



VACUUM BISTROT



The logo for ORVED features the word "ORVED" in a bold, white, sans-serif font. The text is centered within a white, stylized oval shape that has a thick, curved border. The background of the entire image is a solid, vibrant red.

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



30/03/2024
10/12/2024
1.9

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.

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.

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.

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



Meat that
speaks the
language of
flavour

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

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, interfering with the correct operation of the machine over time. Optimal packaging and a machine that is always clean.



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 Gintonic

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.

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





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.



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.



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

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.

*Perfect binder
between flavour
and tradition*

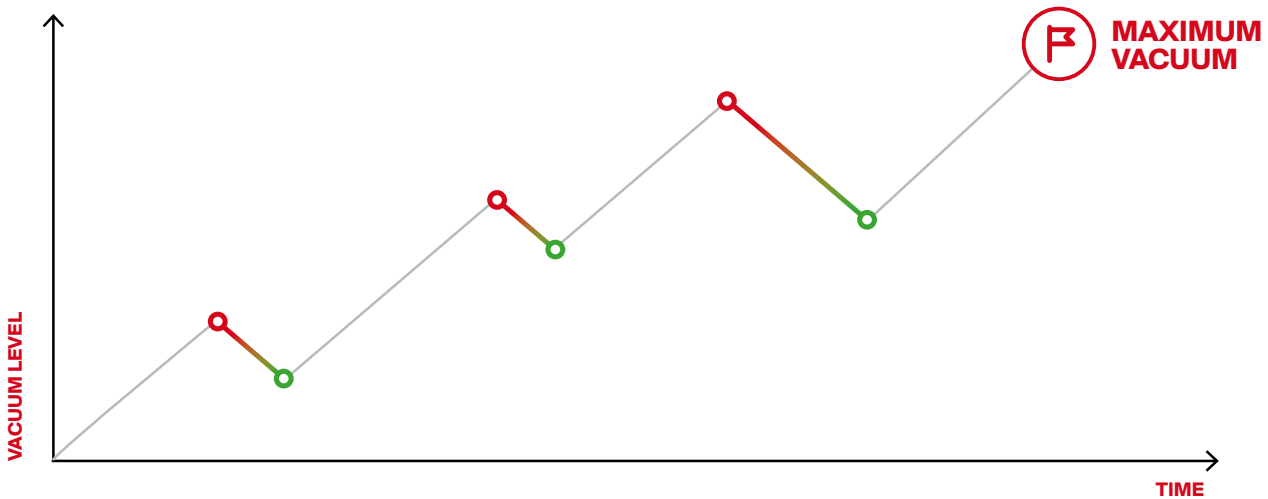


Allows the automated packaging of sauces, gravies and liquid ingredients, in a simple way and with no supervision required. It is the ideal option for packaging tomato sauce, bolognese sauce, as well as fruit juices.

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, few steps for an optimal result.



MAP Gas

Extends the life of delicate and soft products



Easy

Easy Accessory for
large pieces:
make the external vacuum

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













IDEA Collection



IDEA 32 / 42









IDEA 31 / 41

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

Meat tenderization
Shellfish cleaning
Infusions
Bag Marinade
Container Marinade
Powders and spice
Pastry creams

Pasteurized ice-creams
Gravies and Sauces

-  DIGITAL PANEL
-  POT CYCLES
-  MANUAL DEGAS
-  USER PROGRAMS
-  GAS VACUUM (MAP)
-  ABSOLUTE VACUUM SENSOR

IDEA 30 / 40

-  DIGITAL PANEL
-  POT CYCLES
-  ABSOLUTE VACUUM SENSOR
-  USER PROGRAMS

MODEL	DIMENSIONS	VACUUM CHAMBER DIMENSIONS	SEALING BAR	WEIGHT	VACUUM PUMP	ELECTRICAL SUPPLY	MAX BAG DIMENSIONS
	mm (LxWxH)	mm (LxWxH)	mm	kg	mc/h	V / Hz / W	mm
Idea 32	415x603x460h	343x434x195h	310	46,3	BUSCH 10	220-240 / 50-60 / 600	300x400
Idea 42	531x614x461h	448x440x190h	410	61,9	BUSCH 20	220-240 / 50-60 / 1200	400x450
Idea 31	415x603x460h	343x434x195h	310	46,3	BUSCH 10	220-240 / 50-60 / 600	300x400
Idea 41	531x614x461h	448x440x190h	410	61,9	BUSCH 20	220-240 / 50-60 / 1200	400x450
Idea 30	425x504x398h	351x334x190h	310	35,3	BUSCH 8	220-240 / 50-60 / 600	300x350
Idea 40	531x600x461h	448x440x190h	410	60,9	BUSCH 16	220-240 / 50-60 / 1200	400x450

