

ATMØVAC™



DIABLO16+
CHAMBER VACUUM SEALER USER MANUAL
2026

INTRODUCTION

Thank you for choosing the DIABLO16+ Chamber Vacuum Sealer. This user manual provides important information on safe operation, proper operation and maintenance. Please read this manual carefully before using the machine and keep it for future reference.

SAFETY INFORMATION

- Do **NOT** immerse the machine or the power cord in water or any other liquid.
- This machine is not intended to be used by children, individuals with reduced physical, sensory or cognitive abilities or by untrained personnel. To avoid accidents, follow all safety precautions and warnings in this manual.
- To reduce the risk of electric shock, plug the machine into a properly grounded electrical outlet. Do not use extension cords. Do not unplug the machine by pulling the power cord.
- Inspect the power cord before each use. Do not use the machine if the cord is damaged.
- To prevent injury, do not touch the lid, vacuum chamber, or sealing wire during or immediately after operation, as these surfaces may be hot.
- Do not place the machine on wet or hot surfaces, or near heat sources. Keep the machine away from flammable or explosive gases, heaters, and steamers.
- Ensure a minimum clearance of 3.9 in (10 cm) around the machine to allow proper ventilation.
- When moving the machine, always keep it in an upright position.
- The manufacturer and distributor are not liable for damage or performance issues resulting from improper use or failure to follow the instructions in this manual.

TECHNICAL SPECIFICATIONS

MODEL	DIABLO16+
Power supply	110-120 V / 60 Hz
Watts	1150 W
Pump type	Oil-filled vacuum pump
Seal width	1 in (2 cm)
Max. bag width	16.1 in (41 cm)
Dimensions	
Length	21.7 in (55 cm)
Width	19.9 in (50 cm)
Height	17.7 in (45 cm)
Weight	99 lb (45 kg)

VACUUM PACKAGING AND FOOD SAFETY

Vacuum packaging extends the shelf life of food by removing most of the air from sealed containers and preventing fresh air from re-entering. This process reduces oxidation, helping preserve flavor and overall quality. Vacuum packaging also inhibits the growth of aerobic microorganisms, which can lead to food spoilage under certain conditions, as described below.

Mold

Mold cannot grow in a low-oxygen environment; therefore, vacuum packaging can virtually eliminate mold growth.

Yeast

Yeast causes fermentation, which can be detected by changes in smell and taste. Yeast requires water, sugar, and moderate temperatures to grow and can survive with or without air. Refrigeration slows yeast growth, while freezing stops it completely.

Bacteria

Bacteria can cause unpleasant odors, discoloration, and soft, slimy textures. Under certain conditions, *Clostridium botulinum*—the bacterium responsible for botulism—can grow without oxygen and cannot be detected by smell or taste. Although extremely rare, botulism can be very dangerous.

Important notice

Vacuum packaging is not a substitute for refrigeration or freezing. Perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging. The growth of microorganisms can be significantly reduced at temperatures of **39 °F (4 °C)** or below. Freezing at 1 °F (-17 °C) does not kill microorganisms but prevents them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

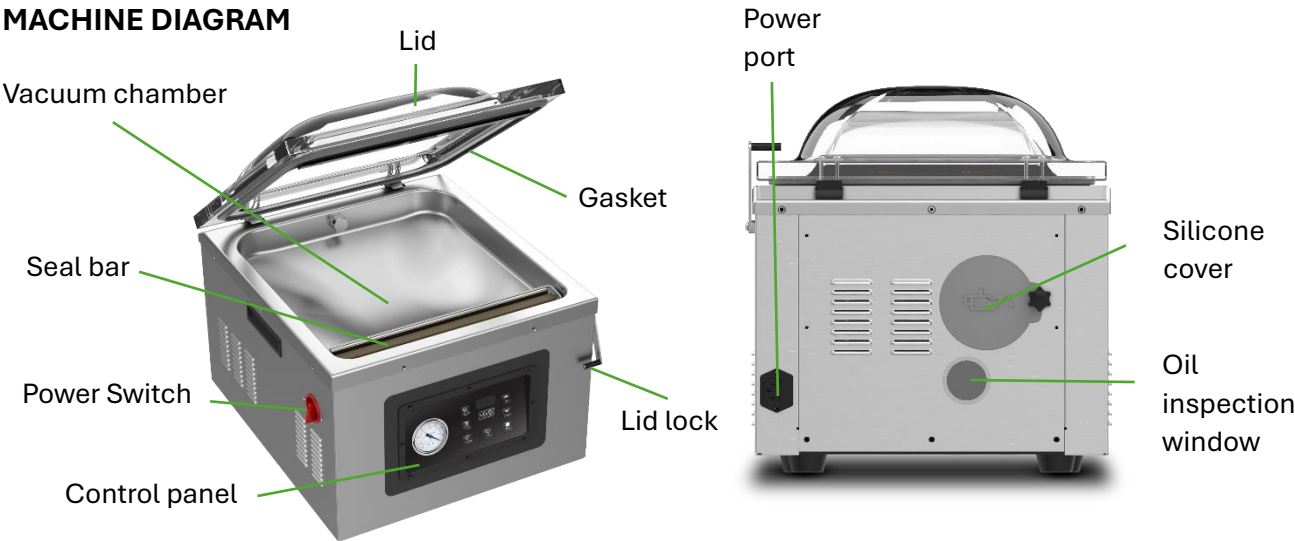
Vacuum packaging cannot reverse food deterioration; it can only slow changes in quality. The length of time food retains its optimal flavor, appearance, and texture depends on the food's freshness and condition at the time it is vacuum packaged.

