VACUUM GOURMET

ORVED

Sustainable progress better *future*

We have transformed our vacuum sealing machines into sophisticated food processing tools, capable of improving the way we cook and the time management.
We believe that in the future, technology can help you realize your dreams. As a professional kitchen your dream is to increase nutritional wellness, innovation, and sustainability.

The GREEN
choice that
IMPROVES
your life

Reducing Food Waste

No food waste, thanks to a system that optimizes shopping and respects raw materials. Little water and very little energy consumption for an eco-friendly kitchen.

Low Carbon Emission Cooking

To conserve ingredients sous vide, also means cooking and preparing fresh, nutritious meals without the necessity of frequent transportation, thereby reducing carbon emissions.

Less Plastic

By using recyclable vacuum bags from Orved, you can reduce the use of traditional plastic packaging and lower the environmental impact.

Improves Life in the Kitchen

Simplifies complex preparations, optimizes the menu and the food delivery. Always clean and organized refrigerators for a stress-free kitchen.

Better Workflow Organization

Vacuum-seal ingredients to have always at your disposal, a large choice of recipes ready to meet everyone's needs and tastes.

Resource Optimization

Work ahead and vacuum-seal ingredients. Manage time effectively, allowing your team the necessary rest periods.

CHEF CYCLES

Vacuum sealing is not just a preservation technique but a real revolution in modern cuisine. Thanks to this technology, chefs can fully express their creativity, preserving the perfect flavours, aromas, and nutritional qualities of ingredients. Chef cycles open up a world of preparations that highlight the quality of raw ingredients: slow and low temperature cooking, intense marinades, and surprising textures. Vacuum sealing enables endless possibilities to bring on the table refined and flavourful dishes, where every detail is crafted to offer a unique taste experience.

Superior Results for
Every Ingredient

Modulated air re-entry prevents excessive liquid loss in fresh fish, maintaining the freshness unchanged, quality, and visual appeal.

Truely good, not only *broth*

Modulated air re-entry perfectly packages bone-in meats, delicate and fragile (such as chicken or rabbit). Preventing bone breakage that could lead to bag perforation.

The *hot* side of the kitchen

This process can be used to flavour creams and ice cream bases, and for the mixology, to personalize cocktail bases and to extract the maximum aroma from herbs and spices without compromising essential oils.

10’

Citrus Infusion Gin Tonic

Place 60 ml gin, 20 ml lemon juice, 30 g sugar syrup, 1.5 g citrus zest, 2 cardamom pods, and 2 basil leaves into a vacuum bag. Seal the bag using a double “Infusion” Chef cycle.

Once the cycle is terminated, open the bag and strain the liquid with a bar strainer. Mix the prepared base with 100-150 ml tonic water, add ice and serve. Garnish with citrus zest and a fresh basil leaf.

SHELLFISH CLEANING

The ritual that reveals the *authentic flavour of the sea*

This process is expressively thought for quickly removing sand and impurities from bivalve shellfish (e.g., clams, razor clams, sea truffles, oysters), preparing them perfectly for their packaging or their cooking.

25’

“Ready-to-Eat” Peppered Mussels and Clams

Dissolve 60 g of salt in 2 liters of water at +3°C. Soak 500 g of clams and 500 g of mussels in salted water and initiate the “Shellfish Cleaning” Chef cycle. Once completed, drain and, if necessary, rinse under cold running water.

Place them in a vacuum-sealed bag suitable for cooking, add 80 ml of reduced white wine, a blanched garlic clove with the core removed, 40 g of extra virgin olive oil, 4 g of chopped parsley, and a sprinkle of ground black pepper. Package the shellfish using the ‘Vacuum Cooking Bag’ setting and cook by selecting the appropriate SV Lab program.

Once cooking is complete, immediately chill the product to 0/+3 °C to preserve its quality. When ready to serve, quickly reheat the shellfish and serve

Helps relax tough fibers, making meats (and even products like octopus) more tender after having cooked them.

Perfect binder between *flavour* and *tradition*

Allows the automated packaging of sauces, gravies and liquid ingredients, in a simple way and with no supervision required. It is the ideal option for packaging tomato sauce, bolognese sauce, as well as fruit juices.

It allows for the automatic packaging of dense sauces and soups in a simple way and with no supervision required. It is the ideal option for packaging vegetable creams.

