ATMØVAC™

Commercial Vacuum Machine



User manual

Diablo 16

2026

INTRODUCTION

Thank you for purchasing the Atmovac commercial vacuum sealer, model Diablo 16. This unit is designed for reliable performance and long service life in commercial kitchen environments. To ensure safe operation and optimal results, read these instructions carefully before operating the machine and keep them for future reference.

The distributor will not accept liability for product failure if:

- The instructions in this manual are not followed correctly.
- The machine is serviced by unqualified or unauthorized personnel.
- Non-original replacement parts are used.
- The machine is not handled or cleaned correctly.
- Damage results from misuse or improper operation.

SAFETY

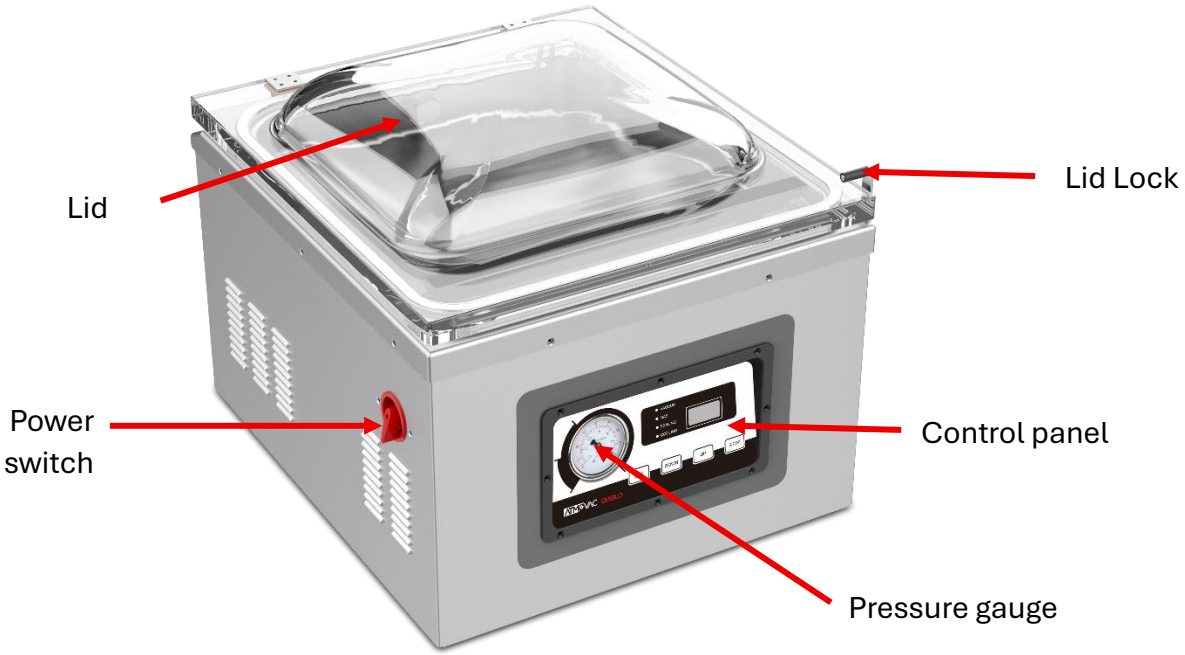
This product complies with current technical and safety standards. Carefully review the following safety instructions to prevent personal injury or property damage.

- This machine is intended for indoor use only
- The recommended ambient operating temperature should be **41-104°F (5-40°C)**
- During the operation, the vacuum pump may emit residual oil mist
- The pump exhaust may contain oil mist. Ensure adequate ventilation
- Avoid prolonged inhalation of oil mist
- Use food-grade vacuum pump oil only.
- Tipping the machine while the pump contains oil may cause oil to enter the pump chamber, resulting in damage
- New machines require oil filling before first use
- Vacuum sealing slows spoilage **but does not prevent it**. Always refrigerate or freeze food according to safe food-handling practices and local health regulations