EVOX Collection



EVOX 31 Hi-Line



EVOX



TOUCH PANEL



POT CYCLES



PRE-SET PROGRAMS



ABSOLUTE VACUUM SENSOR



PRE-SET PROGRAMS



GAS VACUUM (MAP)



ABSOLUTE VACUUM SENSOR



CHEF CYCLES

- Shellfish cleaning
- Gravies and Sauces
- Bag Infusions
- Bag Marinade
- Container Marinade

MODEL	DIMENSIONS mm (LxWxH)	VACUUM CHAMBER DIMENSIONS mm (LxWxH)	SEALING BAR mm	WEIGHT kg	VACUUM PUMP mc/h	ELECTRICAL SUPPLY V / Hz / W	MAX BAG DIMENSIONS mm
Evox 31 Hi-Line	495x677x288h	355x366x183h	310	43	DVP 12	220-240 / 50-60 / 750	300x400
Evox 25	444x482x208h	300x290x109h	260	22	DVP 4	220-240 / 50-60 / 300	250x300
Evox 25h	444x482x271h	300x290x109h	260	27	DVP 8	220-240 / 50-60 / 515	250x300
Evox 30	495x627x288h	355x366x183h	310	35,5 41	DVP 8 DVP 12	220-240 / 50-60 / 530 220-240 / 50-60 / 750	300x400

- Electrically Operable Drain
- Full Basin Insulation
- Closure Panel
- “Full Point System” Heating
- Safety Drain (“Overflow” feature)
- “H2O Ecolevel System” allows machine use even with very little water



SV LAB

ESSENTIAL

**Touch control panel, precise
temperature control.**

It's possible to customize the cooking process and at the same time access
30 integrated Chef recipes, ensuring flawless cooking from the first use.

MODEL	DIMENSIONI	TANK CAPACITY	WEIGHT	ELECTRICAL SUPPLY
	mm (LxWxH)	l	kg	V / Hz / W
SV LAB	452X726X397h	28,4	20,3	220-240 / 50/60 / 2700

Precise Cooking extraordinary Results



Time mode
chef recipes

6x

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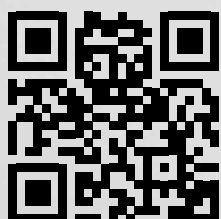
Comparable capacity to a Six-Shelf oven

30 Chef Recipes
for perfect cooking

Orved Control

The app for the management of your kitchen.

Check your stock, check the expiration dates of your products, customize and store your labels



Stampante TAG

- **Print labels for all products**
- **The labels are heat-resistant and suitable for cooking in water. Usable in blast chillers, fridges, or freezers**
- **by setting the shelf-life automatically, you can have the expiration dates**
- **With the dedicated app, you can have a report of your stock**
- **The app helps you monitor expired or soon-to-expire products**



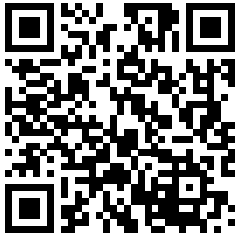
All the Assistance You Need



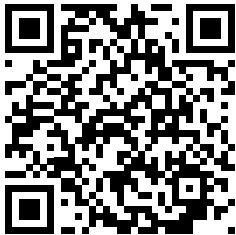
ORVED
NEXUS

Discover more

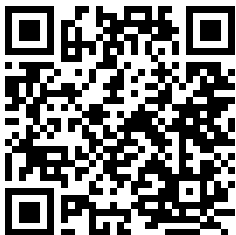
Scan with your smartphone



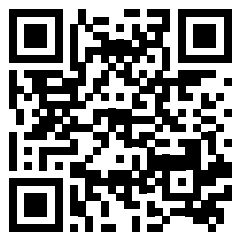
External Extraction



Thermosealers



Accessories



Services



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Company with quality management system
certified by DNV ISO 9001.



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