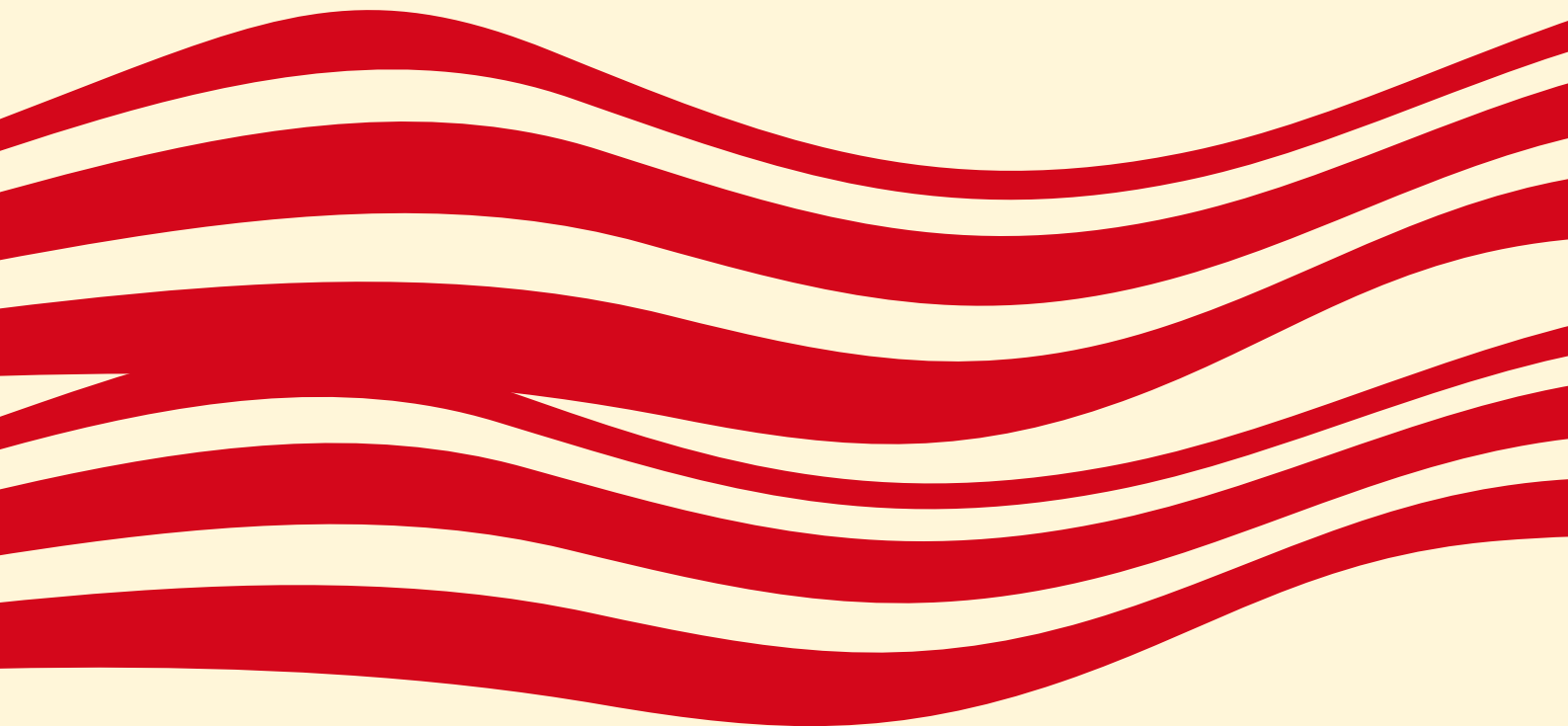




**VACUUM PASTRY
& BAKERY**





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.

