# ATMØVAC™

**Our main goal in creating ATMOVAC™ was providing consistent quality and value with each of our products in the vacuum packaging category. We believe we have achieved that, and are proud to have the most diverse range of vacuum packaging and sous vide equipment currently available to foodservice operators.**

**Food safety is essential at ATMOVAC™. All our products and packaging undergo rigorous testing and certification before going to market. Aiming for vacuum machines to become a ubiquitous piece of equipment in professional kitchens, we offer simple time-based units, advanced units with HACCP controls and complex culinary processes built-in, and everything in between. Combined with our precise and intuitive sous-vide cooking equipment, you can achieve results of the highest standards with complete piece of mind. A machine for every task is available.**

# How to choose a bag

| | CHANNELED BAGS | | CHANNELED ROLLS | | SMOOTH BAGS | |
|---|---|---|---|---|---|---|
| **COOKING, FREEZING, & STORAGE** | ATVCB90<br>90 µm / 3.5 mil | p. 99 | ATVCBR90<br>90 µm / 3.5 mil | p. 99 | ATVSB90<br>90 µm / 3.5 mil | p. 99 |
| | | | | | PERSOB50<br>50 µm / 2 mil | p. 100 |
| | | | | | ♻ PSVSB65<br>65 µm / 2.5 mil | p. 100 |
| | | | | | ♻ PURSB75<br>75 µm / 3 mil | p. 101 |
| **FREEZING, & STORAGE** | CB100<br>90 µm / 3.54 mil | p. 96 | RCB<br>90 µm / 3.54 mil | p. 97 | SB90<br>90 µm / 3.54 mil | p. 90 |
| | | | | | ♻ SRB90<br>85 µm / 3.35 mil | p. 98 |

# Chamber Vacuum
## Domestic chamber vacuum machines

**The CASA chamber machine provides professional results with simple controls and effective functionality. Its minimalist design and small footprint make it a perfect fit in the kitchen of any gastronomy enthusiast.**

**Powerful dual piston pump**

**Simple interface**

**3 programs: Smart vac (S/M/L bag size), Customized vac (vacuum time), Accessory (to be used with external vacuum tube for containers, jars, bottles, etc)**

**Included: 20 smooth bags (8" x 12") and 1 external vacuum accessory**

**Compatible with all types of ATMOVAC™ vacuum bags.**

### CASA

| | |
|---|---|
| Power | 110-120V, 380W, 3A |
| Plug | 5-15P |
| Standard speed | 3.2 m³h |
| Seal bar | 12" |
| Intern dim. (L × W × H) | 12.25"× 13" × 4" |
| Compatible with | Vacuum containers. See ATV-DVCK |
| Construction | Stainless steel and ABS plastic |
| Dimension (L × W × H) | 17.5" × 14.5" × 10.6" |
| Net weight | 28.5 lbs |

5-15P

ETL Intertek

Warranty:
1 year parts and labor
Made in China

**Domestic use only**

VACUUM PACKAGING

# Chamber Vacuum

## Economy chamber vacuum machines

**Diablo**

**Our DIABLO line is designed with the belief that everyone should have access to the benefits of vacuum packaging. Commercial-grade built for culinary use with simple interface, these plug and play units get the job done at any budget.**

