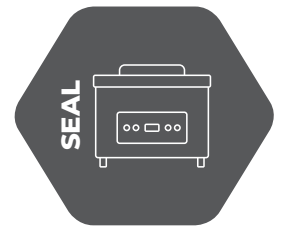


 **PREPRITE™**

BY EVERIDGE®

## Commercial Vacuum Sealers



[www.everidge.com/preprite](http://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.**

[www.everidge.com/preprite](http://www.everidge.com/preprite)

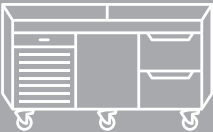


# The PrepRite™ Cook-Chill System

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



SEAL



# The Benefits of Vacuum Sealing

The powerful vacuum pumps of PrepRite commercial vacuum sealers remove 99.9% of air from packaged food. This creates advantages in terms of extended product life, production efficiency, reduced food waste, and lower operational costs.

## Food Storage Control

The vacuum sealing process reduces bacterial proliferation, extending product life. This allows raw ingredients to be bulk purchased when they are in-season or on sale. Food waste is significantly reduced through precise portion control and extended shelf life. Vacuum sealing also provides the opportunity to create a wider menu offer.

## Food Quality

Vacuum sealing ensures minimum weight and moisture loss for maximum yield. The process helps maintain the food's quality, flavor, taste, texture, and nutritional value for consistent and superior meals.

## Kitchen Efficiency

By using a vacuum sealer, you can improve the workflow and operational efficiency of your kitchen. The user-friendly vacuum sealer requires minimal operator training. Its functionality saves time, labor and money, allowing you to prepare cooked dishes in advance, during quiet periods, for reheating during periods of peak service.

## Food Hygiene

PrepRite vacuum sealers help you ensure the safety of your food. The significant reduction in bacterial growth means that you are mitigating the possibility of illness due to food contamination. Our products also help in meeting HACCP guidelines.

### Vacuum Sealing for Extended Product Life (data gathered via a live case study)

Product	Normal shelf life	Shelf life with vacuum seal	Shelf life with vacuum seal & blast chill	Shelf life with vacuum seal & blast freeze
Chicken wings	5-7 days	7-10 days	12-15 days	3-4 months
Ground turkey	5-7 days	7-10 days	14-17 days	3-4 months
Sliced pepperoni	7-10 days	12-15 days	24-30 days	4-6 months
Fresh scallops	2-4 days	5-6 days	13-16 days	1-3 months
Salmon fillets	3-5 days	5-7 days	12-14 days	1-3 months
Shredded mozzarella	4-6 days	10-12 days	17-25 days	2-4 months
Fresh mozzarella	5-7 days	7-10 days	15-30 days	1-3 months
Sliced gouda	3-5 days	7-9 days	13-16 days	1-3 months
Strawberries	3-5 days	5-7 days	12-17 days	1-3 months
Sliced tomatoes	1-2 days	3-4 days	8-10 days	1-3 months
Red bell peppers	4-6 days	7-9 days	14-17 days	1-3 months
Romaine lettuce - chopped	1-3 days	3-4 days	7-10 days	1-3 months
Asparagus	3-5 days	7-12 days	15-30 days	1-3 months

# The Vacuum Packaging Process

There are four key stages in the vacuum packaging process, which help to extend shelf life, maintain food quality, ensure food safety, and reduce waste.

## Stage 1 - Air Extraction

Air is extracted from the product, bag, and chamber for the pre-programmed time or vacuum percentage setting. This ensures a perfect process every time.

## Stage 2 - Optional Gas Flush

A gas or gas mixture may be added, offering further protection against bacterial growth and prevent the food from discoloring. This feature is available on selected PrepRite models.

## Stage 3 - Sealing

The vacuum or cooking bag is sealed securely to protect food from airborne infiltration.

