



VERDE  
DENTRO

*Flavour's Wardens*

## CUISSON LINE

BRING OUT YOUR CREATIVE  
SKILLS BY VACUUM PACKING  
LIQUID PRODUCTS!



**VacuumMasters**  
Visit our website [www.orved.it](http://www.orved.it)

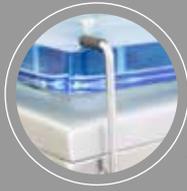
DATE STAMP



REMOVABLE TOP BAR WITHOUT TOOLS



SUPERIOR LID THICKNESS FOR BETTER SAFETY



HYDRO-FORMED VACUUM CHAMBER FOR PERFECT CLEANING



INNOVATIVE VERTICAL CHAMBER FOR LIQUID PRODUCTS



WATERPROOF DIGITAL CONTROL PANEL



EXCLUSIVE COOKING PROGRAMS



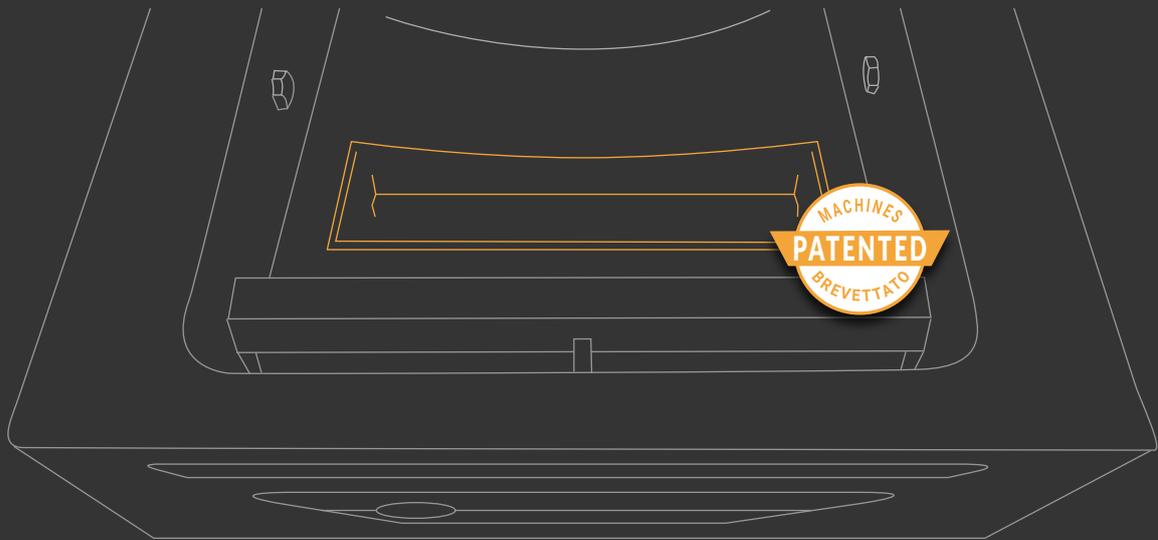
WI-FI MODULE



REMOVABLE SEALBAG



## NO LIMITS WITH VERTICAL CHAMBER



*“The perfect partner in every situation”*

The innovative vertical chamber present in the Cuisson Line, will enable you to vacuum pack any liquid product!

The chamber has been carefully designed to simplify and speed up any liquid product packing, avoiding all risk of spillage.

Quantity will no longer be a problem. You will be able to vacuum pack large quantities of liquid products without the risk of spillage.



PATENTED  
DESIGN



ROUNDED  
CORNERS



EASY  
CLEANING



BROAD  
CAPACITY

Encourage your creativity with  
the highest level of technology

# COOKING PROGRAMS OF CUISSON LINE



## DEAERATION PROGRAMS

Innovative programs which simplify, speed up and automate the vacuum packing processes ensuring no spillage from the bag.



Solids



Sauces



Dense  
Sauces



Cream +  
pastry bases



Marinades



Ice-cream  
bases MIN



Ice-cream  
bases MED



Ice-cream  
bases MAX



Ice-cream  
bases TOP



## PRESET PROGRAMS

Orved Chefs and skilled engineers have conceived the preset vacuum programs ideal to extend the Shelf-Life of your products as long as possible.



Vegetables



Meat



Poultry



Fish



Dessert



Bakery  
products



Flours



Spices



Fresh  
pasta



Mussels/clams  
preparation



Mild bakery  
gas cleaning



Strong bakery  
gas cleaning



## 7 JARS PROGRAMS

Special preset programs for perfect vacuum packing in containers.

