

ATMOVAC™

**Vacuum Packaging
& Sous-vide Cooking Systems**

Scale Saving

Food Saving

**Workflow
Optimization**

Go to Market

Sous-Vide



Pack.

Organized preparation
Protected ingredients
Maximize your
production

Save.

Sustainable
packaging
Reduced food waste
Multiply your savings

Innovate.

Menu transformation
Revolutionized dining
Unleash your
creativity

Domestic

Elevate your culinary
experience with
sous-vide products
at home.

Economy

Budget conscious
and proof of
concept equipment
for your food
distribution project.

Premium

Intelligent
technological
programming
to make your
gastronomic dreams
a reality.

Industrial

Efficient, robust
units designed for
repetitive, high-
volume packaging.

There's an ATMOVAC product for you.

Our products are manufactured to ensure quality and safety are never compromised.



BPA-free



Certifications vary by product

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5 Returns on Your Investment



1. **Scale Saving** – own your packaging, portion to your needs, and save money on bulk purchases.



2. **Food Saving** – extend the shelf life of your foodstuff and increase the opportunity for a return on it.



3. **Workflow Optimization** – deliver a quality product day in and day out with fewer hands on deck.



4. **Go to Market** – expand your opportunities by reaching out to the market in new ways.



5. **Sous-Vide** – integrate the principles of Sous-Vide cooking to get the most out of your ingredients.



How to choose your vacuum machine



1. **Size** will be the biggest determining factor, which is mainly dictated by the length of the sealing beam. This and the chamber depth/height may restrict the size of packaging you can process and cannot be changed during the ownership cycle.

Select a size that fits your current and projected needs as you grow your operation. You can also add a second seal beam in the chamber to increase production.



2. **Pump speed** controls the speed at which your machine operates. Determined according to chamber size, expressed in volume of air over time (m^3h).

At the end of the day, if time is critical to your operation, going with a bigger pump will make a difference.



3. **Power configuration.** We offer units in numerous configurations from 110V to 208V/3PH. Make sure you have the necessary power to run the machine of your choice.
4. **Features.** We have everything from budget conscious units with basic programming features to premium manufactured machines with advanced technology. Are you looking for a simple packaging machine or are you looking to harness all the potential of vacuum technology in food processing?



External Vacuum Domestic



SANTA ANA

External Vacuum machines from ATMOVAC provide the benefits of Vacuum Packaging and Sous-vide at a lower cost and footprint than chamber vacuum machines. These units, available in both domestic and commercial trim, will consistently deliver quality results in a compact and highly mobile format.

Domestic use only. Control panel details on page 27.
Optional add-ons and Accessory details on page 32.
Seal bar configuration on page 26.

SPECS

Volts	110-120V
Watts	210W
Amps	1.8A
NEMA	1-15P
Standard Speed	0.78 m ³ /h
Seal Bar	8.25"
Dimension L	15.5"
Dimension W	14.5"
Dimension H	3.75"
Net Weight	6 lbs
Approvals	cETLus



FEATURES

Simple controls (Vacuum level HIGH/LOW, Seal, Pulse, Accessory)

Dual piston pump

Built-in roll holder and cutter

Included: 10 channeled bags (8" x 12"), 1 channeled roll (11" x 20')

1 Accessory tube

Warranty 1 year parts and labor

Compatible with Channeled ATMOVAC bags and rolls

ABS Plastic

Commercial

Control panel details on page 27. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.



BURAN

External Vacuum machines from ATMOVAC provide the benefits of Vacuum Packaging and Sous-vide at a lower cost and footprint than chamber vacuum machines. These units, available in both domestic and commercial trim, will consistently deliver quality results in a compact and highly mobile format.

FEATURES

- Vacuum Level HIGH/LOW, Seal, Pulse, Impulse, Accessory
- Quick-control buttons on handle (START/SEAL)
- Removable liquid collection tray - Dual piston pump
- Included: 10 channeled bags (8" x 12")
- 1 Accessory tube
- Warranty 1 year parts and labor
- Compatible with Channeled ATMOVAC bags and rolls
- Stainless Steel and ABS Plastic

SPECS

Volts	110-120V
Watts	550W
Amps	4.6A
NEMA	5-15P
Standard Speed	0.96 m ³ /h
Seal Bar	16"
Dimension L	19.3"
Dimension W	10.25"
Dimension H	5.5"
Net Weight	11.5 lbs
Approvals	cETLus



Chamber Vacuum Domestic



Domestic use only. Control panel details on page 28.
Optional add-ons and Accessory details on page 52.
Seal bar configuration on page 26.

CASA

The CASA chamber machine provides professional results with simple controls and effective functionality. Its minimalist design and small footprint make it a perfect fit in the kitchen of any gastronomy enthusiast.

SPECS

Volts	110-120V
Watts	380W
Amps	3A
NEMA	5-15P
Standard Speed	3.2 m ³ h
Seal Bar	12"
Chamber Dimension L	12.25"
Chamber Dimension W	13"
Chamber Dimension H	4"
Dimension L	17.5"
Dimension W	14.5"
Dimension H	10.6"
Net Weight	28.5 lbs
Approvals	cETLus



FEATURES

Simple interface with 4 program options: Smart vac (S/M/L bag size)	Compatible with All types of ATMOVAC Vacuum Bags
Customized vac (vacuum time)	Stainless Steel and ABS Plastic
Marinate	
Accessory	
Powerful dual piston pump	
Included: 20 smooth bags (8" x 12")	
1 external vacuum tube	
Warranty	1 year parts and labor

Our DIABLO line is designed with the belief that everyone should have access to the benefits of vacuum packaging. Commercial-grade built for culinary use with simple interface, these plug and play units get the job done at any budget. Stainless Steel body, aluminum chamber.



Eco
nomy



DIABLO

10 — 12



17D



20D

FEATURES

Simple, time-based controls (Vacuum, Seal)

Warranty 1 year parts and labor

Compatible with All types of ATMOVAC Vacuum Bags

Control panel details on page 28-29. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26. Cycle duration: 30-40 sec



SPECS —

	DIABLO 10	DIABLO 12	DIABLO 17D	DIABLO 20D
Marinate	Yes	Yes	No	No
Gas Injection	No	No	No	Yes
Volts	120V	120V	120V	120V
Watts	1000W	950W	1180W	1180W
Amps	8.3A	8A	9.8A	9.8A
NEMA	5-15P	5-15P	5-15P	5-15P
Standard Speed	8 m ³ /h	8 m ³ /h	24 m ³ /h	24 m ³ /h
Seal Bar	10"	10"	2 x 17"	2 x 20"
Chamber Dimension L	15.5"	13.8"	18"	21.3"
Chamber Dimension W	11"	11.8"	16.8"	20.7"
Chamber Dimension H	3"	3"	3.9"	3.9"
Dimension L	19"	16.7"	22.3"	25.7"
Dimension W	13"	14"	19.5"	23.6"
Dimension H	14.2"	14.5"	18.6"	40"
Net Weight	60 lbs	64 lbs	132.5 lbs	242.5 lbs
Approvals	cETLus	cETLus	cETLus	cETLus
				Freestanding unit on wheels

Premium



PREMIUM VACUUM MACHINES

European manufacturing in a range of sizes, seal beam configurations, advanced technological features, and an array of customizable options.

Reliability and repeatability are essential to your business. We provide control and precision when you need it most.

ACS CONTROL PANEL

Standard on all ATMOVAC premium+ vacuum machines

With simple-to-use culinary programs and traceability features, our premium+ models harness technology to offer you food processing beyond simple packaging. Set your programs and the machine does the rest.

Configure your cycle programs using the LCD panel or online ACS Configurator



www.acs-configurator.com

STANDARD FEATURES OF ACS

- Sensor control
- Double seal
- Liquid control
- LCD panel
- 20-program memory
- Software in 5 languages
- USB connection to upload programs
- Label printer compatibility
- HACCP compliance
- Secured multi-level access
- Online programming

KAZE perfectly balances ease-of-use, sturdy construction and advanced technology. Simple control panel with graphic display. Seamless welding design. Precise vacuum settings with sensor pressure control. Liquid Control. Comprehensive maintenance menu. Service alarm.



KAZE

14



16



16XL



16XLD

FEATURES

Liquid control INCLUDED with all KAZE machines, in addition to: 3-program memory, Sensor control, Soft air, Double seal, Red meat packaging, Pump cleaning cycle

Warranty

1 years parts and labor

3 years parts

(excludes pumps, Teflon seal tape and gaskets)

Compatible with All types of ATMOVAC Vacuum Bags

Control panel details on page 29. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.

