

 **PREPRITE™**

BY EVERIDGE®

Cook-Chill System



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.

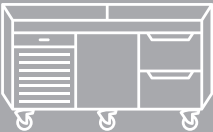
www.everidge.com/preprite

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.

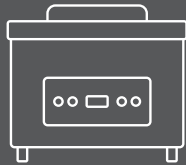
PREP

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



PREP



PrepRite™ Customizable Cold Storage Pizza Prep Tables



PPT481C

38" Wide Cold Pizza Prep Table

Number Of Door/Drawer Sections

1

Worktop

No top, stainless steel, or granite

Outside Dimensions

(including sides and back rails)

38" W x 42" Back H/35" Front H x 31.25" D

Capacity

7.39 cu ft

Shelf Guides/Pan Slides per Door Compartment

8 - 18" x 26 pan slides @ 2" spacing
(pans not included)

Weight

545 lbs*

*Weights quoted are based on standard specifications. Weights for models with optional specifications will vary.

Shipping Dimensions

45" W x 44" H x 38" D

Shipping Weight

680 lbs*

Temperature Range

33°F - 48°F

Ambient Temperature

95°F

Electrical Supply

115-120 V/1 PH/60 Hz

FLA/Circuit Ampacity

6.06/15

WATTS

727

HP

¼



PPT602C

61" Wide Cold Pizza Prep Table

Number Of Door/Drawer Sections

2

Worktop

No top, stainless-steel, or granite

Outside Dimensions

(including sides and back rails)

61" W x 42" Back H/35" Front H x 31.25" D

Capacity

15.43 cu ft

Shelf Guides/Pan Slides per Door Compartment

8 - 18" x 26 pan slides @ 2" spacing
(pans not included)

Weight

620 lbs*

*Weights quoted are based on standard specifications. Weights for models with optional specifications will vary.

Shipping Dimensions

69" W x 44" H x 38" D

Shipping Weight

770 lbs*

Temperature Range

33°F - 48°F

Ambient Temperature

95°F

Electrical Supply

115-120 V/1 PH/60 Hz

FLA/Circuit Ampacity

6.06/15

WATTS

727

HP

¼



PPT843C

84" Wide Cold Pizza Prep Table

Number Of Door/Drawer Sections

3

Worktop

No top, stainless-steel, or granite

Outside Dimensions

(including sides and back rails)

84" W x 42" Back H/35" Front H x 31.25" D

Capacity

23.67 cu ft

Shelf Guides/Pan Slides per Door Compartment

8 - 18" x 26 pan slides @ 2" spacing
(pans not included)

Weight

875 lbs*

*Weights quoted are based on standard specifications. Weights for models with optional specifications will vary.

Shipping Dimensions

92" W x 44" H x 38" D

Shipping Weight

1050 lbs*

Temperature Range

33°F - 48°F

Ambient Temperature

95°F

Electrical Supply

115-120 V/1 PH/60 Hz

FLA/Circuit Ampacity

6.06/15

WATTS

727

HP

¼

Also Available

as standalone or door/drawer location placement.



PAD7

34" Wide Ambient Dough Drawers

Outside Dimensions

23.25" W x 34" H x 31.25" D

Capacity

The top drawer accommodates a 26" x 18" x 3.25" pan/tray

The other 6 drawers accommodate a 26" x 18" x 3.5" pan/tray

Weight

210 lbs

Shipping Dimensions

37" W x 38" H x 35" D

Shipping Weight

260 lbs

PREP



PrepRite™ Customizable Cold Storage Pizza Prep Tables Product Highlights

Engineered using only the highest quality materials and components, PrepRite refrigerated prep tables provide reliable, efficient solutions for cold food preparation and meal assembly. They feature an energy-efficient refrigeration system that delivers quick temperature recovery for more consistent product temperatures, lower utility costs and compliance with food safety standards.

PrepRite tables put every ingredient at your fingertips, allowing your operation's food prep to run safely, smoothly and efficiently while decreasing waste and reducing bottom-line costs.

Patent-Pending Design

Manufactured with flexibility in mind, featuring refrigerated rails, doors, and drawers that are fully interchangeable in the field.

Personalized Configuration

Available with granite or stainless-steel flat top, back and side rails, as well as an elevated ingredients rail and optional drawers or doors.

Ergonomic Features

Designed to increase productivity, with ample under-the-counter storage, an easy-to-use electronic control panel, and lockable casters to keep the unit in place.



