



Made in Italy

# Vacuum & Sous Vide

## External Vacuum Machines

Orved's external vacuum machines range offers accessibility and ease of use in a small package. Available for domestic and light commercial use, manufactured with Italian know-how and expertise; these units will offer dependable and safe results consistently. To be used with channeled bags, all units can also work with special vacuum containers (vuotobox) or bottles of wine (with the adapted valve).

- Compatible bag type: CB Series
- Vuotobox compatible
- For external vacuum only



### EVP

- Power: 120V, 85W, 5-15P
- Sealing Beam: 12.25"
- Pump Speed: 140 cf/h
- Final Pressure: 0.15 bar
- Dimensions: 10.5" L x 14.2" W x 5" H
- Net Weight: 8.8 lbs
- Ship Dims: 12" L x 18" W x 6" H
- Ship wt. 10 lbs



### VAC2500

- Power: 120V, 85W, 5-15P
- Sealing Beam: 12.25"
- Pump Speed: 140 cf/h
- Final Pressure: 0.15 bar
- Dimensions: 11.62" L x 14.62" W x 5.5" H
- Net Weight: 15 lbs
- Ship Dims: 14" L x 18" W x 9" H
- Ship wt. 17 lbs

## Chamber Vacuum Machines

Orved's complete range of chamber vacuum machines for culinary professionals combines reliability with ease of use. With features like: rounded corners, high polish stainless steel, easily removable sealing beam, pump dehumidification, cycle counter and easy oil changes these units are manufactured with a strong emphasis on hygiene and safety as well as effortless maintenance. First oil change included on most units!

- Compatible bag type: CB, SB & SCB Series
- Vuotobox compatible
- For internal & external vacuum



### EVOX3

- Power: 120V, 350W, 5-15P
- Chamber Size: 14" W x 14.3" D x 7.2" H
- Sealing Beam: 12"
- Pump Speed: 8 m<sup>3</sup>/h
- Final Pressure: 2 mbar
- Max. Bag Width: 11.7" x 15.7"
- Dimensions: 23.6" L x 19.5" W x 11.3" H
- Net Weight: 64 lbs
- Ship Dims: 32" L x 47" W x 16" H
- Ship wt. 94 lbs



### EVOXF1 (red)

### EVOXL1 (yellow)

- Pump Speed: 12 m<sup>3</sup>/h



### VM12

- Power: 120V, 300W, 5-15P
- Chamber Size: 11.4" W x 15.7" D x 6.3" H
- Sealing Beam: 10.6"
- Pump Speed: 8 m<sup>3</sup>/h
- Final Pressure: 2 mbar
- Dimensions: 20.5" L x 16" W x 14.6" H
- Net Weight: 80 lbs
- Ship Dims: 32" L x 47" W x 20" H
- Ship wt. 110 lbs

*Electromechanical*



### 315VM8

- Power: 120V, 350W, 5-15P
- Chamber Size: 13.12" W x 13" D x 3.12" H
- Sealing Beam: 12"
- Pump Speed: 8 m<sup>3</sup>/h
- Final Pressure: 2 mbar
- Max. Bag Width: 11.7" x 15.7"
- Dimensions: 17.75" L x 17.75" W x 23.5" H
- Net Weight: 70.5 lbs
- Ship Dims: 25" L x 25" W x 25" H
- Ship wt. 105 lbs

*Digital - 10 programs*



### VM16

- Power: 120V, 750W, 5-15P
- Chamber Size: 13" W x 17" D x 4" H
- Sealing Beam: 12.25"
- Pump Speed: 12 m<sup>3</sup>/h
- Final Pressure: 2 mbar
- Max. Bag Width: 11.7" x 17.7"
- Dimensions: 20.75" L x 17.25" W x 17" H
- Net Weight: 112.5 lbs
- Ship Dims: 32" L x 47" W x 22" H
- Ship wt. 145 lbs