STORAGE

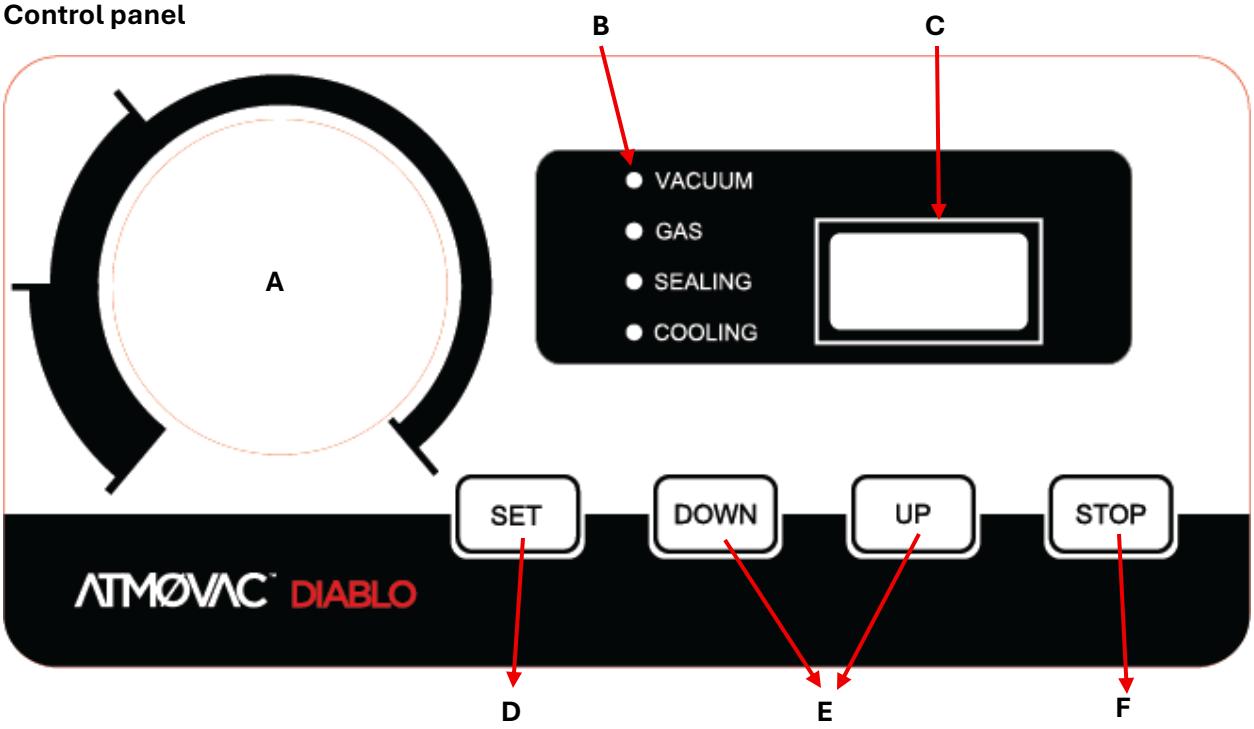
Short-term storage:	**Long-term storage:**
• Turn OFF the machine and unplug it from the power supply. • Close and lock the lid. • Store in a dry, dust-free area.	Although internal components are corrosion-protected, harsh storage conditions (corrosive air, high or fluctuating temperatures) may require additional protection • Turn OFF and unplug the machine. • Close and lock the lid. Cover the unit to prevent dust accumulation. • Drain the pump oil before moving or shipping the machine. • Store in a dry, dust-free area.