## Stage 4 - Aeration

On completion of the sealing stage, air is drawn back into the vacuum chamber. Once the pressure in the chamber reaches the ambient pressure the lid of the vacuum sealer opens automatically, ready to repeat the process.





# PrepRite™ Commercial Vacuum Sealers



## PVS27-6-1

### Outside Dimensions

15.7" W x 18.5" D x 17.5" H

### Chamber Dimensions

10.6" W x 13.8" D x 7.5" H

### Weight

59.7 lbs

### Number Of Sealing Bars

1

### Sealing Bar Width

10" (26 cm)

### Electrical Supply

1 PH/110-120 V/60 Hz, 11.6 A

### Power Consumption

1.4 kW/11.7 A

### Pump Capacity

6 m<sup>3</sup>/h (26 gpm)

### Number Of Programs

20



## PVS32-8-1

### 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

1

### Sealing Bar Width

12" (31 cm)

### Electrical Supply

1 PH/110-120 V/60 Hz, 11.6 A

### Power Consumption

1.4 kW/11.7 A

### Pump Capacity

8 m<sup>3</sup>/h (35gpm)

### Number Of Programs

20



## PVS32G-8-1

### 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

1

### Sealing Bar Width

12" (31 cm)

### Electrical Supply

1 PH/110-120 V/60 Hz, 11.6 A

### Power Consumption

1.4 kW/11.7 A

### Pump Capacity

8 m<sup>3</sup>/h (35gpm)

### Number Of Programs

20

### Gas Flush/Injection

Standard



## PVS42-20-1

### 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 V/60 Hz, 10.4 A

### Power Consumption

1.6 kW/12.5 A

### Pump Capacity

20 m<sup>3</sup>/h (88 gpm)

### Number Of Programs

20



## PVS42P-12-2

### 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

2

### Sealing Bar Width

16" (41 cm)

### Electrical Supply

1 PH/110-120 V/60 Hz, 10.4 A

### Power Consumption

1.6 kW/12.5 A

### Pump Capacity

12 m<sup>3</sup>/h (53 gpm)

### Number Of Programs

20

### Printer Kit

Thermal printer included



### **PVS42GP-20-2**

#### **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**

131 lbs

#### **Number Of Sealing Bars**

2

#### **Sealing Bar Width**

16" (41 cm)

#### **Electrical Supply**

1 PH/110-120 V/60 Hz, 10.4 A

#### **Power Consumption**

1.6 kW/12.5 A

#### **Pump Capacity**

20 m<sup>3</sup>/h (88 gpm)

#### **Number Of Programs**

20

#### **Gas Flush/Injection**

Standard

#### **Printer Kit**

Thermal printer included



### **PVS52-25-1**

#### **Outside Dimensions**

26" W x 27.5" D x 24.5" H

#### **Chamber Dimensions**

21" W x 21" D x 9" H

#### **Weight**

172 lbs

#### **Number Of Sealing Bars**

1

#### **Sealing Bar Width**

20" (51 cm)

#### **Electrical Supply**

1 PH/110-120 V/60 Hz, 16.6 A

#### **Power Consumption**

1.5kW/12.5 A

#### **Pump Capacity**

25 m<sup>3</sup>/h (110 gpm)

#### **Number Of Programs**

20



### **PVS52-25-2**

#### **Outside Dimensions**

26" W x 27.5" D x 24.5" H

#### **Chamber Dimensions**

21" W x 21" D x 9" H

#### **Weight**

176 lbs

#### **Number Of Sealing Bars**

2

#### **Sealing Bar Width**

20" (51 cm)

#### **Electrical Supply**

1 PH/110-120 V/60 Hz, 16.6 A

#### **Power Consumption**

1.5kW/12.5 A

#### **Pump Capacity**

25 m<sup>3</sup>/h (110 gpm)

