

# 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.

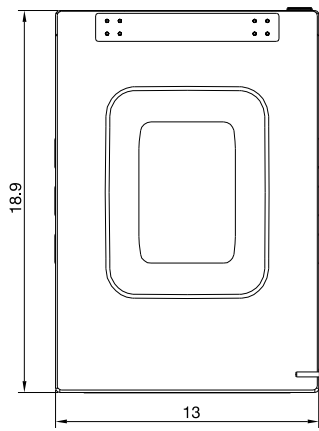
**Cost-efficient and space-saving,  
Atmovac's Diablo series is  
the only solution you need!**

Warranty:  
1 year parts and labor

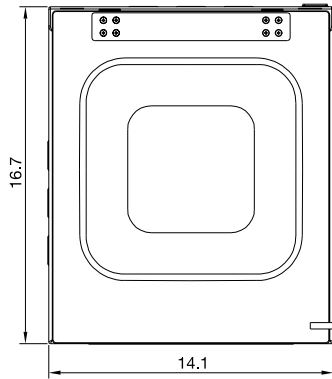
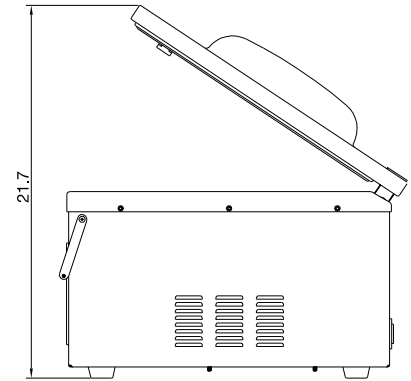
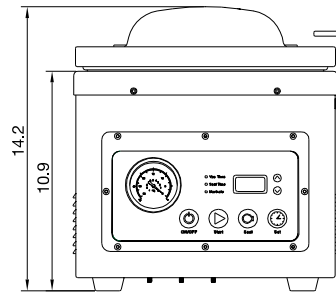


**MADE IN CHINA**

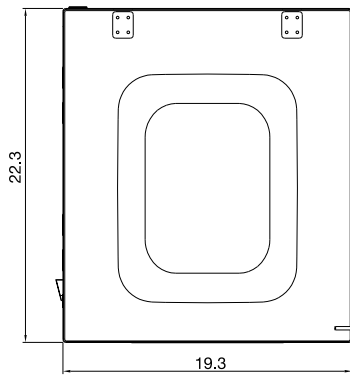
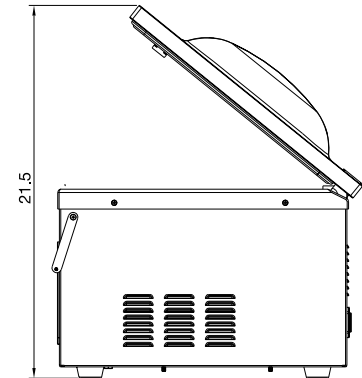
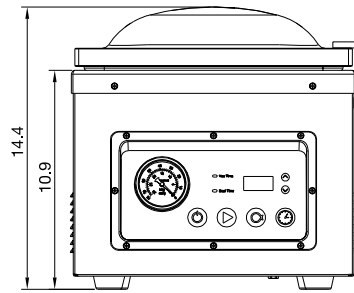
|                         | <b>DIABLO10</b>                            | <b>DIABLO12</b>                            | <b>DIABLO17D</b>      | <b>DIABLO20D</b>                           |
|-------------------------|--------------------------------------------|--------------------------------------------|-----------------------|--------------------------------------------|
| <b>Standard</b>         | 1 time based program + marinating function | 1 time based program + marinating function | Double sealing bars   | Double sealing bars + gas injection system |
| <b>Power</b>            | 120V, 1000W, 5-15P                         | 120V, 950W, 5-15P                          | 120V, 1180W, 5-15P    | 120V, 1180W, 5-15P                         |
| <b>Chamber size</b>     | 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"                       |
| <b>Seal bar</b>         | 10"                                        | 12"                                        | 2 x 17"               | 2 x 20"                                    |
| <b>Pump speed</b>       | 8 m <sup>3</sup> /h                        | 8 m <sup>3</sup> /h                        | 24 m <sup>3</sup> /h  | 24 m <sup>3</sup> /h                       |
| <b>Machine cycle</b>    | 30-40 sec                                  | 30-40 sec                                  | 30-40 sec             | 30-40 sec                                  |
| <b>Dim. (L x W x H)</b> | 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"                        |
| <b>Net weight</b>       | 60 lbs                                     | 64 lbs                                     | 132.5 lbs             | 242.5 lbs                                  |
| <b>Ship dimensions</b>  | 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"                       |
| <b>Ship weight</b>      | 65 lbs                                     | 64 lbs                                     | 179 lbs               | 287 lbs                                    |



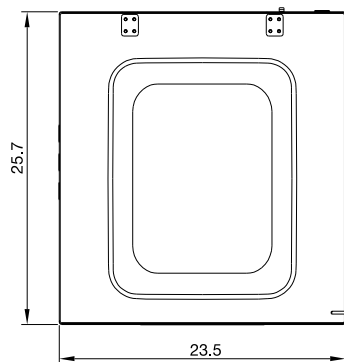
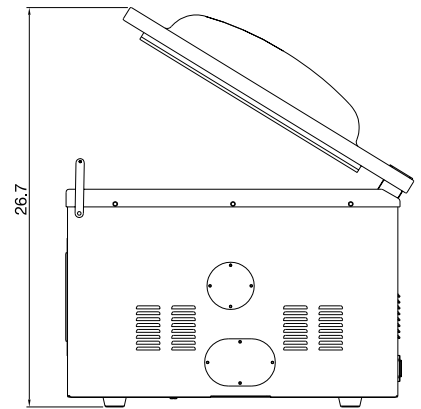
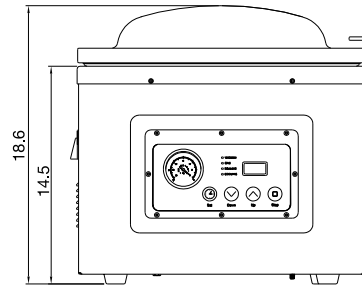
**DIABLO10**



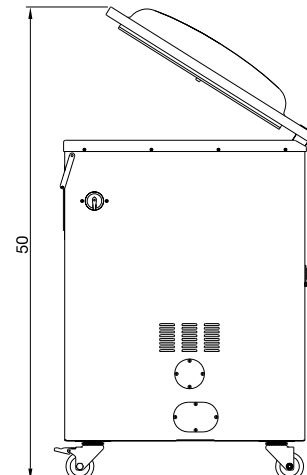
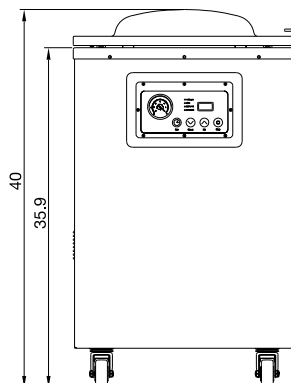
**DIABLO12**



**DIABLO17D**



**DIABLO20D**



Dimensions expressed in inches