**Compatible with all types of ATMOVAC™ vacuum bags.**

| | Diablo 10 | Diablo 12 | Diablo 17D | Diablo 20D |
|---|---|---|---|---|
| 1 time-based program | • | • | • | • |
| Marinating function | • | • | | |
| Double sealing bars | | | • | • |
| Gas injection system | | | | • |
| Freestanding unit on wheels | | | | • |
| Power | 120V, 1000W, 8.3A | 120V, 950W, 8A | 120V, 1180W, 9.8A | 120V, 1180W, 9.8A |
| Plug | 5-15P | 5-15P | 5-15P | 5-15P |
| Cycle duration | 30-40 sec | 30-40 sec | 30-40 sec | 30-40 sec |
| Standard speed | 8 m³h | 8 m³h | 24 m³h | 24 m³h |
| Seal bar | 10" | 12" | 2 x 17" | 2 x 20" |
| Intern dim. (L × W × H) | 15.5"× 11" × 3" | 13.8"× 11.8" × 3" | 18"× 16.8" × 3.9" | 21.3"× 20.7" × 3.9" |
| Construction | Stainless steel | Stainless steel | Stainless steel | Stainless steel |
| Dimensions (L × W × H) | 19" × 13" × 14.2" | 16.7" × 14" × 14.5" | 22.3" × 19.5" × 18.6" | 25.7" × 23.6" × 40" |
| Net weight | 60 lbs | 64 lbs | 132.5 lbs | 242.5 lbs |
| Ship dimensions (L × W × H) | 23" × 17" × 18" | 21" × 18.5" × 18" | 26.75" × 25.25" × 24" | 30.5" × 28.25" × 46" |
| Ship weight | 65 lbs | 69 lbs | 179 lbs | 287 lbs |

Warranty:
1 year parts and labor
Made in China

# Chamber Vacuum

## Premium chamber vacuum machines

**Arctic**

**Built tough with a straight forward interface, our ARCTIC series is designed to impress culinary professionals in terms of value and performance.**

**Compatible with all types of ATMOVAC™ vacuum bags.**



**Basic**



See ATMOVAC service kits, sold separately.

| | **Arctic 11** | **Arctic16** | **Arctic16D** |
|---|---|---|---|
| Standard features | Sensor control*, double seal and high lid (5"). For internal and external vacuum | Superior manufacturing with single piece chambers and high-quality dome lids. Control panel to set % of Vacuum, Vac+ and Seal time. | Superior manufacturing with single piece chambers and high-quality dome lids. Control panel to set % of Vacuum, Vac+ and Seal time. |
| Sensor control* | | • | • |
| Double seal | | • | • |
| Power | 120V, 500W, 6A | 120V, 600W, 17A | 120V, 900W, 17A |
| Plug | 5-15P | 5-15P | 5-20P |
| Cycle duration | 15-35 sec | 20-40 sec | 20-40 sec |
| Standard speed | 8 m³h | 19 m³h | 25 m³h |
| Seal bar | 11" | 16.5" | 2 x 16.5" |
| Intern dim. (L × W × H) | 12"× 11" × 5" | 14.5"× 16.5" × 7" | 18"× 16.5" × 7" |
| Construction | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber |
| Dimensions (L × W × H) | 17.7" × 13" × 13.4" | 20.8" × 19.4" × 17.3" | 24.2" × 19.4" × 18.4" |
| Net weight | 73 lbs | 128 lbs | 154 lbs |
| Ship dimensions (L × W × H) | 20.7" × 13.4" × 14.5" | 24" × 22.8" × 20.4" | 27" × 22.8" × 20" |
| Ship weight | 90 lbs | 145 lbs | 174 lbs |

**SPECIAL FEATURES**



Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

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

# Chamber Vacuum

## Premium chamber vacuum machines

**Chinook**

**Our CHINOOK series is durable and highly customizable. Its versatility makes it capable of responding to a variety of needs and applications.**

Standard units feature a 10-program interface including: % of vacuum • VAC+ • Gas seal time • Soft air

The + models bring you the most advanced features with the ACS panel, including: 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

Compatible with all types of ATMOVAC™ vacuum bags.

**10 Programs**                    **+ Model**

**VACUUM PACKAGING**

**SPECIAL FEATURES**

|  | **Chinook 14** | **Chinook 14+** |
|---|:---:|:---:|
| Sensor control* | • | • |
| Double seal | • | • |
| Liquid control** |  | • |
| ACS*** |  | • |
| Soft air | • | • |
| Power | 120V, 960W, 8A | 120V, 960W, 8A |
| Plug | 5-15P | 5-15P |
| Cycle duration | 15-35 sec | 15-35 sec |
| Standard speed | 10 m³h | 10 m³h |
| Seal bar | 14" | 14" |
| Intern dim. (L × W × H) | 14.5"× 13.5" × 6" | 14.5"× 13.5" × 6" |
| Construction | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber |
| Optional^ | Liquid control kit (0930120), Gas flush kit (CH14), Service kit (0940112) | Gas flush kit (CH14), Service kit (0940112) |
| Dimensions (L × W × H) | 21.75" × 17.75" × 16" | 21.75" × 17.75" × 16" |
| Net weight | 117 lbs | 117 lbs |
| Ship dimensions (L × W × H) | 24.75" × 20.75" × 17.75" | 24.75" × 20.75" × 17.75" |
| Ship weight | 134 lbs | 134 lbs |