As with any food storage method, always **inspect food for signs of spoilage before consumption.**

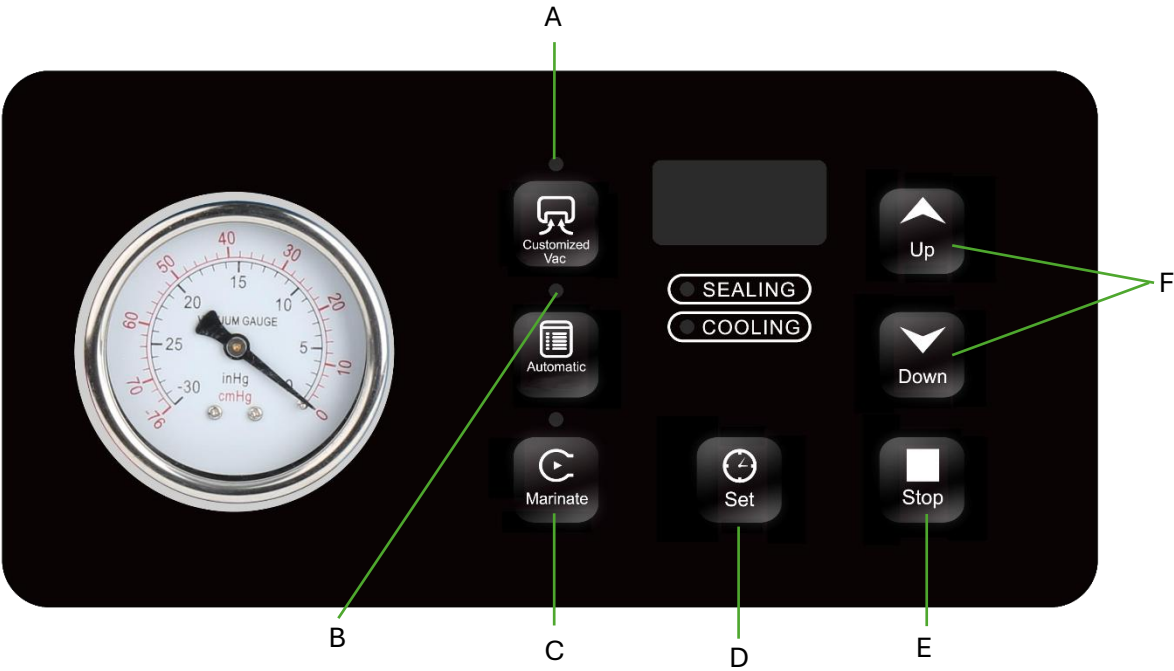
RECOMMENDED FOOD STORAGE CHART

Storage	Foods	Typical Storage	Vacuum Packaging
Frozen	Meat	6 months	15-20 months
	Fish/Seafood	6 months	10-12 months
	Dried fruit/Coffee beans	6-9 months	18-24 months
Refrigerated	Meat	2-3 days	12-13 days
	Fish/Seafood	2-3 days	6-8 days
	Cooked meat	2-3 days	10-14 days
	Eggs	2-3 days	30-50 days
	Vegetables	2-3 days	7-10 days
Dry	Bread	1-2 days	6-8 days
	Cookies	4-6 months	12 months
	Noodles	5-6 months	12 months
	Rice	5-6 months	12 months
	Flour	4-5 months	12 months
	Crackers	3-4 months	12 months
	Coffee	2-3 months	12 months
	Tea	5-6 months	12 months
	Powdered Milk	1-2 months	12 months