Standard Features

- Engineered in the USA
- Automatic defrost
- Heavy duty AISI 304 grade stainless steel
- HACCP Compliant
- Refrigeration system delivers quick temperature recovery
- Energy efficient
- User-friendly electronic control panel
- Intelligent temperature control
- Self-vaporizing condensate system
- Removable magnetic door gasket
- Slide out cassette refrigeration system
- Uniform air supply
- Ergonomic, self-contained workstation
- Versatile solution for all types of food and prep operations
- Interchangeable refrigerated rails, doors and drawers
- NSF approved lockable swivel casters
- Fully welded seams

Warranty

- Two-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)

Fully Customizable Food Prep Solutions

We offer a comprehensive range of options and accessories, allowing you to customize your cold pizza prep to meet the specific requirements of your foodservice operation.



PREP



PrepRite™ Refrigerated Condiment Rails



PRC60CG curved glass model shown

PRC60FG & PRC60CG

6 Pan Refrigerated Condiment Rail

Outside Dimensions

60.78" W x 16.15" D x 19.56" H

Capacity

6 x ½ pans (pans not included)

Weight

170 lbs

Shipping Dimensions

65" W x 20" D x 25" H

Shipping Weight

200 lbs

Temperature Range

-24°F - +50°F

Ambient Temperature

100°F

Electrical Supply

115-120 V/1 PH/60 Hz

NEMA PLUG 5-15P

FLA/Circuit Ampacity

2/15

AMPS

2.36

Fuse

15A

Cord Length

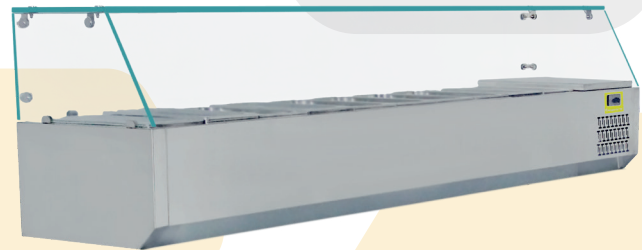
8'

WATTS

283

HP

0.2152



PRC84FG flat glass model shown

PRC84FG & PRC84CG

10 Pan Refrigerated Condiment Rail

Outside Dimensions

84" W x 16.15" D x 19.5" H

Capacity

10 x ½ pans (pans not included)

Weight

190 lbs

Shipping Dimensions

88" W x 20" D x 25" H

Shipping Weight

240 lbs

Temperature Range

-24°F - +50°F

Ambient Temperature

100°F

Electrical Supply

115-120 V/1 PH/60 Hz

NEMA PLUG 5-15P

FLA/Circuit Ampacity

2/15

AMPS

2.36

Fuse

15A

Cord Length

8'

WATTS

283

HP

0.2152

PrepRite™ Refrigerated Condiment Rails

Product Highlights



PRC60FG flat glass condiment rail shown with a PrepRite customizable 61" cold pizza prep table.

PrepRite above the counter, refrigerated condiment rails are an outstanding value for foodservice operations. Ample pan capacity provides space to keep ingredients at optimum temperature and close to the point of meal preparation. Incorporating the latest technology and high quality materials and components, units provide reliable product temperature, lower utility costs, and compliance to food safety standards.

Our condiment rails can be purchased as part of one of our complete PrepRite prep table units or bought separately for use with any prep table with an overall width of at least 60.78".

Standard Features

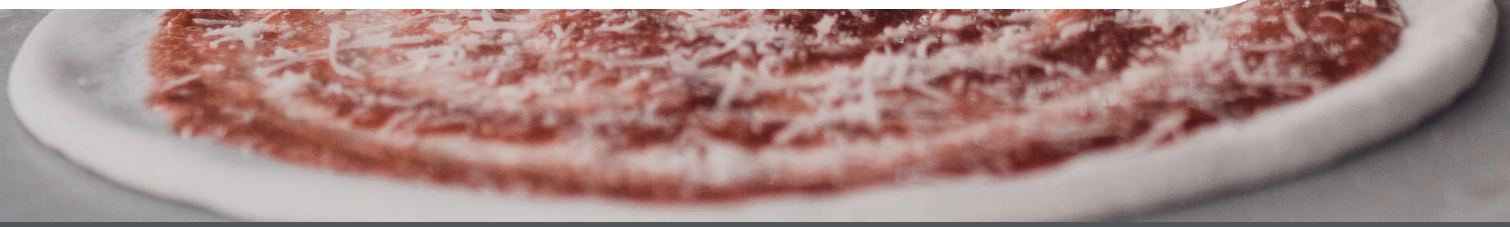
- Easy-to-use control, with built in power switch and 2" digits
- Energy-efficient refrigeration system
- Refrigerant: CFC free R134A
- Rear breathing, front exhaust, keeps the dust from clogging the condenser coil
- High performance 2" polyurethane foam insulation
- Manual defrost
- AISI 304 grade sturdy stainless steel interior and exterior for resistance to scratches and dents
- Interior rounded corners for easy cleaning
- HAACP compliant
- Factory pre-wired for plug-and-go installation
- Cord and plug included
- Glass sneeze guard

Warranty

- Two-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)



PRC84CG curved glass condiment rail shown with a PrepRite customizable 84" cold pizza prep table.





