



Project Name: _____

Location: _____

Item #: _____

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PVS52GP-25-2 Vacuum Sealer 2 x 20" Bar, Gas Injection & Printer

P/N 4069

VACUUM SEALER SPECIFICATIONS

PrepRite by Everidge is the exclusive US distributor of made in Italy Besser Vacuum products including vacuum sealers and vacuum sealer storage and cooking bags.

Our sealers are reliable tabletop machines, meeting medium to high volume portion control, product storage and foodservice needs. They provide a practical and economical way of storing food in liquid, solid or cream form, extending shelf life by up to 5 times longer than conventional cooling or freezing methods.

Besser Vacuum commercial vacuum sealers are the perfect companion for both cook-chill systems and sous-vide cooking.

OUTSIDE DIMENSIONS

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

2

SEALING BAR WIDTH

20" (51 cm)

ELECTRICAL SUPPLY

1 PH/110-120/60HZ, 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

STANDARD FEATURES

- Tabletop model
- Stainless steel housing
- Single chamber
- Transparent easy opening domed lid for monitoring functions
- Deep drawn chamber with rounded corners, for easy cleaning
- Accommodates bags up to 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 of up to 20 programs
- Includes special programs for manually setting the vacuum percentage and marinating/infusing
- 6' long cord and plug for grounded receptacles
- Pump and oil cleaning cycle
- Ability to vacuum seal in approved containers
- Soft vacuum capabilities to allow sealing of sauces and creams
- Gas injection for sealing delicate items
- Thermal printer for food labels and traceability of time/date data
- 1 year warranty on parts and labor
- Wireless welding bars
- Double gaskets to ensure vacuum seal
- Powerful pump vacuums up to 99.9%



Superior Quality
Made in Italy

ALSO AVAILABLE

- Vacuum storage bags for -40°F to 104°F
- Vacuum cooking/sous vide bags for -40°F to 250°F



Proud to be family-owned.

* Specifications subject change without notice