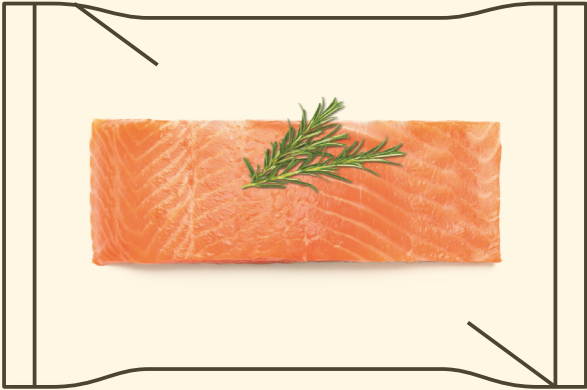
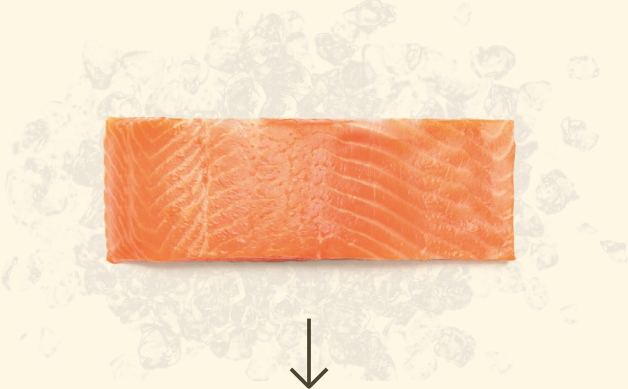


#NaturalVacuum

We believe in sustainable innovation





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PHILOSOPHY

We believe in sustainable innovation.

We have transformed our vacuum sealing machines into innovative sophisticated food processing tools, capable of changing the ways and times of cooking for the better. We think that in the future, technology will help us to realise the dream of a kitchen that increasingly focuses on innovative and sustainable food well-being.



The living world in a vacuum.

Designed to reduce waste, Orved's vacuum packaging system is made sustainable by the new biocompostable bags.



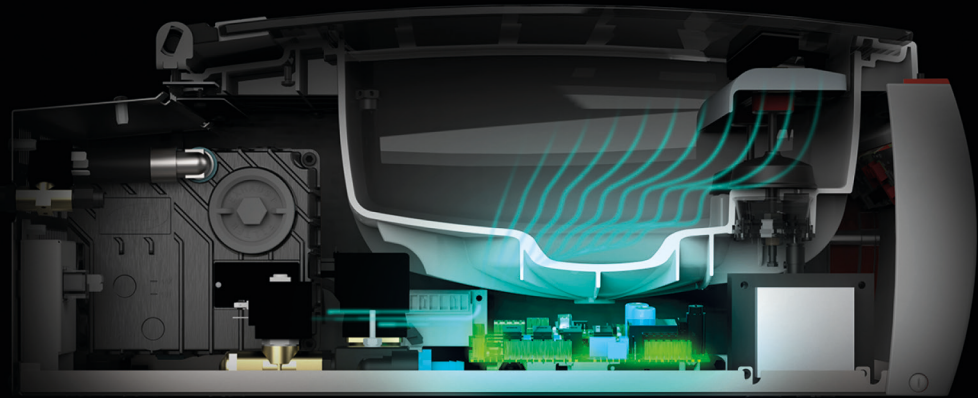
Safe against oxygen and moisture, the Natural Vacuum Bags after use, can be disposed of directly in the organic waste bin.

Finally, a nature-friendly solution.