The *softest* heart of the kitchen.

Allows a perfect packaging that prevents from filling spillage (e.g. tunna sandwiches or russian salad), thanks to an innovative process of inert gas modulation.

Keeps *freshness*, *aroma*, and nutritional properties longer.

For the packaging of light and volatile ingredients. It prevents powders and/or spices from escaping from the bag during the cycle, interferring with the correct operation of the machine over time. Optimal packaging and a machine that is always clean.

Suspended in flavour

Specific process for marinating dry products as well as liquid products. The marination rapidly penetrates the product for an intense and uniform result. For bigger pieces or consistent textures, the cycle can be repeated automatically.

Rediscover *the true flavours* of the season

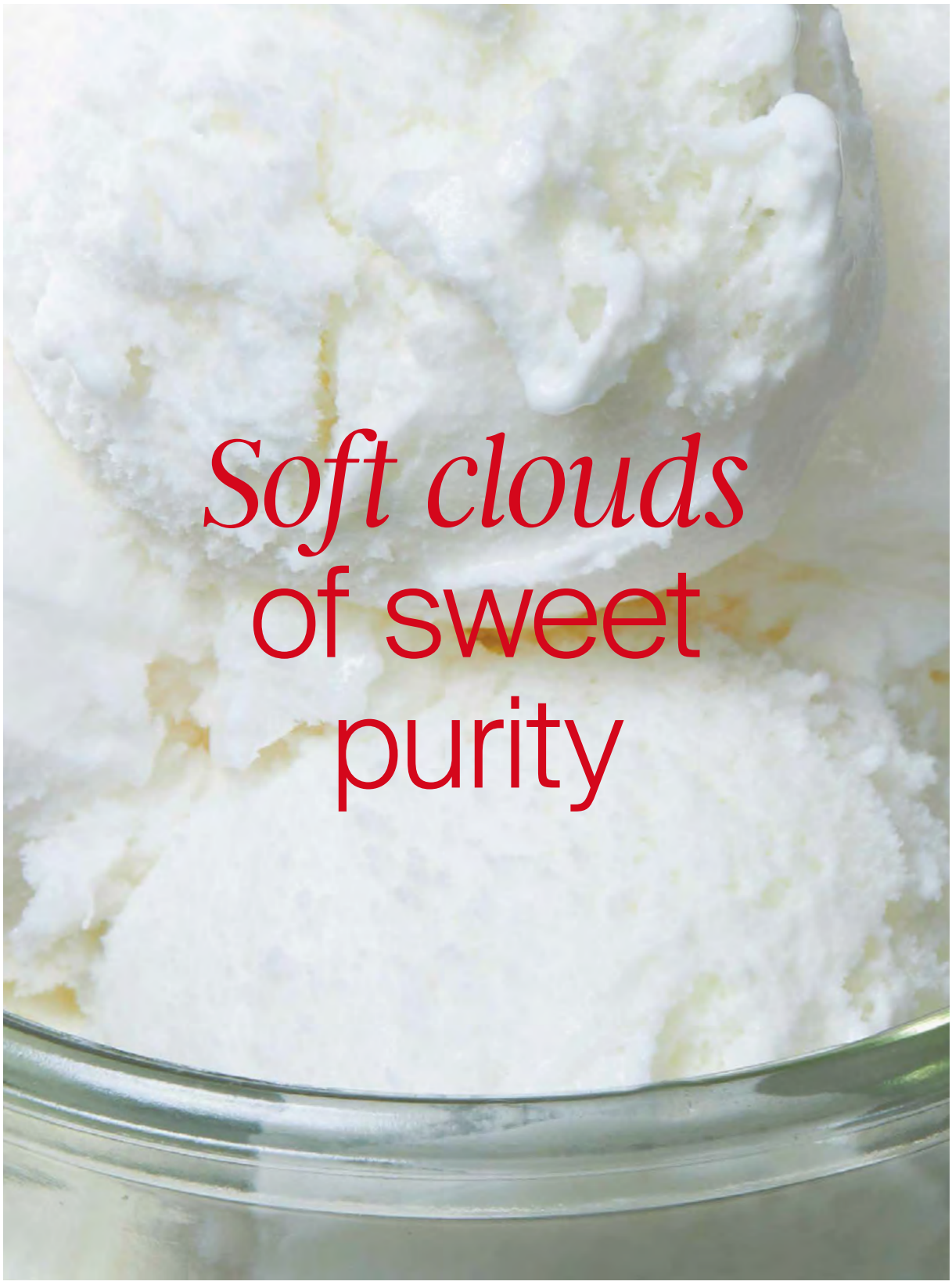
It has been thought to package sous vide in resistant jars products that are delicate, soft or meant to be cooked in jars. Four different packaging processes are available, depending on the type and quantity of the product.

