DESCRIPTION

The models of the PASTRY line capture attention for their cutting-edge design and the smart functions of the 5" TFT touchscreen, which transform the concept of vacuum packaging machine into a "Food processor": the "chef" and degassing cycles allow for multiple food preparations and treatments, making it a versatile and multipurpose work tool, suitable for the pastry sector;
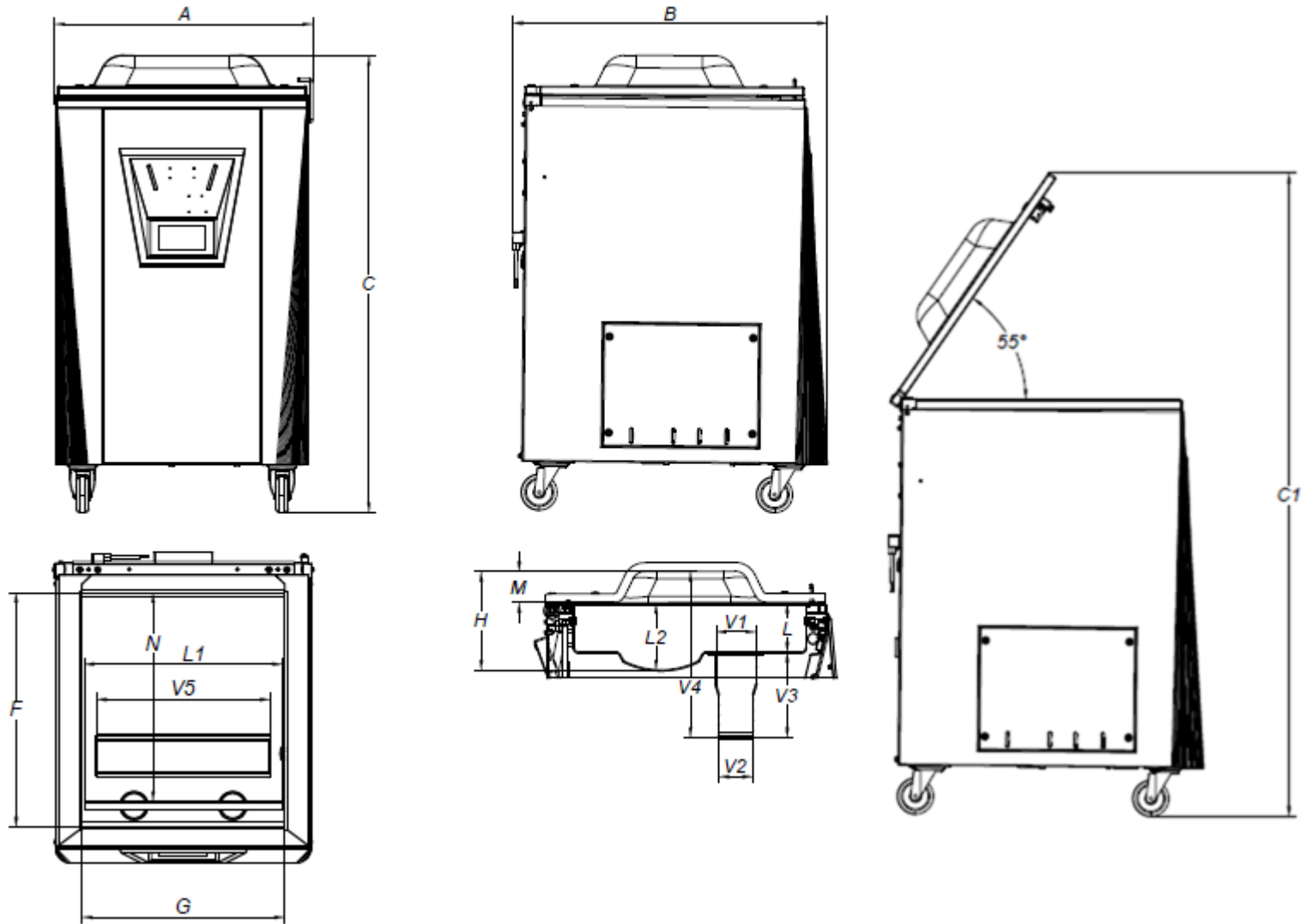
SEALING BAR 16,3 inch