Technological performance for the professional kitchen

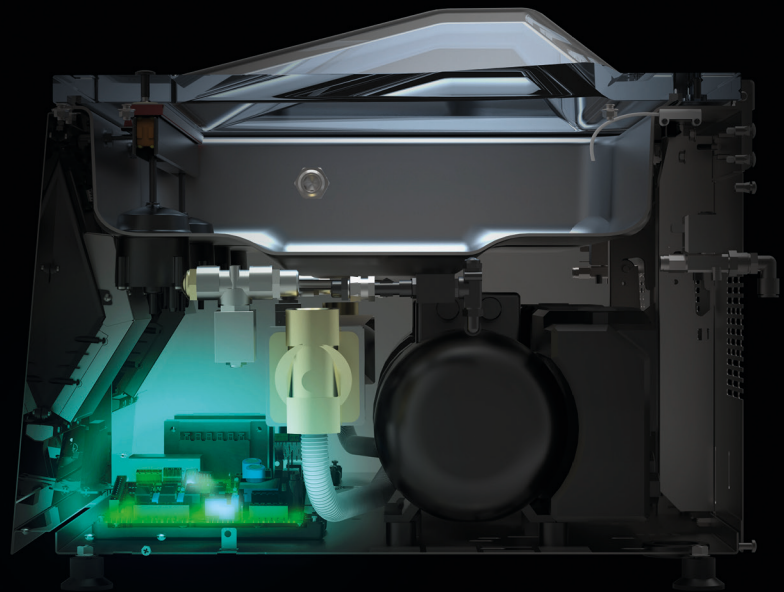
**Superpowers
for your kitchen.**

Imagine how much more time you could devote to your recipes if you could speed up or simplify certain essential operations. Today this is possible, thanks to the smart programs of our machines.



**Machines
with a brain.**

The smart vacuum sensor installed on our machines guarantees a perfect vacuum level and allows everyone to carry out the most complex processes worry-free regardless of both air pressure and atmospheric conditions. Set the program, we'll take care of the rest.



HI-LINE

All the intelligence of sous vide.



TOUCH PANEL

5" smart touch panel

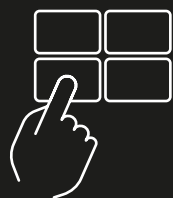
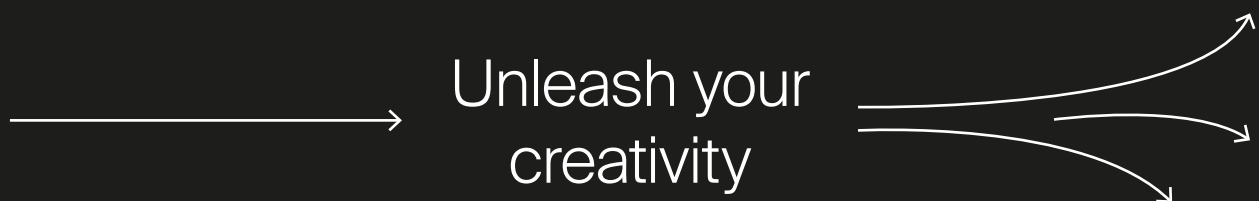
One touch is all it takes to quickly scroll through the screens, to select one of our smart programs or to set custom parameters.



**SCRATCH-PROOF
DISPLAY**

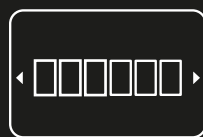


**WATERPROOF
DISPLAY**



SELECT THE PROGRAM

Thanks to the intuitive interface, scroll through the screens and easily select the Chef program you need.



SET THE PARAMETERS

You can also set the parameters yourself. Customise and save up to ten vacuum programs to start them when needed.



CREATE THE PERFECT VACUUM

Vacuum pack any food automatically and at the maximum vacuum required thanks to the sensor.

SMART SENSOR

Innovation comes to life

The sensor reads what happens in the chamber and adjusts the pressure level and the duration of the program to the food thereby ensuring optimal completion of the cycle.



**INNOVATIVE
DESIGN**



**SMART
SENSOR**



TAG PRINTER

The wireless printer can be placed on any support base. The APP label editor is used to create various types of personalised labels with simple and quick steps.