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



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 m³/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 m³/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 m³/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 m³/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 m³/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 m³/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 m³/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 m³/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 m³/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

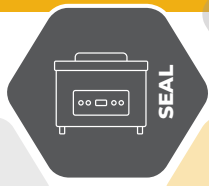


Produce



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.



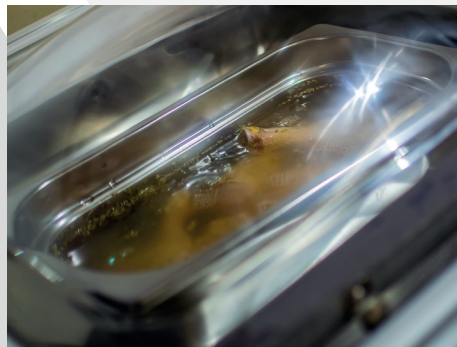
Soft Air

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.



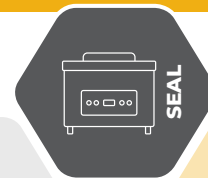
Marinating / Infusion

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.



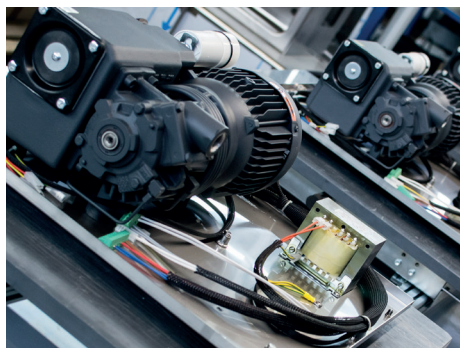
Superior Quality

Made in Italy



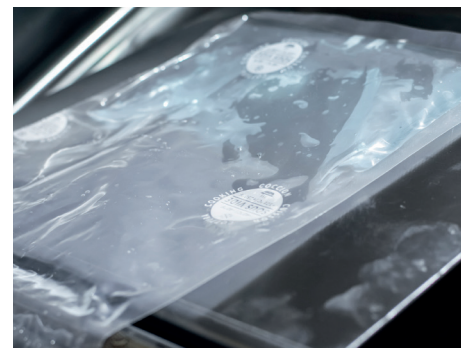
Stainless Steel Components

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.

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





CHILL



Blast Chilling & Shock Freezing

Blast chilling is a method of cooling food quickly to a low temperature so it is safe from bacterial growth. Bacteria multiplies most rapidly between 50°F and 150°F. By reducing the temperature of cooked food to 38°F or below within 90 minutes, food is made safe for storage and later consumption. Shock freezing pulls down the temperature of food to 0°F in 240 minutes for safe storage of food at optimum quality for weeks or even months.

A blast chiller/shock freezer is a forced ventilation refrigerating appliance that works to remove heat rapidly using high-speed continuous, even air flow. Because blast chilling/shock freezing helps ensure the safety and quality of food, it is a method frequently used by foodservice professionals, including chefs, restaurateurs, caterers, fast food operators, bakeries, confectioners, and ice cream makers.

Only when food is chilled very quickly is its quality, flavor, taste, and texture optimally maintained.

Normal walk-in freezers cool foods slowly, allowing large ice crystals (macro-crystals) to be formed in the process, damaging the food's cells. As a result, when it is thawed, its consistency and quality are compromised. Blast chilling utilizes very low temperatures so only small ice crystals (micro-crystals) are formed, and they do not damage to the food's structure.

Meeting HACCP Guidelines

A blast chiller is a key component in meeting HACCP guidelines. Normal freezers simply do not bring temperatures down quickly enough. The blast chiller allows critical parameters to be controlled during chilling and ensures that the food's quality, flavor, taste, texture, and nutritional value are preserved. Blast chilling inhibits the growth of bacteria on food while maintaining its proper moisture content. After defrosting, there will not be a loss of liquid, flavor, or firmness.

