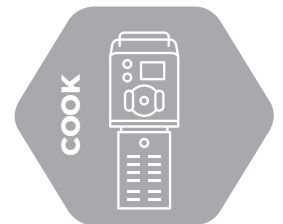


 **PREPRITE™**

BY EVERIDGE®

High-Capacity Sous Vide Circulator



www.everidge.com/preprite

Prep Right with PrepRite™

As part of the Everidge group of companies, PrepRite is a market leading provider of foodservice equipment. Our products are designed by professionals for professionals and are engineered to deliver extreme performance, innovative features, and increased operational efficiency. The PrepRite brand is synonymous with product quality and performance.

PrepRite products are built to stand alone and stand together, creating integrated food preparation resources within busy kitchen environments. The driving factors in the development of PrepRite products are food quality, food safety, productivity and reduced operational cost for increased profits. They help to deliver high-quality dishes time after time.

Chefs in the know specify PrepRite.

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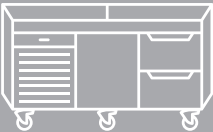


The PrepRite™ Cook-Chill System

The PrepRite cook-chill system comprises a range of superior quality products, designed to provide complete control of meal preparation. Our portfolio includes models with a variety of capacities to meet the needs of any foodservice operation.

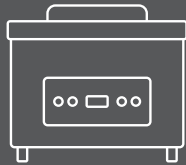
PREP

Customizable Cold
Storage Pizza
Prep Tables



SEAL

Commercial
In-Chamber
Vacuum Sealers



PACK

Cooking & Storage
Vacuum Bags



COOK

High-Capacity
Sous Vide Circulators



CHILL

Commercial
Blast Chillers / Shock
Freezers



COOK



What is Sous Vide Cooking?

Sous vide is a method of cooking food, in a vacuum-sealed pouch at a low temperature, for maximum moisture retention and enhanced aromas. The result is an even temperature throughout and more robust flavors due to higher liquid retention. Serve consistent and superior products in your restaurant or foodservice operation that are full of flavor, tender and great tasting.

The sous vide cooking technique was developed in the 1970s and is used in mass production applications. More recently, large coffee chains, nationwide sandwich shops, and other fine dining establishments are using the technique to offer consistent, quality food products.

- Preserve the flavor, texture and natural properties of food while cooking
- Maintain consistently high quality food
- Minimal loss of product weight and moisture for maximum yield
- Reduce food waste thanks to precise portion control
- Prepare dishes in advance for reheating during periods of peak service
- Save time, labor and money with minimal training to get started
- Reduce energy usage while also meeting temperatures from 32°F to 203°F
- Extend your menu offer



PrepRite™ Sous Vide Circulator

The PrepRite PSV50-WIFI sous vide circulator provides a method of cooking food, in a vacuum-sealed pouch at a low temperature. The sous vide cooking method ensures minimum weight and moisture loss for maximum yield, resulting in consistent and superior meals that are full of flavor, tender and great tasting.

Ingredients cooked in the PSV50-WiFi may be served immediately, or stored and preserved in vacuum sealed bags, extending product life by up to four times longer. Food waste is significantly reduced through precise portion control. The user-friendly sous vide circulator requires minimal operator training. Its functionality saves time, labor and money, allowing you to prepare cooked dishes in advance for reheating during periods of peak service.

Using the game-changing techniques of sous vide cooking with precise temperature control and reduced oxygen packaging, the cutting-edge PrepRite sous vide circulator, with WiFi connectivity, provides a compact, convenient solution for preparing a wide variety of menu items. The unit's tabletop design and durable stainless steel construction help maximize space in crowded kitchens, while connecting to the local network for easy monitoring and menu development.



PrepRite™ Sous Vide Circulator

Product Highlights

High-Capacity

The PSV50-WiFi has the capacity to heat up to 13 gallons (50 l) of liquid, which is equivalent 46 lbs of food or 107 individual 7 oz portions.

Vessel Flexibility

The PSV50-WiFi sous vide circulator can be used with any heat-resistant food-grade pan with a capacity up to 13 gallons (50 l) and a depth of 6-8 inches.

