

ATMOVAC™

CASA | DOMESTIC CHAMBER VACUUM MACHINE

CASA by ATMOVAC is a chamber vacuum system, which offers three distinct advantages over non-chamber, external bag type units. First, a much higher level of vacuum can be achieved, which means a longer shelf-life. Second, liquids and liquid-rich foods can be vacuum packaged in an effective manner. Marinated vegetables and meats are packaged quickly with ease, and no mess. Third, you can use smooth vacuum bags, which are more affordable and offer better temperature resistance than regular embossed domestic vacuum bags.

For use with our ATMOVAC vacuum bags for conservation, cooking and heating



Warranty: (1) year parts and labor
Made in China

CASA

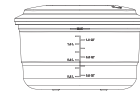
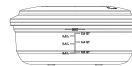
Power	110-120V, 380W, 5-15P, dual piston pump
Pump pressure	-29.5" Hg / -999 mbar
Max. bag width	12"
Seal wire width	2 x 2.5 mm
Chamber dimensions	12.25" L x 13" W x 4" H
Outer dimensions	17.5" L x 14.5" W x 10.6" H
Net weight	28.5 lbs

Included:

20 SMOOTH BAGS



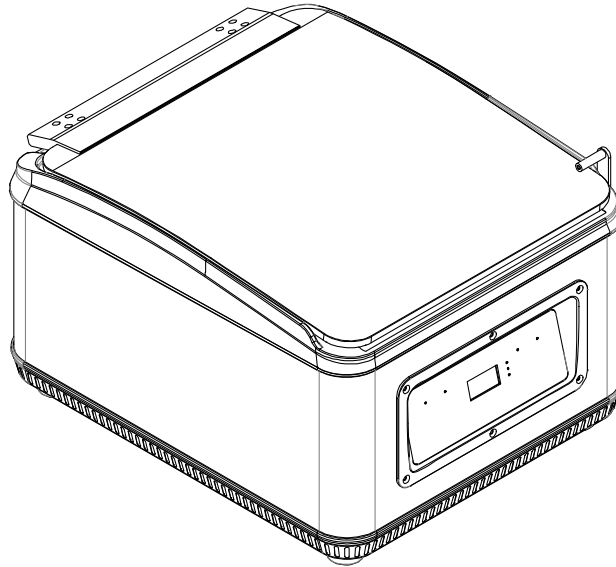
1 EXTERNAL VACUUM ACCESSORY



Accessories available for separate purchase

Convenient and easy to use • Powerful pump 3.2 m³ h • Ideal for sous-vide cooking

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CASA

