ATMØVAC™

Your expert in vacuum solutions and sous-vide technology

Vacuum Packaging
& Sous-vide Cooking Systems

Scale Saving

Food Saving

Workflow Optimization

Go to Market

Sous-Vide

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

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^3h
Seal Bar	16"
Dimension L	19.3"
Dimension W	10.25"
Dimension H	5.5"
Net Weight	11.5 lbs
Approvals	cETLus

Made in China

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.

DIABLO 10 — 12

12D27G

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 12D27G
Marinate	Yes	Yes	Yes
Gas Injection	No	No	Yes
Volts	120V	120V	120V
Watts	1000W	950W	2355W
Amps	8.3A	8A	21.5A
NEMA	5-15P	5-15P	5-20P
Standard Speed	8 m^3h	8 m^3h	24 m^3h
Seal Bar	10"	10"	2 x 12.5", 1 x 27"
Chamber Dimension L	15.5"	13.8"	33.2"
Chamber Dimension W	11"	11.8"	17.5"
Chamber Dimension H	3"	3"	6.6"
Dimension L	19"	16.7"	37"
Dimension W	13"	14"	22.9"
Dimension H	14.2"	14.5"	18.6"
Net Weight	60 lbs	64 lbs	209.4 lbs
Approvals	cETLus	cETLus	cETLus

Made in China

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 17D		DIABLO 20D	
Marinate	No	Marinate	No
Gas Injection	No	Gas Injection	Yes
Volts	120V	Volts	120V
Watts	1180W	Watts	1180W
Amps	9.8A	Amps	9.8A
NEMA	5-15P	NEMA	5-15P
Standard Speed	24 m^3h	Standard Speed	24 m^3h
Seal Bar	2 x 17"	Seal Bar	2 x 20"
Chamber Dimension L	18"	Chamber Dimension L	21.3"
Chamber Dimension W	16.8"	Chamber Dimension W	20.7"
Chamber Dimension H	3.9"	Chamber Dimension H	3.9"
Dimension L	22.3"	Dimension L	25.7"
Dimension W	19.5"	Dimension W	23.6"
Dimension H	18.6"	Dimension H	40"
Net Weight	132.5 lbs	Net Weight	242.5 lbs
Approvals	cETLus	Approvals	cETLus
		Freestanding unit on wheels	

Made in China

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

Made in the Netherlands, BUSCH pumps, NSF, cETLus

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 year 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^3h	19 m^3h	25 m^3h	25 m^3h
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	ccETLus, NSF

Made in the Netherlands

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 year 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^3h	25 m^3h	25 m^3h
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

Made in the Netherlands

CHINOOK 14+ 16+ 16D+

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 year labor 3 years parts (excludes pumps, Teflon seal tape and gaskets).

SPECS —

	CHINOOK 14+	CHINOOK 16+	CHINOOK 16D+
Volts	120V	120V	120V
Watts	950W	1760W	1760W
Amps	8A	17A	17A
NEMA	5-15P	5-20P	5-20P
Standard Speed	10 m^3h	25 m^3h	25 m^3h
Seal Bar	14"	16"	2 x 16"
Chamber Dimension L	14.5"	18"	16"
Chamber Dimension W	13.5"	16.5"	20.5"
Chamber Dimension H	6"	7"	7"
Dimension L	21.75"	24.25"	20.75"
Dimension W	17.75"	19.5"	27.5"
Dimension H	16"	17.25"	17.25"
Net Weight	117 lbs	156 lbs	179 lbs
Approvals	cETLus, NSF	cETLus, NSF	cETLus, NSF

Made in the Netherlands

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 203D

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 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

SPECS — CYCLONE 203D

Volts	208V 3PH
Watts	2500W
Amps	18A
NEMA	L15-30P
Standard Speed	75 m^3h
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

FEATURES

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

OPTIONAL ADD-ONS

Gas flush
Liquid control

Made in the Netherlands

CYCLONE

203D+

201D48

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

Compatible with All types of ATMOVAC Vacuum Bags

Cycle duration 15-35 sec

SPECS — CYCLONE 203D+

Volts	208V 3PH
Watts	2500W
Amps	18A
NEMA	L15-30P
Standard Speed	75 m^3h
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

BUSCH

CYCLONE 201D48

Volts	208V 3PH
Watts	2500W
Amps	18A
NEMA	L15-30P
Standard Speed	75 m^3h
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

BECKER

Made in the Netherlands

ACS CONTROL PANEL

only for CYCLONE 203D+

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

Intertek NSF

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 year labor, 3 years parts (excludes pumps, Teflon seal tape and gaskets).