The *unforgettable* *soul* of sweets

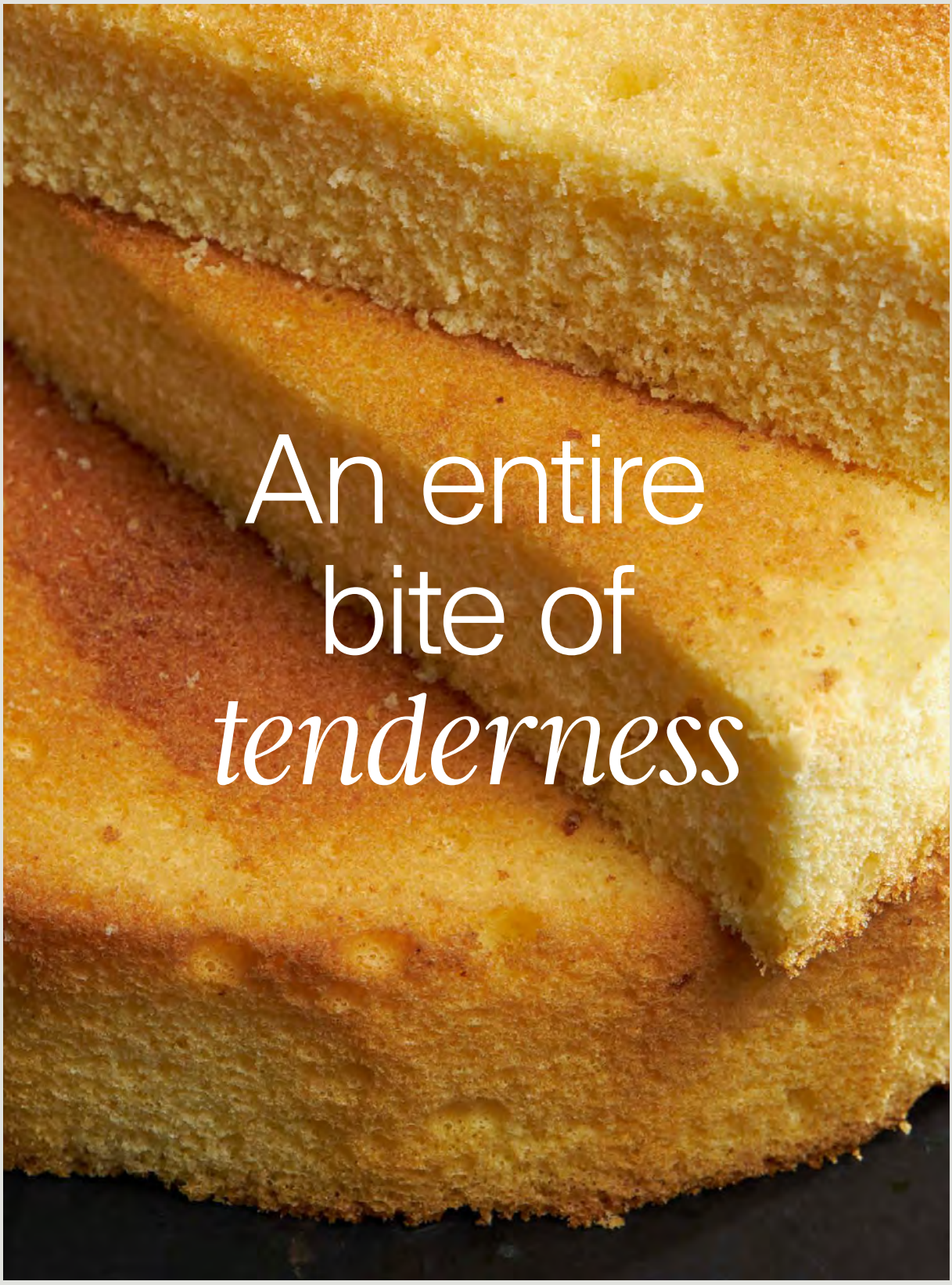
Ideal for milk and egg-based creams or cooked sauces, allows for packaging a larger quantity of product while preventing leaks from the bag. Homogeneous and glossy creams always ready-to-use.