OPTIONAL ADD-ONS

Cut-off/wide seal (0.3")

External vacuum adapter



SPECS —

	KAZE 14		KAZE 16		KAZE 16XL		KAZE 16XLD	
Cycle duration	35 sec		30 sec		30 sec		30 sec	
Volts	120V		120V		120V		120V	
Watts	960W		1600W		1760W		1760W	
Amps	8A		17A		17A		17A	
NEMA	5-15P		5-15P		5-20P		5-20P	
Standard Speed	10 m ³ /h		19 m ³ /h		25 m ³ /h		25 m ³ /h	
Seal Bar	14"		16.5"		16.5"		2 x 16.5"	
Chamber Dimension L	14.6"		14.6"		18"		16"	
Chamber Dimension W	14"		16.5"		16.5"		16.5"	
Chamber Dimension H	6"		7"		7"		7"	
Dimension L	21.4"		20.6"		24"		24"	
Dimension W	17.8"		19.3"		19.3"		19.3"	
Dimension H	18"		18.3"		18.5"		18.5"	
Net Weight	79 lbs		126 lbs		150 lbs		159 lbs	
Approvals	cETLus, NSF		cETLus, NSF		cETLus, NSF		cETLus, NSF	

Premium



ARCTIC 16



16D

Control panel details on page 30. Optional add-ons, Accessory and Service Kit details on page 32. Seal bar configuration on page 26.

Built tough with a straightforward interface, our ARCTIC series is designed to impress culinary professionals in terms of value and performance. Stainless Steel Exterior and Interior Chamber.

SPECS —

	ARCTIC 16	ARCTIC 16D
Volts	120V	120V
Watts	600W	900W
Amps	17A	17A
NEMA	5-15P	5-20P
Standard Speed	19 m ³ /h	25 m ³ /h
Seal Bar	16.5"	2 x 16.5"
Chamber Dimension L	14.5"	18"
Chamber Dimension W	16.5"	16.5"
Chamber Dimension H	7"	7"
Dimension L	20.8"	24.2"
Dimension W	19.4"	19.4"
Dimension H	17.3"	18.4"
Net Weight	128 lbs	154 lbs
Approvals	cETLus, NSF	cETLus, NSF

BASIC CONTROL PANEL

- % Vacuum
- VAC+
- Seal time
- Pump cleaning cycle

Compatible with All types of ATMOVAC Vacuum Bags
 Cycle duration: 20-40 sec
 Stainless Steel and ABS Plastic

FEATURES

- Sensor control
- Double seal
- Warranty: 1 years parts and labor, 3 years parts (excludes pumps, Teflon seal tape and gaskets).



Our CHINOOK series is durable and highly customizable. Its versatility makes it capable of responding to a variety of needs and applications. Stainless Steel Exterior and Interior Chamber.



CHINOOK

14

16D

20

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

Compatible with All types of ATMOVAC Vacuum Bags
 Control panel details on page 30. Optional add-ons, Accessory and Service Kit details on page 32. Seal bar configuration on page 26.
 Cycle duration: 15-35 sec

OPTIONAL ADD-ONS

- Gas flush
- Liquid control

FEATURES

- Sensor control
- Double seal
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

SPECS —

	CHINOOK 14	CHINOOK 16D	CHINOOK 20
Volts	120V	120V	120V
Watts	960W	1760W	1760W
Amps	8A	17A	17A
NEMA	5-15P	5-20P	5-20P
Standard Speed	10 m ³ /h	25 m ³ /h	25 m ³ /h
Seal Bar	14"	2 x 16"	20"
Chamber Dimension L	14.5"	16"	20.5"
Chamber Dimension W	13.5"	20.5"	24.5"
Chamber Dimension H	6"	7"	7"
Dimension L	21.75"	20.75"	20.75"
Dimension W	17.75"	27.5"	27.5"
Dimension H	16"	17.25"	17.25"
Net Weight	117 lbs	179 lbs	179 lbs
Approvals	cETLus, NSF	cETLus, NSF	cETLus, NSF



Premium+



14+



16+



16D+

CHINOOK

ACS CONTROL PANEL

- 20-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Liquid control
- Marinating
- Tenderizing
- Red meat
- Sequential vacuum
- Pump cleaning cycle

Compatible with All types of ATMOVAC Vacuum Bags

Control panel details on page 31. Optional add-ons, Accessory and Service Kit details on page 32. Seal bar configuration on page 26.

Cycle duration: 15-35 sec

OPTIONAL ADDS-ON

- Gas flush
- Liquid control

ACS FEATURES

- Sensor control
- Double seal
- LCD panel
- Software in 5 languages
- USB connection
- Label printer compatibility
- HACCP compliance
- Secured multi-level access
- Online programming
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

SPECS —

CHINOOK 14+

Volts	120V
Watts	950W
Amps	8A
NEMA	5-15P
Standard Speed	10 m ³ /h
Seal Bar	14"
Chamber Dimension L	14.5"
Chamber Dimension W	13.5"
Chamber Dimension H	6"
Dimension L	21.75"
Dimension W	17.75"
Dimension H	16"
Net Weight	117 lbs
Approvals	cETLus, NSF

CHINOOK 16+

Volts	120V
Watts	1760W
Amps	17A
NEMA	5-20P
Standard Speed	25 m ³ /h
Seal Bar	16"
Chamber Dimension L	18"
Chamber Dimension W	16.5"
Chamber Dimension H	7"
Dimension L	24.25"
Dimension W	19.5"
Dimension H	17.25"
Net Weight	156 lbs
Approvals	cETLus, NSF

CHINOOK 16D+

Volts	120V
Watts	1760W
Amps	17A
NEMA	5-20P
Standard Speed	25 m ³ /h
Seal Bar	2 x 16"
Chamber Dimension L	16"
Chamber Dimension W	20.5"
Chamber Dimension H	7"
Dimension L	20.75"
Dimension W	27.5"
Dimension H	17.25"
Net Weight	179 lbs
Approvals	cETLus, NSF



Our CYCLONE series delivers results when time is of the essence. Oversized pumps and large vacuum chambers speed up production and maximize output capacity. Stainless Steel Exterior and Interior Chamber.



CYCLONE 201D — 203D

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

FEATURES

- Sensor control
- Double seal
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

Compatible with All types of ATMOVAC Vacuum Bags
 Control panel details on page 31. Optional add-ons, Accessory and Service Kit details on page 32. Seal bar configuration on page 26.
 Cycle duration: 15-35 sec

ACS PANEL AVAILABLE AS ADD-ON, INCLUDING

- LCD panel
- Software in 5 languages
- 20-program memory
- USB Connection
- Label Printer Compatibility
- HACCP compliance
- Secured, multi-level access
- Online Programming
- Marinating
- Tenderizing
- Red Meat Packaging
- Sequential Vacuum
- Liquid Control

OPTIONAL ADD-ONS

- Gas flush
- Liquid control

SPECS —

CYCLONE 201D		CYCLONE 203D	
Volts	220V	Volts	208V 3PH
Watts	2500W	Watts	2500W
Amps	19.5A	Amps	18A
NEMA	L6-30P	NEMA	L15-30P
Standard Speed	75 m ³ /h	Standard Speed	75 m ³ /h
Seal Bar	2 x 20.5"	Seal Bar	2 x 20.5"
Chamber Dimension L	20.5"	Chamber Dimension L	20.5"
Chamber Dimension W	19.7"	Chamber Dimension W	19.7"
Chamber Dimension H	7.9"	Chamber Dimension H	7.9"
Dimension L	28"	Dimension L	28"
Dimension W	27.4"	Dimension W	27.4"
Dimension H	40.4"	Dimension H	40.4"
Net Weight	364 lbs	Net Weight	364 lbs
Approvals	cETLus, NSF	Approvals	cETLus, NSF



Premium+



CYCLONE

203D+

Control panel details on page 31. Optional add-ons, Accessory and Service Kit details on page 30. Seal bar configuration on page 26.

