

IDEA HI-LINE RANGE

*The **Idea** you were waiting for
has now become reality!*

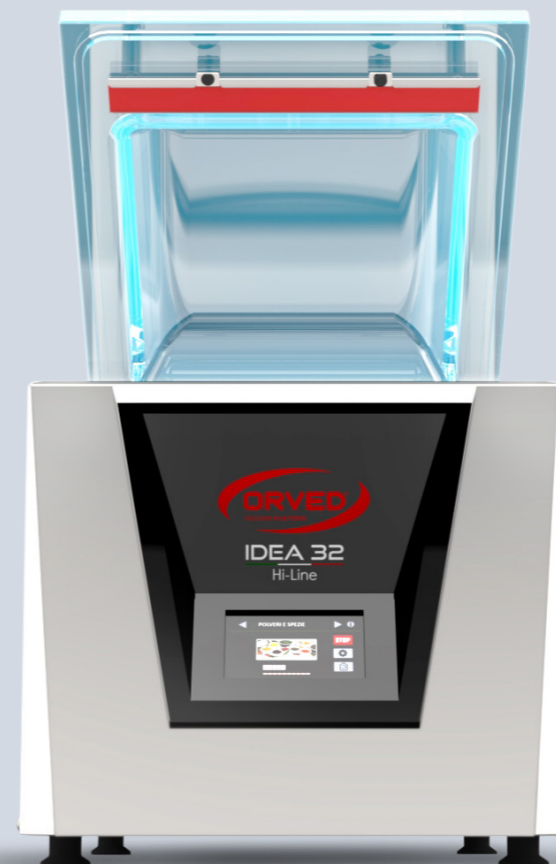




IDEA HI-LINE RANGE

The IDEA you were waiting for has now become reality!

New 5" Touch Smart interface, just one touch to scroll through screens, select a Chef program or set custom parameters. You've got the power: set parameters without limits, choose the vacuum level you prefer, the rest will be done by Idea Hi-Line.



Touch panel



Maximum usability



Smart sensor

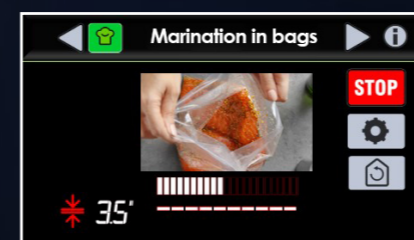


Scratch-resistant display



Waterproof Display

5" Touch Smart panel
Top usability!



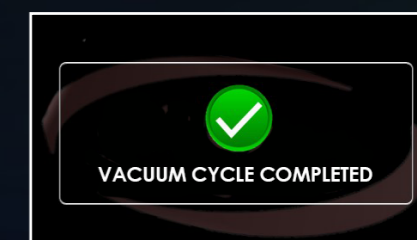
Selection of scrolling programs

Thanks to the intuitive scrolling interface you can easily select the Chef program of your choice, IDEA will do the rest.



Choose the parameters independently

Use your imagination: customize and save up to 10 vacuum programs. Set your creativity free and start your programs whenever you want.



You can always create a perfect vacuum

The sensor is able to vacuum pack any type of food, even the most difficult products (liquids, powders, etc), in a completely automatic way, to the maximum vacuum.



- › Marinade in bags
- › Marinade in containers
- › Infusions
- › Mussels and clams cleaning
- › Meat tenderising
- › Sauces
- › Pastry bases
- › Ice-cream bases
- › Powders and spices

- › Jars min
- › Jars Med
- › Jars Max



Pastry bases

Ideal for creams and sauces made with milk and eggs, which tend to foam quickly. The result is an even and glossy product.



Ice-cream bases

It enables the perfect preparation and packaging of different ice-cream bases to complex bases, such as pistachio and hazelnut, and those which contain dried fruit. 5 levels available.



Powders and spices

For packaging volatile products. It prevents powders from rising and coming out of the bag during the vacuum process.



Marinade in bags

Specific for marinating products, ensuring the marinade penetrates the product quickly and evenly. With only one short cycle, you get a result that may take more than 24 hours, working with the traditional method. Available for vacuum bags and rigid containers.



Marinade in containers

Specific for marinating products, ensuring the marinade penetrates the product quickly and evenly. With only one short cycle, you get a result that may take more than 24 hours, working with the traditional method. Available for vacuum bags and rigid containers.



Infusions

Automatic cycle to extract the most intense aroma from herbs and spices, reducing the oxidation of the product and extending the shelf-life. This special programs will extract the richest aroma maintaining the essential oils and guaranteeing a unique and intense flavour.