The *sweetest* way of *drawing moustache*

Specific process for the sous vide packaging which prevents volume loss in pre-prepared creams (like Chantilly or pistachio cream) ready to use in a pastry bag.



Process specifically designed to package pasteurized products without spillage from the bag and with a much longer duration.



This process is designed to avoid squishing of soft desserts like sponge cake, plum cake, and apple pie. The gas vacuum packaging preserves the product for a long time and, by evenly distributing its moisture, prevents the drying of the outer parts.

The recipe for *happiness*

The process is specifically designed for vacuum-packing pizza bases and airy products (e.g. roman-style pinsa, focaccia from Bari). The addition of inert gas prevents the product from crushing.

Soft and crunchy *delights*

Ideal for baked goods that are crusty on the outside and soft on the inside. The addition of inert gas prevents the product from crushing inside the bag.

Top class of the kitchen

The innovative inert gas injection process enables impeccable packaging that prevents breakage and the consequent leakage of filling from tortelli, ravioli, etc.

Poetry of italian cuisine

Vacuum sealing is the ideal solution for preserving the quality of the past both fresh and dried. The elimination of air reduces oxidation and slows the growth of mold and bacteria, maintaining the organoleptic characteristics and freshness of the product. Our vacuum machines offer excellent protection against humidity and guarantee a longer conservation without compromising flavour or consistency. Ideal for manufacturers and distributors looking for safe and efficient packaging for their high-quality pasta.

Vertical Tank

The solution for liquids

The vertical tank simplifies and speeds up the packaging of liquid products even in large quantities.