JARS NO  
STOP

JARS  
SENSOR

JARS  
MIN

JARS  
MED

JARS  
MAX

JARS  
EXTREME

JARS  
DEGAS

## “Be bold and innovative with the exclusive Cuisson programs”

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Thanks to its vertical chamber and the exclusive preset, deaeration and jars programs preparing sauces of any consistency will be child's play!

No supervision required saving valuable time in the kitchen, it will work for you preparing tasty sauces and delicious creams like a real pastry Chef!

### *Sous-Vide cooking has never been so easy!*

The “cooking” preset program, reaching the max vacuum level at 99,99%, will allow you to perfectly vacuum pack any product destined to Sous-Vide cooking.

How to prepare a tasty sauce with the Cuisson programs:



1

Fill the smooth vacuum bag with the preparation for sauce.



2

Place the vacuum bag inside the vertical chamber.



3

Activate the selected program.

# UNRIVALLED TECHNOLOGY AND PERFORMANCE

The most complete range of vacuum packing machines “all in one” in the vacuum market, conceived for the most demanding Chefs, can perfectly vacuum pack any kind of product: liquid, solid or delicate. Thanks to the innovative cooking programs Sous-Vide cooking will be child’s play.



## MODIFIED ATMOSPHERE

The ideal system to vacuum pack soft and delicate products thanks to gas injection.



## 100% MADE IN ITALY VACUUM PUMP

High-quality vacuum pump, ensuring excellent performances and results.

It was conceived in cooperation with our partner DVP, on the basis of their knowledge and Orved's specific experience in Horeca sector.



## ABSOLUTE VACUUM SENSOR

Max vacuum thanks to the sensor of absolute vacuum.



## DOUBLE SEALING

No vacuum loss, even in the presence of fats or oils, thanks to the double sealing.



## H2OUT

This is a specific cycle able to remove all humidity inside the vacuum pump.

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The Cuisson Line range of vacuum packing machines ensure a perfect and above all lasting vacuum, thanks to the sealing high pressure which prevents leakage and guarantees an unbeatable seal.

# DIGITAL CONTROL PANEL

## UP - DOWN

Buttons to set the programs.

## USB PORT

Programs cloning and quick firmware updating thanks to the easily accessible USB port located on the front panel.

## SEAL OR CHANGE

To start the sealing cycle earlier or move on to the next function.

## MAIN ON/OFF SWITCH



## VACUUM GAUGE

Analog vacuum gauge indicating the real vacuum.

## PROG

Button to set up the selected program.

## PUMP FUNCTION

Keeps the pump continuously on.

## END OF CYCLE

Interrupts the vacuum cycle manually in case of any emergency.



## 5 LANGUAGES

Supports 5 languages: Italian, English, Spanish, French and German.



