

## VACUUM MACHINES

- **Distribution:** Tough packaging solutions that offer volume maximization.
- **Safety:** Tamper proof packaging that is also food safe and BPA free.
- **Traceability:** Easily identifiable packaging, vacuum packaging units can even provide labelling with connected printer (optional).
- **Preservation:** Vacuum and MAP packaging will prevent oxidation, UV exposure, protect from contaminants and limit bacterial growth.
- **Busch pump:** Powerful, reliable and maintenance friendly.
- **All in a cost and space effective solution**



ETL Intertek  
conforms to



Warranty  
(1) year  
parts & labor

# ATMOVAC

Made in the Netherlands

## ARCTIC

Built tough with a straight forward interface. Our Arctic series will impress you in terms of both value and performance.



### ARCTIC11

<b>Standard</b>	Sensor control*, double seal, high lid (5" H)
<b>Power</b>	120V, 500W, 6A, 5-15P
<b>Chamber size</b>	12" x 11" x 5.1"
<b>Seal bar</b>	11"
<b>Pump speed</b>	8 m <sup>3</sup> /h
<b>Machine cycle</b>	15-35 sec
<b>Dim. (L x W x H)</b>	17.7" x 13.1" x 13.4"
<b>Net weight</b>	73 lbs
<b>Ship dimensions</b>	20.7" x 13.4" x 14.5"
<b>Ship weight</b>	90 lbs

### ARCTIC16

<b>Standard</b>	Sensor control*, double seal
<b>Power</b>	120V, 600W, 8.5A, 5-15P
<b>Chamber size</b>	14.5" x 16.5" x 7"
<b>Seal bar</b>	16.5"
<b>Pump speed</b>	19 m <sup>3</sup> /h
<b>Machine cycle</b>	20-40 sec
<b>Dim. (L x W x H)</b>	20.8" x 19.4" x 17.3"
<b>Net weight</b>	128 lbs
<b>Ship dimensions</b>	24" x 22.8" x 20.4"
<b>Ship weight</b>	145 lbs

### ARCTIC16D

<b>Standard</b>	Sensor control*, cut off seal, 2 x sealing beams
<b>Power</b>	120V, 900W, 12A, 5-15P
<b>Chamber size</b>	18" x 16.5" x 7"
<b>Seal bar</b>	2 x 16.5"
<b>Pump speed</b>	25 m <sup>3</sup> /h
<b>Machine cycle</b>	20-40 sec
<b>Dim. (L x W x H)</b>	24.2" x 19.4" x 18.4"
<b>Net weight</b>	154 lbs
<b>Ship dimensions</b>	27.1" x 22.8" x 20"
<b>Ship weight</b>	174 lbs



### CHINOOK14

<b>Standard</b>	Sensor control*, double seal, soft air
<b>Power</b>	120V, 960W, 8A, 5-15P
<b>Chamber size</b>	14.5" x 13.5" x 6"
<b>Seal bar</b>	13.5"
<b>Pump speed</b>	10 m <sup>3</sup> /h
<b>Machine cycle</b>	15-35 sec
<b>Dim. (L x W x H)</b>	21.8" x 17.7" x 15.9"
<b>Net weight</b>	117 lbs
<b>Ship dimensions</b>	24.8" x 20.8" x 17.7"
<b>Ship weight</b>	134 lbs

### CHINOOK14+

<b>Standard</b>	Sensor control*, double seal, soft air, liquid control**, ACS***
<b>Power</b>	120V, 960W, 8A, 5-15P
<b>Chamber size</b>	14.5" x 13.5" x 6"
<b>Seal bar</b>	13.5"
<b>Pump speed</b>	10 m <sup>3</sup> /h
<b>Machine cycle</b>	15-35 sec
<b>Dim. (L x W x H)</b>	21.8" x 17.7" x 15.9"
<b>Net weight</b>	117 lbs
<b>Ship dimensions</b>	24.8" x 20.8" x 17.7"
<b>Ship weight</b>	134 lbs

### CHINOOK16+

<b>Standard</b>	Sensor control*, double seal, soft air, liquid control**, ACS***
<b>Power</b>	110V, 1760W, 16A, 5-20P
<b>Chamber size</b>	18" x 16.5" x 7"
<b>Seal bar</b>	16"
<b>Pump speed</b>	21 m <sup>3</sup> /h
<b>Machine cycle</b>	15-35 sec
<b>Dim. (L x W x H)</b>	24.2" x 19.4" x 17.3"
<b>Net weight</b>	156 lbs
<b>Ship dimensions</b>	27.1" x 22.8" x 20"
<b>Ship weight</b>	176 lbs

### CHINOOK16D

<b>Standard</b>	Sensor control*, cut off seal, soft air, 2 x sealing beams
<b>Power</b>	110V, 1760W, 16A, 5-20P
<b>Chamber size</b>	16" x 20.5" x 7"
<b>Seal bar</b>	2 x 16"
<b>Pump speed</b>	25 m <sup>3</sup> /h
<b>Machine cycle</b>	15-35 sec
<b>Dim. (L x W x H)</b>	20.8" x 27.5" x 17.3"
<b>Net weight</b>	179 lbs
<b>Ship dimensions</b>	23.6" x 27.9" x 20.8"
<b>Ship weight</b>	196 lbs

## CHINOOK

Programmable interface for a varied use. Our Chinook series will adapt to whatever you throw at them. Separate Gas Kit Option available.



