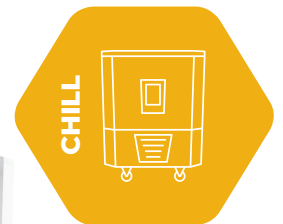


 **PREPRITE™**

BY EVERIDGE®

Blast Chillers / Shock Freezers



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

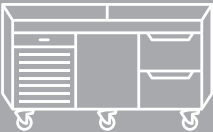


The PrepRite™ Cook-Chill System

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



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.

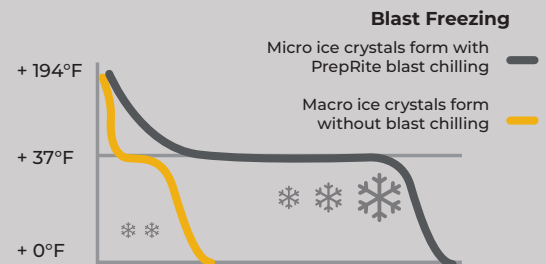
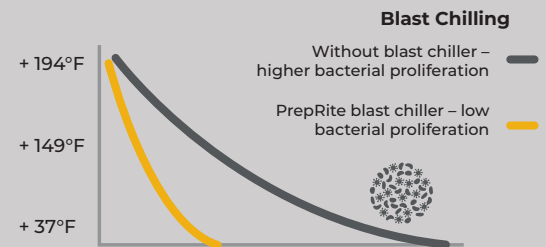
Meeting HACCP Guidelines

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



Pastry



Chocolate



Gastronomy



Catering



Foodservice



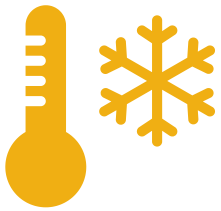
Cook-Chill



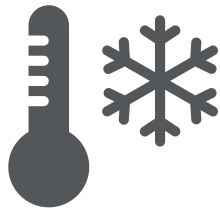


The Benefits of Blast Chilling/Shock Freezing

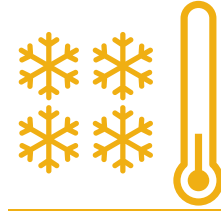
Multi-Functional Production



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

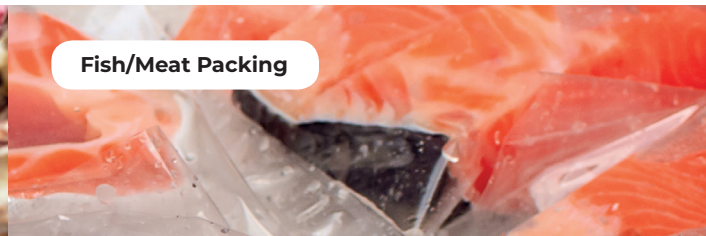
- Bulk meal preparation for labor savings
- Ability to prep/cook ahead
- Ability to par-cook ahead

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



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.

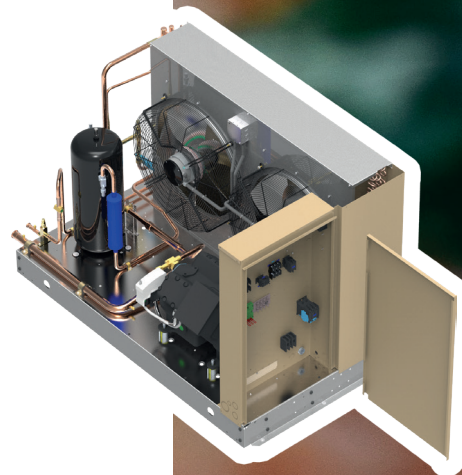
The package also includes an air-cooled, remote, outdoor condensing unit as standard. Other condensing unit options, including indoor and water-cooled models are available on request.

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)



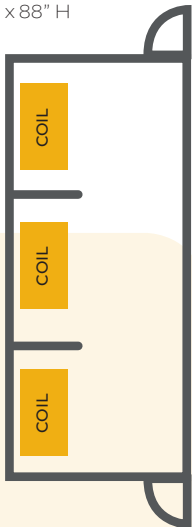


Customizable Configurations

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.

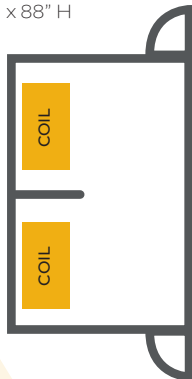
Roll-Through Examples

64.5" W x 123" D
x 88" H



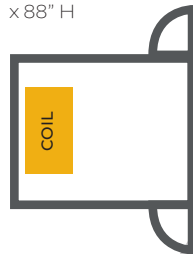
Three evaporator coils roll-through

64.5" W x 87" D
x 88" H



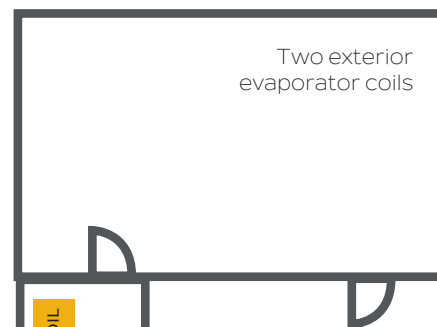
Two evaporator coils roll-through

64.5" W x 50" D
x 88" H

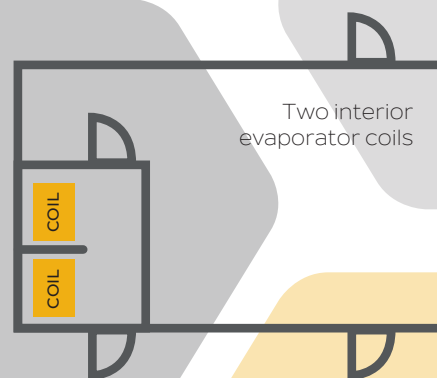


One evaporator coil roll-through

Integrated Examples



Two exterior evaporator coils



Two interior evaporator coils

CHILL



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, Chocolate Lead
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



CHILL

PREPRITE™

BY EVERIDGE®

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