ATMØVAC™

DIABLO 10+



Deliver reliable commercial vacuum packaging with the Diablo 10+. A compact chamber vacuum machine featuring intuitive controls and versatile vacuum functions, ideal for commercial kitchens looking to simplify food preservation, optimize food preparation, and achieve consistent vacuum sealing results.

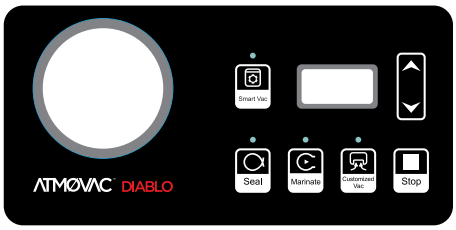
FEATURES

- Smart automatic vacuum mode optimizes each cycle according to the product and bag size for dependable sealing performance.
- Integrated marinating program speeds up flavour infusion and tenderizing while improving kitchen efficiency.
- Heavy-duty oil-sealed vacuum pump provides strong, consistent vacuum pressure for everyday commercial operation.
- Built for reliable day-to-day performance in commercial kitchens.
- Compatible with Atmovac vacuum bags, making it ideal for food storage, sous-vide cooking, and product preservation.

1 YEAR WARRANTY

PARTS AND LABOR

DIGITAL CONTROL PANEL



SPECIFICATIONS

Power: 110 – 120 V – 850 W – 60 Hz

Modes:
- Automatic vacuum
- Time-based vacuum
- Seal
- Marinate

Machine cycle: 5 – 80 seconds

Seal bar: 10” (25 cm)

Pump: Oil-sealed vacuum pump

Pump speed: 10 m^3/h

Chamber dimensions:
Length: 15.5” (39 cm)
Width: 11” (28 cm)
Height: 3” (8 cm)

Machine dimensions:
Length: 19.3” (49 cm)
Width: 13.3” (34 cm)
Height: 14.4” (37 cm)

Connection: NEMA 5-15P (110–120 V)

Weight: 49.8 lb (22.6 kg)

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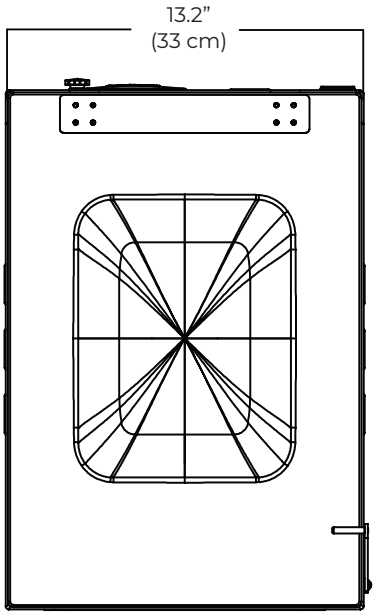
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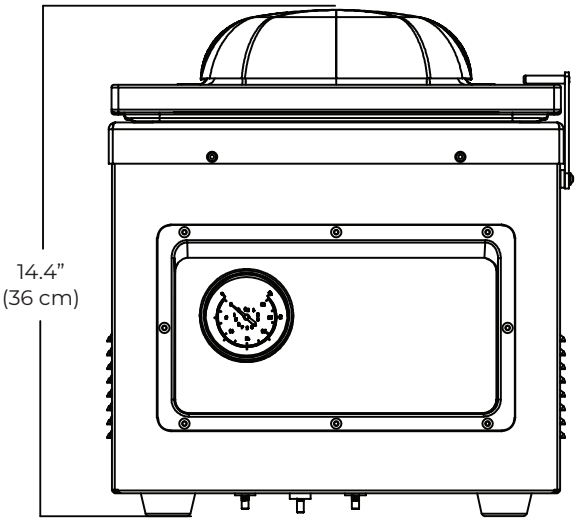
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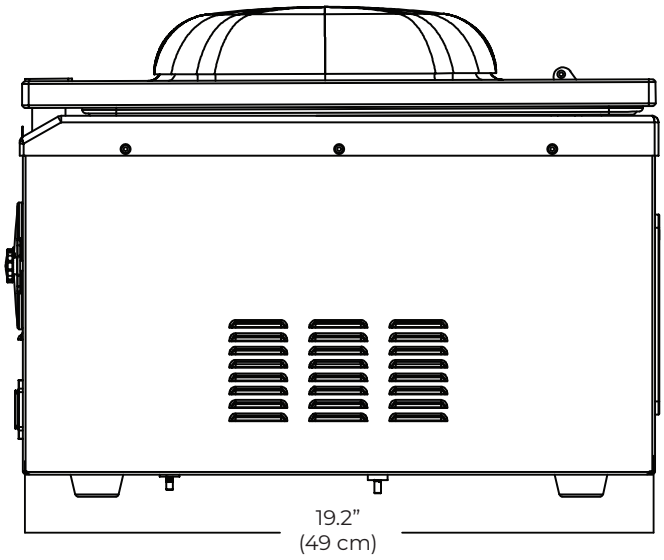
TOP VIEW



FRONTAL VIEW



LEFT VIEW



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