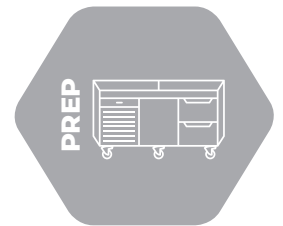


 **PREPRITE™**  
BY EVERIDGE®

**Customizable Cold Storage Pizza Prep Tables**



[www.everidge.com/preprite](http://www.everidge.com/preprite)

# Prep Right with PrepRite™

**As part of the Everidge group of companies, PrepRite is a market leading provider of foodservice equipment. Our products are designed by professionals for professionals and are engineered to deliver extreme performance, innovative features, and increased operational efficiency. The PrepRite brand is synonymous with product quality and performance.**

PrepRite products are built to stand alone and stand together, creating integrated food preparation resources within busy kitchen environments. The driving factors in the development of PrepRite products are food quality, food safety, productivity and reduced operational cost for increased profits. They help to deliver high-quality dishes time after time.

## **Chefs in the know specify PrepRite.**

[www.everidge.com/preprite](http://www.everidge.com/preprite)

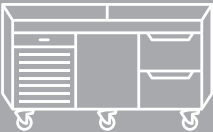


# The PrepRite™ Cook-Chill System

The PrepRite cook-chill system comprises a range of superior quality products, designed to provide complete control of meal preparation. Our portfolio includes models with a variety of capacities to meet the needs of any foodservice operation.

PREP

Customizable Cold  
Storage Pizza  
Prep Tables



SEAL

Commercial  
In-Chamber  
Vacuum Sealers



PACK

Cooking & Storage  
Vacuum Bags



COOK

High-Capacity  
Sous Vide Circulators



CHILL

Commercial  
Blast Chillers / Shock  
Freezers



PREP



# PrepRite™ Customizable Cold Storage Pizza Prep Tables



## PPT481C

38" Wide Cold Pizza Prep Table

### Number Of Door/Drawer Sections

1

### Worktop

No top, stainless steel, or granite

### Outside Dimensions

(including sides and back rails)

38" W x 42" Back H/35" Front H x 31.25" D

### Capacity

7.39 cu ft

### Shelf Guides/Pan Slides per Door Compartment

8 - 18" x 26 pan slides @ 2" spacing  
(pans not included)

### Weight

545 lbs\*

\*Weights quoted are based on standard specifications. Weights for models with optional specifications will vary.

### Shipping Dimensions

45" W x 44" H x 38" D

### Shipping Weight

680 lbs\*

### Temperature Range

33°F - 48°F

### Ambient Temperature

95°F

### Electrical Supply

115-120 V/1 PH/60 Hz

### FLA/Circuit Ampacity

6.06/15

### WATTS

727

### HP

¼



## PPT602C

61" Wide Cold Pizza Prep Table

### Number Of Door/Drawer Sections

2

### Worktop

No top, stainless-steel, or granite

### Outside Dimensions

(including sides and back rails)

61" W x 42" Back H/35" Front H x 31.25" D

### Capacity

15.43 cu ft

### Shelf Guides/Pan Slides per Door Compartment

8 - 18" x 26 pan slides @ 2" spacing  
(pans not included)

### Weight

620 lbs\*

\*Weights quoted are based on standard specifications. Weights for models with optional specifications will vary.

### Shipping Dimensions

69" W x 44" H x 38" D

### Shipping Weight

770 lbs\*

### Temperature Range

33°F - 48°F

### Ambient Temperature

95°F

### Electrical Supply

115-120 V/1 PH/60 Hz

### FLA/Circuit Ampacity

6.06/15

### WATTS

727

### HP

¼



### PPT843C

84" Wide Cold Pizza Prep Table

#### Number Of Door/Drawer Sections

3

#### Worktop

No top, stainless-steel, or granite

#### Outside Dimensions

*(including sides and back rails)*

84" W x 42" Back H/35" Front H x 31.25" D

#### Capacity

23.67 cu ft

#### Shelf Guides/Pan Slides per Door Compartment

8 - 18" x 26 pan slides @ 2" spacing  
(pans not included)

#### Weight

875 lbs\*

\*Weights quoted are based on standard specifications. Weights for models with optional specifications will vary.

#### Shipping Dimensions

92" W x 44" H x 38" D

#### Shipping Weight

1050 lbs\*

#### Temperature Range

33°F - 48°F

#### Ambient Temperature

95°F

#### Electrical Supply

115-120 V/1 PH/60 Hz

#### FLA/Circuit Ampacity

6.06/15

#### WATTS

727

#### HP

¼

### Also Available

as standalone or door/drawer location placement.



### PAD7

34" Wide Ambient Dough Drawers

#### Outside Dimensions

23.25" W x 34" H x 31.25" D

#### Capacity

The top drawer accommodates a 26" x 18" x 3.25" pan/tray

The other 6 drawers accommodate a 26" x 18" x 3.5" pan/tray

#### Weight

210 lbs

#### Shipping Dimensions

37" W x 38" H x 35" D

#### Shipping Weight

260 lbs

PREP



# PrepRite™ Customizable Cold Storage Pizza Prep Tables Product Highlights

Engineered using only the highest quality materials and components, PrepRite refrigerated prep tables provide reliable, efficient solutions for cold food preparation and meal assembly. They feature an energy-efficient refrigeration system that delivers quick temperature recovery for more consistent product temperatures, lower utility costs and compliance with food safety standards.

