VM 18



Ultra resistant vacuum chamber

Electromechanical command panel

PUMP

100% Made inItaly pump

Simplicity, comfort and reliability

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

VM 18 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 18 can pack any type of food and the Easy accessory allow the creation of external vacuum with surprising rapidity.

VM 18 is ideal for:

Small restaurant

Bar

Small gastronomy

Packing methods



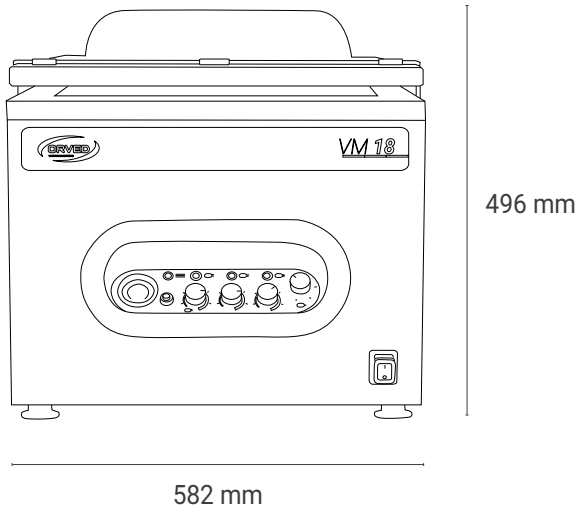
Sealing only

Vacuum

External vacuum

Technical data

> Bodywork: stainless steel
> Size: 582x574x496h mm
> Chamber size: 448x440x185h mm
> Weight: 72 kg
> Power grid voltage: 230V 50/60Hz
> Max power absorption: 1200 W
> Sealing bars: 1x 420 mm
2x 240 mm (on request)
2x 345 + 1x 270 + 1x 310 mm (on request)
> Vacuum pump: 25 mc/h
> Max bag size: 400x500 mm
> Wheelbase bars: 329 mm








Standard equipment

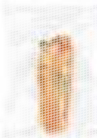
- Easy accessory included
- H2out pump dehumidification program

Optional on request

- Nozzle for jars
- Softair
- 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