ATMØVAC™

DIABLO 16



Achieve powerful vacuum packaging with Diablo 16. Ideal for small to medium-sized foodservice operations, this compact yet robust vacuum sealer is designed to quickly and reliably remove air, extending product shelf life while preserving freshness, flavor, and texture.

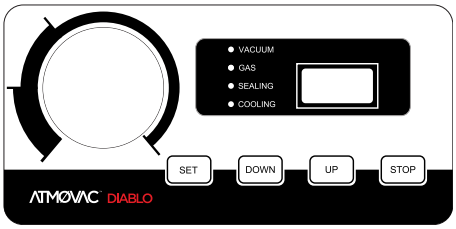
FEATURES

- Compact chamber vaccum design ideal for restaurants or butcher shops.
- The poweful oil-sealed vaccum pump ensures optimal air extraction for extended food preservation.
- Digital control panel allow precise setting of vacuum and sealing cycles.
- It's single dual seal bar provides, strong, uniform seals for consistent results.
- Transparent lid allows visibility of vacuum process.

1 YEAR WARRANTY

PARTS AND LABOR

DIGITAL CONTROL PANEL



SPECIFICATIONS

Voltage: 120 V

Power: 1150 W

Time based controls

Chamber dimensions:
Length: 17.8" (45 cm)
Width: 16.8" (42 cm)
Height: 4" (10 cm)

Pump: Oil-sealed vacuum pump

Pump speed: 24 m^3h

Vacuum:
Pump: up to -29.9 inHg (-1012 mbar)
Chamber: -29.8 inHg (-1009 mbar)

Seal wire: Dual 3.5 mm

Seal bar: 16" (41 cm)

Machine dimensions:
Length: 21.6" (55 cm)
Width: 19.3" (49 cm)
Height: 17.7" (45 cm)

Connection: NEMA 5-15P (120 V)

Weight: 88.1 lb (40 kg)

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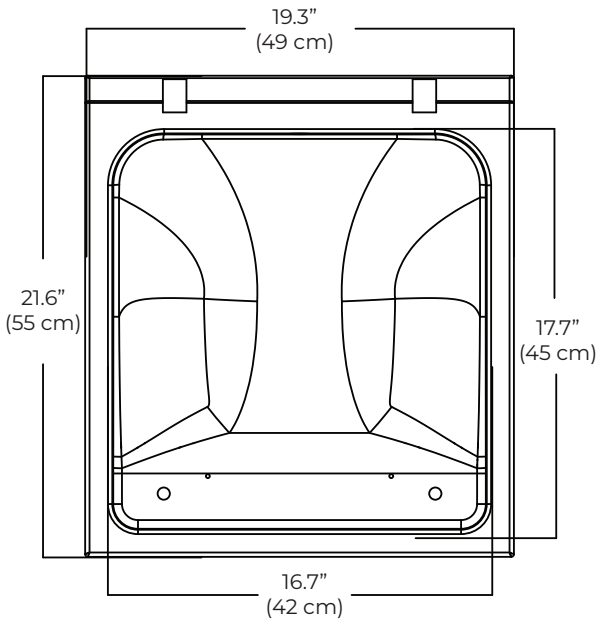
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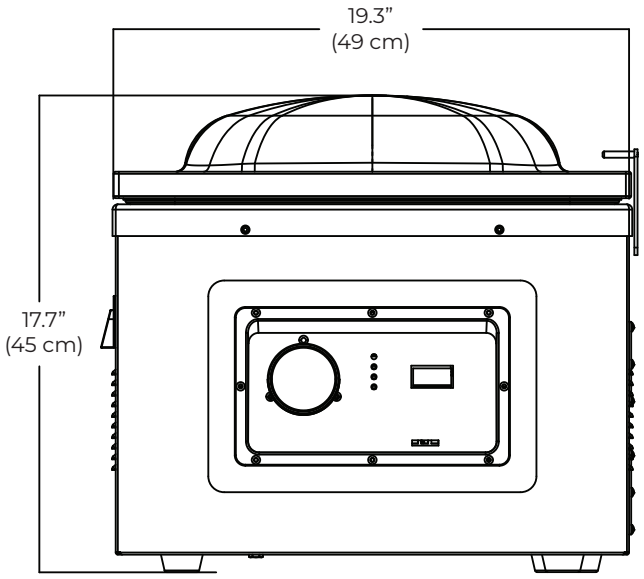
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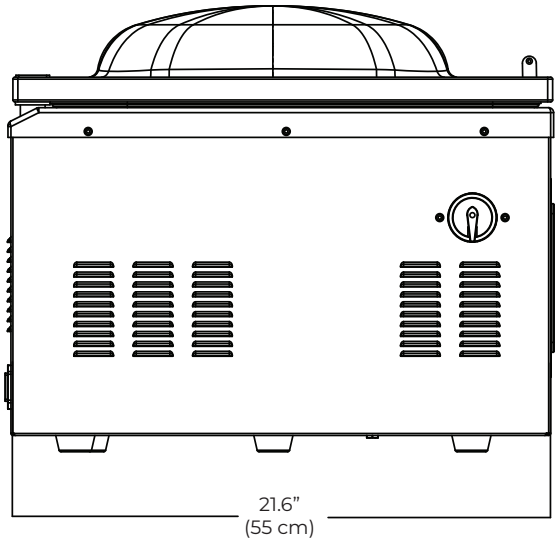
TOP VIEW



FRONTAL VIEW



LEFT VIEW



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