

FEATURES

- Busch oil recirculation pump 44,7 Acfm (76m³/h);
- Vacuum level control using a high-precision absolute sensor that does not require calibration;
- Maximum achievable vacuum 99.8% (2 millibar);
- 24,1 inch sealing bar (Standard) or 19,4 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;
- "Easy" accessory for external vacuum with embossed bags included;
- PE filters for product positioning and cycle acceleration.

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 24,1 inch
VACUUM PUMP 44,7 Acfm
ABSOLUTE SENSOR CONTROL

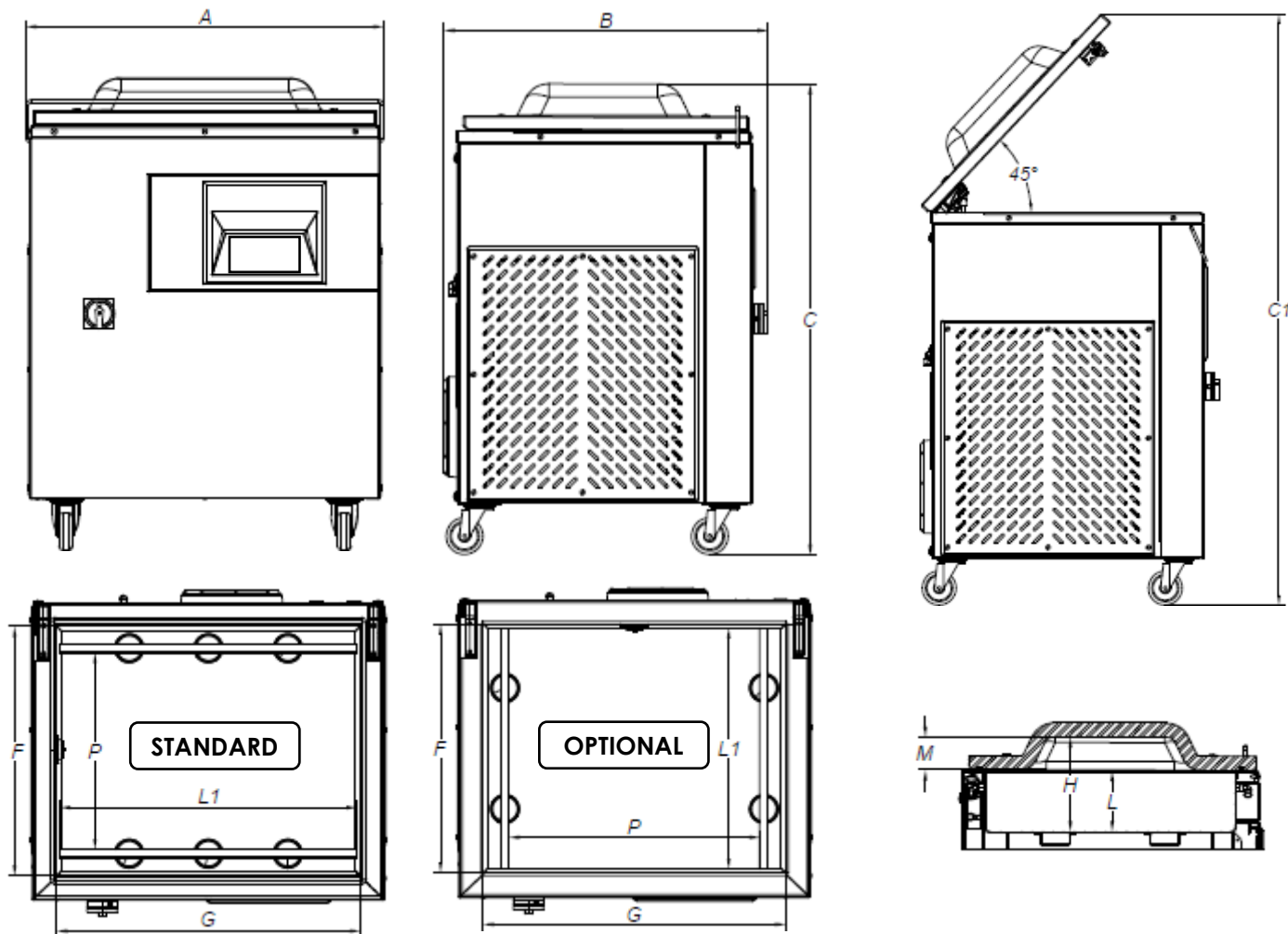


AVAILABLE OPTIONS

- 1) DOUBLE SEALING BAR
- 2) SEAL CUTTING
- 3) GAS+SOFTAIR:
inert gas supply with 4 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.
- 4) 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	24,1 (19,4)
Nominal pump speed	cfm	44,7
Final pressure	mbar	2
Chamber size FxGxH	inch	21,1x25,6x7,9
Useful chamber space P	inch	16,6 (21,2)
Chamber depth L	inch	5,1
Chamber volume	Usgal	18,5
Power	HP	3
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	30,3x27,5x40
Maximum height with open lid C1	inch	54,3
Weight (with shelves)	lbs	392
Noise level UNI EN ISO 2151 - K 3dB	dB(A)	<70
Environmental operating temperature (min-max)	°F	53,6-104