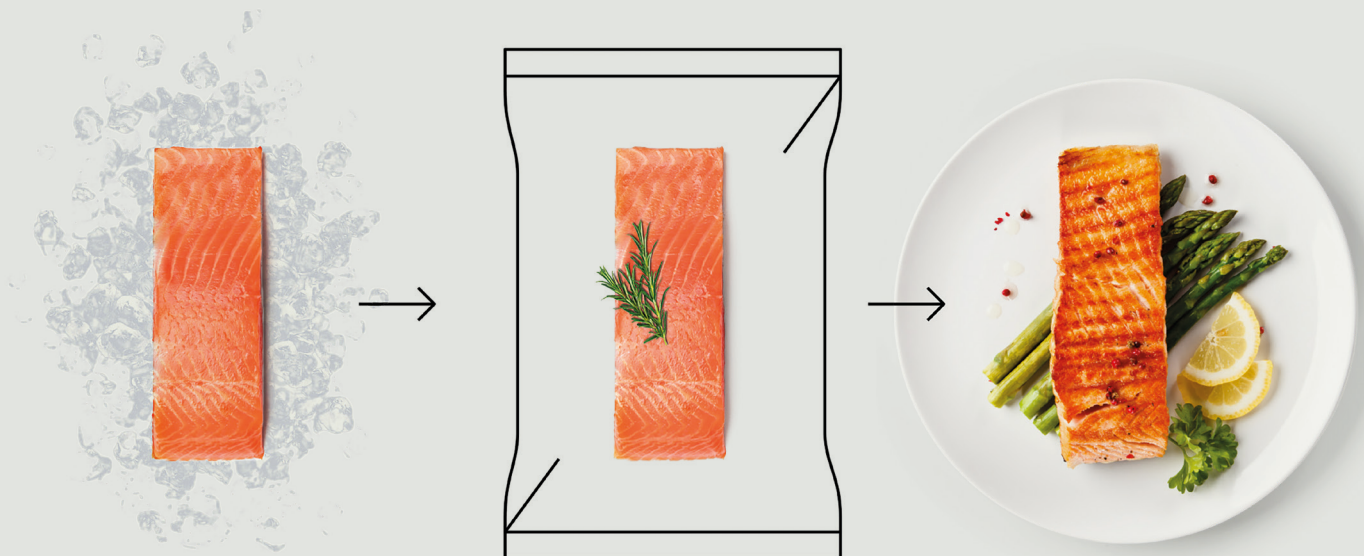
AIMS

Sous vide: healthy and circular.

We have always been committed to finding advantageous solutions for the world of catering while ensuring sustainability for our planet. Vacuum technology is both, because it means being able to cook healthy and tasty food, to package it without waste and to keep it longer, using low-impact machines and recyclable or compostable bags.

FOOD PROCESSING SOLUTIONS

Chefs, cooks, pastry chefs and catering professionals. It is with the aim of simplifying their work that at our laboratories we develop increasingly smart technologies that ensure savings in terms of time and resources.



THE BENEFITS

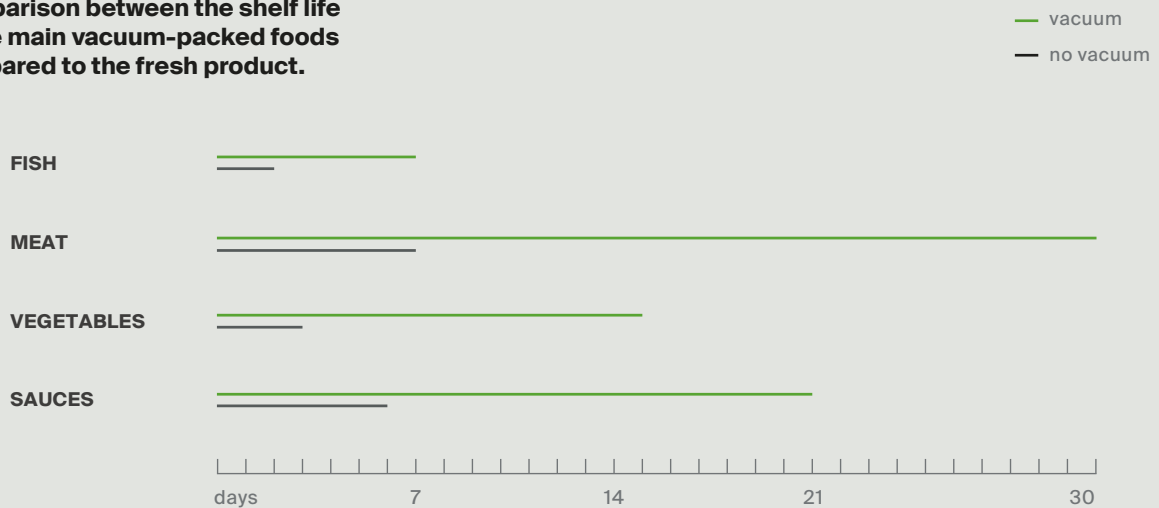
Vacuum Packaging: safe and no waste.

