



Flavour Guardians



VACUUM
PACKING BEYOND
PRESERVATION



Solutions for food processing and packaging
2019 catalogue

MADE IN ITALY 

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Due to a continuous research and development process, Orved reserves the right to modify its products features without prior notice. Consequently, the technical data and pictures herein are indicative but not binding.





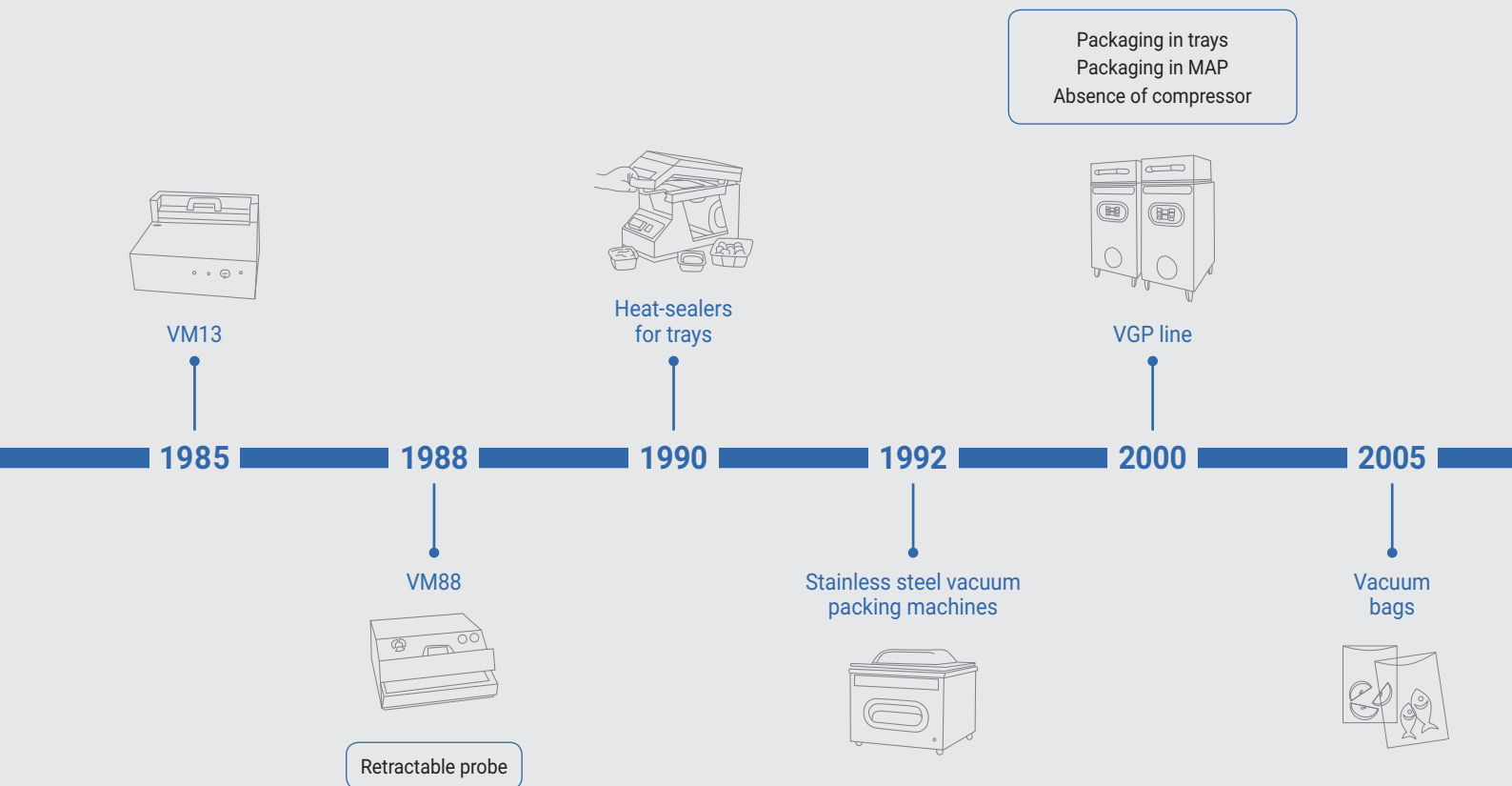
Food processing solutions

Vacuum packing beyond preservation

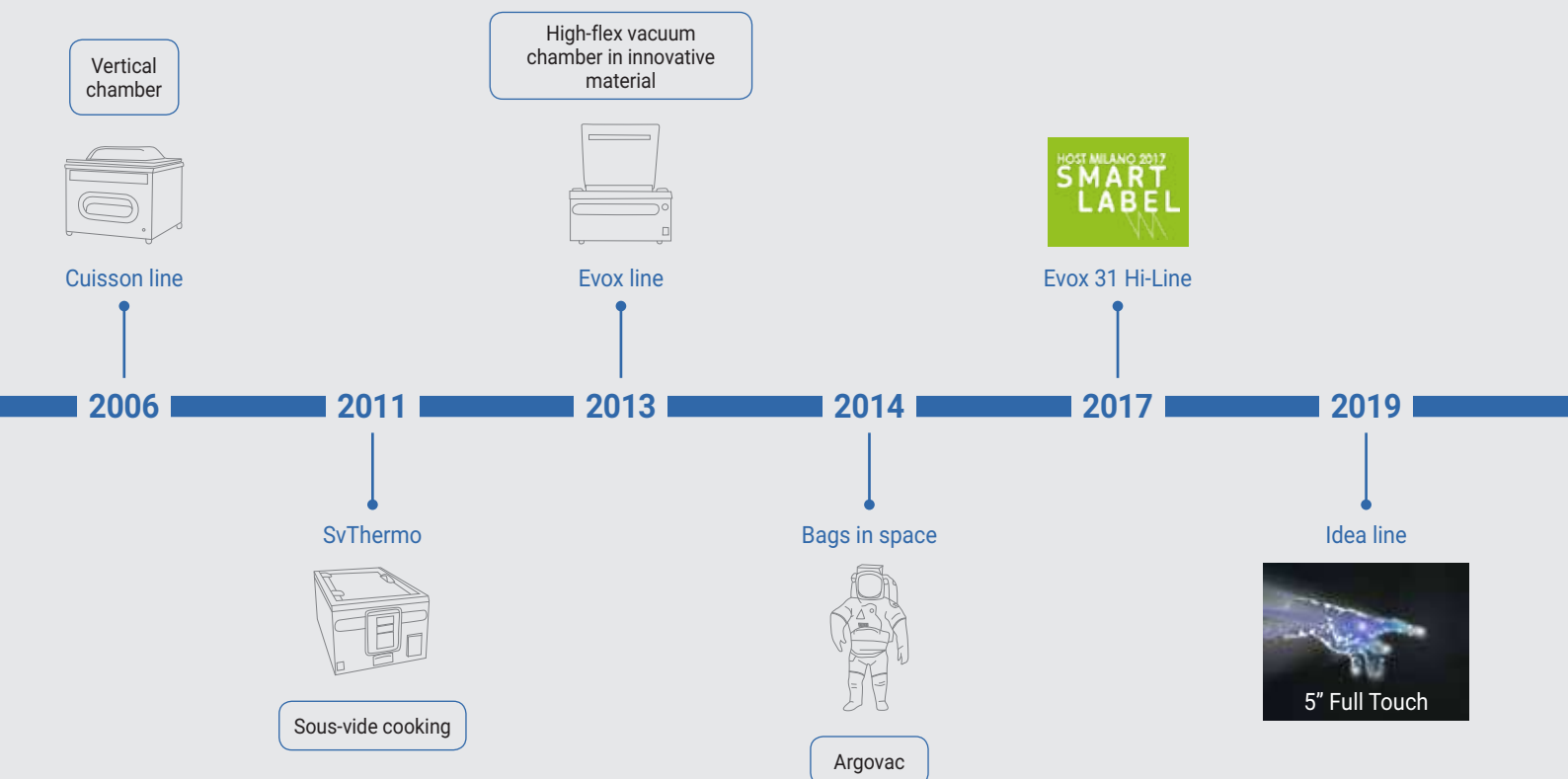
Thanks to smart vacuum technology, Orved solutions constitute an outstanding tool to support the tasks and passion of chefs, pizza makers, barmen, pastry chefs and ice-cream makers. They are designed to speed up and improve multiple manual tasks, from marinating to making more homogeneous pastry doughs, and even cleaning molluscs. And, thanks to the impeccable usability that has been perfected over many years of experience, they make for an enjoyable and formidable user experience.

About us

Orved has been innovating the vacuum packing world for over 30 years by creating the best products dedicated to preservation, food processing and sous-vide cooking, our true passion! This passion has led the company to spread the culture and the use of vacuum technology around the world by offering all-Italian made cutting-edge machinery in both technology and quality, able not only to respond to customers' needs but also to anticipate them, disseminating the use of vacuum packing in ever new categories of users.



“At Orved we believe that innovation is not only an idea but is the perfect combination of three key elements: our know-how, our determination to achieve our goals and the passion that drives us towards success”





Improve your shopping

Buy quality products on the right day, in the right place and at the right price, even in large quantities: vacuum packing allows you to preserve fresh food for longer, prolonging both freshness and quality.



Improve your fridges' organization

Vacuum packing helps to avoid cross-contamination of ingredients as well as semi-finished products. It also makes the whole cleaning processes easier and HACCP compliant



Extend your offering

Prepare food in advance, organise your working day and extend your business's menu to have a broad choice of recipes available and accommodate the needs and tastes of your entire clientèle.



Enhance flavours

The best cooking results are obtained in a bag and at low temperature; sous-vide cooking allows you to cook all products in a gentle and uniform way, enhancing all flavours, aromas and colours



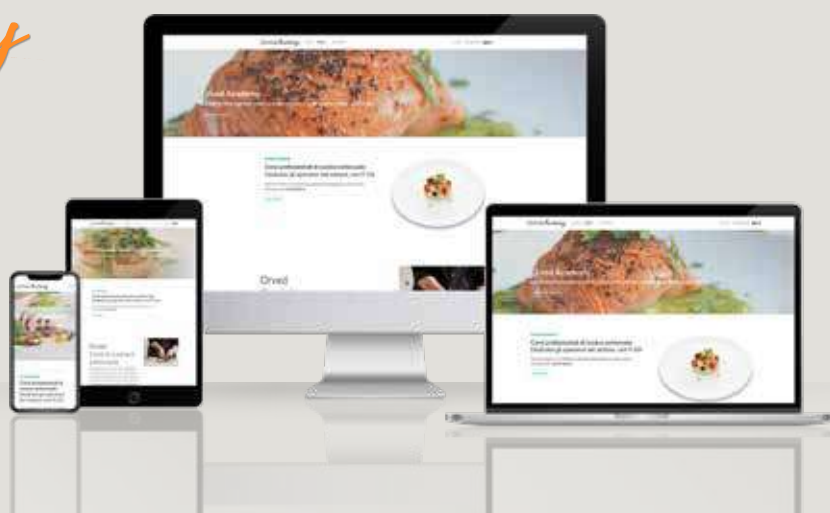
Orved Academy

Browse the new courses
on the website:

www.orvedacademy.it



Also from
smartphones





Flavour Guardians

At Orved we have been working for years to guarantee you and your families, your friends and your customers not just the freshness of healthy, perfectly preserved products, but also the irreplaceable emotions of savouring a tasty dish, one that brings to mind memories, a dish that tells a tale.

Now Truly Rediscover Forgotten Emotions and allow your nearest and dearest to feel the care and love behind every dish, behind the choice of preservation or of cooking ingredients from seed to table, a table packed with emotions.



A Chef at your disposal!

Attend courses and learn, under the guidance of professionals in the field, how to implement your business while saving costs and consumption thanks to vacuum technology.



“When following a recipe is no longer simple routine but instead becomes a true passion, we offer you unique and innovative solutions that reflect your love of cooking”



Automatic program



Top class results



Longer shelf-life



Marinating

Specific for marinating products, ensuring the marinade penetrates the product quickly and evenly. With only one short cycle, you get a result that may take more than 24 hours, working with the traditional method. Available for vacuum bags and rigid containers.



Infusions

Automatic cycle to extract the most intense aroma from herbs and spices, reducing the oxidation of the product and extending the shelf-life. This special programs will extract the richest aroma maintaining the essential oils and guaranteeing a unique and intense flavour.



Mussels and clams cleaning

Designed to clean and remove sand and internal residue from molluscs, preparing them perfectly for cooking.



CHEF PROGRAMS

Smart, straight-forward and state-of-the-art vacuum packing!

ORVED cooperated with the most famous chefs to develop specific programs to perform a high quality vacuum and achieve a longer life of their products. **Chef Programs** are pre-set intelligent functions that that add significant value to your vacuum packaging operations. These special functions of smart vacuum allow marinating, tenderizing, fermentation and much more.



Enhanced flavours, aromas and fragrances



Programmes for special dishes



Limitless creativity



Meat tenderising

Specific for tenderising meat and preparing it for subsequent sous-vide cooking. It creates different pressure intensities on the meat to tenderise it without losing weight or quality.



Sauces

Reduces foaming and spilling from the bag of sauces and products with a particularly liquid consistency. Ideal for tomato sauce, meat sauce and fruit juices.



Thick sauces

Designed for the preparation of particularly creamy products, such as cream of pumpkin soup or vegetable soup. The cream is mixed, making it velvety smooth and glossy.



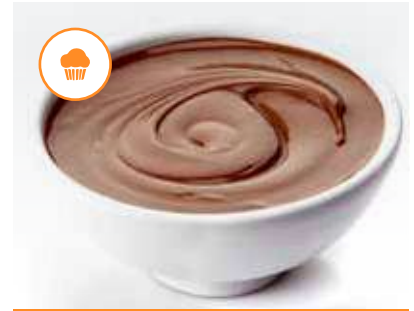
Solids and fillings

It makes fillings and mixtures more compact and even. Perfect for evenly mixing cannelloni filling or to prepare fresh minced meat for hamburgers.



Pastry gas flushing

Designed for finished pastry products with different internal and external textures. It avoids the soft filling spilling out or the shell breaking by introducing inert gas. The two levels, mild and strong, differ according to the delicacy of the product filling.



Pastry bases

Ideal for creams and sauces made with milk and eggs, which tend to foam quickly. The result is an even and glossy product.



Meats

For packing raw meats to perfection: it slows down oxidation and the loss of liquids from meat.



Chicken

For packaging meat with hollow, delicate and fragile bones (e.g. rabbit). It prevents bone breakage and blackening.



Fish

It avoids the excessive persistence of liquids in fresh fish while maintaining freshness, quality and aesthetic appearance.



Bakery products

Ideal for bread that's crunchy on the surface and soft on the inside. Inert gas injection prevents the product from being crushed even if it comes into contact with the bag.



Vegetables

Ideal for packaging vegetables that resist vacuum pressure, such as pumpkin and carrots.



Dessert

Ideal for iced desserts. Inert gas injection prevents the product from being crushed in contact with the bag.



Ice-cream bases

It enables the perfect preparation and packaging of different ice-cream bases to complex bases, such as pistachio and hazelnut, and those which contain dried fruit. 5 levels available.



Fresh pasta

It avoids the crushing and breakage of fresh pasta, even if it comes into contact with the bag, thanks to the injection of inert gas.



Powders and spices

For packaging volatile products. It prevents powders from rising and coming out of the bag during the vacuum process.



VACUUM IN RIGID CONTAINERS
Inside and outside the chamber

Jars Programmes

It packages delicate or soft products in vacuum-resistant rigid containers. There are 6 levels according to different types and quantities of product to be packaged.