PRODUCT DIAGRAM





Control panel



A. **Pressure gauge:** Displays the vacuum level inside the chamber.
B. **Indicator lights:**
   Solid lights: Mode selected and ready to set
   Flashing lights: Machine is active during a cycle
C. **LED display:**
   Displays set time during setup and remaining time during operation
   OFF: Machine is in standby mode
   ON/CLO: Machine is ready for operation
D. **SET button:** Cycles though vacuum/seal/cool modes
E. ▲ / ▼ buttons: Increase or decrease cycle time
F. **STOP button:** Interrupts the current cycle immediately

TECHNICAL SPECIFICATIONS

Model	DIABLO16
Voltage	120V~ 60Hz
Power	1150W
Pump	Oil-sealed vacuum pump
Vacuum	Pump: Up to -29.9 inHg (-1012 mbar) Chamber: -29.8 inHg (-1009 mbar)
Seal wire	Dual 3.5 mm
Max. bag width	16.1 inches (41 cm)
Dimensions (L x W x H)	21.6 x 19.3 x 17.7 inches (55 x 49 x 45 cm)
Weight	97 lb (44 kg)

INSTALLATION

WARNING: Failure to install the machine according to these instructions may result in injury or equipment damage. Please read the instructions before installation.

- Install according to local electrical and safety regulations
- Do no install near flammable or explosive materials
- Recommended ambient temperature for operations is 41-104°F (5-40°C)
- Connect only to a properly grounded electrical supply
- Keep the machine upright during installation and operation
- Place on level, stable surface
- Maintain a minimum of 4 inches (10 cm) on all sides for ventilation
- Keep aways from heat or steam sources (dishwashers, ranges, steamers)
- Ensure adequate service access for oil changes and wear-part replacement

FILING AND DRAINING OIL

WARNING

New machines are shipped without oil. Operating the pump without oil will cause damage.

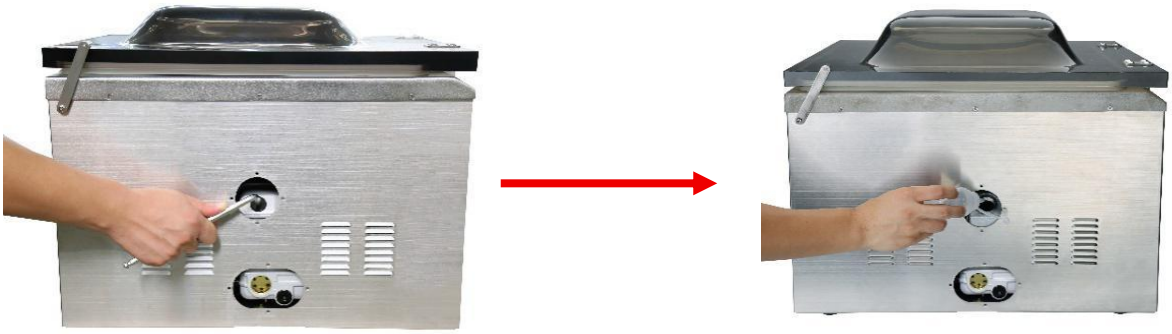
DANGER

Do not open the oil fill port while the pump is running. Oil mist is hot and pressurized. Only open the fill cap after the pump has completely stopped.



To fill oil:

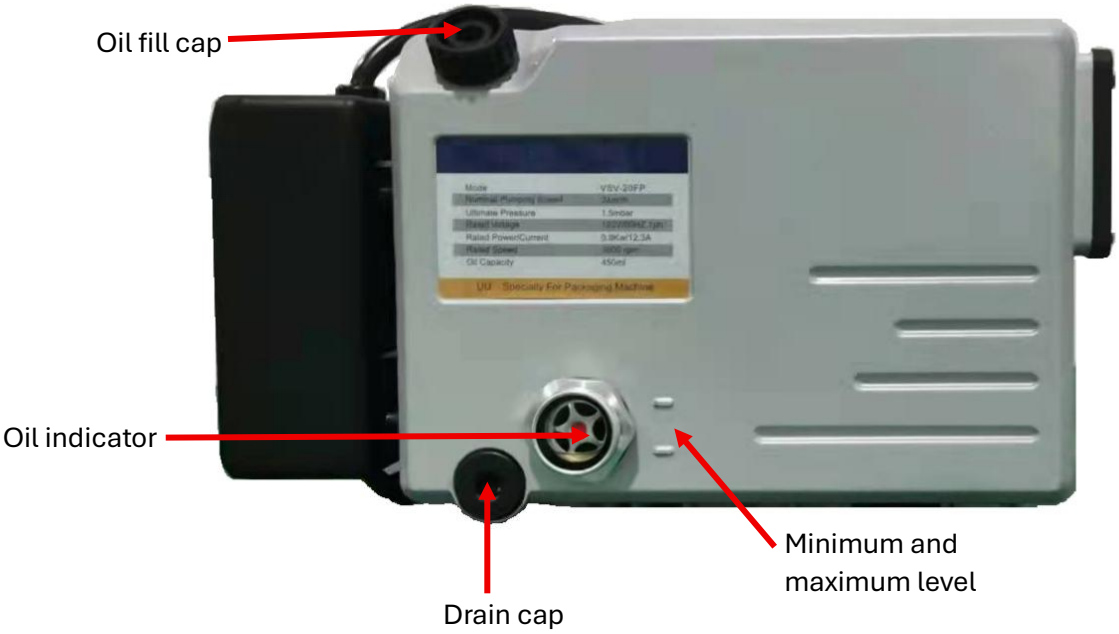
- Remove the oil window #1
- Unscrew the oil fill cap
- Fill with appropriate oil until ethe indicator reaches ½ to ¾ full.
- Tighten the fill cap
- Reinstall the oil window #1 cover.



To drain the oil:



- Remove oil window #2
- Place a suitable container under the drain port
- Loosing the drain cap using a wrench and allow oil to drain completely
- Tighten the drain cap
- Reinstall oil window #2



OPERATION

The recommended time for the operation of this machine is 8 hours a day.

1. Plug the machine and turn it ON. The display will show **CLO** (standby/ready)
2. Unlock the lid and open it.
3. Select a compatible chamber vacuum bag leaving 1-2 inches of headspace
4. Place the edge of the bag flat across the seal bar
5. Press **SET** to select Vacuum / Seal / Cool
6. Adjust times using ▲ / ▼
    - Vacuum: 5-90 seconds
    - Seal: 0-6 seconds
    - Cool: 0-10 seconds.
7. Press **SET** to confirm
8. Close the lid to start the cycle.
9. The lid opens automatically when the cycle finishes
10. Removed the sealed bag

NOTE: Vacuum sealing slows spoilage but does **not** stop it. Always refrigerate or freeze food per food safety guidelines.

Factory reset

- With the power, ON and the display showing **OFF**, press **SET** + ▲ simultaneously for 3 seconds
- The display will show RS to confirm reset

TROUBLE SHOOTING

ERROR CODE	PROBLEM	SOLUTION
E01	Pressure switch did not close during vacuum.	**1. Ensure the lid is fully closed and locked** **2. Check the gate control switch system**
LP	Power loss during operation	**1. Check the power supply** **2. Inspect the power cord for damage**

The A-weighted sound pressure level is 73.9dB(A). The vibration level is 0.34m/s2

MAINTENANCE

Please follow these maintenance recommendations to ensure a long service life and performance.

General maintenance

- Unplug the unit before maintenance
- Major servicing must be performed by qualified personnel

- If the machine is used for more than 4 hours a day, it is recommended to schedule professional maintenance once every six months.
- If the machine is used less than 4 hours per day, it is recommended to perform full professional maintenance once every year.
- If abnormal noise or operation occurs, stop suing the machine and contact your supplier for service.
- Do not use solvent-based cleaners.
- Do not use a pressure washer to clean the machine or immerse the machine under a direct stream of water.
- Prevent water from entering the chamber vacuum or the pump as this can irreparably damage the pump.
- Keep the unit upright when you want to move it or when you are cleaning it.

Lid maintenance

- Keep the lid away from heat.
- Do not place hot, sharp or heavy items on the lid.
- Clean with non-solvent detergents only.
- Inspect the lid weekly and if you see any damage don't use the machine. Contact your supplier for service.
- It is recommended to replace the lid every 3 years.

