



VERDE
DENTRO

Flavour's Wardens

EVOX LINE

ITALIAN DESIGN AND
INNOVATION



VacuumMasters
Visit our website www.orved.it

HIGH RESISTANCE, COMPACT DESIGN



Evox Line of vacuum packing machines are completely innovative, combining the best of technology, innovation and user-friendliness.



REMOVABLE SEALING BARS

The sealing beam is completely removable, without the use of tools thanks to its position above the pistons.



HIGHLY RESISTANT

The rigid vacuum chamber, highly resistant for food contact, guarantees a perfect vacuum. Comprising totally innovative materials, all FDA certified.



SUCTION VALVE

The suction valve, placed on one of the vacuum chamber corners, works as a coupling for the suction tube to create vacuum in jars.



CONTAINER BASE

The vacuum chamber of the Evox Line is characterized by a lowered circular bottom conceived to facilitate the vacuum packing in jars.

GUARANTEED THICKNESS

A superior lid thickness guarantees maximum safety even after thousands of cycles, while the absence of edges and the rounded corners ensure safe and easy cleaning. The Evox Line range of vacuum packing machines are the only machines on the market equipped with a curved tempered glass: aesthetically beautiful, ultra resistant and impregnable.



EASY CLEANING FOR A PERFECT VACUUM!

The shape of the vacuum chamber guarantees simple cleaning operations for a perfect vacuum!



PERFECT CLEANING

Thanks to the rounded corners and the vacuum chamber material the operations of maintenance and cleaning will be simple and fast. Under conditions of max vacuum any possible deformation is limited due to the significant wall thickness. The vacuum chamber is produced in one piece, therefore there are no points of junction and this guarantees smooth, bright and easy surfaces to clean.

ACCESS

The 90° tilting bodywork, allows complete access to all internal components. A fast and easy system to facilitate all maintenance operations.



PERFECTLY REMOVABLE

The sealing bar and the protective silicone covers of the pistons, both easily removable, allow complete cleaning of all internal surfaces. The vacuum chamber will ensure a perfect vacuum everytime.

EVOX 31 HI-LINE

INNOVATION COMES TO LIFE

Combining Italian design, innovation and technology comes Evox 31 Hi-line.

Compact, very fast and essential, it presents a touch panel and 5 exclusive “Chef” programs to marinate, create infusions and much more quickly and automatically, without supervision. Robust, reliable and built with high-quality materials it represents all the experience and tradition of the Orved brand.

“You've got to have it”



SELF CALIBRATING SENSOR

Automatic calibration: Evox 31 doesn't need the preliminary calibration to adjust the sensor to the altitude detection.



TOUCH
PANEL



MODERN
DESIGN



5 SPECIFIC CHEF
PROGRAMS



3 PROGRAMS WITH
GAS FLUSHING



CONTROL PANEL

Positioned on the front, the elegant control panel, waterproof, presents 6 backlit touch keys and two alarm warnings. The full width interface built in tempered glass, has an ultra modern display.

VACUUM FUNCTION

For smooth bags, channelled bags (outside the vacuum chamber, by means of the EASY accessory) and containers.

INERT GAS FLUSHING

3 vacuum preset programs with gas flushing. Useful when vacuum packing soft, delicate products.

SEALING LEVEL

3 adjustable levels: minimum, medium and maximum.

5 CHEF PROGRAMS

DISPLAY

ALARM*

Touch keys lightning up in case of any alarm.

START/STOP

Touch key to activate/ interrupt the vacuum cycle.

POWER

On/off main switch.

AUTOMATIC WARNINGS

The user is immediately and automatically notified when the product is too warm and it is necessary to activate a dehumidification cycle of the oil pump.



It seals anything

Thanks to the 3 exclusive sealing levels it's vacuum packing made easy!



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



Aluminum bags

“Exceed your limits, give in to your creativity”

Thanks to the 5 exclusive Chef programs of the new **Evox 31 Hi-line** you will never have limits, vacuum packing any product will be child's play.

Do not stop at the preservation, create delicious recipes with Sous-Vide cooking: the new programs will help you prepare your products before cooking.

