

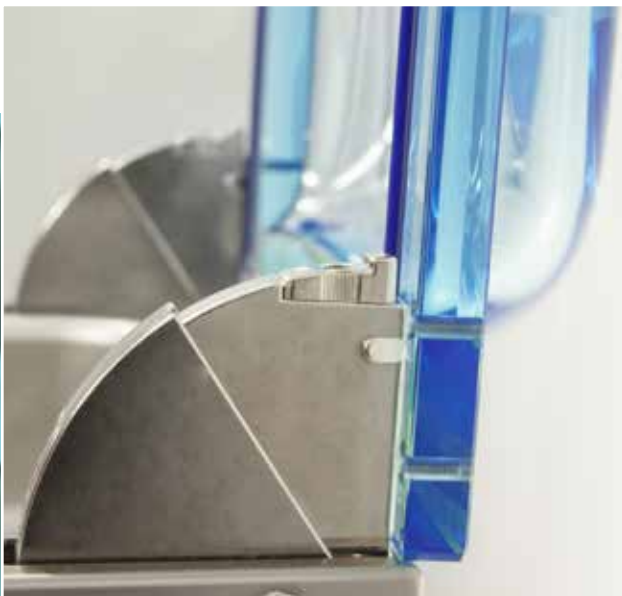


VERDE
DENTRO

Flavour's Wardens

BRIGHT LINE

IT'S THE DETAIL THAT MAKES
THE DIFFERENCE, ABOVE ALL
WHEN VACUUM PACKING!



VacuumMasters
Visit our website www.orved.it

THE BEST FOR FUNCTIONS AND RELIABILITY

The vacuum packing machines of the **Bright Line** are completely in Stainless Steel and equipped with exclusive programs for a perfect vacuum! They stand out thanks to the double sealing of series and the possibility to vacuum pack more products at the same time.



MODIFIED ATMOSPHERE

The ideal system to vacuum pack soft and delicate products thanks to gas injection.



100% MADE IN ITALY VACUUM PUMP

High-quality vacuum pump, ensuring excellent performances and results. It was conceived in cooperation with our partner DVP, on the basis of their knowledge and Orved's specific experience in Horeca sector.



ABSOLUTE VACUUM SENSOR

Max vacuum thanks to the sensor of absolute vacuum.



DOUBLE SEALING

No vacuum loss, even in the presence of fats or oils, thanks to the double sealing.



SOFT AIR

Optional feature to easily vacuum pack products with sharp edges.

The **Bright Line** range of vacuum packing machines ensure a perfect and above all lasting vacuum, thanks to the high-pressure sealing system which guarantees an unequalled sealing.



DATE STAMP

REMOVABLE TOP BAR WITHOUT ANY TOOLING

SUPERIOR LID THICKNESS FOR BETTER SAFETY

HYDROFORMED VACUUM CHAMBER FOR EASY CLEANING

REMOVABLE SEALBAG

WATERPROOF DIGITAL CONTROL PANEL

PRESET PROGRAMS

WI-FI MODULE

DIGITAL CONTROL PANEL

UP - DOWN

Buttons to set the programs.

USB PORT

Programs cloning and quick firmware updating thanks to the easily accessible USB port located on the front panel.

SEAL OR CHANGE

To start the sealing cycle earlier or move on to the next function.

MAIN ON/OFF SWITCH



VACUUM GAUGE

Analog vacuum gauge indicating the real vacuum.

PROG

Button to set up the selected program.

PUMP FUNCTION

Keeps the pump continuously on.

END OF CYCLE

Interrupts the vacuum cycle manually in case of any emergency.



5 LANGUAGES

Supports 5 languages: Italian, English, Spanish, French and German.



