



VERDE  
DENTRO

*Flavour's Wardens*

## THERMOSEALING LINE

VERSATILE, SIMPLE AND COMPACT:  
THE INDUSTRIAL PROCESS ENTERS  
A SMALL LABORATORY!



**VacuumMasters**  
Visit our website [www.orved.it](http://www.orved.it)

## VERSATILITY AND SAFETY GUARANTEED

Constructed with Stainless Steel, Orved thermosealing machines are characterized by their simplicity of use and rapidity in packing. They can seal solid, liquid and soft products emphasizing their quality and freshness and extending the Shelf-Life. The standard and customizable moulds of the Orved thermosealing machines allow you to use different sizes of trays to really vacuum pack any type of product! Rationalise the spaces in the refrigerator and effectively plan the weekly work, these are but few advantages these lines offer.

*All the thermosealing machines maintain an excellent quality, with attention to details, consistently with Orved experience.*



### **BRAKING ROLLER**

Innovative device that avoids the unrolling of the film roll on the back of VGP Thermosealing machines.



### **ROBUST AND RELIABLE**

Completely built in Stainless Steel, resistant to aggressive external agents and to oxidation they always offer an impeccable sealing.



### **PERFECT WELDING**

They guarantee a perfect sealing even in the presence of grease and oily.



### **FILM CUTTING BLADE**

At any sealing the film will automatically be cut in order to allow you to extract the tray maximising the production times.



## **HEATING MOULDS HOLDER CART**

Accessory created for **VGP Line**, allows to house the unused sealing groups in a safe and ordered manner, at the same time offering the possibility of pre-heating them, joining the electric plug of the sealing group to the cart thermostatic socket.



## VGP 25 & VGP 60

### *"Professionalism and advanced technology"*

The new frontier in sealing trays in vacuum, vacuum-gas and sealing only mode, on each side of the tray. Built entirely in stainless steel, they characterize for the easiness of use and rapidity in packing.

VGP 25 is equipped with a digital panel with 21 programs, it creates a vacuum up to 99.99% and inserts inert gas up to 100% without the use of a compressor, for this the packaging it will be silent.

They can use up to 3 different standard moulds for gastronomic trays and custom moulds for other types of trays. The functions of **VGP 25** and **VGP 60** includes: vacuum and additional gas, sealing and cutting of excess film. The machine complies with the strictest international hygiene and safety standards.

***Solidity and durability over time are the pillars that characterize this Line.***

They can seal solid, liquid and soft products emphasising quality and freshness and preserving their Shelf-Life.

*Suitable for: catering, delicatessens, butchers, dairies, and food laboratories.*

## BODYWORK

Completely made of high quality stainless steel, robust, resistant to aggressive agents and to oxidation.

## TOUCH PANEL

Touch control panel with 10 programs, made of stainless steel.

## VACUUM GAS

VGP 60 creates a vacuum up to 100% and inserts inert gas up to 110% without the use of a compressor.



## DIGITAL PANEL

VGP 25 equipped with a digital panel with 21 programs, in stainless steel, water-resistant and protected from humidity and dirt.

## 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.



## CUT OF SEAL

In the phase of packaging the film is automatically cut, dividing the tubs and speeding up production times.



## VACUUM SENSOR

Max vacuum thanks to the sensor of vacuum.



## MODIFIED ATMOSPHERE

The ideal system to vacuum pack soft and delicate products thanks to gas injection.



# SKIN EFFECT

*A new way of packaging in tray!*

Designed according to the most demanding hygienic requirements of the food industry for fresh foods, the “**Skin**” effect is a packaging system of the product that allows, thanks to the action of vacuum, a specific film (suitable for food contact) to perfectly adhere to the product like a “second skin”.

The “**Skin**” effect guarantees airtight packagings, with no type of drop and the perfect preservation of the product, granting a better look.