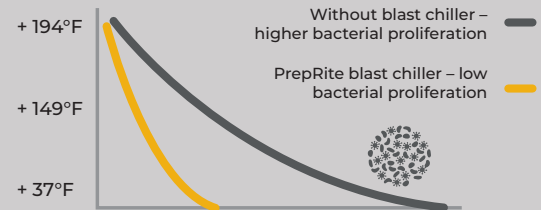
Macro ice crystals, which form in ordinary freezers, damage the food structure



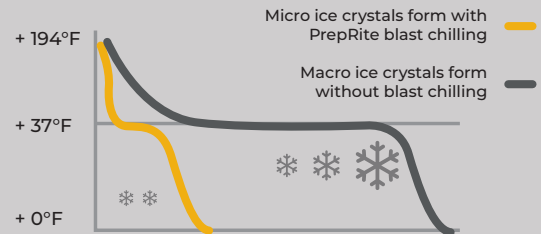
Micro ice crystals, which form in blast freezers, do not damage the food structure



Blast Chilling



Blast Freezing



Pastry



Chocolate



Gastronomy



Catering



Foodservice

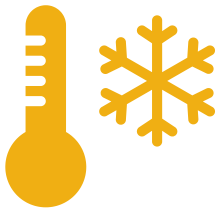


Cook-Chill

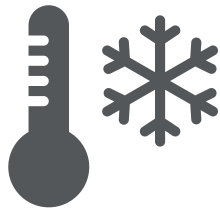


The Benefits of Blast Chilling/Shock Freezing

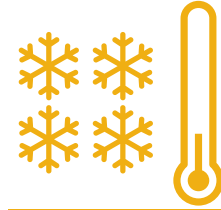
Multi-Functional Production



Soft Chill



Hard Chill



Shock Freezing



Cold Holding



Pasteurization



Thawing

Quality Benefits

- Higher quality product than other cook-chill methods
- Higher yield of final product than other cook-chill methods
- Transforms the liquid in food into micro-crystals retaining both quality and nutrients
- Food maintains moisture
- Food maintains freshness

Production Efficiency Benefits

- Bulk meal preparation for labor savings
- Ability to prep/cook ahead
- Ability to par-cook ahead

Cost Reduction Benefits

- Can purchase in volume
- Can purchase when products are on sale
- Can bulk purchase when items are in season
- Extend the life of the products
- Reduces food waste

Food Safety Benefits

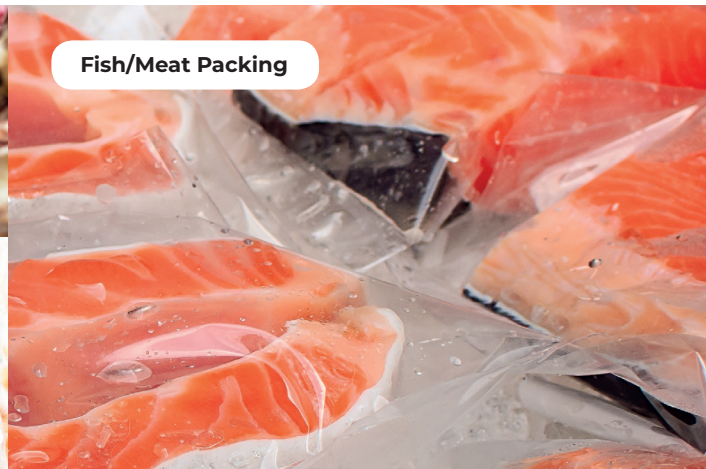
- Mitigate the possibility of illness due to food contamination during chilling
- Mitigate the possibility of illness due to food contamination during freezing
- Mitigate the possibility of illness due to food contamination during thawing



Ice Cream/Gelato



Cook-Freeze



Fish/Meat Packing

CHILL



PrepRite™ Lite

Commercial Blast Chillers & Shock Freezers



PBF3.0

Capacity

3 pans 12" x 14" x 2.5" deep
(pans not included)

Output Chilling Capacity

+194°F/+37°F 15 lbs within 90 minutes

Output Freezing Capacity

+194°F/0°F 11 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 3 lbs within 240 minutes
0°F/38°F 6 lbs within 480 minutes
0°F/38°F 9 lbs within 720 minutes



PBF4.0 with R290

Capacity

4 pans 12.75" x 20.75" x 2.5" deep or 5 pans
12.75" x 20.75" x 2" deep (pans not included)

Output Chilling Capacity

+160°F/+38°F 40 lbs within 90 minutes

Output Freezing Capacity

+160°F/0°F 20 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 8 lbs within 240 minutes
0°F/38°F 16 lbs within 480 minutes
0°F/38°F 24 lbs within 720 minutes





PBF3.0

Countertop Blast Chiller & Shock Freezer



This convenient countertop unit fits perfectly into a professional kitchen workflow, making it possible to meet HACCP guidelines while practicing cook/chill methods. The ambient chill technology and indirect air circulation help to ensure better food quality and safety.

This countertop unit has an output chilling capacity of 15lbs within 90 minutes from +194°F down to +37°F and a freezing output of 11lbs within 240 minutes from +194°F down to 0°F.

