vesta
precision

Pat
PRECISION APPLIANCE TECHNOLOGY Inc.

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Catalogue

About Vesta Precision

Precision Appliance Technology, Inc. (PAT) is a Seattle-based consumer and commercial kitchen-electrics-company, presenting an innovative product line of precision food management solutions under the Vesta Precision brand.

Founded on extensive kitchen-electrics industry experience, PAT specializes in designing, developing, and manufacturing products focused on precise-temperature food preparation, vacuum storage, and blast freezing. Smart Wi-Fi sous vide immersion circulators and water baths lead the Vesta Precision product line complemented by an innovative mix of both chamber and suction type vacuum sealers, and small format blast freezers. The latter are accompanied by an extensive and uniquely diverse line of vacuum bags and rolls - including our VestaEco compostable line of vacuum seal bags and rolls, specifically designed for different types of cooking and/or storage applications, and additional select vacuum accessories.

With more than twenty-five years of research and development innovation success, including the launch of several category-leading consumer kitchen-electrics and ground-breaking products, the PAT team will continue to introduce unique patented devices and accompanying accessories of exceptional quality.

Index

Precision Cooking

Designed for both home and professional kitchens, our sous vide cookers and food thermometers are crafted for enduring performance with precise temperature control. Add a touch of style to your kitchen while cooking flawlessly.

Imersa Elite

IMMERSION CIRCULATOR

The smart Wi-Fi enabled Imersa Elite has a unique "flip design" and large digital display that is visible at a distance, making monitoring your cook easy in and out of the kitchen. The body of the Imersa Elite is more compact and can fit onto a shallower container if needed and conveniently stores nicely into a standard kitchen drawer with ease.
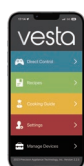
- Foldable design attaches over water bath vessel

- IPX7 waterproof

- Pairs well with Vesta Precision vacuum sealers and Vesta Precision vacuum seal pouches and rolls

- Smart Wi-Fi app enabled

Download Vesta Sous Vide App on

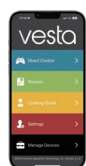|	
PRODUCT CODE	SV81
PUMP SPEED	4.5 L / Min
WATER VOLUME	≤ 30 L
WORKING TEMPERATURE	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C
DIMENSIONS	113 × 104.6 × 200 mm
MATERIALS	steel & PC & PPO
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	1500 W + 5% / -10%
CERTIFICATIONS	GS,CE (EMC / LVD / CB), RoHS, Reach, ETL and NSF
WEIGHT	1.4 kg
MINIMUM WATER HEIGHT	73.9 mm

Imersa - SV82

IMMERSION CIRCULATOR

With Vesta's Imersa Smart Wi-Fi Immersion Cooker, you can transform any pot in your kitchen into a sous vide cooking station, perfect for preparing meals your family will love. The Imersa boasts a sleek and intuitive digital touch display. It operates quietly and efficiently, with a modern design that is easy to clean and store. Plus, it fits neatly into your kitchen cabinets. This powerful device can heat up to 40 liters of water with ease.

- Foldable design attaches over water bath vessel

- Pairs well with Vesta Precision vacuum sealers and Vesta Precision vacuum seal pouches and rolls

- Smart Wi-Fi app enabled

Download Vesta Sous Vide App on

Download on the App Store

GET IT ON Google Play

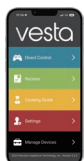|	
PRODUCT CODE	SV82
PUMP SPEED	4.5 L / Min
WATER VOLUME	≤ 40 L
WORKING TEMPERATURE	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C
DIMENSIONS	83.6 × 105.2 × 374.5 mm
MATERIALS	steel & PC & PPO
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	1200 W + 5% / -10%
CERTIFICATIONS	GS,CE (EMC / LVD / CB), RoHS, Reach, ETL and NSF
WEIGHT	1.4 kg
MINIMUM WATER HEIGHT	114.5 mm

Imersa Pro

IMMERSION CIRCULATOR

From smaller kitchens to the industrial-strength demands of professional kitchen, the Imersa Pro immersion circulator delivers sous vide perfection. With its Smart Wi-Fi capabilities and Vesta app, along with its compact and portable design, the Imersa Pro can be easily attached to any container or vessel, and has the flexibility to cook just about anywhere. Can efficiently heat up to 50 liters.

