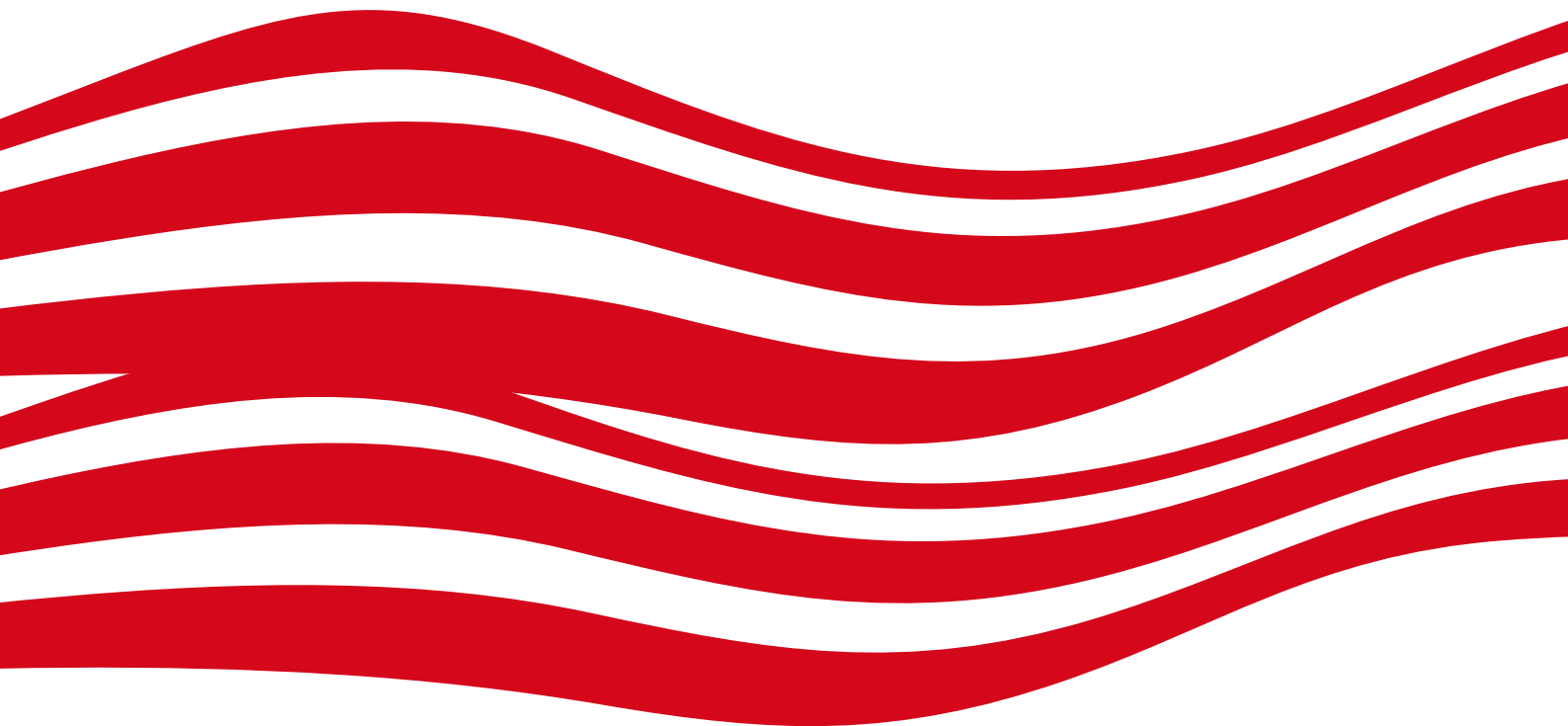




VACUUM PACKAGING

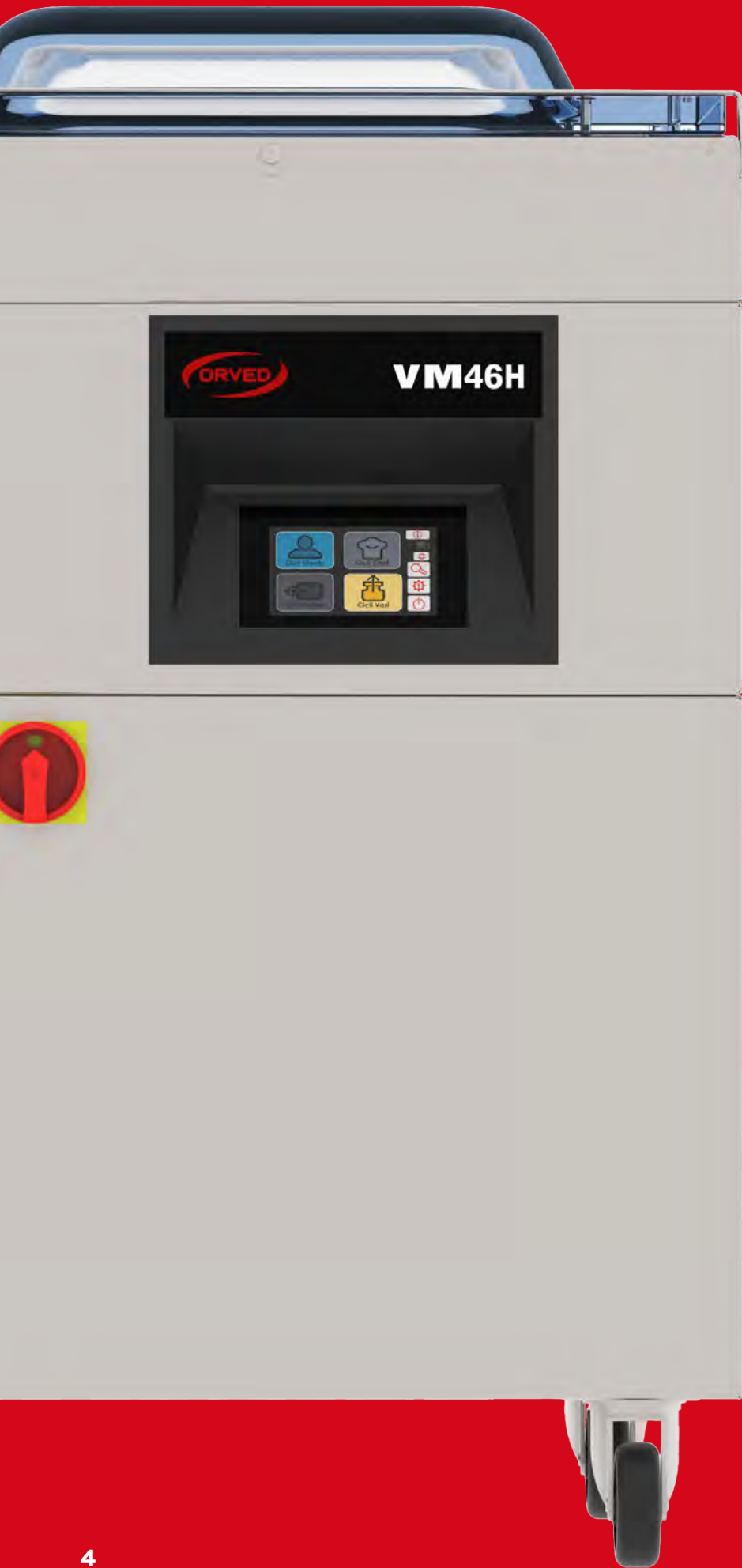




Sustainable progress for a better future for all

We have transformed our vacuum machines into sophisticated food processing tools capable of improving the ways and times of preparation and cooking.
We believe that in the future, technology will help us achieve the dream of a laboratory increasingly oriented towards food well-being, innovation, and sustainability.





