ATMOVAC™

VACUUM MACHINES

DIABLO

ATMOVAC's DIABLO line of vacuum chamber machines is the ideal choice for all Foodservice operators to benefit from the advantages of vacuum sealing and sous vide cooking in a budget conscious way. Built to commercial grade and designed for culinary use, our machines come with an easy to use intuitive interface and are simple to clean and maintain. ATMOVAC's DIABLO line gets it done.



	DIABLO12
Standard	1 time based program + marinating function
Power	120V, 950W, 5-15P
Chamber size	13.8" × 11.8" × 3"
Seal bar	12"
Pump speed	8 m^3h
Machine cycle	30-40 sec
Dim. (L × W × H)	16.7" x 14.1" × 14.4"
Net weight	64 lbs
Ship dimensions	21" x 18.5" × 18.1"
Ship weight	64 lbs

Warranty:
1 year parts and labor

C ETL LISTED US
Intertek

MADE IN CHINA

5 RETURNS ON YOUR INVESTMENT

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

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

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

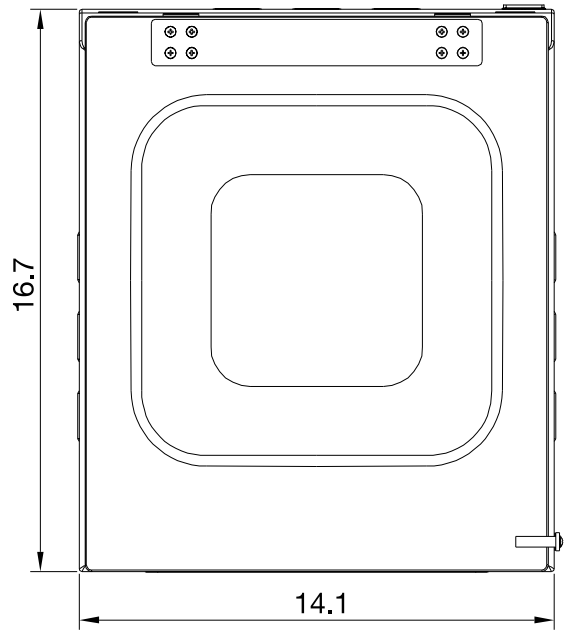
Go to Market – expand your opportunities by reaching out to the market in new ways.

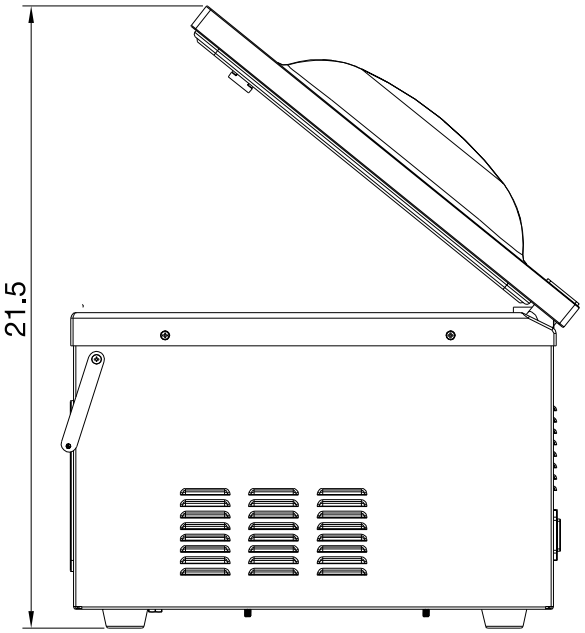
Sous-Vide – integrate the principles of Sous-Vide cooking to get the most out of your ingredients.

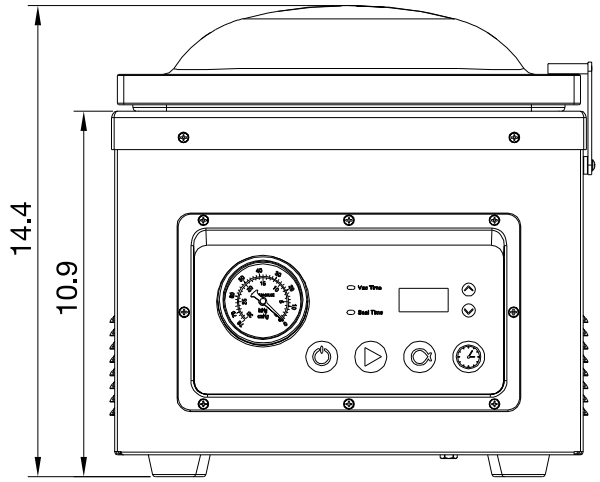
Cost-efficient and space-saving, Atmovac's Diablo series is the only solution you need!

ATMOVAC™

DIABLO12







Dimensions expressed
in inches

eurodib

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