

Evox 31 Hi-Line



Touch panel



Modern design



3 gas programs



Innovation come to life

"Combining Italian design, innovation and technology comes Evox 31 Hi-Line"

Compact, very fast and essential, it presents a touch panel and 5 exclusive "Chef" programs to marinate, create infusions and much more quickly and automatically. Robust, reliable and built with high-quality materials it is the expression of Orved brand experience and tradition.

Evox 31 Hi-Line is ideal for:



Small restaurant



Bar



Small gastronomy



Catering



Butcher shops

Packing methods



Sealing only



Vacuum



External vacuum



MAP

Chef and Jars programs included



Mussels and clams preparation



Dense sauces



Infusions in bags



"No Stop" program



Marination in bags



Marination in containers



Jars MIN



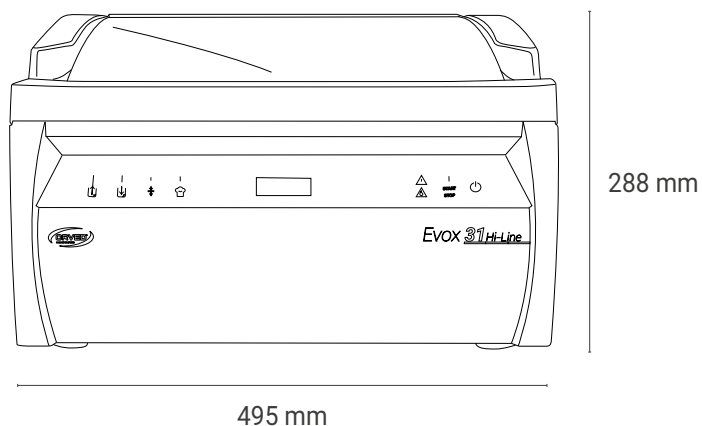
Jars MED










Jars MAX

Technical data

- > Bodywork: stainless steel
- > Size: 495x645x288h mm
- > Chamber size: 355x365x184h mm
- > Chamber volume: 17,10 lt.
- > Weight: 37 kg
- > Power grid voltage: 220-240V 50/60Hz
- > Max power absorption: 750 W
- > Sealing bars: 310 mm
- > Vacuum pump: 12 mc/h
- > Final pressure: 2 mbar
- > Max bag size: 300x400 mm



Standard equipment

-  Touch panel
-  Absolute vacuum sensor
-  Easy accessory included
-  Inert gas supply system
-  H2out pump dehumidification program
-  Suction tube included
-  Device to operate vacuum in container

Matching accessories