The unbeatable substance
of the essential

Power and control for a
perfect vacuum





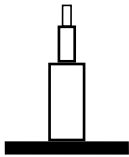
DOUBLE SEALING

The double sealing ensures an effective and secure seal, even in the presence of water and oil, while also providing a high-level aesthetic finish.



CUT OF SEAL (OPTIONAL)

The cut of seal function removes the excess part of the bag beyond the seal, ensuring perfectly clean bags to store in the refrigerator and an optimal finish, ideal for selling packed products.



ENHANCED PISTONS

The new oversized lifting pistons ensure double the sealing pressure, delivering more effective seals even with thicker or multiple simultaneous bags.



ABSOLUTE VACUUM SENSOR

Ensures a consistently perfect and stable vacuum, optimizing packaging times based on the size and moisture of the product.



TOUCH PANEL

The touch control panel offers simple operation and immediate selection of the ideal process for optimal packaging, enabling even less experienced users to use the machine effectively.



INTEGRATED WIFI

By connecting to the company network, advanced features become accessible, such as downloading packaging data, software updates, program uploads, maintenance history consultation, and remote intervention.

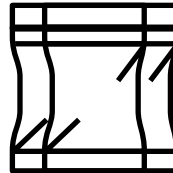
High productivity





DOUBLE BAR

It doubles production capacity per cycle. The double sealing bar allows for packaging twice the number of bags in a single process.



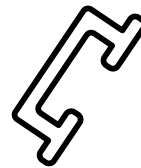
OVERLAPPED BAGS

Seals up to 3 overlapped bags, ensuring a consistently perfect seal. Same space, triple productivity.



GAS NOZZLES (OPTIONAL)

Designed and placed on the tank to optimize the use of inert gas.



HANDLE (OPTIONAL)

The simplified closure system reduces physical effort and operator fatigue, making the lid easy to close. Ideal for continuous operations.



QUICK GAS CONNECTOR (OPTIONAL)