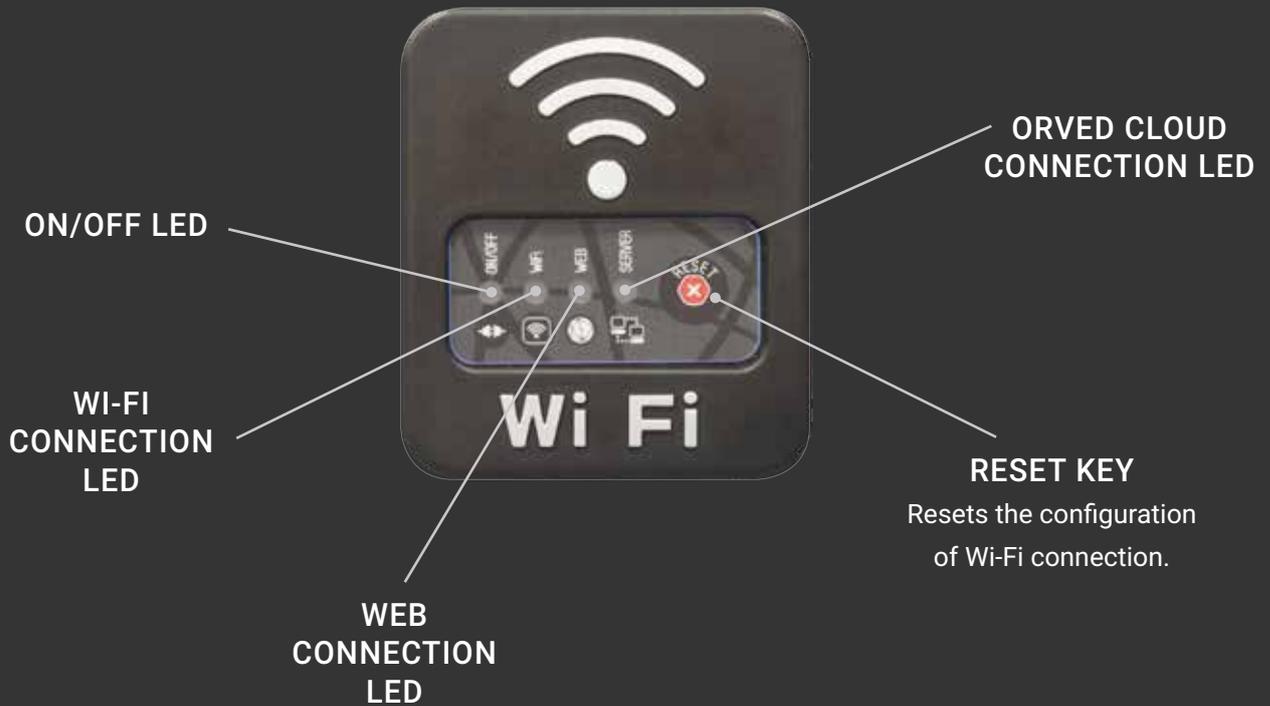
## DIGITAL

The command panel is totally digital and waterproof.

# WI-FI

*“Be smart with Orved”*

Log onto the Service through the Wi-Fi and check your vacuum packing machine on the web, customize the programs according to your needs, receive a text message or an e-mail with anomaly or maintenance warnings.



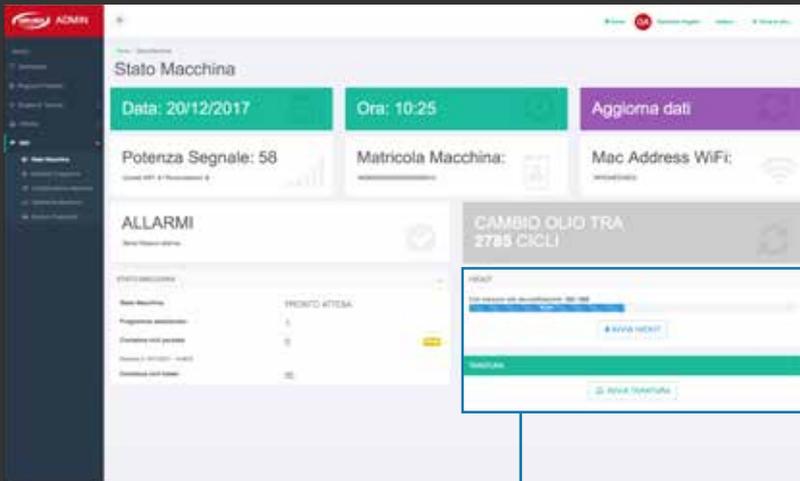
## ORVED SERVICE

By registering your product on the Orved Service portal you will have the possibility to view live which vacuum packing machines are Wi-Fi connected.



*If the led is green the machine is on.*

● CUISSON31



You can quickly activate the H2O Out cycle or the calibration cycle.

## Machine status

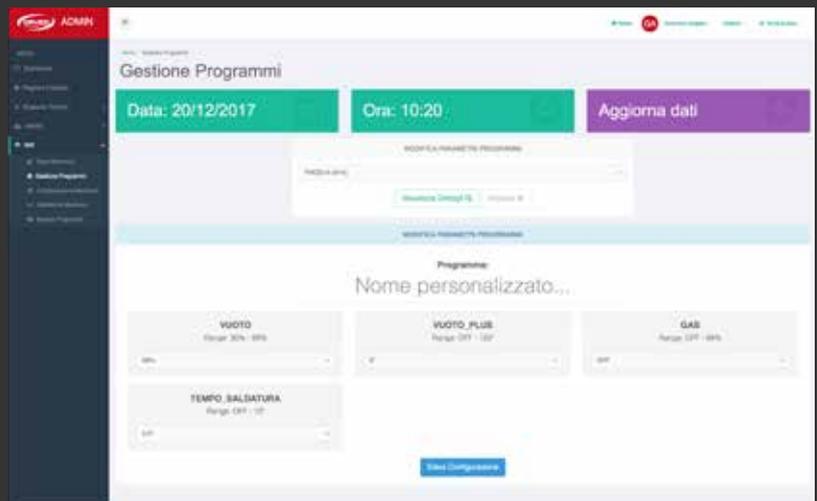
By clicking on the machine status you can automatically divert to the control panel and see first-hand the latest updates in respect to oil change, potential machine problems and alarms.

