

ATMOVAC

VACUUM MACHINES



Made in the Netherlands

ARCTIC

Built tough with a straight forward interface. Our ARCTIC series will impress you in terms of both value and performance. Built for culinary use, these units feature high end manufacturing with single piece chambers and high quality domed lids. All units in the ARCTIC series feature a non-programmable panel that allow the user to set % of VACUUM, VAC+ and SEAL time. For external and internal vacuum.



4 CLEAR RETURNS ON INVESTMENT

- **Scale saving:** Save money on your food cost by safely handling larger quantities.
- **Food saving:** Minimize food waste.
- **Go to market:** Bring your finished products to the marketplace in a safe, traceable and easily identifiable package.
- **Sous-Vide:** Incorporate Sous-Vide cooking processes in your kitchen, saving you labor costs and enhancing the quality of your offering.



Busch pump
Powerful, reliable & maintenance friendly

All in a cost and space effective solution!



	ARCTIC11	ARCTIC16	ARCTIC16D
Standard	Sensor control*, double seal, high lid (5" H)	Sensor control*, double seal	Sensor control*, double seal
Power	120V, 500W, 6A, 5-15P	120V, 600W, 8.5A, 5-15P	120V, 900W, 12A, 5-20P
Chamber size	12" x 11" x 5.1"	14.5" x 16.5" x 7"	18" x 16.5" x 7"
Seal bar	11"	16.5"	2 x 16.5"
Pump speed	8 m ³ /h	19 m ³ /h	25 m ³ /h
Machine cycle	15-35 sec	20-40 sec	20-40 sec
Dim. (L x W x H)	17.7" x 13.1" x 13.4"	20.8" x 19.4" x 17.3"	24.2" x 19.4" x 18.4"
Net weight	73 lbs	128 lbs	154 lbs
Ship dimensions	20.7" x 13.4" x 14.5"	24" x 22.8" x 20.4"	27.1" x 22.8" x 20"
Ship weight	90 lbs	145 lbs	174 lbs

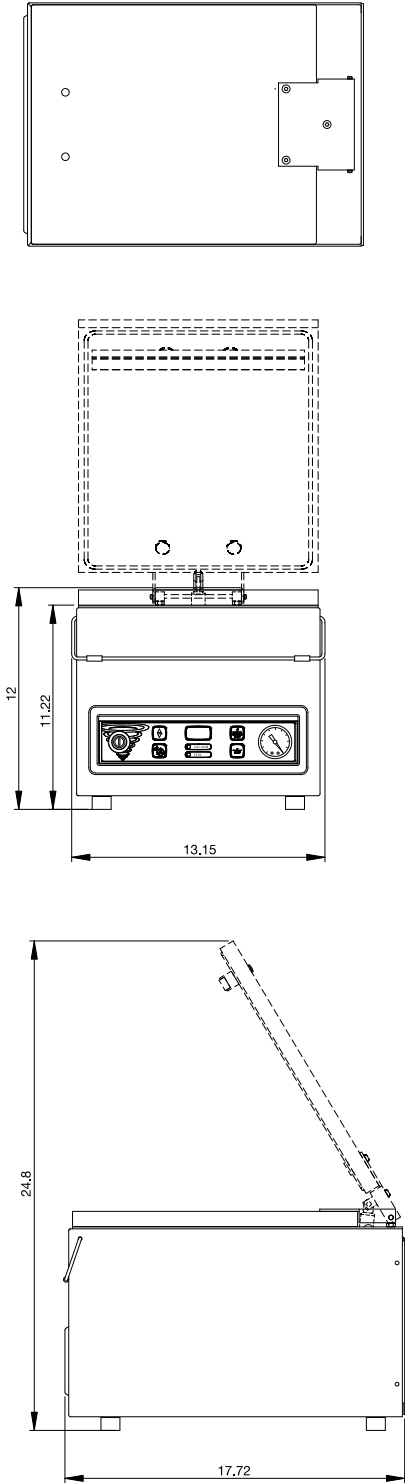
*Sensor control: The vacuum process will end as soon the pre-set percentage has been reached.



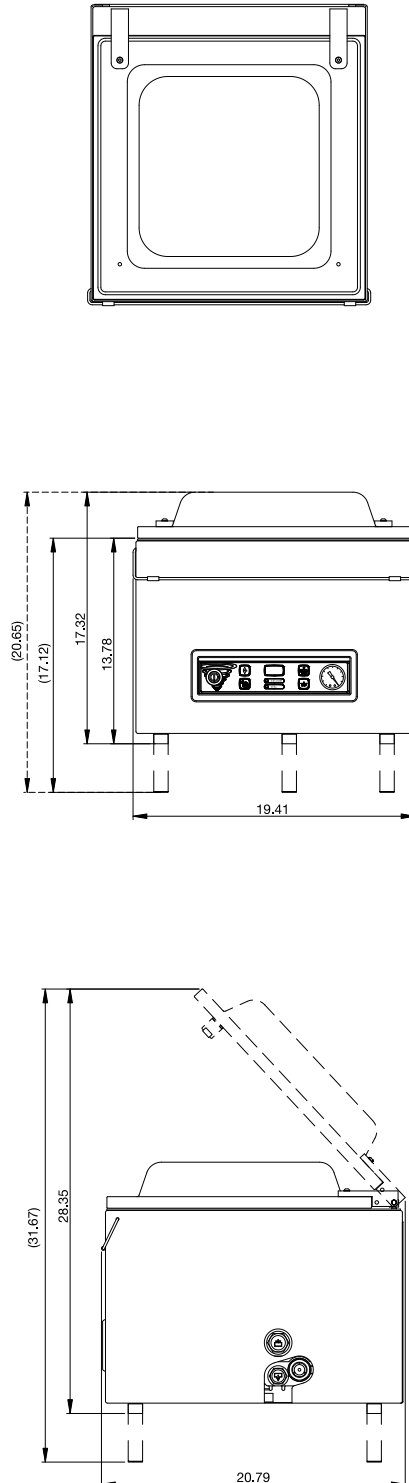
Warranty
(1) year
parts & labor

ATMOVAC

ARCTIC11



ARCTIC16



ARCTIC16D

