

ATMOVAC

VACUUM MACHINES

DIABLO

ATMOVAC's DIABLO line of vacuum chamber machines is the ideal choice for all Foodservice operators to benefit from the advantages of vacuum sealing and sous vide cooking in a budget conscious way. Built to commercial grade and designed for culinary use, our machines come with an easy to use intuitive interface and are simple to clean and maintain. ATMOVAC's DIABLO line gets it done.



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.

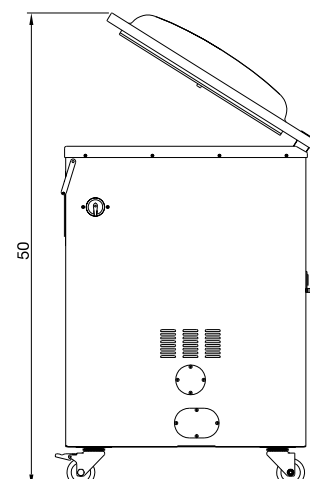
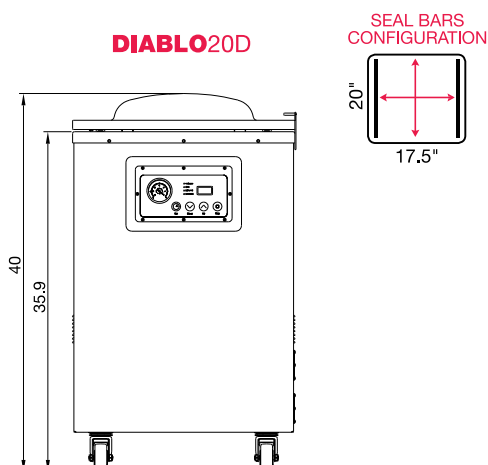
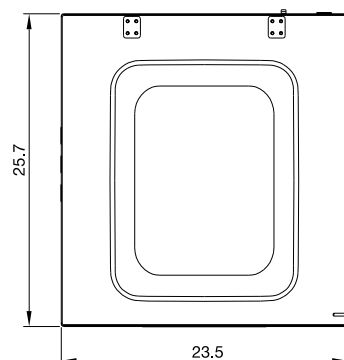
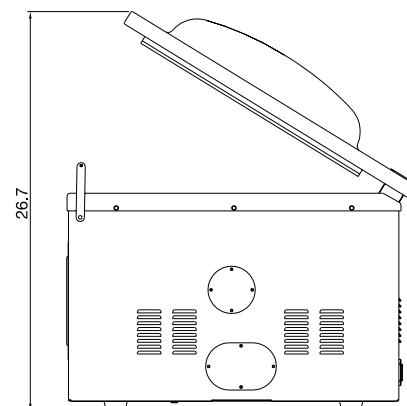
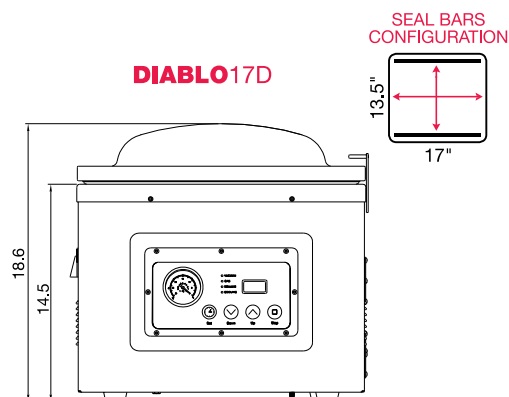
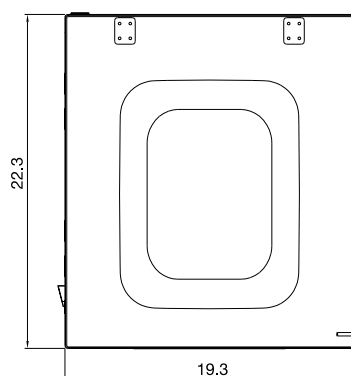
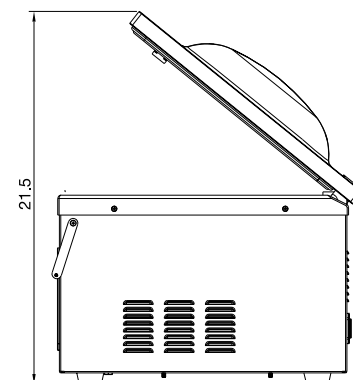
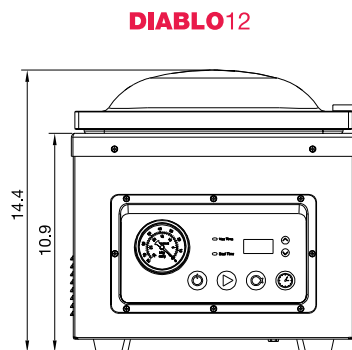
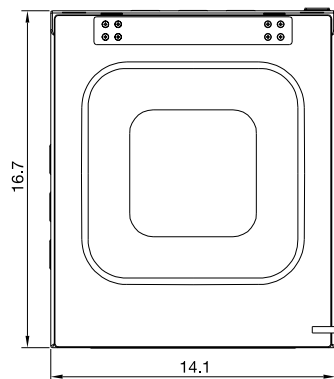
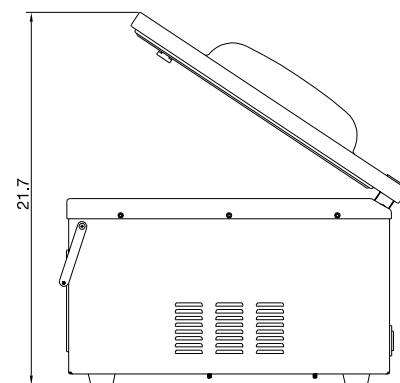
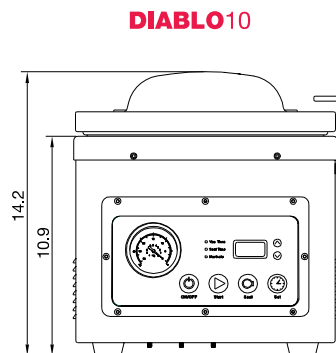
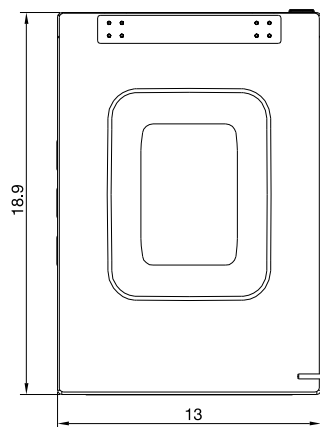
**Cost-efficient and space-saving,
Atmovac's Diablo series is
the only solution you need!**