WiFi Capability

An integrated app that allows remote Wi-Fi control of up to 10 circulators at the same time for optimum control of several cooking phases. It also permits operators to program a delayed start to optimize time and reduce costs.

Standard Features

- Remarkably high 13 gallons (50 l) capacity
- Precision temperatures from 32°F to 203°F
- UL certified commercial circulator
- Stainless steel AISI 304 construction
- Compact, space saving design
- Built-in touch screen and LCD display for cooking time
- Ten integrated programs
- Mobile app and remote WiFi control for optimum control
- Core probe for precise, uniform, and repeatable cooking
- Thermal balls (for a limited time)
- Minimum water level alert
- Cooking temperature alarm
- Energy saving eco mode
- Delayed start

Warranty

- One-year warranty on parts and labor

Dimensions & Specifications

Model	PSV50 - WIFI
Dimensions (ins) W x D x H	6 x 9.5 x 15
Weight (lbs)	11
Shipping Dimensions (ins) W x D x H	10 x 13 x 19.5
Shipping Weight (lbs)	15
Electrical Supply	115-120 V/1 PH/60 Hz ^[1]
Total Maximum Power (W)	1300/2000
Programs	30
Temperature Accuracy (°F)	± 0.18
Temperature Range (°F)	32 to 203
Capacity (gal)	13.2
Minimum water Level Warning	✓
Delayed Start	✓
Cooking Temperature Alarm	✓
Off Set to Control Temperatures	✓

Note:

[1] Optional 208-240 V/1 PH/60 Hz electrical supply available on request.



Also Available

Thermal Spheres

Polypropylene thermal spheres, included with the circulator, are suitable for heat-resistant pots and containers for sous vide cooking. They prevent the evaporation of water during cooking and accelerate the heating of water to optimum temperature by up to 40% faster than traditional methods, limiting heat loss and reducing energy consumption. Supplied in a convenient bag, the spheres are made from a non-toxic, BPA-free material. They are dishwasher-safe, resistant to high temperatures, and reusable for multiple cooking processes.



Core Probe

The core probe, included with the circulator, is a temperature detection instrument. Its fine needle allows it to be inserted into the core of the product for accurate and timely temperature readings, during the sous vide cooking process, for consistent standards of cooked food quality. It is supplied with a safety cap for the needle when the probe is not in use.



Neoprene

Neoprene is a flexible, self-adhesive material that is included with the circulator. Cut lengths are applied to the vacuum bag and the needle of the core probe is inserted through it to measure the temperature of the food. Neoprene's high heat-resistance and insulating capacity ensure that air entry into the bag is avoided during the insertion and extraction of the probe.



Cooking & Storage Vacuum Bags

PrepRite cooking and vacuum bags are ideal for vacuum packing meals prepared in advance for chilling and freezing, before subsequent reheating or cooking when required. Our storage bags have a temperature range of -40°F to 104°F and our cooking bags are suitable for a temperature range of -40°F to 250°F. Cooking and storage bags are available in a range of sizes and thicknesses.



Four Easy Steps to Per

1



PREP

- Pre-prepare dishes during quiet periods to save time during peak periods of service
- Prep dishes on a prep table with cold storage and all the ingredients at your fingertips
- Cold prep tables help maintain food safety and quality
- Improve the efficiency of meal prep routines

PACK

- Prep dishes in advance for chilling and freezing, before subsequent reheating or cooking when required
- Protect against the proliferation of bacteria for food safety
- Maintain optimum food quality for up to four times longer
- Ensure accurate portion control for reduced food waste

2



For even better results, you can sear proteins and other i

Perfectly Cooked Dishes

3



SEAL

- Reduce food weight and moisture loss for maximum yield
- Maintain food quality, flavor, taste, texture, and nutritional value for consistent and superior meals
- Bulk purchase raw ingredients when they are in-season or on sale and store for later use
- Extend your menu offer

COOK

- Preserve the flavor, texture and natural properties of food while cooking
- Maintain consistent results with minimal loss of product weight and moisture
- User-friendly operation for savings in time, labor, and operational costs
- WiFi connectivity for control of cooking processes, menu development, and HACCP compliance

4



Items prior to serving to add both caramelization and color.

