

ATMOVAC™

VACUUM MACHINES



Made in the Netherlands

CHINOOK

Our CHINOOK series will adapt to whatever you throw at them! Programmable interface for varied use that offers you the most sizing options. For external and internal vacuum.



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
Powerful, reliable & maintenance friendly

CHINOOK (CHINOOK14, CHINOOK16D, CHINOOK20)

Available with a 10-program panel featuring:

- % of VACUUM • VAC+ • Liquid Control (optional add-on) • Gas Flush (optional add-on) • Seal Time • Soft Air

CHINOOK+ (CHINOOK14+, CHINOOK16+, CHINOOK16D+)

Offers you the most advanced features:

- LCD panel • Software in 5 languages • 20-program memory • USB connection • Label printer compatibility • HACCP compliance • Secured, multi-level access • Online programming • Marinating, Tenderizing options • Red meat packaging • Sequential vacuum • Liquid Control • Jar mode • Gas flush (optional add-on)

	CHINOOK14	CHINOOK16+	CHINOOK16D	CHINOOK20
Standard	Sensor Control*, Double Seal, Soft Air CHINOOK14+ Sensor Control*, Double Seal, Soft Air, Liquid control**, ACS***	Sensor Control*, Double Seal, Soft Air, Liquid Control**, ACS***	Sensor Control*, Soft Air, Double Sealing Bars CHINOOK16D+ Sensor Control*, Double Seal, Soft Air, Double Sealing Bars, Liquid Control**, ACS***	Sensor Control*, Double Seal, Soft Air
Power	120V, 960W, 8A, 5-15P	110V, 1760W, 17A, 5-20P	110V, 1760W, 17A, 5-20P	110V, 1760W, 17A, 5-20P
Chamber size (L x W x H)	14.5" x 13.5" x 6"	18" x 16.5" x 7"	16" x 20.5" x 7"	14.2" x 24.5" x 7"
Seal bar	14"	16"	2 x 16"	20"
Pump speed	10 m ³ /h	21 m ³ /h	21 m ³ /h	21 m ³ /h
Machine cycle	15-35 sec	15-35 sec	15-35 sec	15-35 sec
Dim. (L x W x H)	21.75" x 17.75" x 16"	24.25" x 19.5" x 17.25"	20.75" x 27.5" x 17.25"	20.75" x 27.5" x 17.25"
Net weight	117 lbs	156 lbs	179 lbs	179 lbs
Ship dimensions	24.75" x 20.75" x 17.75"	27" x 22.75" x 20"	23.6" x 27.9" x 20.8"	23.6" x 27.9" x 20.8"
Ship weight	134 lbs	176 lbs	196 lbs	196 lbs

Accessories: Can be installed prior to shipping or purchased separately. Professional installation required.

LIQUID CONTROL KIT: 0930120 (for CHINOOK14/16D)

GAS FLUSH KIT: CH14 (for CHINOOK14/14+), CH16 (for CHINOOK16D/16D+), OH1416 (for CHINOOK16+)

SERVICE KIT: 0940112 (for CHINOOK14/14+), 0940133 (for CHINOOK16D/16D+), 0940136 (for CHINOOK16+)

*Sensor Control: The vacuum process will end as soon the pre-set 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.

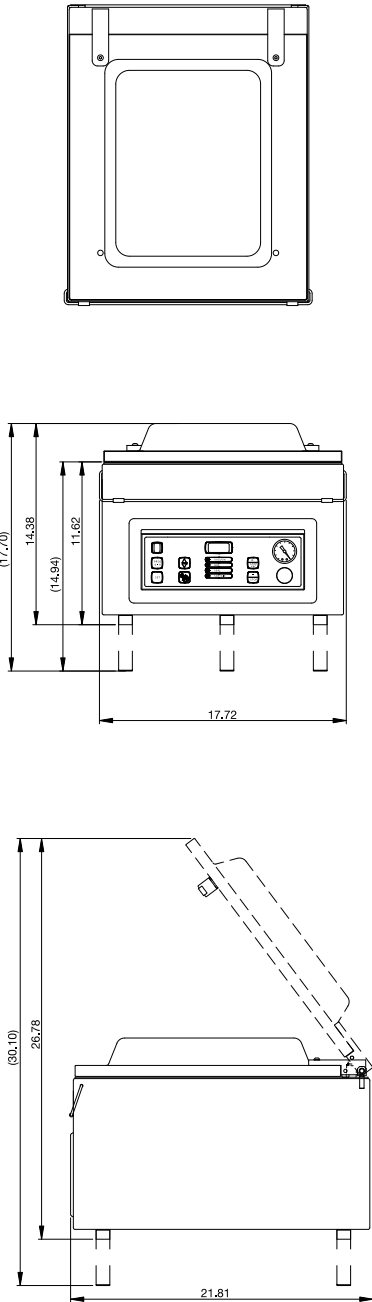
***ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.