Chinook 14

Chinook 14+

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

5-15P    Intertek

Chinook 16+     Chinook 16D     Chinook 16D+

| SPECIAL FEATURES | | Chinook 16+ | Chinook 16D | Chinook 16D+ | Chinook 20 |
|---|---|---|---|---|---|
| | Sensor control* | • | • | • | • |
| | Double seal | • | | • | • |
| | Double sealing bars | | • | • | |
| | Liquid control** | • | | • | |
| | ACS*** | • | | • | |
| | Soft air | • | • | • | |
| | Power | 110V, 1760W, 17A | 110V, 1760W, 17A | 110V, 1760W, 17A | 110V, 1760W, 17A |
| | Plug | 5-20P | 5-20P | 5-20P | 5-20P |
| | Cycle duration | 15-35 sec | 15-35 sec | 15-35 sec | 15-35 sec |
| | Standard speed | 21 m³h | 21 m³h | 21 m³h | 21 m³h |
| | Seal bar | 16" | 2 x 16" | 2 x 16" | 20" |
| | Intern dim. (L × W × H) | 18"× 16.5" × 7" | 16"× 20.5" × 7" | 16"× 20.5" × 7" | 14.2"× 24.5" × 7" |
| | Construction | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber |
| | Optional^ | Service kit (0940136) | Liquid control kit (0930120), Gas flush kit (CH16), Service kit (0940133) | Gas flush kit (CH16), Service kit (0940133) | |
| | Dimensions (L × W × H) | 24.25" × 19.5" × 17.25" | 20.75" × 27.5" × 17.25" | 20.75" × 27.5" × 17.25" | 20.75" × 27.5" × 17.25" |
| | Net weight | 156 lbs | 179 lbs | 179 lbs | 179 lbs |
| | Ship dimensions (L × W × H) | 27" × 22.75" × 20" | 23.6" × 27.9" × 20.8" | 23.6" × 27.9" × 20.8" | 23.6" × 27.9" × 20.8" |
| | Ship weight | 176 lbs | 196 lbs | 196 lbs | 196 lbs |

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

VACUUM PACKAGING

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

**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.

^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required.

# Chamber Vacuum

## Premium chamber vacuum machines

Made in the Netherlands

**Cyclone**

**Our CYCLONE series delivers results when time is of the essence. Oversized pumps and large vacuum chambers speed up production and maximize output capacity.**

Standard units feature a 10-program interface including: % of vacuum • VAC+ • Gas seal time • Soft air

The + models bring you the most advanced features with the ACS panel, including: 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

Compatible with all types of ATMOVAC™ vacuum bags.

**10 Programs**

**+ Model**

| | Cyclone 201D | Cyclone 203D | Cyclone 203D+ |
|---|---|---|---|
| Sensor control* | • | • | • |
| Double sealing bars | • | • | • |
| Liquid control** | • | • | • |
| ACS*** | | | • |
| Freestanding unit on wheels | • | • | • |
| Power | 220V, 2500W, 19.5A | 208V, 2500W, 18A | 208V, 2500W, 18A |
| Plug | L6-30P | L15-30P | L15-30P |
| Cycle duration | 15-35 sec | 15-35 sec | 15-35 sec |
| Standard speed | 75 m³h | 75 m³h | 75 m³h |
| Seal bar | 2 x 20.5" | 2 x 20.5" | 2 x 20.5" |
| Intern dim. (L × W × H) | 20.5"× 19.7" × 7.9" | 20.5"× 19.7" × 7.9" | 20.5"× 19.7" × 7.9" |
| Construction | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber | Stainless steel exterior and interior chamber |
| Optional^ | Liquid control kit (0930120), Gas flush kit (CY20), Service kit (0940130) | Liquid control kit (0930120), Gas flush kit (CY20), Service kit (0940130) | Liquid control kit (0930120), Gas flush kit (CY20), Service kit (0940130) |
| Optional panel^ | ACS panel | ACS panel | |
| Dimensions (L × W × H) | 28" × 27.4" × 40.4" | 28" × 27.4" × 40.4" | 28" × 27.4" × 40.4" |
| Net weight | 364 lbs | 364 lbs | 364 lbs |
| Ship dimensions (L × W × H) | 30.7" × 31.5" × 53.2" | 30.7" × 31.5" × 53.2" | 30.7" × 31.5" × 53.2" |
| Ship weight | 397 lbs | 397 lbs | 397 lbs |