- **More freshness**
- **More quality**
- **More colour**





## *How to vacuum pack in "Skin" with VGP 60 Skin:*



Insert the fresh product inside the Gastronorm trays



Place the trays in the mould of VGP 60 Skin



Cover the trays with polypropylene film roll



Select the program and start the machine



# VGP 60 SKIN

*“Rapid, automatic and innovative”*

**VGP 60 Skin** has an entirely stainless steel frame, small size, and cutting edge, high quality operating and manufacturing characteristics. Equipped with **“Skin Effect”** technology that completely innovates the vacuum packing and sealing concept, improving the freshness, quality, and especially the appearance of each product. Can vacuum pack solid, liquid, and soft products.

*Ideal for food laboratories, large organized distribution, delicatessens, and fresh pasta, meat, and fish production.*





# VGP Combi SKIN

## *Safety in numbers!*

The only thermosealing machine on the market with a double function: it seals in modified atmosphere and with Skin effect. This innovation allows to supply the machine with a traditional sealing group, using standard moulds or mould with cut of seal.



*Pack your products in  
ATM and with Skin Effect  
in a flash!*



Thermosealing  
Standard

+



Thermosealing  
Skin Effect

### *Phases of Skin group replacement with a Combi Group:*

#### PHASE 1

The **"Skin"** sealing group is dismantled disconnecting the electric and compressed air system connections

#### PHASE 2

The **"Skin"** trays holder system is removed from the lower chamber, no need to use any tool, thanks to the new support system.

#### PHASE 3

**Combi sealing group** is fixed to the upper chamber, with reconnection of the electrical circuit and of the compressed air system. On the bottom chamber is positioned the trays holder rack.

## PROFI LINE

*“Excellent sealing, compact design”*

The smallest thermosealing sealers for their size, ideal to pack solid, liquid and soft products in efficient trays preserving taste and fragrance.

Complete with an electronic adjustment of temperature and a worktop that guarantees the sealing uniformity on all the edges of the tray even in the presence of grease and oily. They are ideal for gastronomy, restaurants, supermarkets or small production centres.

All the heat sealers, except for **Profi 1n** which adopts an innovative “sledge” system, they are equipped with interchangeable moulds.



### ZERO BURNS

Innovative automatic system for protecting the sealing plate from possible burns.



### SLEDGE SYSTEM

Set on **Profi 1n**, simple and immediate, it allows to easily use two types of gastronomy trays: 95x137 - 137x190 cm.



