



PRODUCT DOCUMENT PACK

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PRODUCT

Orved VMO9945 Vacuum Sealer VM45 – 25m³/h Pump, Dual 456mm Seal Bars

Model / SKU: VMO9945

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Official supplier source: /media/products/59249/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 456mm
VACUUM PUMP 25m³/h
ABSOLUTE SENSOR CONTROL

FEATURES

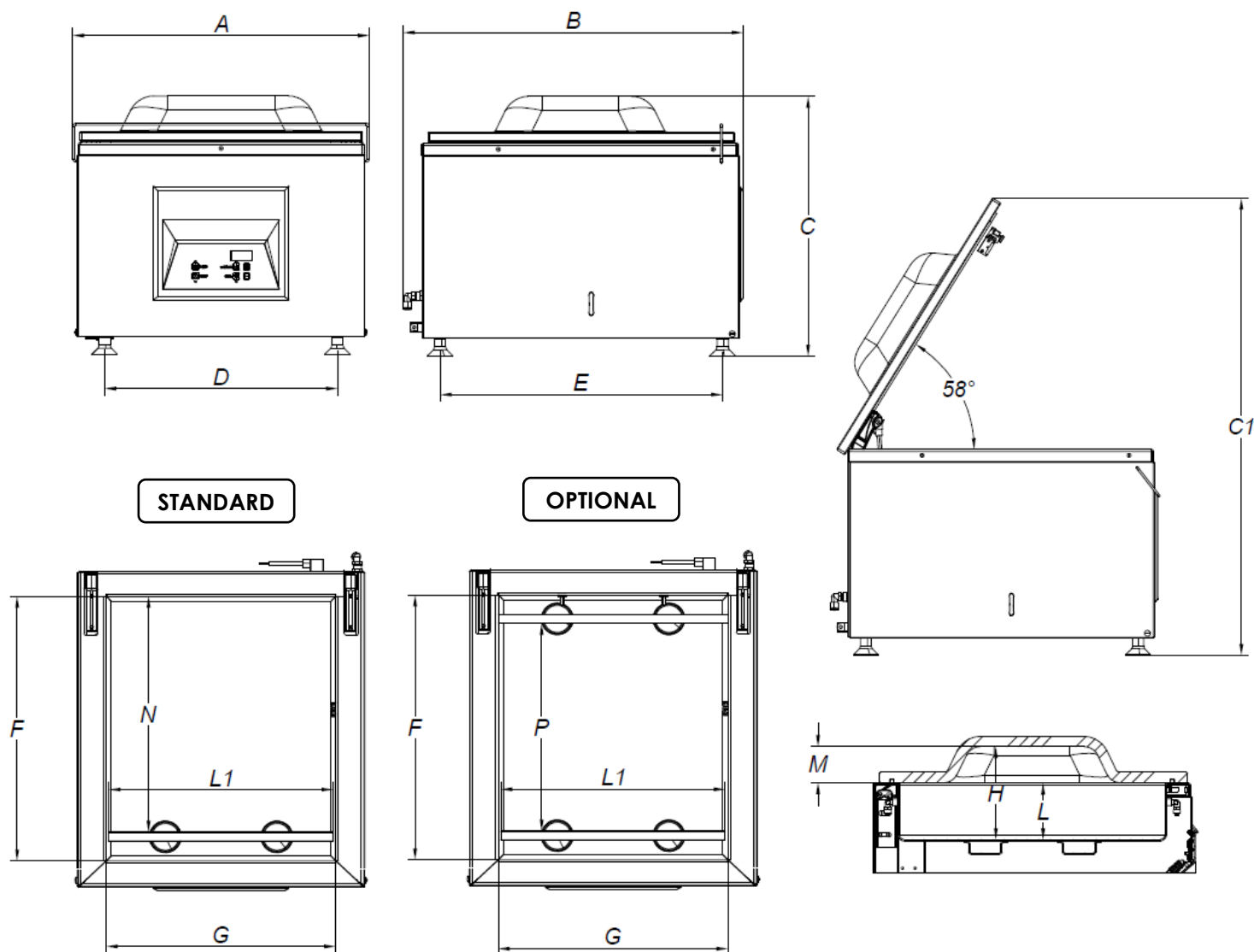
- Busch oil recirculation pump 25 m³/h;
- Vacuum level control using a high-precision absolute sensor that does not require calibration;
- Maximum achievable vacuum 99.8% (2 millibar);
- 456mm sealing bar (Standard) or double 456mm sealing bar (Optional), with double sealing. Easily removable for cleaning;
- 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	456
Nominal pump speed	m³/h	25
Final pressure	mbar	2
Chamber size FxGxH	mm	551x487x175
Useful chamber space N	mm	495 (438)
Chamber depth L	mm	110
Chamber volume	Lt	47
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	612x700x500
Maximum height with open lid C1	mm	916
Distance between supports DxE	mm	510x540
Weight (with shelves)	kg	/
Noise level	dB(A)	<70
Environmental operating temperature (min-max)	°C	12-40