

Line Card



Building the Ultimate Prep Kitchen is our Specialty.
Extreme Performance. Innovative Design.
Increased Efficiency.

MODELS



Blast Chillers/Freezers

Features unique ambient chill method and indirect air circulation to help assure better food quality and safety.

5.0, 7.0, 12.0, 15.0, 18.0



Vacuum Sealers

Vacuum technology with advanced capabilities, medium to high-volume portion control, plus a simple and streamlined preservation process.

PVS27, PVS32 PVS32G,
PVS4220, PVS5225
PVS4220BG, PVS5225BG



Cold Prep Tables

Each design features an energy-efficient refrigeration system oversized and balanced to deliver quick recovery.

PPT481C, PPT602C, PPT843C,
PAD7, PRC60FG, FRC60CG,
PRC84FG, PRC84C6



Cooking Bags

Exclusive U.S. supplier of the only bag on the market with a temperature range of -40° F to 250° F.

4526, 4257, 4260, 4261, 5505,
5506, 4258, 5118, 5119, 5120



Sous Vide Circulator

Cutting-edge sous vide circulator with WiFi connectivity and a compact, convenient tabletop design with stainless steel construction.

PSV50 - WiFi



Ambient Dough Drawers

Our ambient dough drawers, designed and manufactured with the highest quality materials are an outstanding value.

TAD7