Pump maintenance

- Inspect oil condition regularly-oil should be clear and free of contamination. If oil appears to be dark or contaminated, drain and replace.
- Change oil every 50 hours or at least every 6 months
- Check oil level weekly; refill if below half
- It is recommended to conduct an annual pump inspection if the machine is frequently used.
- It is recommended to change the oil every 50 hours of operation or at least once every 6 months.

Seal strip maintenance

- Inspect the seal strip weekly to ensure proper sealing.
- If the strip is damaged, replace the seal strip.

To replace the seal strip:

1. Remove the old strip from the lid
2. Press the new strip into place evenly
3. Ensure the strip is installed flat and doesn't have any bumps

Gasket maintenance

The lid gasket ensures an airtight chamber. It wears with use and should be inspected weekly and replace if necessary. Make sure the new gasket is the same size as the original to ensure proper lid closure and prevent vacuum leaks. Install evenly and ensure both ends meet to prevent leaks.

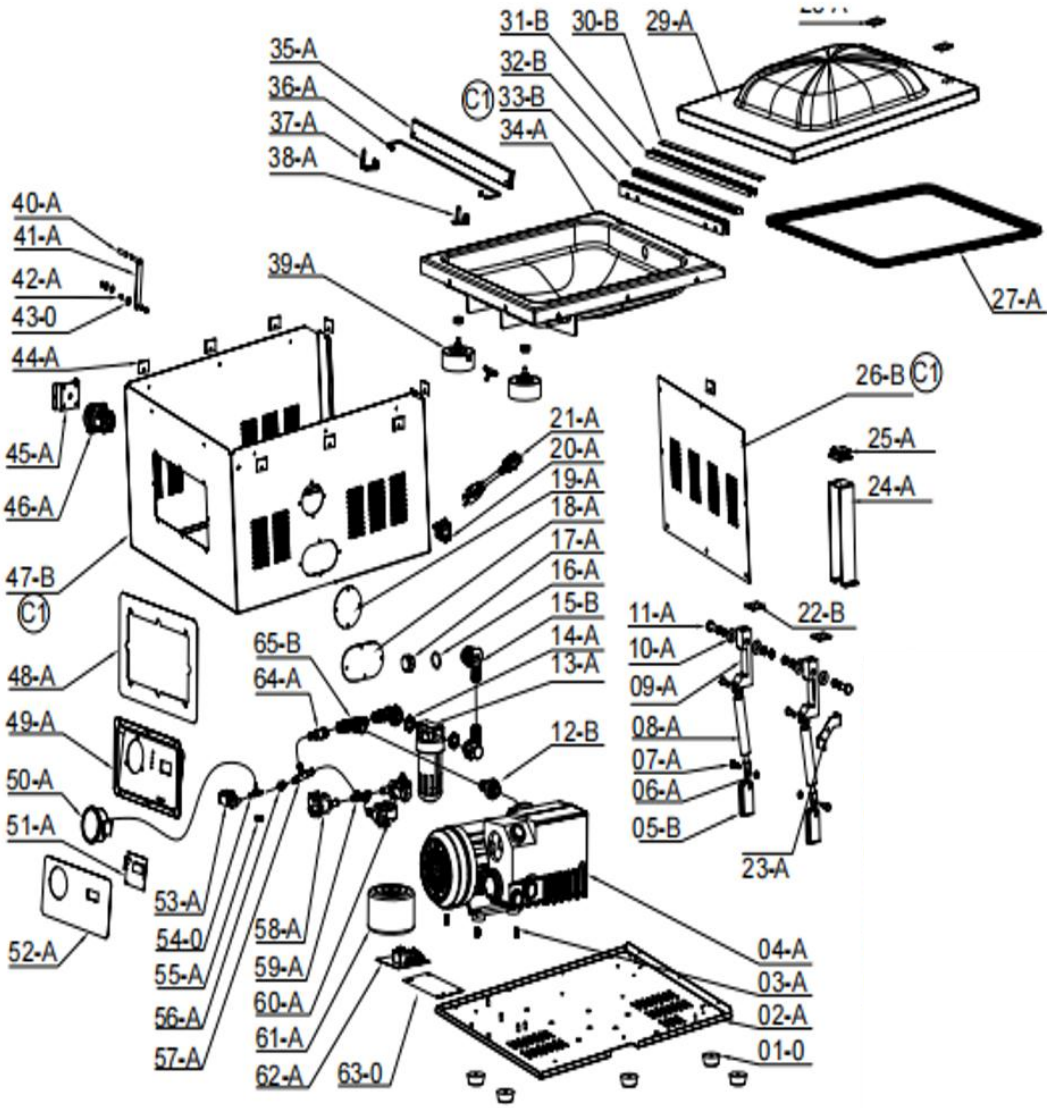
WARRANTY

This machine has a warranty of 1 year for part and labor

If you have any questions or concerns, you can contact our service department to help you resolve any issues with your machine.

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EXPLODED VIEWS



PARTS LIST

No.	Part Name	Exploded view No.	Qty for machine
1	Rubber feet	#1	5
2	Baseplate	#2	1
3	M8 x 20 Set Screw	#3	3
4	Oil pump	#4	1
			1
5	Gas Spring Bracket	#5	2
6	M6 Nut	#6	2
7	Gas Spring Mounting Bolt	#7	4
8	Gas Spring	#8	2
9	Swing Arm	#9	2
10	Sliding Washer	#10	4
11	M10 Hex Head Machine Screw	#11	2
12	Pump suction connection	#12	1