With sous vide you optimise your shopping and shorten the supply chain. Organise your kitchen more efficiently, portioning cooked or semi-finished products to have them ready when needed.

When vacuum-packed, foods last longer without losing their original freshness. You can therefore offer a wider menu without the need for shopping every day and create preparations such as infusions and marinades by exploiting the speed of vacuum processes, also reducing waste.



Comparison between the shelf life of the main vacuum-packed foods compared to the fresh product.



THE BENEFITS

Sous Vide: healthy and low consumption.



By cooking at low temperatures in the water oven, the organoleptic properties of the food remain unchanged, reducing consumption. A choice of wellness for your customers that also respects the environment.

The water oven consumes less than other types of oven because the water temperature is kept constant more easily. In addition, sous vide cooking reduces weight loss and allows recovery of the liquids retained by the bag.

Comparison of the weight loss determined by traditional cooking compared to that produced by vacuum cooking.

	Weight of fresh ingredient	After steam cooking	After sous vide cooking	Weightless gain	Average ingredient savings
ROAST BEEF	1000 gr	790	920	16.5%	
SALMON	1000 gr	790	980	24.1%	
SHANK	1000 gr	710	920	29.6%	
VEGETABLES	1000 gr	880	985	11.9%	

SMART PROGRAMS

Superpowers for your kitchen.

From the cleaning of ingredients to the more complex processes, from dressage to sous vide. More than a vacuum machine, a superpower.

Smart programs are pre-set automatic procedures designed to simplify a number of manual processes that usually require a lot of time or the supervision of a person.

Dedicate yourself to what you love: we'll take care of the rest.

Solids



Marinate



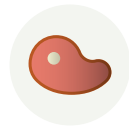
Solids and fillings



Fish



Vegetables



Meat



Chicken

Liquids



Sauces



Thick sauces



Pastry bases



Ice cream bases

Delicate foods



Fresh pasta



Bakery products



Pastry gas wash



Desserts

Special foods



Cleaning mussels and clams



Infusions



Powders and spices



Meat tenderisation



BENEFITS OF VACUUM-PACKING

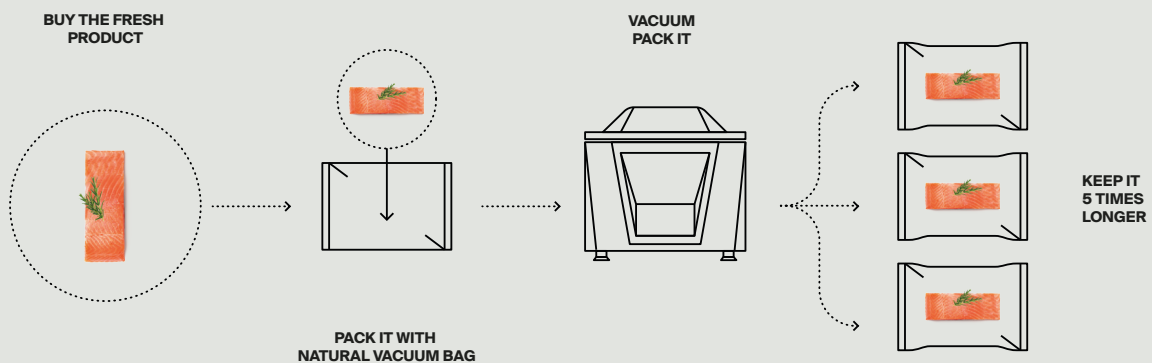
Simplify your work with the Orved vacuum sealer.

The vacuum sealer is an advantageous solution for the world of catering and is sustainable for the planet. With the vacuum sealer it is possible to complete the entire food cycle, from cooking to storage.



SHELF LIFE

Long live the fresh product.