L6-30P    L15-30P    cETLus Intertek    NSF.    BUSCH

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Cyclone 203D+

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

**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.

^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required.

# Industrial Vacuum

## Industrial vacuum packaging machines

**Pampero**

Maximize your productivity with the ATMOVAC™ PAMPERO industrial vacuum machines. Floor model units available in either single or double chamber configurations, stainless steel housing, aluminum vacuum chamber and aluminum lid. Get the fastest, highest quality results on all your high-volume vacuum packaging needs!

**Standard features: Sensor control\* • Double seal • Double sealing bars • High lid (9.5") • Digital controls with 10-program memory • Pump maintenance and cleaning program • Removable silicon holders for easy cleaning and maintenance • Insert plates included**

**Compatible with all types of ATMOVAC™ vacuum bags.**

**10 Programs**

**+ Model**

| SPECIAL FEATURES | | Pampero 30/20D3 | Pampero 2-22D3 |
|---|---|---|---|
| | Double sealing bars in "L" configuration | • | |
| | Double chamber. Double sealing beams per chamber in parallel configuration | | • |
| | Liquid control** | | • |
| | Soft air | | • |
| | Power | 208V 3PH, 3400W, 16A | 208V 3PH, 3400W, 21A |
| | Plug | L15-30P | L15-30P |
| | Cycle duration | 15-40 sec | 15-40 sec |
| | Standard speed | 100 m³h | 100 m³h |
| | Seal bar | 1 x 30" (front), 1 x 20" (right) | 2 x 21.7" |
| | Intern dim. (L × W × H) | 20"× 30" × 9.25" | 27.6"× 21.6" × 9.5" |
| | Construction | Stainless steel exterior, aluminum chamber and sight glass on lid | Stainless steel exterior, aluminum chamber and sight glass on lid |
| | Optional^ | Soft air, liquid control**, ACS***, 3rd seal bar, cut-off seal, wide seal (0.39"), bi-active seal, ESD configuration (in combination with bi-active seal), Gas flush kit: front to right "L" (0903040), front to rear (0903044), left - right (0903042), Service kit (0930140 | ACS***, 3rd seal bar, cut-off seal, wide seal (0.39"), bi-active seal, ESD configuration (in combination with bi-active seal), Gas flush kit (0903070) |
| | Dimensions (L × W × H) | 32.25" × 35.5" × 41.25" | 40" × 49.5" × 46.7" |
| | Net weight | 500 lbs | 1025 lbs |
| | Ship dimensions (L × W × H) | 40.5" × 37.5" × 54.25" | 53" × 44" × 53" |
| | Ship weight | 586.5 lbs | 1130 lbs |

L15-30P    cETLus Intertek    BUSCH

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Pampero 30/20D3

**Visit our website or contact us for more information on our wide offering of highly customizable industrial machines**

Pampero 2-22D3

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

*\*\*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.*

*^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required. ACS panel available as add-on, including: LCD panel, software in 5 languages, 20-program memory, USB connection, label printer compatibility, HACCP compliance, secured multi-level access, online programming, marinating, tenderizing, red meat packaging, sequential vacuum, liquid control.*