- Foldable design attaches over water bath vessel

- Ability to reload previous temp and time after unexpected stops during cooking

- Works with Vestemp Precision Thermo-probe.

- Pairs well with Vesta Precision vacuum sealers and Vesta Precision vacuum seal pouches and rolls

- Smart Wi-Fi app enabled

Download Vesta Sous Vide App on

PRODUCT CODE	SV91p
PUMP SPEED	10 L / Min
WATER VOLUME	≤ 50 L
WORKING TEMPERATURE	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C
DIMENSIONS	135 × 173 × 190 mm
MATERIALS	steel & PC & PPO
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	1500 W + 5% / -10%
CERTIFICATIONS	GS,CE (EMC / LVD / CB), RoHS, Reach, ETL and NSF
WEIGHT	1.7 kg
MINIMUM WATER HEIGHT	74.1mm

Imersa Expert

IMMERSION CIRCULATOR

This Smart Wi-Fi enabled, immersion circulator is designed for the professional cook. Can handle a larger capacity bath for cooking larger quantities. Achieve delicious, tender results and enjoy the flexibility to cook just about anywhere in the kitchen. Can efficiently heat up to 80 liters.

- Foldable design attaches over water bath vessel.

- Ability to reload previous temp and time after unexpected stops during cooking

- Pairs well with Vesta Precision vacuum sealers and Vesta Precision vacuum seal pouches and rolls

- Smart Wi-Fi app enabled

Download Vesta Sous Vide App on

PRODUCT CODE	SV320
PUMP SPEED	10L / Min
WATER VOLUME	≤ 80L
WORKING TEMPERATURE	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C
DIMENSIONS	218 × 175 × 162 mm
MATERIALS	steel & PC & PPO
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	2300 W + 5% / -10%
CERTIFICATIONS	GS,CE (EMC / LVD / CB), RoHS, Reach, ETL and NSF
WEIGHT	2.4 kg
MINIMUM WATER HEIGHT	86.6 mm

Imersa Tower

IMMERSION CIRCULATOR

This Smart Wi-Fi enabled immersion circulator is designed for the professional kitchen. The typical tower design with large easy-touse display and 2300 watt heating element combined with a powerful pump lets the Imersa Tower efficiently heat up to 80 liters for cooking larger quantities. Attach it to just about any container or vessel and enjoy the flexibility to cook just about anywhere in the kitchen.

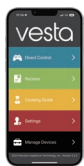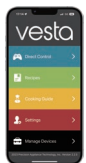|	
PRODUCT CODE	SV330
PUMP SPEED	10L / Min
WATER VOLUME	≤ 80L
WORKING TEMPERATURE	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C
DIMENSIONS	155 × 174 × 319 mm
MATERIALS	steel & PC & PPO
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	2300 W + 5% / -10%
CERTIFICATIONS	GS,CE (EMC / LVD / CB) , RoHS, Reach and ETL
WEIGHT	3 kg
MINIMUM WATER HEIGHT	99.8 mm

- Familiar tower design with large visible control panel and high wattage heater

- Ability to reload previous temp and time after unexpected stops during cooking

- Pairs well with Vesta Precision vacuum sealers and Vesta Precision vacuum seal pouches and rolls

- Smart Wi-Fi app enabled

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Sous Vide Comparison

PRODUCT CODE	SV81	SV82	SV91p
PUMP SPEED	4.5 L / Min	4.5 L / Min	10 L / Min
WATER VOLUME	≤ 30 L	≤ 40 L	≤ 50 L
WORKING TEMPERATURE	5°C - 95°C	5°C - 95°C	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C	0.1°C	0.1°C
DIMENSIONS	113 × 104.6 × 200 mm	83.6 × 105.2 × 374.5 mm	135 × 173 × 190 mm
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	1500 W + 5% / -10%	1200 W + 5% / -10%	1500 W + 5% / -10%
WEIGHT	1.4 kg	1.4 kg	1.7 kg
MINIMUM WATER HEIGHT	73.9 mm	114.5 mm	74.1 mm