ORGANISE SHOPPING

Ripe fruit, tasty vegetables, seasonal fish. Buying raw materials at the peak of quality and at the right price often means simply using them for a few weeks a year. Vacuum pack them immediately: you can enjoy them much longer.

RESPECT THE INGREDIENTS

Inside the vacuum bag, the products do not come into contact with air and therefore their nutritional and organoleptic properties remain unaltered. And even storing them next to other ingredients, they are in no way contaminated.



VACUUM PACKAGING

The technology to extend the life of your products.

When vacuum-packed, foods last longer without losing their original freshness. You can therefore offer a wider menu without the need for shopping every day.



MAKE PRESERVATION SAFE

Thanks to the absence of air inside the bags, the vacuum sealer prevents bacteria from attacking the products. For a safe and waste-free kitchen.

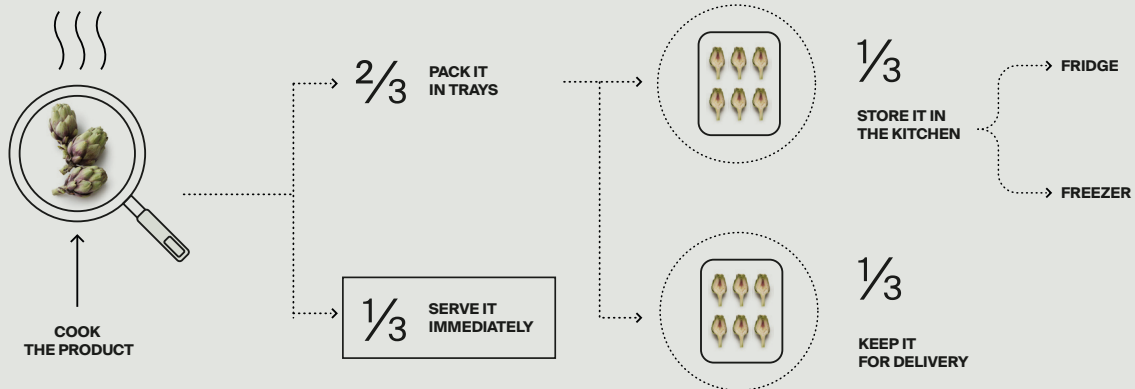


PRESERVE THE TASTE

The vacuum sealer preserves both fresh and ready foods for a long time, prolonging their freshness and quality and maintaining their original flavour.

MENU

A container for your kitchen.



EXPAND THE OFFER

Cook in advance and vacuum-pack ready-made foods: you can expand the menu and always have available a wide choice of dishes simply to reheat without adding other condiments - for healthy, good and light cuisine.

DELIVER YOUR DISHES

Deliver your best dishes to customers' homes. You can vacuum pack any course, even the most complex ones, making it transportable and ready to eat without the food being altered in any way.



COOKING

The technique to radically change your kitchen.

The advantages of sous vide are not merely limited to the preservation of the product but are also extended to the preparation of the final dish. This technique in fact becomes a precious ally of the chef in the kitchen.



YOU CONTROL THE COOKING TEMPERATURE

Four maximum flexibility cooking systems: cooking for rapid heat release, cooking for slow heat release, cooking for thermal drop, cooking with advanced delta-t.