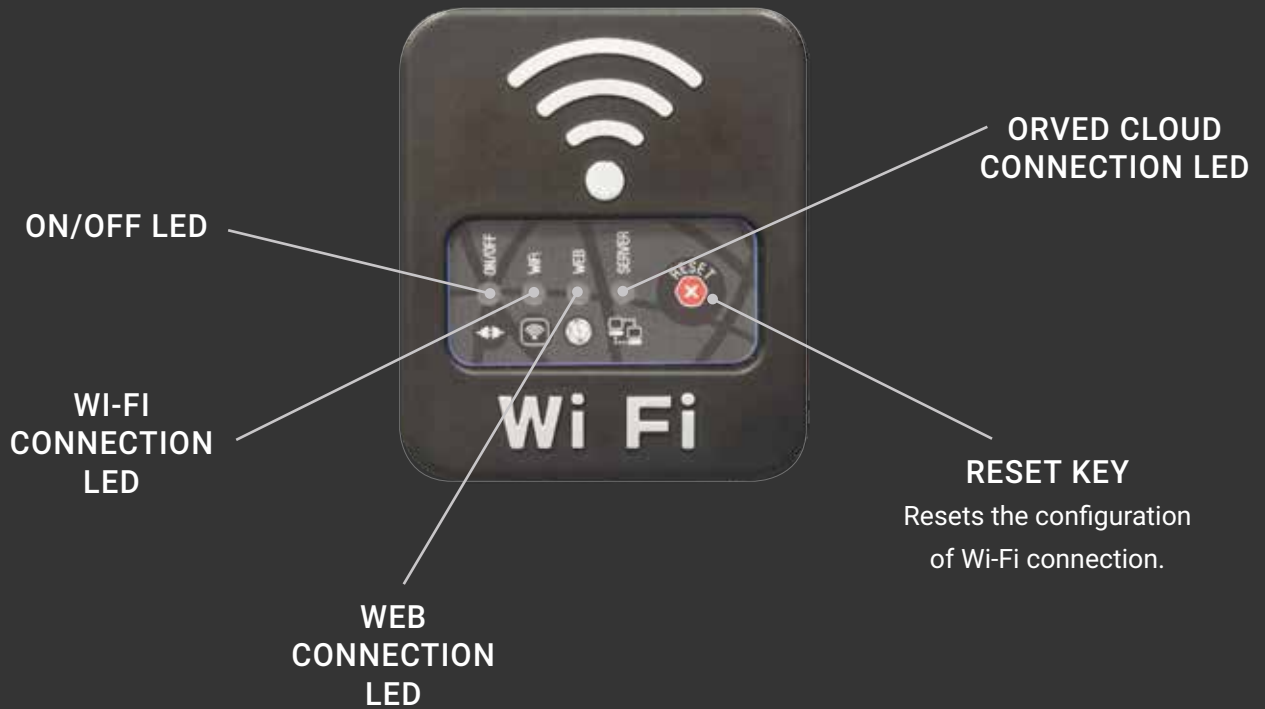
DIGITAL

The command panel is totally digital and waterproof.

WI-FI

"Be smart with Orved"

Log onto the Service through the Wi-Fi and check your vacuum packing machine on the web, customize the programs according to your needs, receive a text message or an e-mail with anomaly or maintenance warnings.



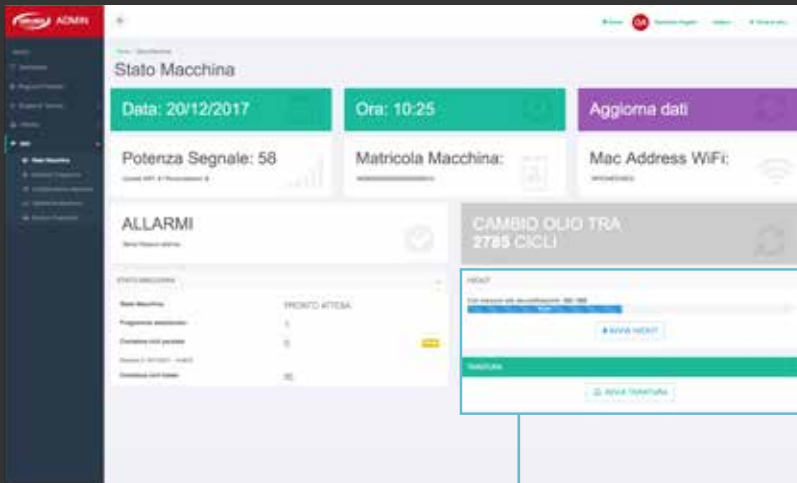
ORVED SERVICE

By registering your product on the Orved Service portal you will have the possibility to view live which vacuum packing machines are Wi-Fi connected.