## Programs handling

Customize the standard program name and modify its settings to best optimize them.

Set the starting program on an Orved vacuum packing machine remotely.

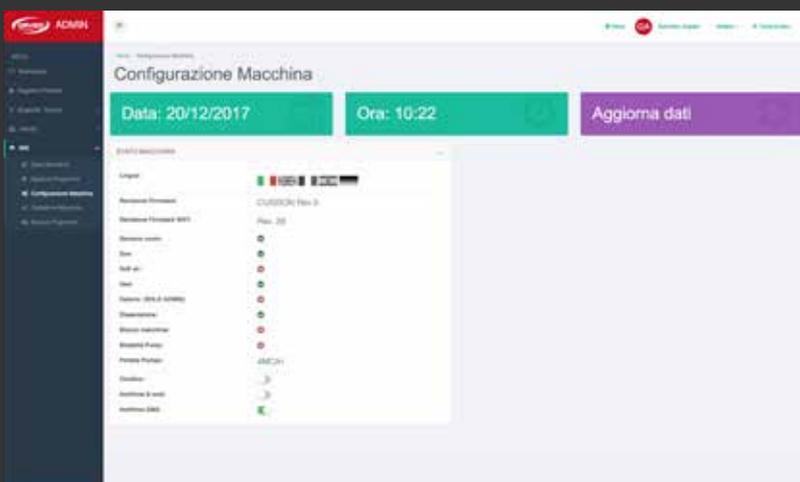
Thanks to the control panel you will be able to optimize the time and handle everything from your device.

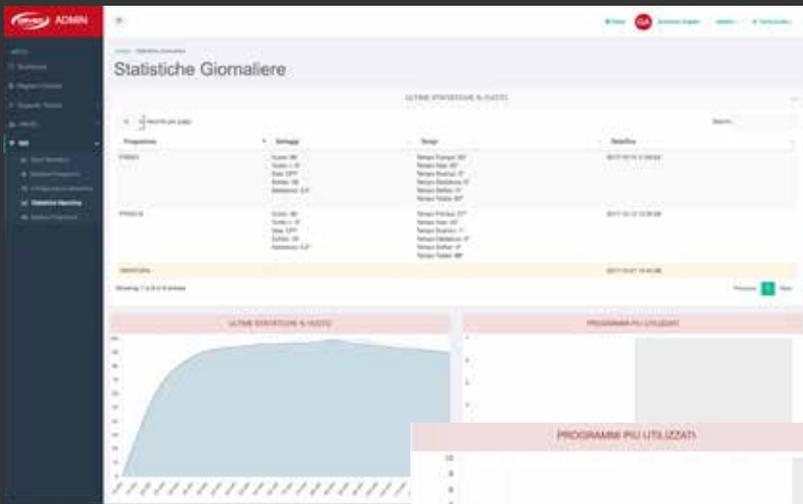


## Machine configuration

You can quickly change the language on the display, activate/disable the buzzer and handle the receipt of e-mail or text message notifications.

Thanks to the notifications you will always be updated regarding the machine status and you will be informed in case of anomalies or required maintenance.





## Machine statistics

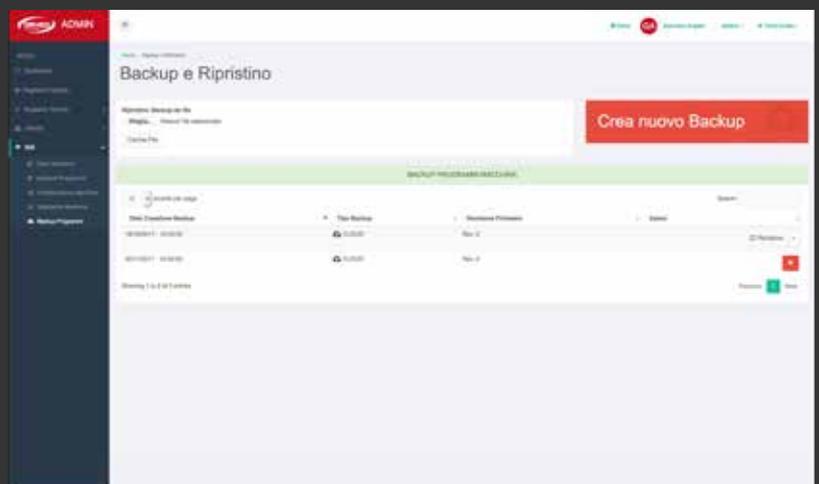
You can view the statistics of the programs started on the vacuum packing machine.

