



# **VACUUM** PACKAGING

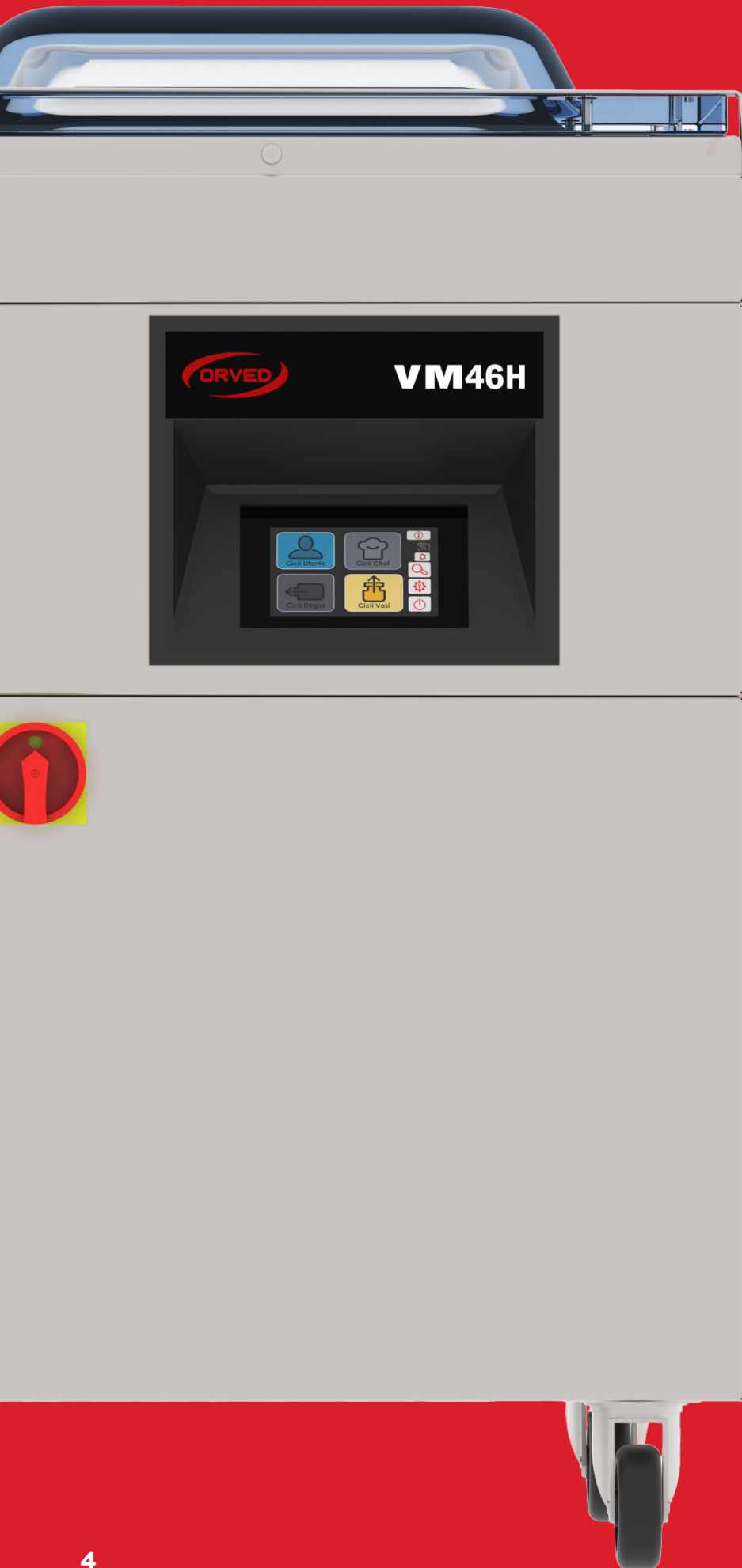




# Sustainable progress for a better future for all

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





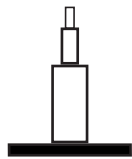
### **DOUBLE SEALING**

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

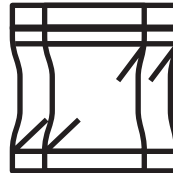






### **DOUBLE BAR**

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)**

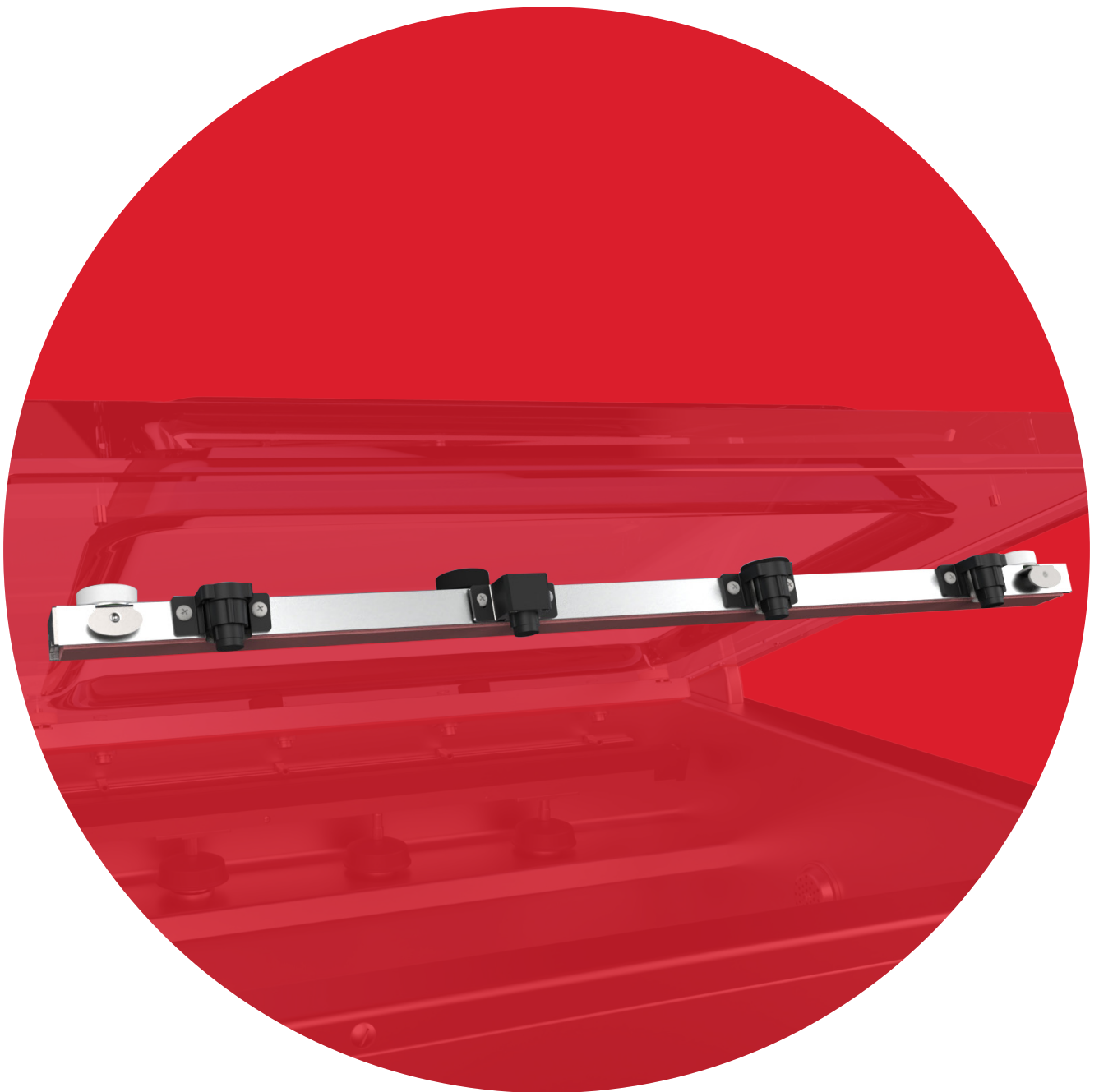
The quick-connect system allows for simple and immediate connection to inert gas, optimizing work times.



### **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.



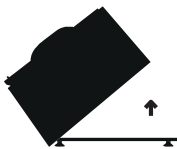
### **CHAMBER DURABILITY**

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



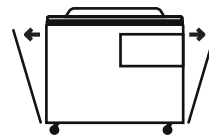
### **ROUNDED EDGES**

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.



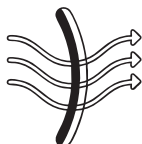
## DEGAS

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: 15 good reasons



## MEAT TENDERIZATION

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



## FISH

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



## SHELLFISH CLEANING

Process to quickly remove sand and impurities from shellfish to prepare them perfectly for packing and cooking.



## MARINATION

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



## CHICKEN

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



## DENSE SAUCE AND SOUPS

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



## SAUCES

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



## POWDERS & SPICES

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



## INFUSIONS

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



## PASTA WHIT FILLING

Prevents pasta breakage and filling leakage by introducing inert gas.



