

# NEW COLLECTION



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Just a touch  
to cook  
sous vide

SV  
LAB



SV LAB

COOKING  
AND CHILLING





# Cooked and chilled, with just one touch

Place the bags into the chamber, select the recipe from the practical touch screen, let SV Lab do its work and and you will get a cooked and already chilled dish.



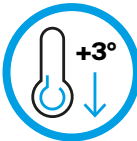
60 RECIPES

Experience richer flavors and vibrant colors. Simply pick your recipe and cooking level, and let SV LAB automatically set the perfect temperature and cooking process to amaze your guests.



PERFECT TEMPERATURE

The SV LAB heating system ensures all water heats up simultaneously and evenly. Your cooking will consistently be flawless, even when the machine is fully loaded.



BLAST CHILLING AT +3°C

Once you've finished cooking, simply request SV LAB to rapidly cool your dish to +3°C core temperature preparing your recipe for safe storage in the fridge.



Select the recipe and cook:



MEAT



FISH



VEGETABLES



SWEETS



COOK, PASTEURISE AND BLAST  
CHILL IN A SINGLE CYCLE

**+3°**  
INTEGRATED  
ULTRA CHILLER



Traditional cooking and Vacuum cooking compared

	Fresh food weight	After steaming	After sous-vide cooking	Waight loss reduction
ROAST BEEF	1000 gr	790 gr	920 gr	16.5%
SALMON	1000 gr	790 gr	980 gr	24.1%
KNUCKLE	1000 gr	710 gr	920 gr	29,6%
VEGETABLES	1000 gr	880 gr	985 gr	11,9%



# The water oven of your dreams

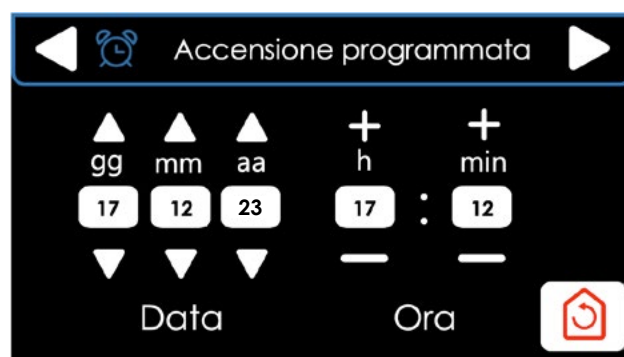
From cooking to chilling,  
all in one.

SV LAB is the new frontier of  
sous vide cooking and chilling



## Water oven with precise temperature control

Achieve precision in temperature control for exquisite cooking, meeting the highest culinary standards.



## Programmable switch-on and preheating

Set your preferred start time and preheating temperature with ease. SV LAB anticipates your requirements, ensuring the water is ready exactly when you want it.



## 60 integrated chef recipes for perfect cooking results

Select your recipe and preferred cooking level, SV LAB will ensure consistent results.



## Integrated core probe

Choose the required core temperature, SV LAB will work for you.

# SV LAB Collection

Intuitive touch control panel, precise temperature adjustment, and the option for timed or core probe cooking.

You can personalize your cooking experience and enjoy 60 built-in Chef recipes for perfect results right from the start. In the PRO version, you also have the convenience of direct cooling to +3°C thanks to the built-in chiller.



SV LAB



SV LAB PRO

MODEL	DIMENSIONS	TANK CAPACITY	WEIGHT	CHILLING	POWER SUPPLY
	mm (LxIxh)	l	kg	+3°	V / Hz / W
SV LAB	450x720x390h	27	30	-	220-240 / 50/60 / 2850
SV LAB PRO	485x720x1405h	27	82	Intergated	220-240 / 50 / 3650



An Iconic  
Legacy,  
Renewed



VM  
Cuisson

# Smart Processes

## Chef cycles

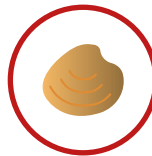
Specific vacuum processes engineered to streamline kitchen tasks and elevate the quality of your dishes. These processes upgrade your VM packaging machine into a culinary marvel, delivering consistent results.



