

ATMOVAC™

DIABLO 12+



Achieve commercial grade vacuum packaging with Diablo 12+. A compact and reliable chamber machine with an intuitive interface and versatile vacuum modes ideal for commercial kitchens seeking efficient food preservation, prep optimization and high quality vacuum sealing results.

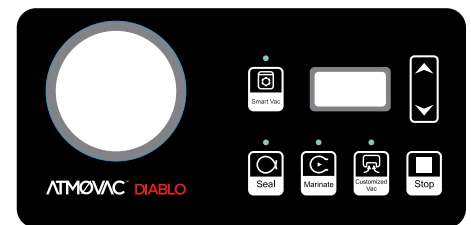
FEATURES

- Automatic vacuum mode adjusts the cycle based on the bag size and product type for optimal sealing and consistent results.
- Built-in marinating function accelerates absorption and tenderizing, reducing prep time while enhancing flavour development.
- Powerful oil-sealed vacuum pump ensures strong and stable vacuum pressure even during extended vacuum packaging sessions.
- Features a durable seal bar supporting up to 8 hours of operation per day.
- Works with Atmovac vacuum bags, offering flexible storage solutions for a wide range of culinary applications.



PARTS AND
LABOR

DIGITAL CONTROL PANEL



SPECIFICATIONS

Power: 120 V – 850 W – 60 Hz

Modes:

- Automatic vacuum
- Time base vacuum
- Seal
- Marinate

Machine cycle: 5 – 80 seconds

Seal bar: 12" (30 cm)

Pump: Oil-sealed vacuum pump

Pump speed: 10 m³/h

Chamber dimensions:
Length: 13.7" (35 cm)
Width: 11.8" (30 cm)
Height: 3.1" (8 cm)

Machine dimensions:
Length: 16.8" (42 cm)
Width: 14.4" (36 cm)
Height: 14.4" (36 cm)

Connection: 
(120 V)

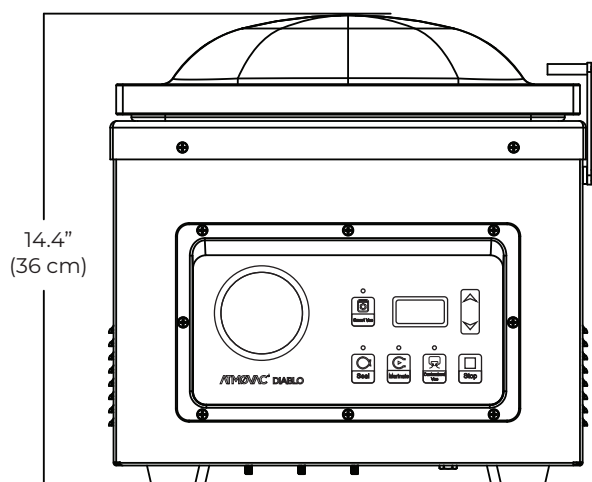
Weight: 52 lb (23 kg)



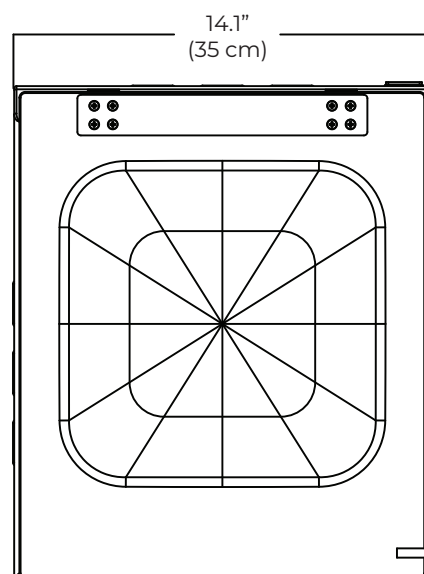
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DIABLO 12+

FRONTAL VIEW



TOP VIEW



LEFT VIEW