Observe which programs are mostly in use.

Check the pump development thanks to the graph showing the vacuum percentage reached in a time frame.

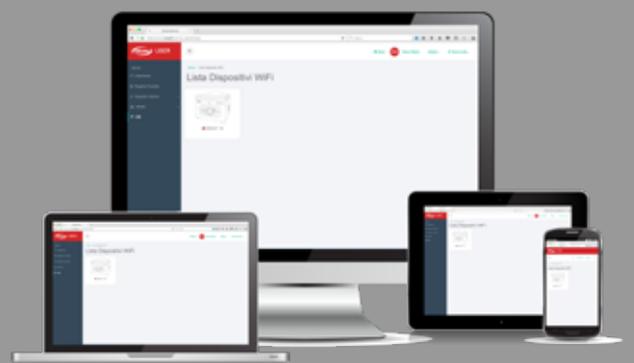
## Programs backup

Activate the backup of the program settings to share them on another unit. You will never lose the program setting and you will be able to start them on any Orved vacuum packing machine.



## MULTI DEVICE

Connect to Orved Service from desktop pc, tablet or smartphone to handle and control your vacuum packing machine wherever you are. You will enjoy Orved Service news at any time.



# 100% SAFETY GUARANTEED

The Cuisson Line range of vacuum packing machines are secure in all aspects. The extremely thick lid and completely airtight vacuum chamber are just a few of its main features. To ensure the best vacuum in terms of safety and quality.



## AIRTIGHT PANEL

Stainless Steel control panel, with electronic parts protected from humidity and contamination by an internal airtight flame-retardant case.



## HIGH QUALITY

Vacuum chamber from high-quality Stainless Steel resistant to aggressive agents and to oxidation, characterized by a smooth shape thanks to hydroforming process\* (Pag. 12).



## GUARANTEED THICKNESS

A superior lid thickness of 22-24 mm, ensuring maximum safety even after thousands of cycles. This thickness is synonymous with high resistance over time, while the absence of edges and the presence of rounded forms ensure user-friendliness and easy cleaning.



NEW

MACHINES  
PATENTED  
PENDING

## REMOVABLE TOP BAR

A new anodized aluminum top bar, releasable without using tools thanks to a patented system, which can be operated manually, and allows easy cleaning of the lid.

90°

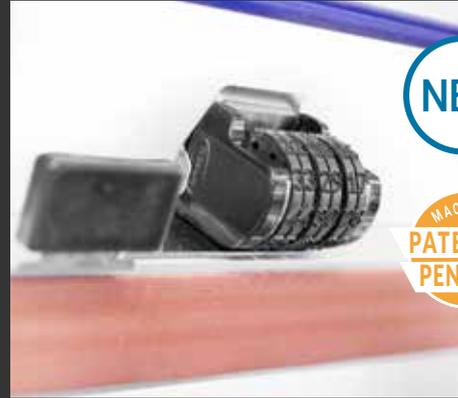


### LID

90° opening to ensure extremely easy cleaning and maintenance.

NEW

MACHINES  
PATENTED  
PENDING



### NEW DATE STAMP

Manually set by the user, robust and reliable, it doesn't need any electrical connection and it is easily releasable for cleaning.



### POWER STEEL

\*Hydro-forming is a production process which guarantees a constant thickness of the chamber wall at any point, preventing deformation and ensuring a longer durability.



### EASY VACUUM

Thanks to the "Easy" accessory it is now possible to vacuum pack outside the vacuum chamber by means of channelled bags.

STANDARD  
Cuisson 61



### 2 SEALING BEAMS

You can vacuum pack more products at the same time thus reducing the working times.



### DOUBLE SEALING

It increases dramatically the airtight sealing safety of the vacuum bag.

