

SPECIAL PRICING



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Innovation is our Specialty

Vacuum Sealers

Enhance the Cook-Chill Process with Vacuum Sealers and Blast Chillers

Extend product shelf life and save money by removing the air from the plastic seal packaging. Vacuum sealers extend product life up to four times longer, saving you thousands of dollars over time.

Safely Preserve and Serve Fresh-Tasting Food

Whether you cook-chill your own meats and poultry, fruits and veggies, or liquids (soups, stews and sauces), vacuum sealers provide air-free packaging that protects food items and prevents freezer burn.

Easily Store Food to Reheat Just-in-Time

Once food has been vacuum sealed, it can then be placed in a blast chiller to quickly and safely cool the hot food from its cooked temperature through the HACCP danger zone (135°F to below 41°F), allowing it to be refrigerated until reheating.



TVS27

5.75" x 18"
50" x 17.52"
59.52 lbs.



TVS32

18.11" x 18"
11" x 20.28"
81.57 lbs.



TVS42

22.05" x 23"
43" x 24.21"
127.87 lbs./132.28 lbs.

Blast Chiller/Freezers

Designed to ensure the safety and quality of food from prep to storage, ThermalRite by Everidge Blast Chiller/Freezers offer speed and efficiency in any kitchen with an all-new design and a powerful 7" full-touch control panel. With the capability to take product from 194°F to 37°F in just 90 minutes — or blast freeze down to 0°F in just 240 minutes — ThermalRite by Everidge Blast Chiller/Freezers make it easy to move food directly from the oven or steamer to the unit without pre-tempering.



TBF5.0

32.28" W x 38.58" H x 32.67" D

255 lbs.

Number of Trays - 5



TBF12.0

32.28" W x 53.15" H x 32.67" D

475 lbs.

Number of Trays - 12



TBF15.0

32.28" W x 70.86" H x 32.67" D

520 lbs.

Number of Trays - 15

Prep Tables

Engineered using only the highest quality materials and components, ThermalRite by Everidge Prep Tables provide reliable, efficient solutions for cold food assembly. Whether it's made-to-order pizza or high-volume meal preparation, our wide selection of versatile prep tables can adjust with your evolving menu — all without sacrificing food safety.

Each design features an energy-efficient refrigeration system that is oversized and balanced to deliver quick recovery — making ThermalRite by Everidge Prep Tables an outstanding value for any refrigerated food prep application. The result is more consistent product temperatures, lower utility costs and greater adherence to food safety standards.



TPT481C

1-door prep table with granite top and side rails
 37.56" W x 41.34" H x 31.25" D
 Capacity 7.39 cu ft.



TPT602C

2-door prep table with granite top and side rails
 60.78" W x 41.34" H x 31.25" D
 Capacity 15.43 cu ft.



TPT843C

3-door prep table with granite top and side rails
 84" W x 41.33" H x 31.25" D
 Capacity 23.67 cu ft.

PRICES EFFECTIVE March 15 - April 15, 2019

Prices are F.O.B. factory. Additional shipping charges may apply. Please check with our customer service department as some items may need to be special or factory ordered. Allow two weeks for delivery. In some instances, cases may not be broken or broken case charges may apply. Sale prices are not valid with any other offer or coupon. Not responsible for typographical errors.