Sous Vide Comparison

PRODUCT CODE	SV320	SV330
PUMP SPEED	10 L / Min	10 L / Min
WATER VOLUME	≤ 80 L	≤ 80 L
WORKING TEMPERATURE	5°C - 95°C	5°C - 95°C
TEMPERATURE ACCURACY	0.1°C	0.1°C
DIMENSIONS	218 × 175 × 162 mm	155 × 174 × 319 mm
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	2300 W + 5% / -10%	2300 W + 5% / -10%
WEIGHT	2.4 kg	3 kg
MINIMUM WATER HEIGHT	86.6 mm	99.8 mm

Vestemp BP20

Wireless Thermo-probe

The Vestemp Precision Thermo-probe is a standalone wireless food thermometer that can seamlessly work with the new generation of sous vide cookers by Vesta Precision. Simply insert it into the food within the vacuum-sealed bag, allowing for effortless monitoring of the food temperature during sous vide cooking or control of the entire cooking process based on this precise measurement. This technology elevates the precision of sous vide temperature control to new heights.

- Wi-Fi and Bluetooth connectivity

- Extended Bluetooth range

- Rapid charging

- IP67 waterproof

PRODUCT CODE	BP20
BLUETOOTH SIGNAL RANGE	100 m
PROBE WATERPROOF RATING	IP67
BASE BATTERY CAPACITY	3000 mAh
BASE CHARGING	USB Type-C / 5 - 12 V DC
POWER CONSUMPTION	5 W
TEMPERATURE SETTING RANGE	25°C to 98°C
PROBE CHARGE TIME	20 minutes
PROBE BATTERY LIFE	72 hours
DIMENSIONS	182 mm × 52 mm × 34.5 mm
WEIGHT OF CHARGING HUB	213 g
AMBIENT MAX	300°C
INTERNAL MAX	100°C

Vestemp BP50

Wireless Thermo-probe

The BP50 comes with four individual probes, enabling you to track the temperature of different dishes with ease. Whether you're grilling, roasting, baking, or cooking sous vide, these probes ensure that every meal is cooked to perfection.

- ● Wi-Fi and Bluetooth connectivity
- ● Extended Bluetooth range
- ● Rapid charging
- ● IPX7 waterproof

Download on the **App Store**

GET IT ON **Google Play**

PRODUCT CODE	BP50
BLUETOOTH SIGNAL RANGE	110 m
PROBE WATERPROOF RATING	IPX7
BASE BATTERY CAPACITY	3000 mAh
BASE CHARGING	USB Type-C / 5 - 12 V DC
PROBE CHARGE TIME	20 minutes
PROBE BATTERY LIFE	72 hours

Vacuum Sealer

Our vacuum sealers are equipped with state-of-the-art features designed to meet the needs of both household and commercial settings, seamlessly combining stylish aesthetics with advanced performance.

Vac 'n Seal - YJS60

VACUUM SEALER

Seal your bags in seconds with our easy-to-use handheld vacuum sealer. This one touch operation will vacuum your foods airtight with just a press of the button. Can also be used to seal other non-perishable items. Take it camping, picnicking or fishing for immediate freshness and storage.

- Ergonomic design with one-touch operation

- Powerful high-pressure pump

- Compact and versatile works with bags, bottles and canisters

- Take it anywhere: camping, picnicking, fishing, storage

- Pairs well with Vesta Precision vacuum seal pouches and rolls

PRODUCT CODE	YJS60
PUMP TYPE	Single Pump
VACUUM PRESSURE	-17.7 inHG / -600 mbar
DIMENSIONS	145 × 61 × 90 mm
MATERIAL	Steel & ABS & PMMA
CERTIFICATIONS	GS, CE (EMC / MD / LVD), RoHS, Reach, ETL
WEIGHT	0.27 kg
POWER SUPPLY	Buily-In Rechargable Battery
CHARGING PORT INPUT	5V , 2A / USB Type-C
POWER CONSUMPION	3.3 W

Vac 'n Seal V06

VACUUM SEALER

The Vac 'n Seal Vacuum Sealer combines power and precision for efficient food storage. With a robust motor, it generates a strong vacuum suction of -71 kpa. The 295 mm sealing wire length and 2 mm sealing wire width ensure secure closures. Its 5.5 L / min pump flow rate efficiently seals bags. Compact in size (363 x 130 x 79 mm) and lightweight (1.5 kg), this vacuum sealer is a versatile addition to any kitchen.