# Industrial Vacuum

## Industrial vacuum packaging machines

Made in the
Netherlands

### Solar

**SOLAR is the ultimate solution for MAP and vacuum packaging. Stainless steel series with a flat work plate. Extensive programs and configurations available, such as automatic lid and heavy duty seal system. User friendly, low maintenance and fully HACCP compatible. The smart design and hygienic construction ensures reliability in operation and low maintenance costs.**

**Standard features: Soft air • Double seal • Double sealing bars • High lid (9.5") • Digital controls with 10-program memory • Pump maintenance and cleaning program • Removable silicon holders for easy cleaning and maintenance • Insert plates included**

**Compatible with all types of ATMOVAC™ vacuum bags.**

**10 Programs**

**+ Model**

| SPECIAL FEATURES | Solar 2-24/D3W |
|---|---|
| Flat work surface | • |
| Note | Special order: 50% non-refundable deposit required |
| Power | 208V 3PH, 3400W, 24A |
| Plug | L15-30P |
| Cycle duration | 15-40 sec |
| Standard speed | 120 m**3**h |
| Seal bar | 2 x 24.5" |
| Intern dim. (L × W × H) | 19.6"× 24.4" × 9.4" |
| Construction | Stainless steel exterior, aluminum chambers |
| Optional^ | Sensor control*, liquid control**, ACS***, gas flush, cut-off seal, wide seal (0.39"), bi-active seal, external pump configuration |
| Dimensions (L × W × H) | 36.2" × 58.2" × 52" |
| Net weight | 791 lbs |

**Visit our website or contact us for more information on our wide offering of highly customizable industrial machines**

L15-30P

ETL
Intertek

BUSCH

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

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

*\*\*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.*

*^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required. ACS panel available as add-on, including: LCD panel, software in 5 languages, 20-program memory, USB connection, label printer compatibility, HACCP compliance, secured multi-level access, online programming, marinating, tenderizing, red meat packaging, sequential vacuum, liquid control.*

VACUUM PACKAGING

# External Vacuum
## External vacuum machines

**External vacuum machines from ATMOVAC™ provide the benefits of vacuum packaging and Sous-vide at a lower cost and footprint than chamber vacuum machines. These units, available in both domestic and commercial trim, will consistently deliver quality results in a compact and highly mobile format.**

**Compatible with all types of ATMOVAC™ channeled bags and rolls.**

Santa Ana

Bora

Mistral

Sirocco

| | Santa Ana | Bora | Mistral | Sirocco |
|---|---|---|---|---|
| Features | Built-in roll holder and cutter. Simple controls. Air tight heat seal. Dual piston pump. Included: 10 channeled bags (8" × 12") 1 channeled roll (11" × 20') and 1 external vacuum tube | Manual operation. 3 mm sealing width. High performance vacuum pump | Automatic / Semi-automatic operation. Digital display in 5 languages. 4 mm sealing width. High performance vacuum pumps | Automatic / Semi-automatic operation. Digital display in 5 languages. 4 mm sealing width. High performance vacuum pumps |
| Note | Domestic use only | Domestic use only | Suitable for commercial use | Suitable for commercial use |
| Power | 110-120V, 210W, 1.8A | 110V, 2500W, 15A | 110V, 3800W, 15A | 110V, 5500W, 15A |
| Plug | 5-15P | 5-15P | 5-15P | 5-15P |
| Compatible with | For domestic use with channeled vacuum bags and rolls | Channeled bags and rolls | Channeled bags and rolls | Channeled bags and rolls |
| Standard speed | | 0.78 m³h | 1.14 m³h | 1.56 m³h |
| Seal bar | 12.25" | 13" | 13" | 17" |
| Construction | Plastic ABS | Plastic ABS | Stainless steel housing | Stainless steel housing |
| Dimensions (L × W × H) | 8.25" × 15.5" × 3.75" | 7" × 14.96" × 4.33" | 11.4" × 16.5" × 6.45" | 11.5" × 20.25" × 7" |
| Net weight | 6 lbs | 7.05 lbs | 14.3 lbs | 22 lbs |
| Ship dim. (L × W × H) | 10.25" × 17.25" × 5.75" | 9.25" × 16.5" × 6.9" | 13.4" × 20" × 10.2" | 13" × 23.75" × 11" |
| Ship weight | 9 lbs | 8 lbs | 15.5 lbs | 24 lbs |