MACHINE DIAGRAM



CONTROL PANEL



A	CUSTOMIZED VAC	Allows manual adjustment of the vacuum time from 5 to 80 seconds , depending on the type of food and packaging requirements.
B	AUTOMATIC	Automatically adjusts the vacuum process based on the size of the bag and the product, eliminating the need to manually set the vacuum time or select the bag size.
C	MARINATE	Activates the marinate function, which accelerates the marinating process using repeated vacuum cycles. By

		removing air from the bag, the vacuum opens the pores of the food, allowing the marinade to penetrate more quickly and evenly.
D	SET	Switches between the sealing and the cooling process. The sealing time range is 0 to 9 seconds, and the cooling times is 0 to 10 seconds.
E	STOP	Stops the current operation and returns the machine to standby mode.
F	↑ and ↓	Use to adjust sealing, vacuum, or marinating times

Digital display indicators

Standby mode	
ON	Machine is powered on
CLO	When the machine is in Protection Mode, all operations and mode selections are disabled. To resume normal operation, open the lid.
AU	Machine is in smart vacuum mode
Selection mode	
CUSTOMVAC	Displays set vacuum time
MARINATE	Displays set marinate time
SEAL	Displays seal time
During operation	
SMARTVAC	Displays vacuum time and remaining seal time
CUSTOMVAC	Display remaining vacuum time and seal item
MARINATE	Displays vacuum time and remaining marinate time

OIL FILLING AND REPLACEMENT

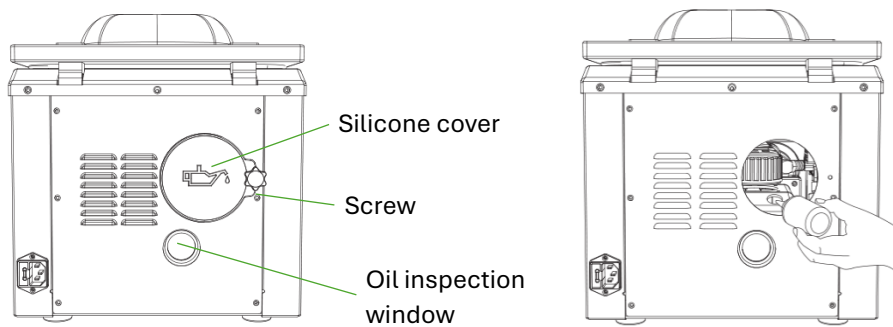
It is recommended to use only the supplied vacuum pump oil or ISO 32 or ISO 46 synthetic or semi-synthetic oil. When filling or draining the oil, ensure adequate ventilation to avoid prolonged inhalation of vapors that may contain residual oil.

You must fill or refill the oil pump in the following situations:

- **Before first use:** Oil must be added before operating the machine for the first time to ensure proper function and prevent pump damage.
- **After extended use:** Refill the oil after **25 hours of operation or 3,000 cycles**.
- **Low oil level:** Refill the oil if the level falls below the minimum mark on the oil inspection window.
- **Reduced performance:** Replace or refill the oil if vacuum strength is insufficient or if machine performance declines.

- **Long-term use:** Refill the oil after **6 consecutive months, 60 hours of operation, or 7,000 cycles**, whichever occurs first.
- **Oil condition:** Replace and refill the oil if it appears cloudy or contains visible contaminants.

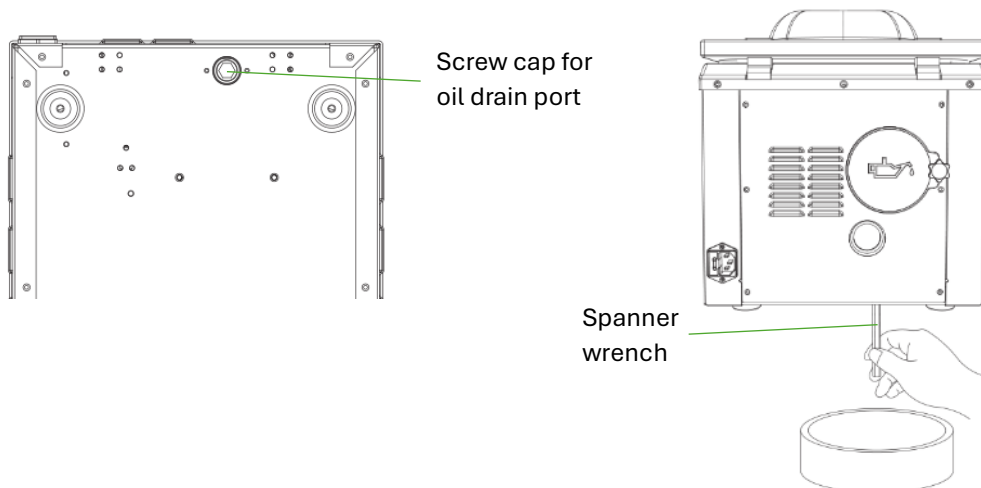
How to fill the oil pump



1. Unscrew the screw securing the silicone cover.
2. Remove the silicone cover.
3. Unscrew the cap on the oil filling port.
4. Add oil until the level is between $\frac{1}{2}$ and $\frac{3}{4}$ in the oil inspection window.
5. Tighten the oil filling port cap securely.
6. Reinstall the silicone cover and secure it with the screw.