#### **Number Of Programs**

20



### **PVS52GP-25-2**

#### **Outside Dimensions**

26" W x 27.5" D x 24.5" H

#### **Chamber Dimensions**

21" W x 21" D x 9" H

#### **Weight**

176 lbs

#### **Number Of Sealing Bars**

2

#### **Sealing Bar Width**

20" (51 cm)

#### **Electrical Supply**

1 PH/110-120 V/60 Hz, 16.6 A

#### **Power Consumption**

1.5kW/12.5 A

#### **Pump Capacity**

25 m<sup>3</sup>/h (110 gpm)

#### **Number Of Programs**

20

#### **Gas Flush/Injection**

Standard

#### **Printer Kit**

Thermal printer included

SEAL



# PrepRite™ Vacuum Sealer

## Product Highlights



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.

Our vacuum sealers were developed in collaboration with renowned chefs and foodservice experts to offer the highest standard of vacuum technology to help extend shelf life up to four times longer compared with conventional cook-chill methods and provide air-free packaging that protects food items and prevents freezer burn.

Made with a completely stainless-steel body, our vacuum sealers have a wider sealing bar (5 mm) compared to other machines available on the market. The wireless sealing bar and molded rounded tank are designed to facilitate cleaning and maintenance and are the maximum for functionality and reliability. Thanks to a timed vacuum and sealing system, you can regulate the time or the vacuum percentage and customize the bag's sealing, optimizing time and consumption.

### 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
- Models available for bags up to 20" wide
- Includes 2 polyethylene insert plates to maintain proper height for sealing
- Vacuum cycle of 20 – 40 seconds
- User-friendly electronic controls with storage 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%



Meat



Produce



Pre-Baked Goods







# Vacuum Sealing

## Typical applications

Vacuum sealing is the perfect solution for storing, preserving and extending the shelf life of perishable items. It is suitable for a broad range of raw ingredients, as well as pre-prepared dishes.



Marinating



Pickling



Shellfish



Fish



Soups & Sauces



Sous Vide



Rice



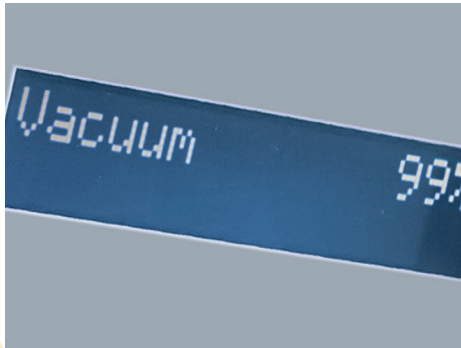
Sushi

SEAL



# PrepRite™ Vacuum Sealer

## Features



### Vacuum Sensor

A special program that allows you to manually set the desired vacuum percentage and obtain more precise control of the product's preservation cycle due to an electronic sensor.



### Additional Welding Bar

An additional sealing bar guarantees the packaging of a larger number of bags during the same vacuum cycle.

\*Available on selected models.



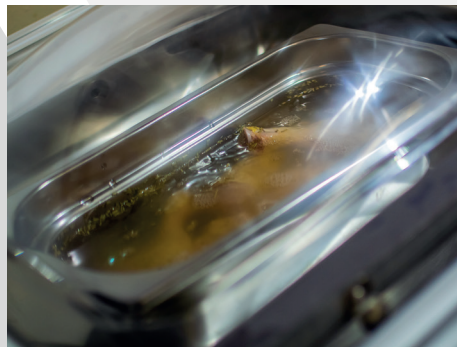
### Soft Air

An external knob that allows you to adjust the intensity of the air return flow inside the vacuum chamber avoiding compression of the packaged product.



### Gas flush (MAP)

A system that allows packing delicate and soft products in a modified atmosphere (ATM). A mixture of food gases is injected into the vacuum bag through an external side nozzle, ensuring total preservation of the product's shape, consistency, and flavor. \*Available on selected models.