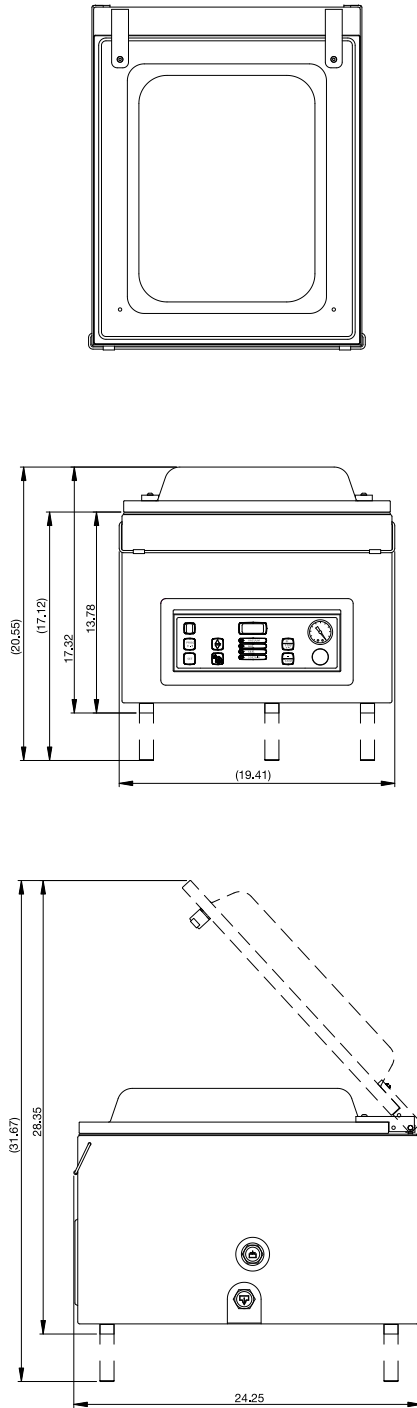
Warranty: 1 year parts and labour, 3 years parts. Pumps, Teflon seal tape and gaskets are excluded from parts warranty. See corresponding Atmovac Service Kits, sold separately.

ATMOVAC™

CHINOOK14 / CHINOOK14+

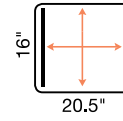


CHINOOK16+



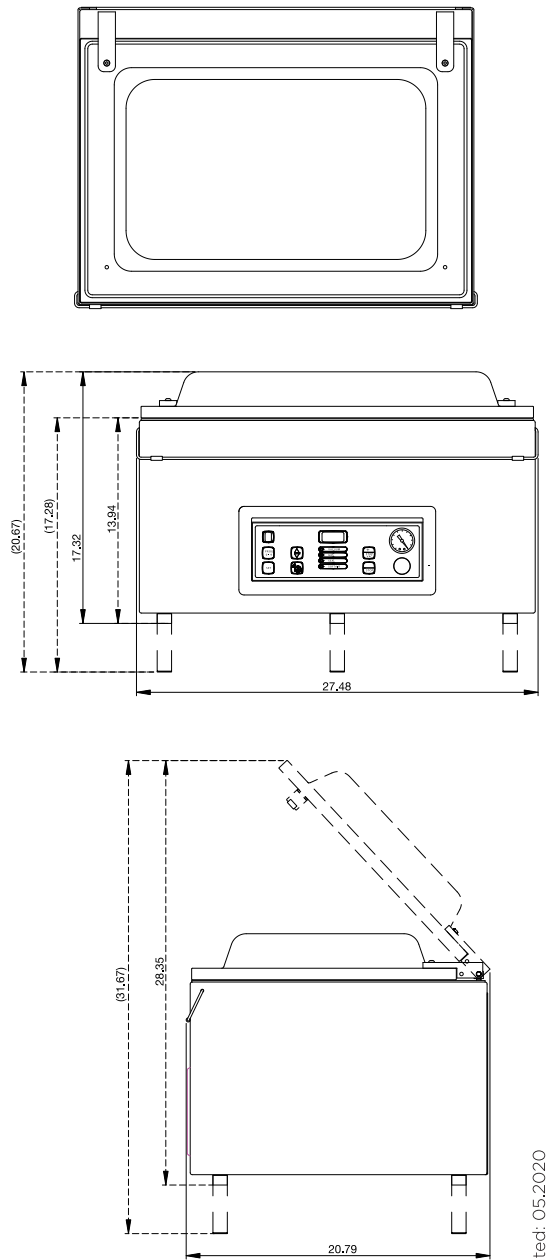
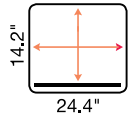
CHINOOK16D CHINOOK16D+

SEAL BARS
CONFIGURATION



CHINOOK20

SEAL BAR
CONFIGURATION



Dimensions expressed in inches

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