SPECS

Volts	208V 3PH
Watts	2500W
Amps	18A
NEMA	L15-30P
Standard Speed	75 m ³ h
Seal Bar	2 x 20.5"
Chamber Dimension L	20.5"
Chamber Dimension W	19.7"
Chamber Dimension H	7.9"
Dimension L	28"
Dimension W	27.4"
Dimension H	40.4"
Net Weight	364 lbs
Approvals	cETLus, NSF

ACS CONTROL PANEL

- 20-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Liquid control
- Marinating
- Tenderizing
- Red meat
- Sequential vacuum
- Pump cleaning cycle



ACS FEATURES

- Sensor control
- Double seal
- LCD panel
- Software in 5 languages
- USB connection
- Label printer compatibility
- HACCP compliance
- Secured multi-level access
- Online programming
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

Compatible with All types of ATMOVAC Vacuum Bags
 Cycle duration: 15-35 sec

OPTIONAL ADD-ON

Gas flush

Maximize your productivity with PAMPERO. Floor model units available in either single or double chamber configurations. Stainless Steel housing, aluminum vacuum chamber and aluminum lid with sight glass.

Industrial

Control panel details on page 30. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.



PAMPERO 30/20D3

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

FEATURES

- Sensor control
- Double seal
- High lid (9.25")
- Removable silicone holders
- Insert plates included
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

Compatible with All types of ATMOVAC Vacuum Bags

Cycle duration: 15-40 sec

Visit our website or contact us for more information on our wide offering of highly customizable industrial vacuum machines.

OPTIONAL ADD-ONS

- Soft air
- Liquid control
- ACS
- Gas flush
- Cut-off seal
- 1-2 Cut-off seal
- Wide seal (0.39")
- Bi-active seal
- Seal bar configuration (2 x 22" left/right), (2 x 31.8" front/back), or add a 3rd seal bar (2 x 20" left/right, 27.6" front)

SPECIAL FEATURE

Sealing bars in "L" configuration

SPECS

Volts	208V 3PH
Watts	3400W
Amps	16A
NEMA	L15-30P
Standard Speed	120 m ³ /h
Seal Bar	1 x 30" (front) 1 x 20" (right)
Chamber Dim. L	20"
Chamber Dim. W	30"
Chamber Dim. H	9.25"
Dimension L	32.25"
Dimension W	35.5"
Dimension H	41.25"
Net Weight	500 lbs
Approvals	cETLus



Industrial



PAMPERO 2-22D3

Control panel details on page 30. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.

SPECS

Volts	208V 3PH
Watts	3400W
Amps	21A
NEMA	L15-30P
Standard Speed	120 m ³ /h
Seal Bar	2 x 21.7" in each chamber
Chamber Dim. L	2 x (27.6")
Chamber Dim. W	2 x (21.7")
Chamber Dim. H	2 x (9.25")
Dimension L	40"
Dimension W	49.5"
Dimension H	46.7"
Net Weight	703 lbs
Approvals	cETLus

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

Compatible with All types of ATMOVAC Vacuum Bags
Cycle duration: 15-40 sec

Visit our website or contact us for more information on our wide offering of highly customizable industrial vacuum machines.

FEATURES

- Sensor control
- Double seal
- High lid (9.25")
- Removable silicone holders
- Insert plates included
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

OPTIONAL ADD-ONS

- ACS
- Gas flush
- Cut-off seal
- 1-2 Cut-off seal
- Wide seal (0.39")
- Bi-active seal

SPECIAL FEATURES

- Liquid control
- Soft air
- (2) Vacuum chambers



Industrial



PAMPERO 20D3 2-18D3

Compatible with All types of ATMOVAC Vacuum Bags

Control panel details on page 30. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.

Cycle duration: 15-40 sec

Visit our website or contact us for more information on our wide offering of highly customizable industrial vacuum machines.

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

FEATURES

- Sensor control
- Double seal
- High lid (9.25")
- Removable silicone holders
- Insert plates included
- Warranty
 - 1 years parts and labor
 - 3 years parts (excludes pumps, Teflon seal tape and gaskets).

OPTIONAL ADD-ONS

- Soft air
- Liquid control
- ACS
- Gas flush
- Cut-off seal
- 1-2 Cut-off seal
- Wide seal (0.39")
- Bi-active seal
- Seal bar configuration (2 x 26.8" left/right)
- Available only on Pampero 2-18D3

SPECS — PAMPERO 20D3

Vacuum chambers	1
Volts	208V 3PH
Standard Speed	75 m ³ /h
Seal Bar	2 x 20.5"
Chamber Dimension L	20.5"
Chamber Dimension W	19.7"
Chamber Dimension H	9.25"
Dimension L	27.4"
Dimension W	26.9"
Dimension H	41.7"
Net Weight	359 lbs
Approvals	cETLus

PAMPERO 2-18D3

Vacuum chambers	2
Volts	208V 3PH
Standard Speed	75 m ³ /h
Seal Bar	2 x 17.7" in each chamber
Chamber Dimension L	22.8"
Chamber Dimension W	17.7"
Chamber Dimension H	9.25"
Dimension L	35.4"
Dimension W	41.7"
Dimension H	46.4"
Net Weight	520 lbs
Approvals	cETLus

Electrical information available upon request. May vary with customizations.



SOLAR is the ultimate solution for MAP and vacuum packaging with full HACCP compatibility. The smart design and hygienic construction ensures reliability in operation and low maintenance costs. Stainless steel series with a flat work plate.



SOLAR 2-24D3W

Control panel details on page 30. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.

STANDARD CONTROL PANEL

10-program memory
 % Vacuum
 VAC+
 Seal time
 Soft air
 Pump cleaning cycle

Compatible with All types of ATMOVAC Vacuum Bags
 Visit our website or contact us for more information on our wide offering of highly customizable industrial vacuum machines.
 Cycle duration: 15-40 sec

SPECS

Volts	208V 3PH
Watts	3400W
Amps	24A
NEMA	L15-30P
Standard Speed	120 m ³ h
Seal Bar	2 x 24.4"
Chamber Dim. L	2 x (19.7")
Chamber Dim. W	2 x (24.4")
Chamber Dim. H	2 x (9.4")
Dimension L	36.2"
Dimension W	58.3"
Dimension H	52.2"
Net Weight	761 lbs
Approvals	cETLus

FEATURES

Sensor control
 Double seal
 Removable silicone holders
 Insert plates included
 Warranty 1 years parts and labor
 3 years parts (excludes pumps, Teflon seal tape and gaskets).

SPECIAL FEATURES

(2) Flat work surfaces
 Swinging lid
 (2) Sealing bars per work surface
 High lid (9.4")
 IP-65 classification

OPTIONAL ADD-ONS

Liquid control
 ACS
 Gas flush
 Cut-off seal
 1-2 Cut-off seal
 Wide seal (0.39")
 Bi-active seal
 External pump configuration
 Heating element for vacuum valve





Compatible with All types of ATMOVAC Vacuum Bags
 Control panel details on page 30. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.
 Visit our website or contact us for more information on our wide offering of highly customizable industrial vacuum machines.
 Cycle duration: 15-40 sec

SPECIAL FEATURES

Flat work surface
 IP-65 classification

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

FEATURES

- Sensor control
- Double seal
- Removable silicone holders
- Insert plates included
- Warranty 1 years parts and labor
3 years parts (excludes pumps, Teflon seal tape and gaskets).

OPTIONAL ADD-ONS

- Liquid control
- ACS
- Gas flush
- Cut-off seal
- 1-2 Cut-off seal
- Wide seal (0.39")
- Bi-active seal
- External pump configuration

SPECS —

	SOLAR 20D3	SOLAR 30/20D3	SOLAR 41/24D3
High lid	7.9"	7.9"	11"
Volts	208V 3PH	208V 3PH	208V 3PH
Standard Speed	75 m ³ h	120 m ³ h	190 m ³ h
Seal Bar	2 x 20.5"	1 x 30" (front) 1 x 20" (right)	1 x 41.3" (front) 1 x 24.4" (right)
Seal Bar configuration		in "L" (front-back, left-right) or add a 3 rd seal bar	in "L" (front-back, left-right) or add a 3 rd seal bar (left, front, right)
Extra high contra bar	No	Yes	No
Heating element for vacuum valve	No	No	Yes
Chamber Dimension L	20.5"	20"	24.4"
Chamber Dimension W	19.7"	30"	41.3"
Chamber Dimension H	7.9"	7.9"	11"
Dimension L	29"	31"	37.3"
Dimension W	27.6"	35.4"	47.2"
Dimension H	43.3"	43.3"	45.3"
Net Weight	403.5 lbs	547 lbs	1025 lbs
Approvals	cETLus	cETLus	cETLus

OPTIONAL ADD-ONS

Electrical information available upon request. May vary with customizations.