How to drain the oil

This diagram shows the bottom of the machine:



1. Prepare a suitable container and place it under oil draining port located at the bottom of the machine.

2. Using the included wrench, turn the oil drain cap counterclockwise until the oil begins to drain.
3. Allow the oil to drain completely.
4. Tighten the drain cap securely.
5. Dispose of the used oil in accordance with local environmental regulations.

OPERATION INSTRUCTIONS

Turning the machine on

- Plug the machine into the electrical outlet.
- The machine will enter standby mode automatically:
 - When the lid is open, the display shows “ON”
 - When the lid is closed, the display will show “CLO”, indicating that the machine is in protection mode and all operations are disabled. To resume normal operation, open the lid

Starting the vacuum packaging process

1. Select a compatible vacuum bag and place your product inside, leaving at least 2 inches (5 cm) between the product and the open end of the bag.
2. Select the vacuum mode: **AUTOMATIC** or **CUSTOMIZED VAC**. If you select the **CUSTOMIZED VAC** button, adjust the time by pressing the ↑ and ↓ buttons.
3. Press the **SET** button to switch the time setting of the sealing and cooling process. Use the ↑ and ↓ buttons to set the time.
4. Place the open end of the bag over the seal bar inside the vacuum chamber. Ensure the bag opening is clean and free of liquids or debris.
5. Secure the bag and close the lid. The vacuum and sealing process will start automatically.
6. When the process is complete, the vacuum lid will be automatically released, and it will beep announcing the process has finished.
7. Open the lid, remove the bag and verify the seal is complete and secure.

To marinate a product

1. Press the **MARINATE** button and adjust the desired time by pressing the ↑ and ↓ buttons.
2. Place the product and the marinade into the vacuum bag or use a compatible, uncovered container placed inside the vacuum chamber.
3. Close the lid and lock it. The machine will start automatically.
4. When the marination cycle is complete, the machine emits three audible beeps.

TROUBLESHOOTING

Please follow these steps if you encounter any issues with your machine.

ISSUE	POSSIBLE CAUSE/SOLUTION
Machine does not start	Ensure the machine is plugged into a grounded electrical outlet and the power switch is turned on.
	Check the power cord for damage. If the cord is damaged, replace it before use.
Insufficient vacuum	The selected vacuum time may be too short. Increase the vacuum time and try again.
	Ensure the bag opening is properly positioned inside the chamber and that the bag is not punctured by sharp objects inside the bag.
	Check the oil level. If it is below the minimum mark or if the oil appears cloudy, refill or replace the oil and try again.
The seal did not work	The seal time may be too short. Increase the seal time and try again.
	Ensure the open end of the bag is correctly positioned over the seal bar.
	Verify the seal strip is free of liquids, debris or dust.
	Check the seal bar and seal strip are properly installed.
	There may be dirt or oxidation on the seal bar or copper contacts. Carefully clean the area and try again.
The bag inflates after sealing	Some fruits and vegetables naturally release gas if they are not properly processed before vacuum packaging.

To restore to factory settings:

- Turn off the machine and turn it on again.
- When the LED display shows ON, press the STOP button and MARINATE buttons at the same time for 3 seconds or until the display shows “rS”.
- Release the button to exit the setting.

Error codes

Code	Issue	Solution
E01	The lid is not closed and locked when the sealing process starts.	Press STOP to clear the error. Close and lock the lid securely, then try again.
E02	The machine cannot reach the required vacuum pressure within 5–10 seconds of operation.	Press STOP to clear the error. Check that the gasket is properly positioned. Close and lock the lid, then try again.

MAINTENANCE

Proper maintenance is essential to ensure safe operation, optimal performance, and a long service life of the machine.

- Always unplug the machine from the electrical outlet before performing any cleaning or maintenance.
- Regularly check the oil inspection window and fill, drain, or replace the pump oil according to the instructions in this manual.
- Clean the machine using a damp cloth to remove dust and debris. Do not use abrasive cleaners, heavy detergents, or solvents on the machine or lid.
- Inspect the lid, gasket, and seal strip after each use. If any components are worn or damaged, replace them before operating the machine again.
- Do not place hot, sharp, or heavy objects on the lid, as this may cause damage.
- Prevent liquids, dust, or foreign objects from entering the pump or exhaust port.
- This machine must be serviced only by authorized and trained service personnel.
- The machine is designed to operate for a maximum of 8 hours per day. Exceeding this limit may result in damage and will void manufacturer/distributor responsibility.

WARRANTY INFORMATION

This machine has a warranty **1 year warranty on parts and labor.**

In case you have any questions or need service assistance, you can contact our service department to help you resolve any issues with your machine.



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