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.

Replaces Falcon 80. 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 year 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 sar (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^3h
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

Made in the Netherlands

PAMPERO

2-22D3

2-22D3 G

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

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.

SPECS — PAMPERO 2-22D3

Volts	208V 3PH
Watts	3400W
Amps	21A
NEMA	L15-30P
Standard Speed	120 m³/h
Seal Bar	2 x 21.7"
Chamber Dimension L	2 x 27.6"
Chamber Dimension W	2 x 21.7"
Chamber Dimension H	2 x 9.25"
Dimension L	40"
Dimension W	49.5"
Dimension H	46.7"
Net Weight	703 lbs
Approvals	cETLus

PAMPERO 2-22D3G

Volts	208V 3PH
Watts	3400W
Amps	21A
NEMA	L15-30P
Standard Speed	120 m³/h
Seal Bar	2 x 21.7"
Chamber Dimension L	2 x 27.6"
Chamber Dimension W	2 x 21.7"
Chamber Dimension H	2 x 9.25"
Dimension L	40"
Dimension W	49.5"
Dimension H	46.7"
Net Weight	705 lbs
Approvals	cETLus

Made in the Netherlands

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 year labor, 3 years parts (excludes pumps, Teflon seal tape and gaskets).

SPECIAL FEATURES

Liquid control
Soft air
(2) Vacuum chambers

OPTIONAL ADD-ONS

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

PAMPERO 30/20D3 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 year 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 30/20D3		PAMPERO 2-18D3	
Vacuum chambers	1	Vacuum chambers	2
Volts	208V 3PH	Volts	208V 3PH
Standard Speed	75 m^3h	Standard Speed	75 m^3h
Seal Bar	2 x 20.5"	Seal Bar	2 x 17.7" in each chamber
Chamber Dimension L	20.5"	Chamber Dimension L	22.8"
Chamber Dimension W	19.7"	Chamber Dimension W	17.7"
Chamber Dimension H	9.25"	Chamber Dimension H	9.25"
Dimension L	27.4"	Dimension L	35.4"
Dimension W	26.9"	Dimension W	41.7"
Dimension H	41.7"	Dimension H	46.4"
Net Weight	359 lbs	Net Weight	520 lbs
Approvals	cETLus	Approvals	cETLus

Electrical information available upon request.
May vary with customizations.

Made in the Netherlands

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

Replaces Polar 2-50. 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	24A
NEMA	L15-30P
Standard Speed	120 m^3h
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

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 year labor 3 years parts (excludes pumps, Teflon seal tape and gaskets).

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

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

Made in the Netherlands

SOLAR 20D3 30/20D3 41/24D3

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 year 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"	High lid	7.9"	High lid	11"
Volts	208V 3PH	Volts	208V 3PH	Volts	208V 3PH
Standard Speed	75 m³h	Standard Speed	120 m³h	Standard Speed	190 m³h
Seal Bar	2 x 20.5"	Seal Bar	1 x 30" (front) 1 x 20" (right)	Seal Bar	1 x 41.3" (front) 1 x 24.4" (right)
		Seal Bar configuration	in "L" (front-back, left-right) or add a 3rd seal bar	Seal Bar configuration	in "L" (front-back, left-right) or add a 3rd seal bar (left, front, right)
Extra high contra bar	No	Extra high contra bar	Yes	Extra high contra bar	No
Heating element for vacuum valve	No	Heating element for vacuum valve	No	Heating element for vacuum valve	Yes
Chamber Dimension L	20.5"	Chamber Dimension L	20"	Chamber Dimension L	24.4"
Chamber Dimension W	19.7"	Chamber Dimension W	30"	Chamber Dimension W	41.3"
Chamber Dimension H	7.9"	Chamber Dimension H	7.9"	Chamber Dimension H	11"
Dimension L	29"	Dimension L	31"	Dimension L	37.3"
Dimension W	27.6"	Dimension W	35.4"	Dimension W	47.2"
Dimension H	43.3"	Dimension H	43.3"	Dimension H	45.3"
Net Weight	403.5 lbs	Net Weight	547 lbs	Net Weight	1025 lbs
Approvals	cETLus	Approvals	cETLus	Approvals	cETLus