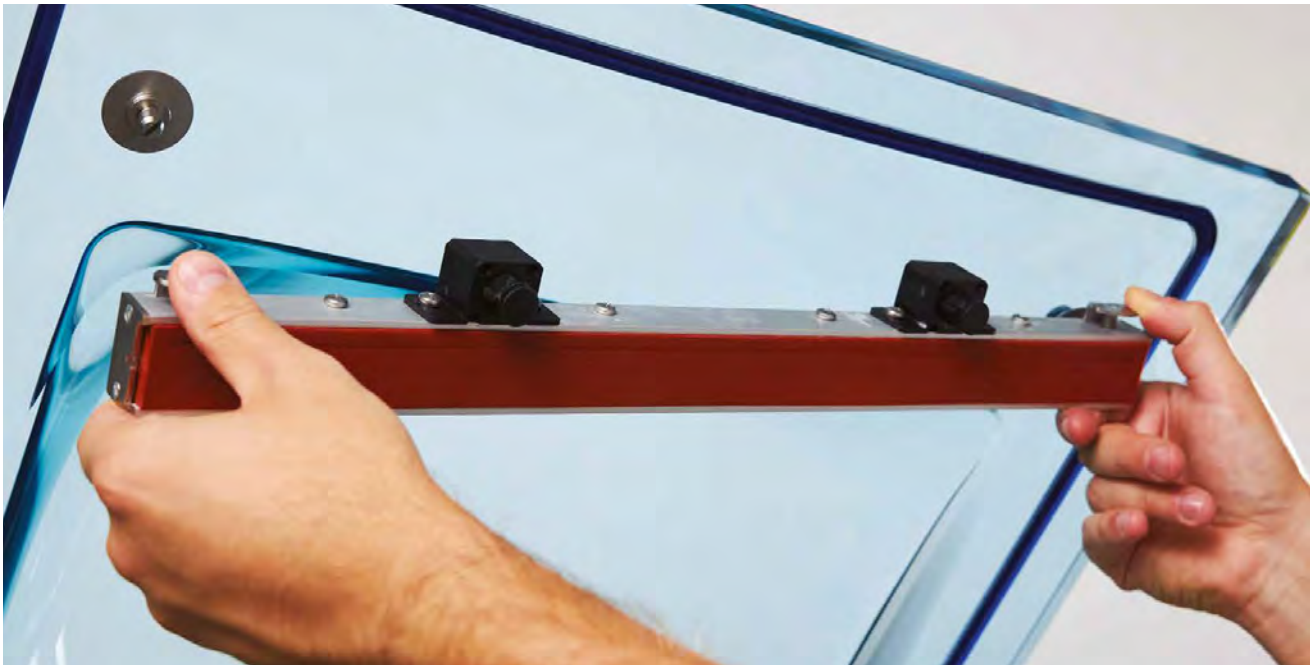
MAP Gas

Extends the life of delicate and soft products

Detachable Counter-Bar

Easily clean every component

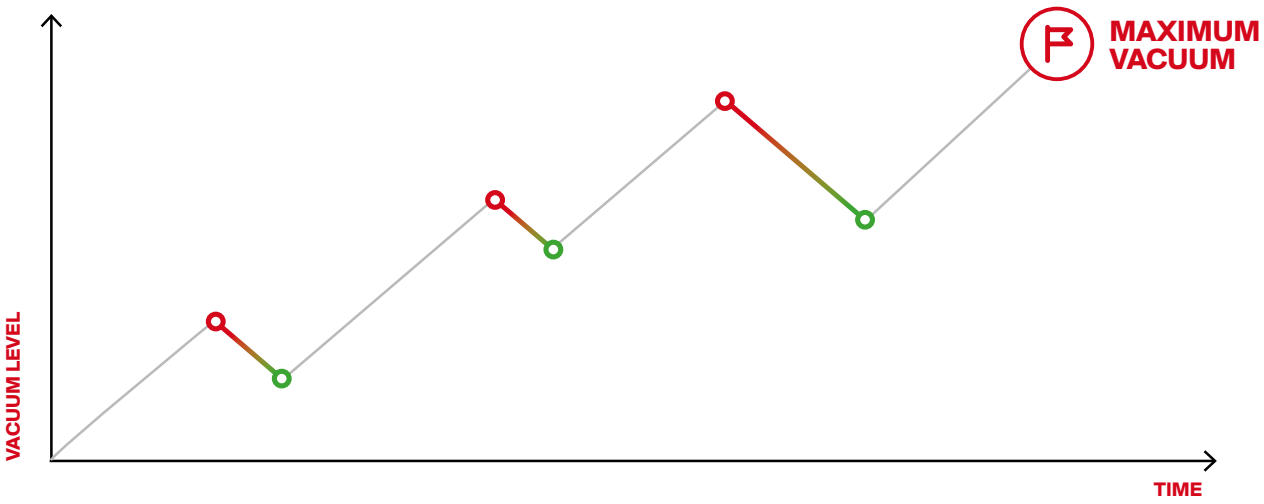
The counter-bar can be detached without tools for quickly and easily clean every component of the machine.



Degas Processes

5 AUTOMATIC, EDITABLE, AND CUSTOMIZABLE PROCESSES

Create your customized chef cycle



Touch Panel

It has never been so easy to use

With the new touch panel, simply select the program and close the lid for optimal results.

Easy

Easy Accessory for large pieces: make the external vaccum

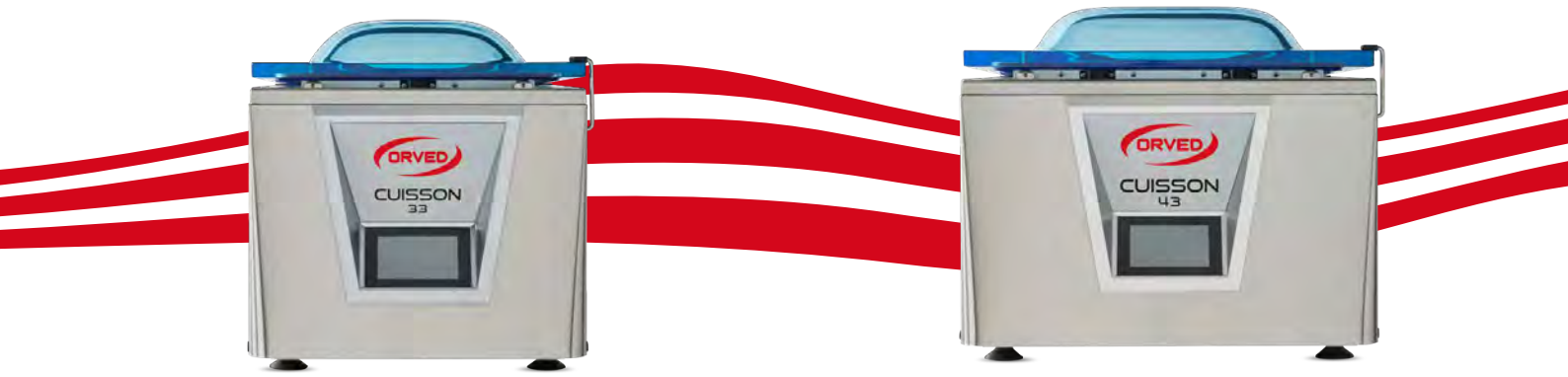
Easy allows you tu use the chamber vacuum machine as an external vaccum machine and pack easily also products, that dues to their dimensions, couldn't be positioned inside the chamber.