• Sensor Jars

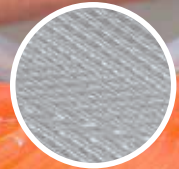
It allows you to select the desired vacuum level as a percentage, any extra vacuum level (e.g.: 2/3 additional minutes) and add a pause at the end of the cycle for special creations (e.g.: chocolate soufflé).

• Min - Med - Max - Extreme Jars

4 jar emptying levels, adjusted according to the jar filling. If the jar is very full and there's only a little air to extract, select "Min", whereas if there's a lot of air to extract, vice-versa, select "Extreme". These cycles are mainly used for cooking in jars: "Min" for liquid, creamy or canned products in oil; "Extreme" for products in pieces such as meat or fish fillets.

• Degas jars

Only available in the Cuisson line, it is a special deaeration that reaches the vacuum progressively in order to prevent the spillage of the product from the jar. It is used for tasks such as maturation of meat or fish in jars.



WITH EMBOSSED BAGS

∞ No Stop: for external vacuum

Using the Easy accessory, which is available on all chamber vacuum packing machines, even large sized products can be packaged in embossed bags or in rigid containers. During the vacuum cycle, the pump works continuously, allowing the continuous packaging of products.

ORVED



EXPERIENCE



TOUCH PANEL

Allow the stylish high-precision touch control panel to guide you with its superior water- and scratch-resistance. Speed and precision make it unique and reliable.



Scratch-resistant



Waterproof



Freedom of operation

WI-FI CONNECTION

Log onto the Service portal via Wi-Fi and check your machine via web, customise programmes to suit your needs and receive maintenance and fault notifications via text message and e-mail.



Check the machine status



Manage everything remotely



Configure your preferences



Optimise your job



Take your programmes everywhere



Multi-device



EXTRA VACUUM

Devised for porous food

Once the 100% vacuum has been achieved, it introduces an additional vacuum time to allow all the air inside the food to escape, especially porous food, which feature small empty spaces in their very texture. Thanks to "extra vacuum" 100% of the air is extracted from the product.



SOFTAIR

Devised for delicate food

Ideal for products which may warp or break due to the air suction back into the chamber following the vacuum cycle. After sealing, the air is gradually reintroduced into the chamber. Indeed, this lower air pressure totally eliminates all potential issues due to this process.



ABSOLUTE VACUUM SENSOR

There is no need to set or correct any parameters!

The machine automatically stops extracting air as soon as the set vacuum percentage has been detected.

The best results in a fully automatic way..

Designed to manage cycles with the utmost precision and efficiency. The absolute vacuum sensor means you can optimise working times and minimise energy consumption levels.

AUTOMATIC CONFIGURATION



The vacuum cycle time is always optimised according to the volume of the product introduced: the vacuum sensor is capable of detecting the dimensions, the quantity and the type of food to package.

PERFECTLY PACKED LIQUIDS



It is ideal for packing liquid products because it reduces boiling, guaranteeing perfect packing at the maximum vacuum level.

AUTOMATIC CALIBRATION



Changes in atmospheric pressure can affect the quality of packaging. The absolute vacuum sensor automatically manages the calibration without user intervention to guarantee perfect vacuum in any condition.

EXTENDS THE LIFE OF THE MACHINE



This technology protects the packing machine against unnecessary stresses, prolonging the life of the pump, of the sealing bar and of the oil, and considerably reducing the cost of maintenance and of replacing worn parts.



VACUUM + GAS: MAP

Devised for fresh and delicate food

A mixture of inert gas is introduced during the vacuum cycle, to prevent the bag from crushing or breaking the product. It is ideal for fresh products such as salad and delicate foodssuch as doughnuts which would be crushed and spoiled

ALL THE PERFORMANCE YOU NEED

Orved vacuum packing machines are designed to ensure complete control of all the packaging parameters: from the percentage vacuum to the sealing times, the inert gas percentage according to the desired result and to the product requiring vacuum packing.

Thanks to state-of-the-art functions, you can vacuum pack any type of product to perfection: from soft or delicate ones, to pointy and sharp ones.

THE EVOLUTION OF VACUUM SYSTEMS

SENSOR SYSTEM



The end result does not depend on the volume of the product nor on the amount of air to extract, but it is affected by atmospheric pressure. The related sensor must be calibrated before performing the vacuum cycle!

TIMED SYSTEM



Sets the vacuum packing cycle time, the machine stops extracting air as soon as the time set has been reached. The final vacuum level depends on the volume of the product and on the amount of air to extract.



WE'VE EVEN CONQUERED SPACE

Our partnership with Argotec

Special collaboration between Orved and Argotec to develop the most advanced vacuum machine Argovac, for the European Space Agency (ESA).

Argovac is the perfect machine to pack the food for the astronauts and all missions to the International Space Station (ISS).

- Guarantee of Absolute Vacuum - Top quality Vacuum bags

We are extremely proud to be able to state that we have also passed the space test, having sent our vacuum bags up in space!

Indeed, thanks to its experience in the industry and the superior quality of its products, Orved was picked to put together the vacuum packing machine and the vacuum bags to be sent up in space.

In partnership with Argotec who are in charge of food for European astronauts on the international space station Orved put together a special vacuum packing machine called Argovac. With this machine and with Orved vacuum bags, the food was vacuum packed for the "Futura Mission" space mission, in which the Italian astronaut Samantha Cristoforetti also took part.



Argovac



Vacuum bags

PROFESSIONAL VACUUM CHAMBER MACHINES



Cuisson line

Top of the range, with vertical chamber and 52 programs for the most demanding chef.



Bright line

Chef program, double display and wide range of options available.

Vacuum Packaging machines

Perfect solution for first time vacuum packaging experiences



Idea line

Orved's version of the professional entry-level: preservation and flexibility of use.



Evox line

Compact and stylish, unique design, it is the icon of Orved innovation.

Advanced vacuum control

"Intelligent vacuum" facilitate and innovate your daily tasks: perfect packaging at all times and Chef programs for perfect food packaging and processing!



Idea Hi-Line line

Latest technology with 5" Smart Touch interface, chef program and automatic sequential vacuum.



Evox 31 Hi-Line

compact and unique design, with touch interface and 5 exclusive chef programs.



VM line

Electromechanical vacuum control

Superior reliability, manual programming and electromechanical panel.



24 Chef Program and double chamber



Packs several products simultaneously



Heavy duty
Top-quality internal and external components



Wi-Fi option



Types of vacuum chambers:



Horizontal chamber
Available on all models



Vertical chamber
Available on all models



Double vertical chamber
Available on Cuisson 61

CUISSON LINE



The ultimate in technology and performance

The most comprehensive line of “all in one” food processing machines currently on the vacuum packing market, the only truly “full-optional” one; designed for the most demanding Chefs. Designed to pack any liquid, solid and delicate product perfectly with specific programmes, a double vertical and horizontal vacuum chamber and a data stamp.



Rounded corners



Easy to clean



High capacity

No limits thanks to the vertical chamber!

The perfect companion in every situation

The innovative vertical chamber will allow you to vacuum pack any liquid product to perfection!

The chamber has been designed specifically to simplify and speed up the vacuum packing cycle, avoiding all risk of spillage from the bag. Quantities will no longer be a problem either: you will be able to vacuum pack large quantities of liquid products easily, without the risk of any spillage from the bag.



1
Fill a smooth vacuum bag with the preparation for the sauce



2
Place the vacuum bag inside the vertical chamber.



3
Select the sauces programme and lower the lid

How to prepare a tasty sauce with the “Thick Sauces” programme

**TOP LINE
for food
processing**

Removable top bar

Detachable without having to use tools, it allows you to clean the lid thoroughly

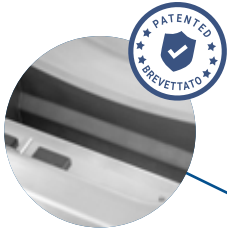


“POWER-STEEL” vacuum chamber

Hydroformed vacuum chamber with rounded corners for perfect vacuum

Vertical vacuum chamber

Latest-generation vertical vacuum chamber for liquid products.



Packaging of overlapping vacuum bags

The special design of the sealing bar means several overlapping vacuum bags can be packed, guaranteeing perfect vacuum and perfect sealing on all bags



Accessibility

The chest-like opening mechanism, with support rod, grants complete accessibility to the machine’s internal components



USB port

Extra-quick programme cloning and firmware upgrades thanks to the easy-to-access USB port located on the panel front



Hydroformed, hard-wearing vacuum chamber

Top-quality stainless steel vacuum chamber, resistant to aggressive agents and to oxidation. Distinguished by curved corners and constant wall thickness thanks to the hydroforming process which guarantees perfect, longer-lasting vacuum packing every time



Gas vacuum: protect and preserve all products

Thanks to gas vacuum, even the most delicate and soft products can be easily vacuum packed. The gas will prevent all damage or breakage of the product, ensuring perfect vacuum every time.



Automatic data stamp

Robust and easy to detach, it works automatically without requiring an electrical connection



Lid with more than 90° opening



Easy vacuum

Thanks to the “Easy” accessory, which is entirely made of stainless steel, an external vacuum can also be created using embossed vacuum bags

Smart sealing bar

A newly conceived sealing bar with a high-pressure sealing system, to avoid all types of overheating and prolong the useful life of all its components. It guarantees perfect sealing irrespective of the number of cycles performed and of the thickness of the vacuum bag. It also makes it possible to seal aluminium bags



Wi-Fi module

Check your machine via web and customise your programmes



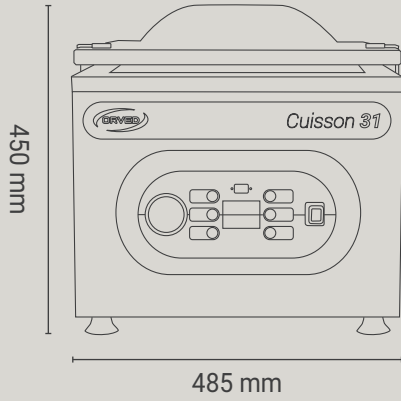
Waterproof digital control panel

Guarantees state-of-the-art performance levels and precise and uniform results, every time. The electronic parts are protected against moisture and dirt thanks to a completely watertight internal casing made of fire-retardant material.

Technical data sheets

Cuisson 31

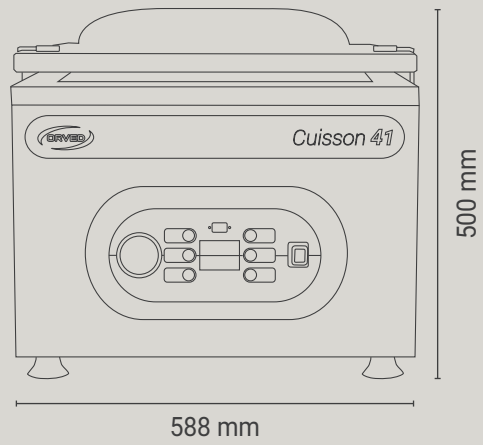
343x200h mm*



315 mm
SEALING BAR

Cuisson 41

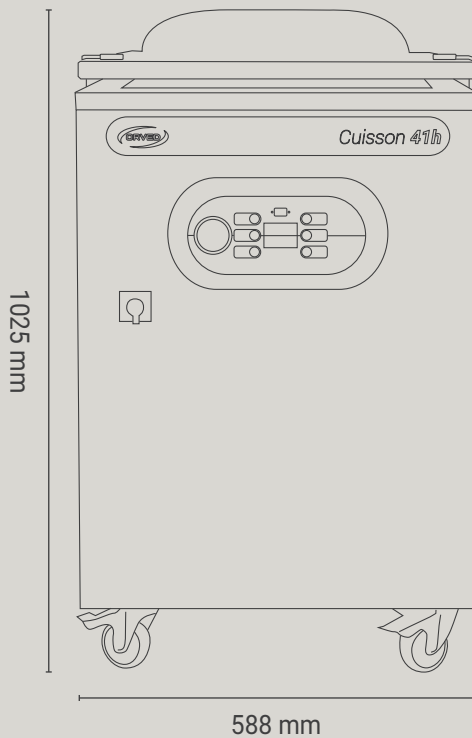
448x200h mm*



415 mm
SEALING BAR

Cuisson 41h

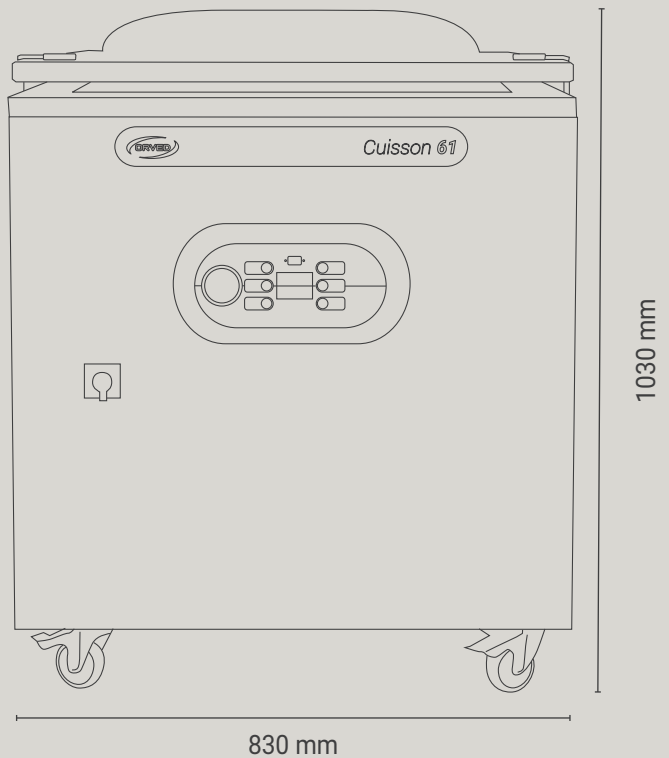
448x200h mm*



415 mm
SEALING BAR

Cuisson 61



























680x200h mm*



630 mm
SEALING BAR

Cuisson 31



























Cuisson 41

Body	Stainless steel	Stainless steel
Dimensions	485x575x450h mm	588x587x500h mm
* Dimensions of vacuum chamber	343x434x200h + 190h mm (Vertical chambers)	448x440x200h + 190h mm (Horizontal)
Weight	58 kg	94 kg
Vacuum pump	12 mc/h	25 mc/h
Electrical power supply	230V 50Hz - 750W	230V 50/60Hz - 1200W
Max vacuum bag dimensions	300x450 mm	400x500 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Types of vacuum chambers.	 Horizontal	 Vertical
Ideal for	Restaurants Hotels Catering Pastry shops Butchers' shops Dairy shops Food workshops	
Standard features	<ul style="list-style-type: none">  Digital panel  Vacuum sensor  Chef programmes  Customisable programmes  Gas vacuum (MAP)  Double heating element  Easy included  H2out  Data stamp  Detachable top bar  USB Port 	<ul style="list-style-type: none">  Digital panel  Vacuum sensor  Chef programmes  Customisable programmes  Gas vacuum (MAP)  Double heating element  Easy included  H2out  Double data stamp  Detachable top bar  USB Port
Optionals upon request	 Sealing excess cutting	 Nozzle for vacuum in rigid containers

 Wi-fi connection

Cuisson 41h

Cuisson 61

Body	Stainless steel	Stainless steel
Dimensions	588x620x1025h mm	830x760x1030h mm
* Dimensions of vacuum chamber	448x440x200h + 190h mm (Vertical chambers)	1x 680x575x200h + 2x 600x100x190h mm (Vertical chambers)
Weight	103,5 kg	231 kg
Vacuum pump	25 mc/h	106 mc/h
Electrical power supply	230V 50/60Hz - 1200W	400V 50/60Hz +3PH - 2200W
Max vacuum bag dimensions	400x500 mm	Variable
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Types of vacuum chambers.	 Horizontal  Vertical	 Horizontal  2x Vertical
Ideal for	Restaurants Hotels Catering Pastry shops Butchers' shops Dairy shops Food workshops	
Standard features	<ul style="list-style-type: none">  Digital panel  Vacuum sensor  Chef programmes  Customisable programmes  Gas vacuum (MAP)  Double heating element  Double data stamp  Detachable top bar  Easy included  H2out  USB Port 	<ul style="list-style-type: none">  Digital panel  Vacuum sensor  Chef programmes  Customisable programmes  Gas vacuum (MAP)  Double heating element  Double data stamp  H2out  USB Port
Optionals upon request	 Sealing excess cutting	 Nozzle for vacuum in rigid containers

 Wi-fi connection



18 Chef Programmes and standard Jars



Packs several products simultaneously



Heavy-duty
Top-quality internal and external components



Wi-Fi option



BRIGHT LINE

The utmost in functions and reliability

Exclusive machines for food processing with "POWER-STEEL" vacuum chamber, heavy-duty for the most extreme uses, double sealing, inert gas injection system .