- Powerful suction

- Reliable sealing effect

- Compact size

- Pairs well with Vesta Precision standard and VestaEco compostable vacuum seal pouches

PRODUCT CODE	V06
PUMP TYPE	Single Pump
PUMP SPEED	5.5 L / Min ± 15%
VACUUM PRESSURE	-21 inHG / -711 mbar
SEAL BAR	Width: 2 mm Length: 295 mm
DIMENSIONS	363 × 130 × 79 mm
MATERIAL	Steel & ABS & PC
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	110 W ± 10%
CERTIFICATIONS	GS, CE (EMC / LVD), RoHS, Reach, ETL
WEIGHT	1.5 kg

Vac 'n Seal V11

VACUUM SEALER

The Vac 'n Seal V11 is a compact and convenient vacuum sealer for all your food storage and cooking needs. Its roll storage feature lets you create customized vacuum bags for sealing both wet and dry ingredients. The easy-to-use digital touch panel features gentle and normal settings for automatic vacuum and sealing, manual pulse vacuum for full user control.

- Stylish and modern design with intuitive touch controls

- Built-in pressure sensor for sealing various items

- Quiet, efficient operation with low noise

- Pairs well with Vesta Precision vacuum seal pouches and rolls

PRODUCT CODE	V11
PUMP TYPE	Single Pump
PUMP SPEED	5.5 L / Min ± 15%
VACUUM PRESSURE	-21 inHG / -711 mbar
SEAL BAR	Width: 2 mm Length: 295 mm
DIMENSIONS	380 × 198 × 88.5 mm
MATERIAL	Steel & ABS & PC
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	110 W ± 10%
CERTIFICATIONS	GS, CE (EMC / LVD), RoHS, Reach, ETL
WEIGHT	2.2 kg

Vac 'n Seal Pro I

VACUUM SEALER

Vesta Vac 'n Seal Pro I is a reliable vacuum sealer for the professional kitchen. This powerful, built-in duo pump, creates high pressure to get the job done in a short amount of time. The extra wide seal wire gives heavy-duty, fast sealing and leak-proof protection. This sealer has a built-in pressure sensor - automatic sealing, easy to use and extremely efficient.

- Powerful, high pressure, built in duo-pump

- Strong. The extra wide seal wire (0.2"/5mm) gives heavy-duty, fast sealing, leak-proof protection

- Can work with bottles and canisters

- Pairs well with Vesta Precision standard and VestaEco compostable vacuum seal pouches

PRODUCT CODE	YJS604cfm
PUMP TYPE	Double pump
PUMP SPEED	16 L / Min ±10 %
VACUUM PRESSURE	-28.3 inHG / -958 mbar
ELECTROMAGNETIC LOCK	Auto lock
SEALING CONTROL	Smart Seal
SEAL BAR	Width: 5 mm Length: 310 mm
SEALING	Smart Sealing
DIMENSIONS	151 × 436 × 280 mm
MATERIAL	Steel & ABS & PC
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	475 W + 5% / -10%
CERTIFICATIONS	GS, CE (EMC / LVD), RoHS, Reach, ETL
WEIGHT	4.5 kg

Vac 'n Seal Pro II

VACUUM SEALER

Vesta Vac 'n Seal Pro II is a reliable vacuum sealer for the professional kitchen. This powerful, built in duo pump, creates high pressure to get the job done in a short amount of time. The extra wide seal wire gives heavy-duty, fast sealing and leak-proof protection. This sealer has a built-in pressure sensor – automatic sealing, easy to use and extremely efficient.

- Powerful, high pressure, built in duo-pump

- Strong. The extra wide seal wire (0.2"/5mm) gives heavy-duty, fast sealing, leak-proof protection

- Extended width to work with bags up to 16" (406mm) wide

- Pairs well with Vesta Precision standard and VestaEco compostable vacuum seal pouches

PRODUCT CODE	YJS780cfm
PUMP TYPE	Double pump
PUMP SPEED	16 L / Min ±10 %
VACUUM PRESSURE	-28.3 inHG / -958 mbar
ELECTROMAGNETIC LOCK	Auto lock
SEALING CONTROL	Smart Seal
SEAL BAR	Width: 5 mm Length: 406 mm
SEALING	Smart Sealing
DIMENSIONS	142 × 541 × 262 mm
MATERIAL	Steel & ABS & PC
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	550 W + 5% / -10%
CERTIFICATIONS	GS, CE (EMC / LVD), RoHS, Reach, ETL
WEIGHT	5.1 kg

