ATMØVAC™

KAZE16XL



The Atmovac KAZE 16XL chamber vacuum sealer is designed for commercial kitchens that require additional chamber capacity for larger products and increased packaging flexibility. Combining advanced vacuum technology with intuitive controls, it delivers consistent sealing performance while helping extend product shelf life, reduce food waste, and preserve product quality.

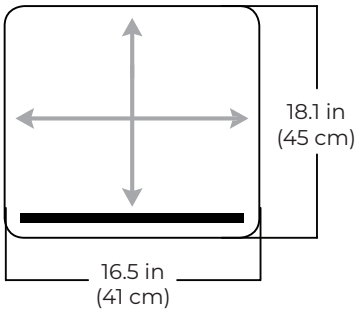
FEATURES

- Extra-large chamber design accommodates larger products and packaging applications for greater operational flexibility.
- Sensor pressure control delivers precise and repeatable vacuum levels for consistent packaging results.
- Liquid Control technology automatically detects boiling points to preserve moisture and protect both products and machine components.
- Double-seal technology enhances package integrity for reliable food preservation and long-term storage.

1 YEAR WARRANTY — PARTS AND LABOR

3 YEARS WARRANTY — PARTS ONLY

SEAL BAR CONFIGURATION



SPECIFICATIONS

Power: 120V – 1760W – 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: 25 m^3h

Chamber dimensions:
Length: 18.1 in (45 cm)
Width: 16.5 in (41 cm)
Height: 7 in (17 cm)

Machine dimensions:
Length: 24.1 in (61 cm)
Width: 25.7 in (65 cm)
Height: 18.5 in (46 cm)

Connection: NEMA 5-20P (120 V)

Weight: 150 lb (68 kg)

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

Shipping weight: 185 lb (83 kg)

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

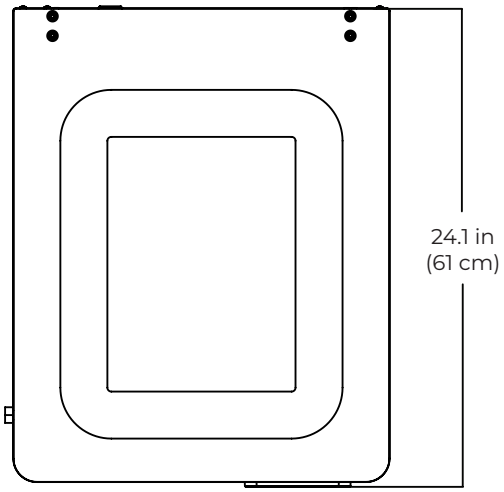
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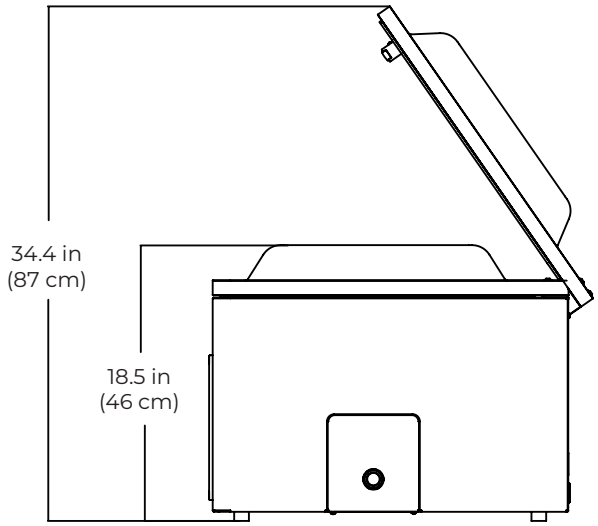
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ATMØVAC™
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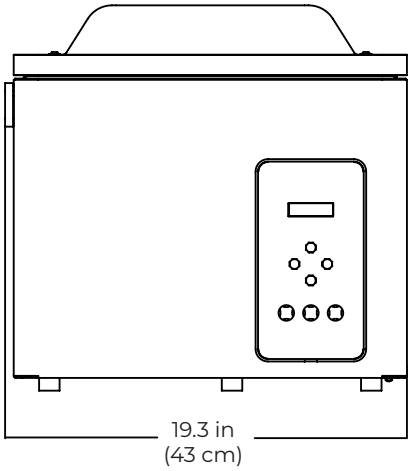
TOP VIEW



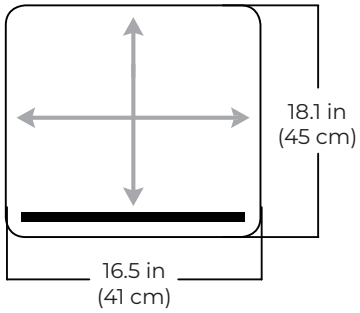
SIDE VIEW



FRONT VIEW



SEAL BAR CONFIGURATION



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