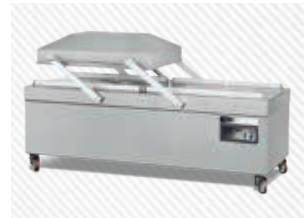
**SOLAR
2-24D3**



2-24D3EW



2-33D3



2-43D3

STANDARD CONTROL PANEL

- 10-program memory
- % Vacuum
- VAC+
- Seal time
- Soft air
- Pump cleaning cycle

Compatible with All types of ATMOVAC Vacuum Bags
 Control panel details on page 30. Optional add-ons and Accessory details on page 32. Seal bar configuration on page 26.
 Visit our website or contact us for more information on our wide offering of highly customizable industrial vacuum machines.

FEATURES

- Sensor control
- Double seal
- Removable silicone holders
- Insert plates included
- Warranty 1 years parts and labor
3 years parts (excludes pumps, Teflon seal tape and gaskets).

SPECIAL FEATURES

- (2) Flat work surfaces
- Swinging lid
- (2) sealing bars per work surface
- IP-65 classification

OPTIONAL ADD-ONS

- Liquid control
- ACS
- Gas flush
- Cut-off seal
- 1-2 Cut-off seal
- Wide seal (0.39")
- Bi-active seal
- External pump configuration
- Heating element for vacuum valve

SPECS —

SOLAR 2-24D3		SOLAR 2-24D3EW		SOLAR 2-33D3		SOLAR 2-43D3	
High lid	9.4"	High lid	9.8"	High lid	10"	High lid	11"
Cycle duration	15-40 sec	Cycle duration	15-40 sec	Cycle duration	10-30 sec	Cycle duration	15-40 sec
Standard Speed	75 m ³ h	Standard Speed	190 m ³ h	Standard Speed	360 m ³ h	Standard Speed	360 m ³ h
Seal Bar	2 x 24.4"	Seal Bar	2 x 24.4"	Seal Bar	2 x 33"	Seal Bar	2 x 43.3"
		Seal Bar configuration	2 x 33" left/right	Seal Bar configuration	2 x 30.3" front/back with high lid (11.8")	Seal Bar configuration	2 x 33.5" left/right Add a 3 rd seal bar 43.3" front, center, back
Automatic lid	No	Automatic lid	No	Automatic lid	No	Automatic lid	Yes
Easy swing	No	Easy swing	No	Easy swing	No	Easy swing	Yes
Chamber Dimension L	15.7"	Chamber Dimension L	29.5"	Chamber Dimension L	32.7"	Chamber Dimension L	28.7"
Chamber Dimension W	24.4"	Chamber Dimension W	24.5"	Chamber Dimension W	33"	Chamber Dimension W	43.3"
Chamber Dimension H	9.4"	Chamber Dimension H	9.8"	Chamber Dimension H	10"	Chamber Dimension H	11"
Dimension L	32.2"	Dimension L	47.5"	Dimension L	51"	Dimension L	47.8"
Dimension W	58.6"	Dimension W	58.4"	Dimension W	74.8"	Dimension W	95.3"
Dimension H	53"	Dimension H	52.8"	Dimension H	57"	Dimension H	62.9"
Net Weight	683 lbs	Net Weight	1184 lbs	Net Weight	1510 lbs	Net Weight	1691 lbs
Approvals	cETLus	Approvals	cETLus	Approvals	cETLus	Approvals	cETLus

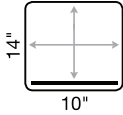
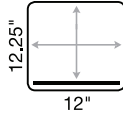
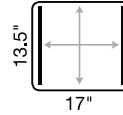
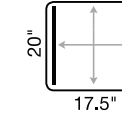
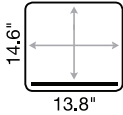
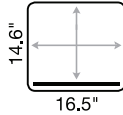
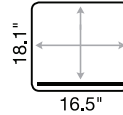
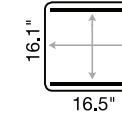
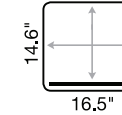
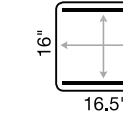
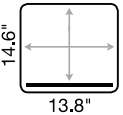
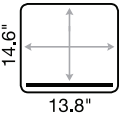
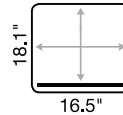
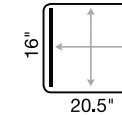
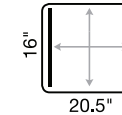
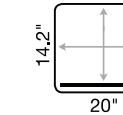
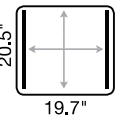
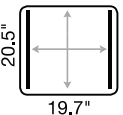
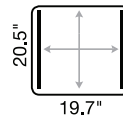
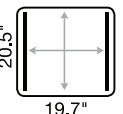
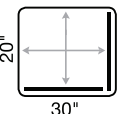
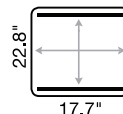
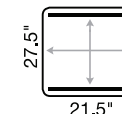
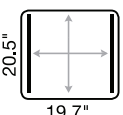
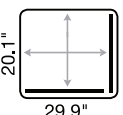
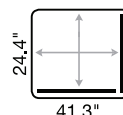
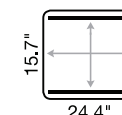
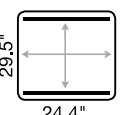
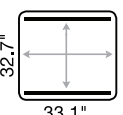
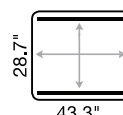
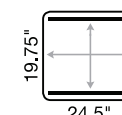
OPTIONAL ADD-ONS

Electrical information available upon request. May vary with customizations.

