



PVS32 Vacuum Sealer 12.5" Bar

VACUUM SEALER SPECIFICATIONS

PrepRite vacuum sealers are reliable tabletop machines, meeting most medium to high volume portion control, product storage and foodservice needs. They provide a practical and economical way of storing food in liquid, solid or cream form, extending shelf life by up to 5 times longer than conventional cooling or freezing methods.

OUTSIDE DIMENSIONS

18.1" W x 18.1" D x 20.3" H

CHAMBER DIMENSIONS

13" W x 13" D x 8.5" H

WEIGHT

79.3 lbs

SEALING BAR WIDTH

12.6"

ELECTRICAL SUPPLY:

1 PH/110-120/60HZ, 11.6 A

POWER CONSUMPTION:

1.4 kW/11.7 A

PUMP CAPACITY:

8 m³/h

NUMBER OF PROGRAMS:

20

STANDARD FEATURES

- Tabletop model.
- Stainless steel housing.
- Single chamber.
- Transparent easy opening domed lid for monitoring functions.
- Deep drawn chamber with rounded corners, for simple cleaning
- Accommodates bags up to 12.5" wide
- Includes 2 polyethylene insert plates to maintain proper height for sealing.
- Vacuum cycle of 20 – 40 seconds.
- User-friendly electronic controls with storage of up to 20 programs.
- 6' long cord and plug for grounded receptacles.
- Pump and oil cleaning cycle.
- Ability to vacuum seal in approved containers.
- Soft vacuum capabilities to allow sealing of sauces and creams.
- 1 year warranty on parts and labor.
- Sustainable design and manufacture.

OPTIONS

- Multiple sizes of storage and cooking bags.

* Specifications subject change without notice