PREPRITE™

BY **EVERIDGE**®

Project Name: _____

Location: _____

Item #: _____

PVS42-20-1 Vacuum Sealer 16" Bar

P/N 3868

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
22.4" W x 23.4" D x 24.2" H

CHAMBER DIMENSIONS
16.9" W x 16.9" D x 8.7" H

WEIGHT
127 lbs

NUMBER OF SEALING BARS
1

SEALING BAR WIDTH
16" (41 cm)

ELECTRICAL SUPPLY
1 PH/110-120/60HZ, 10.4 A

POWER CONSUMPTION
1.6 kW/12.5 A

PUMP CAPACITY
20 m³/h (88 gpm)

NUMBER OF PROGRAMS
20

* Specifications subject change without notice

STANDARD FEATURES

• Tabletop model

• Stainless steel housing

• Single chamber

• Transparent easy opening domed lid for monitoring functions

• Deep drawn chamber with rounded corners, for easy cleaning

• Accommodates bags up to 16" 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

• 1 year warranty on parts and labor

• Wireless welding bars

• Double gaskets to ensure vacuum seal

• Powerful pump vacuums up to 99.9%

Superior Quality
Made in Italy

ALSO AVAILABLE

• Vacuum storage bags for –40°F to 104°F

• Vacuum cooking/sous vide bags for –40°F to 250°F

EVERIDGE®
Every step of the way®

ETL Intertek

ETL Intertek

BBB A+ rating

CROWNTONKA®   **ICS**®   **LOTEMP DOORS**®   **PREPRITE**™   **THERMALRITE**®

Proud to be family-owned.