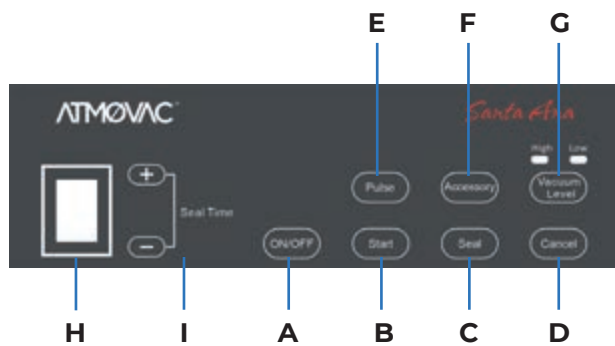




Seal Bars Configurations

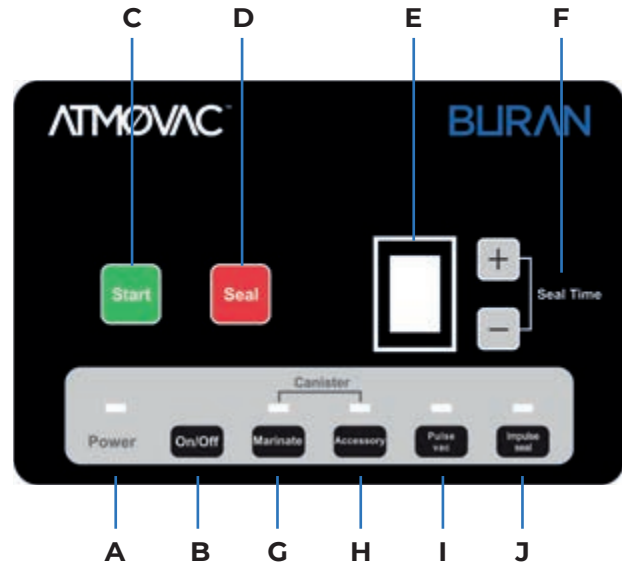
					
DIABLO 10	DIABLO 12	DIABLO 17D	DIABLO 20D		
					
KAZE 14	KAZE 16	KAZE 16XL	KAZE 16XLD	ARCTIC 16	ARCTIC 16D
					
CHINOOK 14	CHINOOK 14+	CHINOOK 16+	CHINOOK 16D	CHINOOK 16D+	CHINOOK 20
					
CYCLONE 201D	CYCLONE 203D	CYCLONE 203D+			
					
PAMPERO 20D3	PAMPERO 30/20D3	PAMPERO 2-18D3	PAMPERO 2-22D3		
					
SOLAR 20D3	SOLAR 30/20D3	SOLAR 41/24D3	SOLAR 2-24D3		
					
SOLAR 2-24D3EW	SOLAR 2-33D3	SOLAR 2-43D3	SOLAR 2-24D3W		

Control panels



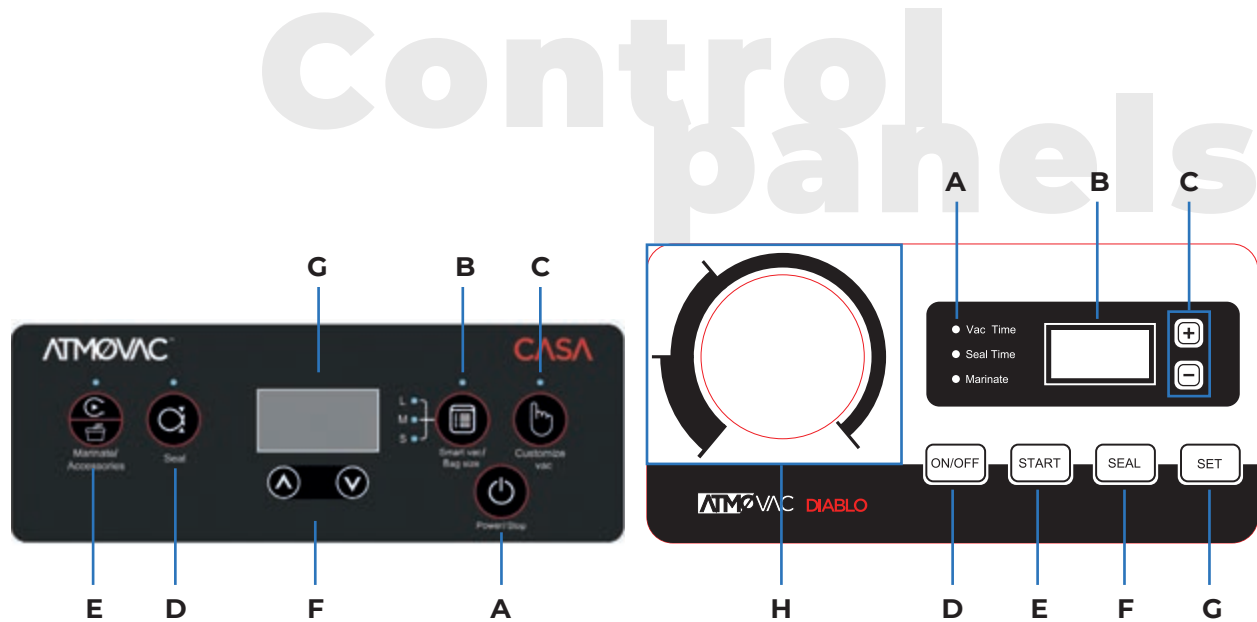
SANTA ANA

- A. **ON/OFF button:** Turn the machine ON/OFF.
- B. **Start:** Starts the cycle according to selected parameters.
- C. **Seal:**
 - a. Seal bags without a vacuum cycle.
 - b. Interrupt the current function and proceed to sealing.
- D. **Cancel:** Stop any function in progress.
- E. **Pulse:** Press this button to gradually use the vacuum function. It works while the button is held down and stops once it is released. You must manually start the seal function once the desired vacuum is achieved.
- F. **Accessory:** When the external vacuum tube is plugged in, use Accessory mode with storage containers, vacuum bags, or wine bottle stoppers (must be equipped with valves).
- G. **Vacuum Level:** Press this button to change between HIGH/LOW vacuum strength. Default setting is HIGH.
- H. **Digital display:** Displays vacuum cycle progress (0-9), seal time (0-6s), and (E) when an error occurs.
- I. **Seal Time:** Use the +/- buttons to increase/decrease the seal time.



BURAN

- A. **Power indicator light:** Light turns on when machine is ON.
- B. **ON/OFF button:** Turn the machine ON/OFF.
- C. **Start:** Starts the cycle according to selected parameters.
 *There is a Quick-Start button on the handle of the machine, which executes the same function.
- D. **Seal:**
 - a. Seal bags without a vacuum cycle.
 - b. Interrupt the current function and proceed to sealing.
 *There is a Quick-Seal button on the handle of the machine, which executes the same function.
- E. **Digital display:** Displays vacuum cycle progress (0-9), seal time (0-6s), and (E) when an error occurs.
- F. **Seal Time:** Use the +/- buttons to increase/decrease the seal time.
- G. **Marinate:** Repeats the cycle of vacuuming and releasing air, allowing food items to get optimum marinade infusion.
- H. **Accessory:** When the external vacuum tube is plugged in, use Accessory mode with storage containers, vacuum bags, or wine bottle stoppers (must be equipped with valves).
- I. **Pulse vac:** Select Pulse mode. Use the Start button to control the vacuum function. It works while the button is held down and stops once it is released. You must manually start the seal function once the desired vacuum is achieved.
- J. **Impulse seal:** In this mode, you can simply close the lid to start the seal function without a vacuum cycle.

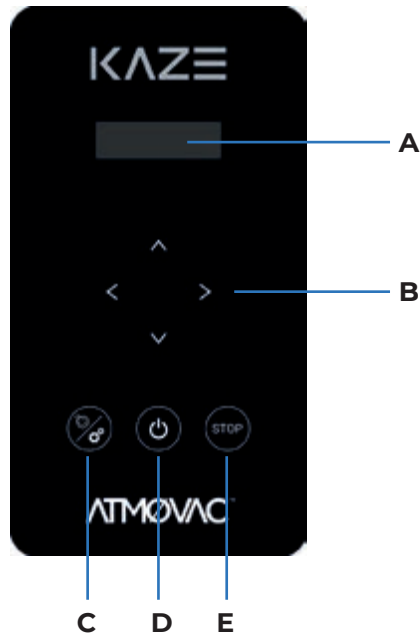
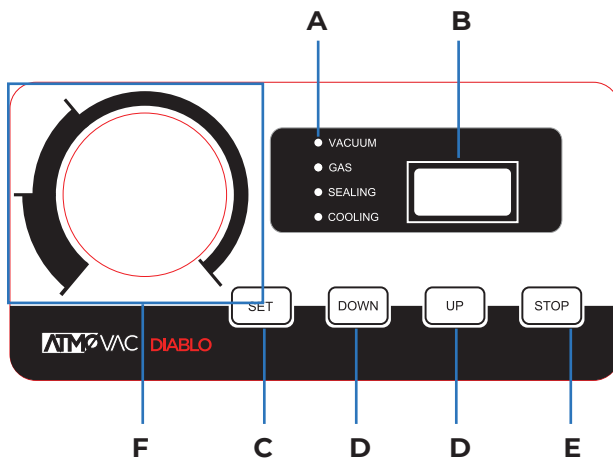


CASA

- A. **Power/Stop:** After plugging in the machine, press this button to exit Standby mode and start using it.
- B. **Smart Vac/Bag size:** Use this button to select a vacuum cycle based on the size of your bag. There is a ruler on the lid of the machine to help you to determine whether to select S (small), M (medium), or L (large). The lights will indicate which size has been selected.
- C. **Customize vac:** Use this button along with the / buttons to set your own vacuum and seal times. Visible on the digital display, vacuum time (5-80s) and seal time (0-9, 1.3s intervals).
- D. **Seal:**
 - a. Program seal time (0-9, 1.3s intervals)
 - b. Interrupt current function and proceed to sealing
- E. **Marinate/Accessories:**
 - a. Marinate: Enter Marinating mode. Press / buttons to choose between preset marinating times. The machine will infuse the marinade into your product by repeating the following cycle: vacuum, hold, release.
 - b. Accessories: With the external vacuum tube plugged in, press and hold the "Marinate/Accessories" button for 2 seconds to start the vacuum cycle. To be used with storage containers, vacuum bags, or wine bottle stoppers (must be equipped with valves).
- F. / : Up/down cursor keys
- G. **Digital display:** Vacuum time, seal time, cycle type, error codes

DIABLO 10&12

- A. **Indicator lights:** Indicates which setting is selected for programming.
- B. **Digital display:** Shows vacuum, seal, and marinate times.
- C. **+ / - :** Cursor keys to increase/decrease values during programming.
- D. **ON/OFF:** Turns the machine ON/OFF.
- E. **START:** After closing the lid, if the appliance does not start automatically, press the "START" button to initiate the vacuum and seal process.
- F. **SEAL:** Interrupts current function and proceeds to sealing.
- G. **SET:** Press this button to enter programming mode for vacuum, seal, and marinating times.
- H. **Gauge:** Indicates pressure inside the vacuum chamber.