## EASY CLEANING FOR A PERFECT VACUUM!



### PERFECT CLEANING

Thanks to hydro-forming process the vacuum chamber appears smooth with rounded corners which simplifies and speeds up the maintenance and cleaning operations. Under condition of max vacuum any possible deformation is limited due to the constant wall thickness guaranteeing perfectly smooth surfaces.



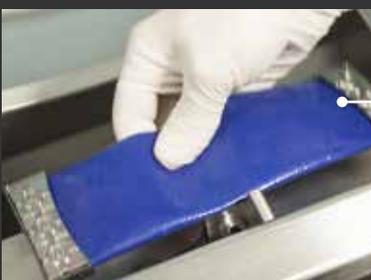
### ACCESS

The unique opening system, with support rod, enables complete access to inner components. This quick and easy system facilitates the maintenance and clearing of the unit.



### EASY OIL CHANGE

Positioned at the base of the machine a retractable tray with easy slide access allows you to drain waste oil from the pump.



### REMOVABLE SEALBAG

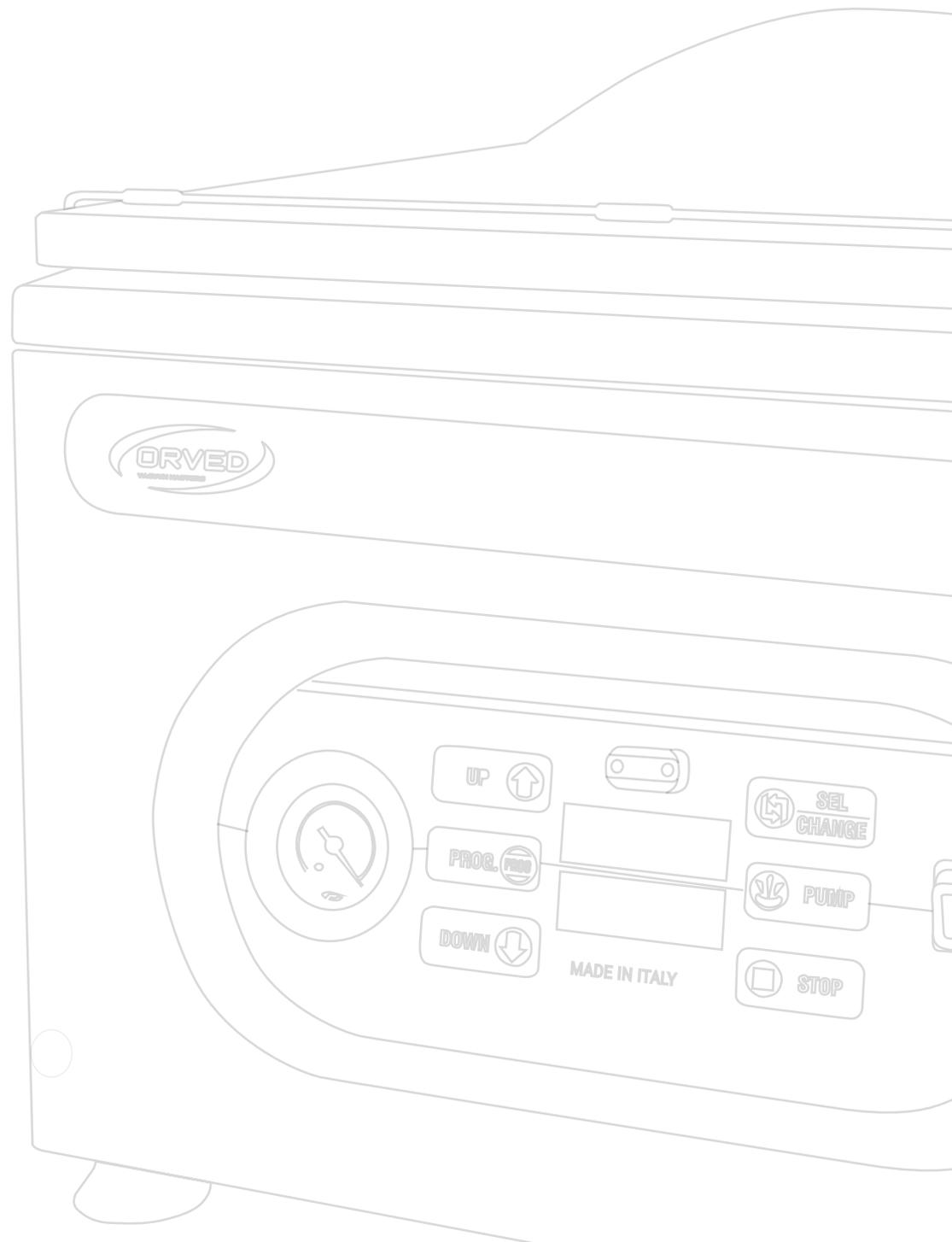
Easy to remove sealbag without tools. Protection cap to ensure closing of the junction during chamber cleaning. All the internal element of the chamber are easily removed for cleaning.



