

# Cooking & Vacuum 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.

## PRODUCT/MODEL 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



# Product Specifications

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	✓	✓	✗	✗
4257	Storage smooth, 8" 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	✓	✓	✗	✗
5505	Storage smooth, 13.75" x 15.75"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
5506	Storage smooth, 23.75" x 15.75"	2.8	-40 to 104	PA/PE	✓	✓	✗	✗
4258	Cooking smooth, 8" x 12"	3.5	-40 to 250	OPA/PE	✓	✓	✓	✓
4262	Cooking smooth, 10" x 22"	3.5	-40 to 250	OPA/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	✓	✓	✓	✓

\*Custom size bags are available on request

## Storage Bags - Smooth

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

PrepRite transparent smooth cooking bags have a special logo that indicates its 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 a high resistance to heat and perforation.

### Notes:

1. Bags should be stored in a cool dry place. Avoid direct contact with walls and floors.
2. Specifications subject to change without notice.



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