

ATMOVAC™

DIABLO 16



Achieve powerful vacuum packaging with Diablo 16. Ideal for small to medium-sized foodservice operations, this compact yet robust vacuum sealer is designed to quickly and reliably remove air, extending product shelf life while preserving freshness, flavor, and texture.

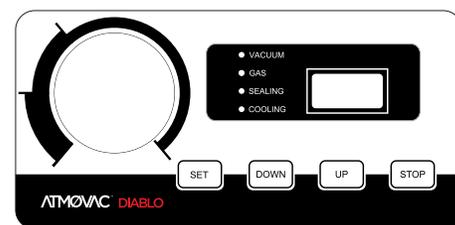
FEATURES

- Compact chamber vacuum design ideal for restaurants or butcher shops.
- The powerful oil-sealed vacuum pump ensures optimal air extraction for extended food preservation.
- Digital control panel allow precise setting of vacuum and sealing cycles.
- It's single dual seal bar provides, strong, uniform seals for consistent results.
- Transparent lid allows visibility of vacuum process.



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: 21.6" (55 cm)

Width: 19.3" (49 cm)

Height: 17.7" (45 cm)

Connection: 
(120 V)

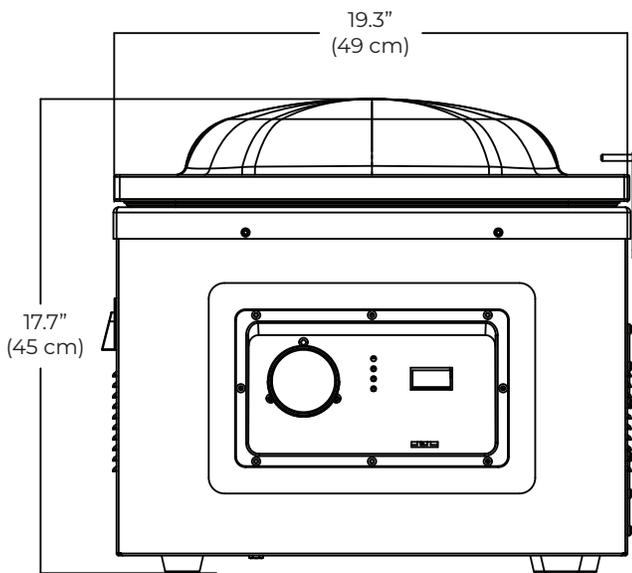
Weight: 88.1 lb (40 kg)



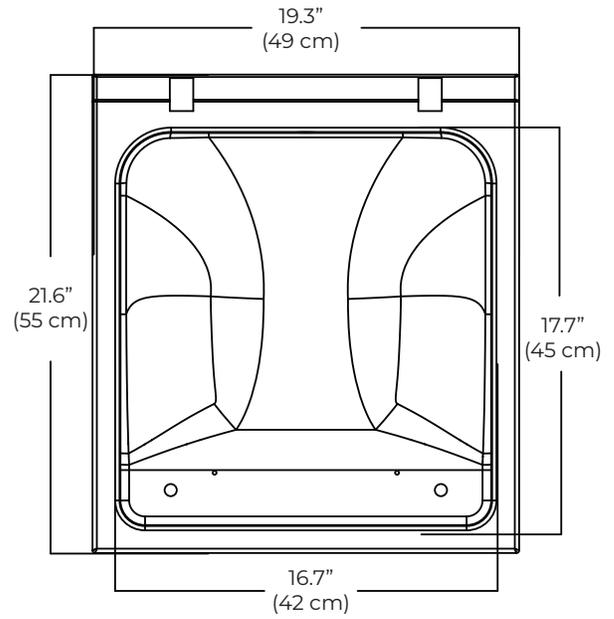
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DIABLO 16

FRONTAL VIEW



TOP VIEW



LEFT VIEW

