

**FEATURES**

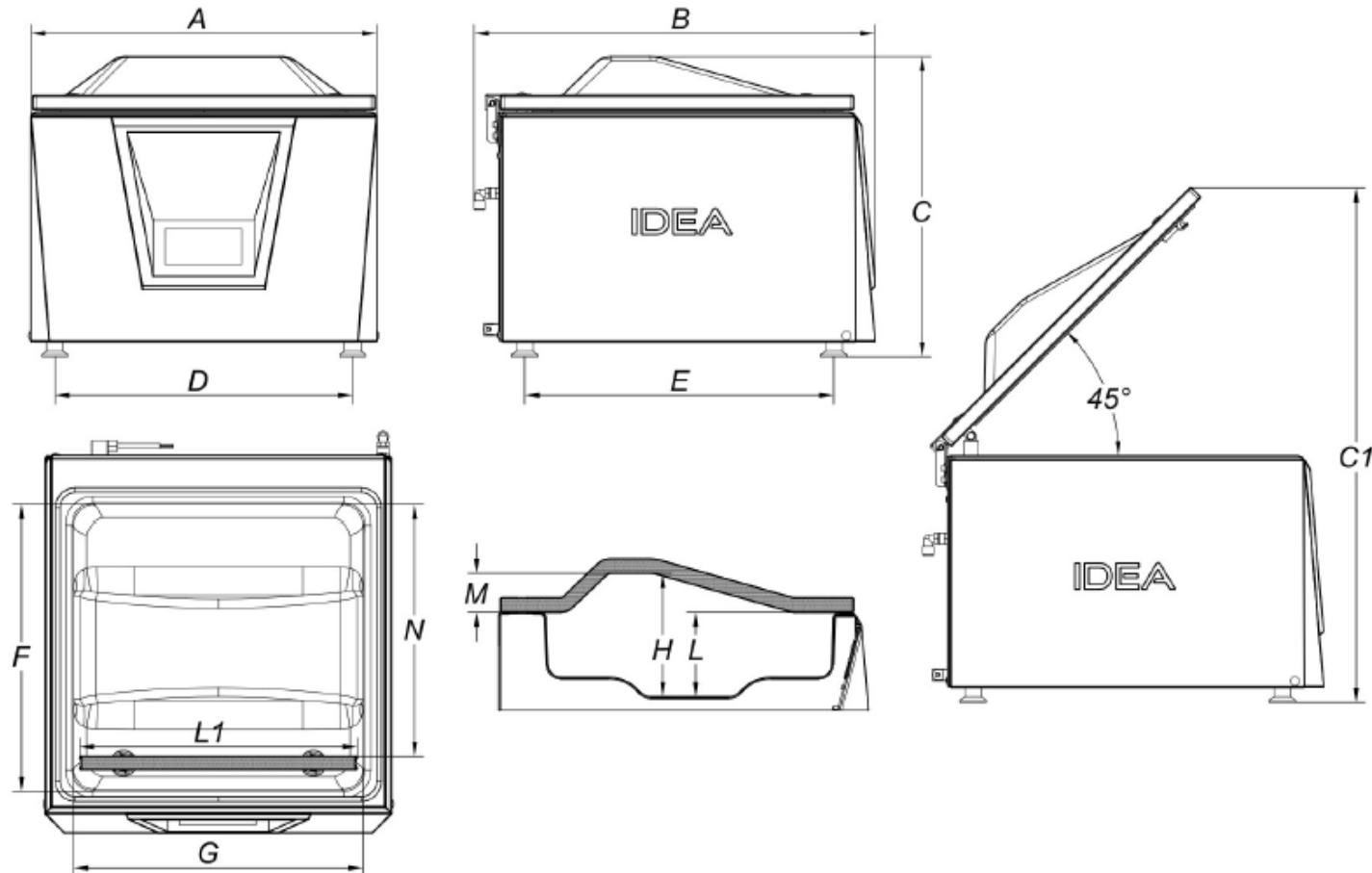
- Oil lubricated rotary vane vacuum pump Busch, nominal speed 20 m³/h;
- Vacuum level control through high precision absolute-type vacuum sensor, which does not require calibration;
- Maximum vacuum 99,8% (2 millibar);
- 410mm sealing bar with double sealing, easily removable for cleaning;
- Sealing bar lifting system with pistons diameter 80mm;
- Brilliant stainless steel vacuum chamber with constant thickness, easy to clean being free of edges and receptacles;
- Standard inert gas injection with 2 injection nozzles with "Gasplus" system, which allows to reach values up to 90% of inert gas for products extremely sensitive to crushing;
- Standard "Softair" slow air return at the end of the cycle;
- Waterproof 5"-TFT touchscreen control panel, protected by scratchresistant tempered glass, resistant to liquids, humidity, dirt and dust;
- 10 editable user programs, with assignable names; 5 settable display languages;
- 9 preset "Chef" cycles for food processing;
- 3 specific preset cycles with inert gas injection;
- 3 specific preset cycles for vacuum containers;
- 2 generic preset cycles for preservation or sous vide cooking;
- 1 programmable deaeration ("Degas") program on eight vacuum phases and eight pause phases;
- 1 cycle for vacuum containers;
- 1 deaeration "chef" cycle (Degas);
- "H2Out" pump oil dehumidification cycle;
- Resettable oil change alarm;
- Menu accessible to technical assistance for parameter adjustment and reading of cycles carried out;
- Wi-Fi module for connection to the Orved cloud;
- High-thickness blued PMMA (Plexiglass) lid with polished and rounded edges; opens automatically at the end of the cycle;
- Lowering system of the lid at the end of the work in the rest position by releasing the rear gas spring, which allows to release the tension on the gas spring and on the lid;
- Access for easy maintenance through front opening of the casing;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 3 PE-filling plates for product adjustment and cycle speed up.



SEALING BAR 410mm
VACUUM PUMP 20 m³/h
ABSOLUTE SENSOR CONTROL

ACCESSORIES (NOT INCLUDED)

- Bags for storage, cooking and "cook & chill"; embossed bags;
- Stainless steel cart with castors and shelf;
- Inclined stainless steel plate for liquid packing;
- Stainless steel vacuum containers; suction device.



TECHNICAL DATA

Length of seal L1	mm 410
Nominal pump speed	m ³ /h 20
Final pressure	mbar 2
Chamber size (FxGxH)	mm 440x448x190
Useful chamber space (N)	mm 385
Chamber depth (L)	mm 130
Chamber volume	Lt 25
Power	W 1200 (BUSCH)
Electrical voltage/Frequency/Phases	V/Hz 220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug	2m + IEC / Schuko
Housing materials	Steel inox (AISI304)
Vacuum chamber material	Steel inox (AISI304)
Lid material	PMMA (plexiglas)
Overall dimensions (AxBxC)	mm 531x614x461
Maximum height with open lid (C1)	mm 787
Distance between supports (DxE)	mm 457x474
Weight (with shelves)	kg 61,9
Noise level	dB(A) <70
Environmental operating temperature (min-max)	°C 12-40