If the led is green the machine is on.





You can quickly activate the H2Oout cycle or the calibration cycle.

Machine status

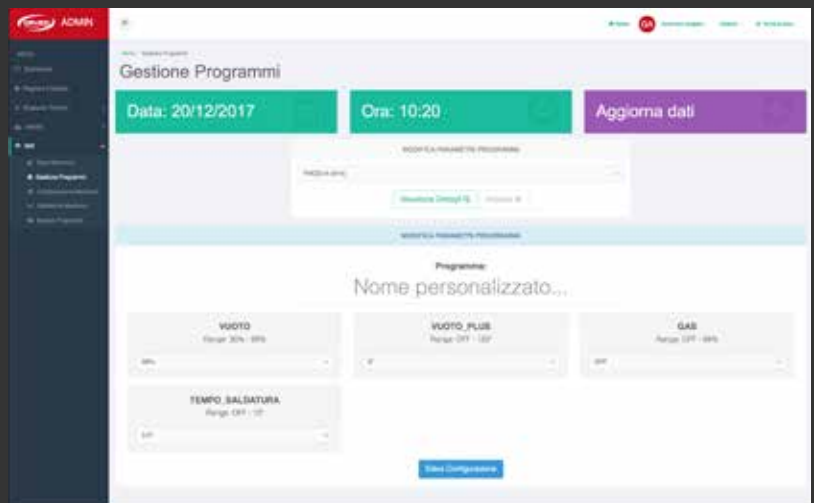
By clicking on the machine status you can automatically divert to the control panel and see first-hand the latest updates in respect to oil change, potential machine problems and alarms.

Programs handling

Customize the standard program name and modify its settings to best optimize them.

Set the starting program on an Orved vacuum packing machine remotely.

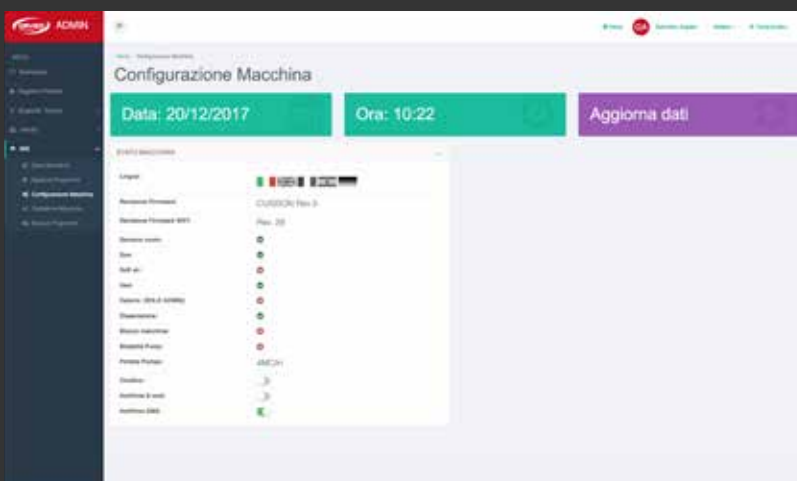
Thanks to the control panel you will be able to optimize the time and handle everything from your device.