PACKAGING OF OVERLAPPING VACUUM BAGS

Reduces working times

The special design of the sealing bar means several overlapping vacuum bags can be packed, guaranteeing perfect vacuum and perfect sealing on all bags.

TOP LINE
for professionals

Removable top bar

Detachable without having to use tools, it allows you to clean the lid thoroughly



✓ POWER-STEEL vacuum chamber

Hydroformed vacuum chamber with rounded corners for perfect vacuum

Accessibility

The chest-like opening mechanism, with support rod, grants complete accessibility to the machine's internal components.



USB Port

Extra-quick programme cloning and firmware upgrades thanks to the easy-to-access USB port located on the panel front.



✓ Hydroformed, hard wearing vacuum chamber

Top-quality stainless steel vacuum chamber, resistant to aggressive agents and to oxidation. Distinguished by curved corners and constant wall thickness thanks to the hydroforming process which guarantees perfect, longer-lasting vacuum packing every time.



Gas vacuum: protect and preserve all products

Thanks to gas vacuum, even the most delicate and soft products can be easily vacuum packed. The gas will prevent all damage or breakage of the product, ensuring perfect vacuum every time.



Automatic data stamp

Robust and easy to detach, it works automatically without requiring an electrical connection



Lid with more than 90° opening



Easy vacuum

Thanks to the Easy accessory, which is entirely made of stainless steel, an external vacuum can also be created using embossed vacuum bags.

Smart sealing bar

A newly conceived sealing bar with a high-pressure sealing system, to avoid all types of overheating and prolong the useful life of all its components. It guarantees perfect sealing irrespective of the number of cycles performed and of the thickness of the vacuum bag. It also makes it possible to seal aluminium bags.



Wi-Fi module

Check your machine via web and customise your programmes



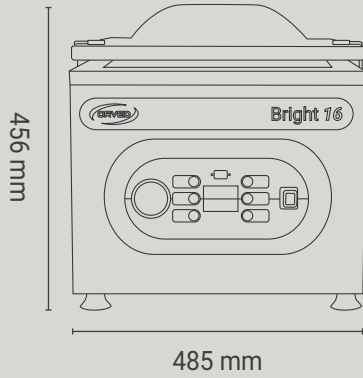
Waterproof digital control panel

Guarantees state-of-the-art performance levels and precise and uniform results, every time. The electronic parts are protected against moisture and dirt thanks to a completely watertight internal casing made of fire-retardant material.

Technical data sheets

Bright 16

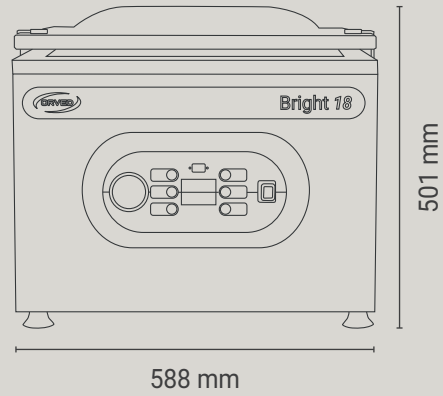
343x200h mm*



315 mm
SEALING BAR

Bright 18

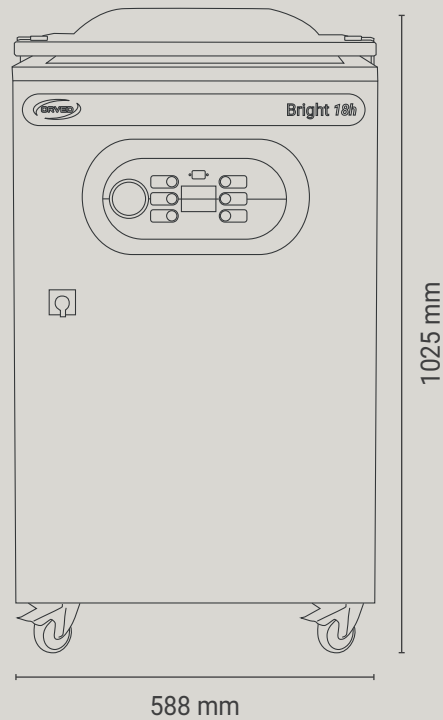
448x200h mm*



415 mm
SEALING BAR

Bright 18h

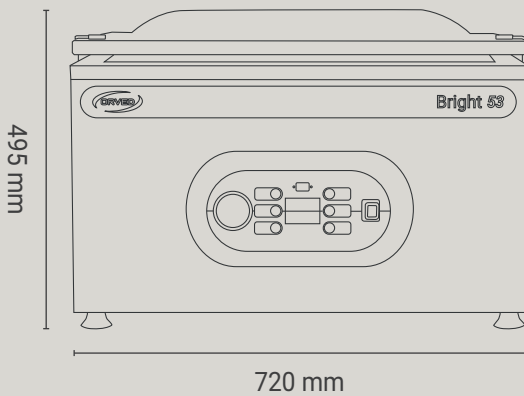
448x200h mm*



415 mm
SEALING BAR

Bright 53



575x160h mm*



530 mm
SEALING BAR
































Bright 16

Bright 18

Body	Stainless steel	Stainless steel
Dimensions	485x570x456h mm	588x587x501h mm
* Dimensions of vacuum chamber	343x434x200h mm	441x450x200h mm
Weight	51 kg	80 kg
Vacuum pump	12 mc/h	25 mc/h
Maximum absorbed power Electrical power supply	220-240V 50/60Hz - 800W	220-240V 50/60Hz - 1600W
Max vacuum bag dimensions	300x450 mm	400x500 mm
Max vacuum bag dimensions	329 mm	333 mm
Sealing bars on request	 2x 315 mm	 2x 415 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Hotels Catering Butchers' shops Dairy shops Food workshops	
Standard features	 Digital panel  Vacuum sensor  Gas vacuum (MAP)  Double heating element  Chef programmes  Customisable programmes  H2out  Easy included  Detachable top bar  USB Port	
Optionals upon request	 Sealing excess cutting  Data stamp  Nozzle for vacuum in rigid containers  Wi-fi connection  Softair	 Sealing excess cutting  Double data stamp  Nozzle for vacuum in rigid containers  Wi-fi connection  Softair

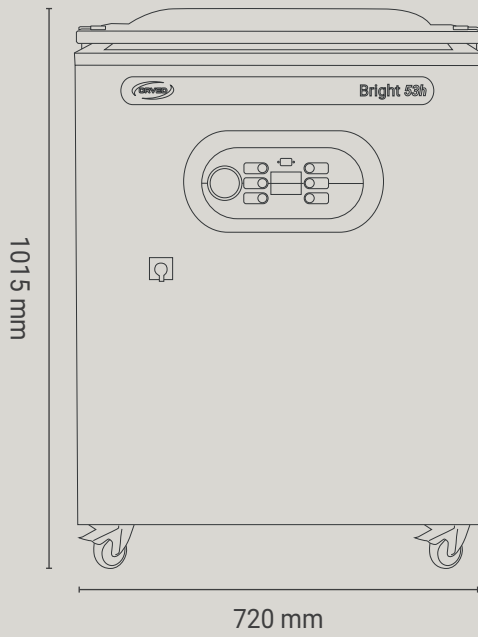
Bright 53

Bright 18h

Body	Stainless steel	Stainless steel
Dimensions	720x720x495h mm	588x587x1025h mm
* Dimensions of vacuum chamber	575x575x160h mm	441x450x200h mm
Weight	105 kg	99 kg
Vacuum pump	25 mc/h	25 mc/h
Maximum absorbed power Electrical power supply	220-240V 50/60Hz 1600 / 2300W	220-240V 50/60Hz 1600W
Max vacuum bag dimensions	500x500 mm	400x500 mm
Double sealing bar centre	481 mm	333 mm
Sealing bars on request	 2x 530 mm	 2x 415 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Hotels Catering Butchers' shops Dairy shops Food workshops	
Standard features	 Digital panel  Vacuum sensor  Chef programmes  Customisable programmes  Double heating element  Gas vacuum (MAP)  Detachable top bar  H2out  USB Port	 Digital panel  Vacuum sensor  Chef programmes  Customisable programmes  Double heating element  Gas vacuum (MAP)  Detachable top bar  H2out  USB Port  Easy included
Optionals upon request	 Sealing excess cutting  Nozzle for vacuum in rigid containers  Easy  Wi-fi connection  Softair	 Sealing excess cutting  Double data stamp  Nozzle for vacuum in rigid containers  Wi-fi connection  Softair

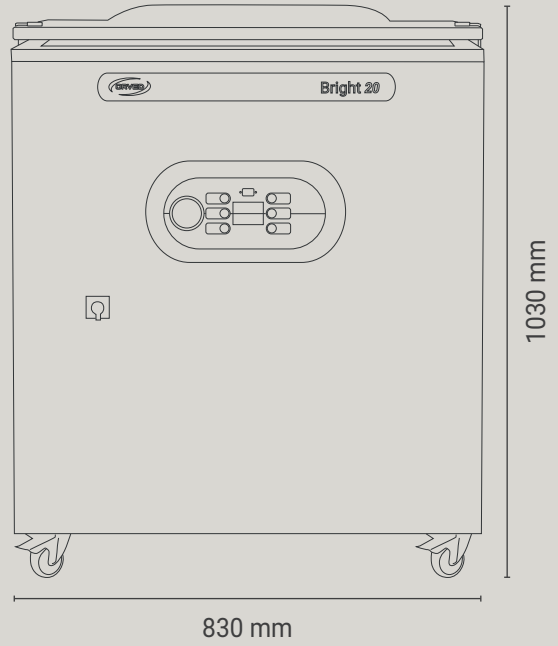
Bright 53h

575x160h mm*



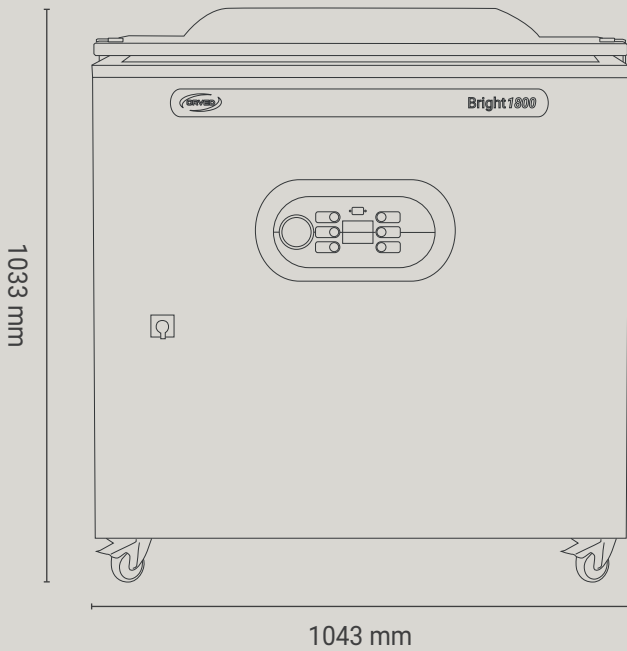
Bright 20

680x200h mm*



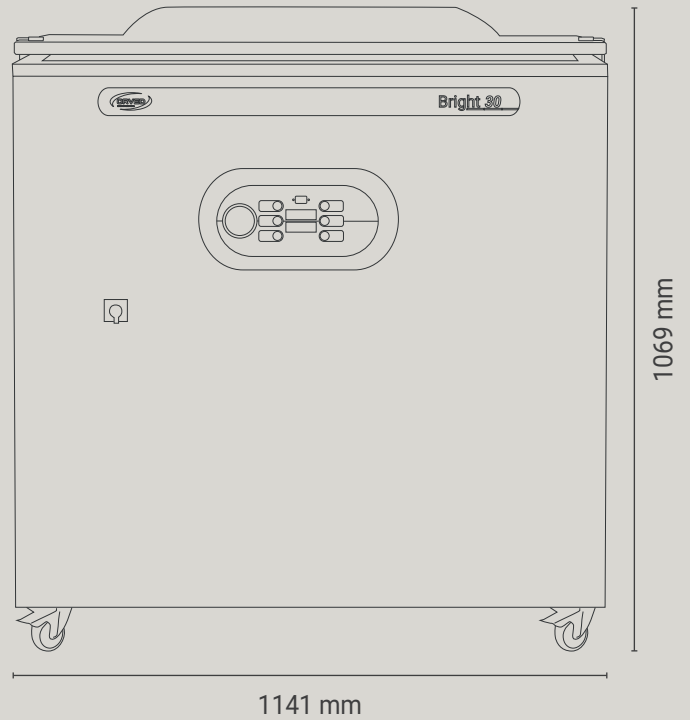
Bright 1800

903x200h mm*



Bright 30

1027x230h mm*


















Bright 53h

25 mc/h | **60 mc/h**

Bright 20











60 mc/h | **106 mc/h**

Body	Stainless steel	
Dimensions	720x760x1015h mm	
* Dimensions of vacuum chamber	575x575x160h mm	
Weight	125 kg / 145 kg	
Vacuum pump	25 mc/h / 60 mc/h	
Maximum absorbed power Electrical power supply	220-240V 50/60Hz - 1600W / 400V 50/60Hz 3ph +PE 2200W	
Max vacuum bag dimensions	500x500 mm	
Sealing bar centre	481 mm	
Sealing bars on request	 2x 530 mm	
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Hotels Catering Butchers' shops Dairy shops Food workshops	
Standard features	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <ul style="list-style-type: none">  Digital panel  Chef programmes  Double heating element  Detachable top bar  USB Port </div> <div style="width: 45%;"> <ul style="list-style-type: none">  Vacuum sensor  Customisable programmes  Gas vacuum (MAP)  H2out </div> </div>	
Optionals upon request	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <ul style="list-style-type: none">  Sealing excess cutting  Nozzle for vacuum in rigid containers  Easy </div> <div style="width: 45%;"> <ul style="list-style-type: none">  Softair  Wi-fi connection </div> </div>	

Bright 1800

Bright 30

106 mc/h | **151 mc/h**

Body	Stainless steel	
Dimensions	1043x610x1033h mm	
* Dimensions of vacuum chamber	903x463x200h mm	
Weight	180 kg	
Vacuum pump	60 mc/h	
Maximum absorbed power Electrical power supply	400V 50/60Hz 3ph +PE 2200W	
Max vacuum bag dimensions	Variable	
Sealing bar centre	809 mm (corte) - 369 mm (lunghe)	
Possible configurations	 2x 415 mm  2x 860 mm	
Packing methods	Sealing only Vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Hotels Catering Butchers' shops Dairy shops Food workshops	
Standard features	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <ul style="list-style-type: none">  Digital panel  Double heating element </div> <div style="width: 45%;"> <ul style="list-style-type: none">  Vacuum sensor  H2out </div> </div>	
Optionals upon request	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <ul style="list-style-type: none">  Sealing excess cutting  Gas vacuum (MAP) </div> <div style="width: 45%;"> <ul style="list-style-type: none">  Nozzle for vacuum in rigid containers  Wi-fi connection  Softair </div> </div>	



13 Chef programs and Container settings



Touch panel



Maximum usability



Smart sensor



IDEA HI-LINE LINE



The IDEA you were waiting for has now become reality!