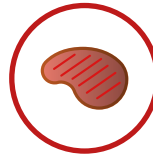
MARINATING



SAUCES



SHELLFISH CLEANING



MEAT TENDERIZING



INFUSIONS



PASTRY BASES



WHITE ICE-CREAM  
BASES



CREAM ICE-CREAM  
BASES



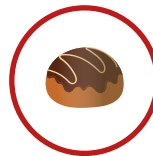
DRIED FRUIT  
ICE-CREAM BASES



SORBETTO ICE CREAM  
BASES



PRALINES



PUFFS AND  
MERINGUES



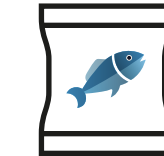
Restaurant  
/ gastronomy



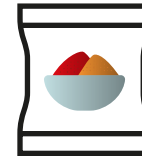
Confectionery  
/ ice cream shop



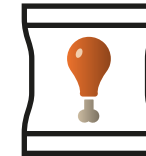
Pizzeria  
/ bakery



FISH



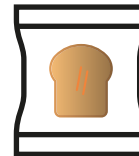
POWDERS AND SPICES



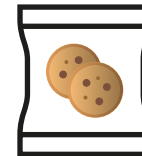
CHICKEN



FRESH PASTA



BAKERY PRODUCTS



SWEETS



Food Labs  
CHEESE DAIRY



Food Labs  
BUTCHERY



Mixology



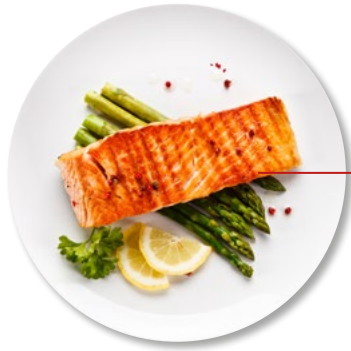
# Restaurant / gastronomy

Long and laborious processes, become simple and quick.



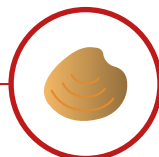
## SAUCES

It enables effortless and efficient automatic packaging of sauces, gravies, and liquid products, handling larger quantities than most vacuum packaging machines on the market. It's the perfect choice for packaging items like tomato sauce, ragout, and fruit juices.



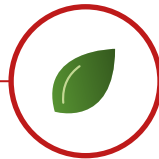
## MARINATE

A unique marinating program that ensures your products soak up the marinade rapidly and uniformly. You'll use less marinade and complete the process in a short cycle, resulting in consistently intense and flavorful outcomes every time you prepare your dishes.



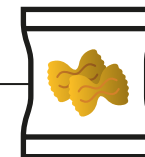
## SHELLFISH CLEANING

Designed to clean and remove sand and internal residues from bivalve shellfish, preparing them perfectly for subsequent packaging or sous vide cooking.



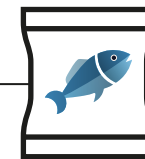
## INFUSIONS

This special process' setup unlocks the full aroma from herbs and spices while preserving their essential oils, resulting in a distinct and intense flavor that's truly rare to find.



## FRESH PASTA

It ensures flawless packaging that safeguards fresh pasta from being squished or broken, this program works with inert gas.



## FISH

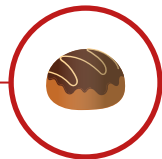
Prevents excessive liquid loss from fresh fish, maintaining its freshness, quality, and aesthetic appearance.



# Ice cream shop / pastry

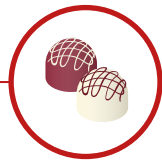
With VM Cuisson, pastry takes a step forward.

The VM Cuisson models come equipped with special processes designed for packaging and enhancing semi-finished and finished pastry and gelato products. The unique vertical chamber allows for the automatic packaging of bags filled with large amounts of liquids or creams.



### PUFFS AND MERINGUES

An innovative process tailored for vacuum-packaging completed pastry items, even those with varying internal and external textures. It ensures a flawless visual presentation, preventing any seepage of the soft or creamy interior, keeping everything looking perfect.



### PRALINE

Crafted specifically for the world of chocolate, our solution ensures flawless packaging of pralines, preventing any cracks in the shell and any spillage of the filling.



### PASTRY BASES

Perfect for milk and egg-based creams and sauces, this option enables you to pack more product without any risk of spillage. Enjoy consistent and shiny creams, all perfectly preserved.



## Your New Go-To

4 specific processes to perfectly package gelato bases: from sorbet base to the most complex bases.

### SORBETTO ICE-CREAM BASES

A process designed for the perfect packaging of sorbet bases, whether they include fresh fruit pulp or not.



### WHITE ICE-CREAM BASES

A process designed for the perfect packaging of ice-cream bases with milk and cream.



### CREAM ICE-CREAM BASES

A process designed for the perfect packaging of gelato bases with milk, cream, eggs.



### DRIED FRUIT ICE-CREAM BASES

A process designed for the perfect packaging of more complex bases with dried fruits such as hazelnuts or pistachios.



# Pizzeria / bakery

The pizza counter is a complete kitchen. VM models simplify your tasks, streamline your grocery organization, and allow you to enhance your menu with exclusive creations.

Craft your own pre-made pizza toppings, organized by pizza type, and enjoy their lasting freshness. You can prepare even the most delicate ingredients ahead of time, ensuring they're readily available for dine-in or takeout orders.

Our vacuum-packing system is perfect for pizza bases, preserving their shape and freshness, preventing flattening or breakage.

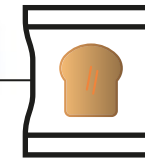


**Want to sell  
your pizza base?  
Vacuum pack it  
with VM models**



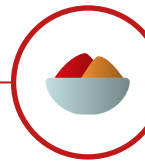
# Here your processes

Elevate your pizzeria's offerings with fresh flavors and top-notch quality. Whether it's enhancing your dough or infusing your dishes with deliciously flavored or spicy oils, we have a specialized process for every ingredient.