Standard Features

- Ambient chill method
- Indirect air circulation to improve food quality
- Countertop unit
- HACCP compliant; self-contained refrigerated system
- Easy-to-use electronic control panel
- Automatic air defrost
- Rounded interior corners for simple cleaning
- Single point product probe
- Stainless steel rack system for pans or shelves
- Snap-in magnetic gasket for straightforward changes or cleaning
- Left-hand hinged door
- 304 Stainless steel interior and exterior front, sides, and top
- Refrigerant: R404
- Environmentally friendly HFO insulation

Warranty

- Three-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)

Optional Accessories

- Wire shelves

Dimensions & Specifications

Model	PBF3.0
Distance between shelves (ins)	2.75
Outside dimensions W x D x H (ins)	23.62 x 23.82 x 15.75
Interior dimensions W x D x H (ins)	13.39 x 14.25 x 10.63
Weight (lbs)	93
Shipping dimensions W x D x H (ins)	26 x 26 x 26
Shipping weight (lbs)	110
Heat load (BTU/hr) at -10°F evaporator temperature / 104°F ambient	1,850
Electrical supply	115-120 V / 1 PH / 60 Hz
Circuit	20 A, # 12 wire
Connection	NEMA 5-15P plug

CHILL



PBF4.0

Under Counter Blast Chiller & Shock Freezer

The PBF 4.0 blast chiller/shock freezer is the first and only eco-friendly R290 blast chiller available in the United States. R290 is a non-toxic, refrigerant-grade propane with a low environmental impact and virtually no global warming potential (GWP). This means it possesses no qualities that can destroy the ozone layer. R290 is also the preferred hydrocarbon alternative of the EPA, substituting more harmful fluorocarbon refrigerants like R22, R134A, R4040A, and R502.

The PBF 4.0 fits perfectly into a professional kitchen workflow with a convenient 4 or 5 pan under-counter design. This compact unit still has an output chilling capacity of 40 lbs within 90 minutes from +160°F down to +38°F, and a freezing output of 20 lbs within 240 minutes from +160° down to 0°F making it the most efficient blast chiller with the largest capacity of chill/freeze within its footprint.



Standard Features

- Refrigerant: R290
- Various cycles available: soft chill, hard chill, shock freeze, evaporator defrost, and ozone sanitation
- Fully programmable controller
- 2.4" OLED display and easy downloading using the front USB port
- Unique, three-way indirect airflow system delivers a close gradient temperature over the product
- Exceeds HACCP/FDA Food Code guidelines and NSF 7
- Dry contact for external alarm connection standard on controller
- Stainless steel rack system for pans or shelves
- Sanitary magnetic gasket for straightforward changes or cleaning
- Patented modular self-contained, air-cooled refrigeration system
- Cartridge style construction designed for simple servicing
- 304 Stainless steel interior and exterior front, sides, and top
- 4" stainless steel casters
- Foamed-in-place CFC-free polyurethane insulation
- Electrical cord and plug included

WARRANTY

- Three-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)

Dimensions & Specifications

Model	PBF4.0
Distance between shelves (ins)	3.25 for 2.5 deep pans 2.5 for 2 deep pans
Outside dimensions W x D x H (ins)	25.25 x 27.25 x 33.5
Interior dimensions W x D x H (ins)	21.25 x 14.63 x 13.13
Weight (lbs)	160
Shipping dimensions W x D x H (ins)	27 x 30 x 39
Shipping weight (lbs)	190
Refrigeration capacity (BTU/hr) at 110°F condensing temperature and 20°F evaporating temperature	5,500
Electrical supply	115-120 V / 1 PH / 60 Hz
Circuit	15 A, # 14 wire
Connection	NEMA 5-15P plug

Optional Accessories

- 304 stainless steel wire shelves
- Minimum 6" height stainless steel legs
- Additional food probe
- One heated food probe
- UV ozone
- Printer

Performance

PBF 4.0 can chill up to 40 lbs of product from 160°F to 38°F within 90 minutes and shock freeze up to 20 lbs of product from 160°F to 0°F within 4 hours. The PBF 4.0 performance exceeds HACCP/FDA Food Code guidelines and NSF 7.

- High Capacity Under 36" Counter
- 4-5 Pan Capacity
- Ozone Depletion Potential (ODP) = 0
- Global Warming Potential (GWP) = 3

Refrigeration System

PBF 4.0 has a patented and patent pending, modular, self-contained, air-cooled refrigeration system, utilizing R290 refrigerant, and is complete with all required controls and accessories.

A unique three-way, indirect airflow system within the food compartment, combined with a multipoint injection evaporator, delivers a close gradient temperature over the product.