Vacuum Sealer Comparison

PRODUCT CODE	V06	V11	YJS604cfm	YJS780cfm
PUMP TYPE	Single Pump	Single Pump	Double pump	Double pump
PUMP SPEED	5.5 L / Min ± 15%	5.5 L / Min ± 15%	16 L / Min ± 10%	16 L / Min ± 10%
VACUUM PRESSURE	-21 inHG / -711 mbar	-21 inHG / -711 mbar	-28.3 inHG / -958 mbar	-28.3 inHG / -958 mbar
SEAL BAR	Width: 2 mm Length: 295 mm	Width: 2 mm Length: 295 mm	Width: 5 mm Length: 310 mm	Width: 5 mm Length: 406 mm
SMART SEALIING	○	○	●	●
DIMENSIONS	363 × 130 × 79 mm	380 × 198 × 88.5 mm	151 × 436 × 280 mm	142 × 541 × 262 mm
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	110 W ± 10%	110 W ± 10%	475 W + 5% / -10%	550 W + 5% / -10%
WEIGHT	1.5 kg	2.2 kg	4.5 kg	5.1 kg

Chamber Vacuum Sealer

Discover the art of impeccable packaging with our cutting-edge chamber vacuum sealer lineup, from the sleek vertical chamber machines to the versatile 2-in-1 vacuum sealers and the powerful oil pump models.

Chamber Vac C700

Chamber Vacuum Sealer

Elevate your culinary experience with the Smart Vac feature, which employs intelligent sensors for automatic, precision-driven vacuum sealing. Alternatively, the manual mode empowers you with customizable vacuum levels, ensuring adaptability to a variety of culinary needs.

- Crafted with a stainless steel body

- Tempered glass lid to monitor the vacuum-sealing process

- Vacuum gauge provides instant feedback

- Works beautifully for all types of sealing; including soups, stews, and marinades

- Pairs well with Vesta Precision vacuum seal bags and sous vide cookers

PRODUCT CODE	C700
PUMP TYPE	Oil
VACUUM PRESSURE	-29.9 inHG / -1012 mbar
PUMP SPEED	8 m³ / H ± 10%
VACCUM CYCLE MANAGEMENT	Smart Vacuum
CHAMBER SIZE	268 × 330 × 100 mm
SEAL BAR	Width: 2.5*2 mm Length: 260 mm
DIMENSIONS	464 × 334 × 332 mm
MATERIAL	Steel & ABS & PMMA
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	800 W
CERTIFICATIONS	GS, CE (EMC / MD / LVD), RoHS, Reach, ETL
WEIGHT	22 kg

Chamber Vac C17af

Chamber Vacuum Sealer

Medium in capacity and perfectly designed for the commercial kitchen. Seal soups, stews, marinades, and other foods for sous vide cooking. This high-quality, 950-watt oil pump, will vacuum with high speed pressure and has an instant seal function, and adjustable cycle and seal time. Simply designed control panel for ease of use.

- High pressure oil pump with fast vacuum speed

- Adjustable cycle and seal time

- Digital panel to show the working progress

- Meter to show vacuum pressure

- Pairs well with Vesta Precision standard and VestaEco compostable vacuum seal pouches

PRODUCT CODE	C17af
PUMP TYPE	Oil
VACUUM PRESSURE	-29.8 inHG / -1009 mbar
PUMP SPEED	6.2 m³ / H ± 10%
VACCUM CYCLE MANAGEMENT	Smart Vacuum
CHAMBER SIZE	300 × 350 × 135 mm
SEAL BAR	Width: 5 mm Length: 300 mm
DIMENSIONS	359 × 425 × 366 mm
MATERIAL	Steel & ABS & PMMA
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	950 W + 5% / -10%
CERTIFICATIONS	GS, CE (EMC / MD/LVD), RoHS, Reach, ETL
WEIGHT	23.6 kg

Chamber Vac C20af

Chamber Vacuum Sealer

A powerful machine perfectly designed for the commercial kitchen. Seal soups, stews, marinades, and other foods for sous vide cooking. This high-quality, 1100-watt oil pump, will vacuum with high speed pressure and has an instant seal function, and adjustable cycle and seal time. Simply designed control panel for ease of use.