PrepRite tables put every ingredient at your fingertips, allowing your operation's food prep to run safely, smoothly and efficiently while decreasing waste and reducing bottom-line costs.

## Patent-Pending Design

Manufactured with flexibility in mind, featuring refrigerated rails, doors, and drawers that are fully interchangeable in the field.

## Personalized Configuration

Available with granite or stainless-steel flat top, back and side rails, as well as an elevated ingredients rail and optional drawers or doors.

## Ergonomic Features

Designed to increase productivity, with ample under-the-counter storage, an easy-to-use electronic control panel, and lockable casters to keep the unit in place.



## Standard Features

- Engineered in the USA
- Automatic defrost
- Heavy duty AISI 304 grade stainless steel
- HACCP Compliant
- Refrigeration system delivers quick temperature recovery
- Energy efficient
- User-friendly electronic control panel
- Intelligent temperature control
- Self-vaporizing condensate system
- Removable magnetic door gasket
- Slide out cassette refrigeration system
- Uniform air supply
- Ergonomic, self-contained workstation
- Versatile solution for all types of food and prep operations
- Interchangeable refrigerated rails, doors and drawers
- NSF approved lockable swivel casters
- Fully welded seams

## Warranty

- Two-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)

# Fully Customizable Food Prep Solutions

We offer a comprehensive range of options and accessories, allowing you to customize your cold pizza prep to meet the specific requirements of your foodservice operation.



PREP



# PrepRite™ Refrigerated Condiment Rails



PRC60CG curved glass model shown

## PRC60FG & PRC60CG

6 Pan Refrigerated Condiment Rail

### Outside Dimensions

60.78" W x 16.15" D x 19.56" H

### Capacity

6 x ½ pans (pans not included)

### Weight

170 lbs

### Shipping Dimensions

65" W x 20" D x 25" H

### Shipping Weight

200 lbs

### Temperature Range

-24°F - +50°F

### Ambient Temperature

100°F

### Electrical Supply

115-120 V/1 PH/60 Hz

NEMA PLUG 5-15P

### FLA/Circuit Ampacity

2/15

### AMPS

2.36

### Fuse

15A

### Cord Length

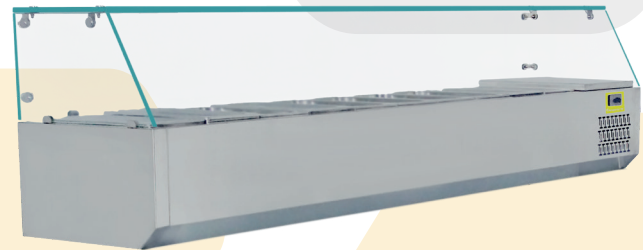
8'

### WATTS

283

### HP

0.2152



PRC84FG flat glass model shown

## PRC84FG & PRC84CG

10 Pan Refrigerated Condiment Rail

### Outside Dimensions

84" W x 16.15" D x 19.5" H

### Capacity

10 x ½ pans (pans not included)

### Weight

190 lbs

### Shipping Dimensions

88" W x 20" D x 25" H

### Shipping Weight

240 lbs

### Temperature Range

-24°F - +50°F

### Ambient Temperature

100°F

### Electrical Supply

115-120 V/1 PH/60 Hz

NEMA PLUG 5-15P

### FLA/Circuit Ampacity

2/15

### AMPS

2.36

### Fuse

15A

### Cord Length

8'

### WATTS

283

### HP

0.2152



# PrepRite™ Refrigerated Condiment Rails

## Product Highlights



PRC60FG flat glass condiment rail shown with a PrepRite customizable 61" cold pizza prep table.

**PrepRite above the counter, refrigerated condiment rails are an outstanding value for foodservice operations. Ample pan capacity provides space to keep ingredients at optimum temperature and close to the point of meal preparation. Incorporating the latest technology and high quality materials and components, units provide reliable product temperature, lower utility costs, and compliance to food safety standards.**

Our condiment rails can be purchased as part of one of our complete PrepRite prep table units or bought separately for use with any prep table with an overall width of at least 60.78".