Savour the flavour: selecting the max sealing level you will be able to seal also 120 mycron aluminum bags.

HOST 2017
**SMART
LABEL**

AWARD WINNER HOST 2017

Evox 31 Hi-Line has been chosen as award winner for the category “Smart Label” for its highly innovative content.



5 CHEF'S PROGRAMS

Exclusive programs to automatically enjoy your machine. No need for any Chef's supervision. You can very easily prepare your food in the ideal conditions for Sous-Vide cooking and save time.



SAUCES IN BAGS

Easy packing of liquid foodstuff, such as for instance sauces and gravy, with no overflow whatsoever.

MARINADES IN BAGS

Herbs, spices and flavourings get absorbed by the foodstuff through a kind of intensive "massage" the machine makes inside the bag. This way the product gets softer and develops a richer and unique flavour.



INFUSIONS IN BAGS

Extract the natural richest aroma and flavour from herbs and spices with non-warm liquids.

MUSSELS & CLAMS CLEANING

Quickly clean up mussels and clams from internal impurities and sand residuals.



MARINADE IN CONTAINERS

Liquids and flavourings get absorbed by the "subject-to-squeeze" and delicate foodstuff through a kind of intensive "massage" the machine makes inside the container. This way the product gets softer and develops a richer and unique flavour.



EVOX 30 & EVOX 25: THE COMPACT PRO

The character of an exclusive and innovative design. Conceived and manufactured with total commitment by the most experienced specialists in the vacuum field. One target only: matching your needs and expectations!

Compact, very fast, user-friendly, with effective pre-set vacuum levels for the ideal preservation and Sous-Vide cooking.



100% MADE IN ITALY VACUUM PUMP

High-quality vacuum pump, ensuring excellent performances and results. It was conceived in cooperation with our partner DVP, on the basis of their knowledge and Orved's specific experience in Horeca sector.



VACUUM SENSOR

Max vacuum thanks to the sensor of vacuum.



ULTRA-FAST PACKING

The vacuum cycle time is extremely short and better than any other competitor's machine.



VERSATILITY OF USE

With the "Easy" accessory you can quickly reach the best vacuum even when using channelled bags, traditionally suitable for the external vacuum system.



100% COMPACT

The compact and ergonomic design makes it such that you can use them in whatsoever kitchen space, professional or household.

TOUCH CONTROL PANEL

The elegant and intuitive touch control panel leads to a very easy use of the Evox models. 4 led keys control a complete set of functions and their effective performance.



EVOX 30

"An amazing result that goes beyond any positive expectation"



Ultra-rapid
vacuum



Technology's
best



Evox 30 means total innovation in the vacuum packing concept, joining the very best in technology, innovation, industrialisation and simplicity in use.

Compact and absolute vacuum sensor controlled, **Evox 30** is versatile and definitely user-friendly. Vacuum packing inside and outside the vacuum chamber has never been that fast, easy and pleasant.

EVOX 25

"Even more compact, ergonomic and versatile"



Limited space taking



Easy-to-use

Evox 25 is the most compact vacuum packing machine in the exclusive Evox Line. Modern design and limited overall size get **Evox 25** matching different locations and make it perfect for both professional and household kitchens.

You can surprisingly place the **Evox 25** in any small room activity or kitchen, thanks to its compact shape and 21 cm height.

EVOX 25H

The guaranteed performance of an Evox 25 but just bigger!

Ideal for small restaurants and catering, the Evox 25H perfectly vacuum packs solid and liquid products. 2 pre-calibrated functions to reach the maximum vacuum in the preservation function, for an unbeatable vacuum level!



EVOX 25 F1

Red, compact and fast!

Born to be fast and high-performing, finished up to be innovative and a leading edge in vacuum packing. The red colour, the modern design and the bodywork totally made in stainless steel are the distinctive features of the Evox 25F1.



Evox 30

LIMITED EDITION

The Evox 30 “Limited Edition” is available in two different colours: **Evox F1** red and **Evox L1** yellow. Both are the most successful and demanded models in the small and medium size restaurants.

