

ATMOVAC™

DIABLO 16+



Streamline food preservation with a powerful vacuum packaging machine designed to lock in freshness and maximize storage life. Ideal for commercial kitchens, it provides consistent vacuum sealing for improved product quality, reduced waste, and greater operational efficiency.

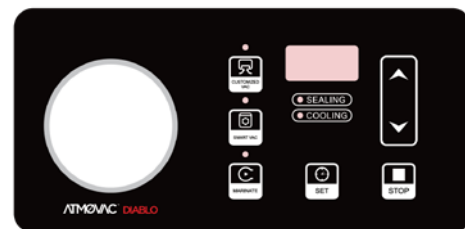
FEATURES

- 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.
- Works with Atmovac vacuum bags, offering flexible storage solutions for a wide range of culinary applications.



PARTS AND
LABOR

DIGITAL CONTROL PANEL



SPECIFICATIONS

Voltage: 120 V

Power: 1150 W

Time based controls

Chamber dimensions:

Length: 17.8" (45 cm)

Width: 16.8" (42 cm)

Height: 4" (10 cm)

Pump: Oil-sealed vacuum pump

Pump speed: 24 m³/h

Vacuum:

Pump: up to -29.9 inHg (-1012 mbar)

Chamber: -29.8 inHg (-1009 mbar)

Seal wire: Dual 3.5 mm

Seal bar: 16" (41 cm)

Machine dimensions:

Length: 21.7" (55 cm)

Width: 19.9" (50 cm)

Height: 17.7" (45 cm)

Connection: 
(120 V)

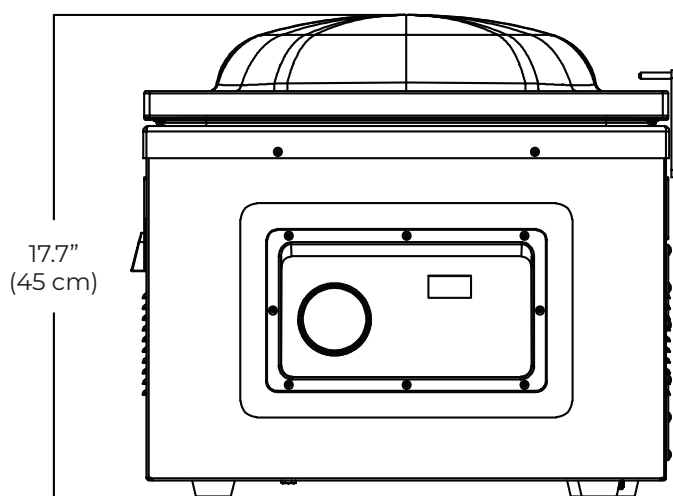
Weight: 99 lb (45 kg)



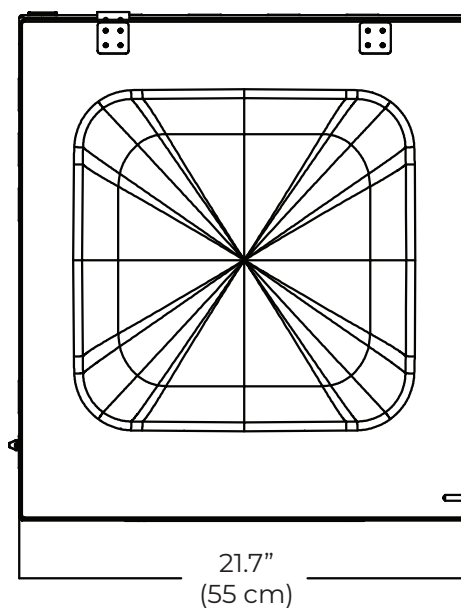
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FRONTAL VIEW



TOP VIEW



LEFT VIEW

