



Flavour Guardians



**VACUUM
PACKING BEYOND
PRESERVATION**



**Solutions for food
processing and packaging**

MADE IN ITALY 

EVOX LINE

EVOX
25



EVOX
30



Body	Stainless Steel	Stainless Steel
Dimensions	444 x 481 x 210h mm	505 x 626 x 295h mm
* Dimensions of vacuum chamber	303 x 293 x 110h mm	355 x 365 x 184h mm
Chamber volume	7.65 L	17.10 L
Weight	24 kg	29 kg
Vacuum pump	4 mc/h	8 mc/h
Electrical power supply	220-240V 50/60Hz - 297W	220-240V 50Hz - 530W
Max vacuum bag dimensions	250 x 300 mm	300 x 400 mm
Packing methods	Sealing only Vacuum External Vacuum Vacuum in Rigid Containers	
Ideal for	Restaurants Pastry Shops Cafés	

STANDARD FEATURES



Digital Panel



Vacuum Sensor



H2out



Easy Included



Vacuum in Rigid Containers



Suction Tube

IDEA 32 HI-LINE



Body	Stainless Steel
Dimensions	423 x 604 x 460h mm
* Dimensions of vacuum chamber	343 x 434 x 175h mm
Weight	46.5 kg
Vacuum pump	BUSCH 10 mc/h
Electrical power supply	230V 50/60Hz - 600W
Max vacuum bag dimensions	300 mm
Packing methods	External Vacuum MAP Vacuum Vacuum in Rigid Containers
Ideal for	Restaurants Pastry Shops Butchers' Shops Cafés

STANDARD FEATURES



Digital Panel



Vacuum Sensor



H2out



Vacuum in Rigid Containers



Gas Vacuum (MAP)



Chef Programs

EVOX 31 HI-LINE



8 chef and jars programs



Body	Stainless Steel
Dimensions	495 x 680 x 288h mm
* Dimensions of vacuum chamber	355 x 365 x 184h mm
Chamber volume	17.10 L
Weight	37 kg
Vacuum pump	12 mc/h
Electrical power supply	220-240V 50/60Hz - 750W
Max vacuum bag dimensions	300 x 400 mm
Packing methods	External Vacuum MAP Vacuum Vacuum in Rigid Containers
Ideal for	Restaurants Pastry Shops Cafés

Innovation comes to life

The merger of design Made in Italy with technological innovation has led to Evox 31 Hi-Line. Compact, extra-speedy and stylish, it features an elegant touch panel and 5 exclusive Chef Programs for marinating, creating infusions and much more quickly and automatically. Robust, reliable and made with top-quality materials, it embraces all the innovation and tradition of the Orved brand.



Digital Panel



Vacuum Sensor



Gas Vacuum (MAP)



H₂out



Easy Included



Vacuum in Rigid Containers



Suction Tube



Chef programs

SVTHERMO SOUS-VIDE COOKING LINE

Body	Stainless Steel
Dimensions	449 x 700 x 380h mm
Chamber volume	27 L
Weight	23 kg
Electrical power supply	230V 50Hz - 1600W
Max vacuum bag dimensions	250 x 300 mm
Ideal for	Restaurants Hotels Butchers' Shops Pastry Shops



Main features of Svthermo:

- » Auto hot & cold water loading with date and time setting
- » Overnight cooking with food kept at low temperature
- » Timed cooking with programmable temperature holding
- » 2 water inlet solenoid valves, 1 water outlet solenoid valve
- » 4 digital displays
- » 99 cooking programs
- » 3 probes with an accuracy of +/- 0.5°C & display resolution of 0.1°C

ASSOCIATED BRANDS

EzyCook™

ABRAZO®

mysa®

BROTMAS®
BAKERY MACHINES

VENIX
Food Service Equipment

fimar®
MADE IN ITALY

MATIK
PASTRY MACHINES

Marketed and Distributed by:



AHMEDABAD



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