JARS PROGRAMS

It packages delicate or soft products in vacuum-resistant rigid containers. There are 6 levels according to different types and quantities of product to be packaged.

Min - Med - Max

3 jar vacuum levels, adjusted according to the jar filling. If the jar is very full and there's only a little air to extract, select "Min", whereas if there's a lot of air to extract. These cycles are mainly used for cooking in jars: "Min" for liquid, creamy or canned products in oil.



Mussels and clams cleaning

Designed to clean and remove sand and internal residue from molluscs, preparing them perfectly for cooking.



Meat tenderising

Specific for tenderising meat and preparing it for subsequent sous-vide cooking. It creates different pressure intensities on the meat to tenderise it without losing weight or quality.



Sauces

Reduces foaming and spilling from the bag of sauces and products with a particularly liquid consistency. Ideal for tomato sauce, meat sauce and fruit juices.

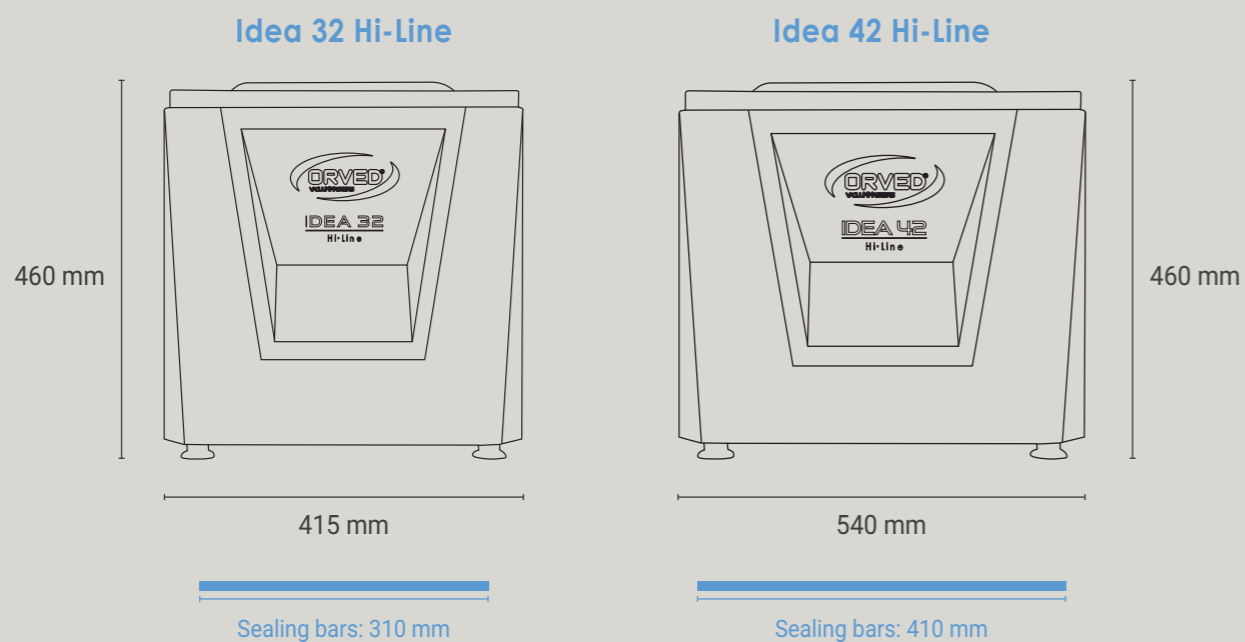


12 CHEF AND JAR PROGRAMS





□ Technical data



	Idea 32 Hi-Line	Idea 42 Hi-Line
Bodywork	Stainless steel	Stainless steel
Size	415x603x460h mm	531x614x461h mm
Chamber size	429x338x195h mm	438x444x190h mm
Sealing bars	1x 310 mm	1x 410 mm
Vacuum pump	12 mc/h	20 mc/h
Electric supply	220-240V 50/60Hz - 700W	220-240V 50/60Hz - 900W
Max bag width	300 mm	400 mm
Packing methods	Sealing only Vacuum External vacuum MAP Vacuum in containers	
Ideal for	Restaurants Bar Butchers shops Delicatessens Pastry	
Standard equipment	Touch panel Absolute vacuum sensor Chef Programs Sequential Vacuum Programs 10 user programs Vacuum gas (MAP) H2out Softair Easy accessory Vacuum in containers	
Optionals on request	Printer	



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