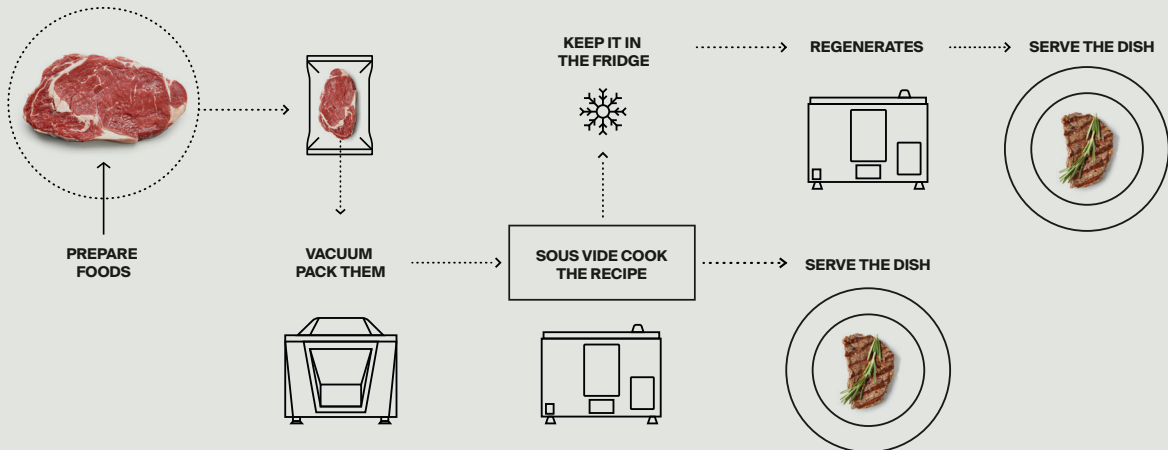


THE WATER BOILS BELOW 212 °F

Lower cooking temperatures keep the most sensitive organoleptic components such as colour and flavour unaltered. An example? Steamed vegetables, which remain colourful and crunchy.

SYSTEM

Sous vide: healthy, good and smart.



HEALTHY COOKING

Sous vide is low-temperature cooking without condiments: it is a method that respects the ingredients and allows preservation of the vitamins and mineral salts of the raw product, resulting in healthier cuisine.

SMART COOKING

Pack fresh ingredients to make them last longer, cook in less time and keep the food ready for use when needed thanks to sous vide, a complete system that makes your kitchen smart.



BACKGROUND

Innovators since 1984.

Since 1984 we have been disseminating the culture of sous vide around the world. We do this with cutting-edge ideas, which translate into an ever wider range of products dedicated to preservation, food processing and sous vide cooking.

1984

Orved is founded by Marziano Salvaro.

1985

The VM13 model revolutionises the vacuum creation system.

1988

Sileo Vendraminetto joins the company.

1992

The Profil heat sealer for trays becomes a must-have of gastronomies.

2000

VGP is the heat sealer designed for packing and sealing in trays.

2006

The Cuisson line is created from the collaboration between the chefs and the engineers of Orved.

2014

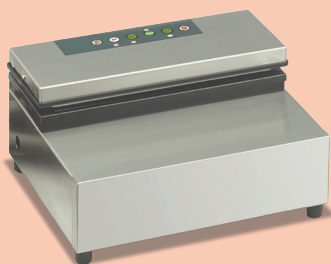
We send our bags into space with the Argovac packaging machine.

2020

Natural Vacuum Bag is the first 100% compostable bag.

2021

VGP12 MINI supports the fast growing world of delivery.



1985, VM13 launch

Cost reduction, reduced machine sizes, extreme versatility, higher vacuum execution speed. This innovation will remain a milestone in the future developments of vacuum packaging machines and has allowed us to enter the major national and international markets.



2014, Argovac

In collaboration with Argotec, the company responsible for feeding European astronauts on the International Space Station, we have developed a special vacuum machine for packaging food for the Futura Mission, that Samantha Cristoforetti also took part in.

ORVED ACADEMY

The university of sous vide.

To maximise the use of our products, we need to know them inside out. This is why we have opened the Orved Academy, a training school that helps our customers to learn about all the possibilities offered by the machines and to exploit all the benefits of sous vide.



UNIVERSITY AND EDUCATION

We collaborate with important local training bodies to keep up with the latest discoveries and innovations.



UNIVERSITÀ
DEGLI STUDI
DI PADOVA



UNIVERSITÀ
DEGLI STUDI
DI UDINE



Università
Ca'Foscari
Venezia

MADE IN ITALY

Patented innovation.

All our machines are designed and made in Italy, combining a patented technology with an elegant and innovative design. At our laboratory, engineers and chefs work side by side to develop highly functional and aesthetically appealing solutions.

30+ Patents
filed

CHAMBER VACUUM MACHINES

The best vacuum level for any solid, liquid or delicate product. First quality materials, treated by expert hands. Essential helper in the kitchen.