OPTIONAL ADD-ONS

Electrical information available upon request. May vary with customizations.

Made in the Netherlands

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 year 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^3h	Standard Speed	190 m^3h	Standard Speed	360 m^3h	Standard Speed	360 m^3h
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 3rd 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

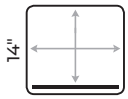
OPTIONAL ADD-ONS

Electrical information available upon request. May vary with customizations.

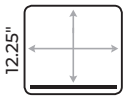
Made in the Netherlands

ATMOVAC

Seal Bars Configurations



DIABLO 10



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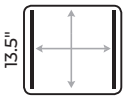
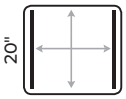
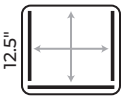


DIABLO 17D



DIABLO 20D



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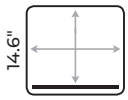
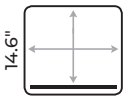
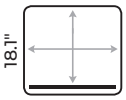


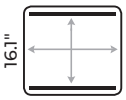
KAZE 14



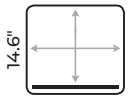
KAZE 16



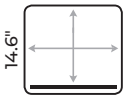
KAZE 16XL



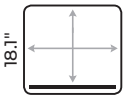
KAZE 16XLD



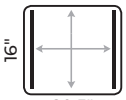
CHINOOK 14



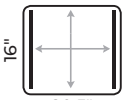
CHINOOK 14+



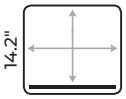
CHINOOK 16+



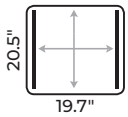
CHINOOK 16D



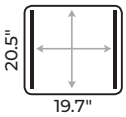
CHINOOK 16D+



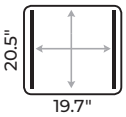
CHINOOK 20



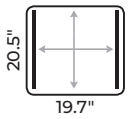
CYCLONE 201D48



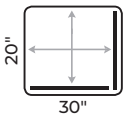
CYCLONE 203D



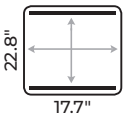
CYCLONE 203D+



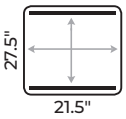
PAMPERO 20D3



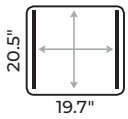
PAMPERO 30/20D3



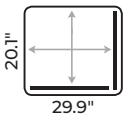
PAMPERO 2-18D3



PAMPERO 2-22D3



SOLAR 20D3



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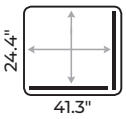

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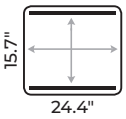
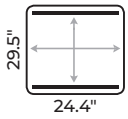
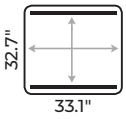