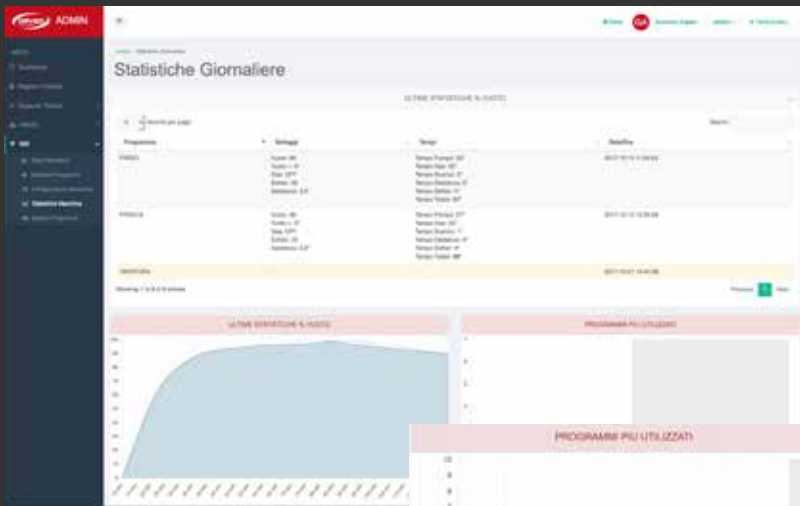


Machine configuration

You can quickly change the language on the display, activate/disable the buzzer and handle the receipt of e-mail or text message notifications.

Thanks to the notifications you will always be updated regarding the machine status and you will be informed in case of anomalies or required maintenance.





Machine statistics

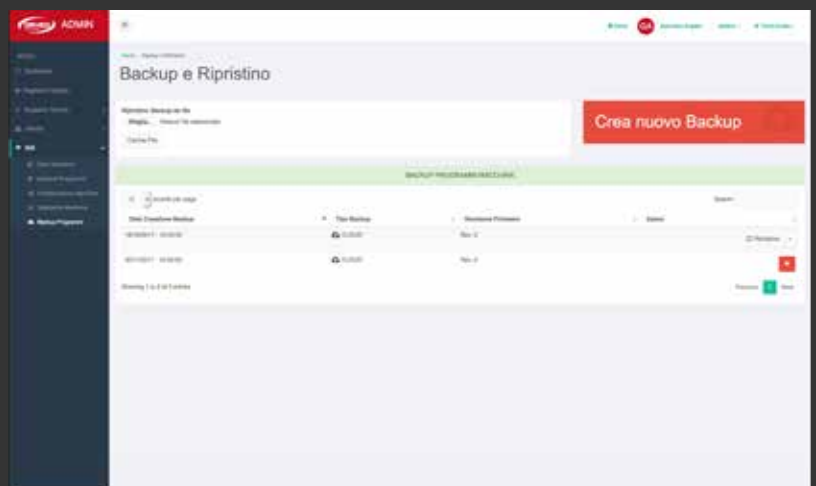
You can view the statistics of the programs started on the vacuum packing machine.

Observe which programs are mostly in use.

Check the pump development thanks to the graph showing the vacuum percentage reached in a time frame.

Programs backup

Activate the backup of the program settings to share them on another unit. You will never lose the program setting and you will be able to start them on any Orved vacuum packing machine.



MULTI DEVICE

Connect to Orved Service from desktop pc, tablet or smartphone to handle and control your vacuum packing machine wherever you are. You will enjoy Orved Service news at any time.



PROGRAMS



DEAERATION PROGRAMS

Innovative programs which simplify, speed up and automate the vacuum packing processes ensuring no spillage from the bag.



Solids



Sauces



Dense
sauces



Cream + pastry
bases



Marinades



PRESET PROGRAMS

Orved chefs and skilled engineers have conceived the preset vacuum programs ideal to extend the Shelf-Life of your products as long as possible.



Vegetables



Meat



Poultry



Fish



Dessert



Bakery
products



Powders and
spices



Fresh
pasta



6 JARS PROGRAMS

Special preset programs for perfect vacuum packing in containers.