PUMP 14,1 Acfm

ABSOLUTE VACUUM SENSOR

FEATURES

- Oil lubricated rotary vane vacuum pump Busch, nominal speed 14,1 Acfm (24m³/h);
- Vacuum level control through a high precision absolute type sensor, which does not require calibration;
- Maximum achievable vacuum 99.8% (2 millibar);
- 16,3" sealing bar, triple function single seal, double seal, seal-cutting. Easily removable for cleaning;
- AISI304 horizontal tank;
- Removable inert gas supply bar with 2 nozzles and 'Gasplus' system, allowing up to 90% inert gas for extremely crush-sensitive products and 'Softair' slow air return as standard;
- Control panel with 5" TFT touch screen, protected by scratch-resistant tempered glass, resistant to liquids, humidity, dirt, and dust;
- 6 languages available (IT, EN, FR, ES, DE, RU);
- 8 user-editable cycles with customizable names;
- 16 pre-set "Chef Pastry" cycles for food process and packaging, some of them benefit "repeatability" function (soft cakes, pastry creams, pasteurized base water-based, pasteurized base milk-based, whipped creams, panettone, biscuits/short pastry, pralines, yeast cakes, infusions, tramezzini/sandwiches, piping bags creams, pizza/focaccia, bread/loaves, powders/spices, custard, 3 pre-set cycles with inert gas injection, 3 pre-set cycles for vacuum containers, 2 generic pre-set cycles for preservation and sous-vide cooking; 5 editable and nameable automatic degassing cycles over 10 phases with gas injection possibility;
- Cycle search system according to criteria: Recent, Top ten, and Favorites (up to 12 cycles assignable to this category);
- Oil pump dehumidification cycle "H2Out", with automatic alerts for: product cooling necessity, "H2OUT" cycle execution, or oil change need;
- Menu accessible to technical support for parameter adjustment and reading of the history of cycles and maintenance performed;
- Wi-Fi module for connection to the Orved cloud;
- PMMA lid in bluish high thickness, with rounded edges. Automatic opening at the end of the cycle;
- Lid lowering system in rest position through side lid lock;
- Detachable counter bar;
- Fan system for heat extraction;
- Easy maintenance access through the front opening of the casing;
- "Easy" accessory included for external vacuum in embossed bags;
- 3 PE shelves for product placement and cycle speed-up.

ACCESSORIES (NOT INCLUDED)

- Storage, cooking, and "cook&chill" bags; embossed bags;
- Stainless steel inclined shelf for liquid packaging;
- Stainless steel vacuum containers and external vacuum suction kit;
- Customizable gas bar and counter bar.

TECHNICAL DATA

Sealing bar length L1	inch	16,3
Nominal pump capacity	cfm	14,1
Final pressure	mbar	2
Maximum vacuum chamber dimensions (FxGxH)	inch	20,4x17,7x8,6
Maximum vertical vacuum chamber dimensions (V1/V2xV5xV3)	inch	3,5/3x17,7x8,6
Usable vacuum chamber space (N)	inch	18,2
Tank depth (L) (L2)	inch	4,3/5,9
Vacuum chamber volume	Usgal	13,4
Vacuum vertical chamber volume	Usgal	1,8
Rated power	HP	1,0
Rated voltage/Frequency/Phases	V/Hz	110V / 60Hz / 1Ph+N+PE
Power cord and plug		78,7 inch + IEC / Nema 5
Machine body material		Steel inox (AISI304)
Tank material		Steel inox (AISI304)
Lid material		PMMA (plexiglas)
Maximum footprint (AxBxC)	inch	22,8x27,4x40,6
Maximum height with lid open (C1)	inch	57,1
Distance between supports (DxE)	inch	-
Weight (with shelves)	lbs	216
Noise level	dB(A)	<70
Operating temperature (min-max)	°F	53,6-104