New 5" Touch Smart interface, just one touch to scroll through screens, select a Chef program or set custom parameters. You've got the power: set parameters without limits, choose the vacuum level you prefer, the rest will be done by Idea Hi-Line.



Scratch-resistant display



Waterproof display

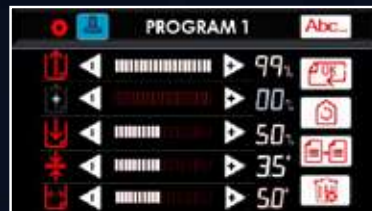
5" smart touch panel

Top usability!



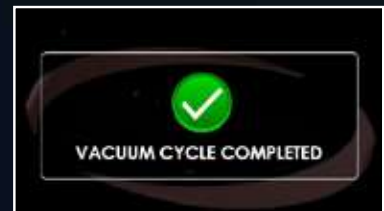
Selection of scrolling programs

Thanks to the intuitive scrolling interface you can easily select the Chef program of your choice, IDEA will do the rest.



Choose the parameters independently

Use your imagination: customize and save up to 10 vacuum programs. Set your creativity free and start your programs whenever you want.



You can always create a perfect vacuum

The sensor is able to vacuum pack any type of food, even the most difficult products (liquids, powders, etc), in a completely automatic way, to the maximum vacuum.

POWER STEEL vacuum chamber

Hydroformed vacuum chamber made in a single piece without weldings and rounded corners to guarantee smooth surfaces and easy cleaning



DEGAS PROGRAMMES WITH CUSTOMISABLE PARAMETERS

They allow to realize and to automate special cycles for soft, porous and liquid products, and for food processing in vacuum (tenderize meat, wet-age, etc)

Automatic calibration

Sensor control guarantees always a perfect packaging without configure any parameter and with no supervision

Automatic warnings

Vacuum can be extracted in gastronorm containers outside the machine

Touch panel

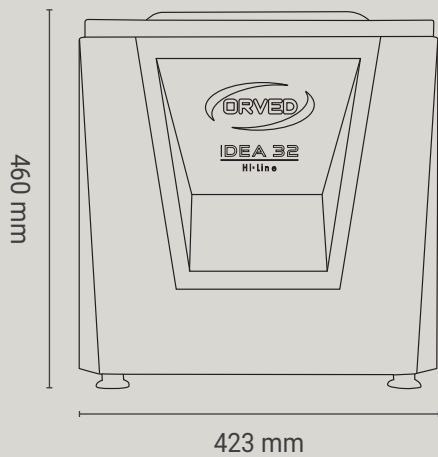
5" waterproof and scratch-resistant touch control panel



Technical data sheets

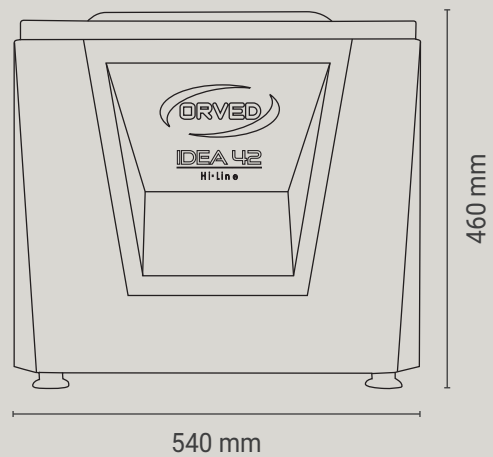
Idea 32 Hi-Line

343x175h mm*



Idea 42 Hi-Line

441x170h mm*





Accessibility

The unique opening system, with support rod, enables complete access to inner components

Printer connection

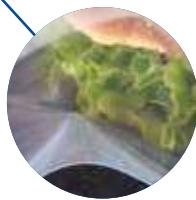


Idea Hi-Line can be connected to the Zebra ZD410 printer for HACCP compliance

EASY

Easy vacuum

Thanks to the "Easy" accessory, completely stainless steel, it is now possible to vacuum pack outside the vacuum chamber by means of channelled vacuum bags



Gas vacuum: protect and preserve all products.

Vacuum packs even the most delicate and soft products! The gas will avoid all sorts of damage or breakage.

Idea 32 Hi-Line

10 mc/h 12 mc/h

Idea 42 Hi-Line

Body	Stainless steel	Stainless steel
Dimensions	423x604x460h mm	540x612x460h mm
* Dimensions of vacuum chamber	343x434x175h mm	441x449x170h mm
Weight	42,5 kg	55,5 kg
Vacuum pump	10 mc/h / 12 mc/h	20 mc/h
Electrical power supply	230V 50/60Hz - 600W	230V 50/60Hz - 800W
Max vacuum bag dimensions	300 mm	400 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Pastry shops Butchers' shops Pastry shops s Cafés	

Standard features

Digital panel	Vacuum sensor	Chef programmes	Degas programmes	Customisable programmes
Gas vacuum (MAP)	H2out	Softair	Easy included	Vacuum in rigid containers
ZEBRA ZD410 printer				



3 Programs standard containers



10 preservation programs



Sequential vacuum



Smart sensor

Accessibility

The unique opening system, with support rod, enables complete access to inner components



ONLY ON:
idea 31 and
idea 41



DEGAS programmes.

Allows special vacuum cycle in stages, so that the trapped air in a product can escape

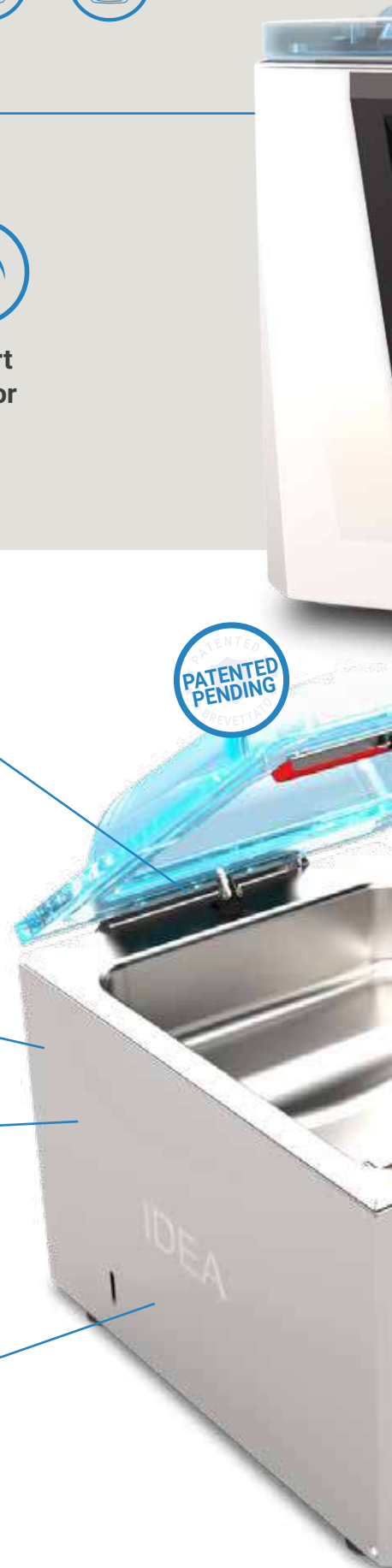
Automatic calibration

Sensor control guarantees always a perfect packaging without configure any parameter and with no supervision

EASY

Easy vacuum

Thanks to the "Easy" accessory, completely stainless steel, it is now possible to vacuum pack outside the vacuum chamber by means of channelled vacuum bags



IDEA LINE

Adaptable and complete

A line of chamber packing machines made entirely of stainless steel, including the complete outer body and vacuum chamber. They are characterized by a fully automatic packaging cycle and a digital control panel equipped with a microprocessor and 10 independent programs.



Hard-wearing vacuum chamber

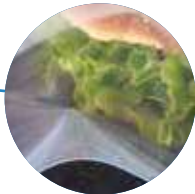
Hydroformed vacuum chamber made in a single piece without weldings and rounded corners to guarantee smooth surfaces and easy cleaning

Standard user programmes



Gas vacuum: protect and preserve all products

It vacuum packs even the most delicate and soft products! The gas will avoid any type of damage or breakage



Digital panel

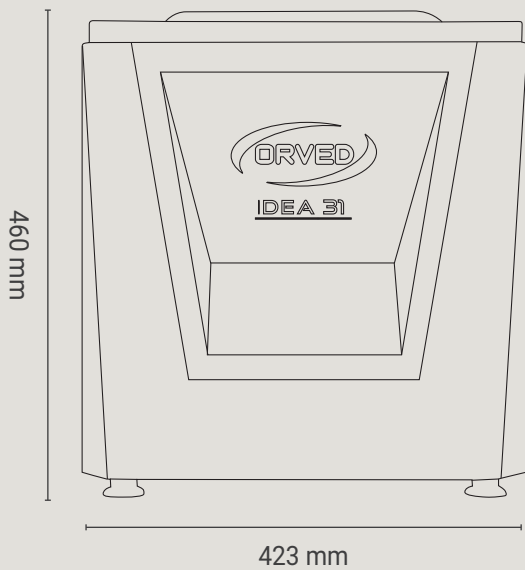
5" waterproof and scratch-resistant digital control panel

**ONLY ON:
idea 31 and
idea 41**

Technical data sheets

Idea 31

343x175h mm*



310 mm
SEALING BAR

Idea 41

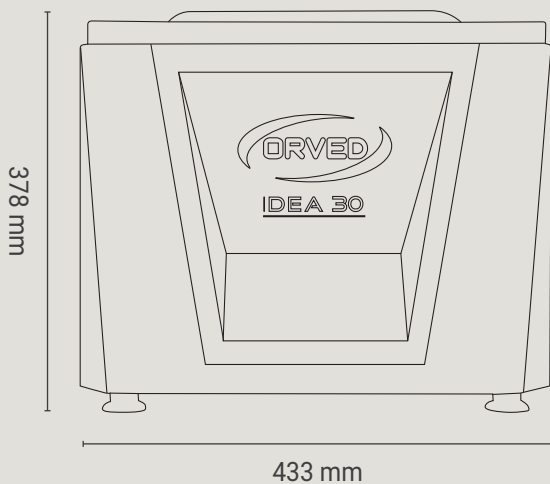
441x170h mm*



410 mm
SEALING BAR

Idea 30

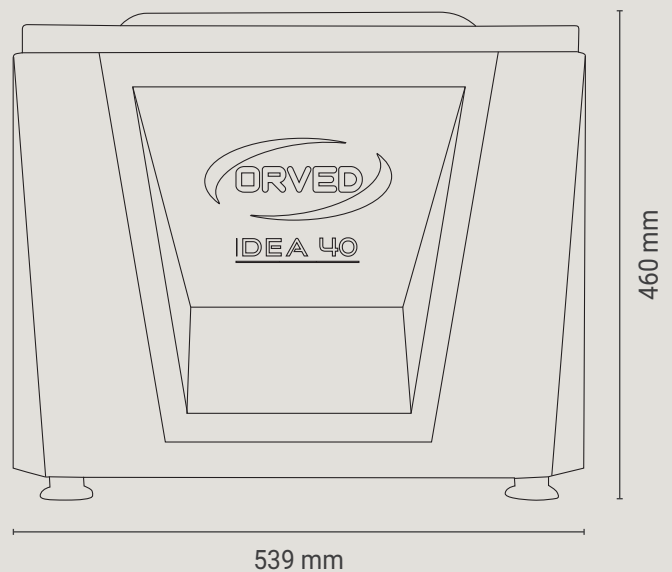
332x170h mm*



310 mm
SEALING BAR

Idea 40

441x170h mm*











410 mm
SEALING BAR

Idea 31

10 mc/h 12 mc/h







Idea 41

Body	Stainless steel	Stainless steel
Dimensions	423x604x460h mm	540x612x460h mm
* Dimensions of vacuum chamber	343x434x175h mm	441x449x170h mm
Weight	42,5 kg	55,5 kg
Vacuum pump	10 mc/h 12 mc/h	20 mc/h
Electrical power supply	230V 50/60Hz - 600W	230V 50/60Hz - 800W
Max vacuum bag dimensions	300 mm	400 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Pastry shops Butchers' shops Pastry shops s Cafés	
Standard features	 Digital panel  Vacuum sensor  Degas programmes  Customisable programmes  Gas vacuum (MAP)  H2out  Easy included  Vacuum in rigid containers	

Idea 30

Idea 40

16 mc/h 20 mc/h

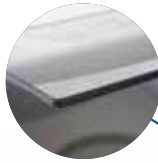
Body	Stainless steel	Stainless steel
Dimensions	433x502x378h mm	539x598x460h mm
* Dimensions of vacuum chamber	352x335x170h mm	441x449x170h mm
Weight	32,5 kg	54,5 kg
Vacuum pump	8 mc/h	16 mc/h / 20 mc/h
Electrical power supply	230V 50/60Hz - 600W	230V 50/60Hz - 700W
Max vacuum bag dimensions	300 mm	400 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers	
Ideal for	Restaurants Pastry shops Butchers' shops Pastry shops s Cafés	
Standard features	 Digital panel  Vacuum sensor  Customisable programmes  H2out  Easy included  Vacuum in rigid containers	



8 standard chef and jars programmes



Curved tempered glass
Ultra resistant and immutable



Automatic calibration
There is no need for calibration to adjust the pressure sensor operation to the altitude detection and to the atmospheric conditions

ULTRA HARD-WEARING VACUUM CHAMBER

Vacuum chamber made out of a single piece without Weldings, with FDA certified materials and with rounded corners to ensure smooth surfaces and hard-wearing resistance.

Gas vacuum: protect and preserve all products

Vacuum packs even the most delicate and soft products! The gas will avoid all sorts of damage or breakage

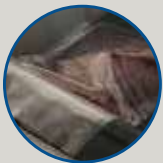


Touch control panel

Elegant and waterproof touch control panel, featuring 6 backlit function keys and 2 alarm warnings



Technical data sheets



INSIDE THE VACUUM CHAMBER
with smooth vacuum bags



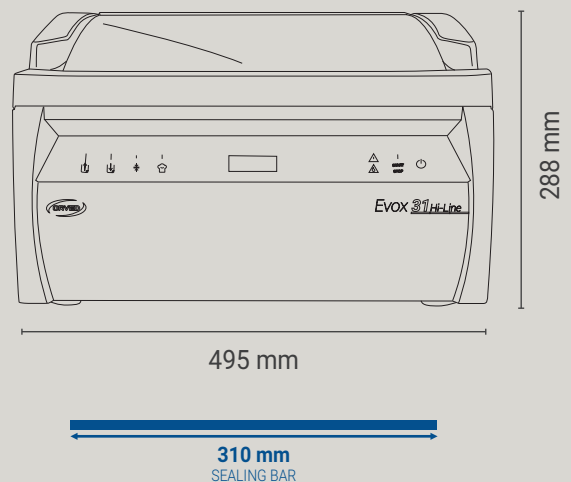
OUTSIDE THE VACUUM CHAMBER
with embossed vacuum bags



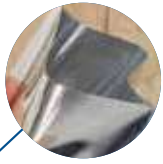
INSIDE THE VACUUM CHAMBER
AND OUTSIDE WITH SUCTION TUBE
In rigid containers

Evox 31 Hi-Line

355x184h mm*



EVOX 31 HI-LINE



It seals anything

If you set the maximum sealing level, you can even seal bags in 120 micron aluminium



Base for rigid containers

Lowered round base designed to facilitate vacuum packing in rigid containers



Easy vacuum

Thanks to the "Easy" accessory, which is entirely made of stainless steel, an external vacuum can also be created using embossed vacuum bags



Removable sealing bar

Sealing bar that is fully removable without the use of tools thanks to its inset position on pistons

Automatic warnings

Automatic warning when the product is too hot or if it is necessary to start a dehumidification cycle for the pump oil

Innovation comes to life

The merger of design Made in Italy with technological innovation has led to Evox 31 Hi-Line. Compact, extra-speedy and stylish, it features an elegant touch panel and 5 exclusive Chef Programmes for marinating, creating infusions and much more quickly and automatically. Robust, reliable and made with top-quality materials, it embraces all the innovation and tradition of the Orved brand.