## BAKERY PRODUCTS

Perfect for achieving a crispy outer shell and a tender inside in your baked products. The use of inert gas ensures that your products won't get squished, even if they touch the packaging.



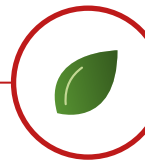
## POWDERS AND SPICES

Ideal for packaging lightweight and delicate products. It keeps powders and powdered spices secure inside the bag during the packaging process, ensuring both efficient packaging and a clean machine at all times.



## SAUCES

Achieve automatic packaging of sauces, gravies, and liquids effortlessly and with more product capacity compared to most vacuum packaging machines on the market. It's the perfect choice for packaging items like tomato sauce, ragout, and fruit juices.



## INFUSIONS

This special process' setup unlocks the full aroma from herbs and spices while preserving their essential oils, resulting in a distinct and intense flavor that's truly rare to find.





# Food processing laboratory

## → Dairy



Discover the power to vacuum-package items you might not expect, like soft cheeses or dairy products with their preserving liquid intact.

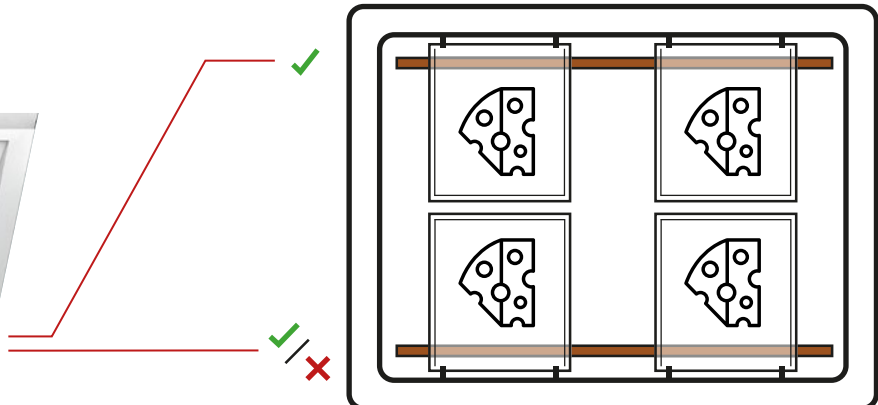
Vacuum technology serves a double purpose: it extends the shelf life of sliced cheeses, even delicate ones like gorgonzola, and it enhances customer convenience, enabling them to purchase larger quantities without the pressure to consume the cheese within a few days.



**CUT OF SEAL**  
(page 24)

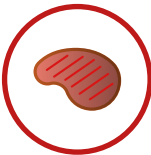
A single tap on the new touch control panel is all it takes to switch on or off:

- the second sealing bar
- the cut of seal function



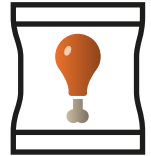
Double your productivity with the dual sealing bar. Package multiple bags simultaneously to supercharge your efficiency.

## → Butchery



### MEAT TENDERIZING

Designed especially for making meat tender and ready for sous-vide cooking. It applies varying levels of pressure to tenderize the meat, ensuring it becomes tender without losing weight or quality.



### CHICKEN

Ideal for flawlessly packaging meat with hollow or delicate bones, such as chicken or rabbit, preventing breakage and discoloration of the bones.

Whether it's tartare, ragout, or lasagna, surprise your customers with fresh and delectable ready-to-eat choices.



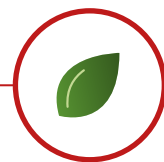
You can vacuum-seal entire cold cuts or an assortment of sliced meats. This helps you arrange your display more efficiently and allows your customers to purchase larger quantities while benefiting from a longer shelf life.



# Mixology

**Elevate your cocktail menu.  
Unleash your creativity  
with the tastiest appetizers.**

Craft exceptional cocktail and aperitif mixes using VM packaging machine's chef-inspired processes. Our infusion technique extracts the rich aromas of herbs and spices while preserving their vibrant flavors, resulting in top-quality beverages.



## INFUSIONS

This special process' setup unlocks the full aroma from herbs and spices while preserving their essential oils, resulting in a distinct and intense flavor that's truly rare to find.

**Easily vacuum-seal delicate appetizers like fresh cheeses, savory puffs, vol-au-vents, canapés, and sandwich bread. Our protective atmosphere keeps their taste and appearance intact for a delightful presentation.**





# Smart processes for all operations

## → Jar processes

Our jar processes allow you to vacuum-seal delicate or soft products in sturdy containers. You can choose from four packaging levels based on the type and amount of product you want to preserve.



### EDITABLE JARS

You have the flexibility to choose the desired vacuum level and even pause the process at the end for crafting special creations, such as blown chocolate.



### JARS MIN - MED - MAX

Three vacuum levels to match the jar's filling. If the jar has minimal air to remove because it's packed full, select 'Min.' Conversely, if there's a lot of air to remove, choose 'Max.'

