

Call for PBI Service: (562) 595-4785 or (209) 839-9280 (Toll Free) 1-800-421-3753

MV 45 Chamber Vacuum Sealer

7756845 Everson Spice Vacuum Sealer with 2 sealing bars 120 V / 1 hp

FEATURES

- Seamless Stainless Steel Chamber: 18.5" x 18"
- Height: 8.5"
- Quick-Release Seal Bars @ 17.75" Length
- Transparent Lid for Operator Viewing
- 304 Stainless Steel Construction
- Shatterproof Lid Hinge Design
- Full-color sealed 5" LCD Touch Display
- Ethernet, USB, and Thermocouple Connectivity
- TruVac™ Sensors for Hold + Vacuum Pulse Infusion
- Flippin' Tray for Unique Food Shapes, Sizes & Liquids



MV 52 Chamber Vacuum Sealer

7750221

7750052 Floor Model Chamber Vacuum Sealer with Advanced HACCP features, 120v, 1p.

FEATURES

- Seamless Stainless Steel Chamber: 20" x 21"
- Height: 5" Chamber + 2.25" Lid = 7.25"
- Quick-Release Seal Bars (Left & Right) @ 21" Length
- Transparent Lid for Operator Viewing
- 304 Stainless Steel Construction
- Shatterproof Lid Hinge Design
- Full-color sealed 5" LCD Touch Display
- Ethernet, USB, and Thermocouple Connectivity
- TruVac[™] Sensors for Hold + Vacuum Pulse Infusion
- Flippin' Tray for Unique Food Shapes, Sizes & Liquids

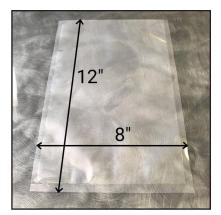


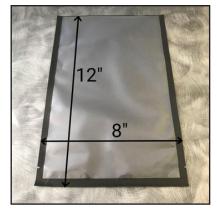


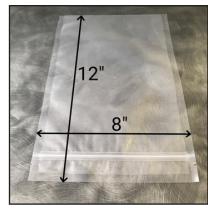
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Vacuum Bags

0403812 8" x 12" 3mil Standard Bag. Two sided clear (1000/case) 0400815 8" x 15" 3 mil Standard Bag. Two sided clear (1000/case) 0401015 10" x 15" 3mil Standard Bag. Two sided clear (1000/case) 0401622 16" x 22" 4mil Standard Bag. Two sided clear (500/case) 0408123 8" x 12" 3 mil Zippered Pouch, Tear Notch, Two sided clear (1000/case) 0408124 8" x 12" 4mil Vacuum Bag, Tear Notch. Clear & Black Panel (1000/case) 0401014 10" x 14" Single Compartment Vacuum Bag with Handle. Clear (500/case) 0401415 14" x 15" Dual Compartment Vacuum Bag with Handle. Clear (500/case)







0403812 0408124

124 0408123



0401415



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Table Top Vacuum Sealer



More than just an ordinary vacuum sealer.

Dual pressure sensors for unparalleled vacuum precision • preset keys for quick operation • vacuum pulsing for flash marination • liquid boil over protection • 24+ food groups with storage for 1000+ products • electronic logging of SOPs & CCPs • direct temperature recording of sous vide cooking cycles • label printing • and a HACCP Plan

7750221 EZ22 Vacuum Sealer, Tabletop, 5 One-Touch Keys, 5" LCD Touch Screen, 7" Depth Chamber, Wifi & Bluetooth. 120v, 50-60hz, 1 p. Stainless Steel Wrap. ETL

BENEFITS OF VACUUM PACKAGING FOOD

- ✓ Enhance Flavor
- ✓ Maintain Texture
- ✓ Preserve Moisture
- ✓ Reduce Product Loss
- √ No Flavor Transfer
- ✓ Less Storage Space
- ✓ Increase Shelf Life
- ✓ Sealed Package

DETAILS AND DIMENSIONS