13	Air filter	#13	1
14	Coupling nut	#14	2
15	Vacuum Chamber Exhaust Connection	#15	3
16	Vacuum connection seal ring	#16	2
17	Vacuum port nut	#17	1
18	Oil Window Cover B	#18	1
19	Oil Window Cover A	#19	1
20	Three-prong outlet	#20	1
21	Power cord	#21	1
			1
22	Swing Arm Insulation Panel	#22	1
23	Door Control Switch Pressure Plate	#23	1
24	Gate Switch Mounting Plate	#24	1
25	Gate Control Switch Assembly	#25	1
			1
			1
			1
			3
			1
			1
			1
26	Rear cover plate	#26	1
27	Sealing ring	#27	1
28	Vacuum Lid Press Plate	#28	2
29	Vacuum Lid	#29	1
30	Fixed block spacer	#30	1

31	Heat Sealing Strip Retaining Block	#31	1
32	Heat Sealing Strip	#32	1
33	Heating Rod Assembly	#33	1
			1
			1
			2
			2
			2
			1
			2
			4
			1
			8
			4
			1
34	Vacuum chamber	#34	1
35	Clamp Support Base	#35	1
36	Clamp	#36	1
37	Left Fixed Plate of the Rotating Shaft	#37	1
38	Right Fixed Plate of the Rotating Shaft	#38	1
39	Lifting Piston Assembly	#39	2
			2
			2
			2
			4
			2
			2
40	Silicone tubing	#40	1
41	Vacuum Lid Retaining Clip	#41	1
42	Gas Spring Sleeve A	#42	1
43	Gas Spring Washer	#43	1
44	Main Body Shock Absorber Spacer	#44	12
45	Switch Mounting Plate	#45	1
46	Power Switch	#46	1
		#46	1
47	Main body	#47	1
48	Decorative Panel	#48	1
49	Control Panel	#49	1
	Control Panel	#49	1
50	Pressure gauge	#50	1
51	CPU board	#51	1
52	Membrane switch	#52	1

53	Large Solenoid Valve	#53	1
54	Three-way fitting	#54	2
55	ϕ8.4 wire clip	#55	1
56	Reducing Coupling	#56	1
57	Three-way fitting	#57	1
58	Drain valve	#58	2
59	Four-way connector	#59	1
60	Inlet valve	#60	1
61	Ring-shaped transformer assembly	#61	1
			1
62	Main board	#62	1
63	Motor Board Insulation Pad	#63	1
64	Reducing Coupling	#64	1
65	Three-way fitting	#65	1