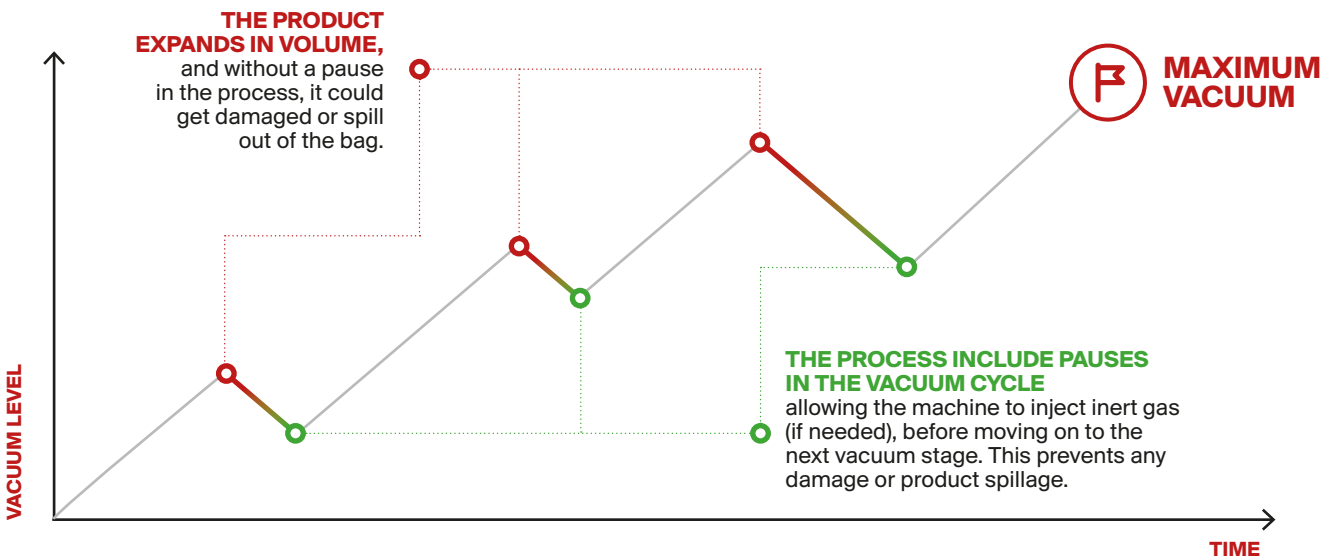


## → Degas processes

Discover our automatic progressive vacuum process designed for step-by-step vacuum packaging. These programs are perfect for sealing soft, porous products or liquids while achieving maximum vacuum without the risk of damaging them or causing spills.

**Achieve consistently optimal results with our progressive vacuum feature.**

### 5 AUTOMATIC, EDITABLE AND NOMINABLE DEGAS PROCESSES





# Pioneering Vertical Chamber Innovation

Created for easy, hands-free packaging of liquid products.



The vertical chamber makes it easy to package liquids and allows for larger bag filling.T