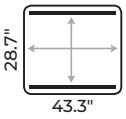
SOLAR 2-24D3



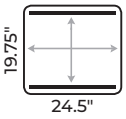
SOLAR 2-24D3EW



SOLAR 2-33D3

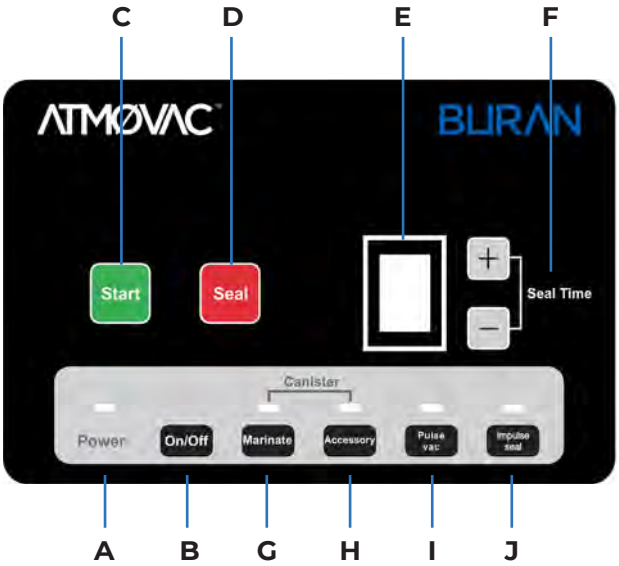


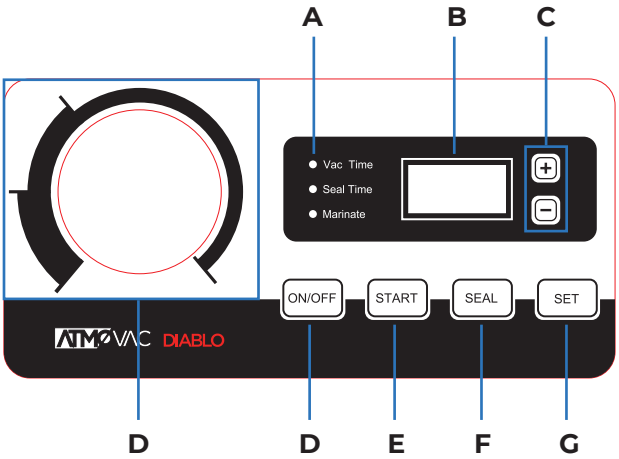
SOLAR 2-43D3



SOLAR 2-24D3W

Control panels





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.

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.

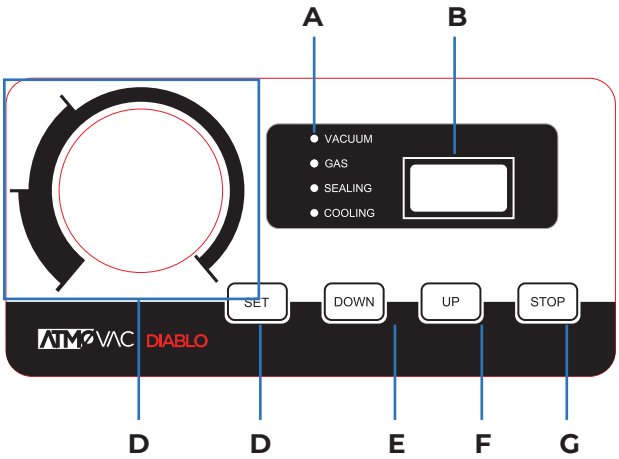
D. **ON/OFF:** Turns the machine ON/OFF.

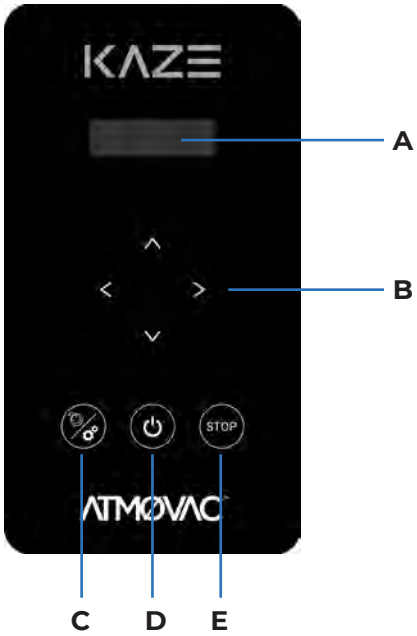
E. **START:** After closing the lid, if the appliance does not start automatically, press the "START" button to initiate the vacuum and seal process.

