



VERDE
DENTRO

Flavour's Wardens

VM LINE

MANUFACTURING EXPERIENCE
AND DETERMINATION ARE THE
MILESTONES OF THIS LINE!



VacuumMasters

Visit our website www.orved.it

SIMPLICITY, COMFORTABLE, RELIABILITY

“High reliability and manual planning in order to, once more, make the final user the only manager of any Vacuum process”

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.

Solidity and durability are the strengths of this line that, over time, is increasingly known for its resistance, in line with Orved's experience in the specific sector.



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.



ULTRA RAPID PACKING

Times of Vacuum cycle are extremely quick, in order to pass every competitor machine.



VERSATILITY OF USE

Thanks to the use of "Easy" accessory they allow the creation of internal and external Vacuum with surprising rapidity.



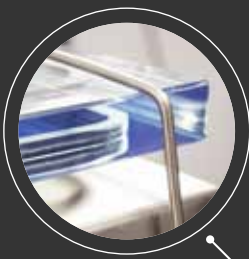
H²OUT

Cycle of Vacuum pump to remove all the moisture inside the pump.



DOUBLE WELDING BAR

Vacuum packing more products simultaneously, reducing the working times. Optional for models VM16, VM18 e VM53.



COVER
Ultra resistant with great width for a maximum safety.



SEALING BAR
The sealing bar easy to extract simplifies the maintenance and cleaning operation.



CHAMBER
The vacuum chamber made of stainless steel, smooth and bright.



BODYWORK
Entirely made of high-quality stainless steel, strong and resistant to aggressive agents.



EXTERNAL VALVE
Thanks to the external inlet valve Vacuum packing in containers will be super easy!



CONTROL PANEL
The VM Line have an electromechanical control panel, ergonomic and user-friendly.

Unmissable quality fruit of decades of experience!

ELECTROMECHANICAL CONTROLS PANEL

"Packing has never been so fast and easy!"

All vacuum packing machines of the VM Line, have an electromechanical control panel with manual reliable entries, easy-to-use built with high resistance materials, to last a long time. It is designed to be intuitive for every operation and suitable for handling any food product.



"High resistance with unique performance"

The VM Line Vacuum packing machines offer security in all their aspects, summing up all the characteristics that highlight Orved: the ultra thick cover and the totally watertight chamber are but some of the main characteristics of this line.



DOUBLE SEALING

Optional for Vm 53, it guarantees double safety for airtight sealing of Vacuum bag. The products will be perfectly sealed over time and won't cause any type of drop.



TOP QUALITY

Vacuum chamber totally in high quality stainless steel that always guarantees a perfect Vacuum in an ultra resistant chamber, with no welds and with rounded edges.



GUARANTEED THICKNESS

The thickness of the cover guarantees the maximum safety even after thousand of cycles over time, while the absence of edges and the rounded shapes guarantee easy cleaning operations.



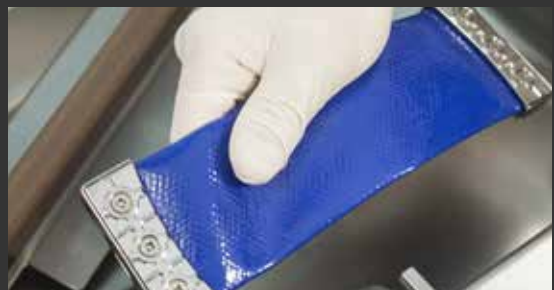
EASY VACUUM

Thanks to the "Easy" accessory it is possible to create Vacuum even outside of the chamber using embossed bags.



PERFECT CLEANING

Thanks to its rounded corners and to the stainless steel Vacuum chamber the maintenance and clearing processes will be simple and quick. The chamber is made of one single piece without junction points, this continuity guarantees smooth and bright surfaces easy to clean.