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

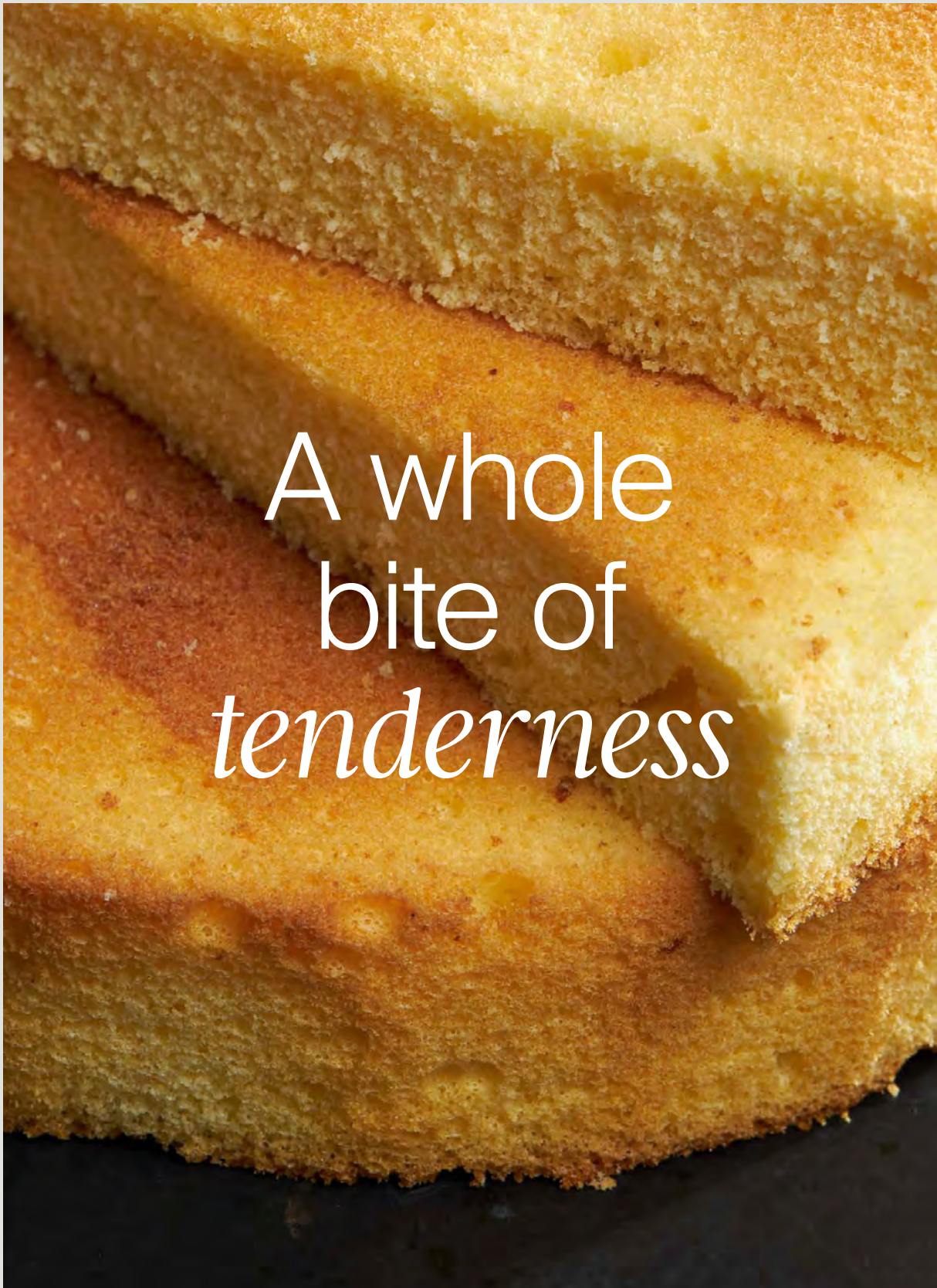
Work ahead and vacuum-seal ingredients. Manage time effectively, allowing your team the necessary rest periods.

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



A process developed to prevent the crushing of soft pastries (e.g., sponge cake, plumcake, apple cake). Vacuum gas packaging keeps the product fresh and prevents the outer parts from drying by evenly distributing moisture.