ETL Intertek  Made in China

CE  CE  CE

Warranty: 1 year parts and labor
Made in Italy

90

# Thermal Immersion Circulators

## Thermal immersion circulators for sous-vide cooking

Thermal immersion circulators by ATMOVAC are designed for precision and control. Their individual sizes and features make them suitable for a variety of applications. Delicate sous-vide cooking, precise rethermalization and controlled pasteurization processes are all possible with one product, enhancing food quality and extending product shelf life without sacrificing safety. They adapt to a variety of containers, prevent contact with air or water during use and save on energy consumption compared to an oven or gas stove. Safety features included with all units: dry-run protection, element protective cell and protection against overvoltage and overheating.

|  | SV-96 | SV-120 | SV-310 |
|---|---|---|---|
| Features | Temperature and time controls. Adjustable fixed clamp. Removable filter for easy cleaning | Temperature and time controls. Adjustable fixed clamp. Removable filter for easy cleaning | Heavy-duty stainless steel housing. Self-diagnosis. Temperature and time functions. Adjustable fixed clamp. Power-saving mode |
| Note | Does NOT include auto shut-off feature. | Does NOT include auto shut-off feature. | Auto shut-off feature included. |
| Power | 120V, 900W, 7.5A | 120V, 1200W, 10A | 120V, 1800W, 15A |
| Plug | 5-15P | 5-15P | 5-15P |
| Water circulation rate per min | 1.2 Gal (4.5 L) | 1.3 Gal (5 L) | 2.5 Gal (10 L) |
| Water level | Min. (4.25") Max. (6.5") | Min. (4.25") Max. (6.75") | Min. (3.75") Max. (6.5") |
| Maximum volume capacity | 8 Gal (30 L) | 10.5 Gal (40 L) | 13 Gal (50 L) |
| Temperature range | 41 - 203°F (5 - 95°C) | 41 - 210°F (5 - 99°C) | 41 - 203°F (5 - 95°C) |
| Timer range | 5 mins – 99 hrs | 5 mins – 99 hrs | 5 mins – 99 hrs 59 mins |
| Construction | Stainless steel and plastic | Stainless steel and plastic | Heavy-duty stainless steel housing |
| Dimensions (L × W × H) | 6.25" × 4" × 13.25" | 7.25" × 5.75" × 11.5" | 5.5" × 6.75" × 12.75" |
| Net weight | 4 lbs | 4.5 lbs | 5 lbs |
| Ship dim. (L × W × H) | 15.75" × 15" × 14.75" | 19" × 16.5" × 14.25" | 15.25" × 15.25" × 15" |
| Ship weight | 11 lbs | 9.5 lbs | 14 lbs |

5-15P

ETL Intertek

Warranty:
1 year
Made in China

# Thermal Immersion Circulators

## Thermal immersion circulators for sous-vide cooking

**Thermal immersion circulators by ATMOVAC are designed for precision and control. Their individual sizes and features make them suitable for a variety of applications. Delicate sous-vide cooking, precise rethermalization and controlled pasteurization processes are all possible with one product, enhancing food quality and extending product shelf life without sacrificing safety. They adapt to a variety of containers, prevent contact with air or water during use and save on energy consumption compared to an oven or gas stove. Safety features included with all units: dry-run protection, element protective cell and protection against overvoltage and overheating.**

**Heavy-duty AISI 304 stainless steel construction • Temperature and time controls • Working temparture display • 25 adjustable preset cooking programs • Delayed start • Adjustable fixed clamp • Electro-polished coated spiral element • Plastic coated stainless steel handle for convenience**

