



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 456mm
VACUUM PUMP 25 m³/h
ABSOLUTE SENSOR CONTROL

FEATURES

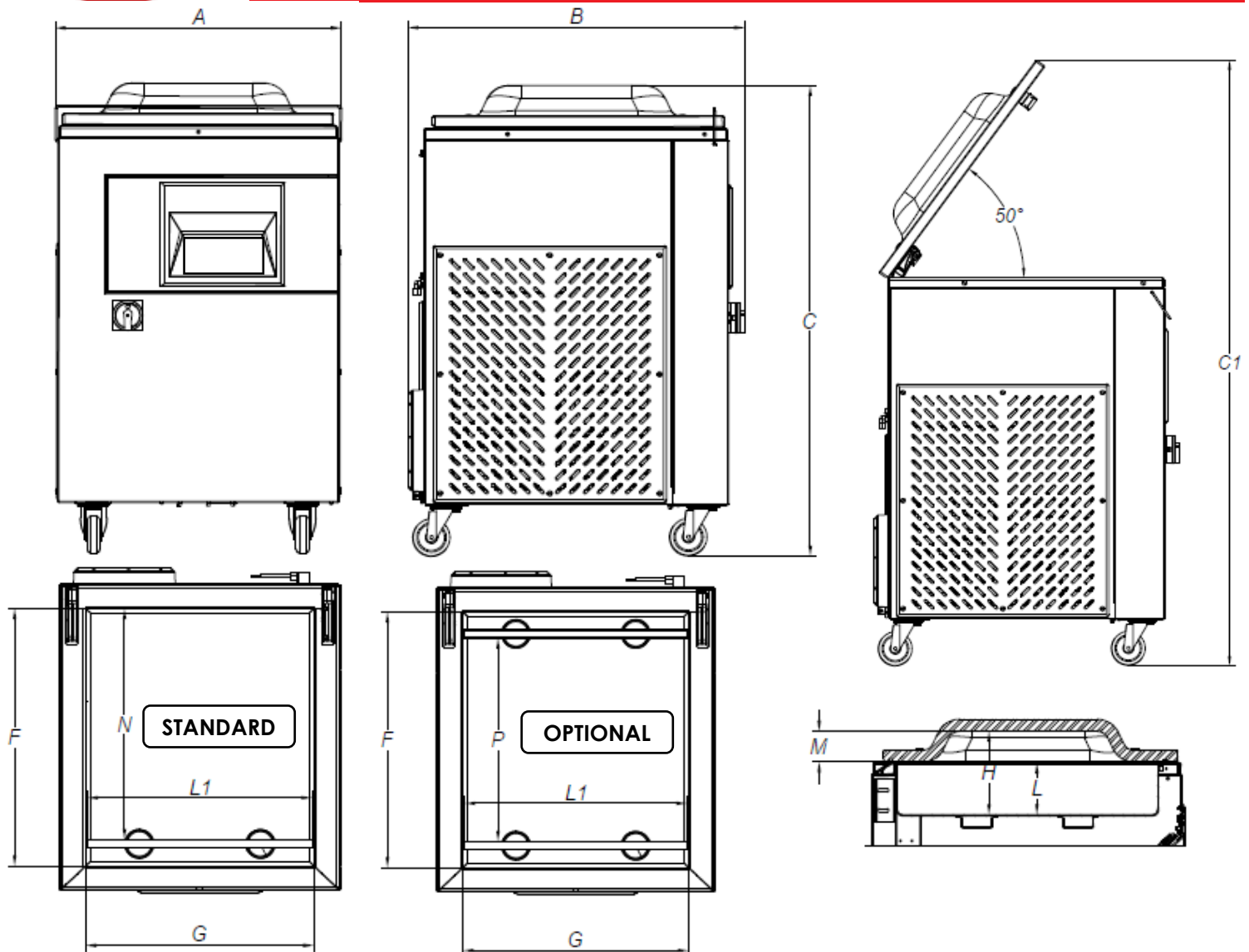
- Busch oil recirculation pump 25 m³/h;
- Vacuum level control using a high-precision absolute sensor that does not require calibration;
- Maximum achievable vacuum 99.8% (2 millibar);
- 456mm sealing bar (Standard) or double 456mm sealing bar (Optional), with double sealing. Easily removable for cleaning;
- Horizontal AISI304 vacuum chamber;
- 5" TFT touch-screen control panel, protected by scratch-resistant tempered glass, resistant to liquids, humidity, dirt, and dust;
- 5 available languages (IT, EN, FR, ES, DE);
- 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.

AVAILABLE OPTIONS

- 1) DOUBLE SEALING BAR
- 2) SEAL CUTTING
- 3) OIL RECIRCULATION PUMP 60 m³/h version 50Hz or 50/60HZ
- 4) GAS+SOFTAIR:
 - inert gas supply with 2 nozzles per 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	mm	456
Nominal pump speed	m ³ /h	25(60 optional)
Final pressure	mbar	2
Chamber size FxGxH	mm	551x487x175
Useful chamber space N (P)	mm	495 (438)
Chamber depth L	mm	110
Chamber volume	Lt	47
Power	kW	1,2 (2,2)
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE (230-400V / 50Hz 3P+N+PE 16A) (190-460V 50/60Hz 3P+N+PE 16A)
Power cord and plug		2m + IEC / Schuko (3m / CEE)
Housing materials		Steel inox (AISI304)
Vacuum chamber material		Steel inox (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions AxBxC	mm	612x720x1007
Maximum height with open lid C1	mm	1430
Distance between supports DxE	mm	/
Weight (with shelves)	kg	/
Noise level	dB(A)	<70
Environmental operating temperature (min-max)	°C	12-40