Multifunctional Sealing Bar

Three selectable sealing options: double, single, or cut of seal

The surplus cutter removes the excess part of the bag to be able to keep perfectly clean packages in the fridge.

CUISSON



CUISSON 33

CUISSON 43

- **VERTICAL TANK**
- **TOUCH PANEL**
- **4 JAR CYCLES**
- **5 AUTOMATIC DEGAS CYCLES**
- **AUTOMATIC ALERTS**
- **10 USER PROGRAMS**
- **MULTIFUNCTIONAL SEALING BAR**
- **ASSISTANCE MENU**
- **SOFTAIR**
- **REMOVABLE CROSSBAR**
- **STANDARD WIFI**
- **VACUUM GAS (MAP)**
- **ABSOLUTE VACUUM SENSOR**

CHEF CYCLES

- Shellfish cleaning
- Marination
- Sauces
- Infusions
- Meat tenderizing
- Pasteurized Ice cream
- Fish
- Chicken
- Filled pasta
- Fresh pasta
- Pastry creams
- Powders and spices
- Soft desserts
- Pizza and focaccia
- Sandwiches
- Pastry bags
- Bread & Loafs
- Dense sauces & soups

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAGS DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
CUISSON 33	467×596×480h	345x434x205h + 190h	310	69	BUSCH 16	220-240 / 50/60 / 900	300×450
CUISSON 43	580×690×485h	450×520×220h + 220h	410	98	BUSCH 25	220-240 / 50/60 / 1200	400×500

CUISSON 43 H **CUISSON 63 H** **CUISSON 103 H**

- VERTICAL TANK
- TOUCH PANEL
- 4 JAR CYCLES
- 5 AUTOMATIC DEGAS CYCLES
- AUTOMATIC ALERTS
- 10 USER PROGRAMS
- MULTIFUNCTIONAL SEALING BAR
- ASSISTANCE MENU
- SOFTAIR
- REMOVABLE CROSSBAR
- STANDARD WIFI
- VACUUM GAS (MAP)
- ABSOLUTE VACUUM SENSOR

OPTIONAL

- DUST FILTER
- HANDLE
  ONLY FOR 63H AND 103H

CHEF CYCLES

- Shellfish cleaning
- Marination
- Sauces
- Infusions
- Meat tenderizing
- Pasteurized Ice cream
- Fish
- Chicken
- Filled pasta
- Fresh pasta
- Pastry creams
- Powders and spices
- Soft desserts
- Pizza and focaccia
- Sandwiches
- Pastry bags
- Bread & Loafs
- Dense sauces & soups

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAGS DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
CUISSON 43 H	580×698×1030h	450×520×220h + 220h	410	117,9	BUSCH 25	220-240 / 50/60 / 1200	400×500
CUISSON 63 H	833×755×1030h	680×575×200h + 190h	630 x 2	250	BUSCH 100	400 / 50 / 3480 400 / 50/60 / 3480	Variable
CUISSON 103 H	1150×926×1070h	1033×680×270h + 190h	1007 x 2	322	BUSCH 100	400 / 50 / 3490 400 / 50/60 / 3490	Variable