JARS NO STOP

JARS SENSOR

JARS MIN

JARS MED

JARS MAX

JARS EXTREME

100% SAFETY GUARANTEED

The Bright Line range of vacuum packing machines are secure in all aspects. The extremely thick lid and completely airtight vacuum chamber are just a few of its main features.

To ensure the best vacuum in terms of safety and quality.



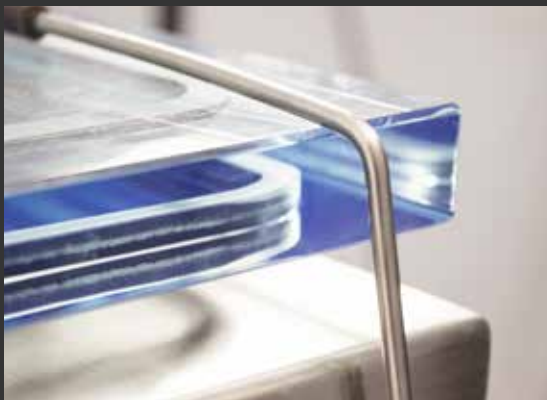
AIRTIGHT PANEL

Stainless steel control panel, with electronic parts protected from humidity and contamination by an internal airtight flame-retardant case.



HIGH QUALITY

Vacuum chamber from high-quality stainless steel resistant to aggressive agents and to oxidation, characterized by a smooth shape thanks to hydroforming process* (Pag. 10).



GUARANTEED THICKNESS

A superior lid thickness of 22-24 mm, ensuring maximum safety even after thousands of cycles. This thickness is synonymous with high resistance over time, while the absence of edges and the presence of rounded forms ensure user-friendliness and easy cleaning.



REMOVABLE TOP BAR

A new anodized aluminum top bar, releasable without using tools thanks to a patented system, which can be operated manually, and allows easy cleaning of the lid.

NEW

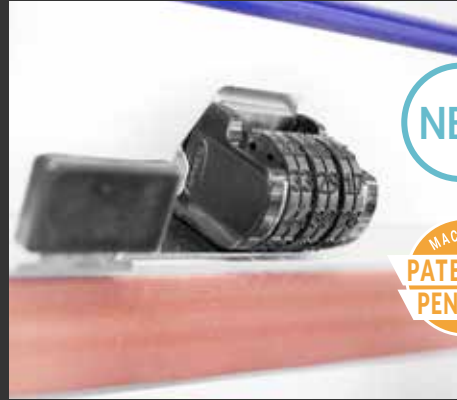
MACHINES
PATENTED
PENDING

90°



LID

90° opening to ensure extremely easy cleaning and maintenance.



NEW

MACHINES
PATENTED
PENDING

NEW DATE STAMP

Manually set by the user, robust and reliable, it doesn't need any electrical connection and it is easily releasable for cleaning.



POWER STEEL

*Hydro-forming is a production process which guarantees a constant thickness of the chamber wall at any point, preventing deformation and ensuring a longer durability.



EASY VACUUM

Thanks to the "Easy" accessory it is now possible to vacuum pack outside the vacuum chamber by means of channelled bags.

STANDARD

Bright 20
Bright 30,
Bright 1800

OPTIONAL

Bright 12
Bright 16,
Bright 18
Bright 53,
Bright 18h
Bright 53h



2 SEALING BEAMS

You can vacuum pack more products at the same time thus reducing the working times.



DOUBLE SEALING

It increases dramatically the airtight sealing safety of the vacuum bag.

EASY CLEANING FOR A PERFECT VACUUM!



PERFECT CLEANING

Thanks to hydro-forming process the vacuum chamber appears smooth with rounded corners which simplifies and speeds up the maintenance and cleaning operations. Under condition of max vacuum any possible deformation is limited due to the constant wall thickness guaranteeing perfectly smooth surfaces.



ACCESS

The unique opening system, with support rod, enables complete access to inner components. This quick and easy system facilitates the maintenance and clearing of the unit.



