ATMØVAC™

KAZE14



The Atmovac KAZE 14 chamber vacuum sealer combines advanced vacuum packaging technology with user-friendly operation to deliver consistent results for commercial kitchens, butcher shops, food processors, and sous vide applications. Designed to extend product shelf life, reduce food waste, and preserve product quality, this commercial chamber vacuum sealer provides reliable performance for everyday vacuum packaging needs.

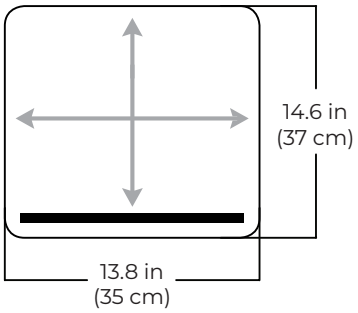
FEATURES

- Sensor-controlled vacuum technology ensures accurate and repeatable vacuum levels for consistent packaging results.
- Liquid Control system automatically detects boiling points to prevent moisture loss while protecting products and machine components.
- Three-program memory allows operators to save frequently used settings for faster and more efficient operation.
- Double-seal technology enhances package integrity for improved food preservation and long-term storage.

1 YEAR WARRANTY — PARTS AND LABOR

3 YEARS WARRANTY — PARTS ONLY

SEAL BAR CONFIGURATION



SPECIFICATIONS

Power: 120V – 960W – 8A

3 program memory

Liquid control kit is included with all KAZE machines.

Machine cycle: 35 seconds

Seal bar: 1 x 14 in (35 cm)

Pump speed: 10 m^3h

Chamber dimensions:
Length: 14.6 in (37 cm)
Width: 13.8 in (35 cm)
Height: 6 in (15 cm)

Machine dimensions:
Length: 21.4 in (54 cm)
Width: 17.9 in (45 cm)
Height: 17.9 in (45 cm)

Connection: NEMA 5-15P (120 V)

Weight: 79 lb (35 kg)

Shipping Dimensions:
Length: 28.3 in (71 cm)
Width: 22.8 in (57 cm)
Height: 22.4 in (56 cm)

Shipping weight: 108 lb (48 kg)

Optional add-ons:
- Cut-off/wide seal (0.3 in)
- External vacuum adapter
- Sensor control

Intertek

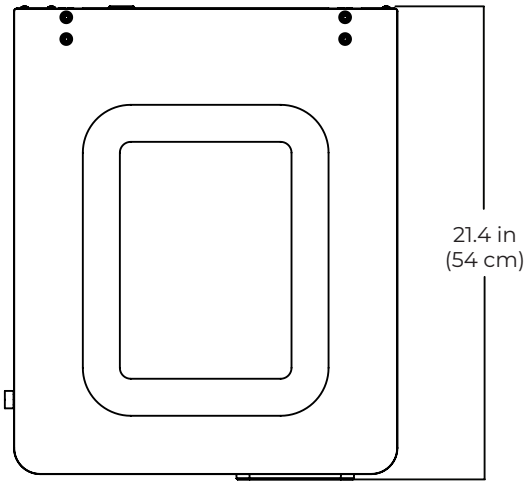
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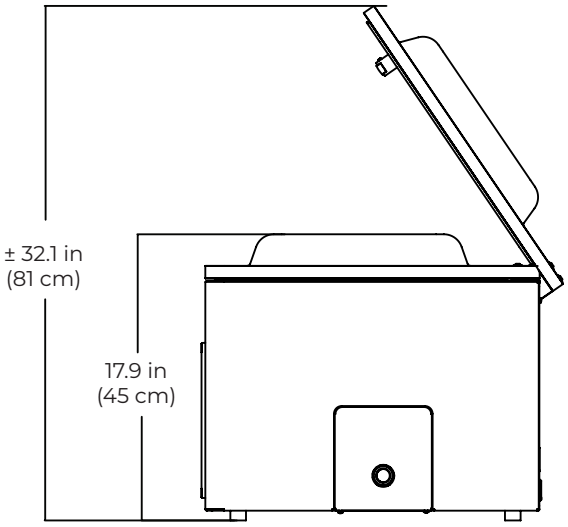
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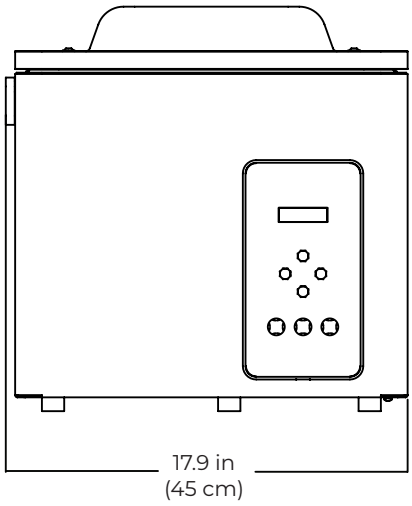
TOP VIEW



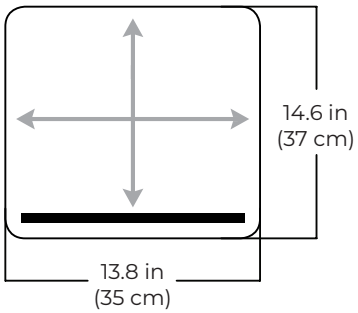
SIDE VIEW



FRONT VIEW



SEAL BAR CONFIGURATION



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