IDEA PRO Collection

IDEA 31 PRO

IDEA 41 PRO

- DIGITAL PANEL
- JAR CYCLES
- DEGAS CYCLES
- USER PROGRAMS
- VACUUM GAS (MAP)
- ABSOLUTE VACUUM SENSOR
- AUTOMATIC ALERTS
- SOFTAIR
- DOUBLE SEALING

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	MAX BAGS DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
IDEA 31 PRO	415×603×460h	343×434×195h	310	46,3	BUSCH 10	220-240 / 50-60 / 600	300×400
IDEA 41 PRO	531×614×461h	448×440×190h	410	61,9	BUSCH 20	220-240 / 50-60 / 1200	400×450

IDEA 32 PRO

IDEA 42 PRO

- TOUCH PANEL
- 4 JAR CYCLES
- 5 AUTOMATIC DEGAS CYCLES
- AUTOMATIC ALERTS
- USER PROGRAMS
- ASSISTANCE MENU
- SOFTAIR
- VACUUM GAS (MAP)
- ABSOLUTE VACUUM SENSOR
- DOUBLE SEALING

Shellfish Cleaning
Powders and Spices
Marinating in Bag
Marinating in Container
Sauces and Gravies
Infusions
Meat Tenderizing
Pastry Creams
Pasteurized Ice Cream

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL POWER	DIMENSIONI MAX BUSTE
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
IDEA 32 PRO	415×603×460h	343×434×195h	310	46,3	BUSCH 10	220-240 / 50-60 / 600	300×400
IDEA 42 PRO	531×614×461h	448×440×190h	410	61,9	BUSCH 20	220-240 / 50-60 / 1200	400×450

- Automatic water filling and draining
- Full tank insulation
- Tempered glass lid
- “Full Point System” heating system
- Integrated core probe
- The “H2O Ecolevel System” allows the machine to operate with minimal water

SV LAB

Touch control panel, precise temperature control.

It is possible to customize the cooking process while also having access to 60 integrated Chef recipes, ensuring perfect cooking results from the very first use.

- Automatic water filling and draining
- Full tank insulation
- Tempered glass lid
- “Full Point System” heating system
- Integrated core probe
- Integrated water cooling to +3 °C
- The “H2O Ecolevel System” allows the machine to operate with very little water

Cook and Chill SOUS-VIDE in a single step

Touch control panel, punctual temperature control.

It is possible to customize the cooking process while also having access to 60 integrated Chef recipes, ensuring perfect cooking results from the very first use.

SV LAB PRO

Insert the bags into the tank, select the recipe from the practical touch screen, and you'll get a product that is both cooked and already blast chilled.

60 RECIPES

More flavour and color intensity. Choose the recipe and the desired degree of cooking, and SV LAB will set the optimal temperature and cooking process to impress your guests.

FULL POINT SYSTEM

The SV LAB heating system heats the water uniformly across the entire tank at the same moment and temperature. Your cooking results will always be perfect, even with a full load.

POSITIVE COOLING TO +3 °C

Once cooking is finished, you can ask SV LAB PRO to cool the product to a core temperature of +3 °C. SV LAB PRO quickly brings your recipe to the ideal temperature for subsequent refrigerator storage.

SV LAB

SV LAB PRO

MODEL	DIMENSIONS	TANK CAPACITY	WEIGHT	COOLING	ELECTRICAL POWER
	mm (LxWxH)	l	kg	+3 °C	V / Hz / W
SV LAB	452X726X397h	28,4	22	–	220-240 / 50/60 / 2700
SV LAB PRO	452X726X1098h	28,4	82	Integrated	220-240 / 50 / 2700

Fast water cooling without operator intervention

Precise Cooking extraordinary Results

Cooked and cooled by probe or time

6x =

Capacity comparable to a six-tray oven

60 chef recipes for perfect cooking

Orved Control

The app for managing your kitchen.

Inventory control, monitoring product expiration, customizing, and saving all your labels.

GET IT ON Google Play

Download on the App Store

TAG Printer

- **Print labels for all your products**
- **Labels are heat- and water-resistant, usable in blast chiller, fridge, or freezer**
- **Automatically set the shelf life to have an expiration date**
- **With the dedicated app, you can keep track of your inventory**
- **The app allows you to view products nearing expiration or already expired**

All the assistance you need

ORVED
NEXUS

KLOP PRO

SUSTAINABLE KITCHEN SOLUTIONS

Proud distributor in the Benelux region of

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