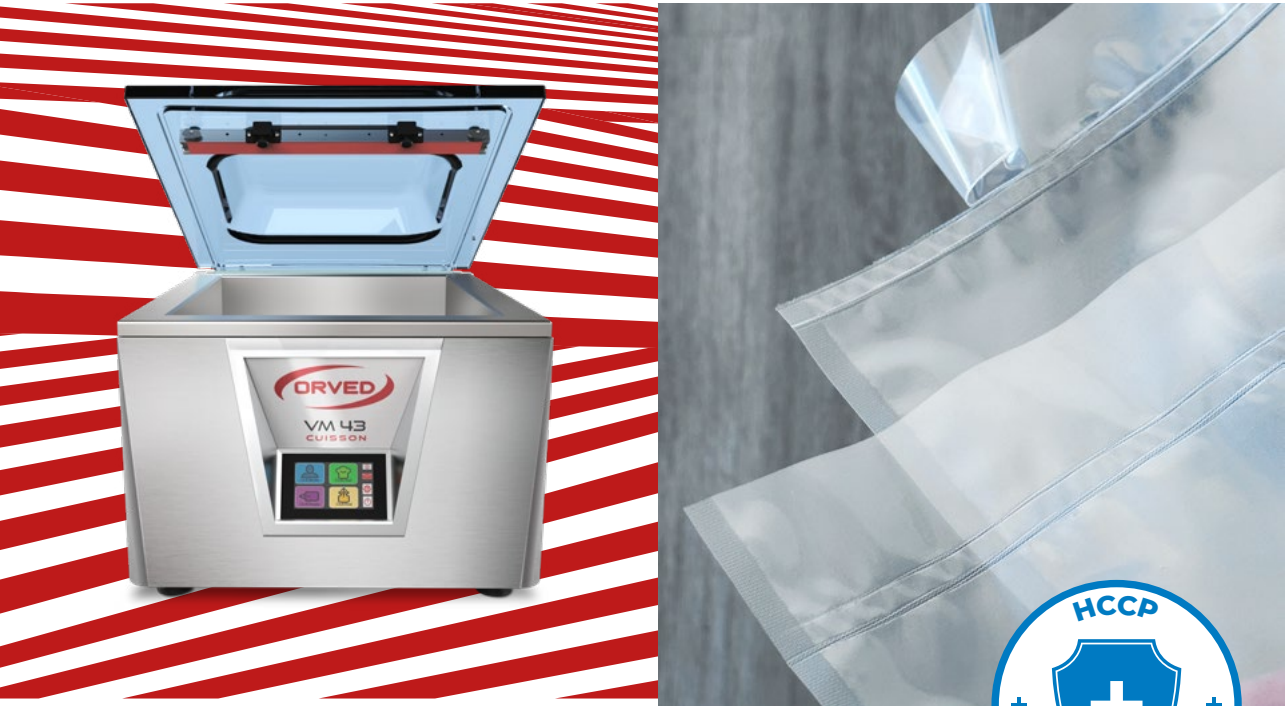




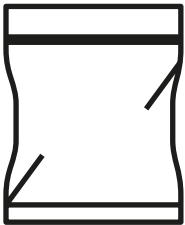
# Maximize hygiene and organization in your refrigerator

The cut of seal feature trims away the excess bag part, which can gather dirt and bacteria.

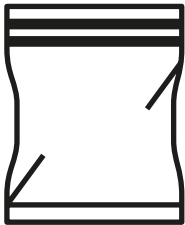
In the kitchen, cleanliness and organization are crucial. Our new 3-in-1 sealing bar helps by removing the excess bag part, including any leftover product, to prevent the growth of bacteria.



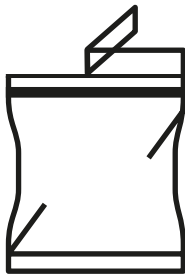
1 sealing bar  
3 functions



SIMPLE SEALING



DOUBLE SEALING



CUT OF SEAL





# Power In Your Hand



# Orved Nexus



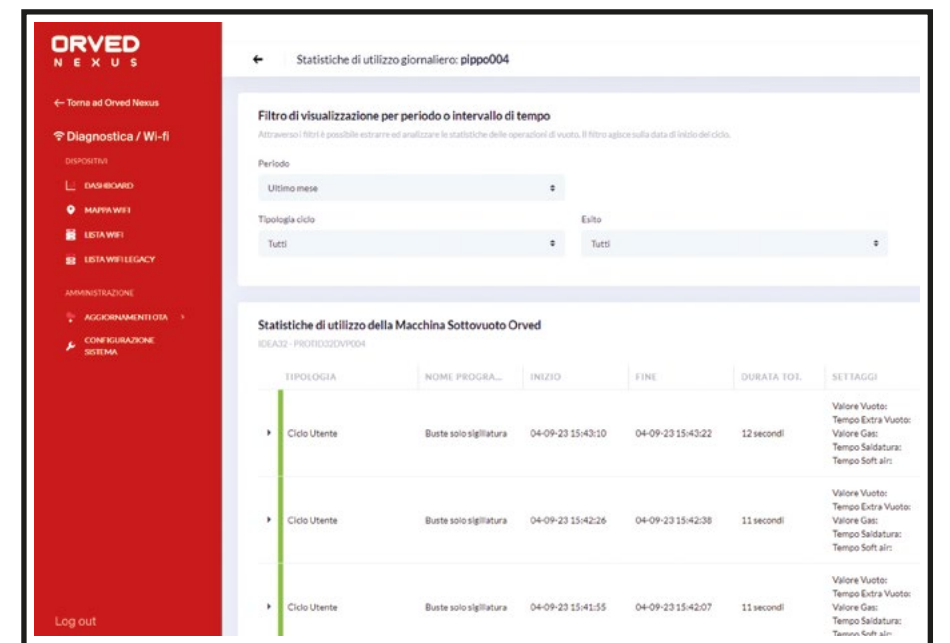
**ORVED**  
NEXUS

ACCESS DIRECTLY FROM  
THE QR CODE ON THE SIDE  
OF YOUR VM



The Wi-Fi feature gathers real-time data from your machine, and you can easily access and view this information on the user-friendly Orved Nexus portal.

On the new ORVED NEXUS portal, you can effortlessly update, program, and monitor your VM machine, ensuring it's always running smoothly.



# Details for the connoisseur

Designed for maximum efficiency.

