



DESCRIPTION

The VM series models feature intelligent 5" TFT touchscreen functions, transforming the concept of a vacuum packaging machine into a "Food Processor": the "chef" and degassing cycles (optional) allow multiple food preparations and treatments, making it a versatile and multi-purpose tool, suitable for gastronomy workshops, baking, and butchery sectors.



SEALING BAR 37,1 inch
VACUUM PUMP 70,6 Acfm
ABSOLUTE SENSOR CONTROL



FEATURES

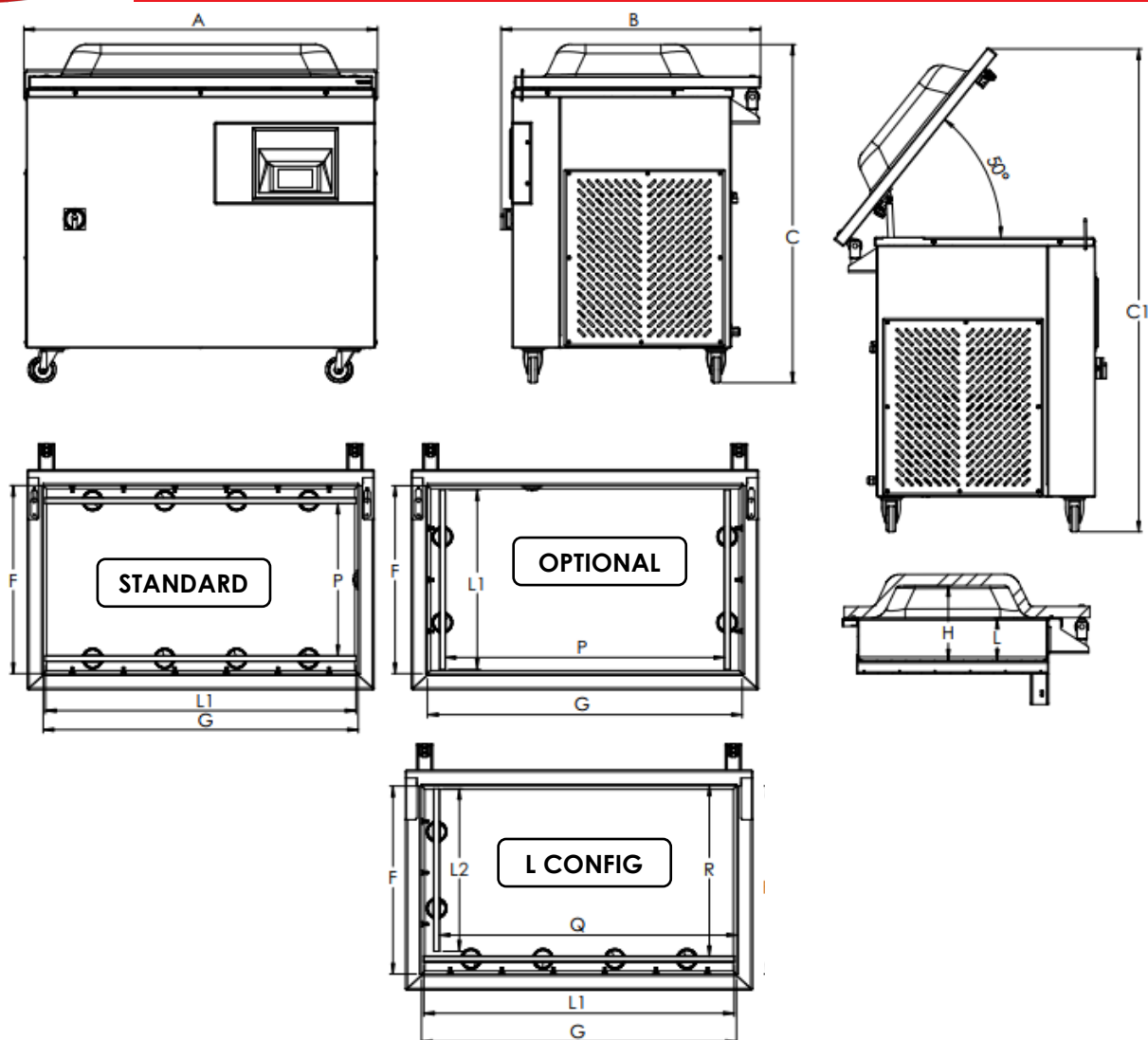
- Busch oil recirculation pump 70,6 Acfm (120m³/h);
- Vacuum level control using a high-precision absolute sensor that does not require calibration;
- Maximum achievable vacuum 99.8% (2 millibar);
- 37,1 inch sealing bar (Standard) or 21 inch short sealing bar (Optional), with double sealing. Easily removable for cleaning;
- Horizontal AISI304 vacuum chamber;
- 5" TFT touch-screen control panel, protected by scratch-resistant tempered glass, resistant to liquids, humidity, dirt, and dust;
- 6 available languages (IT, EN, FR, ES, DE, RU);
- 3 pre-set cycles for vacuum containers, 2 generic pre-set cycles for storage and sous-vide cooking;
- 8 user-editable cycles with customizable names;
- Cycle search system based on criteria: Recent, Top ten, and Favorites (up to 12 cycles assignable to this category);
- Pump oil dehumidification cycle "H2Out" with automatic notifications for: product cooling requirement, "H2OUT" cycle execution, or oil change necessity;
- Menu accessible to technical support for parameter adjustments and review of cycle and maintenance history;
- Wi-Fi module for connection to the Orved cloud;
- Thickened PMMA cover with rounded edges. Automatic opening at the end of the cycle;
- Lid lowering system in resting position via lid lock;
- Heat extraction fan system;
- Easy maintenance access through chassis opening;
- PE filters for product positioning and cycle acceleration.