Touch panel



Innovative design



Smart sensor



WINNER OF HOST

Evox 31 Hi-Line was picked as the winner for the "Smart Label" category owing to its innovation-packed content.

Body	Stainless steel
Dimensions	495x680x288h mm
* Dimensions of vacuum chamber	355x365x184h mm
Chamber volume	17,10 lt
Weight	37 kg
Vacuum pump	12 mc/h
Electrical power supply	220-240V 50/60Hz - 750W
Max vacuum bag dimensions	300x400 mm
Packing methods	Sealing only Vacuum External vacuum MAP vacuum Vacuum in rigid containers
Ideal for	Restaurants Pastry shops s Cafés

Standard features

- Digital panel
- Vacuum sensor
- Gas vacuum (MAP)
- H2out
- Easy included
- Vacuum in rigid containers
- Suction tube
- Chef programmes



3 Standard jars programmes



Easy to use



Innovative design



Smart sensor

Curved tempered glass
Ultra resistant and immutable



Hard-wearing vacuum chamber
Vacuum chamber made out of a single piece without weldings, with FDA certified materials and with rounded corners to ensure smooth surfaces and hard-wearing resistance

Base for rigid containers
Lowered round base designed to facilitate vacuum packing in rigid containers



Perfect cleaning result
Thanks to the rounded corners and to the innovative material of the vacuum chamber, maintenance and cleaning tasks prove simple and fast.



EVOX LINE

Compact, custom-built machines

The vacuum packing machines in the Evox line have totally innovated the concept of vacuum packing, incorporating the very best technology, innovation and ease of use.

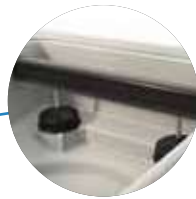
EASY Easy vacuum

Thanks to the "Easy" accessory, an external vacuum can also be created using embossed vacuum bags



Touch control panel

Elegant and waterproof touch control panel, featuring 4 function keys



Sealing bar

The sealing bar is fully removable without the use of tools thanks to its inset position on pistons



295 mm



Evox 30



Evox 25

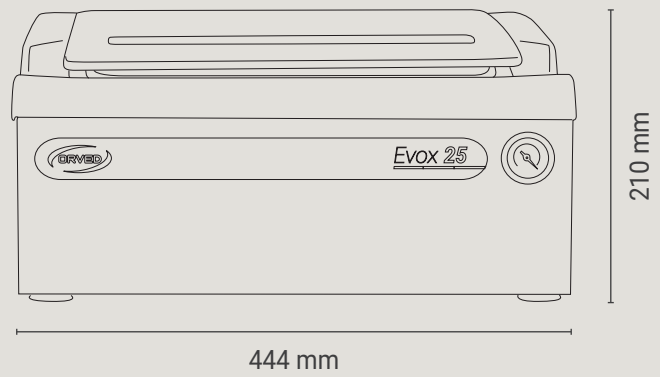
210 mm

Technical data sheets

Evox 25

303x110h mm*

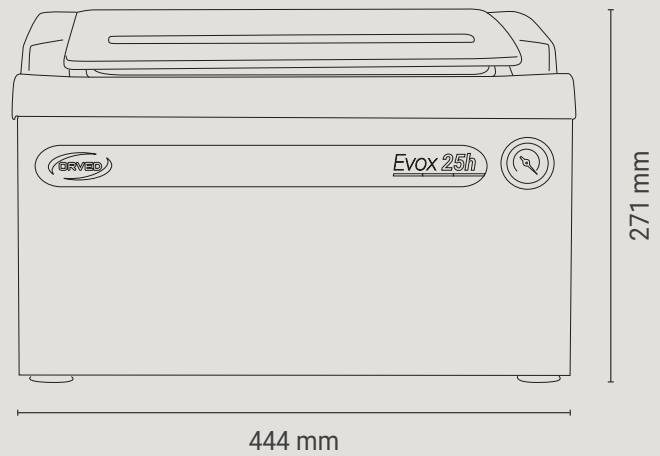
260 mm
SEALING BAR



Evox 25h

303x110h mm*

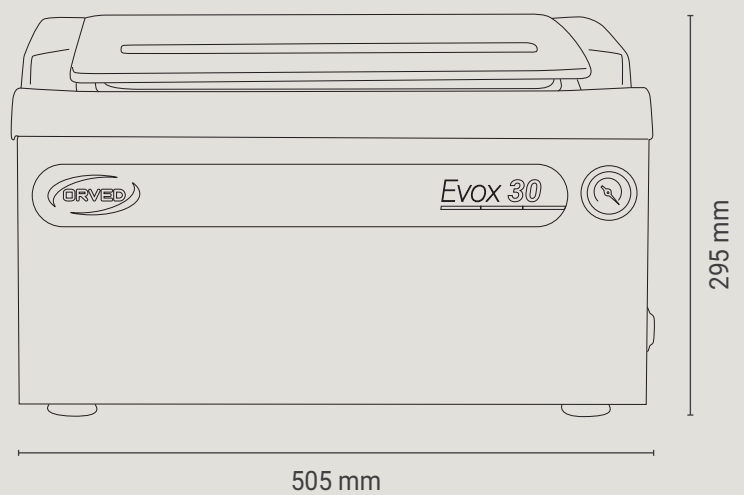
260 mm
SEALING BAR



Evox 30

355x184h mm*







310 mm
SEALING BAR



Evox 25

Body	Stainless steel
Dimensions	444x481x210h mm
* Dimensions of vacuum chamber	303x293x110h mm
Chamber volume	7,65 lt
Weight	24 kg
Vacuum pump	4 mc/h
Electrical power supply	220-240V 50/60Hz - 297W
Max vacuum bag dimensions	250x300 mm
Packing methods	Sealing only Vacuum External vacuum Vacuum in rigid containers
Ideal for	Restaurants Pastry shops s Cafés







Standard features

-  Digital panel
-  Vacuum sensor
-  H2out
-  Easy included
-  Vacuum in rigid containers
-  Suction tube

Evox 25h

Body	Stainless steel
Dimensions	444x481x271h mm
* Dimensions of vacuum chamber	303x293x110h mm
Chamber volume	7,65 lt
Weight	25 kg
Vacuum pump	8 mc/h
Electrical power supply	220-240V 50/60Hz - 515W
Max vacuum bag dimensions	250x300 mm
Packing methods	Sealing only Vacuum External vacuum Vacuum in rigid containers
Ideal for	Restaurants Pastry shops s Cafés

Standard features

-  Digital panel
-  Vacuum sensor
-  H2out
-  Easy included
-  Vacuum in rigid containers
-  Suction tube


Evox 30

8 mc/h

12 mc/h

Body	Stainless steel
Dimensions	505x626x295h mm
* Dimensions of vacuum chamber	355x365x184h mm
Chamber volume	17,10 lt
Weight	29 kg / 35 kg
Vacuum pump	8 mc/h / 12 mc/h
Electrical power supply	220-240V 50Hz - 530W / 220-240V 50Hz - 750W
Max vacuum bag dimensions	300x400 mm
Packing methods	Sealing only Vacuum External vacuum Vacuum in rigid containers
Ideal for	Restaurants Pastry shops s Cafés

Standard features

-  Digital panel
-  Vacuum sensor
-  H2out
-  Easy included
-  Vacuum in rigid containers
-  Suction tube



Ultra hard-wearing vacuum chamber

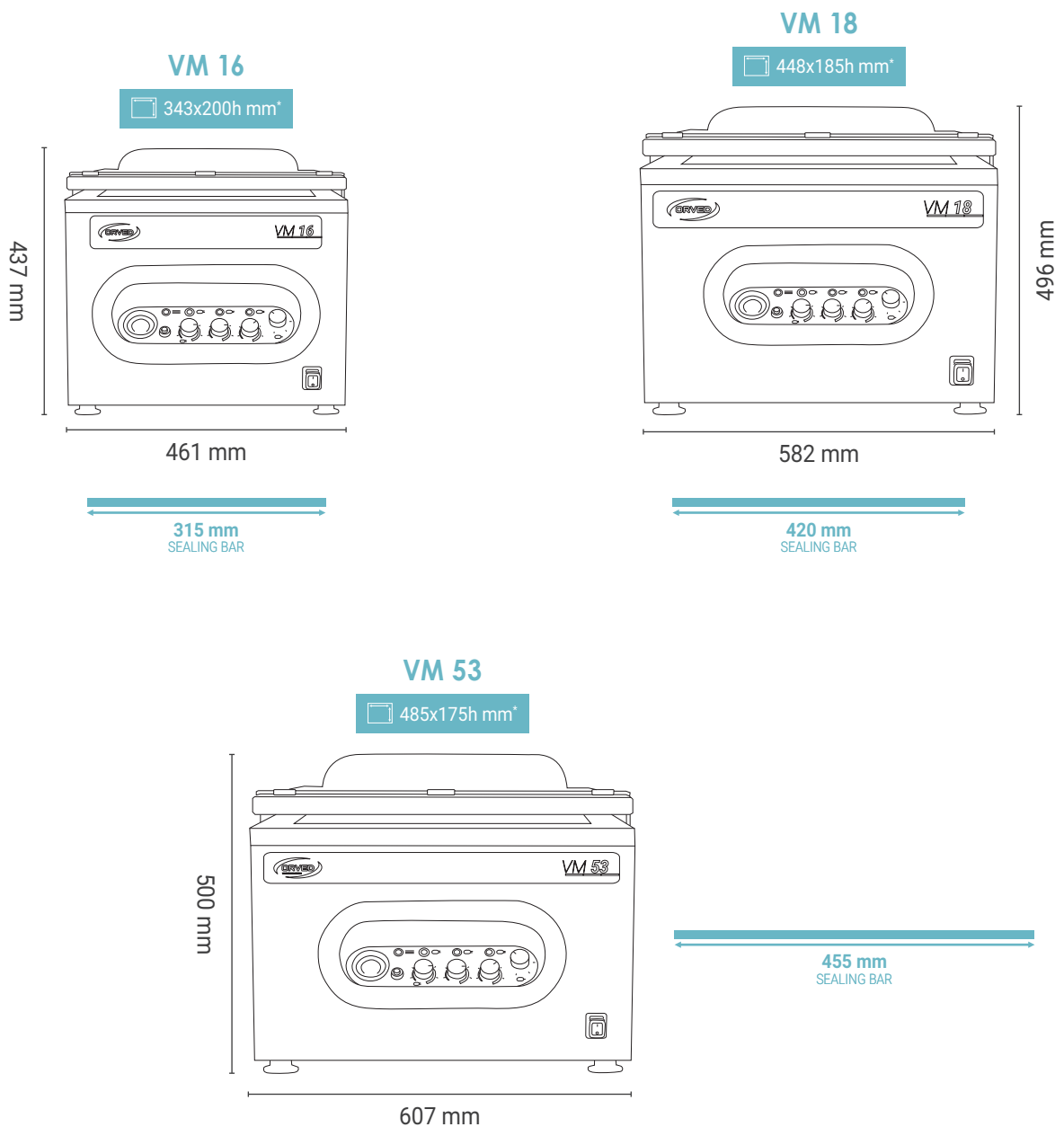


Electromechanical control panel



Double sealing bar available

Technical data sheets

















VM LINE

Superior reliability and manual programming to ensure the end user is once again the sole manager of every vacuum packing process

The VM line of vacuum chamber machines implements decades of experience, constant improvements and the desire to create vacuum packing machines with inimitable performance successfully! Each machine is made entirely of stainless steel, from the internal frame, through to the body and vacuum chamber

	VM 16	VM 18
Body	Stainless steel	Stainless steel
Dimensions	461x547x437h mm	582x580x496h mm
* Dimensions of vacuum chamber	343x434x200h mm	441x450x185h mm
Weight	51 kg	72 kg
Vacuum pump	12 mc/h	25 mc/h
Electrical power supply	230V 50Hz - 750W	230V 50/60Hz - 1200W
Max vacuum bag dimensions	300x400 mm	400x500 mm
Bar centre distance	328 mm	329 mm
Packing methods	Sealing only Vacuum External vacuum Vacuum in rigid containers	
Ideal for	Restaurants Butchers' shops Pastry shops s Food workshops Cafés	
Sealing bars upon request	 2x 315 mm	 2x 420 mm +  2x 345 mm + 1x 310 mm + 1x 270 mm
Standard features	 Electromechanical panel  H2out  Nozzle for rigid containers  Easy included	 Electromechanical panel  Easy included  H2out
Optionals upon request	-	 Nozzle for rigid containers  Softair



VM 53

Body	Stainless steel
Dimensions	607x710x500h mm
* Dimensions of vacuum chamber	485x550x175h mm
Weight	96 kg
Vacuum pump	25 mc/h
Electrical power supply	230V 50/60Hz - 1200W
Max vacuum bag dimensions	450x550 mm
Bar centre distance	466 mm (corte) - 402 mm (lunghe)
Packing methods	Sealing only Vacuum External vacuum Vacuum in rigid containers
Ideal for	Restaurants Butchers' shops Pastry shops s Food workshops Cafés

Sealing bars upon request

-  2x 455 mm
-  2x 520 mm

Standard features

-  Electromechanical panel
-  H2out

Optionals upon request

-  Nozzle for rigid containers
-  Double heating element
-  Easy accessory
-  Softair
-  Sealing excess cutting



The internal chamber of SVthermo

THE TOP MACHINE FOR SOUS-VIDE COOKING

4 COOKING MODES:

Cook and power off



The heating element is switched off at the end of cooking

Cook and chill



The hot water is drained and the cold water loaded at the end of cooking

Cook and hold



It preserves the programmed temperature at the end of cooking

Catering



It entails the manual loading and draining of water

The only thermostatic water bath on the market fitted with 3 probes and decimal temperature control. Ideal for sous-vide cooking at low temperatures. Perfect for restaurants, butchers' shops, pastry shops and hotels.

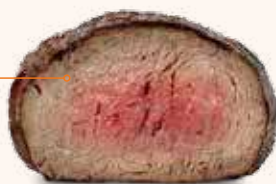
The best type of cooking is in water

The best way to cook products is in water at low temperature; water allows you to cook in a delicate and uniform way any product packed in vacuum bags, enhancing all its flavours, aromas and colours to the most.

Every dish will always be served with the best quality and will retain all its nutritional and organoleptic qualities.