- High pressure oil pump with fast vacuum speed

- Adjustable cycle and seal time

- Digital panel to show the working progress

- Meter to show vacuum pressure

- Double seal bar design that can vacuum seal two bags in one cycle.

- Pairs well with Vesta Precision standard and VestaEco compostable vacuum seal pouches

PRODUCT CODE	C20af
PUMP TYPE	Oil
VACUUM PRESSURE	-29.8inHG / -1009mbar
PUMP SPEED	20 m³ / H ± 10%
VACCUM CYCLE MANAGEMENT	Smart Vacuum
CHAMBER SIZE	427 × 452 × 175 mm
SEAL BAR	Width: 3.5*2 mm two seal wires Length: 410 mm
DIMENSIONS	491 × 551 × 450 mm
MATERIAL	Steel & ABS & PMMA
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	1100 W + 5% / -10%
CERTIFICATIONS	GS, CE (EMC/MD/LVD), RoHS, Reach, ETL
WEIGHT	44 kg

Chamber Vacuum Sealer Comparison

PRODUCT CODE	C700	C17af	C20af
PUMP TYPE	Oil	Oil	Oil
VACUUM PRESSURE	-29.9 inHG / -1012 mbar	-29.8 inHG / -1009 mbar	-29.8 inHG / -1009 mbar
PUMP SPEED	8 m³ / H ± 10%	6.2 m³ / H ± 10%	20 m³ / H ± 10%
CYCLE MANAGEMENT	Smart Vacuum	Smart Vacuum	Smart Vacuum
CHAMBER SIZE	268 × 330 × 100 mm	300 × 350 × 135 mm	427 × 452 × 175 mm
SEAL BAR	Width: 3.5*2mm two seal wires Length: 260 mm	Width: 5 mm Length: 300 mm	Width: 3.5*2 mm two seal wires Length: 410 mm
DIMENSIONS	464 × 334 × 332 mm	359 × 425 × 366 mm	491 × 551 × 450 mm
POWER SUPPLY	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)	AC 220 - 240 V ± 10% (50Hz)
POWER COMSUMPTION	800 W + 5% / -10%	950 W + 5% / -10%	1100 W + 5% / -10%
WEIGHT	22 kg	23.6 kg	44 kg

Frysta Blast Chiller / Freezer

Step up your food preservation game with our blast freezer series.
Built to stand the test of time, these freezers guarantee rapid
freezing while providing effortless control and management.

Frysta Blast Chiller / Freezer

MODEL BF100

BLAST COOLING
Quickly chill cooked food from 90°C to 3°C within 90 minutes to reduce the amount of time the food is in the critical temperature zone of 5 to 63°C.

BLAST FREEZING
One button press to reduce the temperature of the food item from 90°C to -18°C within 240 minutes. This program works on both cooked food and raw food.

TEMPERATURE PROBE
The integrated temperature probe allows you to see the temperature inside your food item as the process runs.

STYLISH STAINLESS STEEL
With good looks and easy-to-clean stainless steel, the Frysta will look good in your kitchen while it cools and freezes.

- Fast chilling and freezing, then steady temperature hold

- Designed specifically for the professional kitchen.

- Environment-friendly operations with advanced refrigerant R290

- No mess: Auto-defrosting and self-evaporating

PRODUCT CODE	BF100
VOLTAGE/WATTAGE	220~240 V ~ 50Hz / 285 W
BLAST COOLING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO +3°C IN 90MINS	4 kg
BLAST FREEZING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO -18°C IN 240MINS	3 kg
FOAMING AGENT	C5H10 (cyclopentane)
REFRIGERANT	R290
TRAY SIZE AND CAPACITY	2 x GN1 / 2 (325 × 265 mm)
TRAYS INCLUDED	1
DIMENSIONS W × D × H	450 × 507 × 647 mm
CAVITY DIMENSIONS W × D × H	335 × 300 × 200 mm
NET WEIGHT	32 kg

Frysta Blast Chiller / Freezer

MODEL BF200

BLAST COOLING

Quickly chill cooked food from 90°C to 3°C within 90 minutes to reduce the amount of time the food is in the critical temperature zone of 5 to 63°C.