Control System

Based on the latest microcontroller technology, the PBF 4.0 has an OLED display for easy programming and operation. The PBF 4.0 comes standard with one food probe and one air probe to monitor temperatures and control the unit while operating in the fully automatic mode. The unit is also fully functional in manual mode.

There are five cycles available: soft chill, hard chill, shock freeze, evaporator defrost, and ozone sanitation. At the end of any chill or freeze cycle, the unit will automatically switch to holding mode to keep the product at safe temperatures. The controller has, as standard, a dry contact for an external alarm connection.



PrepRite™ Pro Commercial Blast Chillers & Shock Freezers



PBF5.0

Capacity

5 pans at 18" x 26" x 1" deep
(pans not included)

Output Chilling Capacity

+194°F/+37°F 50 lbs within 90 minutes

Output Freezing Capacity

+194°F/0°F 30 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 10 lbs within 240 minutes
0°F/38°F 20 lbs within 480 minutes
0°F/38°F 30 lbs within 720 minutes



PBF7.0

Capacity

7 pans at 18" x 26" x 1" deep
(pans not included)

Output Chilling Capacity

+194°F/+37°F 55 lbs within 90 minutes

Output Freezing Capacity

+194/0°F 35 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 11 lbs within 240 minutes
0°F/38°F 22 lbs within 480 minutes
0°F/38°F 33 lbs within 720 minutes



PBF12.0

Capacity

12 pans at 18" x 26" x 1" deep
(pans not included)

Output Chilling Capacity

+194°F/+37°F 70 lbs within 90 minutes

Output Freezing Capacity

+194°F/0°F 45 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 14 lbs within 240 minutes
0°F/38°F 28 lbs within 480 minutes
0°F/38°F 42 lbs within 720 minutes



PBF15.0

Capacity

15 pans at 18" x 26" x 1" deep
(pans not included)

Output Chilling Capacity

+194°F/+37°F 110 lbs within 90 minutes

Output Freezing Capacity

+194°F/0°F 70 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 22 lbs within 240 minutes
0°F/38°F 44 lbs within 480 minutes
0°F/38°F 66 lbs within 720 minutes



PBF18.0

Capacity

18 pans at 18" x 26" x 1" deep
(pans not included)

Output Chilling Capacity

+194°F/+37°F 200 lbs within 90 minutes

Output Freezing Capacity

+194°F/0°F 100 lbs within 240 minutes

Output Thawing Capacity

0°F/38°F 40 lbs within 240 minutes
0°F/38°F 80 lbs within 480 minutes
0°F/38°F 120 lbs within 720 minutes



CHILL



PrepRite™ Pro

Pro Product Highlights

Outperform The Competition

PrepRite blast chillers chill the core temperature of cooked food from 194°F to 37°F in 90 minutes and shock freezers pull down to 0°F in just 240 minutes. Not only do PrepRite blast chillers and shock freezers cool food faster, but they also allow you to start with food at a much higher core temperature of 194°F, as compared to 150°-164°F for our competitors' products.

Unique Design

PrepRite blast chillers and freezers employ an ambient chill process, that removes heat rapidly using high-speed continuous and even air-flow – so continuous that it chills the food to its core in a very short time. It could be compared to a convection oven in which air is used for rapid heating transmission. The difference in our ambient chill system versus competitors' direct air flow is that we are removing heat, not blowing cold air directly onto the product. This prevents crystallization on food and retains just-cooked food taste and quality.

Standard Features And Benefits

- Ambient chill method
- Indirect air circulation to improve food quality
- HACCP compliant; self-contained refrigerated system
- Electronic touch screen control; user friendly and programmable for up to 99 recipes
- USB port; front mounted for easy access to download data, such as HACCP, or upload recipes
- Automatic hot-gas defrost
- Rounded interior corners for simple cleaning
- Single point product probe
- Slide-out refrigeration system for efficient service access
- Stainless steel rack system for pans or shelves
- Snap-in magnetic gasket for straightforward changes or cleaning
- Self-closing door, right-hand hinged
- Casters for effortless movement, front casters can be swivel, fixed or locked
- 304 Stainless steel interior and exterior front, sides, and top
- Refrigerant: R404
- Environmentally friendly HFO insulation

Warranty

- Three-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)

Optional Accessories

- Plastic coated shelves
- UV sanitizer
- Heated multi-point probe
- Three core probe kit
- Left-hand door
- Door bolt lock)
- Low profile 3.5 ins casters

Intuitive Control






Models feature a 7" full-touch STORE RETHERM control panel with convenient programmable functions and a built-in USB interface for HACCP data download.