## FRESH PASTA

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



## BREAD AND LOAFS

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



## PIZZA AND FOCACCIA

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



## SOFT DESSERTS

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



## SANDWICHES

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

# 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	415 415 x2	87	BUSCH 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	456 456 x2	95	BUSCH 25	220-240 / 50/60 /1200	450x600





## VM 46 H CONFIGURATIONS

STANDARD



OPTIONAL

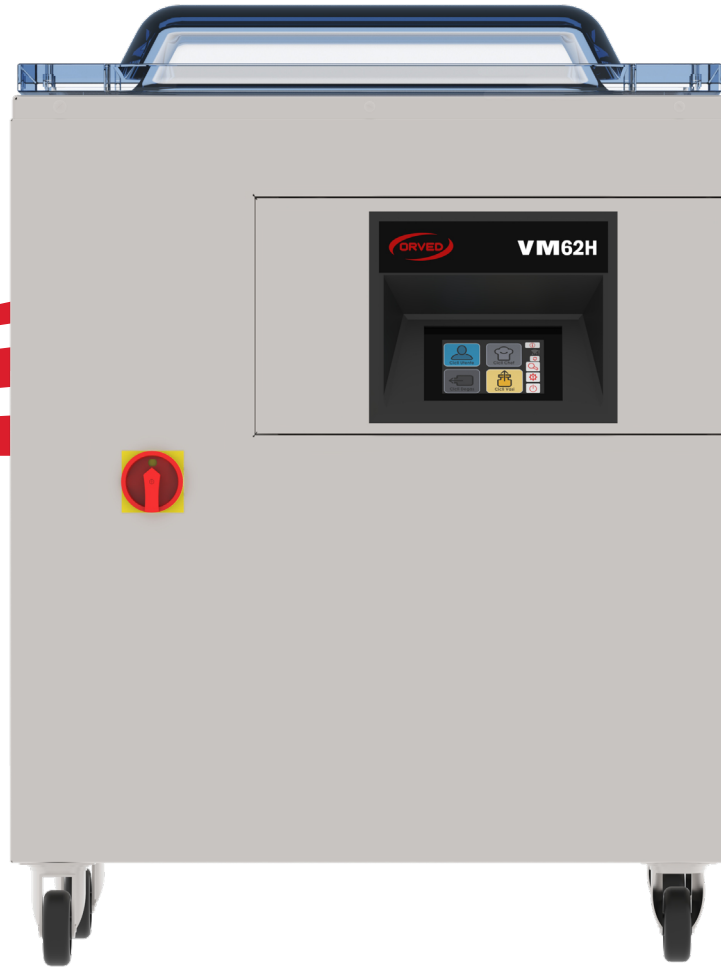


- TOUCH PANEL
- 4 JAR CYCLES
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- USER PROGRAMS
- DOUBLE SEALING
- ASSISTANCE MENU
- STANDARD WIFI

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 /456 x2	115	BUSCH 25	220-240 / 50/60 / 1200	450x600
VM 46H	612x720x1007h	551x487x175h	456 /456 x2	135	BUSCH 60	230-400 / 50 / 1500 190-460 / 50/60 / 2200	



## 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	612 x2 500 x2 612 + 436	230	BUSCH 60	230-400 / 50 / 1500 190-460 / 50/60 / 2400	Variable



## 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	941 x2 548 x2 941 + 486	290	BUSCH100	230-400 / 50 / 2200 190-460 / 50/60 / 3400	Variable

# 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



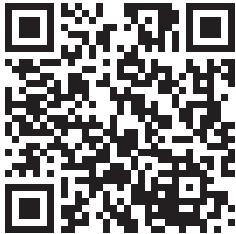
All the  
assistance  
you need



**ORVED**  
**NEXUS**

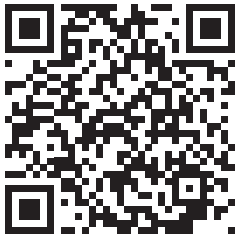
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by scanning with your smartphone



**External Extraction**

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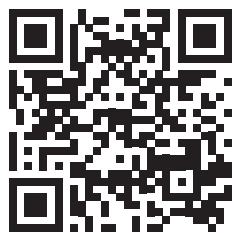
**Thermo Sealers**

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**Accessories**

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**Services**

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**Orved S.p.A.**

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

tel:+39.0421.54387  
orved@orved.com



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