SHORTCRUST COOKIES

Crunchy like grandma's



Ideal for baked goods with shortcrust pastry (e.g., cookies, pies). The addition of inert gas prevents crushing and preserves crispness over time.



*The
unforgettable
soul of sweets*

Perfect for milk- and egg-based creams and sauces, allowing larger quantities to be packaged without leakage. Smooth, glossy creams always ready to use.



*Clouds filled
with love*

A process designed to extend the shelf-life of artisanal panettone and large leavened goods like Venetian focaccia and pandoro, maintaining softness and fragrance.



Soft clouds
of pure
sweetness

Packaging method for water-based pasteurized products without leakage from the bag, ensuring a longer shelf-life when stored positively.

Fresh and local



Specifically designed for milk-based pasteurized products, limiting foaming and product spillage. Stored positively, they have a significantly longer shelf-life.



*Every child's
(and adult's)
paradise*

Specific vacuum packaging process that prevents volume loss in whipped products, like whipped cream, diplomatic cream, as well as mayonnaise and tuna sauce.

PRALINES

You never
know *what*
you'll get



Designed specifically for the world of chocolate, ensuring perfect packaging of pralines, preventing any breakage of the shell and leakage of filling.

The real *twist* in *pastry*

A process used in pastry/ice cream making to flavour creams and ice cream bases, personalize cocktail bases, and extract maximum flavour from herbs and spices without compromising essential oils.

Preserve *freshness,* *aroma,* and nutrients for longer



Ideal for packaging light and volatile products. Preventing powders and spices from rising and escaping from the bag during the cycle, interfering with the correct operation of the machine in time. Optimal packaging and the machine is always clean.

The recipe for *happiness*



Specifically developed for vacuum packaging pizza bases and porous products (e.g., Roman pinsa, Bari focaccia). Adding inert gas prevents crushing of the products.

BREAD AND LOAFS

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.



The softest
heart
of the kitchen

Allows for flawless packaging, preventing filling spillage (e.g., tuna or Russian salad sandwiches) thanks to an innovative inert gas modulation process.

ENGLISH CREAM

God,
save the
cream!



Ideal for milk- and egg-based creams and sauces, allowing product packaging without leakage. Smooth, glossy creams with an extended shelf-life.

Rediscover the *great* seasonal *flavours*



Perfect for vacuum packaging delicate, soft products or those destined for jar cooking. Four customizable processes based on product type and quantity are available.

The sweetest way to *draw* a *moustache*

A specific vacuum packaging process that prevents volume loss in creams (e.g., Chantilly, pistachio cream) ready to use in a piping bag.

Vertical Tank

The Solution for Liquids



The vertical tank simplifies and speeds up the packaging of liquids, even in large quantities.