www.everidge.com/preprite



Dimensions & Specifications

Model					
	PBF5.0	PBF7.0	PBF12.0	PBF15.0	PBF18.0
Distance between shelves (ins)	2.69				
Outside dimensions W x D x H (ins)	32.25 x 32.625 x 38.75	32.25 x 32.625 x 53.25	32.25 x 35 x 71	32.25 x 35 x 78.25	32.25 x 35 x 87.75
Interior dimensions W x D x H (ins)	27.5 x 19.5 x 15	27.5 x 19.5 x 25	27.5 x 19.5 x 39	27.5 x 19.5 x 43	27.5 x 19.5 x 52
Weight (lbs)	255	355	497	520	620
Shipping dimensions W x D x H (ins)	34 x 34 x 48	34 x 34 x 60	34 x 38 x 80	34 x 38 x 84	34 x 38 x 93
Shipping weight (lbs)	290	385	540	560	660
Heat load (BTU/hr) at -10°F evaporator temperature / 104°F ambient	5,820	11,199	14,515	16,578	18,420
Electrical supply	115-120 V / 1 PH / 60 Hz	208-240 V / 1 PH / 60 Hz	208-240 V / 1 PH / 60 Hz (3PH optional)		
Circuit	20 A, # 12 wire	30 A, # 10 wire	40 A, # 8 wire		60 A, # 6 wire
Connection	NEMA 5-15P plug	Hardwired			

PrepRite™ Modular Blast Chillers



PBC450

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (single evaporator coil only)

Output Chilling Capacity*

+194°F/+37°F 450 lbs within 90 minutes

Output Thawing Capacity*

0°F/38°F 90 lbs within 240 minutes
0°F/38°F 180 lbs within 480 minutes
0°F/38°F 270 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

25,850/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

20 A, # 12 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 50" D x 88" H



PBC850

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (per evaporator coil)

Output Chilling Capacity*

+194°F/+37°F 850 lbs within 90 minutes

Output Thawing Capacity*

0°F/38°F 170 lbs within 240 minutes
0°F/38°F 340 lbs within 480 minutes
0°F/38°F 510 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

41,780/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

20 A, # 12 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 87" D x 88" H



PBC1200

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (per evaporator coil)

Output Chilling Capacity*

+194°F/+37°F 1200 lbs within 90 minutes

Output Thawing Capacity*

0°F/38°F 240 lbs within 240 minutes
0°F/38°F 480 lbs within 480 minutes
0°F/38°F 720 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

79,380/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

30 A, # 10 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 123" D x 88" H



PrepRite™

Modular Blast Chillers & Shock Freezers



PBF250

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (single evaporator coil only)

Output Chilling Capacity*

+194°F/+37°F 250 lbs within 90 minutes

Output Freezing Capacity*

+194°F/0°F 150 lbs within 240 minutes

Output Thawing Capacity*

0°F/38°F 50 lbs within 240 minutes
0°F/38°F 100 lbs within 480 minutes
0°F/38°F 150 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

21,790/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

20 A, # 12 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 50" D x 88" H

PBF450

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (single evaporator coil only)

Output Chilling Capacity*

+194°F/+37°F 450 lbs within 90 minutes

Output Freezing Capacity*

+194°F/0°F 270 lbs within 240 minutes

Output Thawing Capacity*

0°F/38°F 90 lbs within 240 minutes
0°F/38°F 180 lbs within 480 minutes
0°F/38°F 270 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

41,780/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

20 A, # 12 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 50" D x 88" H

PBF850

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (per evaporator coil)

Output Chilling Capacity*

+194°F/+37°F 850 lbs within 90 minutes

Output Freezing Capacity*

+194°F/0°F 510 lbs within 240 minutes

Output Thawing Capacity*

0°F/38°F 170 lbs within 240 minutes
0°F/38°F 340 lbs within 480 minutes
0°F/38°F 510 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

79,380/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

20 A, # 12 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 87" D x 88" H

PBF1200

Evaporator Outside

28.8" W x 16.67" D x 72.08" H (per evaporator coil)

Output Chilling Capacity*

+194°F/+37°F 1200 lbs within 90 minutes

Output Freezing Capacity*

+194°F/0°F 720 lbs within 240 minutes

Output Thawing Capacity*

0°F/38°F 240 lbs within 240 minutes
0°F/38°F 480 lbs within 480 minutes
0°F/38°F 720 lbs within 720 minutes

Refrigerant

R448A

Heat Load Btu/Hr

120,030/-10°F SST/+95°F ambient

Electrical Supply

208-240 V / 1 PH / 60 Hz

Circuit

30 A, # 10 wire

*Based on panel walk-in with outside dimensions of 64.5" W x 123" D x 88" H

CHILL



PrepRite™ Modular Product Highlights

The standard modular blast chiller solution includes the panel walk-in, evaporator, and condensing unit. The high-capacity unit is well suited to a high-volume professional kitchen workflow, making it possible to improve your kitchen efficiency and food quality while staying within HACCP guidelines.