# TECHNICAL DATA

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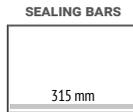
BRING OUT YOUR CREATIVE SKILLS BY  
VACUUM PACKING LIQUID PRODUCTS!



# TECHNICAL DATA

## CUISSON 31

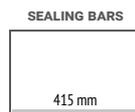
- > Bodywork: stainless steel
- > Size: 465x571x450h mm
- > Chamber size: 343x434x200h mm + 190 mm\*
- > Weight: 58 kg
- > Power grid voltage: 220V/240V 50/60Hz
- > Max power absorption: 750 W
- > Vacuum pump: 12 m<sup>3</sup>/h
- > Max bag size: 300x450 mm



\*Vacuum packing machine provided with double chamber (horizontal and vertical)

## CUISSON 41

- > Bodywork: stainless steel
- > Size: 577x585x496h mm
- > Chamber size: 448x440x200h mm + 190 mm\*
- > Weight: 94 kg
- > Power grid voltage: 220/240V 50/60Hz
- > Max power absorption: 1200 W
- > Vacuum pump: 25 m<sup>3</sup>/h
- > Max bag size: 400x550 mm



\*Vacuum packing machine provided with double chamber (horizontal and vertical)

## CUISSON 41H

- > Bodywork: stainless steel
- > Size: 590x590x1007h mm
- > Chamber size: 448x440x200h mm + 190 mm\*
- > Weight: 103,5 kg
- > Power grid voltage: 230V 50/60Hz
- > Max power absorption: 1600 W
- > Vacuum pump: 25 m<sup>3</sup>/h
- > Max bag size: 400x500 mm



SEALING BARS



\*Vacuum packing machine provided with double chamber (horizontal and vertical)

## CUISSON 61

- > Bodywork: stainless steel
- > Size: 830x707x1003,5h mm
- > Chamber size: 1x 680x575x200h mm  
2x 600x100x190h mm\*
- > Weight: 231 kg
- > Tensione: 400V 50/60Hz 3ph
- > Power grid voltage: 2200 W
- > Vacuum pump: 106 m<sup>3</sup>/h
- > Max bag size: variable
- > Wheelbase bars: 481 mm



SEALING BARS



\*Vacuum packing machine provided with double chamber (horizontal and vertical)

# ACCESSORIES AND BAGS

Usable with Cuisson Line



Smooth vacuum bags

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Channelled vacuum bags

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Smooth cooking vacuum bags

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Carriage

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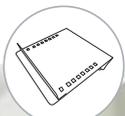
Conserbox containers

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Easy, accessory to operate external vacuum

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Inclined shelf

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# ORVED SERVICE

Register your product on:

[www.orved.it/service](http://www.orved.it/service)

To activate your **12-month** warranty and take advantage of many services



SCANS THE QR CODE



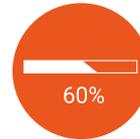
View on smartphone



**On-line assistance** and spare parts requirement



**Download** of user manuals



Reparation request and check on the progress directly on-line **H24**

## SYMBOLS LEGEND

● Standard ● Optional ● On request

- |                                    |                                     |                                    |
|------------------------------------|-------------------------------------|------------------------------------|
| Deaeration programs                | Nozzle for jars                     | Usable with channelled vacuum bags |
| Vacuum preset programs             | Gas                                 | Set of vacuum bags Basic           |
| Digital command panel, 36 programs | Data stamp                          | Set of vacuum bags Premium         |
| Absolute vacuum sensor             | Easy for external vacuum            |                                    |
| Double resistance*                 | H2out pump dehumidification program |                                    |
| Cut of seal*                       | Usable with smooth vacuum bags      |                                    |

*\*Please note, if you have the cut of seal you cannot have the double resistance*



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Visit our website [www.orved.it](http://www.orved.it)



**COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV ISO9001**