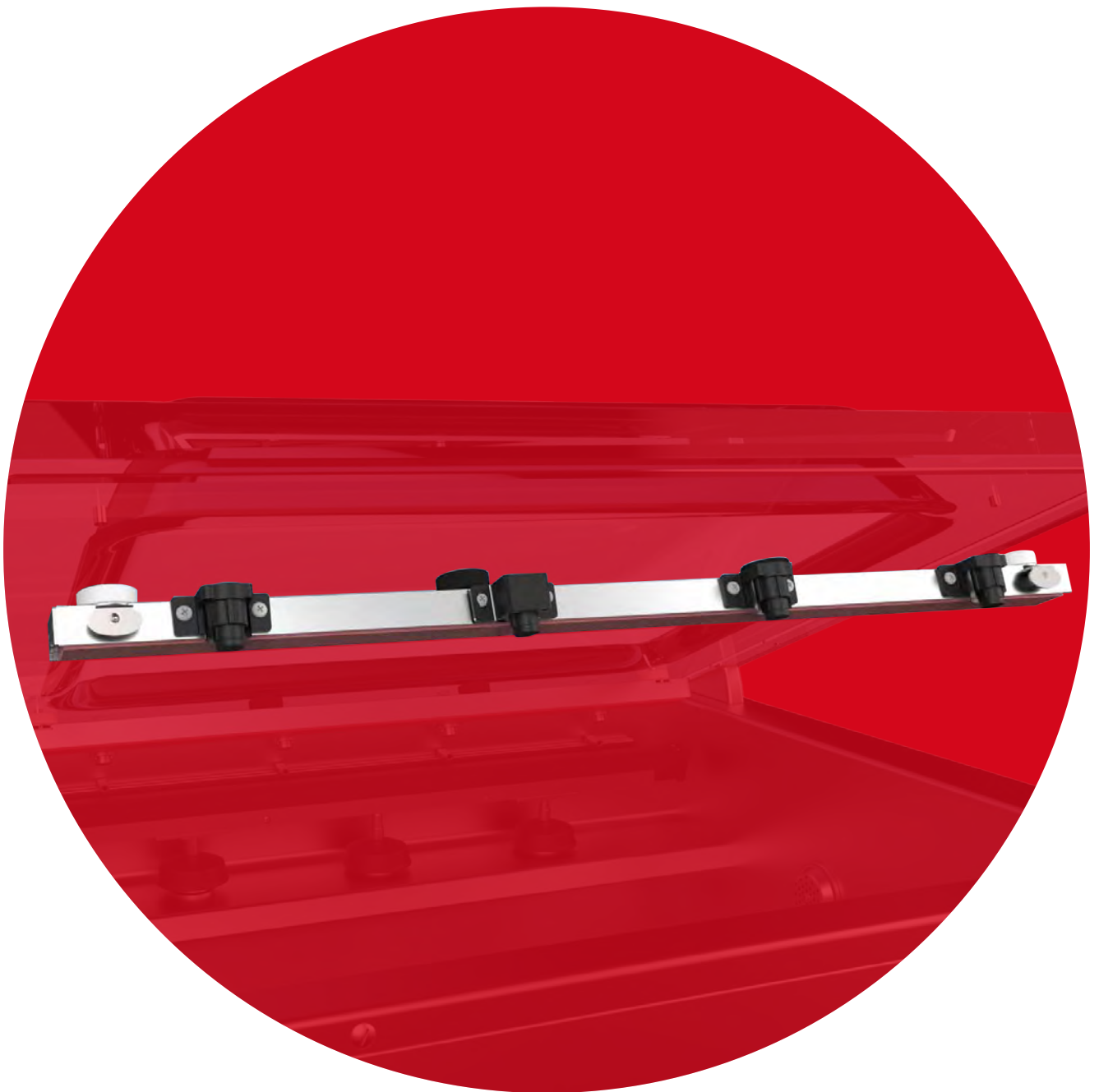
The quick-connect system allows for simple and immediate connection to inert gas, optimizing work times.



EASY TO MOVE

Trolley models with swivel wheels ensure practical and adaptable movement to meet production needs.

Designed for
maximum
efficiency





DETACHABLE COUNTER-BAR

The counterbar detaches without tools, simplifying and speeding up lid cleaning. Combined with the removable sealing bar, maintenance of the entire sealing system becomes even more practical and immediate.



REMOVABLE SEALING BAR

Completely removable without tools. When combined with the detachable counterbar, it simplifies and accelerates the maintenance of the entire sealing system.



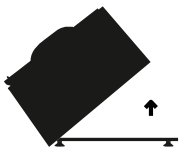
CHAMBER DURABILITY

The chamber thickness ensures maximum safety and long-lasting durability.



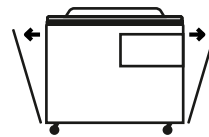
ROUNDED EDGES

The tank's rounded edge design ensures simple and accurate cleaning of the packing area.



MACHINE BODY OPENING (table top models)

The housing of the packaging machine body opens with a hinged mechanism, ensuring easy access to internal components and facilitating routine maintenance.



INTERNAL ACCESSIBILITY

Self standing machine models are equipped with removable panels, ensuring quick access to the technical area and simplifying routine maintenance.

Details to make it unique



INERT GAS INJECTION SYSTEM

The MAP packaging system allows the packaging of soft products while preserving their aesthetic integrity and quality.



SOFTAIR

The controlled and gradual air return at the end of the cycle ensures gentle settling of the bag on the packaged product. This system is perfect for packaging aged cheeses or bone-in meats.



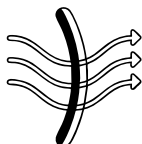
DEGAS

Customizable progressive vacuum processes, with the option to create vacuum ramps or sequential steps. Ideal for standardizing customized deaeration processes and optimizing process quality.



CHEF CYCLES

Specific processes designed to simplify and enhance operations that would otherwise require more time and continuous operator control.