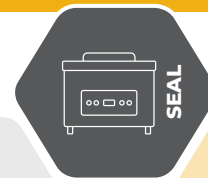
### Marinating / Infusion

A specific program that simplifies and speeds up food marinating processes. Thanks to short and close vacuum cycles, liquids in the bag penetrate faster into the product's fibers, accelerating the marinade in a protected environment and at room temperature.



### Printer / Printer Kit

A thermal printer of food labels: it simplifies the traceability of the packaged products by printing data relating to the packaging (product name, date and time of packaging, product expiry, used program, ingredients). \*Standard on selected models. Optional extra on other models.

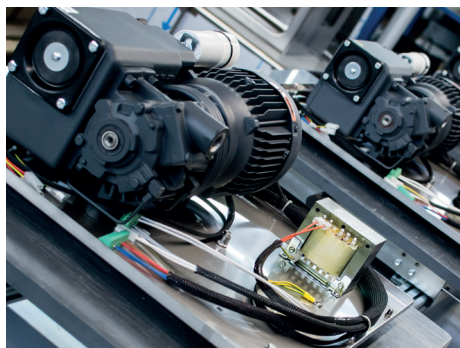


# Superior Quality Made in Italy



## Stainless Steel Components

Body and inserts in anti-corrosion AISI 304 stainless-steel. transparent cover in pure polycarbonate with a minimum thickness of 0.6" (1.5 cm). Highly resistant, multi-directional wheels that simplify movement and transportation.



## Vacuum at 99.9%

By using professional DVP and BUSCH oil pumps, equipped with gas ballast, it is possible to reach the maximum level of vacuum allowed in a very short time, avoiding the pump's air condensation and possible damage.



## Soft Vacuum

A special program that allows the storage of liquid and creamy products. Thanks to an intermittent vacuum cycle, the product undergoes more delicate stresses that prevent boiling and separation of ingredients in the vacuum phase.



## Wireless Welding Bars

Multiple wireless welding bars, equipped with corrosion-resistant AISI 304 stainless steel pistons that simplify cleaning operations and guarantee total safety during machine use, increasing the quality and resistance of welding.



## Easy cleaning

Molded and rounded AISI 304 stainless steel tank, composed of a single thermoformed piece without joints or welding on the walls, expressly studied to facilitate cleaning and hygiene operations.



## Pump Maintenance

An innovative program that involves the activation of 10 consecutive cycles of vacuum that grind solid residues left inside the pump and make the oil more fluid. It reduces energy costs and guarantees automatic cleaning of the vacuum pump.



# PrepRite™ Professional Vacuum Sealer Bags

The PrepRite range of cooking and vacuum bags is the result of extensive research and development. The storage bags are manufactured in BPA free polyamide, laminated with polyethylene. Our cooking packs are composed of BPA free oriented polyamide, laminated with polyethylene for excellent mechanical resistance. The bags have been designed to withstand higher temperatures, ensuring food safety and preservation.

## **Simplifying Kitchen Operations**

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, saving valuable kitchen time in meal preparation. This practice also helps accurate portion control. Food sealed in our bags is maintained at optimum quality for up to four times longer, reducing food waste and associated costs.

## **Superior Food Quality**

PrepRite cooking bags are ideal for sous vide cooking operations, producing top quality food, which retains its texture and flavor, while minimizing shrinkage for maximum yield. This also provides a healthier option as no oil or fat is required in the cooking process. Our bags are inherently food safe, helping you meet your obligations under HACCP regulations.

## **Storage Bags – Smooth – Temperature range of -40°F to 104°F**

PrepRite transparent smooth vacuum bags are suitable for vacuum packaging solid, liquid and delicate products. They are suitable for chamber vacuum packaging machines.

## **Cooking Bags – Smooth – Temperature range of -40°F to 250°F**

PrepRite transparent smooth cooking bags have a special logo that indicates their use allowing you to easily and quickly distinguish them from other types of bags. They are ideal for a wide range of cooking processes, including sous vide, steaming and low temperature, dry heat and holding. The bags are also convenient for use with chamber vacuum packing machines. They guarantee excellent results thanks to the minimum thicknesses and high resistance to heat and perforation.