### Standard Features

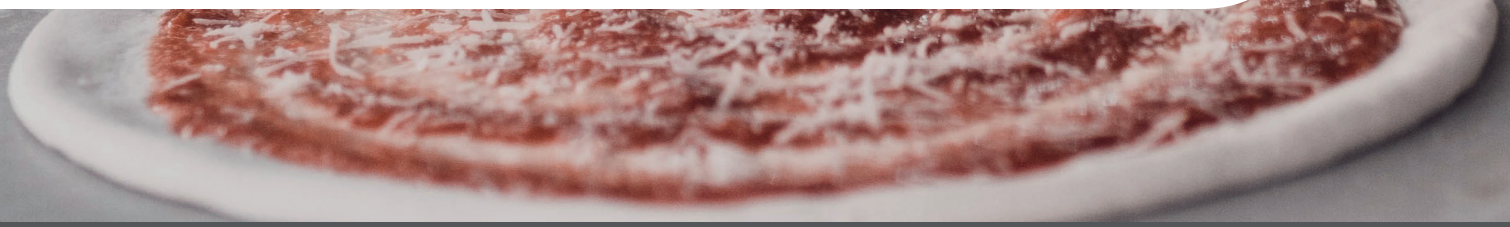
- Easy-to-use control, with built in power switch and 2" digits
- Energy-efficient refrigeration system
- Refrigerant: CFC free R134A
- Rear breathing, front exhaust, keeps the dust from clogging the condenser coil
- High performance 2" polyurethane foam insulation
- Manual defrost
- AISI 304 grade sturdy stainless steel interior and exterior for resistance to scratches and dents
- Interior rounded corners for easy cleaning
- HAACP compliant
- Factory pre-wired for plug-and-go installation
- Cord and plug included
- Glass sneeze guard

### Warranty

- Two-year warranty on parts and labor
- Additional warranty for years 3-5 on compressor (parts only)



PRC84CG curved glass condiment rail shown with a PrepRite customizable 84" cold pizza prep table.



PREP



# PrepRite™ In Action

## The Brief

Cocoa Dulce, an artisan chocolate and pastry company in Wichita, KS needed to add production capacity to keep up with increased demand. The challenge was to maximize production capacity, with limited operational expansion, and maintain the same high product quality. Our culinary team worked with Cocoa Dulce to identify the most appropriate vacuum sealing and blast chilling processes and products to meet the operator's specific requirements.

Cocoa Dulce confirmed product quality standards, by testing portioned product from a holding freezer at regular intervals over a 12-week period. The tests revealed Cocoa Dulce could store vacuum sealed and blast chilled product up to three months without jeopardizing product integrity and quality. This resulted in doubling production with existing operation capacity through bulk production and optimized scheduling that enabled Cocoa Dulce to better prepare for peak demand periods.

## The Solution

To meet the customer's requirements PrepRite supplied equipment from our Cook-Chill System product range, including a modular blast chiller, in-chamber vacuum sealer, vacuum storage bags, and six cold storage prep tables.

## The End Result

Cocoa Dulce keeps sufficient product on hand to fulfill three storefronts and online orders. The production team can properly forecast for busy seasons without having to utilize overtime hours, saving time and money.

***“The vacuum sealer and blast chiller were lifesavers during the last few months! Without them we would have lost so much product and not made it through.”***

Lisa Mickey, Chocolate Lead  
at Cocoa Dulce.



# PrepRite™ Cook-Chill System

The PrepRite cook-chill system comprises a range of superior quality products, designed to provide complete control of meal preparation. Our portfolio includes models with a variety of capacities to meet the needs of any foodservice operation.



## PREP

### Customizable Cold Storage Pizza Prep Tables

- Available in three sizes
- Customizable design – dual refrigerated drawers and/or doors
- Optional ambient dough drawer and/or refrigerated condiment rail on select units
- Fully interchangeable granite or stainless-steel work tops with optional back and/or side rails
- Intelligent temperature control
- Self-vaporizing condensate system – no external drain line required
- Refrigeration cassette unit – uniform air supply – convenient for maintenance



## PACK

### Cooking & Storage Vacuum Bags

- Suitable for a wide range of kitchen prep and cooking applications
- Available in several standard sizes, with custom bags available on request
- Standard bags for a temperature range of -40°F to 104°F
- Cooking bags for a temperature range of -40°F to 250°F
- Robust and durable design with certified plastic composition
- High resistance to punctures and abrasions



## SEAL

### Commercial In-Chamber Vacuum Sealers

- Economical way to extend shelf life—up to 5 times longer than conventional storing methods
- 9 tabletop models with single chamber stainless steel housing
- Some models feature dual bars, printer, and/or gas flush
- State-of-the-art vacuum technology
- User-friendly display with 20 programs
- Robust AISI 304 chamber with rounded corners for simple cleaning
- Double flip gasket ensures accurate sealing



## COOK

### High-Capacity Sous Vide Circulators

- Remarkably high 13-gallon capacity with 0.2°F precision from 32°F to 203°F
- Built-in touch screen and LCD display for cooking time with ten integrated programs
- Thermal balls (limited time) and core probe included for precise, uniform, and repeatable cooking
- Suitable for all heat-resistant containers up to 50 L
- Integrated app and remote WiFi control for optimum control
- Stainless steel AISI 304 construction
- UL certified



## CHILL

### Commercial Blast Chillers / Shock Freezers

- Countertop, under counter and standalone models to meet desired capacities
- Ambient chill method for rapid temperature pull down
- Indirect air circulation for improved food quality
- HACCP compliant; self-contained refrigerated system
- Intuitive 7" full-touchscreen control panel with programmable functions and a USB interface for HACCP data download
- Modular systems also available

PREP



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Intertek



Intertek



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