ASY OIL CHANGE

Positioned at the base of the machine a retractable tray with easy slide access allows you to drain waste oil from the pump.



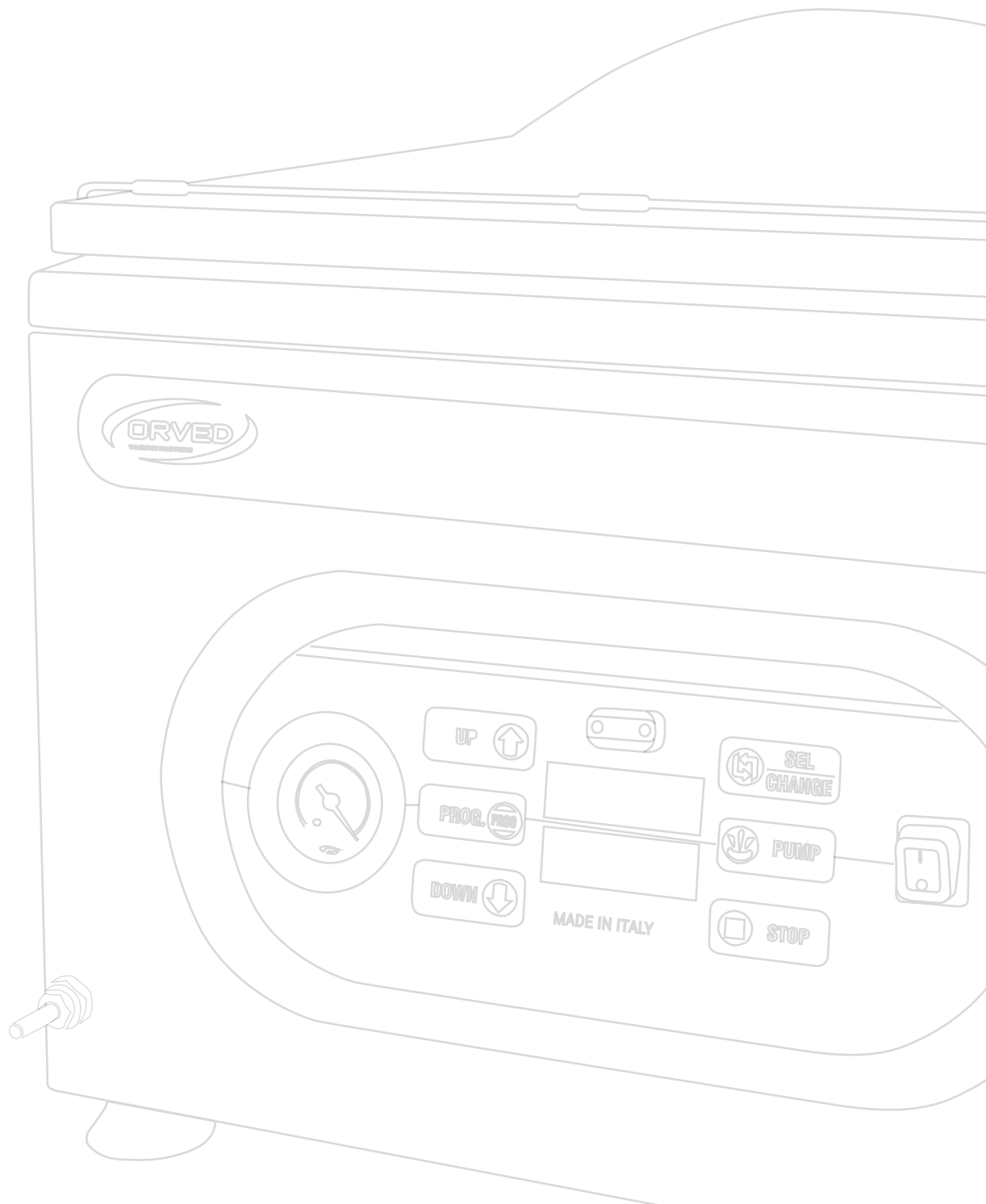
REMOVABLE SEALBAG

Easy to remove sealbag without tools. Protection cap to ensure closing of the junction during chamber cleaning. All the internal elements of the chamber are easily removed for cleaning.



