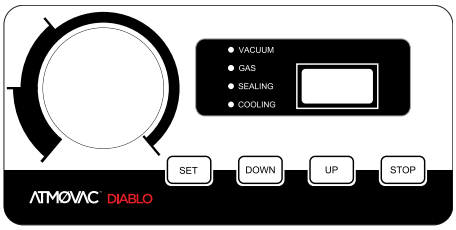
ATMØVAC™

DIABLO12D27G



DIGITAL CONTROL PANEL



SPECIFICATIONS

- Power: 120 V – 2355 W – 60 Hz
- Multiple sealing bars
- Marinating function
- Gas injection
- Seal bars:
  2 x 12.5” (31 cm)
  1 x 27” (68 cm)
- Pump: Oil-sealed vacuum pump
- Pump speed: 24 m^3h
- Machine cycle: 5 – 90 seconds
- Chamber dimensions:
  Length: 17.5” (44 cm)
  Width: 33.2” (84 cm)
  Height: 6.6” (16 cm)
- Machine dimensions:
  Length: 21.8” (55 cm)
  Width: 35.8” (90 cm)
  Height: 18.6” (47 cm)
- Connection: NEMA 5-15P (120 V)
- Weight: 209 lb (94 kg)
- Shipping dimensions:
  Length: 26.4” (67 cm)
  Width: 41.5” (105 cm)
  Height: 25.4” (64 cm)
- Shipping weight: 271 lb (122 kg)

Add versatility to your kitchen with ATMOVAC. This vacuum machine allows you to portion, preserve, and marinate ingredients with ease—helping you prep ahead of service, enhance recipe flavors, and extend the shelf life of leftover products.

FEATURES

- High-capacity chamber accommodates larger items or multiple bags in a single cycle for improved workflow efficiency.
- Gas-flush function injects protective gases to help maintain texture, color, and flavor during storage.
- Integrated marinating program accelerates flavor infusion and tenderizing for meats, poultry, and fish.
- Powerful oil pump delivers consistent vacuum performance to extend product shelf life and support dependable daily operation.

1 YEAR WARRANTY
PARTS AND LABOR

C ETL LISTED US
Intertek

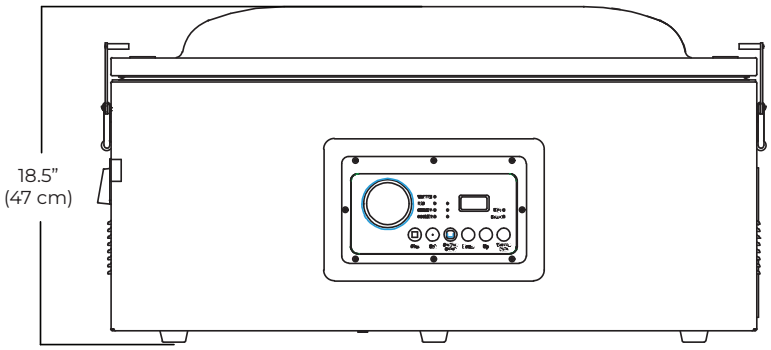
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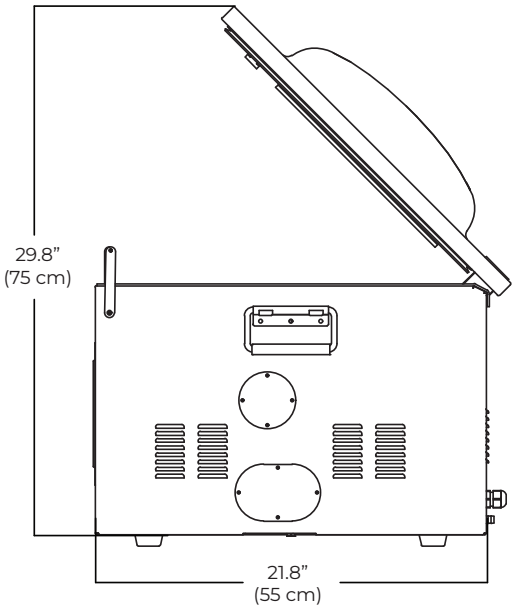
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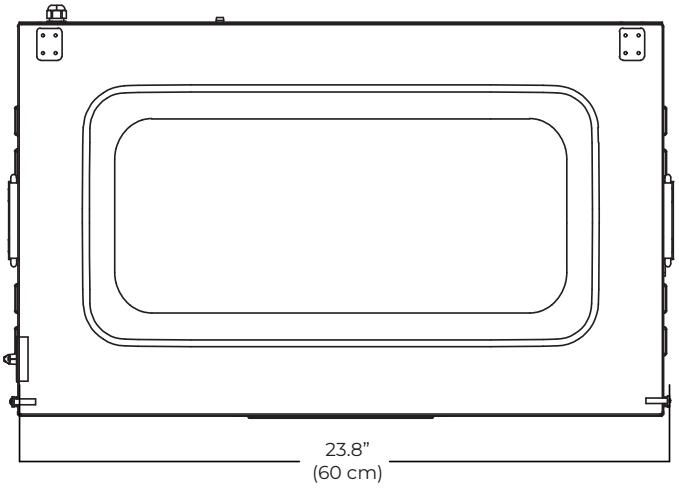
FRONTAL VIEW



SIDE VIEW



TOP VIEW



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