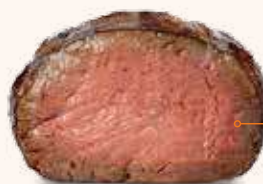
TRADITIONAL COOKING

Too cooked on the outside.



VACUUM COOKING

Uniform cooking throughout



Anti shock lid

Perfect visibility of the product during cooking; detachable and reversible



Heat retention

The insulated tank guarantees **energy savings** because it avoids heat dispersion. The temperature is retained at a constant level because the heat remains inside the tank

6 programmable levels

Choice of the right quantity of water to avoid waste

Portability

Practical handles for easier portability



Three core probes

For ultra-accurate cooking of various types and/or sizes of products



SYV core probe valve

The SYV (Save Your Vacuum) surveys the product core temperature during sous-vide cooking process (in bain marie or steam oven), avoiding any air flow in the bag through the needle probe punching point.



Practical basket

Practical system fitted with a basket and removable partitions with the possibility of placing the product to be cooked vertically

Even temperature

Thanks to the heating element which runs along the entire base of the tank, the water is heated evenly, guaranteeing perfect cooking and repeatable results

Main features of Svthermo:

Automatic hot and cold water loading with date and time setting.

Automatic reset and/or delayed cooking cycle with hot water loading.

Overnight cooking with food kept at low temperature.

Automatic cooling process with cold water loading after cooking.

Timed cooking with programmable temperature holding.

Buzzer signalling the end of the cycle.

Water level defined automatically.

2 water inlet solenoid valves, 1 water outlet solenoid valve.

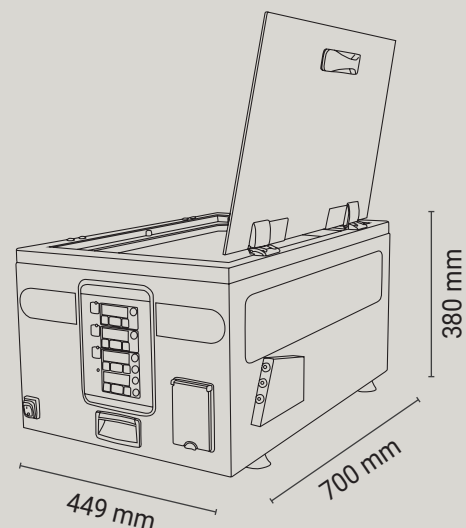
4 visual displays.

99 cooking programmes.

3 probes with an accuracy of +/- 0.5°C and display resolution of 0.1°C.

Technical data sheets

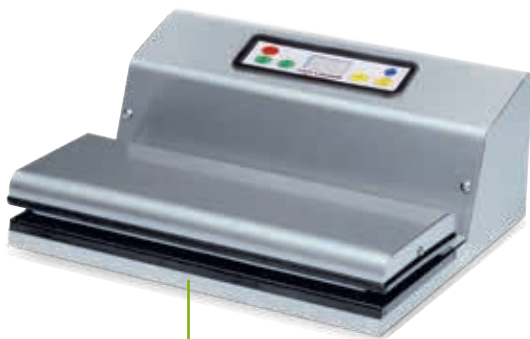
Body	Stainless steel
Dimensions	449x700x380h mm
Chamber volume	27 lt
Weight	23 kg
Electrical power supply	230V 50Hz - 1600W
Ideal for	Restaurants Hotels Butchers' shops Pastry shops s





Vacuum 42

Extra robust, designed for professional use and to take up as little space as possible while retaining superior performance levels all the same.



Fast Vacuum

Fast, automatic and easy to use, it is ideal for both domestic and professional use.



New Vacuum.

It guarantees excellent vacuum levels thanks to the top quality components and the self-lubricating pump that requires no oil.

PROFESSIONAL EXTERNAL VACUUM PACKING SOLUTIONS



VM 98

A special retractable probe, patented by Orved, allows the machine to vacuum pack products with the use of smooth vacuum bags.



VM 14/90n

The exclusive feature of this machine lies in the 520 mm sealing bar, which makes it suitable for large-size products, and its retractable probe.



Robust



Compact size



Fast vacuum

Control panel

Straightforward, easy to use electromechanical control panel

EMBOSSSED VACUUM BAGS + SMOOTH VACUUM BAGS

Superior performance

Fast Vacuum, Vacuum 42, New Vacuum and VM98 are fitted with a self-lubricating pump that does not require oil to operate, ensuring superior levels of vacuum and performance

Double safety

Double seal in the suction chamber to preserve any solid or dry food easily, including large sizes or large pieces

Retractable probe

Patented system with retractable probe for vacuum packing using smooth vacuum bags



EXTERNAL VACUUM

The perfect combination of domestic and professional.

Compact-size vacuum packing machines that are user-friendly, fast and suitable for packing solid products in vacuum bags and delicate products in rigid containers.

Stainless steel body

Body entirely made of ultra-robust stainless steel, made with top-quality materials

Also with smooth vacuum bags!

Thanks to the patented retractable probe, VM98 and VM14/90n can also be used to vacuum pack in smooth vacuum bags

Vacuum also in rigid containers

It vacuum packs delicate products and liquids in rigid containers using the suction tube

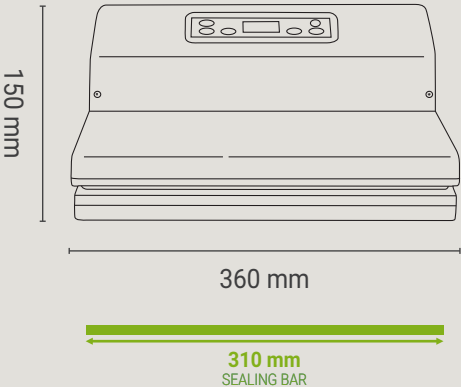
VM 14/90n

Practical shelf

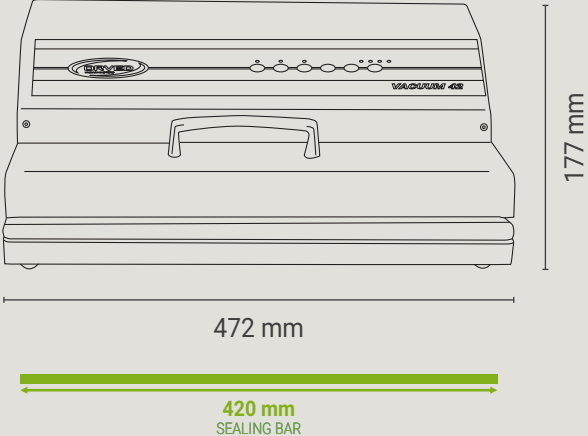
Polyethylene shelf devised to make vacuum packing products even easier, including large sizes. Once the vacuum packing cycle has ended, the shelf disappears beneath the machine without taking up space

Technical data sheets

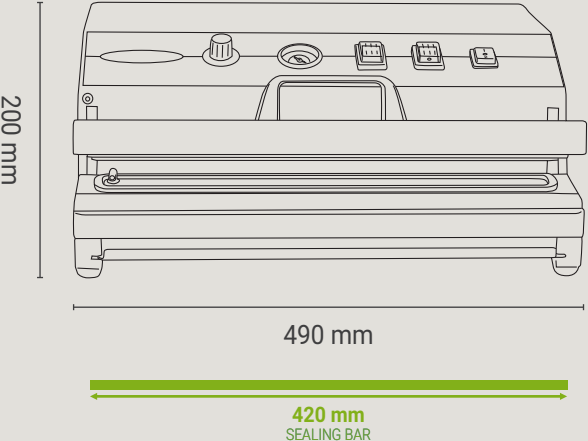
Fast Vacuum



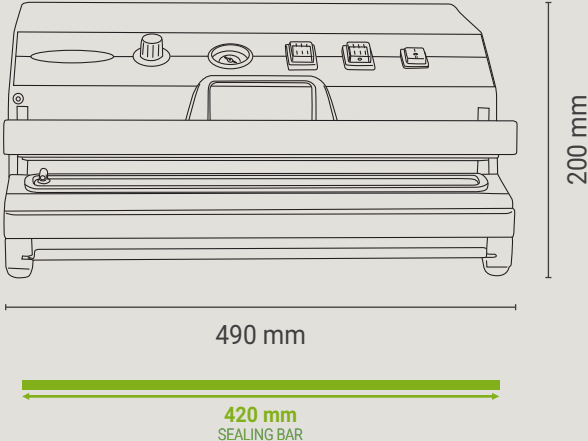
Vacuum 42



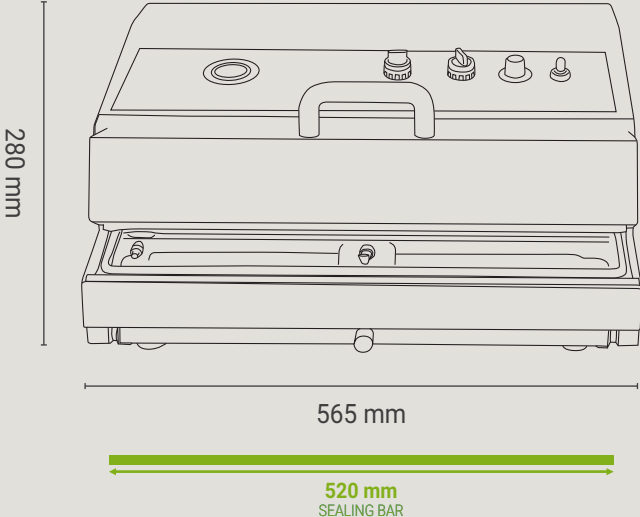
New Vacuum











VM 98






VM 14/90n



	Fast Vacuum	Vacuum 42
Body	Stainless steel	Stainless steel
Dimensions	360x300x150h mm	472x320x177h mm
Weight	8 kg	13 kg
Vacuum pump	11 lt/min self-lubricating	30 lt/min self-lubricating
Electrical power supply	230V 50/60Hz - 450W	230V 50Hz - 120W
Packing methods	Sealing only Vacuum Vacuum in rigid containers	
Ideal for	Supermarkets Cafés	
Standard features	 Automatic + manual system  Vacuum in rigid containers  Suction tube	

	New Vacuum	VM 98
Body	Stainless steel	Stainless steel
Dimensions	490x415x200h mm	490x415x200h mm
Weight	20 kg	20 kg
Vacuum pump	30 lt/min self-lubricating	30 lt/min self-lubricating
Electrical power supply	230V 50/60Hz - 1000W	230V 50/60Hz - 1000W
Packing methods	Sealing only Vacuum Vacuum in rigid containers	
Ideal for	Supermarkets Cafés	
Standard features	 Automatic + manual system  Vacuum in rigid containers	 Manual system  Vacuum in rigid containers
Optionals upon request	 Suction tube	

	VM 14/90n
Body	Stainless steel
Dimensions	565x480x280h mm
Weight	37 kg
Vacuum pump	4 mc/h in the oil bath
Electrical power supply	230V 50/60Hz - 1350W
Packing methods	Sealing only Vacuum Vacuum in rigid containers
Ideal for	Supermarkets Cafés
Standard features	 Manual system  Vacuum in rigid containers
Optionals upon request	 Suction tube



VGP LINE

Entirely in stainless steel,
they stand out for their
ease of use and fast
packing capacity



Professional tray heat-sealers for food processing



VGP SKIN LINE

Featuring "Skin Effect" technology which innovates vacuum packing. VGP Combi Skin allows you to vacuum pack with both Skin and MAP technology



PROFI LINE

Compact, fast and user-friendly table-top tray heat-sealers with interchangeable moulds



Ultra-rapid packaging



Easy to use



Guaranteed safety

Film cutting blade

During any sealing process, the film is automatically cut to allow you to extract the tray and thus optimise production times.



Top quality body

Entirely made of stainless steel, the body is robust, resistant to aggressive agents and to oxidation.

VGP 60: Touch panel

Touch control panel with 10 programmes, stainless steel panel and 5 available languages.

Degas vacuum

Progressive vacuum cycle, devised for products containing a liquid part that tends to boil; during the cycle, the pump starts and stops intermittently, avoiding the risk of the product spilling out of the tray.

pump Made in Italy

Top-quality high-performance pump for unrivalled vacuum.



VGP LINE

Professionalism and state-of-the-art technologies

The new frontier in sealing trays in vacuum, vacuum-gas (MAP) and sealing only mode; made entirely of stainless steel, they stand out for their ease of use and speedy packing process.



Braking reel-holder

Innovative device that avoids the accidental unrolling of the reel placed at the back



Suction holes

Placed on the frame, they suction the film to secure it easily in the perfect position for subsequent packaging

THEY SEAL ANY FOOD
Solid, liquid and soft



VGP 25: Temperature controller

Designed to set the sealing temperature quickly and easily

VGP 25: Digital panel

Digital control panel with 21 programmes, in stainless steel, resistant to water, dirt and moisture

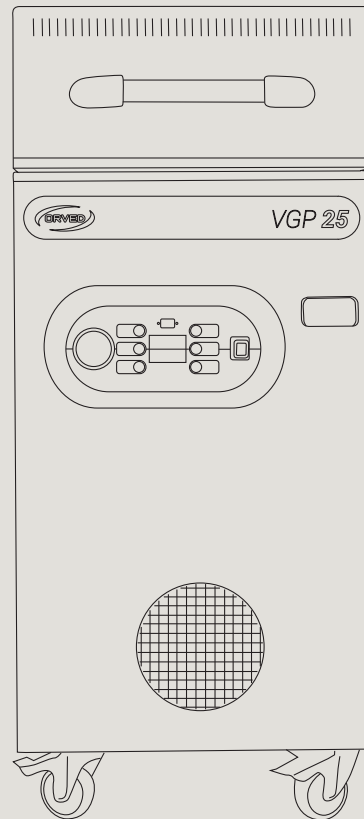
VGP 25: Wi-Fi module



It connects the machine to Orved Service: customise the programmes of the VGP 25 and receive fault warnings by text message or e-mail.

Technical data sheets

VGP 25

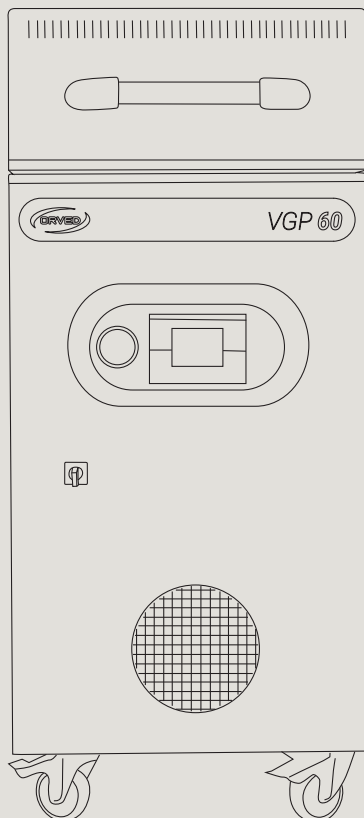


1120 mm
With closed
lid

1490 mm
With open
lid

530 mm

VGP 60

















1120 mm
With closed
lid

1490 mm
With open
lid














530 mm

VGP 25

Body	Stainless steel			
Dimensions	530x704x1120h mm			
Weight	118 kg			
Vacuum pump	25 mc/h			
Electrical power supply	230V 50/60Hz - 2850W			
Max tray dimensions	325x260x120h mm			
Packing methods	Sealing only Vacuum MAP vacuum			
Ideal for	Butchers' shops Pastry shops Dairy shops Food workshops			
Standard filling shelves*	 1/2 Gastronorm 1x 325x260 mm	 1/4 Gastronorm 2x 160x260 mm	 1/8 Gastronorm 4x 165x120 mm	
Standard features	 Digital control panel	 Vacuum sensor	 Multi-programme	 Inert gas injection system
	 MAP gas vacuum	 Ultra vacuum	 Ultra gas	 Braking reel-holder system
Optionals upon request	 Sealing excess cutting mould	 Choice of mould	 Wi-Fi module	

* Customisable moulds upon request

VGP 60

Body	Stainless steel			
Dimensions	530x740x1120h mm			
Weight	141 kg			
Vacuum pump	60 mc/h			
Electrical power supply	400V 50/60Hz +3Ph - 2900W			
Max tray dimensions	325x260x120h mm			
Packing methods	Sealing only Vacuum MAP vacuum			
Ideal for	Butchers' shops Pastry shops Dairy shops Food workshops			
Standard filling shelves*	 1/2 Gastronorm 1x 325x260 mm	 1/4 Gastronorm 2x 160x260 mm	 1/8 Gastronorm 4x 165x120 mm	
Standard features	 Touch control panel	 Vacuum sensor	 Multi-programme	 Inert gas injection system
	 MAP gas vacuum	 Ultra vacuum	 Ultra gas	 Braking reel-holder system
Optionals upon request	 Sealing excess cutting mould	 Choice of mould		

* Customisable moulds upon request



Skin effect vacuum packing



Easy to use



Guaranteed safety





VGP - SKIN LINE

Improved freshness, quality and aesthetic appearance

The "Skin" effect is a product vacuum packing system which - thanks to the action of vacuum - allows a specific film (food-grade) to adhere perfectly to the product just like a "second skin"

Skin effect vacuum packing!