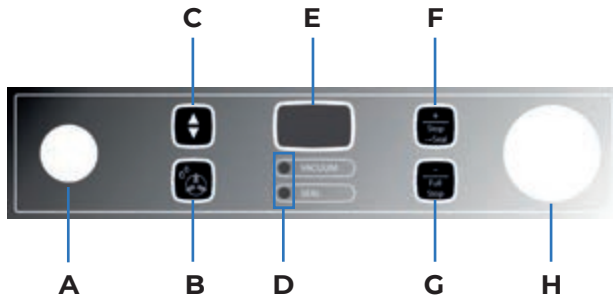
DIABLO 17D & 20D

- A. **Indicator lights:**
 - a. When light is solid, indicates which setting is selected for programming.
 - b. When light is flashing during a cycle, indicates which function is active.
- B. **Digital display:**
 - a. During programming, displays current value of selected setting
 - b. During a cycle, displays time remaining for active function
- C. **SET:** Press this button to enter programming mode for vacuum, gas injection, sealing and cooling times.
The Diablo17D model does not offer the gas inflation option; press the Set button to leave it at 0s.
- D. **UP/DOWN:** Increase/decrease time of current setting.
- E. **STOP:** Stops machine functioning completely
- F. **Gauge:** Indicates pressure inside the vacuum chamber

KAZE

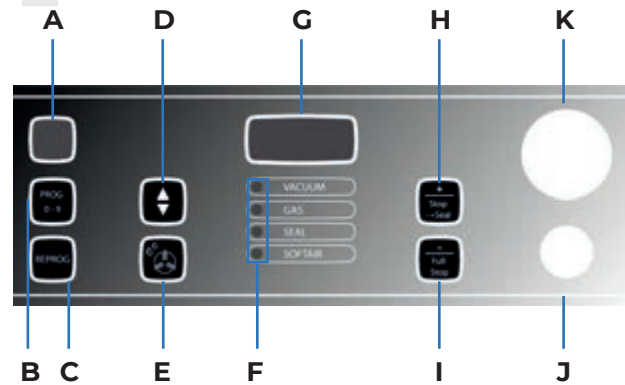
- A. **Graphic display:** The display shows all the available programs and settings. During a program, the display shows the current program cycle.
- B. **Cursor keys**
- C. **Pump cleaning program and Settings button:**
 - a. A short press is used to activate the pump cleaning program.
 - b. A long press (3 seconds) is used to activate the settings menu.
- D. **On/Off button**
- E. **STOP:** Stop current program completely

Premium Control Panels



BASIC

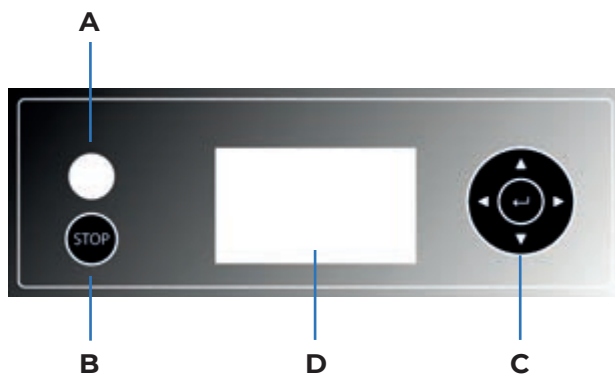
- A. **ON/OFF button**
- B. **Pump cleaning program**
- C. **Cursor key** (up/down)
- D. **Lights** indicate cycle phase or programming mode
- E. **Digital display**
- F. 2 functions
 - a. **(+)** Increase parameter during programming
 - b. **Stop → Seal** Stop current process and proceed to sealing
- G. 2 functions
 - a. **(-)** Decrease parameter during programming
 - b. **Full Stop** Stop current program completely
- H. **Gauge:** Indicates pressure inside vacuum chamber



STANDARD

- A. **Digital display:** Selected program number
- B. **Select desired program**
- C. **Enable programming mode**
- D. **Cursor key** (up/down)
- E. **Pump cleaning program**
- F. **Lights** indicate cycle phase or programming mode
- G. **Digital display:** Current value of active function
- H. 2 functions
 - a. **(+)** Increase parameter during programming
 - b. **Stop → Seal** Stop current process and proceed to sealing
- I. 2 functions
 - a. **(-)** Decrease parameter during programming
 - b. **Full Stop** Stop current program completely
- J. **ON/OFF button**
- K. **Gauge:** Indicates pressure inside vacuum chamber

Control panels



ACS

- A. **ON/OFF button**
- B. **STOP button:** Stops current program immediately
- C. **Cursor pad**
- D. **LCD display**

LCD Display

Start-up mode: Displays the current date and time when starting the machine. It also displays the installed software version. The user cannot take any action.

Navigation mode: Displays a program and its functions. The user can navigate through the various programs and view the current settings of each function.

Setting mode: The user can view and adjust all settings, provided the user is logged in as the owner.

Cycle mode: Once the machine starts a packaging cycle, animations of the functions are displayed along with the current value of the function.

LCD Icons



VAC+: Continues the vacuum process momentarily, removing any air remaining in the bag once the set program is completed.



Gas Flush: MAP (Modified Atmosphere Packaging): A mixture of natural gases in carefully controlled proportions is added to the bag before sealing, reducing deterioration, protecting the shape of the product, and extending shelf life.



Liquid control: When the boiling point of the contained liquid is detected, the vacuum process stops and proceeds to sealing. No mess, no waste.



Marinating: Adding and removing air slowly and repeatedly forces the marinade into the pores of the food, resulting in increased absorption, flavour, and tenderness.



Tenderize: Keeping the vacuum chamber at a pre-determined vacuum level for a set length of time helps to tenderize or degas a product.



Red meat: Increase the longevity and retain the bright colour of your red meats. This function prevents degassing of the product during and after the sealing phase.



Seal time: Customize the seal time according to bag type and thickness.



Sequential-vacuum: Alternating vacuum and pause steps allow air trapped inside the core of a product to escape.



Soft air: Air is slowly reintroduced into the chamber before sealing, shaping the bag around the product and preventing delicate items from getting crushed.



Label Printer: Organize your stock room and get your products ready for market with a compact label printer synched to your vacuum machine.

Label options: name of the producer, name of the product, production date, shelf life, achieved vacuum, initials of the user, recommended storage temperature and an information field (for example to indicate the gas used)

Accessories



INCLINED SHELVES

0307701 0307702 0307703
0307704 0307707

Use with your ATMOVAC premium vacuum machine when packaging liquids or powders to avoid spillage and ensure proper seal. Stainless Steel construction.

Warranty 3 months

SPECS —

	0307701	0307702	0307703
Compatible with	Arctic 11	Compatible with Chinook 14 / 14+	Compatible with Arctic 16 / 16D, Chinook 16+, Oroshi
Dimension L	10.25"	Dimension L 12.25"	Dimension L 15.75"
		0307704	0307707
		Compatible with Chinook 16D / 16D+	Compatible with Cyclone 201D / 203D
		Dimension L 14.75"	Dimension L 19"

LIQUID CONTROL KIT **0930120**

Prevent liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops and the bag is sealed, protecting the product, pump and vacuum chamber.

Compatible with All types of ATMOVAC Premium vacuum machines

Can be installed at purchase or shipped separately. Professional installation required.

GAS FLUSH KITS

CH14 CH16
CY20 OH1416

Add MAP (modified atmosphere packaging) capability to your ATMOVAC premium vacuum machine. It replaces the air in your packaging with an adapted gas suited for the preservation of your product, while avoiding atmospheric compression.

Can be installed at purchase or shipped separately. Professional installation required.

SPECS —

Compatible with Chinook14	CH14	Compatible with Chinook16D/D+	CH16
		Compatible with Cyclone201/203D	CY20
		Compatible with OH1416	DIABLO 20D

SERVICE KITS

0940112 0940124 0940130
0940133 0940136

Everything you need in one package to keep your ATMOVAC premium vacuum machine running as it should. Average savings of 50% compared to buying parts individually. Covers 6 months of recommended maintenance.

SPECS —			INCLUDES
0940112	0940124	0940130	
Compatible with Chinook 14 /14+	Compatible with Arctic16	Compatible with Cyclone201D/203D	
	0940133	0940136	
	Compatible with Arctic16D, Chinook16D/D+	Compatible with Chinook16+	



EXTERNAL VACUUM TUBE

0903100
0903101

Use this external adapter with ATMOVAC Premium vacuum machines to seal food in gastronorm containers. The product is protected from vacuum pressure and you can reuse the gastronorm containers endlessly. It is an ideal solution for cost saving and environmentally friendly food storage.

Warranty	3 months	SPECS —
		0903100
		Compatible with Arctic/Chinook
		0903101
		Compatible with Cyclone



LABEL PRINTERS **0930211 0930213**

This ultra-compact “fits anywhere” printer optimizes packaging speed and efficiency. Use it to create high-quality labels, receipts, tags and wristbands.

