

ATMOVAC™

VACUUM MACHINES

DIABLO

ATMOVAC's DIABLO line of vacuum chamber machines is the ideal choice for all Foodservice operators to benefit from the advantages of vacuum sealing and sous vide cooking in a budget conscious way. Built to commercial grade and designed for culinary use, our machines come with an easy to use intuitive interface and are simple to clean and maintain. ATMOVAC's DIABLO line gets it done.



DIABLO12D27G

Standard	Double sealing bars + marinating function
Power	120V, 2355W, 5-15P
Chamber size	33.2" x 17.5" x 6.6"
Seal bar	2 x 12.5"
Pump speed	20±10% m ³ /h
Machine cycle	30-40 sec
Dim. (L x W x H)	37" x 22.9" x 18.6"
Net weight	209.4 lbs
Ship dimensions	41.5" x 26.4" x 25.4"
Ship weight	271 lbs

Warranty:
1 year parts and labor



MADE IN CHINA

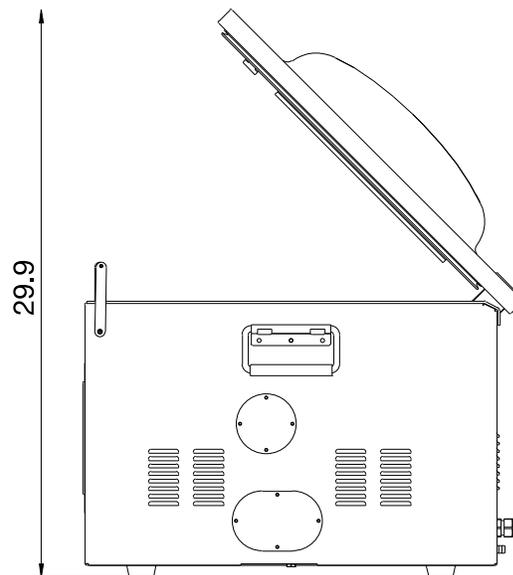
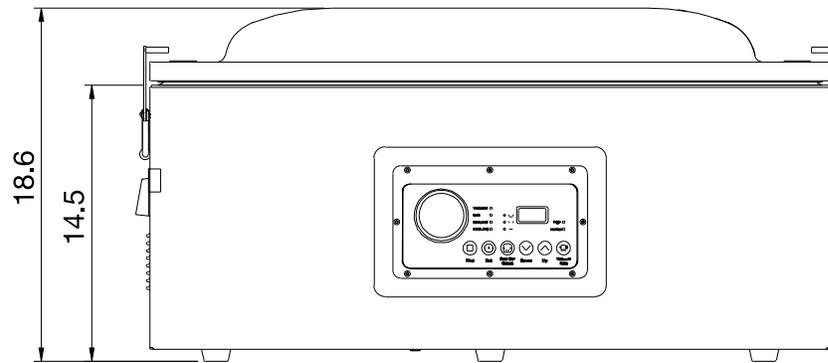
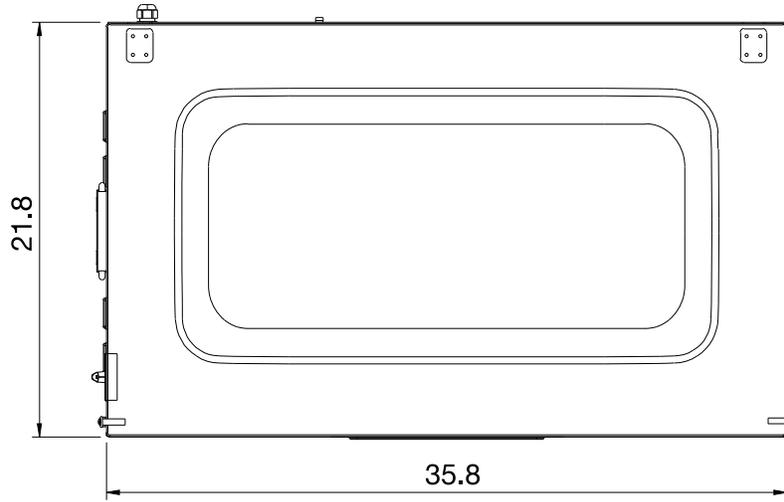
4 CLEAR RETURNS ON INVESTMENT

- **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.

Cost-efficient and space-saving, Atmovac's Diablo series is the only solution you need!

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Dimensions expressed
in inches