Profi 1n



Profi 2



Profi 3



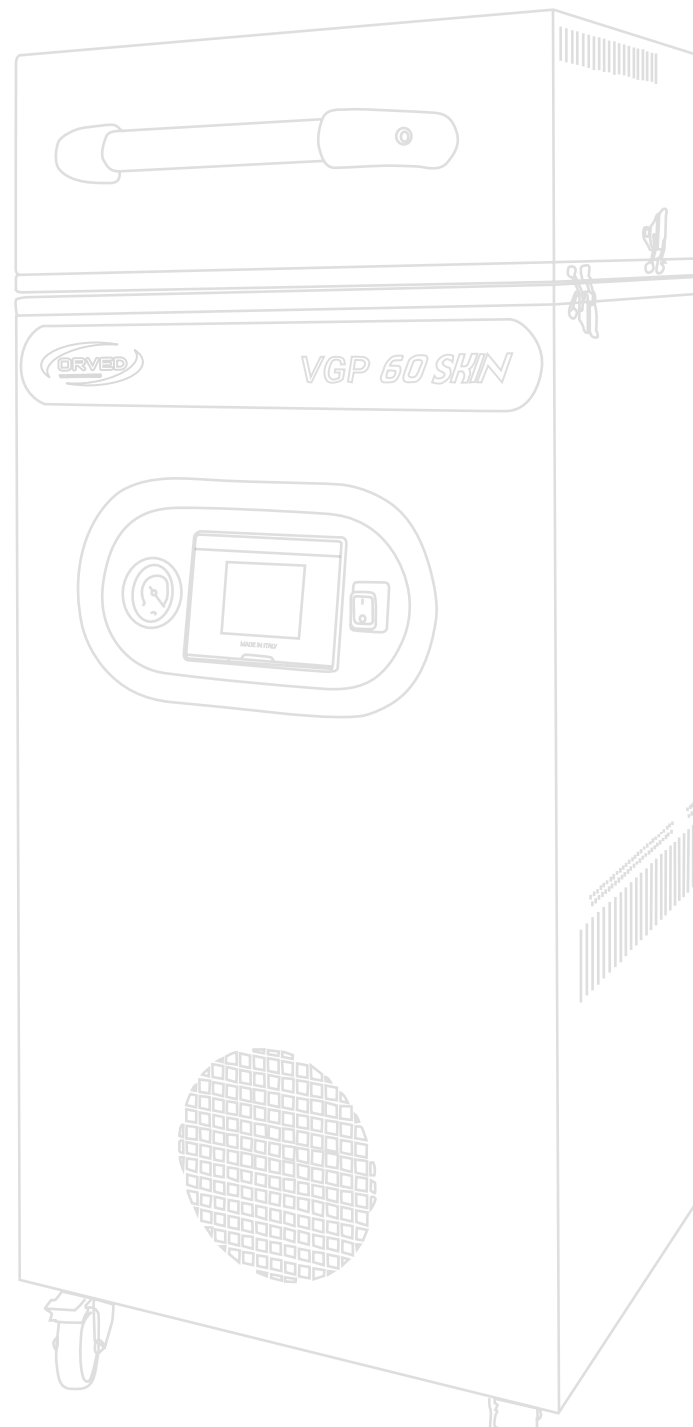




# TECHNICAL DATA

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VERSATILE, SIMPLE AND COMPACT:  
THE INDUSTRIAL PROCESS ENTERS A  
SMALL LABORATORY!



# TECHNICAL DATA

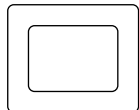
## VGP 25

- > Bodywork: stainless steel
- > Size: 530x704x1120/1490h mm
- > Weight: 118 kg
- > Vacuum pump: 25 m<sup>3</sup>/h
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 2850 W
- > Max tray size: 325x260x120h mm



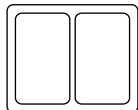
### Standard moulds (customized moulds on request)

1/2 Gastronorm



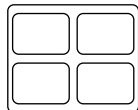
1x 325x260 mm

1/4 Gastronorm



2x 160x260 mm

1/8 Gastronorm



4x 165x120 mm



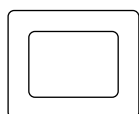
## VGP 60

- > Bodywork: stainless steel
- > Size: 530x704x1120/1490h mm
- > Weight: 141 kg
- > Vacuum pump: 60 m<sup>3</sup>/h
- > Power grid voltage: 400V - 50/60Hz +3ph
- > Max power absorption: 2900 W
- > Max tray size: 325x260x120h mm



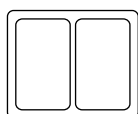
### Standard moulds (customized moulds on request)

1/2 Gastronorm



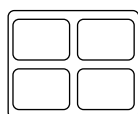
1x 325x260 mm

1/4 Gastronorm



2x 160x260 mm

1/8 Gastronorm



4x 165x120 mm





## VGP 60 SKIN

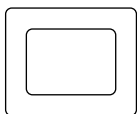
- > Bodywork: stainless steel
- > Size: 530x704x1120/1490h mm
- > Weight: 141 kg
- > Vacuum pump: 60 m<sup>3</sup>/h
- > Power grid voltage: 400V - 50/60Hz +3ph
- > Max power absorption: 2900 W
- > Max tray size: 325x260x120h mm



Kit Skin includes: 1 film roll and 912 Gastronorm trays

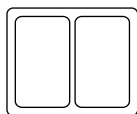
### Standard moulds (customized moulds on request)

