ATMOVAC™

INDUSTRIAL VACUUM MACHINES

Made in the Netherlands

FEATURES
- Standard digital controls with 10-program memory and Sensor Control*
- Stainless steel frame
- Aluminum chamber(s) and lid with sight glass
- Pump maintenance and cleaning program
- Insert plates included

PAMPERO & SOLAR

Maximize your productivity with ATMOVAC Industrial Vacuum Machines. Get the fastest, highest quality results on all your high-volume vacuum packaging needs.



4 CLEAR RETURNS ON INVESTMENT

- **Scale saving:** Save money on your food cost by safely handling larger quantities.
- **Food saving:** Minimize food waste.
- **Go to market:** Bring your finished products to the marketplace in a safe, traceable and easily identifiable package.
- **Sous-Vide:** Incorporate Sous-Vide cooking processes in your kitchen, saving you labor costs and enhancing the quality of your offering.

Cost-efficient and space-saving

Busch pump
Powerful, reliable & maintenance friendly

	SINGLE CHAMBER FLOOR MODEL	DUAL CHAMBER FLOOR MODEL	
	PAMPERO30/20D3 *(replaces FALCON80)*	**PAMPERO**2-22D3 *(replaces FALCON2-70)*	**SOLAR**2-24D3W *(replaces POLAR2-50)* (Special Order)
Standard	Sensor Control*, dual seal beams in an "L" configuration, high lid (9.5"), double seal, removable silicon holders for easy cleaning and maintenance	Sensor Control*, dual seal beams, Liquid Control**, Soft Air, high lid (9.5"), double seal, removable silicon holders for easy cleaning and maintenance	Sensor Control*, dual seal beam, Soft Air, double cut-off wide seal (0.4"), flat work surface
Power	208V, 3PH, 2400W, 21A	208V, 3PH, 3400W, 21A	208V, 3PH, 3400W, 24A
Chamber size (L × W × H)	20" × 30" × 9.5"	2 × (27.5" × 21.6" × 9.5")	2 × (19.6" × 24.4" × 9.4")
Seal bar	1 × 30" (front), 1 × 20" (right)	2 × 21.7"	2 × 24.4"
Pump speed	100 m³h	100 m³h	100 m³h
Machine cycle	15-40 sec	15-40 sec	15-40 sec
Dim. (L × W × H)	32.25" x 35.5" × 41.25"	40" x 49.5" × 46.75"	36.25" x 58.75" × 52"
Net weight	500 lbs	1025 lbs	761 lbs
Ship dimensions	40.5" x 37.5" × 54.25"	53" x 44" × 53"	62.25" x 37.75" × 52.25"
Ship weight	586 lbs	1130 lbs	866 lbs
Optional add-ons	3rd Seal Bar • ACS*** • Gas Flush • Cut-Off Seal • Wide Seal (0.4") • Bi-Active Seal • ESD Configuration (in combination with Bi-Active Seal)	Liquid Control** • ACS*** • Gas Flush • Bi-Active Seal • Easy Swing • Extra Seal Capacity • External Pump Connections	

Intertek

Warranty:
1 year parts and labour, 3 years parts. Pumps, Teflon seal tape and gaskets are excluded from parts warranty. See corresponding Atmovac Service Kits, sold separately.

Accessories (**PAMPERO**30/20D3). *Can be installed prior to shipping or purchased separately. Professional installation required.*

GAS FLUSH KIT: 0903040 (FRONT – RIGHT "L"), 0903044 (FRONT – REAR), 0903042 (LEFT – RIGHT)
LIQUID CONTROL KIT: 0930124 SERVICE KIT: 0930140

*Sensor Control: The vacuum process will end as soon the preset percentage has been reached.

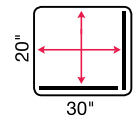
**Liquid Control: Prevents liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops, and the bag is sealed. With no loss of moisture, the product, pump and vacuum chamber are equally protected.

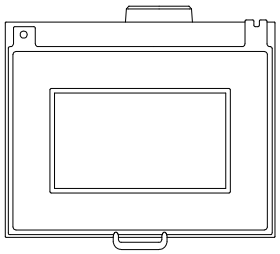
***ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.