DUST FILTER (except VM42 and VM46)

The filter captures light dust, such as flour, ensuring the maintenance of vacuum pump performance and efficiency. An essential solution for packaging bakery and leavened products.



HANDLE (only VM62H and VM96H)

The simplified closure system reduces physical effort and operator fatigue, making lid closure easy. Ideal for continuous operations.

Optional

Pack 1

GAS AND SOFTAIR

Pack 2

**GAS, SOFTAIR,
CHEF CYCLES AND DEGAS**

The Chef Cycles: 14 good reasons



MEAT TENDERIZATION

A specific process to tenderize meat and prepare it for sous-vide cooking, preventing weight and quality loss.



CHICKEN

Designed for meat with hollow bones, it prevents bone breakage and blackening.



SAUCES

Enables the preservation of sauces, gravies, and liquid products in larger quantities compared to other vacuum machines.



INFUSIONS

This process is specifically designed to extract the maximum from herbs and spices without compromising their essential oils.



FRESH PASTA

With inert gas, it allows perfect packaging of fresh pasta, avoiding food crushing.



PIZZA AND FOCACCIA

A process developed specifically for aerated products that, thanks to the inert gas injection, avoids any crushing



SANDWICHES

With inert gas modulation, it allows perfect packaging without filling leakage.



FISH

Prevents excessive liquid loss in fresh fish, maintaining its appearance and freshness.



MARINATION

Allows liquid or dry marinades to penetrate quickly and deeply, ensuring consistent results.



DENSE SAUCE AND SOUPS

A specially designed cycle for packaging dense sauces and soup without supervision.



POWDERS & SPICES

Suitable for packaging light and volatile products, it prevents fine particles from rising and escaping the bag.



PASTA WHIT FILLING

Prevents pasta breakage and filling leakage by introducing inert gas.



BREAD AND LOAFS

Perfect for baked goods that are crispy on the outside and soft on the inside. Inert gas prevents any crushing.



SOFT DESSERTS

Developed to prevent food crushing while uniformly distributing moisture, avoiding the drying of outer layers.

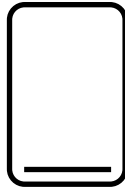
VM Collection





VM 42 CONFIGURATIONS

STANDARD



OPTIONAL



- TOUCH PANEL
- 4 JAR CYCLES
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- USER PROGRAMS
- DOUBLE SEALING
- ASSISTANCE MENU
- STANDARD WIFI

OPTIONAL

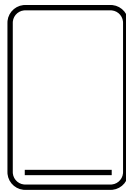
- CHEF CYCLES
- VACUUM GAS (MAP)
- SOFTAIR
- 5 AUTOMATIC DEGAS CYCLES
- OPTIONAL BAR
- CUT OF SEAL

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAG DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
VM 42	580x665x509h	520x450x180h	415	87	25	220-240 / 50/60 / 1200	400 x 450

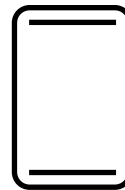


VM 46 CONFIGURATIONS

STANDARD



OPTIONAL



- TOUCH PANEL
- 4 JAR CYCLES
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- USER PROGRAMS
- DOUBLE SEALING
- ASSISTANCE MENU
- STANDARD WIFI

OPTIONAL

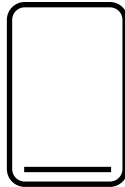
- CHEF CYCLES
- VACUUM GAS (MAP)
- SOFTAIR
- 5 AUTOMATIC DEGAS CYCLES
- OPTIONAL BAR
- CUT OF SEAL

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAG DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
VM 46	612x700x500h	551x487x175h	456	95	25	220-240 / 50/60 /1200	450x600



VM 46 H CONFIGURATIONS

STANDARD



OPTIONAL



- TOUCH PANEL
- 4 JAR CYCLES
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- USER PROGRAMS
- DOUBLE SEALING
- ASSISTANCE MENU
- STANDARD WIFI