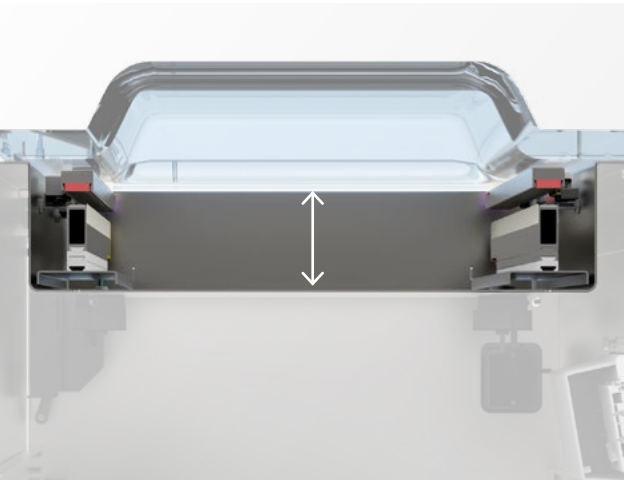


## It's Never Been Simpler

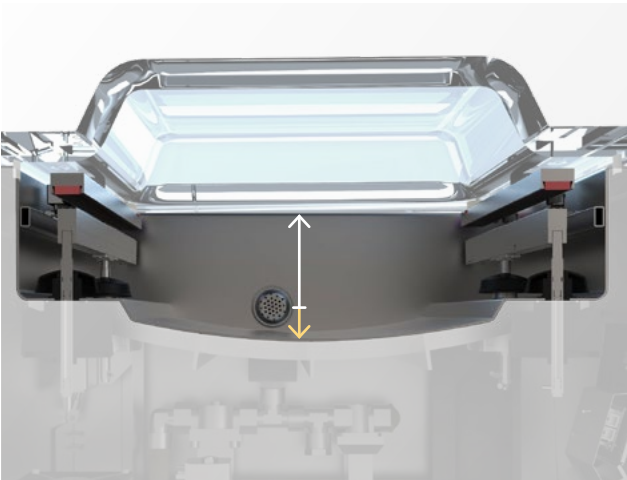
With the brand-new touch panel, achieving the ideal result is as simple as picking your chef cycle and closing the lid using just a few taps.

## Improved vacuum chamber

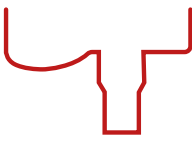
New, wider shape for larger working volume.



Past – Bright 20



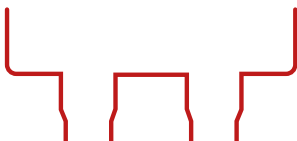
Present – VM 63



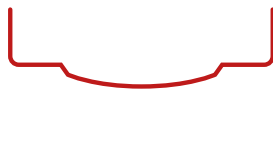
VM 33 CUISSON



VM 43 CUISSON / VM 43 H CUISSON



VM 63 H CUISSON



VM 43 XL / VM 43 H XL



VM 33



VM 43



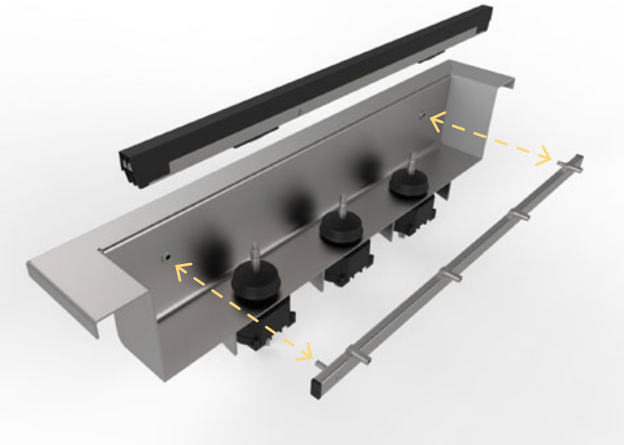
VM 63 H



VM 103 H

## Detachable gas injection bar\*

Gas inlet nozzles are now on an independent bar, providing greater versatility and efficiency in using food-grade gas.