Warranty:
1 year parts and labor



MADE IN CHINA

	DIABLO10	DIABLO12	DIABLO17D	DIABLO20D
Standard	1 time based program + marinating function	1 time based program + marinating function	Double sealing bars	Double sealing bars + gas injection system
Power	120V, 1000W, 5-15P	120V, 950W, 5-15P	120V, 1180W, 5-15P	120V, 1180W, 5-15P
Chamber size	15.5" x 11" x 3"	13.8" x 11.8" x 3"	18" x 16.7" x 3.9"	21.3" x 20.7" x 3.9"
Seal bar	10"	12"	2 x 17"	2 x 20"
Pump speed	8 m³/h	8 m³/h	24 m³/h	24 m³/h
Machine cycle	30-40 sec	30-40 sec	30-40 sec	30-40 sec
Dim. (L x W x H)	18.9" x 13" x 14.2"	16.7" x 14.1" x 14.4"	22.3" x 19.5" x 18.6"	25.7" x 23.6" x 40"
Net weight	60 lbs	64 lbs	132.5 lbs	242.5 lbs
Ship dimensions	23" x 17.1" x 18.1"	21" x 18.5" x 18.1"	26.75" x 25.25" x 24"	30.5" x 28.25" x 46"
Ship weight	65 lbs	64 lbs	179 lbs	287 lbs



Dimensions
expressed
in inches