The new way of packaging in trays

Designed according to the most demanding hygienic requirements of the fresh food industry, the "Skin" effect guarantees airtight packaging, without any leakage and the perfect preservation of the product, ensuring an improved aesthetic appearance

How to vacuum pack in Skin with VGP 60 Skin:



1
Insert the product inside the trays



2
Place the trays in the mould of VGP 60 Skin.



3
Cover the trays with the polypropylene film.



4
Select the desired programme and start the machine

Contoured film-cut:

VGP combi Skin includes a sealing die with cutting unit for precise shape cut of the film. The machine includes also a standard MAP sealing die with pre-cut film as in VGP25 and VGP60 models.



Automatic tray lifting

For rapid mould removal.



Touch panel

TMachine can be operated simply and intuitively thanks to the 5" touch screen. Quick setup, recipe memory, easy-to-read display, multilanguage.

pump Made in Italy

Top-quality high-performance pump for unrivalled vacuum.





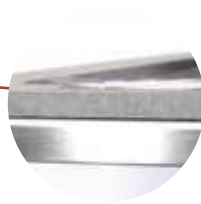
Braking reel-holder

Innovative device that avoids the accidental unrolling of the reel placed at the back.



Suction holes

Placed on the frame, they suction the film to secure it easily in the perfect position for subsequent packaging.



Top quality body

Entirely made of stainless steel, the body is robust, resistant to aggressive agents and to oxidation.

Degas vacuum

Progressive vacuum cycle, devised for products containing a liquid part that tends to boil; during the cycle, the pump starts and stops intermittently, avoiding the risk of the product spilling out of the tray.



Skin kit upon request

Includes a reel and B5 or B6 trays.

VGP COMBI SKIN

There's safety in numbers!

The only heat-sealer on the market with a double function: heat-seals in a modified atmosphere and with "Skin" effect. This innovation means the machine can be fitted with a traditional heat-sealing unit, using standard filling shelves or units with sealing excess cutting.

Pack your products in MAP and with Skin effect in a flash!



Modified atmosphere

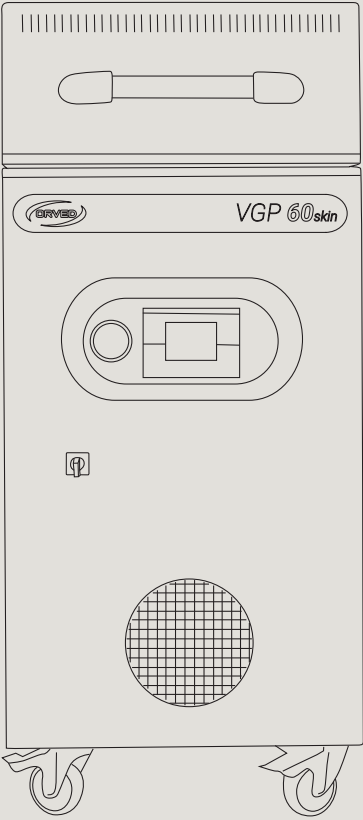
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Skin Effect

Technical data sheets

VGP 60 Skin

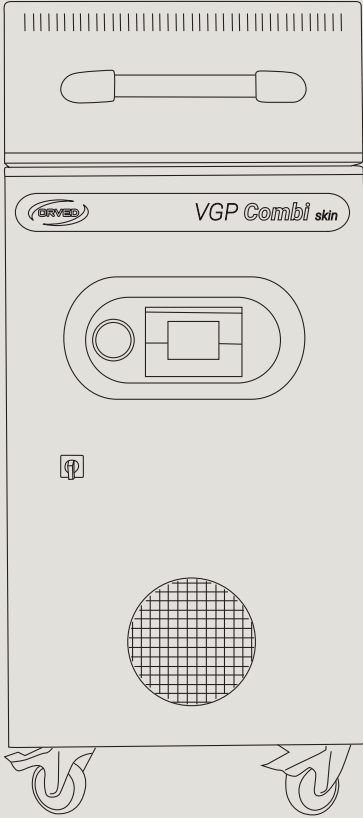


1158 mm
With closed lid

1510 mm
With open lid

530 mm

VGP Combi Skin












1158 mm
With open lid























1510 mm
With open lid

530 mm

VGP 60 Skin

Body	Stainless steel		
Dimensions	530x740x1158h mm		
Weight	169 kg		
Vacuum pump	60 mc/h		
Electrical power supply	400V 50/60Hz +3Ph - 2900W		
Max tray dimensions	325x260x120h mm		
Packing methods	Skin Tray sealing Modified Atmosphere Packaging		
Ideal for	Butchers' shops Pastry shops Dairy shops Food workshops		
Standard filling shelves	 Trays B6 1x 229x143 mm	 Trays B5 2x 180x250 mm	 Trays D13 2x 161x235 mm
Standard features	 Touch control panel  Sealing excess cutting mould	 Vacuum sensor  Braking reel-holder system	 Inert gas injection system
Optionals upon request	Smart Tool for improved results in MAP with Skin sealing die		 Choice of Skin kit

VGP Combi Skin

	Skin head	MAP Head
Body	Stainless steel	Stainless steel
Dimensions	530x740x1158h mm	530x740x1158h mm
Weight	169 kg	169 kg
Vacuum pump	60 mc/h	60 mc/h
Electrical power supply	400V 50/60Hz +3Ph - 2900W	400V 50/60Hz +3Ph - 2900W
Max tray dimensions	325x260x120h mm	325x260x120h mm
Packing methods	Skin Tray sealing Modified Atmosphere Packaging	Modified Atmosphere Packaging Tray Sealing
Ideal for	Butchers' shops Pastry shops Dairy shops Food workshops	
Standard filling shelves*	 Trays B6 1x 229x143 mm  Trays B5 2x 180x250 mm  Trays D13 2x 161x235 mm	 1/2 Gastronorm 1x 325x260 mm  1/4 Gastronorm 2x 160x260 mm  1/8 Gastronorm 4x 165x120 mm
Standard features	 Touch control panel  Sealing excess cutting mould  Inert gas injection system  Vacuum sensor  Braking reel-holder system	 Touch control panel  Multi-programme  Vacuum + gas  Braking reel-holder system  Vacuum sensor  Inert gas injection system  Ultra vacuum  Ultra gas
Optionals upon request	Smart Tool for improved results in MAP with Skin sealing die  Choice of Skin kit	 Sealing excess cutting mould  Choice of mould

* Customisable moulds upon request only for MAP head



Compact size



Easy to use

Profi 1n: Zero burns

Innovative "armoured" heating element, made of heat-proof material that prevents burns and protects the sealing plate.



Profi 1n: Slide system

Simple and immediate, it allows you to use two types of gastronomy trays easily.



Temperature controller

Designed to set the sealing temperature quickly and easily.

Digital panel

Electronic temperature control from the digital panel.



PROFI LINE

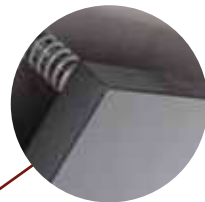
Excellent sealing, compact design

The smallest heat-sealers in terms of size, ideal for packing solid, liquid and soft products in practical trays that retain both flavour and fragrance.



Profi 2 and Profi 3: Universal sealing plate

One-piece sealing plate, flat with springs at the back, ensuring perfect and uniform sealing, adapting to all filling shelf sizes.



Film cutting blade

During any sealing process, the film is automatically cut to allow you to extract the tray and thus optimise production times.



Uniform sealing

Worktop that guarantees uniform sealing on all edges of the tray.



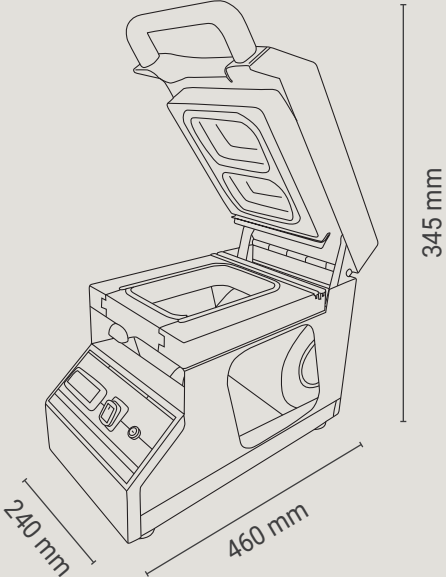
Practical mould-holder shelf

Practical shelf to store moulds.

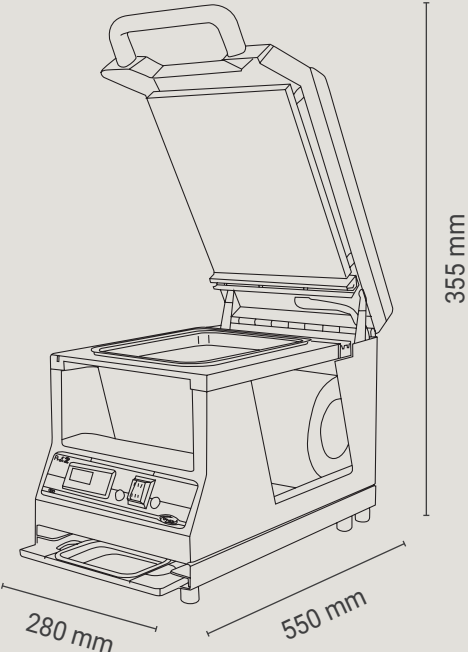


Technical data sheets

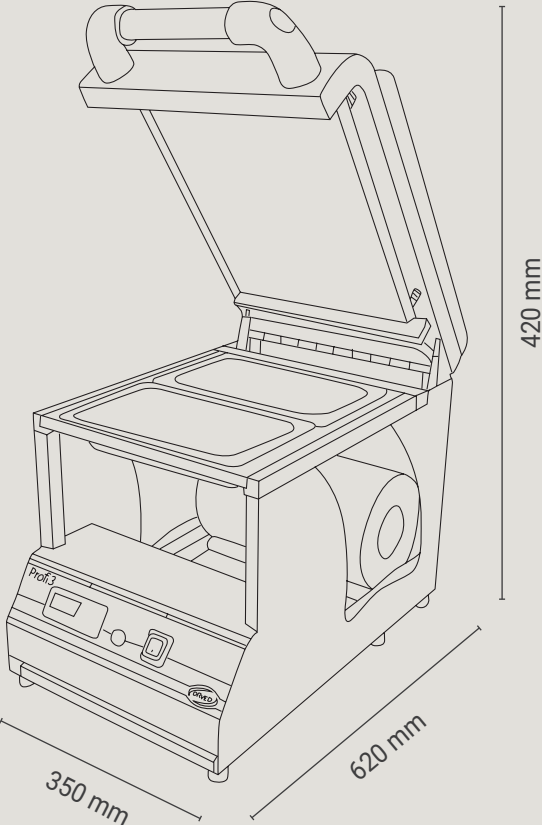
Profi 1n








Profi 2








Profi 3



Profi 1n






Body	Stainless steel
Dimensions	240x460x345h mm
Weight	12,50 kg
Electrical power supply	230V 50/60Hz - 340W
Packing methods	Sealing only
Ideal for	Supermarkets Pastry shops s Fast food restaurants Take-away restaurants
Standard filling shelves*	 1x 137x190 mm  1x 137x95 mm
Standard features	 Slide mould system
Optionals upon request	 Standard mould  choice of 1 standard mould included

Profi 2

Body	Stainless steel
Dimensions	280x550x355h mm
Weight	17,10 kg
Electrical power supply	230V 50/60Hz - 750W
Packing methods	Sealing only
Ideal for	Supermarkets Pastry shops s Fast food restaurants Take-away restaurants
Standard filling shelves *	 1x 137x95 mm  1x 190x137 mm  1x 190x260 mm
Optionals upon request	 Standard mould  choice of 1 standard mould included

* Customisable moulds upon request

Profi 3

Body	Stainless steel
Dimensions	350x620x420h mm
Weight	25 kg
Electrical power supply	230V 50/60Hz - 1650W
Packing methods	Sealing only
Ideal for	Supermarkets Pastry shops s Fast food restaurants Take-away restaurants
Standard filling shelves *	 4x 120x165 mm  2x 260x160 mm  1x 260x325 mm
Optionals upon request	 Standard mould  choice of 1 standard mould included

* Customisable moulds upon request

BPA e PVC free

All Orved vacuum bags guarantee the total absence of: Bisphenol A, phthalates and polyvinylchloride



MOCA conformity

Orved vacuum bags conform to the MOCA certification, to the applicable standards in force and they respect all the mandatory requirements to be suitable for contact with food



REACH certification

All Orved vacuum bags are certified and guaranteed "Reach", a seal of absolute reliability recognised at international level. "Reach" is the acronym of Registration, Evaluation, Authorisation and Restriction of Chemicals.



Film originating from "flat head" extruder



Suitable for contact with food



Vacuum maintained over time thanks to constant thickness



Vacuum bags

TOP QUALITY FOR YOUR FOOD

“Here at Orved, we strive to ensure unrivalled results in terms of vacuum cooking and preservation”

We only use
top quality
materials



Total respect
of the limits set



We have been producing a line of smooth, embossed and cooking vacuum bags as well as a line of sous-vide accessories for more than 10 years. We pay particular attention to research and experimentation with innovative materials that can accommodate the increasingly sophisticated needs of vacuum cooking and preservation. For these analyses, we also rely on partnerships with university laboratories.



Use of non-recycled polymers



ISO9001 certified bag quality management system



Vacuum bags always checked and certified

The perfect vacuum requires the perfect vacuum bag.

Orved guarantees superior performance in terms of top-quality films used, perfect sealing and long-lasting food preservation. We offer several lines and are therefore equipped to accommodate fully any request, for both neutral vacuum bags as well as those with customised colour, size and print.