FEATURES

- Direct Thermal Print Method
- 3 Button User Interface
- Five Status Icons (Status/Pause/Data/Supplies/Network)
- Link-OS for unparalleled Ease of Management - Optional battery for Cordless Operation
- OpenACCESS™ for easy Media Loading
- ENERGY STAR Qualified
- Dual-wall frame construction
- Auto-detectable (PFC Compliant) 100-240VAC

Compatible with ATMOVAC premium+ vacuum machines

SPECS —

	0930211		0930213
Connection	Bluetooth and WiFi	Connection	USB 2.0 and USB Host
Dimension L	8.6"	Dimension L	8.6"
Dimension W	4.5"	Dimension W	4.5"
Dimension H	6.0"	Dimension H	6.0"
Net Weight	2.2 lbs	Net Weight	2.2 lbs
Approvals	Energy Star	Approvals	Energy Star





TROLLEY
0620703

Liberate counter space and increase storage at your work station with this sturdy, compact stainless steel trolley with locking wheels.

SPECS —

0620703

Dimension L	23.6"
Dimension W	19"
Dimension H	26.5"
Net Weight	37.4 lbs

Warranty 3 months
Made in the Netherlands



DOMESTIC VACUUM CONTAINER KIT
ATV-DVCK

ATMOVAC's ultimate food-safe storage solution for domestic applications.

SPECS —

ATV-DVCK

Compatible with	Buran, Casa and Santa Ana
Dimension L	6.75"
Dimension W	6.75"
Dimension H	3" / 4.5" / 6.5"
Net Weight	0.7 lbs / 0.8 lbs / 1 lb
Approvals	BPA Free

Domestic use only.
Suggested temperature range for storage: -4 to 158°F (-20 to 70°C). Must not exceed 5 minutes in the microwave at 158°F (70°C). Do not microwave oil.

Warranty 3 months
Made in China

FEATURES

- 3 sizes: 800ml (0.2gal), 1.4L (0.4gal), 2L (0.5gal)
- Reusable
- Easy to clean
- BPA Free
- Safe for use with: Dishwasher, Freezer & Microwave

INCLUDES

- 3 containers and 3 lids

CONSTRUCTION

- Body (AS plastic)
- Seal (Silicone)
- Screw Cap (ABS)



How to choose a vacuum bag

ATMOVAC vacuum bags are available in a variety of sizes and types and serve different purposes.

1. Texture

Depending on the type of machine you're using, you will choose between channeled or smooth.

Channeled is for external and chamber vacuum. Smooth is for chamber vacuum only.

CB100-XXXX

SB90-XXXX

ATV**CB**90-XXXX

ATV**SB**90-XXXX

ATV**CBR**90-XXXX

CB = Channeled bag

SB = Smooth bag

CBR = Channeled roll



2. Form

Vacuum bag size is chosen according to seal bar length and available space inside the vacuum chamber. External vacuum machines pose less restrictions on bag length.

CB100-**08**12

SB90-**14**14

Width (in)

Length (in)



With rolls, use only the length you need. Using your vacuum machine, seal one open end, insert your product into the bag and then package.

ATV**CBR**90-**08**20

Width (in)

Length (ft)



3. **Use**

Storage: dry (20°C / 68°F), cold (3°C / 37°F), frozen (-18°C / 0°F)

Cooling: blast chill (90 to 3°C / 197 to 37°F), blast freeze (90 to -18°C / 197 to 0°F)

Cooking: sous-vide (24 to 115°C / 75 to 239°F)

4. **Certifications**

We go to great lengths to offer premium quality vacuum bags that meet the highest safety and ecological standards.

BPA-free



Santé
Canada

Health
Canada



Vacuum bags

CB100

Channeled bags
Laminated
EZ-TEAR opening

100 µm / 4 mil
-20 to 100°C (-4 to 212 °F)
BPA/Phthalate Free, FDA

PA/PE
Cooking, Freezing,
Microwave, Storage
External + Chamber
Vacuum Machines

SB90

Smooth bags
Laminated
EZ-tear opening

90 µm / 3.5 mil
-20 to 100°C (-4 to 212 °F)
BPA/Phthalate Free, FDA

PA/PE
Cooking, Freezing,
Microwave, Storage
Chamber Vacuum Machines

ATVCB90

Channeled bags
Coextruded
EZ-TEAR opening

90 µm / 3.5 mil
-40 to 105°C (-40 to 221°F)
FDA, BPA/Phthalate Free,
TUV

PA/TIE/PE/TIE/PA/TIE/PE
Cooking, Freezing, Storage
External + Chamber Vacuum
Machines

ATVSB90

Smooth bags
Coextruded
EZ-TEAR opening

90 µm / 3.5 mil
-40 to 105°C (-40 to 221°F)
FDA, BPA/Phthalate Free,
TUV

PA/TIE/PE/TIE/PA/TIE/PE
Cooking, Freezing, Storage
Chamber Vacuum Machines

ATVCBR90

Channeled rolls
Coextruded
EZ-TEAR opening

90 µm / 3.5 mil
-40 to 105°C (-40 to 221°F)
FDA, BPA/Phthalate Free,
TUV

PA/TIE/PE/TIE/PA/TIE/PE
Cooking, Freezing, Storage
External + Chamber Vacuum
Machines

ECCB75

Compostable channeled bags
Laminated
EZ-TEAR opening

75 µm / 2.95 mil
-25 to 90°C (-13 to 194°F)
BPI, FDA, BPA/Phthalate
Free

PLA/PBAT
Cooking, Freezing, Storage
External + Chamber Vacuum
Machines

ECSB75

Compostable smooth bags
Laminated
EZ-Tear opening

75 µm / 2.95 mil
-25 to 90°C (-13 to 194°F)
BPI, FDA, BPA/Phthalate
Free

PLA/PBAT
Cooking, Freezing, Storage
Chamber Vacuum Machines



Visit www.eurodib.com for complete size availability

Sous-vide Thermal Immersion Circulators

Thermal immersion circulators by ATMOVAC are designed for precision and control. Their individual sizes and features make them suitable for a variety of applications. Delicate sous-vide cooking, precise rethermalization and controlled pasteurization processes are all possible with one product, enhancing food quality and extending product shelf life without sacrificing safety. They adapt to a variety of containers, prevent contact with air or water during use and save on energy consumption compared to an oven or gas stove.



Stainless Steel and Plastic
Timer: 5 mins - 99 hrs

FEATURES

- Temperature and Time Controls
- Adjustable Fixed Clamp
- Removable Filter for easy cleaning
- Warranty 1 year parts and labor

SAFETY FEATURES

Dry-run protection, element protective cell and protection against overvoltage and overheating.

SPECS —

	SV-96	SV-120
Volts	120V	120V
Watts	900W	1200W
Amps	7.5A	10A
NEMA	5-15P	5-15P
Max. Volume Capacity	8 Gal / 30L	10.5 Gal / 40L
Temperature	41 - 203°F (5 - 95°C)	41 - 210°F (5 - 99°C)
Water Circulation Rate	1.2 Gal/min (4.5 L/min)	1.3 Gal/min (5 L/min)
Dimension L	6.25"	7.25"
Dimension W	4"	5.75"
Dimension H	13.25"	11.5"
Net Weight	132.5 lbs	4.5 lbs
Approvals	cETLus	cETLus



Thermal Immersion Circulators



SV-310

SPECS

Volts	120V
Watts	380W
Amps	15A
NEMA	5-15P
Max. Volume Capacity	13 Gal / 50L
Temperature	41 - 203°F (5 - 95°C)
Water Circulation Rate	2.5 Gal/min (10 L/min)
Dimension L	5.5"
Dimension W	6.75"
Dimension H	12.75"
Net Weight	5 lbs
Approvals	cETLus



FEATURES

Heavy-Duty Stainless Steel Housing
Self-Diagnosis
Temperature and Time Functions
Adjustable Fixed Clamp
Power-Saving Mode
Auto shut-off
Warranty

Timer: 5 mins - 99 hrs 59 mins

1 year parts and labor

SAFETY FEATURES

Dry-run protection, element protective cell and protection against overvoltage and overheating.

Thermal Immersion Circulators



SOFTCOOKERXP
120

230

FEATURES

- Heavy-duty AISI 304 stainless steel construction
- Temperature and time controls
- Working temperature display
- 25 adjustable preset cooking programs
- Delayed start
- Adjustable fixed clamp
- Electro-polished coated spiral element
- Plastic coated stainless steel handle for convenience
- Auto shut-off
- Warranty 1 year parts and labor

Timer: 1 - 99 hrs

SAFETY FEATURES

Dry-run protection, element protective cell and protection against overvoltage and overheating.

