



# Sous Vide Circulators



Using the game-changing techniques of sous vide cooking — precise temperature control and reduced oxygen packaging — the cutting-edge PrepRite sous vide circulator, with WiFi connectivity, provides a compact, convenient solution for preparing a wide variety of menu items. The unit's tabletop design and durable stainless steel construction help maximize space in crowded kitchens, while connecting to the local network for easy monitoring and menu development.

## EXTEND

Extend product life up to four times longer saving thousands of dollars over time.

## PRESERVE

Preserve a wide variety of flavorful menu items while protecting them from freezer burn.

## STORE

Store vacuum-sealed items quickly and safely until retherming.

- Preserve the flavor, texture and natural properties of food while cooking
- Maintain consistent results with minimal loss of product weight and moisture
- Reduce food waste thanks to precise portion control
- Prepare dishes in advance to meet peak customer demand
- Save time, labor and money with minimal training to get started
- Reduce energy while also meeting temperatures from 32° F to 203° F



## COOKING & VACUUM BAGS

PrepRite is the exclusive U.S. supplier of all-in-one sous vide cooking bags. Our sous vide cooking bags make it easy to transfer food directly from freezer to the cooker.



**FREE**  
Limited time offer\*  
**\$120 value**  
Thermal balls  
and core  
product probe

\*with purchase

## What is sous vide cooking?

Sous vide is a method of cooking food slowly, in a vacuum-sealed pouch at a low temperature, for maximum moisture retention and enhanced aromas.

The result is an even temperature throughout and more robust flavors due to higher liquid retention. Serve consistent and superior products in your restaurant or foodservice operation that are full of flavor, tender and great tasting.

The sous vide cooking technique was developed in the 1970s and is used in mass production applications. More recently large coffee chains, nationwide sandwich shops, and other fine dining establishments are using the technique to offer consistent, quality food products.



## Product Specifications

<b>Model</b>	PSV50 - WIFI
<b>WiFi Connectivity</b>	✓
<b>Dimensions (ins)</b>	6 x 9.5 x 15
<b>Weight (lbs)</b>	11
<b>Electrical Supply</b>	115-120 V/1 PH/60 Hz
<b>Total Maximum Power (W)</b>	1300/2000
<b>Programs</b>	30
<b>Temperature Accuracy (°F)</b>	± 0.18
<b>Temperature Range (°F)</b>	32 to 203
<b>Capacity (gal)</b>	13.2
<b>Minimum Water Level Warning</b>	✓
<b>Delayed Start</b>	✓
<b>Cooking Temperature Alarm</b>	✓
<b>Off Set to Control Temperatures</b>	✓
<b>Eco Mode</b>	✓

Specifications subject to change without notice.



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PREPRITE<sup>™</sup> THERMALRITE<sup>™</sup>

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