IDEAL FOR:
Small restaurants, Bar, Delicatessens



MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	VOLTAGE	MAX BAG DIMENSIONS
	inches	inches	inches	lb	cf/h	V / Hz / W	inches
Evox 25	17.4"x19.5"x8.1"h	11.4"x11.8"x4.2"h	10.2"	49.6	141	110 / 60 / 270	9.8"x11.8"
Evox 25h	17.4"x18.9"x10.6"h	11.4"x11.8"x4.2"h	10.2"	59.5	282	110 / 60 / 800	9.8"x11.8"
Evox 30-8	19.5"x24.7"x14.4"h	14.4"x14.0"x7.2"h	12.2"	78.3	282 (8DVP)	110 / 60 / 800	11.8"x15.7"
Evox 30-12	19.5"x24.7"x14.4"h	14.4"x14.0"x7.2"h	12.2"	90.4	423 (12DVP)	110 / 60 / 900	11.8"x15.7"










CHAMBER VACUUM MACHINES

Expression of the most advanced technologies, they become a true "collaborator in the kitchen", assisting the chef even in the most elaborate preparations. Absolute sensor and touch technology, for an always guaranteed result.

IDEALI PER:

Restaurants, Bar, Butchers shops, Delicatessens

→ Idea Hi-Line

-  Touch panel
-  13 Chef programs
-  5 degas programs
-  User programs
-  Absolute vacuum sensor
-  Automatic alerts
-  Assistance menu
-  Gas Vacuum (MAP)
-  Softair



→ Idea

-  10 user programs
-  Manual degas
-  Absolute vacuum sensor
-  Gas Vacuum (MAP)



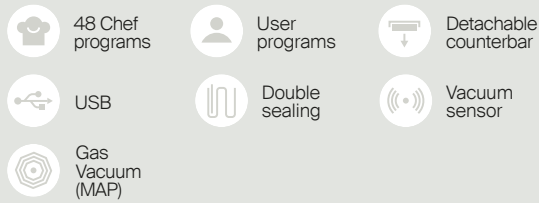
MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	VOLTAGE	MAX BAG DIMENSIONS
	inches	inches	inches	lb	cf/h	V / Hz / W	inches
Idea 32 Hi-Line	16.3"x23.7"x18.1"h	17.1"x13.5"x7.7"h	12.2	102.1	423	110 / 60 / 700	11.8"
Idea 42 Hi-Line	20.9"x24.2"x18.1"h	17.3"x17.6"x7.5"h	16.1	136.5	706	110 / 60 / 1300	15.7"
Idea 30	16.7"x19.8"x15.7"h	13.1"x13.8"x7.5"h	12.2	77.8	282	110 / 60 / 600	11.8"
Idea 40	20.9"x23.6"x18.1"h	17.3"x17.6"x7.5"h	16.1	134.3	565	110 / 60 / 950	15.7"
Idea 31	16.3"x23.7"x18.1"h	17.1"x13.5"x7.7"h	12.2	102.1	423	110 / 60 / 700	11.8"
Idea 41	20.9"x24.2"x18.1"h	17.3"x17.6"x7.5"h	16.1	136.5	706	110 / 60 / 1300	15.7"

CHAMBER VACUUM MACHINES

Go beyond preservation and use vacuum technology to transform any foodstuff. Smart programs are pre-set automatic procedures designed to simplify processes.

IDEAL FOR:
Restaurants, Hotel, Catering. Pastry, Butcher shops, Cheese factory, Food processing laboratories

→ Bright



→ Cuisson



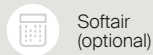
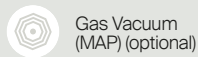
MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	VOLTAGE	MAX BAG DIMENSIONS
	inches	inches	inches	lb	cf/h	V / Hz / W	inches
Bright VM16n	19.1"x22.5"x19.9"h	17.1"x13.5"x7.9"h	12.4"	114.6	423	110 / 60 / 900	11.8"x17.7"
Bright VM18n	23.2"x23.1"x22.4"h	17.3"x17.6"x7.9"h	16.3"	167.5	883	110 / 60 / 1600	15.7"x19.6"
Cuisson SV31n	19.1"x22.5"x20.7"h	17.1"x13.5"x7.9"h + 7.4"	12.4"	130.1	423	110 / 60 / 900	11.8"x17.7"
Cuisson SV41n	23.2"x23.1"x21.7"h	17.3"x17.6"x7.9"h + 7.4"	16.3"	189.6	883	110 / 60 / 1600	15.7"x19.6"