TECHNICAL DATA

IT'S THE DETAIL THAT MAKES THE DIFFERENCE,
ABOVE ALL WHEN VACUUM PACKING!



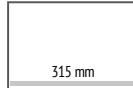
TECHNICAL DATA

BRIGHT 315

- > Bodywork: stainless steel
- > Size: 440x438x460h mm
- > Chamber size: 332x335x100/130h mm
- > Weight: 41,5 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 450 W
- > Vacuum pump: 8 m³/h
- > Max bag size: 300x350 mm



SEALING BARS

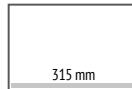


BRIGHT 315H

- > Bodywork: stainless steel
- > Size: 455x465x407h mm
- > Chamber size: 332x335x190h mm
- > Weight: 43 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 450 W
- > Vacuum pump: 8 m³/h
- > Max bag size: 300x350 mm



SEALING BARS



BRIGHT 12

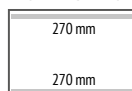
- > Bodywork: stainless steel
- > Size: 400x530,5x400,6h mm
- > Chamber size: 290x400x190h mm
- > Weight: 42 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 450 W
- > Vacuum pump: 8 m³/h
- > Max bag size: 250x450 mm
- > Wheelbase bars: 300,6 mm



SEALING BARS



SEALING BARS



OPTIONAL

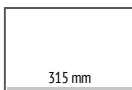


BRIGHT 16

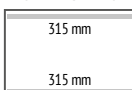
- > Bodywork: stainless steel
- > Size: 450x570x456h mm
- > Chamber size: 343x434x200h mm
- > Weight: 51 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 750 W
- > Vacuum pump: 12 m³/h
- > Max bag size: 300x450 mm
- > Wheelbase bars: 340 mm



SEALING BARS



SEALING BARS



OPTIONAL

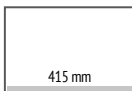


BRIGHT 18

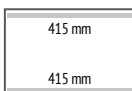
- > Bodywork: stainless steel
- > Size: 585x587x501h mm
- > Chamber size: 448x440x200h mm
- > Weight: 90 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 1200 W
- > Vacuum pump: 25 m³/h
- > Max bag size: 400x500 mm
- > Wheelbase bars: 333 mm



SEALING BARS



SEALING BARS



OPTIONAL

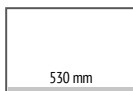


BRIGHT 53

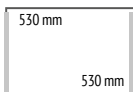
- > Bodywork: stainless steel
- > Size: 712x721x485h mm
- > Chamber size: 575x575x160h mm
- > Weight: 105 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 1200/1500 W
- > Vacuum pump: 25 m³/h
- > Max bag size: 500x500 mm
- > Wheelbase bars: 481 mm



SEALING BARS



SEALING BARS



OPTIONAL

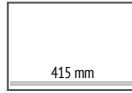


BRIGHT 18H

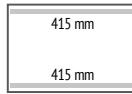
- > Bodywork: stainless steel
- > Size: 590x590x1007h mm
- > Chamber size: 448x440x200h mm
- > Weight: 99 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 1200 W
- > Vacuum pump: 25 m³/h
- > Max bag size: 400x500 mm
- > Wheelbase bars: 333 mm



SEALING BARS



SEALING BARS



OPTIONAL



BRIGHT 53H

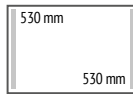
- > Bodywork: stainless steel
- > Size: 727x745x1025h mm
- > Chamber size: 575x575x160h mm
- > Weight: 125-145 kg
- > Power grid voltage: 220/240V 50/60Hz - 400V 50/60Hz 3ph +PE
- > Max power absorption: 1200-1500 W
- > Vacuum pump: 25 m³/h - 60 m³/h
- > Max bag size: 500x500 mm
- > Wheelbase bars: 481 mm