*\*Auto shut-off feature included.*

| | SoftcookerXP 120 | SoftcookerXP 230 |
|---|---|---|
| Power | 120V, 1500W, 12A | 220V, 2000W, 9A |
| Plug | 5-15P | 6-15P |
| Water level | Min. (3.75")<br>Max. (6") | Min. (3.75")<br>Max. (6") |
| Maximum volume capacity | 11 Gal (43 L) | 11 Gal (43 L) |
| Temperature range | 75 - 210°F<br>(24 - 99°C) | 75 - 210°F<br>(24 - 99°C) |
| Timer range | 1 – 99 hrs | 1 – 99 hrs |
| Construction | AISI 304 stainless steel | AISI 304 stainless steel |
| Dimensions (L × W × H) | 10.25" × 5" × 15" | 10.25" × 5" × 15" |
| Net weight | 10 lbs | 10 lbs |
| Ship dim. (L × W × H) | 13" × 9.5" × 18" | 13" × 9.5" × 18" |
| Ship weight | 12 lbs | 12 lbs |

5-15P   6-15P   CE

Warranty:
1 year parts and labor
Made in Italy

# Integrated Baths

## Sous-vide integrated baths

**Integrated baths for sous-vide by ATMOVAC offer excellent temperature stability and reliability.**

Seamless high-quality stainless steel contruction for durability • LED display with temperature and working time • Compact, space-saving design with recessed handles for portability • Temperature accuracy up to 0.3ºC/F • Pre-program up to 5 different recipes • Drain valve allows for easy cleaning • Heating Element positioned beneath inner tray is protected and shock-proof • Reduced energy consumption when desired temperature is attained • Display in ºC or ºF • Lid Included

Safety features: Removable, perforated tray protects from contact between element and food items • Auto shut-off protects from dry-run and overheating • Alarm and fault indicators notify of errors

|  | SR23 | SR11 |
|---|---|---|
| Power | 110V, 1150W, 10.5A | 110V, 1700W, 15.5A |
| Plug | 5-15P | 5-15P |
| Compatible with | GN 2/3 containers (poaching within the chamber) | GN 1/1 containers (poaching within the chamber) |
| Maximum fill level | 4 Gal (15 L) | 6 Gal (22.7 L) |
| Maximum volume capacity | 5 Gal (19 L) | 7 Gal (26.5 L) |
| Temperature range | 104 - 239°F (40 - 115°C) | 105 - 239°F (41 - 115°C) |
| Construction | AISI 304 stainless steel insulated shell and inner container | AISI 304 stainless steel insulated shell and inner container |
| Dimensions (L × W × H) | 14.6" × 15.8" × 11.8" | 14.6" × 22.6" × 11.8" |
| Net weight | 12 lbs | 36 lbs |
| Ship dim. (L × W × H) | 19" × 21" × 17" | 19" × 28" × 17" |
| Ship weight | 33 lbs | 43 lbs |

Warranty:
1 year parts and labor
Made in Italy

# Impulse Sealers
## Manual impulse sealer

**Enjoy the simplicity and durability of the ATMOVAC impulse sealers. Rapidly and hermetically pack your sweets, food products, general goods, stationery articles and other products.**

**7 temperature settings for different types and gauges of plastic • Compact design • Strong water-tight seal • Low energy consumption • Long-lasting**

| | KS-200 | KS-300 | KS-400 | KS-500 |
|---|---|---|---|---|
| | 8'' Thermo sealing bar | 12'' Thermo sealing bar | 16'' Thermo sealing bar | 20'' Thermo sealing bar |
| Power | 120V, 310W, 2.6A | 120V, 400W, 3.3A | 120V, 600W, 5A | 120V, 800W, 6.7A |
| Plug | 5-15P | 5-15P | 5-15P | 5-15P |
| Compatible with | PA/PE plastic bags | PA/PE plastic bags | PA/PE plastic bags | PA/PE plastic bags |
| Seal bar | 7.75" | 12" | 15.75" | 19.5" |
| Dimensions (L × W × H) | 12.7" × 3" × 5.7" | 17.6" × 3.4" × 6.5" | 22" × 3" × 6.5" | 25.4" × 3.4" × 6.5" |
| Net weight | 6 lbs | 10 lbs | 12 lbs | 16.5 lbs |
| Ship dim. (L × W × H) | 21" × 15" × 15" | 19" × 19" × 16" | 24" × 15" × 17" | |
| Ship weight | 59 lbs | 70 lbs | 60 lbs | |