MAP Gas

Extended life for soft and delicate products



Detachable Counter-Bar

Easily clean every component

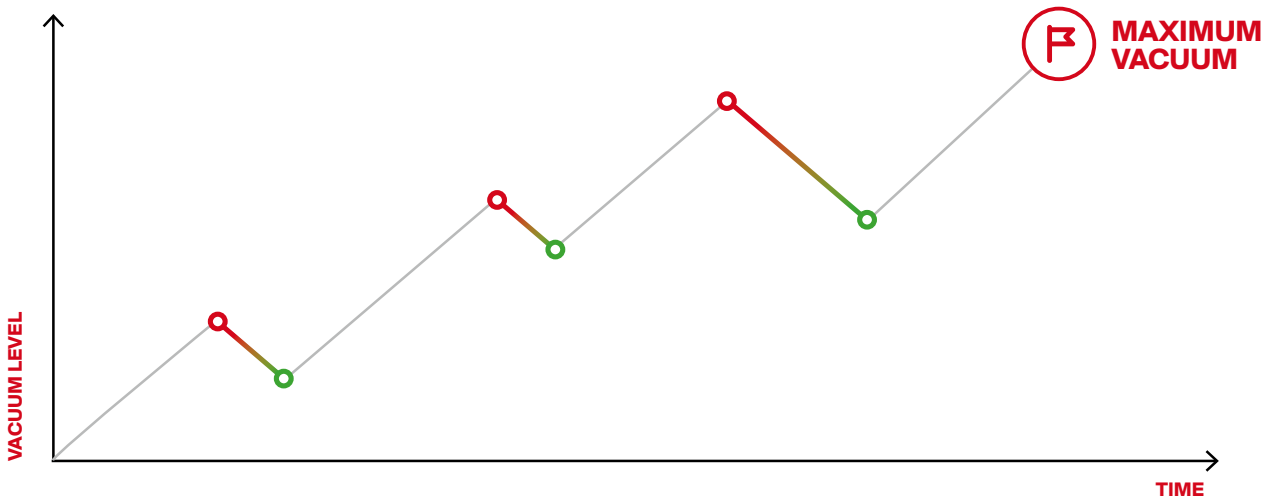
The counter-bar can be detached without tools for quickly and easily clean every component of the machine.



Degassing Processes

5 AUTOMATIC, EDITABLE, AND CUSTOMIZABLE PROCESSES

Create your customized chef cycle



Touch Panel

It has never been so easy to use

The new touch panel requires only selecting a program and lowering the lid – just a few touches for optimal results.



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.

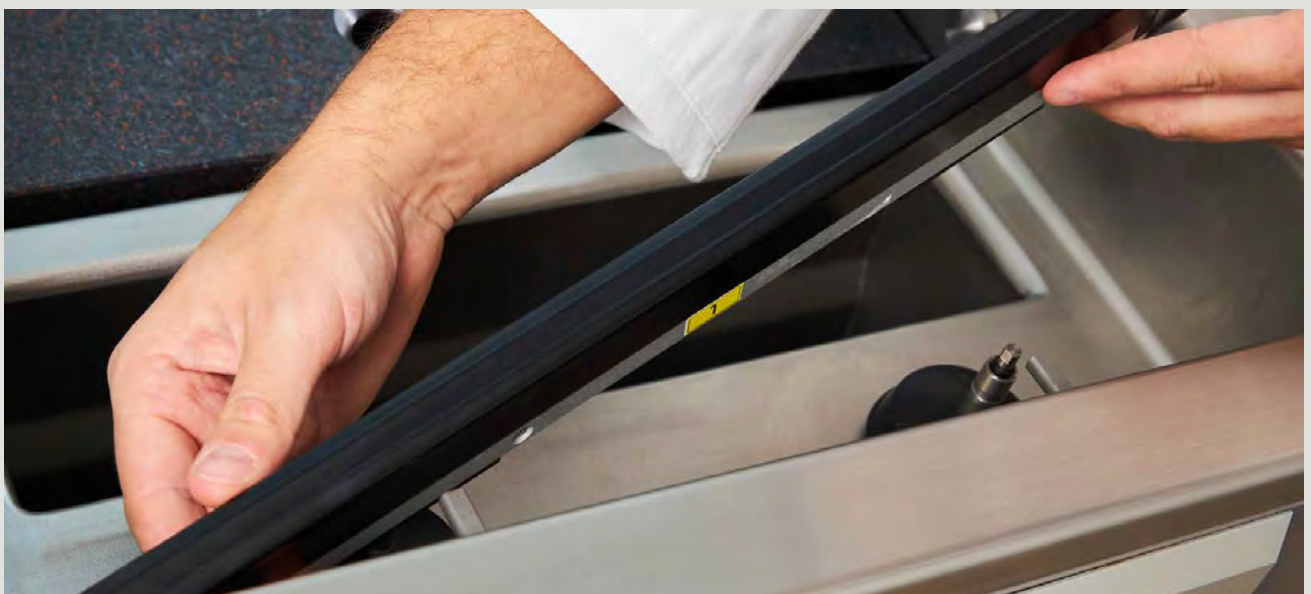


Multifunctional Sealing Bar

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.
















