ATMØVAC™

KAZE16XLD



The KAZE16XLD chamber vacuum sealer delivers reliable vacuum packaging performance for commercial kitchens, food processors, and sous vide applications. Designed for ease of use and consistent results, it combines advanced sensor-controlled technology with durable construction to help extend product shelf life, reduce food waste, and improve packaging efficiency.

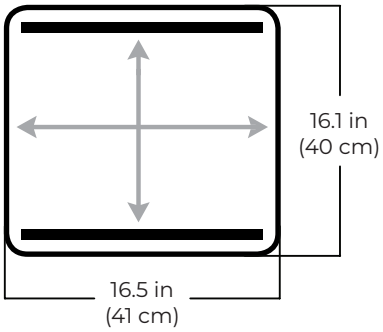
FEATURES

- Sensor-controlled vacuum technology ensures precise and consistent packaging results.
- Liquid Control system prevents product moisture loss by automatically detecting boiling points during the vacuum cycle.
- Three-program memory allows operators to save frequently used settings for faster operation.
- Double-seal technology provides enhanced seal integrity for reliable product preservation.

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: 2 x 16.5 in (41 cm)

Pump speed: 25 m^3h

Chamber dimensions:
Length: 16.1 in (40 cm)
Width: 16.5 in (41 cm)
Height: 7 in (17 cm)

Machine dimensions:
Length: 24.1 in (61 cm)
Width: 19.3 in (49 cm)
Height: 18.5 in (46 cm)

Connection: 5-20P
(120 V)

Weight: 150 lb (68 kg)

Shipping Dimensions:
Length: 27.5 in (69 cm)
Width: 22.5 in (57 cm)
Height: 18.5 in (46 cm)

Shipping weight: 185 lb (83 kg)

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

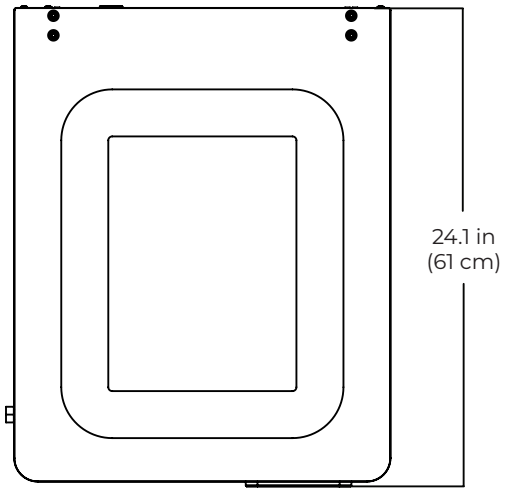
Intertek

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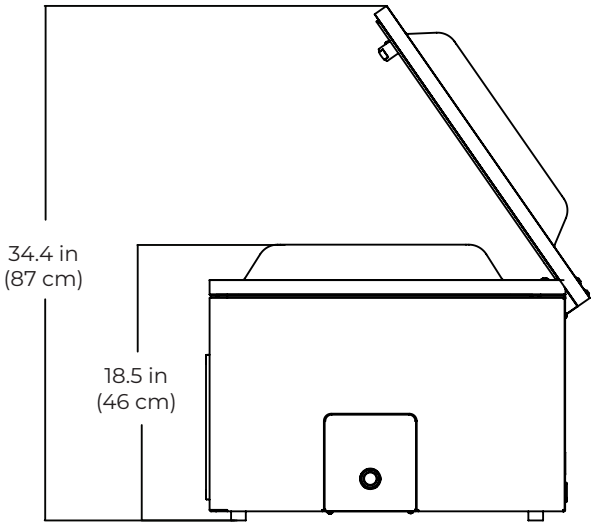
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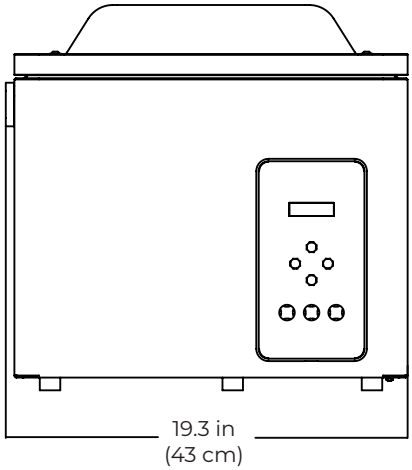
TOP VIEW



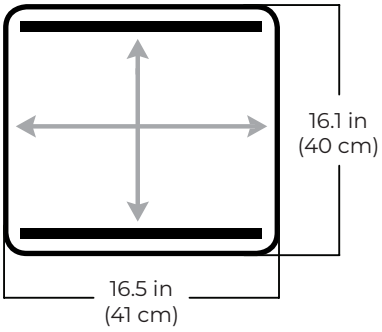
SIDE VIEW



FRONT VIEW



SEAL BAR CONFIGURATION



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