*Electromechanical*

*Available options:*

*Digital controls, gas injection, soft-air additional sealing beam*



## cont. Chamber Machines



### VM18

- **Power:** 120V, 1200W, 5-20P
- **Chamber Size:** 17.12" W x 17.12" D x 8.5" H
- **Sealing Beam:** 16.4"
- **Pump Speed:** 25 m<sup>3</sup>/h
- **Final Pressure:** 0.5 mbar
- **Max. Bag Width:** 15.7" x 17.7"
- **Dimensions:** 21" L x 21" W x 20" H
- **Net Weight:** 176.5 lbs
- **Ship Dims:** 32" L x 47" W x 25" H
- **Ship wt.** 210 lbs

#### Electromechanical

Available options:

Digital controls, gas injection, soft-air additional sealing beam



### VM18H (floor standing)

- **Power:** 120V, 1200W, 5-20P
- **Chamber Size:** 17.12" W x 17.12" D x 8.5" H
- **Sealing Beam:** 16.4"
- **Pump Speed:** 25 m<sup>3</sup>/h
- **Final Pressure:** 0.5 mbar
- **Max. Bag Width:** 15.7" x 17.7"
- **Dimensions:** 21" L x 21" W x 39.75" H
- **Net Weight:** 209.5 lbs
- **Ship Dims:** 47" L x 32" W x 45" H
- **Ship wt.** 260 lbs

#### Electromechanical

Available options:

Digital controls, gas injection, soft-air additional sealing beam

## SV Series

Part of the Cuisson series, this machine innovates with a double chamber to handle bags containing liquids vertically. The newly designed panel supports multiple languages and allows for easy access to the over 30 programs this machine has to offer, including automated ones by product category or specific to conservation process or Sous-vide cooking! This machine already comes with all available options and is designed for the consummate Chef.



VERTICAL TANK  
100 Oz / 3 Litres

### SV31N

- **Power:** 120V, 540W, 5-15P
- **Chamber Size:**  
HORIZONTAL compartment:  
15.5" W x 17" D x 4" H  
VERTICAL compartment:  
11" W x 4.1" D x 7.5" H
- **Sealing Beam:** 12.25"
- **Pump Speed:** 12 mc<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Max. Bag Width:** 11.7" x 17.7"
- **Net Weight:** 128.75 lbs
- **Ship wt.** 225 lbs

#### Digital

Vacuum sensors

Gas injection with 2 nozzles



VERTICAL TANK  
170 Oz / 5 Litres

### SV41N

- **Power:** 120V, 540W, 5-15P
- **Chamber Size:**  
HORIZONTAL compartment:  
17" W x 19.6" D x 4.33" H  
VERTICAL compartment:  
11" W x 4.1" D x 7.5" H
- **Sealing Beam:** 16.7"
- **Pump Speed:** 25 mc<sup>3</sup>/h
- **Final Pressure:** 2 mbar
- **Net Weight:** 207 lbs
- **Ship wt.** 270 lbs

## Sous-Vide Cooking

The SV-Thermo is a fully integrating thermostatic bath. Equipped with three core probes, the bath allows you to cook multiple products requiring different core temperatures. Direct plumbing to drain, cold and hot water allows for easy and safe water management.



### SV-THERMO TOP

- **Power:** 120V, 1650W, 5-20P
- **Included:** 3 probes for core temperature control
- **Dimensions:** 26.6" L x 16.8" W x 14.4" H
- **Net Weight:** 65 lbs
- **Ship Dims:** 30.3" L x 20.5" W x 17.3" H
- **Ship wt.** 98 lbs

## Thermosealing

Thermosealing machines can vacuum pack products in trays of different sizes, thanks to the heat generated by the sealing plate. They guarantee perfect sealings...

### PROFI 1N

- **Power:** 120V, 1400W, 5.8A, 6-15P
- **Dimensions:**  
18" L x 9" W x 12.6" H
- **Net Weight:** 12.5 lbs



#### DIES OPTIONS (must be ordered separately)

- 1/2 GN  
1 x = 12.8" x 10.2"
- 1/4 GN  
2 x = 10.2" x 6.2"
- 1/8 GN  
1 x = 6.5" x 4.7"

### VGP25N (vacuum thermosealing machine with gas injection)

- **Power:** 220V, 2850W, 6-15P
- **Pump Speed:** 882 cf/h
- **Final Pressure:** 0.5 mbar
- **Max. Tray Size:**  
12.87" W x 5.1" D x 10.25" H