SPECS — SOFTCOOKERXP 120

Volts	120V
Watts	1500W
Amps	12A
NEMA	5-15P
Max. Volume Capacity	11 Gal / 43L
Temperature	75 - 210°F (24 - 99°C)
Dimension L	10.25"
Dimension W	5"
Dimension H	15"
Net Weight	10 lbs
Approvals	CE

SPECS — SOFTCOOKERXP 230

Volts	220V
Watts	2000W
Amps	9A
NEMA	6-15P
Max. Volume Capacity	11 Gal / 43L
Temperature	75 - 210°F (24 - 99°C)
Dimension L	10.25"
Dimension W	5"
Dimension H	15"
Net Weight	10 lbs
Approvals	CE



Integrated Sous-Vide Baths



Integrated baths for sous-vide by ATMOVAC offer excellent temperature stability and reliability.

SPECS —

	SR23
Volts	110V
Watts	1150W
Amps	10.5A
NEMA	5-15P
Max. Volume Capacity	5 Gal / 19L
Temperature	84 - 210°F (29 - 99°C)
Compatible with	GN 2/3 Containers
Dimension L	14.6"
Dimension W	15.8"
Dimension H	11.8"
Net Weight	12 lbs
Approvals	cETLus, ETL Sanitation, NSF

	SR11
Volts	110V
Watts	1700W
Amps	15.5A
NEMA	5-20P
Max. Volume Capacity	7.6 Gal / 29L
Temperature	84 - 210°F (29 - 99°C)
Compatible with	GN 1/1 Containers
Dimension L	14.6"
Dimension W	22.6"
Dimension H	11.8"
Net Weight	36 lbs
Approvals	cETLus, ETL Sanitation, NSF

SPECIAL FEATURES

- Removable, perforated tray prevents contact between the heating element and food items
- Auto shut-off protects from dry-run and overheating
- Alarm and fault indicators

FEATURES

- Compact design with recessed handles
- Seamless high-quality stainless steel construction
- LED display (temperature and working time)
- Temperature accuracy up to 0.3°C/F
- Program up to 5 different recipes
- Drain valve
- Display in °C or °F
- Lid Included
- Warranty 1 year parts and labor

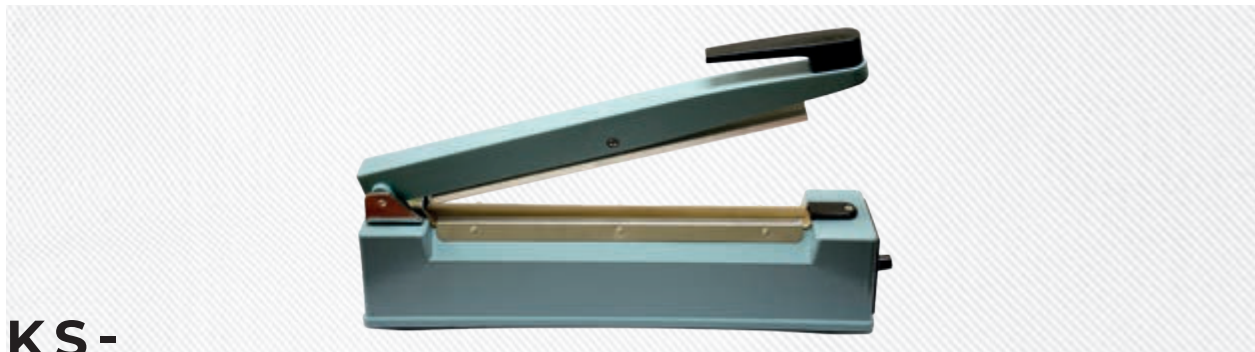


AISI 304 Stainless Steel Insulated Shell and Inner Container.

Impulse Sealers

Manual

Enjoy the simplicity and durability of the ATMOVAC Impulse Sealers. Rapidly and hermetically pack your sweets, food products, general goods, stationery articles and other products.



KS- 200 300 400 500

FEATURES

8 temperature settings for different types and gauges of plastic

Compact Design

Strong water-tight seal

Low energy consumption

Long-lasting

Warranty 1 year parts and labor

Compatible with PA/PE plastic bags.



SPECS —

	KS-200	KS-300	KS-400	KS-500
Volts	120V	120V	120V	120V
Watts	310W	400W	600W	800W
Amps	2.6A	3.3A	5A	6.7A
NEMA	5-15P	5-15P	5-15P	5-15P
Seal Bar	7.75"	12"	15.75"	19.5"
Dimension L	12.7"	17.6"	22"	25.4"
Dimension W	3"	3.4"	3"	3.4"
Dimension H	5.7"	6.5"	6.5"	6.5"
Net Weight	6 lbs	10 lbs	12 lbs	16.5 lbs
Approvals	CE	CE	CE	CE

Free standing



KS-FS-

350

450

600

FEATURES

- Sturdy construction
- Hands-free operation
- Quick and easy installation
- Temperature 180°C / 356°F
- Adjustable seal time for different bag thicknesses (1 - 10 sec.)
- Warranty 1 year parts and labor

Compatible with PA/PE plastic bags

SPECS —

	KS-FS-350	KS-FS-450	KS-FS-600
Volts	110V	110V	110V
Watts	1250W	1200W	1500W
Amps	5.7A	5.5A	6.8A
NEMA	5-15P	5-15P	5-15P
Seal Bar	13.75"	17.75"	23.5"
Dimension L	17.75"	21.75"	27.5"
Dimension W	20"	20.5"	22.5"
Dimension H	34.5"	34.5"	34.5"
Net Weight	70.5 lbs	75 lbs	82.5 lbs
Approvals	CE	CE	CE



Hand wrapper



KW - 450

Widely used in supermarkets, hotels and restaurants, this machine will help you quickly and easily wrap your food products for storage or display.

FEATURES

Simple and easy controls

Stable base with non-slip feet

Rugged construction for long-lasting durability

Standard size hot plate with removable non-stick cover (15.5 x 5")

Warranty 1 year parts and labor

Compatible with Shrink Wrap rolls up to 18" wide, 6 - 7.75" Ø

SPECS

Volts	110V
Watts	350W
Amps	3.2A
NEMA	5-15P
Dimension L	23"
Dimension W	19.5"
Dimension H	4.5"
Net Weight	14 lbs
Approvals	CE



Get the most out of your ATMOVAC machines

Use them in combination with Eurodib products to maximize your kitchen's potential

Gelato, from start to finish

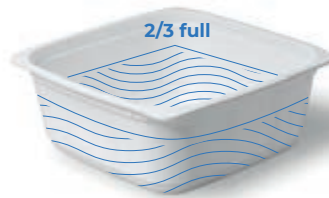
1. Prepare your favorite gelato base and chill to 4°C / 37°F
2. Pack it using an ATMOVAC vacuum machine



Chinook 14
ATMOVAC
Premium vacuum sealer
Pg. 15



3. Pasteurize it with an ATMOVAC softcooker



SV-310
ATMOVAC Softcooker
Pg. 40



4. Chill it with a Eurodib blast chiller



BCB 10US
Gemm Blast Chiller



5. Store it.

6. Make it with Nemox Ice cream & gelato machine



Crea 12K
Nemox Ice Cream & Gelato Machine



7. Freeze it with a Eurodib blast chiller



Ecoblast 620
Eurodib Blast Chiller



8. Store it in a Gemm ice cream & gelato cabinet



ARG30
Gemm Ice Cream & Gelato Storage Cabinet



9. Serve it



Tips & Best Practices

- Food items must always be cooled to 4°C / 37°F before vacuum packaging.
- Marinate + cook sous-vide + sear, baste on grill.
- Liquids: do not overfill bag before sealing.
- Blanch vegetables before packaging to maintain colour and freshness.
- Protect delicate items for cold storage by blast freezing before packaging.
- Always follow recommended temperatures for handling food to ensure quality and safety.
- Regular maintenance will keep your vacuum machine working at its optimal performance. Premium vacuum machines come equipped with a pump cleaning program, which is recommended to be run every 2 days.

Refer to page 32 for ATMOVAC service kits with OEM parts, or contact our Parts Department for any additional requirements for maintenance or repair.

ATMOVAC Academy

New to sous-vide?

Looking to drive sales?

Need advice on integrating sous-vide into your business?

Want to improve your product knowledge?

We can help.

Interactive online training sessions available for groups or individuals, in English and/ or French.

Scan the QR code below or visit www.eurodib.com/request-training to schedule your personalized ATMOVAC training session today!



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