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 & 12D27G

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**

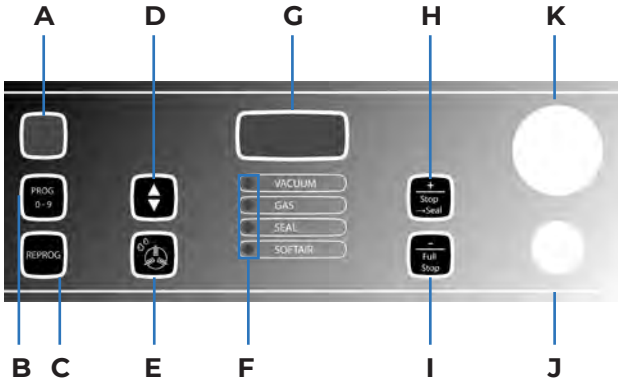
C. **Pump cleaning program and Settings button:**

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**

Premium Control Panels



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

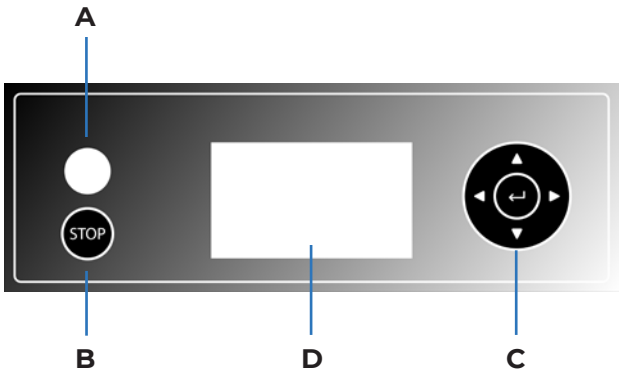
G. **Digital display:** Current value of active function

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



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

Made in the Netherlands

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

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 —

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

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 —

0940112
Compatible with Chinook 14 / 14+

0940124
Compatible with Arctic16

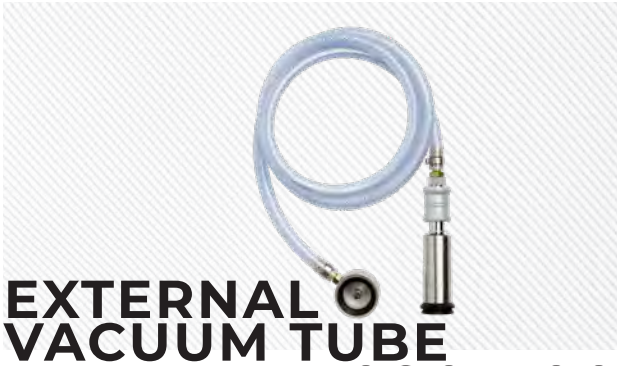
0940130
Compatible with Cyclone201D/203D

0940133
Compatible with Arctic16D, Chinook16D/D+

0940136
Compatible with Chinook16+

INCLUDES

Original Synthetic Oil
Teflon Isolation Tape
Teflon Tape
Seal Wire
Lid Gasket



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

Made in the Netherlands

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

Compatible with ATMOVAC premium+ vacuum machines

- 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

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

Made in U.S.A.

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.

   ATV**SB**90-XXXX

   ATV**CB**90-XXXX

   ATV**CB**R90-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.

   ATVCBR90-**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), microwave (HIGH, max time)

4. **Certifications**

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

BPA-free

FDA

Santé Canada Health Canada

ATVCB90

Channeled bags	90 µm / 3.5 mil	PA/TIE/PE/TIE/PA/TIE/PE
Coextruded	-40 to 105°C (-40 to 221°F)	Cooking, Freezing, Storage
EZ-TEAR opening	FDA, BPA/Phthalate Free, TUV	External + Chamber Vacuum Machines

Bag Size	SKU	Packs per Case	Bags per Case
6" x 12"	ATVCB90-0612	15 packs	1,500 bags
8" x 12"	ATVCB90-0812	10 packs	1,000 bags
10" x 14"	ATVCB90-1014	10 packs	1,000 bags
10" x 18"	ATVCB90-1018	5 packs	500 bags
12" x 16"	ATVCB90-1216	5 packs	500 bags
14" x 18"	ATVCB90-1418	5 packs	500 bags
16" x 20"	ATVCB90-1620	5 packs	500 bags