Sous Vide

Cooking Times & Temperatures

Food Type	Thickness (cm)	Min Temp (°F)	Min Time (hrs)	Max Time (hrs)
Beef, Veal, Lamb				
Tender Cuts: Tenderloin, T-Bone, Ribeye, Chops	2	134	1	4
Tender Cuts: Tenderloin, T-Bone, Ribeye, Chops	5	134	3	6
Pork				
Tenderloin	4	134	1.5	6-8
Chops	2	134	4-6	8-10
Roast	7	160-176	12	30
Spare Ribs	7	160-176	12	30
Belly	5	185	5	8
Poultry				
Chicken Brest (Bone-in)	5	147	2.5	4-6
Chicken Brest (Boneless)	2.5	147	1	2-4
Turkey Brest (Bone-in)	7	147	4	6-8
Turkey Brest (Boneless)	5	147	2.5	4-6
Duck Brest	2.5	147	1.5	4-6
Seafood				
Tuna, Halibut, Salmon, Trout	1.25-2.5	126	0.33	0.5
Tuna, Halibut, Salmon, Trout	2.5-5	126	0.5	0.66
Lobster	2.5	140	0.75	1
Scallops	2.5	140	0.66	1
Shrimp	Jumbo	140	0.5	0.66
Vegetables				
Carrots, Potatoes, Beets, Turnips	Up to 2	183	0.75	2
Asparagus, Broccoli, Eggplant, Cauliflower, Onions, Peas	Up to 2.5	183	0.5	1
Vegetables				
Apples, Pears	Up to 2.5	183	0.75	2
Peach, Apricot, Mango, Plum, Berries, Papaya	Up to 2.5	183	0.5	1



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PREP

Customizable Cold Storage Pizza Prep Tables

- Available in three sizes
- Customizable design – dual refrigerated drawers and/or doors
- Optional ambient dough drawer and/or refrigerated condiment rail on select units
- Fully interchangeable granite or stainless-steel work tops with optional back and/or side rails
- Intelligent temperature control
- Self-vaporizing condensate system – no external drain line required
- Refrigeration cassette unit – uniform air supply – convenient for maintenance



PACK

Cooking & Storage Vacuum Bags

- Suitable for a wide range of kitchen prep and cooking applications
- Available in several standard sizes, with custom bags available on request
- Standard bags for a temperature range of -40°F to 104°F
- Cooking bags for a temperature range of -40°F to 250°F
- Robust and durable design with certified plastic composition
- High resistance to punctures and abrasions



SEAL

Commercial In-Chamber Vacuum Sealers

- Economical way to extend shelf life—up to 5 times longer than conventional storing methods
- 9 tabletop models with single chamber stainless steel housing
- Some models feature dual bars, printer, and/or gas flush
- State-of-the-art vacuum technology
- User-friendly display with 20 programs
- Robust AISI 304 chamber with rounded corners for simple cleaning
- Double flip gasket ensures accurate sealing



COOK

High-Capacity Sous Vide Circulators

- Remarkably high 13-gallon capacity with 0.2°F precision from 32°F to 203°F
- Built-in touch screen and LCD display for cooking time with ten integrated programs
- Thermal balls (limited time) and core probe included for precise, uniform, and repeatable cooking
- Suitable for all heat-resistant containers up to 50 L
- Integrated app and remote WiFi control for optimum control
- Stainless steel AISI 304 construction
- UL certified



CHILL

Commercial Blast Chillers / Shock Freezers

- Countertop, under counter and standalone models to meet desired capacities
- Ambient chill method for rapid temperature pull down
- Indirect air circulation for improved food quality
- HACCP compliant; self-contained refrigerated system
- Intuitive 7" full-touchscreen control panel with programmable functions and a USB interface for HACCP data download
- Modular systems also available



COOK

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

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