AVAILABLE OPTIONS

- 1) 2 x SHORT SEALING BAR
- 2) SEALING BARS WITH CONFIGURATION: "L"
- 3) SEAL CUTTING
- 4) GAS+SOFTAIR:
inert gas supply with 6 nozzles per sealing bar (3 with short sealing bar) and the "Gasplus" system, allowing up to 90% inert gas injection for highly crush-sensitive products and slow air return "Softair" included. 3 pre-set cycles with inert gas injection.
- 5) GAS+SOFTAIR+CHEF CYCLES+DEGAS:
15 pre-set "Chef Ho.Re.Ca" cycles for food preparation and treatment, some featuring the "repeatability" function (shellfish cleaning, marination, sauces, infusions, meat tenderizing, fish, poultry, fresh pasta, stuffed fresh pasta, powders/spices, soft desserts, pizza/focaccia, sandwiches, bread/loaves, dense sauces/purees) some featuring the "repeatability" function. Includes 5 editable automatic deaeration cycles, programmable up to 12 phases with gas injection capability.

ACCESSORIES (NOT INCLUDED)

- Storage, cooking, and "cook&chill" bags; embossed bags;
- Inclined stainless steel shelf for liquid packaging;
- Stainless steel vacuum containers;
- External vacuum aspiration kit;



TECHNICAL DATA

Length of seal L1	inch	37,1 (21)
Length of seal L2	inch	19,7
Nominal pump speed	cfm	70,6
Final pressure	mbar	2
Chamber size FxGxH	inch	23x38,6x9
Useful chamber space P	inch	18,6 (34,2)
Useful chamber space Q	inch	36,2
Useful chamber space R	inch	20,8
Chamber depth L	inch	5,1
Chamber volume	Usgal	34,9
Power	HP	5
Electrical voltage/Frequency/Phases	V/Hz	208-460V / 60Hz / 3Ph+PE
Power cord and plug		118,1 inch + plug 32A 9h
Housing materials		Steel inox (AISI304)
Vacuum chamber material		Steel inox (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions AxBxC	inch	39,4x31,7x41,3
Maximum height with open lid C1	inch	59
Weight (with shelves)	lbs	573
Noise level	dB(A)	<70
Environmental operating temperature (min-max)	°F	53,6-104