



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Orved VMO0031 Vacuum Sealer – 4.5L Chamber, MAP-Ready, Digital Control

Model / SKU: VMO0031

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DOCUMENT NOTICE

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Official supplier source: /media/products/59244/documents/spec_sheet-ice-2026.pdf



DESCRIPTION

The "31" model of the Idea line catches the eye for cutting-edge design. Ease of use and versatility make it an ideal work tool in every professional kitchen. Made entirely of AISI304 stainless steel, it stands out for its digital control panel with absolute vacuum sensor, inert gas injection and a "Degas" series cycle. Easy maintenance and cleaning are facilitated by the front opening of the machine body and the brilliant, rounded surfaces of the vacuum chamber.

FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 12 m³/h; Busch pump 10 m³/h on request;
- Vacuum level control through high precision absolute-type vacuum sensor, which does not require calibration;
- Maximum vacuum 99,8% (2 millibar);
- 310 mm sealing bar, easily removable for cleaning;
- 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
- Waterproof control panel, resistant to liquids, humidity, dirt and dust;
- 10 editable user programs;
- 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;
- 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;
- 2 PE-filling plates for product adjustment and cycle speed up.



SEALING BAR 310mm
VACUUM PUMP 12 m³/h
ABSOLUTE SENSOR
CONTROL

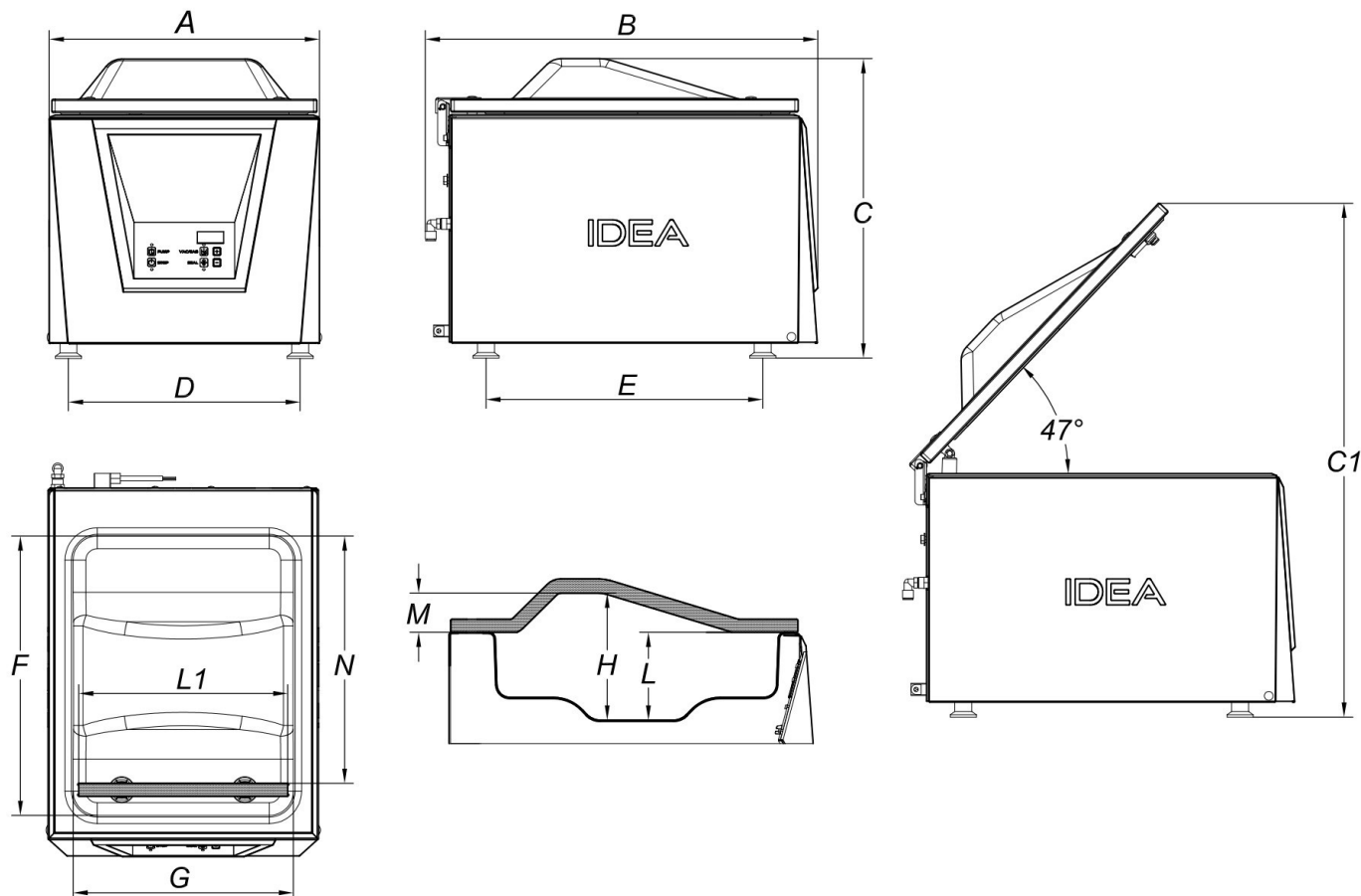
ACCESSORIES (NOT INCLUDED)

- 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.

PROJECT	DATE	APPROVED
ITEM	QTY	



According to: Standard EN/IEC 60335-1
 Safety assured by
 accredited third-party certification body!



SPECIFICATIONS

Length of seal L1	mm	310
Nominal pump speed	m³/h	12 (DVP) / 10 (BUSCH)
Final pressure	mbar	2
Chamber Size (FxGxH)	mm	434x343x195
Useful space Chamber (N)	mm	380
Chamber depth (L)	mm	135
Chamber volume	Lt	19
Power	W	700 (DVP) / 600 (BUSCH)
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2m + IEC / Schuko
Current	A	3,04 (DVP) / 2,6 (BUSCH)
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Hydroformed stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	415x603x460
Maximum height with open lid (C1)	mm	789
Distance between supports (DxE)	mm	356x425
Weight (with shelves)	kg	46,3
Noise level	dB(A)	62
Environmental operating temperature (min-max)	°C	12-40