PASTRY Collection



PASTRY 33



PASTRY 43

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

CHEF CYCLES

- Soft pastries
- Pastry creams
- Water-based pasteurized products
- Milk-based pasteurized products
- Whipped creams
- Panettone

- Shortcrust cookies
- Praline
- Large leavened products
- Infusions
- Sandwiches
- Piping bag creams

- Pizza and focaccia
- Bread and loafs
- Powders and spices
- English crea

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
PASTRY 33	467x596x480h	345x434x205h + 190h	310	69	BUSCH 16	220-240 / 50/60 / 900	300x450
PASTRY 43	580x690x485h	450x520x220h + 220h	410	98	BUSCH 25	220-240 / 50/60 / 1200	400x500
















PASTRY 43 H



PASTRY 63 H



PASTRY 103 H

-  **VERTICAL TANK**
-  **TOUCH PANEL**
-  **4 JAR CYCLES**
-  **5 AUTOMATIC DEGASS CYCLES**
-  **AUTOMATIC ALERTS**
-  **10 USER PROGRAMS**
-  **MULTIFUNCTIONAL SEALING BAR**
-  **ASSISTANCE MENU**
-  **SOFTAIR**
-  **DETACHABLE COUNTER-BAR**
-  **STANDARD WI-FI**
-  **VACUUM GAS (MAP)**
-  **ABSOLUTE VACUUM SENSOR**

OPTIONAL

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

CHEF CYCLES

- Soft pastries
- Pastry creams
- Water-based pasteurized products
- Milk-based pasteurized products
- Whipped creams
- Panettone

- Shortcrust cookies
- Praline
- Large leavened products
- Infusions
- Sandwiches
- Piping bag creams

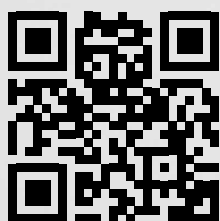
- Pizza and focaccia
- Bread and loafs
- Powders and spices
- English crea

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
PASTRY 43 H	580x698x1030h	450x520x220h + 220h	410	117,9	BUSCH 25	220-240 / 50/60 / 1200	400x500
PASTRY 63 H	833x755x1030h	680x575x200h + 190h	630 x 2	250	BUSCH 100	400 / 50 / 3480 400 / 50/60 / 3480	Variable
PASTRY 103 H	1150x926x1070h	1033x680x270h + 190h	1007 x 2	322	BUSCH 100	400 / 50 / 3490 400 / 50/60 / 3490	Variable

Orved Control

The app for managing
your kitchen.

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

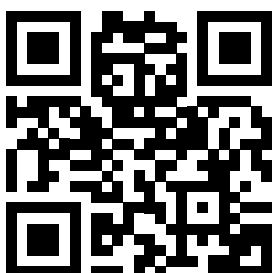


TAG Printer

- 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



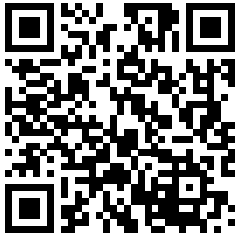
All the assistance you need



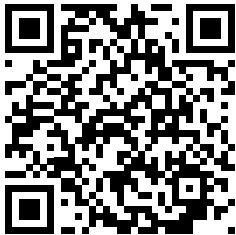
ORVED
NEXUS

Learn more

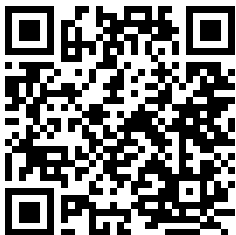
scan with your smartphone



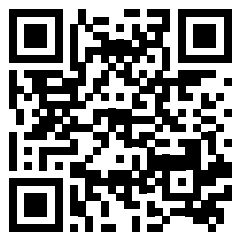
External Extraction



Thermo Sealers



Accessories



Services



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Company with quality management system
certified by DNV ISO 9001.



www.orved.com