Standard features include a NEW advanced touch screen controller with USB port, holding cycle (once your cycle is completed the unit automatically switches over to a cooler), a single point product core probe, and up to 9 customized recipe programs.

A Complete Solution

The package includes a PrepRite walk-in, perfectly designed to fit your blast chiller needs. The walk-in is available with 1 or 2 doors, an external ramp, 8" deep interior ramp designed to accommodate 1 roll-in rack at 32" x 32" x 74" per evaporator coil. PrepRite walk-ins feature our exclusive anti-bacterial Sanisteel interior metal finish.

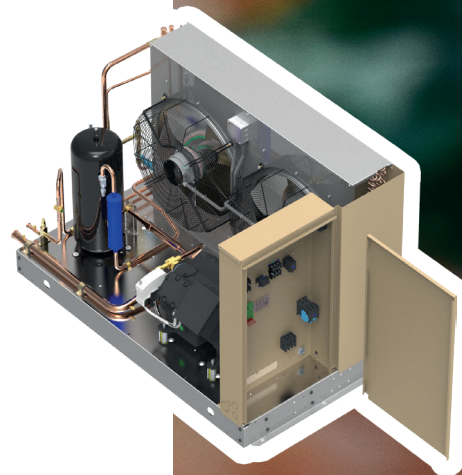
The package also includes an air-cooled, remote, outdoor condensing unit as standard. Other condensing unit options, including indoor and water-cooled models are available on request.

Standard Features And Benefits

- New advanced 7" Gorilla glass touch screen controller with USB port on easy-to-use control panel
- Holding cycle: automatically switches over to holding mode after each cycle is completed
- One single point product core probe registers product temperatures
- Meets the demands of HACCP guidelines for proper food chilling
- Automatic air defrost
- Evaporator is enclosed in a frame and cabinet
- Programmable controller with up to 99 customized options
- Electric thawing heaters

Warranty

- Three-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)



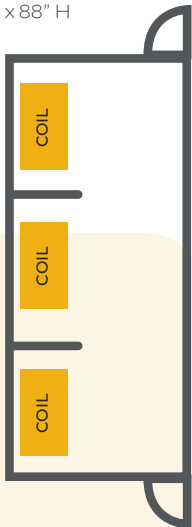


Customizable Configurations

The versatile nature of PrepRite modular blast chillers and shock freezers means that we can customize them in a myriad of configurations, including roll-through or integrated solutions. This allows us to meet the specific need of your site and your foodservice application. Simply add a second door to our standard solution for a pass-through application or integrate your new modular blast chiller on either the exterior or interior of an existing walk-in or storage space for an integrated pass-through solution.

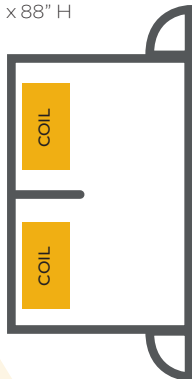
Roll-Through Examples

64.5" W x 123" D
x 88" H



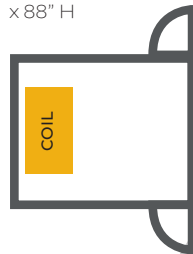
Three evaporator coils roll-through

64.5" W x 87" D
x 88" H



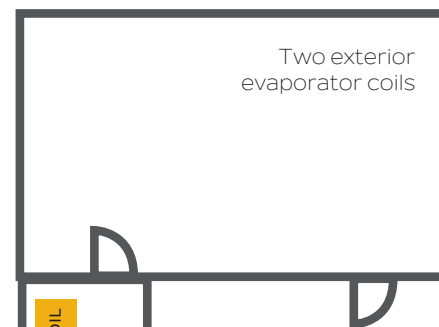
Two evaporator coils roll-through

64.5" W x 50" D
x 88" H

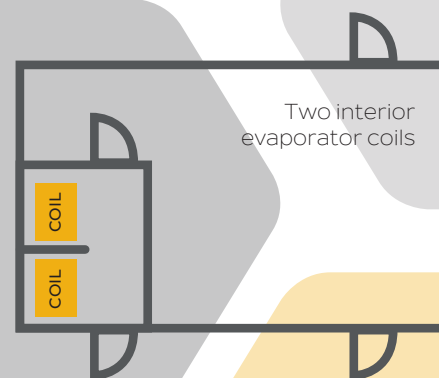


One evaporator coil roll-through

Integrated Examples



Two exterior evaporator coils



Two interior evaporator coils

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™

www.everidge.com/preprite



CROWNTONKA® ICS® LOTEMP DOORS™ PREPRITE™ THERMALRITE®

Proud to be family-owned.