\*not available for VM33 and VM33 Cuisson

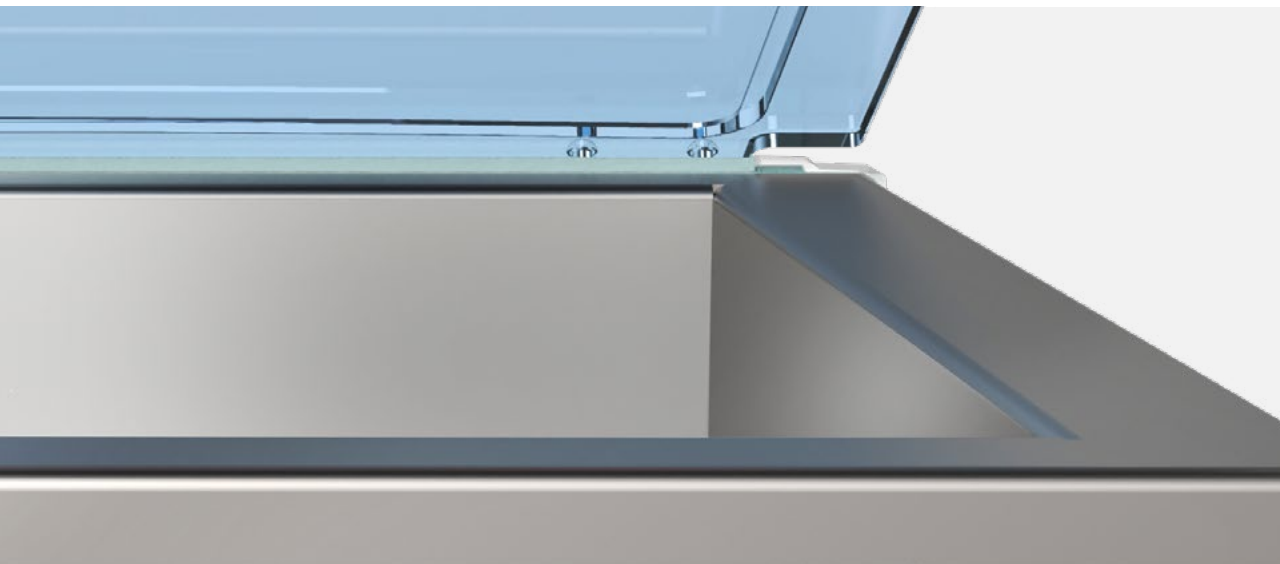
## Detachable counter-bar

The new collections is designed to make cleaning easier and maintain high hygiene levels. We aim to save you time in every way possible.

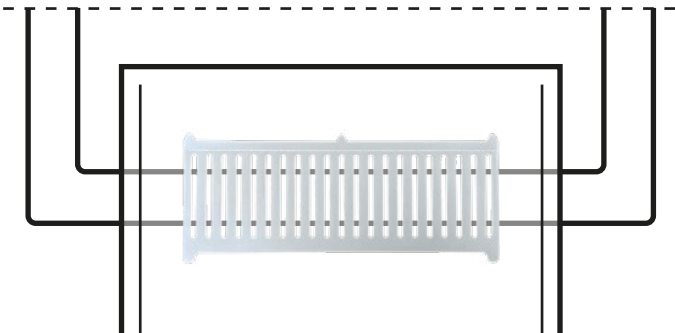


## Clean chamber edges

The new lid opening system is located outside the chamber's edge, making cleaning fast and easy.



## And for larger cuts: vacuum externally.



With just one accessory, you can transform your chamber machine into an external machine, making it effortless to vacuum-seal products that might be too large to fit inside the chamber.



# VM Cuisson Collection



VM 33 CUISSON



VM 43 CUISSON



VM 43 H CUISSON



VM 63 H CUISSON

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	POWER SUPPLY	BAG MAX SIZE
	mm (LxIxh)	mm (LxIxh)	mm	kg	mc/h	V / Hz / W	mm
VM 33 Cuisson	467x596x480h	345x434x205h + 191h	310	44,7	16	220-240 / 50/60 / 1115	300x450
VM 43 Cuisson	580x690x485h	450x520x220h + 192h	415	86,5	25	220-24 / 50/60 / 1550	400x500
VM 43 H Cuisson	580x698x1029h	450x520x220h + 192h	415	117,9	25	220-24 / 50/60 / 1550	400x500
VM 63 H Cuisson	833x755x1030h	680x757x200h + 192h	600 x 2	96,2	60	400 / 50/60 / 3370	Variable

The exclusive collection featuring a unique vertical chamber and specialized Chef processes designed for pastry and gelato.



EXCLUSIVELY  
PRESENT IN  
VM CUISSON

VERTICAL  
VACCUM  
CHAMBER

ICE-CREAM  
SMART  
PROCESSES

DATASTAMP  
not available on VM63 Cuisson

TOUCH  
PANEL

CHEF  
CYCLES

4 JAR  
CYCLES

5 AUTOMATIC  
DEGAS CYCLES  
(12 STEPS)

AUTOMATIC  
ALARMS

10 USER  
PROGRAMS

DOUBLE SEALING  
/ CUT OF SEAL

AFTER SALES  
MENU

SOFTAIR

DETACHABLE  
COUNTERBAR

WI-FI AS A  
STANDARD

VACUUM-GAS  
(MAP)

ABSOLUTE  
VACUUM SENSOR

# VM Collection

A full range, catering  
to all your needs



VM 33



VM 43



VM 43 H XL



VM 63 H



VM 43 XL



VM 103 H

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	POWER SUPPLY	BAG MAX SIZE
	mm (LxIxh)	mm (LxIxh)	mm	kg	mc/h	V / Hz / W	mm
VM 33	467x596x480h	340x430x200h	310	44,7	16	220-240 / 50/60 / 1150	300x450
VM 43	581x605x484h	443x438x200h	415	85,3	25	220-240 / 50/60 / 1350	400x500
VM 43 XL	580x690x485h	450x520x220h	415	92,4	25	220-240 / 50/60 / 1350	400x500
VM 43 H XL	580x698x1029h	450x520x220h	415	117,9	25	220-240 / 50/60 / 1350	400x500
VM 63 H	833x755x1030h	680x575x240h	625	96,2	60	400 / 50/60 / 3370	500x600
VM 103 H	1150x926x1070h	1033x680x270h	988 x2	324,5	106	400 / 50/60 / 3370	Variable