Santé Canada Health Canada

ATVSB90

Smooth bags	90 µm / 3.5 mil	PA/TIE/PE/TIE/PA/TIE/PE
Coextruded	-40 to 105°C (-40 to 221°F)	Cooking, Freezing, Storage
EZ-TEAR opening	FDA, BPA/Phthalate Free, TUV	Chamber Vacuum Machines

Bag Size	SKU	Packs per Case	Bags per Case
6" x 8"	ATVSB90-0608	32 packs	3,200 bags
6" x 12"	ATVSB90-0612	20 packs	2,000 bags
8" x 10"	ATVSB90-0810	16 packs	1,600 bags
8" x 12"	ATVSB90-0812	16 packs	1,600 bags
10" x 14"	ATVSB90-1014	10 packs	1,000 bags
12" x 14"	ATVSB90-1214	8 packs	800 bags
12" x 16"	ATVSB90-1216	8 packs	800 bags
12" x 18"	ATVSB90-1218	7 packs	700 bags
14" x 16"	ATVSB90-1416	6 packs	600 bags
18" x 28"	ATVSB90-1828	3 packs	300 bags
20" x 36"	ATVSB90-2036	2 packs	200 bags

Santé Canada Health Canada

ATVCBR90

Channeled rolls	90 µm / 3.5 mil	PA/TIE/PE/TIE/PA/TIE/PE
Coextruded	-40 to 105°C (-40 to 221°F)	Cooking, Freezing, Storage
EZ-TEAR opening	FDA, BPA/Phthalate Free, TUV	External + Chamber Vacuum Machines

Roll Size	SKU	Rolls per Case	Packs per Case
8" x 20'	ATVCBR90-0820-2	60 rolls	30 packs
12" x 20'	ATVCBR90-1220-2	30 rolls	15 packs

Santé Canada Health Canada

Made in China

Sous-vide Cooking

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

SAFETY FEATURES

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

FEATURES

Temperature and Time Controls

Adjustable Fixed Clamp

Removable Filter for easy cleaning – **only for SV-PRO**

Warranty — 1 year parts and labor

SPECS —

	SV-EZ		SV-PRO
Volts	120V	Volts	120V
Watts	900W	Watts	1200W
Amps	7.5A	Amps	9A
NEMA	5-15P	NEMA	5-15P
Max. Volume Capacity	8 Gal / 30L	Max. Volume Capacity	10.5 Gal / 40L
Temperature	41 - 198°F (5 - 92°C)	Temperature	41 - 203°F (5 - 95°C)
Dimension L	2.7"	Dimension L	5.9"
Dimension W	4.7"	Dimension W	3"
Dimension H	13"	Dimension H	13.4"
Net Weight	1.87 lbs	Net Weight	2.9 lbs
Approvals	cETLus	Approvals	cETLus

Made in China

SV-310

SPECS

Volts	120V
Watts	1800W
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

Made in China

FEATURES

Heavy-Duty Stainless Steel Housing

Self-Diagnosis

Temperature and Time Functions

Adjustable Fixed Clamp

Power-Saving Mode

Auto shut-off

Warranty 1 year parts and labor

Timer: 5 mins - 99 hrs 59 mins

SAFETY FEATURES

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

SOFTCOOKERXP 120 230

FEATURES

- Heavy-duty AISI 304 stainless steel construction
- Temperature and time controls
- Working temparture 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

Made in Italy

SR-23

11

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

SPECS —

	SR23	SR11
Volts	110V	110V
Watts	1150W	1700W
Amps	10.5A	15.5A
NEMA	5-15P	5-20P
Max. Volume Capacity	5 Gal / 19L	7.6 Gal / 29L
Temperature	84 - 210°F (29 - 99°C)	84 - 210°F (29 - 99°C)
Compatible with	GN 2/3 Containers	GN 1/1 Containers
Dimension L	14.6"	14.6"
Dimension W	15.8"	22.6"
Dimension H	11.8"	11.8"
Net Weight	12 lbs	36 lbs
Approvals	cETLus, ETL Sanitation, NSF	cETLus, ETL Sanitation, NSF

SPECIAL FEATURES

Removable, perforated tray prevents contact betweeen 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 contruction