The avant-garde trait of these vacuum packing machines is their colour. The “Limited Edition” models are the preferred ones by those looking for the excellence in vacuum packing and an exclusive design.

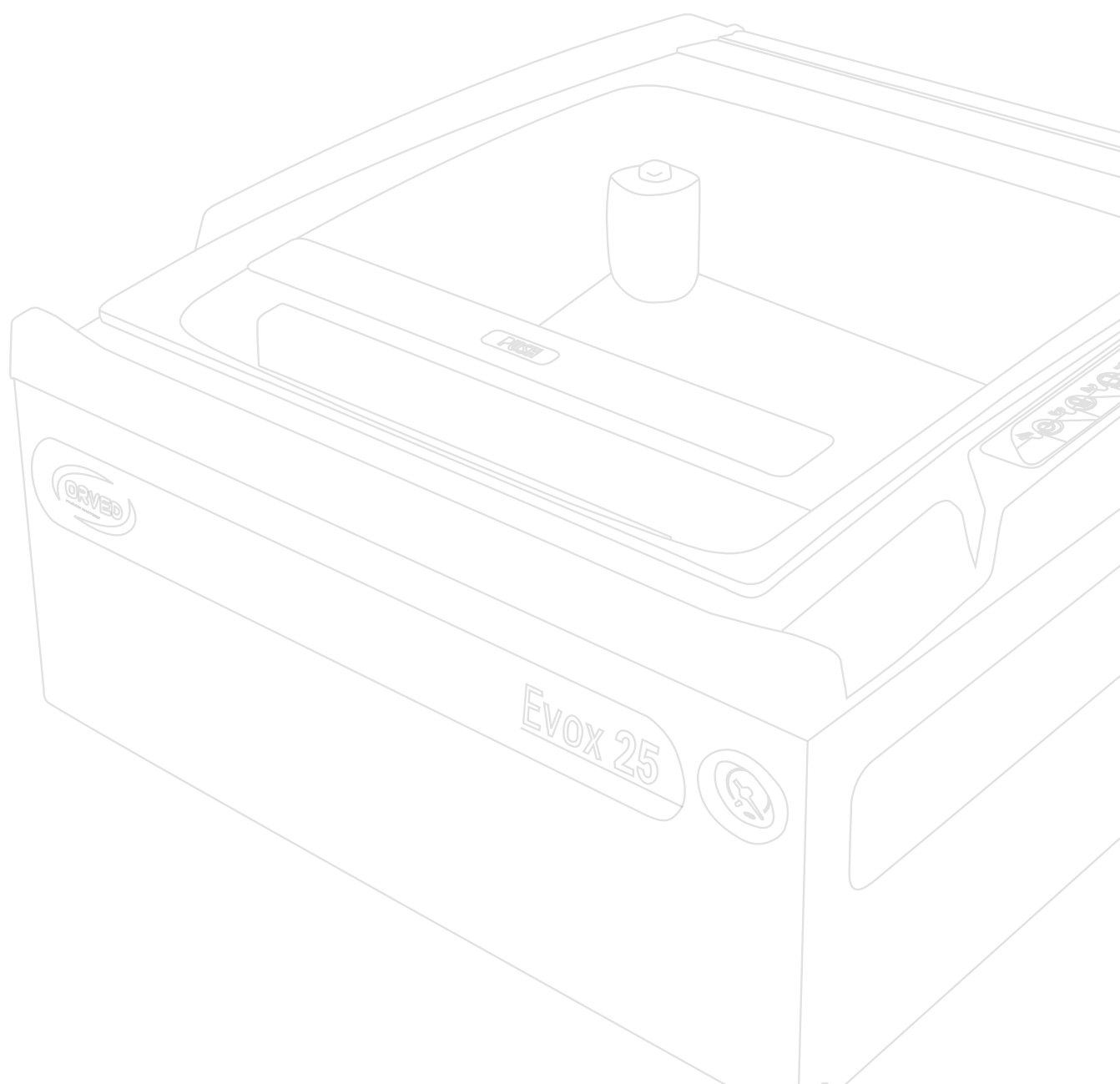
Compact, ergonomic and absolute vacuum sensor controlled, they are definitely versatile and extremely easy-to-use.