100 pieces for pack

SMOOTH VACUUM BAGS FOR FOOD PRESERVATION Type 95 - PA/PE 20/70

Dimensions	Pieces per carton
140x220 mm	1.000 pz
150x200 mm	1.000 pz
150x300 mm	1.000 pz
160x230 mm	1.000 pz
170x250 mm	1.000 pz
180x280 mm	1.000 pz
200x250 mm	1.000 pz
200x300 mm	1.000 pz
200x350 mm	1.000 pz
200x400 mm	1.000 pz
200x500 mm	500 pz
250x300 mm	1.000 pz
250x350 mm	1.000 pz

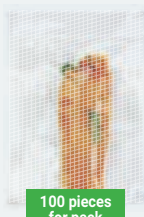
Dimensions	Pieces per carton
250x400 mm	1.000 pz
250x700 mm	500 pz
300x400 mm	500 pz
300x450 mm	500 pz
300x500 mm	500 pz
350x400 mm	500 pz
350x450 mm	500 pz
350x500 mm	500 pz
400x500 mm	400 pz
400x600 mm	400 pz
450x600 mm	400 pz
500x700 mm	300 pz



100 pieces for pack

SMOOTH VACUUM BAGS FOR FOOD PRESERVATION Type 150 - PA/PE 25/115

Dimensions	Pieces per carton
200x250 mm	1.000 pz
200x300 mm	1.000 pz
200x350 mm	1.000 pz
250x300 mm	1.000 pz
250x350 mm	800 pz
250x400 mm	500 pz
300x400 mm	500 pz
350x400 mm	500 pz
350x450 mm	500 pz
400x500 mm	400 pz
400x600 mm	300 pz



100 pieces for pack

EMBOSSED VACUUM BAGS FOR FOOD PRESERVATION - PA/PE 20/80

Dimensions	Pieces per carton
120x200 mm	4.000 pz
150x250 mm	2.500 pz
150x300 mm	2.000 pz
150x400 mm	1.600 pz
160x230 mm	2.500 pz
180x300 mm	1.800 pz
200x250 mm	1.800 pz
200x300 mm	1.600 pz
200x350 mm	1.200 pz
200x400 mm	1.200 pz
200x450 mm	1.000 pz

Dimensions	Pieces per carton
250x300 mm	1.200 pz
250x350 mm	1.000 pz
250x400 mm	900 pz
250x450 mm	700 pz
250x600 mm	600 pz
300x400 mm	800 pz
300x450 mm	600 pz
300x500 mm	500 pz
350x450 mm	500 pz
400x500 mm	400 pz
400x600 mm	400 pz

We recommend the width, you choose the length!



2 Rolls for pack

EMBOSSED FILM REELS FOR FOOD PRESERVATION - PA/PE 20/80

Dimensions	Pieces per carton
200 mm x 6 mt	25 pz
300 mm x 6 mt	25 pz

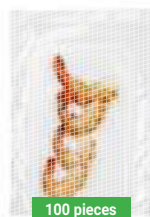


100 pieces for pack

SMOOTH VACUUM BAGS FOR COOKING OPA/PP 15/60

Dimensions	Pieces per carton
150x200 mm	1.000 pz
150x250 mm	1.000 pz
150x300 mm	1.000 pz
200x250 mm	1.000 pz
200x300 mm	1.000 pz
200x400 mm	500 pz
250x300 mm	500 pz

Dimensions	Pieces per carton
250x350 mm	500 pz
250x400 mm	500 pz
300x400 mm	500 pz
300x500 mm	500 pz
350x500 mm	500 pz
400x500 mm	500 pz
400x600 mm	500 pz



100 pieces for pack

EMBOSSED VACUUM BAGS FOR COOKING OPA/PP 15/60

Dimensions	Pieces per carton
150x300 mm	1.000 pz
200x250 mm	1.000 pz
200x300 mm	1.000 pz
250x350 mm	500 pz
280x400 mm	500 pz
300x400 mm	500 pz
300x500 mm	500 pz



2 Rolls for pack

EMBOSSED VACUUM BAGS FOR COOKING OPA/PP 15/60

Dimensions	Pieces per carton
200 mm x 6 mt	25 pz
275 mm x 6 mt	25 pz

We recommend the width, you choose the length!

Vacuum bags

FOR FOOD PRESERVATION

The vacuum bags for food preservation are ideal to extend the product shelf-life by up to **4/5 times more for any product**, from the most delicate to ones with sharp edges and protruding parts; they are available in various sizes and can be customised with prints of a different size and colour.

Each vacuum bag consists of the finest quality polymers and the bonding of two films guarantees maximum durability and resistance of the vacuum.

For preservation in:



Larder



Refrigerator



Freezer



Vacuum bags

FOR COOKING

They consist of two highly resistant films that allow vacuum preservation and cooking food up to 121°C.

Devised within the Orved R&D department, in partnership with chefs specialising in sous-vide cooking, they guarantee **zero transfer of material** onto the food, even during cooking.

For preservation in:



Refrigerator

For cooking in:



Bain Marie



Steam
Oven



*Give your dishes the same taste as freshly prepared ones, even weeks after they were prepared.
Create your favourite dishes and capture all the taste by freezing them quickly*



Meat remains succulent



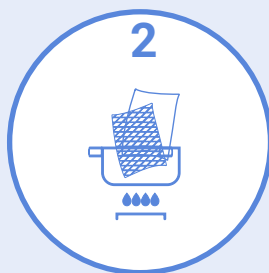
Sauces retain their intensity



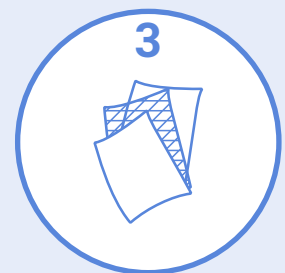
Vegetables retain their texture



1
Prepare the food in advance with plenty of time and care



2
Cook the recipe sous-vide using vacuum bags for cooking



3
Vacuum pack the products using the Cook&Chill vacuum bags

NEW

Cook & Chill

VACUUM BAGS

“Freeze the shelf-life of your dishes”

Cook & Chill vacuum bags are designed to vacuum preserve food which, after sous-vide cooking, and whilst still hot, undergo a rapid chilling process. This way, all the food’s organoleptic qualities are preserved.



SMOOTH COOK & CHILL VACUUM BAGS OPA/PP 15/60

Dimensions	Pieces per carton	Dimensions	Pieces per carton
150x200 mm	1.000 pz	250x350 mm	500 pz
150x240 mm	1.000 pz	250x400 mm	500 pz
150x300 mm	1.000 pz	300x400 mm	500 pz
200x240 mm	1.000 pz	350x400 mm	500 pz
200x300 mm	1.000 pz	350x600 mm	500 pz
200x400 mm	500 pz	400x600 mm	500 pz
250x300 mm	500 pz		

The second characteristic of our Cook & Chill vacuum bags is their blue colour, devised and built to minimise the risk of contamination of the food contained.

How to use the cook & chill technique



Refrigerate quickly



When necessary, regenerate the products

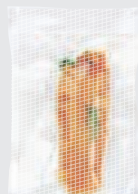


Serve your dish



SMOOTH VACUUM BAGS FOR TYPICAL FOOD PRESERVATION TIPO 95 - PA/PE 20/70

Size	Pieces per pack	Boxes per pallet	
140x220 mm	200 pz	12 box	Small box 145x95x325 mm
170x250 mm	200 pz	12 box	
180x280 mm	200 pz	12 box	
200x250 mm	200 pz	12 box	
200x300 mm	200 pz	12 box	
200x350 mm	200 pz	6 box	Large box 190x95x425 mm
200x400 mm	200 pz	6 box	
250x350 mm	200 pz	6 box	
250x400 mm	200 pz	6 box	
300x400 mm	200 pz	6 box	
300x500 mm	200 pz	6 box	
350x450 mm	100 pz	6 box	
350x500 mm	100 pz	6 box	



EMBOSSED VACUUM BAGS FOR FOOD PRESERVATION PA/PE 20/80

Size	Pieces per pack	Boxes per pallet	
200x300 mm	100 pz	12 box	Small box 145x95x325 mm
200x400 mm	100 pz	6 box	Large box 190x95x425 mm
250x350 mm	100 pz	6 box	
250x400 mm	100 pz	6 box	
300x400 mm	100 pz	6 box	
250x450 mm	50 pz	6 box	
300x500 mm	50 pz	6 box	
350x450 mm	50 pz	6 box	



SMOOTH VACUUM BAGS FOR COOKING OPA/PP 15/60

Size	Pieces per pack	Boxes per pallet	
200x300 mm	200 pz	12 box	Small box 145x95x325 mm
200x250 mm	200 pz	12 box	
200x400 mm	200 pz	6 box	Large box 190x95x425 mm
250x350 mm	200 pz	6 box	
250x400 mm	200 pz	6 box	
300x400 mm	200 pz	6 box	
300x500 mm	100 pz	6 box	
350x500 mm	100 pz	6 box	
400x500 mm	100 pz	6 box	

SPACE-SAVING BAGS



Dimensions	Pieces per carton
400x600 mm	100 pz
600x900 mm	100 pz
700x1100 mm	100 pz
800x1300 mm	100 pz

FILM REELS



Type	For model	Dimensions
Polypropylene reel	Profi 1n	F.150 mm x 330 mt
Polypropylene reel	Profi 2	F. 200 mm x 300 mt
PVC reel	Dispenser	F. 500 mm x 1500 mt
Reel of OPET/PP 12/40 bonded transparent film	Profi 3	F. 270 mm x 200 mt
Reel of OPA/PP 85 combiflex film	VGP 25 - VGP 60 VGP Combi Skin (standard ATM)	F.340 mm x 200 mt
VST 280 - 150 MY reel	VGP 60 Skin VGP Combi Skin (Skin)	F.390 mm x 150 mt

VACUUM BAGS IN A BOX



SMOOTH VACUUM BAGS KIT



BASIC KIT

Dimensions	Pieces per pack	
150x200	200 pz	For food preservation
200x300	200 pz	
250x350	100 pz	
300x400	100 pz	
200x300	100 pz	for cooking
250x350	100 pz	



PREMIUM KIT

Dimensions	Pieces per pack	
150x200	200 pz	For food preservation
200x300	200 pz	
250x350	100 pz	
300x400	100 pz	
350x450	100 pz	
400x500	100 pz	
200x300	100 pz	for cooking
250x350	100 pz	

Skin trays



Type	Dimensions	Weight	Pieces per carton	Ideal for
B5	229x143x28h mm	19 gr	912 pz	VGP 60 Skin VGP Combi Skin (con testata skin)
B6	180x250x28h mm	26 gr	931 pz	

* Transparent trays only on request *

Gastronorm trays



Type	Dimensions	Weight	Pieces per carton	CC max	Ideal for
1/2 gastronorm H40	325x260x40 mm	80 g	162 pz	2100	Profi 3 - VGP (No Skin)
1/2 gastronorm H65	325x260x65 mm	80 g	156 pz	4275	Profi 3 - VGP (No Skin)
1/2 gastronorm H80	325x260x80 mm	100 g	150 pz	4800	Profi 3 - VGP (No Skin)
1/2 gastronorm H95	325x260x95 mm	100 g	138 pz	6000	Profi 3 - VGP (No Skin)
1/4 gastronorm H42	260x160x42 mm	32 g	450 pz	1100	Profi 3 - VGP (No Skin)
1/4 gastronorm H50	260x160x50 mm	30 g	450 pz	1350	Profi 3 - VGP (No Skin)
1/4 gastronorm H70	260x160x70 mm	34 g	420 pz	1800	Profi 3 - VGP (No Skin)
1/4 gastronorm H95	260x160x95 mm	47 g	380 pz	2500	Profi 3 - VGP (No Skin)
1/8 gastronorm H35	165x120x35 mm	10 g	960 pz	500	Profi 3 - VGP (No Skin)
1/8 gastronorm H45	165x120x45 mm	13 g	960 pz	600	Profi 3 - VGP (No Skin)
1/8 gastronorm H60	165x120x60 mm	15 g	912 pz	730	Profi 3 - VGP (No Skin)
1/8 gastronorm H95	165x120x95 mm	20 g	900 pz	1160	Profi 3 - VGP (No Skin)

Resin boards



Suction tube



Professional kit
for Evox line

Easy for external vacuum

Accessory for external vacuum
with embossed vacuum bags
for vacuum machines.



Type	Per model
Easy 50	Cuisson 31
	Cuisson 41 - Cuisson 41h
	Bright 16 - Bright 18 - Bright 18h
Easy 35	Line Idea Hi-Line, Idea Line
Easy 53	Bright 20 - Bright 30 - Bright 1800
Easy 160	Evox Line - Evox 31 Hi-Line

Cutter for vacuum bags



Caps for bottle



Stainless steel gauges



TRAYS

Transparent PP trays



Type	Description	Dimensions	Pieces per pack	Pieces per carton	CC max	Ideal for
M 16-GA300RP	AP30	137x95x30 mm	125 pz	500 pz	250	Profi 1 - Profi 2
M 15-GA450RP	AP45	137x95x45 mm	125 pz	500 pz	450	Profi 1 - Profi 2
M 14-GA630RP	AP63	137x95x63 mm	125 pz	500 pz	500	Profi 1 - Profi 2
GA200RM	AG25T	190x137x20 mm	150 pz	600 pz	500	Profi 1 - Profi 2
M 12-GA380RM	AG38	190x137x38 mm	125 pz	500 pz	750	Profi 1 - Profi 2
M 11-GA500RM	AG50	190x137x50 mm	125 pz	500 pz	1000	Profi 1 - Profi 2
M 10-GA720RM	AG70	190x137x72 mm	125 pz	500 pz	1250	Profi 1 - Profi 2
M 9-GA 850RM	AG85	190x137x85 mm	100 pz	400 pz	1500	Profi 1 - Profi 2
M 20-GA200RG	AM25T	260x190x25 mm	200 pz	400 pz	1000	Profi 2
M 35-GA350RG	AM35T	260x190x35 mm	200 pz	400 pz	1500	Profi 2
M 50-GA500RG	AM50T	260x190x50 mm	200 pz	400 pz	2000	Profi 2
M 65-GA650RG	AM65T	260x190x65 mm	175 pz	350 pz	2500	Profi 2

Slanted filling shelves for liquids



Per model

Evox 30, Evox 31 Hi-Line, Bright 16, Bright 18, Bright 53, Bright 20, Bright 30, Idea 32 Hi-Line, Idea 42 Hi-Line, Idea 30, Idea 31, Idea 40, Idea 41

Trolleys



Type	Overall dimensions	Shelf size	Ideal for
Small trolley	590x550x610h mm	455x495 mm	Evox 25, Idea 30
Large trolley	690x730x610h mm	595x635 mm	Cuisson 31, Cuisson 41, Bright 16, Bright 18, Evox 30, Evox 31 Hi-Line, Idea 32 Hi-Line, Idea 42 Hi-Line, Idea 31, Idea 40, Idea 41

Stainless steel funnel



Probe thermometer



Conserbox rigid containers

Devised to preserve the most delicate food





Orved Service

OUR COMMITMENT AT ANY TIME

Register your product on the Orved Service website to activate 6-months additional warranty period for free.

www.orved.it/service



Online support
and spare parts
quote request.



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manuals.



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monitoring
of repair progress.

Our certifications

QUALITY MANAGEMENT

The entire quality management system of Orved vacuum packing machines and vacuum bags is certified by DNV-GL with ISO 9001



QUALITY IN EUROPEAN AND INTERNATIONAL REGULATIONS

The CE / ETL / ETL SANITATION marks represent the conformity of all Orved models with the strictest European and international standards in terms of safety



Intertek



ENVIRONMENTAL QUALITY

GREEN INSIDE certifies the company's commitment to respecting and supporting the environment

GREEN
INSIDE

QUALITY INFORMATION

The Orved portal www.orved.it offers customers information about: History, values, mission and a presentation of all Orved products; tips, recipes, courses and events, news and requests for support





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