CHAMBER VACUUM MACHINES

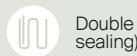
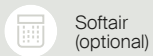
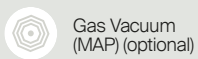
The VM Line of vacuum packing machines incorporates decades of experience, continuous improvements, and the desire to succeed in creating packaging with unique performance! Each machine is made of stainless steel, from the inner structure to the bodywork and vacuum chamber.

IDEAL FOR:

Restaurants, Hotel, Butcher shops, Delicatessens, Cheese factory, Food processing laboratories



MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	VOLTAGE	MAX BAG DIMENSIONS
	inches	inches	inches	lb	cf/h	V / Hz / W	inches
VM18	22.9"x22.6"x19.5"h	17.3"x17.6"x7.3"h	16.5"	163.1	883	110 / 60 / 1600	15.7"x19.6"



MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	VOLTAGE	MAX BAG DIMENSIONS
	inches	inches	inches	lb	cf/h	V / Hz / W	inches
VM18 h	22.9"x22.4"x39"h	17.3"x17.6"x7.3"h	16.5"	211.6	883	110 / 60 / 1600	15.7"x19.6"

PRODUCT OVERVIEW

To cook

The sous-vide cooking line represented by SV Thermo, the top machine for sous-vide cooking, the only thermostatic bath on the market equipped with 3 core probes and decimal temperature control. Ideal for low temperature sous-vide cooking.

→ Sous-vide cooking



The best way to operate sous vide cooking is in water at low temperature. Excellent results and each product will have its own colors, flavors and aromas enhanced, as well as its nutritional properties and organoleptic characteristics maintained.

→ SV Thermo

Thermostatic bath for low temperature cooking of sous vide products. SV Thermo is equipped with a totally stainless steel body, 3 millesimal temperature control probes, 4 different cooking modes, a digital panel with 4 displays and 99 programs memory, 4 timer, a practical basket with removable dividers, "anti-shock" glass lid, possibility of connection to the water supply for automatic refilling of the tank, 2 water loading solenoid valves and 1 water discharge solenoid valve.

FEATURES AND FUNCTIONALITY

Precise temperature control

The heating element is a silicone resistance positioned on the whole bottom of the tank, thanks to the PID controller and the PT1000 water temperature probe (A-class) the machine guarantees a control with millesimal precision.

Three core probes

Cooking time in Sous Vide depends on the volume of the product. SV Thermo can be equipped with 3 probes to check the core temperature of your product.

The 'water' GREEN oven

Using a dedicated machine for cooking and regenerating in vacuum allows the other equipment to be completely free to perform other functions, such as traditional cooking, browning or finishing. Lower management costs, compared to other cooking systems.

Perfect circulation of water

Circulation of water is made by convective principle and continuous injection of water thanks to the direct connection to the water supply.

THE “TOP” MACHINE FOR THE SOUS-VIDE COOKING

The unique sous-vide cooking system equipped with 3 core probes at decimal temperature control. Ideal for products cooked at low temperature.

IDEAL FOR:

Restaurants, Hotel, Butcher shops, Delicatessens



SV Thermo



MODEL	SIZE	CAPACITY	WEIGHT	POWER GRID VOLTAGE	MAX POWER ABSORPTION
	inches	lt	lb	V / Hz	W
SV Thermo	20.2"x11.9"x8.1"h	27	59.5	110 / 60	1600





Accessories

PRESERVATION ACCESSORIES

 Stainless steel trays

VACUUM ACCESSORIES

 Accessory for external vacuum in containers

 TAG wireless printer

 SYV Valve

 Professional Suction Tube

 Suction Tube

 Stainless Steel Funnel

 Easy Flat

SUPPORT ACCESSORIES

 Bag Cutter

 Carriages

 Inclined Shelf

 Maintenance kit

ETL

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certified by DNV ISO 9001.



www.orved.it