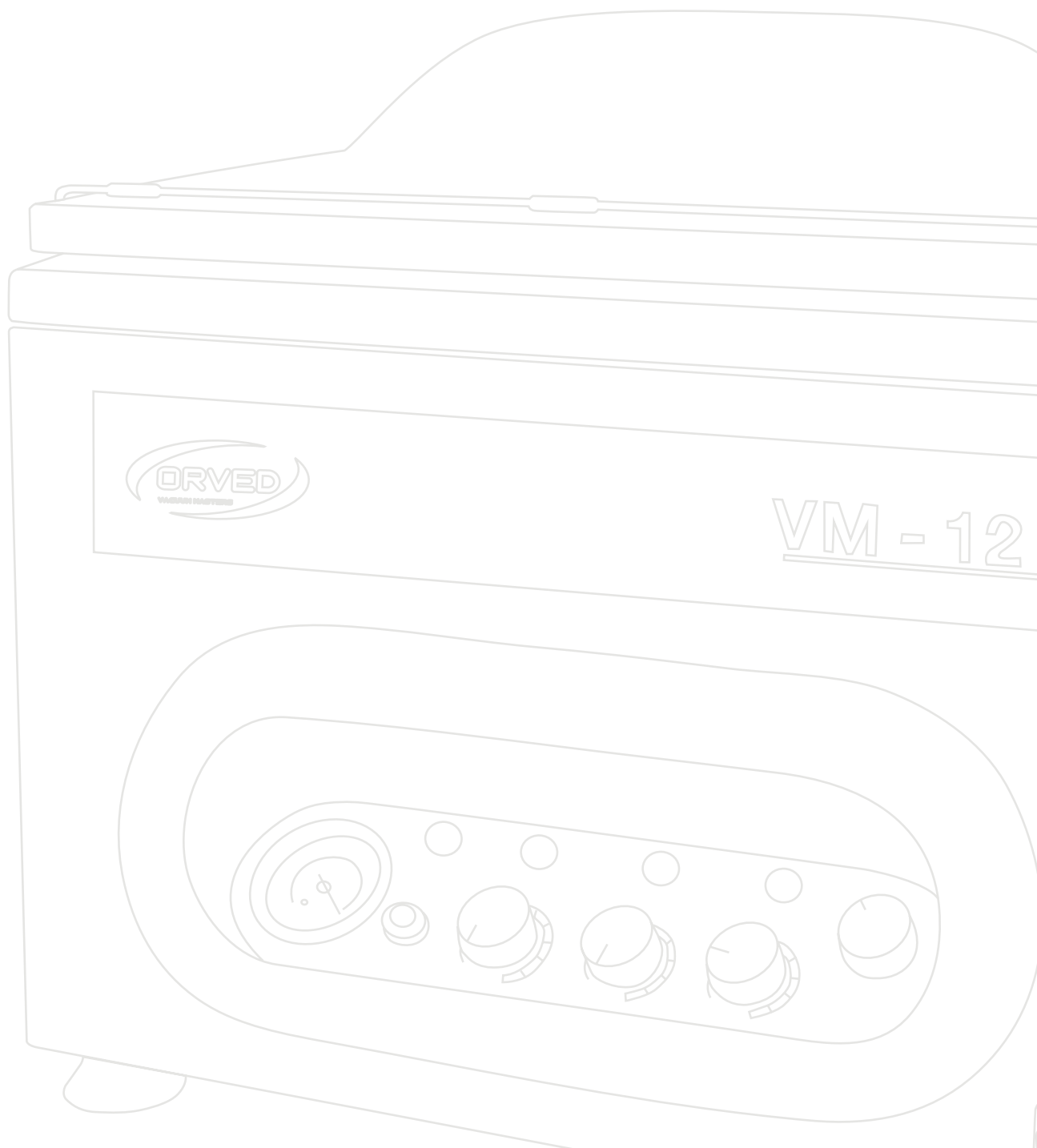
100% DECOMPOSABLE

The sealing bar and the bar-feeding pad, easy to extract, allow the complete clearing of the internal surfaces. The Vacuum chamber will be cleaned and ready to perform the Vacuum cycle perfectly.



TECHNICAL DATA

MANUFACTURING EXPERIENCE AND DETERMINATION
ARE THE MILESTONES OF THIS LINE!



TECHNICAL DATA

VM 12

- > Bodywork: stainless steel
- > Size: 405x520x370h mm
- > Chamber size: 290x400x180h mm
- > Weight: 36 kg
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 450 W
- > Vacuum pump: 8 m³/h
- > Max bag size: 250x400 mm



SEALING BARS

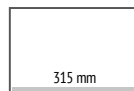


VM 16

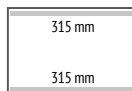
- > Bodywork: acciaio inox
- > Size: 452x520x445h mm
- > Chamber size: 343x434x200h mm
- > Weight: 51 kg
- > Power grid voltage: 230V - 50Hz
- > Max power absorption: 750 W
- > Vacuum pump: 12 m³/h
- > Max bag size: 300x400 mm
- > Wheelbase bars: 328 mm



SEALING BARS



SEALING BARS

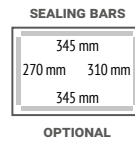
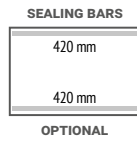
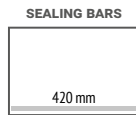


OPTIONAL



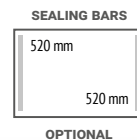
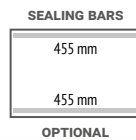
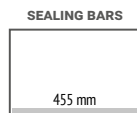
VM 18

- > Bodywork: acciaio inox
- > Size: 582x574x496h mm
- > Chamber size: 448x440x185h mm
- > Weight: 72 kg
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 1200 W
- > Vacuum pump: 25 m³/h
- > Max bag size: 400x500 mm
- > Wheelbase bars: 329 mm



VM 53

- > Bodywork: acciaio inox
- > Size: 600x710x500h mm
- > Chamber size: 485x550x175h mm
- > Weight: 96 kg
- > Power grid voltage: 230V - 50/60Hz
- > Max power absorption: 1200 W
- > Vacuum pump: 25 m³/h
- > Max bag size: 450x550 mm
- > Wheelbase short bars: 402 mm
- > Wheelbase long bars: 466 mm

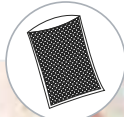


ACCESSORIES AND BAGS

Usable with VM Line



Smooth vacuum bags



Channelled vacuum bags



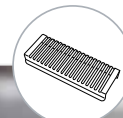
Smooth cooking vacuum bags



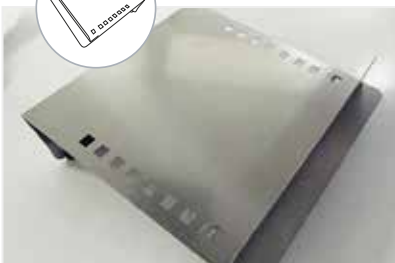
Carriage



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



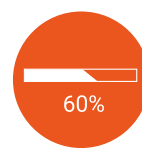
View on smartphone



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

Double resistance

Cut of seal

Nozzle for jars

Softair

Easy for external vacuum

H2out pump dehumidification program

Optional vacuum pump

Usable with smooth Vacuum bags

Usable with channelled Vacuum bags

Set of vacuum bags Basic

Set of vacuum bags Premium



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COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV ISO9001