

PREPRITE"

Project Name:	
Location:	
Item #:	

Superior Quality

Made in Italū

PVS32G-8-1 Vacuum Sealer 12" Bar, Gas Injection

VACUUM SEALER SPECIFICATIONS

PrepRite by Everidge is the exclusive US distributor of made in Italy Besser Vacuum products including vacuum sealers and vacuum sealer storage and cooking bags.

Our sealers are reliable tabletop machines, meeting 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.

Besser Vacuum commercial vacuum sealers are the perfect companion for both cook-chill systems and sous-vide cooking.

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

NUMBER OF SEALING BARS

SEALING BAR WIDTH

12" (31 cm)

ELECTRICAL SUPPLY

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

POWER CONSUMPTION

1.4 kW/11.7 A

PUMP CAPACITY

8 m³/h (35gpm)

NUMBER OF PROGRAMS

20

GAS FLUSH/INJECTION

Standard

* Specifications subject change without notice

STANDARD FEATURES

- Tabletop model
- · Stainless steel housing
- · Single chamber



- Deep drawn chamber with rounded corners, for easy cleaning
- · Accommodates bags up to 12" 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
- Includes special programs for manually setting the vacuum percentage and marinating/infusing
- 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
- · Gas injection for sealing delicate items
- · 1 year warranty on parts and labor
- · Wireless welding bars
- · Double gaskets to ensure vacuum seal
- Powerful pump vacuums up to 99.9%

ALSO AVAILABLE

- Vacuum storage bags for -40°F to 104°F
- Vacuum cooking/sous vide bags for -40°F to 250°F



















Proud to be family-owned.