BLAST FREEZING

One button press to reduce the temperature of the food item from 90°C to - 18°C within 240 minutes. This program works on both cooked food and raw food.

TEMPERATURE PROBE

The integrated temperature probe allows you to see the temperature inside your food item as the process runs.

STYLISH STAINLESS STEEL

With good looks and easy-to-clean stainless steel, the Frysta will look good in your kitchen while it cools and freezes.

- Fast chilling and freezing, then steady temperature hold

- Designed specifically for the professional kitchen.

- Environment-friendly operations with advanced refrigerant R290

- No mess: Auto-defrosting and self-evaporating

PRODUCT CODE	BF200
VOLTAGE/WATTAGE	220~240 V~50Hz / 400 W
BLAST COOLING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO +3°C IN 90MINS	7 kg
BLAST FREEZING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO -18°C IN 240MINS	4 kg
FOAMING AGENT	C_5H_{10} (cyclopentane)
REFRIGERANT	R290
TRAY SIZE AND CAPACITY	3 × GN1 / 2 (325 × 265 × 40 - 65 mm)
TRAYS INCLUDED	2
DIMENSIONS W × D × H	630 × 585 × 475 mm
CAVITY DIMENSIONS W × D × H	330 × 380 × 235 mm
NET WEIGHT	39 kg

Frysta Blast Chiller / Freezer

MODEL BF300

BLAST COOLING
Quickly chill cooked food from 90°C to 3°C within 90 minutes to reduce the amount of time the food is in the critical temperature zone of 5 to 63°C.

BLAST FREEZING
One button press to reduce the temperature of the food item from 90°C to - 18°C within 240 minutes. This program works on both cooked food and raw food.

TEMPERATURE PROBE
The integrated temperature probe allows you to see the temperature inside your food item as the process runs.

STYLISH STAINLESS STEEL
With good looks and easy-to-clean stainless steel, the Frysta will look good in your kitchen while it cools and freezes.

- Fast chilling and freezing, then steady temperature hold

- Designed specifically for the professional kitchen.

- Environment-friendly operations with advanced refrigerant R290

- No mess: Auto-defrosting and self-evaporating

PRODUCT CODE	BF300
VOLTAGE/WATTAGE	220~240 V~ 50Hz / 450 W
BLAST COOLING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO +3°C IN 90MINS	14 kg
BLAST FREEZING CAPACITY (FOOD CENTER TEMPERATURE) +90°C TO -18°C IN 240MINS	12 kg
FOAMING AGENT	C5H10 (cyclopentane)
REFRIGERANT	R290
TRAY SIZE AND CAPACITY	3~5 × GN1 / 1 (530 × 325 mm × 40 - 65 mm)
TRAYS INCLUDED	3
DIMENSIONS W × D × H	750 × 730 × 842 mm
CAVITY DIMENSIONS W × D × H	624 × 410 × 375 mm
NET WEIGHT	66 kg

Blast Freezer Comparison

PRODUCT CODE	BF100	BF200	BF300
VOLTAGE/WATTAGE	220~240 V~50Hz / 285 W	220~240 V~50Hz / 400 W	220~240 V~50Hz / 450 W
Blast cooling capacity (food center temperature) +90°C to +3°C in 90mins	4 kg	7 kg	14 kg
Blast cooling capacity (food center temperature) +90°C to -18°C in 240mins	3 kg	4 kg	12 kg
FOAMING AGENT	C5H10 (cyclopentane)	C5H10 (cyclopentane)	C5H10 (cyclopentane)
REFRIGERANT	R290	R290	R290
TRAY SIZE AND CAPACITY	2 × GN1 / 2 (325 × 265 mm)	3 × GN1 / 2 (325 × 265 mm × 40 - 65 mm)	3~5 × GN1 / 1 (530 x 325 mm × 40 - 65 mm)
TRAYS INCLUDED	1	2	3
DIMENSIONS W × D × H	450 × 507 × 647 mm	630 × 585 × 475 mm	750 × 730 × 842 mm
CAVITY DIMENSIONS W × D × H	335 × 300 × 200 mm	330 × 380 × 235 mm	624 × 410 × 375 mm
NET WEIGHT	32 kg	39 kg	66 kg

Bags and Rolls

Our bags and rolls are made with BPA, Lead, and Phthalate free materials and are perfect for food storage in refrigerators or freezers, reheating in the microwave or boiling water, marinating, and sous vide cooking.

