

VM 53



Ultra resistant vacuum chamber



Electromechanical command panel



100% Made in Italy pump

Simplicity, comfort and reliability

"Manual planning in order to, once more, make the final user the only manager of any Vacuum process"

VM 53 incorporates all the features that distinguish Orved quality, such as the vacuum chamber, designed with particular attention to the hygienic aspect, found in the rounded corners that facilitate cleaning.

Equipped with H2out pump dehumidification cycle, VM 53 can pack any type of food and the Easy accessory allow the creation of external vacuum with surprising rapidity.

VM 53 is ideal for:



Small restaurant



Bar



Small gastronomy

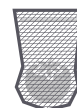
Packing methods



Sealing only



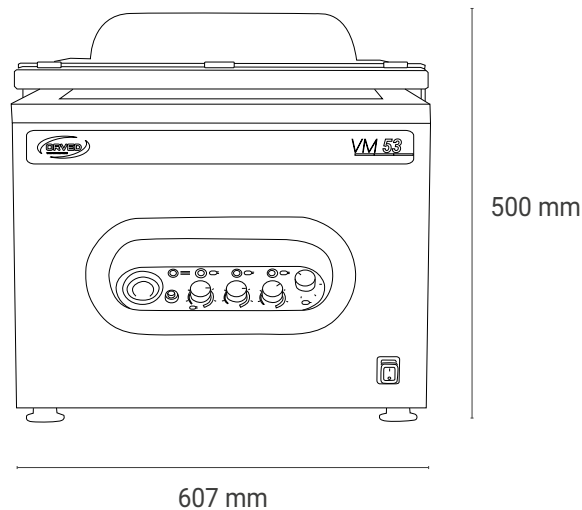
Vacuum




External vacuum

Technical data

- > Bodywork: stainless steel
- > Size: 607x710x500h mm
- > Chamber size: 485x550x175h mm
- > Weight: 96 kg
- > Power grid voltage: 230V 50/60Hz
- > Max power absorption: 1200 W
- > Sealing bars: 1x 455 mm
2x 455 mm (on request)
2x 520 mm (on request)
- > Vacuum pump: 25 mc/h
- > Max bag size: 450x550 mm
- > Wheelbase short bars: 466 mm
- > Wheelbase long bars:: 402 mm



Standard equipment

 H2out pump dehumidification program

Optional on request



Cut of seal



Nozzle for jars



Softair



Double resistance



Easy accessory



Set of vacuum bags Premium

Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



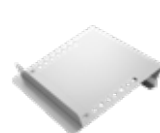
Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products