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

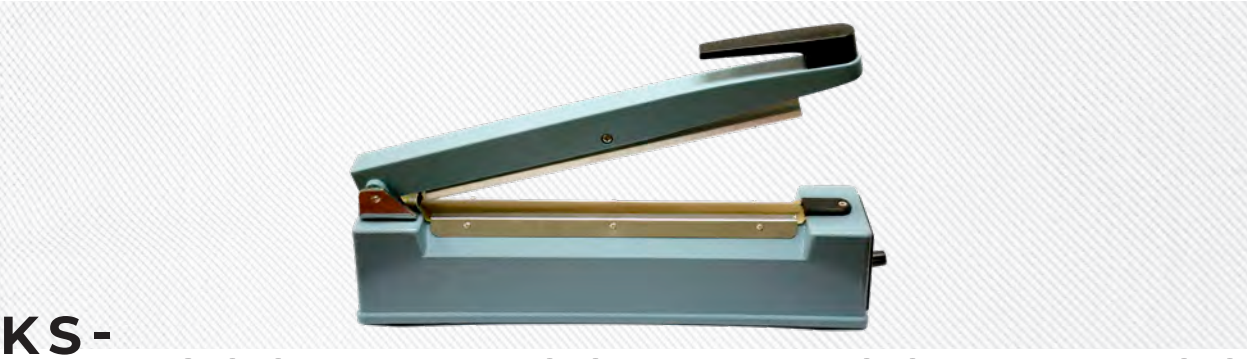
Warranty — 1 year parts and labor

AISI 304 Stainless Steel Insulated Shell and Inner Container.

Made in Italy

Impulse Sealers

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.

CE

SPECS —

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

Made in China

KS-FS-

350 450 600

FEATURES

Compatible with PA/PE plastic bags

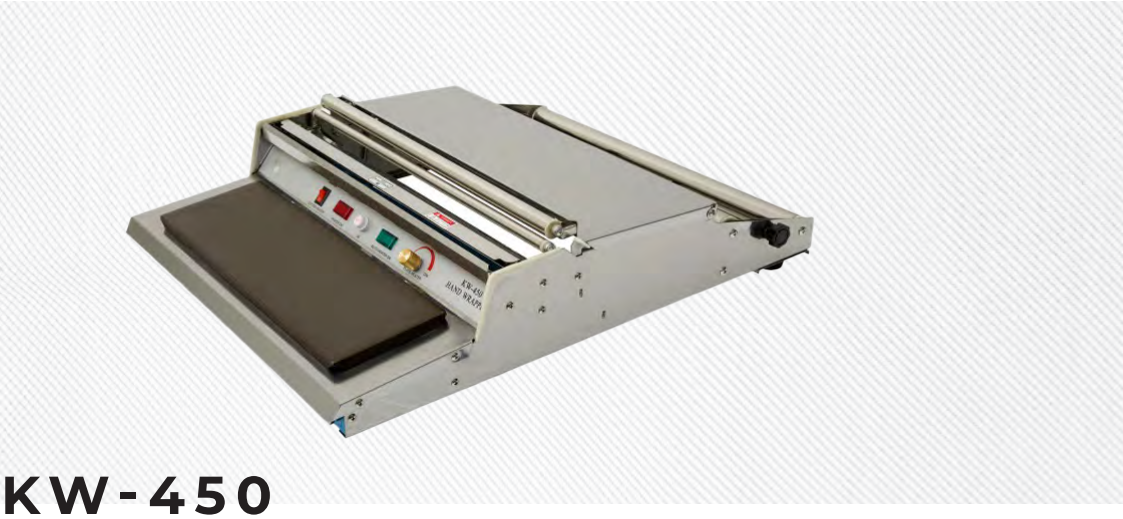
- Sturdy construction
- Hands-free operation
- Quick and easy installation
- Temperature 180°C / 356°F
- Adjustable seal time for different bag thicknesses (1 - 10 sec.)
- Warranty: 1 year parts and labor

CE

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

Made in China



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

CE

Made in China

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
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!

Toll-Free: 888-956-6866

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eurodib.com/us-representatives

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