



ThermalRite Vacuum Sealers

Developed in collaboration with renowned chefs and foodservice experts, ThermalRite Vacuum Sealers offer the highest standard of vacuum technology, providing operators with advanced capabilities, medium-to-high-volume portion control, and a simple, streamlined preservation process.

Our vacuum sealers are designed to complement a larger workflow, including prep tables and blast chillers, and the convenient tabletop footprint makes ThermalRite the ideal choice for any space.

By providing a practical, economical way to store food in liquid, solid or cream form, ThermalRite Vacuum Sealers help extend shelf life up to four times longer compared with conventional cooling and freezing methods.

ENHANCED COOK-CHILL PROCESS

Extend Product Shelf Life and Save Money

By removing the air from the plastic seal packaging, vacuum sealers extend product life up to four times longer, saving you thousands of dollars over time.

Safely Preserve and Serve Fresh-Tasting Food

Whether you cook-chill your own meats and poultry, fruits and veggies, or liquids (soups, stews and sauces), vacuum sealers provide air-free packaging that protects food items and prevents freezer burn.

Easily Store Food to Retherm Just-in-Time

Once food has been vacuum sealed, it can then be placed in a blast chiller to quickly and safely cool the hot food from its cooked temperature through the HACCP danger zone (135°F to below 41°F), allowing it to be refrigerated until retherming.



PRODUCT/MODEL HIGHLIGHTS

LCD Display & Controls

Easy-to-operate display features 5 languages with 20 programs and simple step-by-step instructions to complete the vacuum cycle

Easy-to-Clean Design

Deep drawn chamber made in AISI 304 with rounded corners for fast, easy cleaning

Double Flap Gasket

Ensures complete tightness during vacuum cycle, with two polyethylene insert plates to maintain proper height for sealing

Unique Suction Tube

Allows operators to preserve food in specific GN pans suitable for vacuum cycles

Reliable Sealing Bars

Two sealing bars ensure a more positive seal after vacuuming is complete (not available on all)

Powerful DVP Pump

Vacuums up to 99%



	TVS27	TVS32	TVS42	TVS52	TVS5225
Machine Dimensions in inches	15.75" x 18" 50" x 17.52"	18.11" x 18" 11" x 20.28"	22.05" x 23" 43" x 24.21"	25.98" x 27" 36" x 24.41"	27.56" x 29" 53" x 43.70"
Weight in lbs. (dependent upon bars and gas option)	59.52 lbs.	81.57 lbs.	127.87 lbs./ 132.28 lbs.	167.55 lbs./ 171.96 lbs.	220.46 lbs.
Voltage	110 VAC/ 60 HZ/1PH				
Power Consumption hp	1.88	1.88	1.68	1.68/2.01	2.68
Structure	Stainless steel				
Chambers Dimensions in inches	10.63" x 13.78" x 7.48"	12.99" x 12.99" x 8.46"	16.93" x 16.93" x 8.66"	20.87" x 20.87" x 9.25"	20.87" x 20.87" x 9.25"
Pump	4/6 m3/h	6/8 m3/h	12/20 m3/h	20/25 m3/h	25 m3/h
Welding bar in inches	10.24"	12.60"	16.54" 16.54"/16.54"	20.47" 20.47"/20.47"	20.47" 20.47"/20.47"
Protective Atmosphere (gas injected, opt.)		X	X	X	X
Vacuum Sensor (opt.)	X	X	X	X	X
Liquids Inclined Shelf (acc.)	X	X	X	X	X
Printer + 2 Rows Display (option)			X	X	X

Note: Only 12 m3/h pumps (*)

SOUS VIDE COOKING BAGS

ThermalRite also provides a full line of market-exclusive sous vide cooking bags, allowing you to easily prepare an array of menu items simply, efficiently and more consistently than ever.

With the ability to go instantly from chilled to sous vide temperatures, these bags – exclusive to ThermalRite – can be used with any vacuum sealer with the following benefits:

- Preserve food up to four times longer, maintaining freshness and all nutritional qualities
- All products are certified “BPA FREE” and “REACH COMPLIANT”
- Removes high oxygen content, creating a barrier for total food safety and quality

