ATMØVAC™

KAZE16



The Atmovac KAZE 16 chamber vacuum sealer is designed to deliver reliable vacuum packaging performance for restaurants, butcher shops, food processors, and sous vide applications. Combining intuitive controls with advanced vacuum technology, it helps extend product shelf life, reduce food waste, and achieve professional packaging results with every cycle.

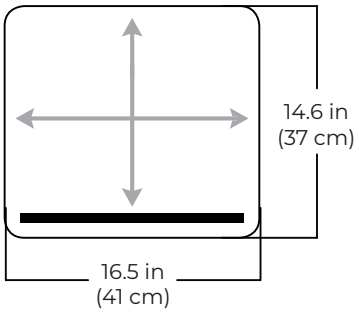
FEATURES

- Liquid Control technology automatically detects boiling points to preserve product moisture and protect the vacuum system.
- Soft Air function gradually releases chamber pressure to help protect delicate products and maintain package presentation.
- Three-program memory allows operators to save frequently used settings for faster and more efficient operation.
- Pump cleaning cycle simplifies routine maintenance and helps ensure long-term machine performance.

1 YEAR WARRANTY — PARTS AND LABOR

3 YEARS WARRANTY — PARTS ONLY

SEAL BAR CONFIGURATION



SPECIFICATIONS

Power: 120V – 1600W – 17A

3 program memory

Liquid control kit is included with all KAZE machines.

Machine cycle: 30 seconds

Seal bar: 1 x 16.5 in (41 cm)

Pump speed: 19 m^3h

Chamber dimensions:
Length: 14.6 in (37 cm)
Width: 16.5 in (41 cm)
Height: 7 in (17 cm)

Machine dimensions:
Length: 20.6 in (52 cm)
Width: 19.3 in (49 cm)
Height: 18.3 in (46 cm)

Connection: NEMA 5-15P (120 V)

Weight: 126 lb (57 kg)

Shipping dimensions:
Length: 28.3 in (71 cm)
Width: 22.8 in (57 cm)
Height: 25.6 in (65 cm)

Shipping weight: 143 lb (64 kg)

Optional add-ons:
- Cut-off/wide seal (0.3 in)
- External vacuum adapter
- Sensor control

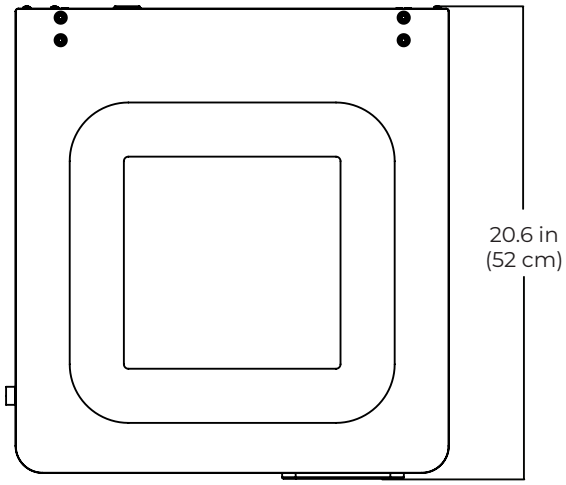
Intertek

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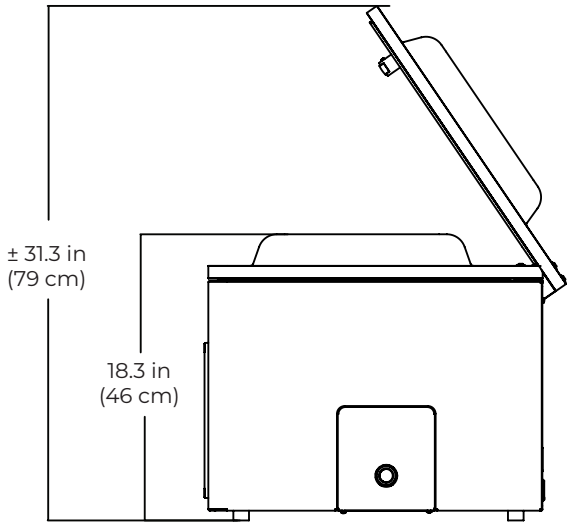
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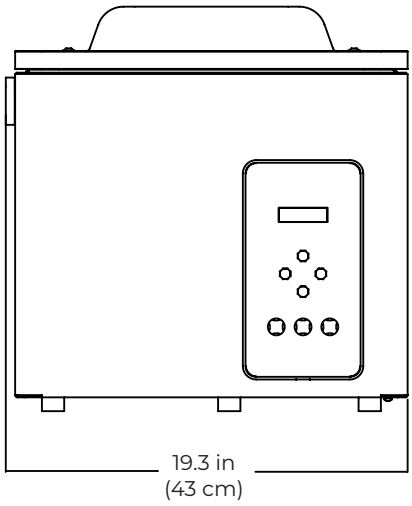
TOP VIEW



SIDE VIEW



FRONT VIEW



SEAL BAR CONFIGURATION