PACK

### Product Highlights

- Robust and durable design
- Certified plastic composition
- Suitable for a wide range of kitchen prep and cooking applications
- Available in several standard sizes, with custom bags available on request
- Choice of bag thicknesses
- Standard bags for a temperature range of -40°F to 104°F
- Cooking bags for a temperature range of -40°F to 250°F
- Excellent impermeability to oxygen and water vapor
- Designed to protect against the proliferation of bacteria for food quality and extended storage life
- High resistance to punctures and abrasion

Details of our standard range of storage and cooking bags are listed below. Custom size bags are also available on request.

Item	Vacuum Bag Description and Size	Bag Thickness (Mil)	Temp Range (°F)	Composition (BPA Free)	Applications			
					Refrigeration	Freezer	Microwave	Sous Vide
4256	Storage smooth, 6" x 12"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
4260	Storage smooth, 10" x 14"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
4261	Storage smooth, 12" x 16"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
4262	Storage smooth, 8" x 12"	3.5	-40 to 104	PA/PE	✓	✓	✗	✗
5505	Storage smooth, 13.75" x 15.75"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
5506	Storage smooth, 23.5" x 15.75"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
5824	Storage smooth, 4.6875" x 15.75"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
5825	Storage smooth, 10.63" x 12.37"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
5118	Cooking smooth "CHEF", 8" x 12"	3.5	-40 to 250	OPA/PE	✓	✓	✓	✓
5119	Cooking smooth "CHEF", 10" x 14"	3.5	-40 to 250	OPA/PE	✓	✓	✓	✓
5120	Cooking smooth "CHEF", 12" x 16"	3.5	-40 to 250	OPA/PE	✓	✓	✓	✓



SEAL



# PrepRite™ In Action

## The Brief

Cocoa Dulce, an artisan chocolate and pastry company in Wichita, KS needed to add production capacity to keep up with increased demand. The challenge was to maximize production capacity, with limited operational expansion, and maintain the same high product quality. Our culinary team worked with Cocoa Dulce to identify the most appropriate vacuum sealing and blast chilling processes and products to meet the operator's specific requirements.

Cocoa Dulce confirmed product quality standards, by testing portioned product from a holding freezer at regular intervals over a 12-week period. The tests revealed Cocoa Dulce could store vacuum sealed and blast chilled product up to three months without jeopardizing product integrity and quality. This resulted in doubling production with existing operation capacity through bulk production and optimized scheduling that enabled Cocoa Dulce to better prepare for peak demand periods.

## The Solution

To meet the customer's requirements PrepRite supplied equipment from our Cook-Chill System product range, including a modular blast chiller, in-chamber vacuum sealer, vacuum storage bags, and six cold storage prep tables.

## The End Result

Cocoa Dulce keeps sufficient product on hand to fulfill three storefronts and online orders. The production team can properly forecast for busy seasons without having to utilize overtime hours, saving time and money.

***“The vacuum sealer and blast chiller were lifesavers during the last few months! Without them we would have lost so much product and not made it through.”***

Lisa Mickey, Lead Chocolatier  
at Cocoa Dulce.



# 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

- 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

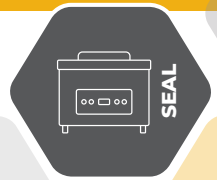
- Remarkably high 13-gallon capacity with 0.2°F precision from 32°F to 203°F
- Built-in touch screen and LCD display for cooking time with ten integrated programs
- Thermal balls (limited time) and core probe included for precise, uniform, and repeatable cooking
- Suitable for all heat-resistant containers 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



# PREPRITE™

BY EVERIDGE®

## Prep Right with PrepRite™

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Intertek



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