



Vacuum Sealers

Developed in collaboration with renowned chefs and foodservice experts, PrepRite vacuum sealers offer the highest standard of vacuum technology, providing operators with advanced capabilities, medium to-high-volume portion control and a simple, streamlined preservation process.

Our vacuum sealers are designed to complement a larger workflow, including prep tables and blast chillers. The convenient tabletop footprint provides the ideal choice for any space. By providing a practical, economical way to store food in liquid, solid or cream form, PrepRite vacuum sealers help extend shelf life up to four times longer compared with conventional cooling and freezing methods.

ENHANCED COOK-CHILL PROCESS

Extend Product Shelf Life and Save Money

By removing the air from the plastic seal packaging, vacuum sealers extend product life up to four times longer, saving you thousands of dollars over time.

Safely Preserve and Serve Fresh-Tasting Food

Whether you cook-chill your own meats and poultry, fruits and veggies, or liquids (soups, stews and sauces), vacuum sealers provide air-free packaging that protects food items and prevents freezer burn.

Easily Store Food to Retherm Just-in-Time

Once food has been vacuum sealed, it can then be placed in a blast chiller to quickly and safely cool the hot food from its cooked temperature through the HACCP danger zone (135°F to below 41°F), allowing it to be refrigerated until retherming.



PRODUCT/MODEL HIGHLIGHTS

LCD Display & Controls

Easy-to-operate display features 5 languages with 20 programs and simple step-by-step instructions to complete the vacuum cycle

Easy-to-Clean Design

Deep drawn chamber made in AISI 304 with rounded corners for fast, easy cleaning

Double Flap Gasket

Ensures complete tightness during vacuum cycle, with two polyethylene insert plates to maintain proper height for sealing

Unique Suction Tube

Allows operators to preserve food in specific GN pans suitable for vacuum cycles






Reliable Sealing Bars

Two sealing bars ensure a more positive seal after vacuuming is complete (not available on all)

Powerful DVP Pump

Vacuums up to 99%

Product Specifications

					
	PVS27	PVS32/PVS32G	PVS42/PVS4220BG	PVS5225	PVS5225BG
Machine Dimensions W x D x H (ins)	15.7 x 18.5 x 17.5	18.1 x 18.1 x 20.3	22.4 x 23.4 x 24.2	26 x 27.5 x 24.5	26 x 27.5 x 24.5
Weight (dependent upon bars and gas option) (lbs)	59.7	79.3	127	172	172
Voltage	1 PH/110 V/60Hz, 11.6 A	1 PH/110 V/60Hz, 11.6 A	1 PH/110 V/60Hz, 10.4 A	1 PH/110 V/60Hz, 16.6 A	1 PH/110 V/60Hz, 16.6 A
Power consumption (kW/A)	1.4/11.7	1.4/11.7	1.6/12.5	1.5/12.5	2/16.8
Structure	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Chamber dimensions W x D x H (ins)	10.6 x 13.8 x 7.5	13 x 13 x 8.5	16.9 x 16.9 x 8.7	21 x 21 x 9	21 x 21 x 9
Pump (m3h)	6	8	20	25	25
Sealing bar width (ins)	10.2	12.6	16.5/2 x 16.5	20.5	2 x 20.5
OPTIONS					
Protective atmosphere (gas injection)		✓	✓	✓	✓
Vacuum sensor	✓	✓	✓	✓	✓
Liquids inclined shelf (acc)	✓	✓	✓	✓	✓
Printer + 2 rows display			✓	✓	✓

SOUS VIDE COOKING BAGS

PrepRite also provides a full line of market-exclusive sous vide cooking bags, allowing you to easily prepare an array of menu items simply, efficiently and more consistently than ever.

With the ability to go instantly from chilled to sous vide temperatures, these bags – exclusive to PrepRite – can be used with any vacuum sealer with the following benefits:

- Preserve food up to four times longer, maintaining freshness and all nutritional qualities
- All products are certified “BPA FREE” and “REACH COMPLIANT”
- Removes high oxygen content, creating a barrier for total food safety and quality



Proud to be family-owned.