TECHNICAL DATA

ITALIAN DESIGN AND INNOVATION



TECHNICAL DATA

EVOX 31 HI-LINE

- > Bodywork: stainless steel
- > Size: 495x630x288h mm
- > Chamber size: 355x365x184h mm
- > Chamber volume: 17,10 lt.
- > Weight: 37 kg
- > Power grid voltage: 230V - 50Hz
- > Max power absorption: 750 W
- > Vacuum pump: 12 m³/h
- > Final pressure: 2 mbar
- > Max bag size: 300x400 mm



SEALING BARS



EVOX 30

- > Bodywork: stainless steel
- > Size: 495x620x287h mm
- > Chamber size: 355x365x184h mm
- > Chamber volume: 17,10 lt.
- > Weight: 29-35 kg
- > Power grid voltage: 220/240V - 50/60Hz
- > Max power absorption: 530-750 W
- > Vacuum pump: 8-12 m³/h
- > Final pressure: 2 mbar
- > Max bag size: 300x400 mm



SEALING BARS



EVOX 25

- > Bodywork: stainless steel
- > Size: 444x477x210h mm
- > Chamber size: 303x293x110h mm
- > Chamber volume: 7,65 lt.
- > Weight: 24 kg
- > Power grid voltage: 240V - 50/60Hz
- > Max power absorption: 297 W
- > Vacuum pump: 4 m³/h
- > Final pressure: 2-4 mbar
- > Max bag size: 250x300 mm



SEALING BARS



EVOX 25H

- > Bodywork: stainless steel
- > Size: 444x477x271h mm
- > Chamber size: 303x293x110h mm
- > Chamber volume: 7,65 lt.
- > Weight: 25 kg
- > Power grid voltage: 240V - 50/60Hz
- > Max power absorption: 515 W
- > Vacuum pump: 8 m³/h
- > Final pressure: 2-4 mbar
- > Max bag size: 250x300 mm



SEALING BARS

260 mm



EVOX 25F1

- > Bodywork: stainless steel
- > Size: 495x620x287h mm
- > Chamber size: 303x293x110h mm
- > Chamber volume: 7,65 lt.
- > Weight: 27 kg
- > Power grid voltage: 240V - 50/60Hz
- > Max power absorption: 515 W
- > Vacuum pump: 8 m³/h
- > Final pressure: 2-4 mbar
- > Max bag size: 250x300 mm



SEALING BARS

260 mm



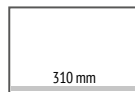
EVOX F1/L1

- > Bodywork: stainless steel
- > Size: 495x620x287h mm
- > Chamber size: 355x365x184h mm
- > Chamber volume: 17,10 lt.
- > Weight: 35 kg
- > Power grid voltage: 230V - 50Hz
- > Max power absorption: 350-450 W
- > Vacuum pump: 12 m³/h
- > Final pressure: 2 mbar
- > Max bag size: 300x400 mm



SEALING BARS

310 mm

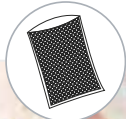


ACCESSORIES AND BAGS

Usable with Evox Line



Smooth vacuum bags



Channelled vacuum bags



Smooth cooking vacuum bags



Suction tube professional



Conserbox containers



Easy, accessory for external vacuum



Inclined shelf



ORVED SERVICE

Register your product on:

www.orved.it/service

To activate your **12-month** warranty and take advantage of many services



SCANS THE QR CODE



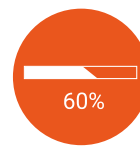
View on smartphone



On-line assistance and spare parts requirement













Download of user manuals



Reparation request and check on the progress directly on-line **H24**

SYMBOLS LEGEND

● Standard ● Optional ● On request

-  Vacuum sensor
-  Absolute vacuum sensor
-  Suction tube professional
-  Device to operate vacuum in container
-  Touch panel
-  Easy for external vacuum
-  H2out, pump dehumidification program
-  Gas
-  Usable with smooth vacuum bags
-  Usable with channelled vacuum bags



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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV ISO9001