OPTIONAL

- CHEF CYCLES
- VACUUM GAS (MAP)
- SOFTAIR
- 5 AUTOMATIC DEGAS CYCLES
- OPTIONAL BAR
- CUT OF SEAL
- DUST FILTER

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAG DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
VM 46H	612x720x1007h	551x487x175h	456	115-135	25-60	220-240 / 50/60 / 1200 230-400 / 50 / 1500 190-460 / 50/60 / 2200	450x600



VM 62 H CONFIGURATIONS

STANDARD



- TOUCH PANEL
- 4 JAR CYCLES
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- USER PROGRAMS
- DOUBLE SEALING
- ASSISTANCE MENU
- STANDARD WIFI
- 2 SEALING BARS

OPTIONAL

- CHEF CYCLES
- VACUUM GAS (MAP)
- SOFTAIR
- 5 AUTOMATIC DEGAS CYCLES
- HANDLE
- CUT OF SEAL
- DUST FILTER

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAG DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
VM 62H	771x700x1017h	535x650x200h	613	230	60	230-400 / 50 / 1500 190-460 / 50/60 / 2400	Variabile



VM 96 H CONFIGURATIONS

STANDARD



- TOUCH PANEL
- 4 JAR CYCLES
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- USER PROGRAMS
- DOUBLE SEALING
- ASSISTANCE MENU
- STANDARD WIFI
- 2 SEALING BARS

OPTIONAL

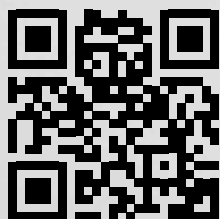
- CHEF CYCLES
- VACUUM GAS (MAP)
- SOFTAIR
- 5 AUTOMATIC DEGAS CYCLES
- HANDLE
- CUT OF SEAL
- DUST FILTER

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAG DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
VM 96H	1100x804x1050h	585x980x230h	942	290	100	230-400 / 50 / 2200 190-460 / 50/60 / 3400	Variabile

Orved Control

The app for managing your laboratory.

Inventory control, monitoring product expiration dates. Customization and storage of all your labels.

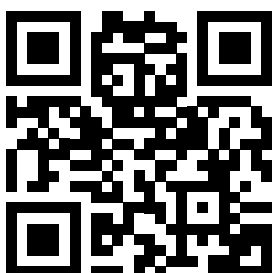


TAG Printer

- Print labels for all your products
- Labels are heat and water-resistant, usable in blast chillers, refrigerators, or freezers
- Automatically calculates expiration dates by setting the shelf life
- The dedicated app provides an inventory report
- The app allows you to view products nearing expiration or expired



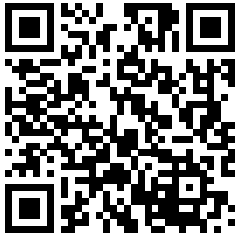
All the
assistance
you need



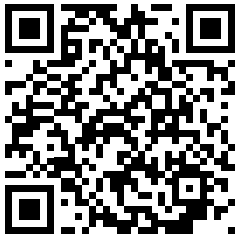
ORVED
NEXUS

Discover more

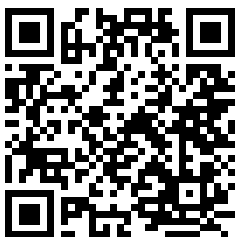
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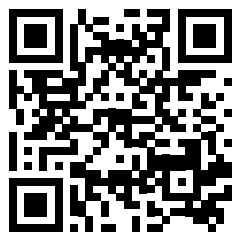
External Extraction



Thermo Sealers



Accessories



Services



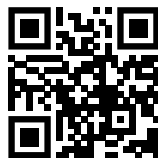
Orved S.p.A.

Via dell'Artigianato, 30
30024 Musile di Piave (VE)

tel:+39.0421.54387
orved@orved.com



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