SEALING BARS



SEALING BARS



OPTIONAL



BRIGHT 20

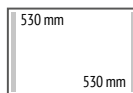
- > Bodywork: stainless steel
- > Size: 830x707x1003,5h mm
- > Chamber size: 680x575x200h mm
- > Weight: 175 - 200 kg
- > Power grid voltage: 400V - 50/60H 3ph +PE
- > Max power absorption: 1500 W - 2200 W
- > Vacuum pump: 60 m³/h - 106 m³/h
- > Max bag size: variable
- > Wheelbase short bars: 586,4 mm
- > Wheelbase long bars: 481 mm



SEALING BARS



SEALING BARS

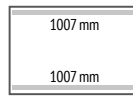


BRIGHT 30

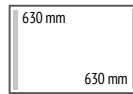
- > Bodywork: stainless steel
- > Size: 1141x889x1069h mm
- > Chamber size: 1027x680x200h mm
- > Weight: 291 kg
- > Power grid voltage: 400V - 50/60H 3ph +PE
- > Max power absorption: 2500-5100 W
- > Vacuum pump: 106-151 m³/h
- > Max bag size: variable
- > Wheelbase short bars: 2x630 mm
- > Wheelbase long bars: 2x1007 mm



SEALING BARS



SEALING BARS

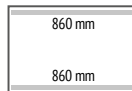


BRIGHT 1800

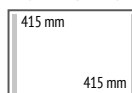
- > Bodywork: stainless steel
- > Size: 1003,5x610,5x1002,7h mm
- > Chamber size: 903x463x200h mm
- > Weight: 180 kg
- > Power grid voltage: 400V - 50/60H 3ph +PE
- > Max power absorption: 2200 W
- > Vacuum pump: 60 m³/h
- > Max bag size: variable
- > Wheelbase short bars: 809 mm
- > Wheelbase long bars: 369 mm



SEALING BARS



SEALING BARS

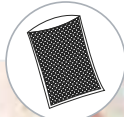


ACCESSORIES AND BAGS

Usable with Bright Line



Smooth vacuum bags



Channelled vacuum bags



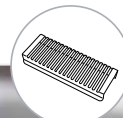
Smooth cooking vacuum bags



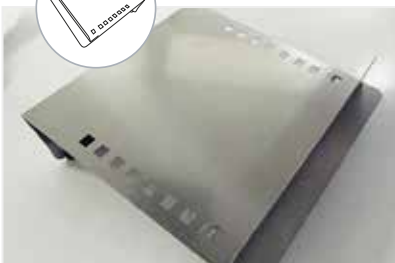
Carriage



Conserbox containers



Easy, accessory to operate external vacuum



Inclined shelf



ORVED SERVICE

Register your product on:

www.orved.it/service

To activate your **12-month** warranty and take advantage of many services



SCANS THE QR CODE



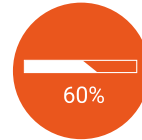
View on smartphone



On-line assistance
and spare parts
requirement



Download of
user manuals



Reparation request
and check on the progress
directly on-line **H24**

SYMBOLS LEGEND

● Standard ● Optional ● On request

- | | | |
|------------------------------------|-------------------------------------|------------------------------------|
| Deaeration programs | Nozzle for jars | Optional vacuum pump |
| Vacuum preset programs | Gas | Usable with smooth vacuum bags |
| Digital command panel, 32 programs | Data stamp | Usable with channelled vacuum bags |
| Absolute vacuum sensor | Easy for external vacuum | Set of vacuum bags Basic |
| Double resistance* | H2out pump dehumidification program | Set of vacuum bags Premium |
| Cut of seal* | Softair | Wifi Module |

*Please note, if you have the cut of seal you cannot have the double resistance



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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV ISO9001