## 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.



### DIABLO10

<b>Standard</b>	1 time based program + marinating function, gas injection
<b>Power</b>	120V, 1000W, 5-15P
<b>Chamber size</b>	15.4" x 11" x 1.9"
<b>Seal bar</b>	10"
<b>Pump speed</b>	8 m <sup>3</sup> /h
<b>Machine cycle</b>	30-40 sec
<b>Dim. (L x W x H)</b>	18.8" x 13.1" x 14"
<b>Net weight</b>	60.1 lbs
<b>Ship dimensions</b>	23" x 17.1" x 18.1"
<b>Ship weight</b>	65 lbs

### DIABLO12

<b>Standard</b>	1 time based program + marinating function, gas injection
<b>Power</b>	120V, 950W, 5-15P
<b>Chamber size</b>	13.7" x 11.8" x 1.9"
<b>Seal bar</b>	12"
<b>Pump speed</b>	8 m <sup>3</sup> /h
<b>Machine cycle</b>	30-40 sec
<b>Dim. (L x W x H)</b>	16.7" x 14.1" x 14"
<b>Net weight</b>	64.1 lbs
<b>Ship dimensions</b>	21" x 18.5" x 18.1"
<b>Ship weight</b>	64 lbs

## CYCLONE

Big jobs, big machines. Our Cyclone series are intended to deliver results when time is of the essence. Oversized powerful pumps and large holding capacities will get your production going in no time. Separate Gas Kit Option available.



Sensor control\*, cut off seal, soft air, 2 x sealing beams

### CYCLONE201D

220V, 2500W, 19.5A, 6-30P

### CYCLONE203D

208V- 3P, 2500W, 18A, Hard Wire

20.5" x 19.7" x 7.9"

2 x 20.5"

75 m<sup>3</sup>/h

15-35 sec

28" x 27.4" x 40.4"

364 lbs

30.7" x 31.5" x 53.15"

397 lbs

## OROSHI

Design, technology and functionality in a single package. Our Oroshi series is our most feature rich offering. From App compatibility to HACCP compliance, these ones have it all. Separate Gas Kit Option available.



### OROSHI16

Touch control with sensor control\*, double seal, soft air, liquid control\*\*

120V, 900W, 12A, 5-15P

14.5" x 16.5" x 7"

16.5"

21 m<sup>3</sup>/h

15-35 sec

21.4" x 19.6" x 18.1"

143 lbs

24" x 22.8" x 20.4"

161 lbs

### APP FUNCTIONALITY

- Define program names and labels
- Control settings
- (De)activate options and functions
- HACCP logging
- Wireless printer settings



### OROSHI16D

Touch control with sensor control\*, double seal, soft air, liquid control\*\*, 2 x sealing beams

120V, 900W, 17A, 5-20P

18.1" x 16.5" x 7"

2 x 16.5"

21 m<sup>3</sup>/h

20-40 sec

25" x 19.6" x 18.3"

156 lbs

27.1" x 22.8" x 20"

177 lbs



\***Sensor control** The vacuum process will end as soon the pre-set percentage has been reached.

\*\***Liquid control** Will prevent liquid 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 this protects the product, the pump and vacuum chamber.

\*\*\***ACS** Advanced Control System (see below)

### ADVANCED CONTROL SYSTEM

#### LCD PANEL

- Full color 4.7" LCD screen
- Alphanumeric display
- Standard 5 languages
- Animated packaging cycle
- Current time/date

#### 20 PROGRAMS

- Personalized and programmable on a computer
- Product name entry
- Import & export of data

#### STANDARD SENSOR CONTROL

- Detection of the pre-set vacuum % in the chamber, listed in mbar, hPa or %

#### SECURE ACCESS

- Multilevel access (distributor, owner, operator) with different user rights

#### GATE CHECK/ MAINTENANCE ALARM

- Easy diagnostic service tool called Gate Check (distributor service level). In the control panel you can direct the machine to perform only one of the stages of the vacuum cycle

#### USB CONNECTION

- Upload programs through a USB key

#### PRINTER COMPATIBILITY

- Direct thermal label printer compatibility to print product name, packing and shelf life date, storage temperature, gas mix

#### HACCP COMPLIANCE

- Possibility to log and export maintenance activities and machine maintenance history
- Accessible on a dealer level
- Service data storage

#### SERVICE & MAINTENANCE

- Detailed oil warning indicator (possibility to shut down, reactivation by distributor is needed)
- Clean pump program with maintenance alarm