TOUCH PANEL	15 CHEF CYCLES	4 JAR CYCLES	5 AUTOMATIC DEGAS CYCLES (10 STEPS)	AUTOMATIC ALARMS	10 USER PROGRAMS	DOUBLE SEALING / CUT OF SEAL
AFTER SALES MENU	SOFTAIR	OPTIONAL SEALING BAR (except for VM63H and VM103H)	DETACHABLE COUNTERBAR	WI-FI AS A STANDARD	VACUUM-GAS (MAP)	ABSOLUTE VACUUM SENSOR

# Smart processes comparison



CHEF  
CYCLES



SMART  
PACKAGING

## COLLECTIONS

### VM and VM Cuisson



SHELLFISH  
CLEANING



INFUSIONS



FRESH PASTA



POWDERS  
AND SPICES



MEAT  
TENDERIZING



BAKERY  
PRODUCTS



MARINATING



FISH



SWEETS



SAUCES



CHICKEN



PASTRY  
BASES



PUFFS AND  
MERINGUES



PRALINES



SORBETTO  
ICE-CREAM  
BASES

## COLLECTION:

### VM Cuisson



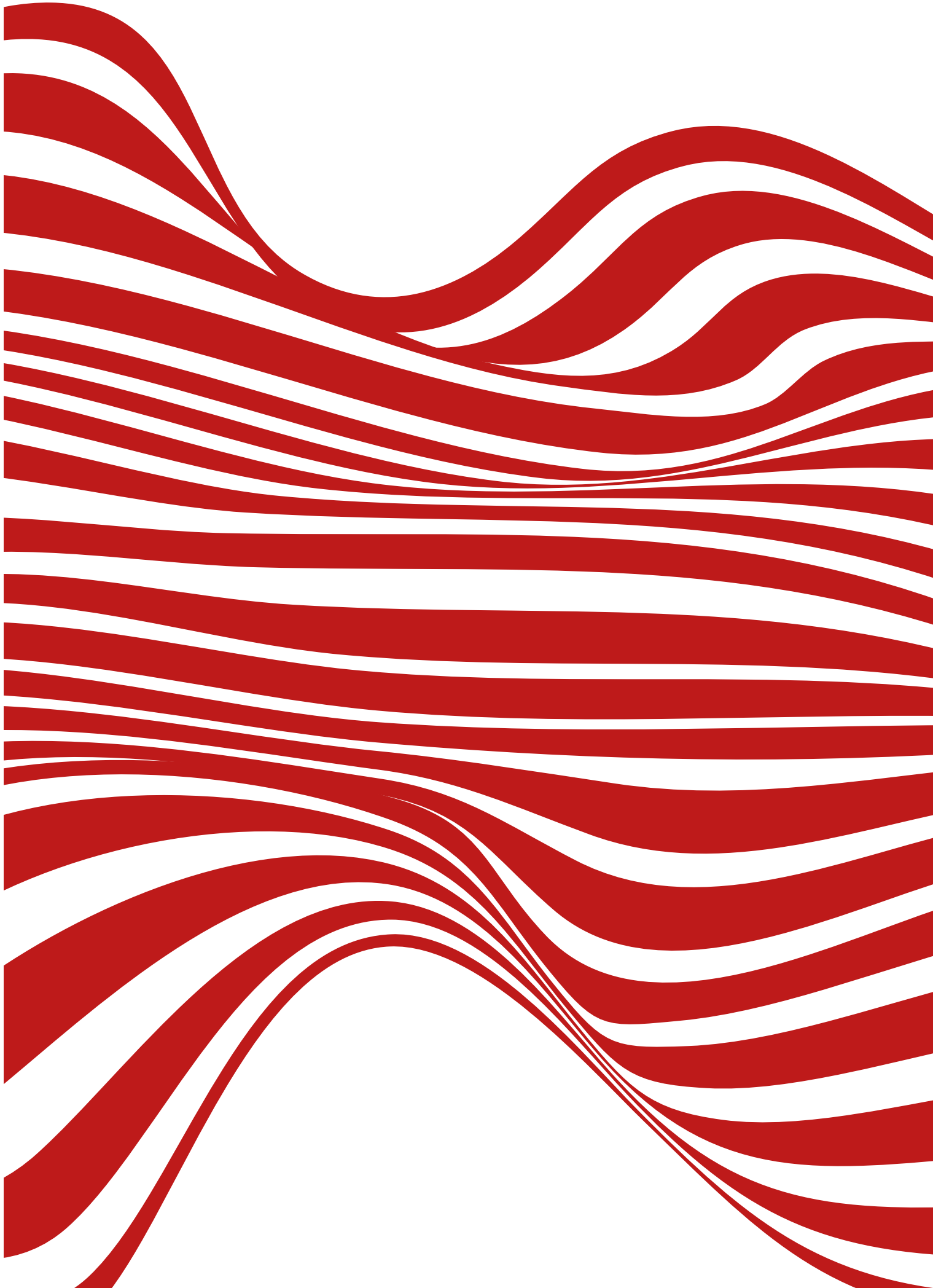
WHITE  
ICE-CREAM  
BASES



CREAM  
ICE-CREAM  
BASES



DRIED FRUIT  
ICE-CREAM  
BASES





**Orved S.p.A.**

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Company with quality management  
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