1/2 Gastronorm



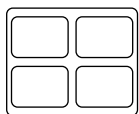
1x 325x260 mm

1/4 Gastronorm



2x 160x260 mm

1/8 Gastronorm



4x 165x120 mm

The machine needs the compressed air to work



## VGP COMBI SKIN

- > Bodywork: stainless steel
- > Size: 530x704x1120/1490h mm
- > Weight: 141 kg
- > Vacuum pump: 60 m<sup>3</sup>/h
- > Power grid voltage: 400V - 50/60Hz +3ph
- > Max power absorption: 2900 W
- > Max tray size: 325x260x120h mm

### Skin Sealing Group



Kit Skin includes: 1 film roll and 912 Gastronorm trays

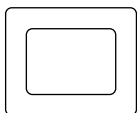
The machine needs the compressed air to work

### Standard Sealing Group



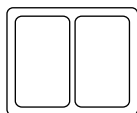
### Standard moulds (customized moulds on request)

1/2 Gastronorm



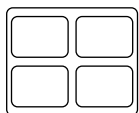
1x 325x260 mm

1/4 Gastronorm



2x 160x260 mm

1/8 Gastronorm



4x 165x120 mm



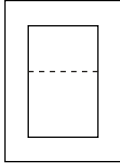


## Profi 1n

- > Bodywork: stainless steel
- > Size: 240x460x320h mm
- > Weight: 12,5 kg
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 350 W

### Standard moulds:

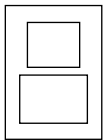
- 1x 137x190 mm
- 1x 137x95 mm



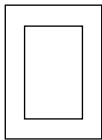
## Profi 2

- > Bodywork: stainless steel
- > Size: 290x480x355h mm
- > Weight: 17,10 kg
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 700 W

### Standard moulds:



- 1x  
137x95 mm  
190x137 mm



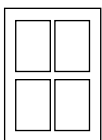
- 1x  
190x260 mm



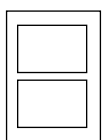
## Profi 3

- > Bodywork: stainless steel
- > Size: 350x600x420h mm
- > Weight: 25 kg
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 1000 W

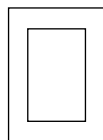
### Standard moulds:



- 4x  
120x165 mm



- 2x  
260x160 mm



- 1x  
260x325 mm





# ACCESSORIES AND BAGS

*Usable with Thermosealing Line*



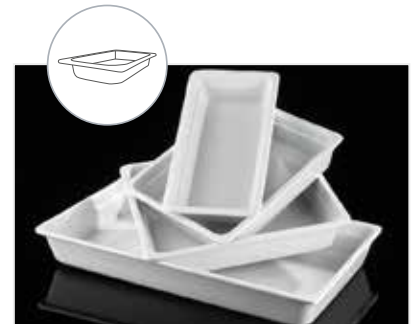
Polypropylene  
film roll

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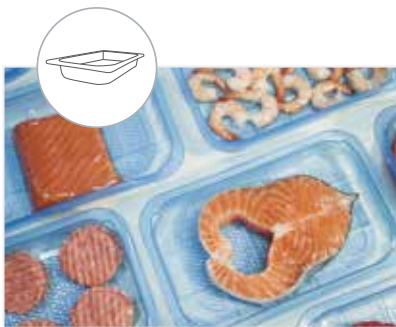
PP Transparent  
trays

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White gastronorm  
trays

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Blue gastronorm  
trays

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# ORVED SERVICE

Register your product on:

[www.orved.it/service](http://www.orved.it/service)

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



SCANS THE QR CODE



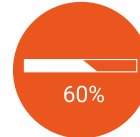
View on smartphone



**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               | Mould with cut of seal | Usable with PP Transparent Trays   |
| Gas                         | Multiprog 10 programs  | Usable with White Gastronorm Trays |
| Touch panel                 | Vacuum + Gas           | Usable with Blue Gastronorm Trays  |
| Digital command panel       | Ultra Vacuum           | Kit Skin                           |
| Siedge system               | Ultra Gas              |                                    |
| Standard mould (optionally) | Braking roller system  |                                    |



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**COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV ISO9001**