Embossed Vacuum Bags & Rolls

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15 × 25 cm	75 μm	100 pcs / pack
20 × 30 cm	75 μm	100 pcs / pack
30 × 40 cm	75 μm	100 pcs / pack
15 × 600 cm	75 μm	2 pcs / pack
20 × 600 cm	75 μm	2 pcs / pack
30 × 600 cm	75 μm	2 pcs / pack

Reusable Handheld Sealer Pouches

307111
20 × 30 cm
Zipper & Valve Bags
15 Bags / Box

307113
28 × 40 cm
Zipper & Valve Bags
15 Bags / Box

VestaEco Vacuum Seal Pouches & Rolls

Boxed

118101
8" × 12" (20 × 30 cm)
VestaEco Embossed Bags
50 Vacuum Bags / Box
Case Qty.18

118102
11" × 16" (28 × 40 cm)
VestaEco Embossed Bags
50 Vacuum Bags / Box
Case Qty.12

118103
6" × 10" (15 × 25 cm)
VestaEco Embossed Bags
50 Vacuum Bags / Box
Case Qty.24

For Chamber Vacuum Sealers Only

118201
11" × 20' (28 × 600 cm)
VestaEco Embossed Rolls
2 Rolls / Box
Case Qty.18

218101
8" × 12" (20 × 30 cm)
VestaEco Flat Bags
50 Vacuum Bags / Box
Case Qty.20

218102
10" × 13" (25 × 33 cm)
VestaEco Flat Bags
50 Vacuum Bags / Box
Case Qty.20

Bulk Vacuum Pouches & Rolls

Embossed

118111	6" × 10" (15 × 25 cm)	100 bags / pack	12 packs / carton
118112	8" × 12" (20 × 30 cm)	100 bags / pack	12 packs / carton
118113	11" × 16" (28 × 40 cm)	100 bags / pack	6 packs / carton
118211	6" × 50' (15 × 1500 cm)	1 rolls / pack	12 rolls / carton
118212	8" × 50' (20 × 1500 cm)	1 rolls / pack	12 rolls / carton
118213	11" × 50' (28 × 1500 cm)	1 rolls / pack	12 rolls / carton

Flat

218112	8" × 12" (20 × 30 cm)	100 bags / pack	12 packs / carton
218113	11" × 16" (28 × 40 cm)	100 bags / pack	6 packs / carton

Minimally branded with the VestaEco logo and the BPI compostablity icon in the corners only.

Other

Elevate your cooking with precision and style, effortlessly infusing flavors and preserving ingredients with efficiency. Unleash the full potential of your kitchen, where each accessory is a testament to the pursuit of culinary perfection.

Gusto Smoke Infuser

MODEL SG10

The Gusto smoke infuser allows you to add delicious smoky flavor to meats, fish, cheese, sauces, cocktails, and so much more. Simply add your desired flavor of wood shavings, hers, teas, spices, or dried flowers to the chamber, ignite, and press the button to infuse. The sturdy weighted base and conical shape with flexible tubing allows you to easily infuse for flavor or create special effects.

- Weighted base for ease of use

- Add smoky flavors and effects to cocktails and dishes

- Uses 4 AA batteries

- Stylish and compact

PRODUCT CODE	SG10
VOLTS	6 V DC
WATTS	25
BATTERY	Four 1.5 V DC AA (No.5) batteries
DIMENSIONS	84 × 100 × 180 mm

Vacumm canisters

PRODUCT CODE	YJS - C08	YJS - C14	YJS - C20
PRODUCT CAPACITY	0.8 L	1.4 L	2.4 L
KNOB SIZE	370 mm	370 mm	370 mm
WEIGHT	0.32 kg	0.39 kg	0.48 kg
COLOUR	lucency	lucency	lucency
MATERIAL	AS	AS	AS
TEMPERATURE RANGE	-20℃ ~ 60℃	-20℃ ~ 60℃	-20℃ ~ 60℃
DIMENSIONS	169 × 169 × 76 mm	169 × 169 × 109 mm	169 × 169 × 160 mm