



PRODUCT DOCUMENT PACK

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PRODUCT

Orved VMO9941 Vacuum Sealer VM41 – 25m³/h Pump, 410mm Seal Bar

Model / SKU: VMO9941

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Official supplier source: /media/products/59248/documents/spec_sheet-ice-2026.pdf



DESCRIPTION

The VM series models made entirely of AISI304 stainless steel, with digital control panel and standard absolute vacuum sensor, it is characterized by ease of use and compactness. Its versatility makes it possible to pack the products in the chamber, in external containers via the suction device and in embossed envelopes outside the chamber. Easy maintenance and cleaning make it a precise, fast, versatile and reliable work tool.



SEALING BAR 410mm
VACUUM PUMP 25m³/h
ABSOLUTE SENSOR CONTROL

FEATURES

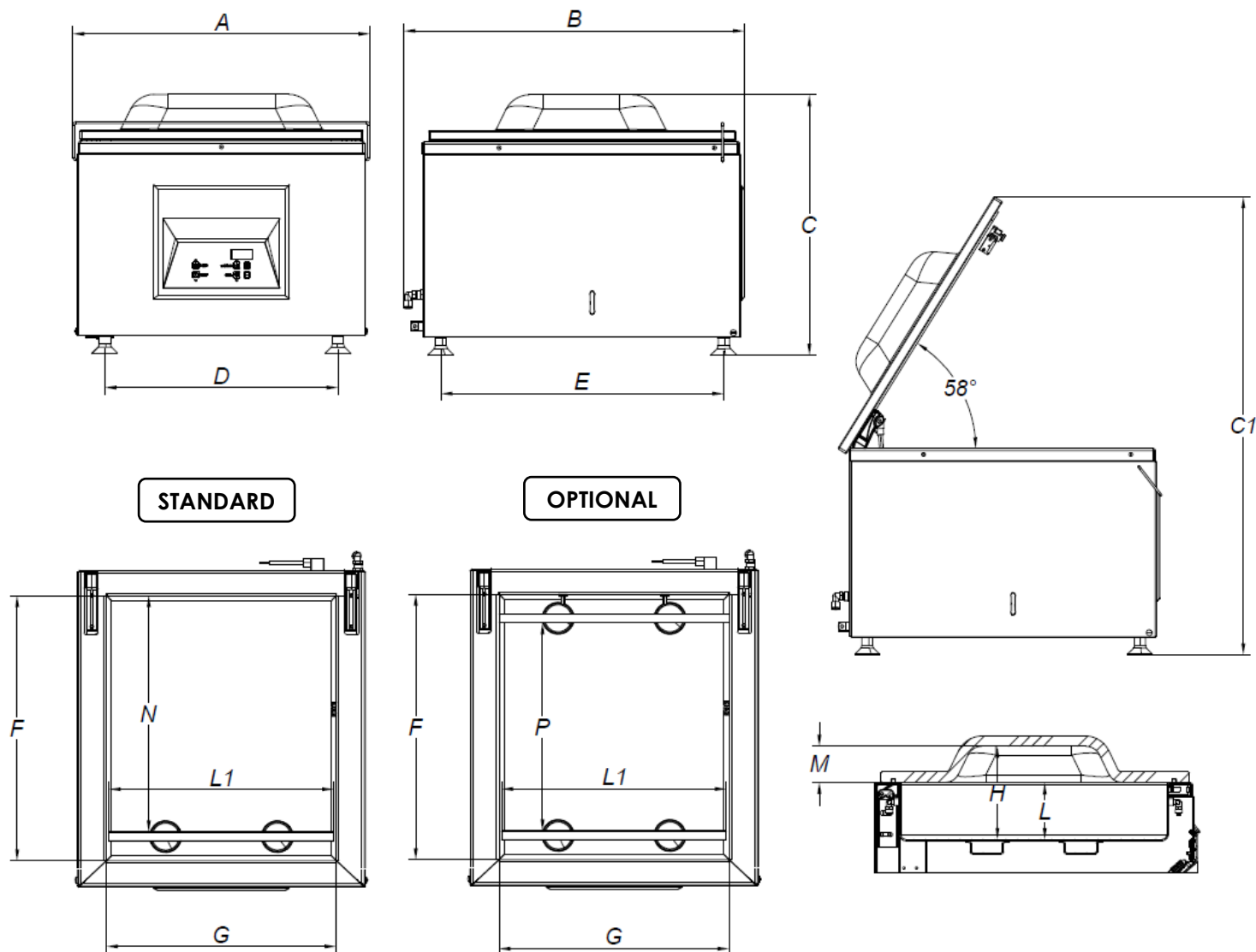
- Busch oil recirculation pump 25 m³/h;
- Vacuum level control using a high-precision absolute sensor that does not require calibration;
- Maximum achievable vacuum 99.8% (2 millibar);
- 410mm sealing bar (Standard) or double 410mm sealing bar (Optional), with double sealing. Easily removable for cleaning;
- Horizontal AISI304 vacuum chamber;
- 10 editable user programs;
- 1 cycle for vacuum containers;
- "H2Out" pump oil dehumidification cycle,
- Resettable oil change alarm;
- Menu accessible to technical assistance for parameter adjustment and reading of cycles carried out;
- Thickened PMMA cover with rounded edges. Automatic opening at the end of the cycle;
- Lid lowering system in resting position via lid lock;
- Easy maintenance access through chassis opening;
- PE filters for product positioning and cycle acceleration.

AVAILABLE OPTIONS

- 1) DOUBLE SEALING BAR
- 2) GAS+SOFTAIR:
inert gas injection with 2 nozzles and the "Gasplus" system, allowing up to 90% inert gas injection for highly crush-sensitive products and slow air return "Softair" included.
- 3) GAS+SOFTAIR+ MANUAL DEGAS:
In addition to the optional features in point 2, includes manual deaeration cycles.
- 4) SEAL CUTTING

ACCESSORIES (NOT INCLUDED)

- Storage, cooking, and "cook&chill" bags; embossed bags;
- Inclined stainless steel shelf for liquid packaging;
- Stainless steel vacuum containers;
- External vacuum aspiration kit;



TECHNICAL DATA

Length of seal L1	mm	415
Nominal pump speed	m³/h	25
Final pressure	mbar	2
Chamber size FxGxH	mm	520x450x180
Useful chamber space N (P)	mm	463 (407)
Chamber depth L	mm	110
Chamber volume	Lt	42
Power	kW	1,2
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	580x665x509
Maximum height with open lid C1	mm	927
Distance between supports DxE	mm	456x553
Weight (with shelves)	kg	87 (90)
Noise level	dB(A)	<70
Environmental operating temperature (min-max)	°C	12-40