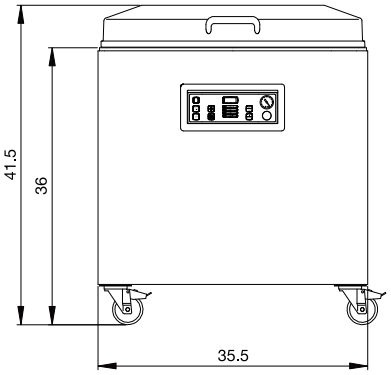
ATMOVAC™

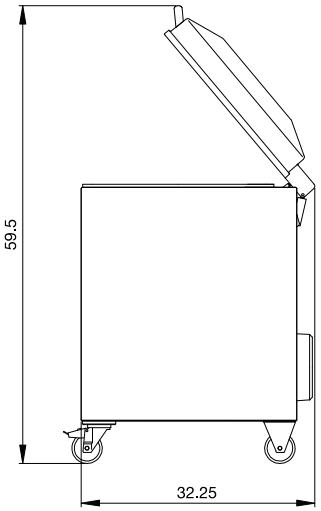
PAMPERO30/20D3

SEAL BARS CONFIGURATION



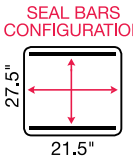


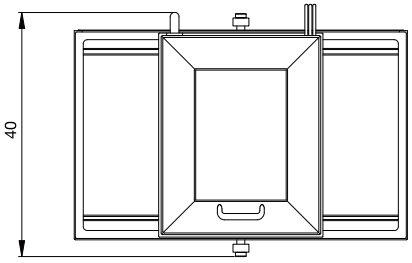


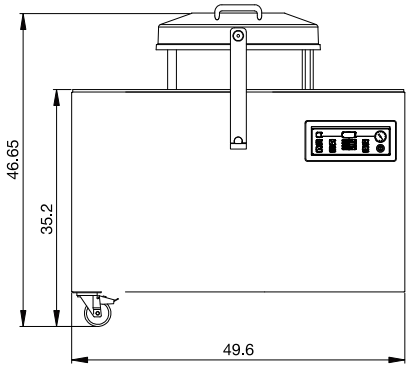


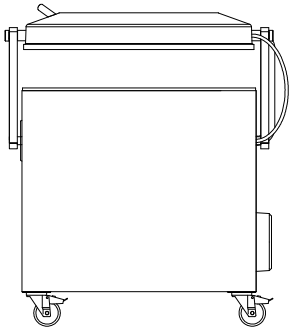
PAMPERO2-22D3

SEAL BARS CONFIGURATION



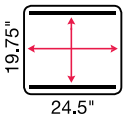


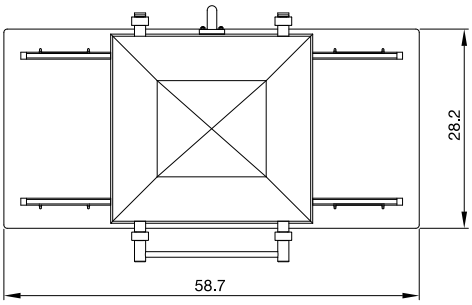


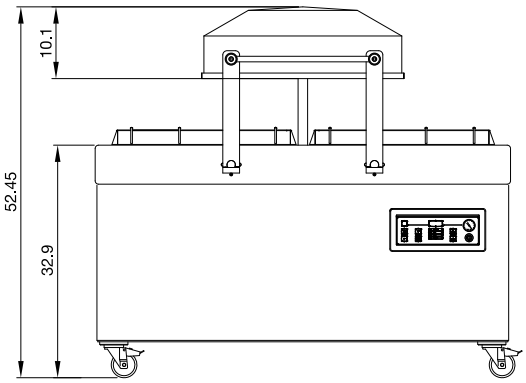


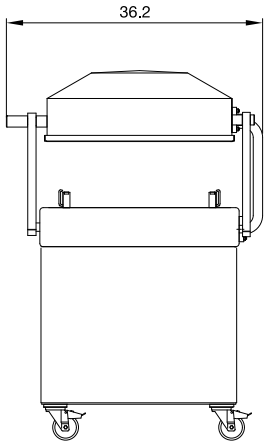
SOLAR2-24D3W

SEAL BARS CONFIGURATION









Dimensions expressed in inches

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