

VM 16



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 16 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 16 can pack any type of food and the Easy accessory allow the creation of external vacuum with surprising rapidity.

VM 16 is ideal for:



Small restaurant



Bar



Small gastronomy

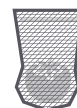
Packing methods



Sealing only



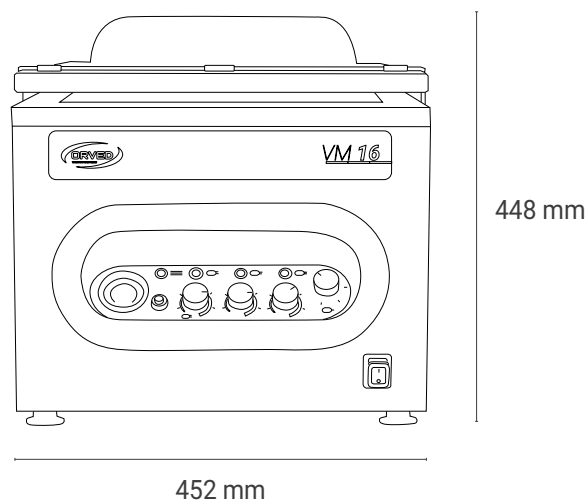
Vacuum




External vacuum


Technical data

- > Bodywork: stainless steel
- > Size: 452x520x448h mm
- > Chamber size: 343x434x200h mm
- > Weight: 51 kg
- > Power grid voltage: 240V 50Hz
- > Max power absorption: 750 W
- > Sealing bars: 1x 315 mm
2x 315 mm (on request)
- > Vacuum pump: 12 mc/h
- > Max bag size: 300x400 mm
- > Wheelbase bars: 328 mm




Standard equipment

 Easy accessory included

 H2out pump dehumidification program

 Nozzle for jars

Optional on request

 Set of vacuum bags Basic

Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



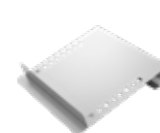
Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products