Warranty: 1 year
Made in China

5-15P

# Impulse Sealers
## Freestanding impulse sealer

**Enjoy the simplicity and durability of the ATMOVAC impulse sealers. Rapidly and hermetically pack your sweets, food products, general goods, stationery articles and other products.**

**Sturdy construction • Hands-free operation • Quick and easy installation • Temperature 180°C / 356°F • Seal time adjustable for different bag thicknesses (1 - 10 sec.)**

| | KS-FS-350 | KS-FS-450 | KS-FS-600 |
|---|---|---|---|
| | 13.8" Thermo sealing bar | 17.7" Thermo sealing bar | 23.6" Thermo sealing bar |
| Power | 110V, 1250W, 5.7A | 110V, 1200W, 5.5A | 110V, 1500W, 6.8A |
| Plug | 5-15P | 5-15P | 5-15P |
| Compatible with | PA/PE plastic bags | PA/PE plastic bags | PA/PE plastic bags |
| Seal bar | 13.75" | 17.75" | 23.5" |
| Dimensions (L × W × H) | 17.75" × 20" × 34.5" | 21.75" × 20.5" × 34.5" | 27.5" × 22.5" × 34.5" |
| Net weight | 70.5 lbs | 75 lbs | 82.5 lbs |

Warranty: 1 year parts and labor
Made in China

5-15P

# Hand Wrapper
## Hand wrapper with hot plate

**Widely used in supermarkets, hotels and restaurants, this machine will help you quickly and easily wrap your food products for storage or display.**

**Simple and easy controls • Stable base with non-slip feet • Rugged construction for long-lasting durability • Standard size hot plate with removable non-stick cover (15.5 × 5")**

### KW-450

| | |
|---|---|
| Power | 110V, 350W, 3.2A |
| Plug | 5-15P |
| Compatible with | Shrink wrap rolls up to 18" wide, 6 - 7.75" Ø |
| Dimensions (L × W × H) | 23" × 19.5" × 4.5" |
| Net weight | 14 lbs |
| Ship dim. L × W × H) | 26" × 7" × 22" |
| Ship weight | 16 lbs |

5-15P

Warranty:
1 year parts and labor
Made in China

# Vacuum Bags

### Vacuum bags

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## Channeled bags for freezing & storage

**PA: Polyamide, PE: Polyethylene**

**PA/PE – Total thickness: 90 µm / 3.54 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy**

**CB100**

| | Bag size (L × W) | Capacity | Quantity per bags/pack | Quantity PACKS per case; TOTAL BAGS per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|---|
| **CB100-0612** | 6" × 12" | 1.17 L (1.24 Qt) | 100 | 20 2000 | 24" × 17" × 8" | 34 lbs |
| **CB100-0812** | 8" × 12" | 1.57 L (1.66 Qt) | 100 | 16 1600 | 24" × 17" × 8" | 36 lbs |
| **CB100-1018** | 10" × 18" | 2.94 L (3.11 Qt) | 100 | 7 700 | 24" × 16" × 8" | 30 lbs |
| **CB100-1216** | 12" × 16" | 3.13 L (3.31 Qt) | 100 | 8 800 | 24" × 16" × 8" | 36 lbs |
| **CB100-1228** | 12" × 28" | 5.49 L (5.80 Qt) | 100 | 4 400 | 24" × 16" × 8" | 32 lbs |

Compatible with: External vacuum machines

Caution must be exercised when handling product sealed in bags at temperatures between 32ºF (0ºC) and 0ºF (-18ºC) to avoid punctures/breakage.

Unused material must be stored away from sunlight and in a clean place, temperature between 15ºC and 25ºC with relative humidity between 50 and 75%.

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## Channeled rolls for freezing & storage

**PA: Polyamide • PE: Polyethylene**

**PA/PE – Total thickness: 90 µm / 3.54 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy**

**RCB**

| | Roll size | Quantity 20 ft. (600 cm) PER ROLL | Quantity PACKS × (2 rolls) per case; TOTAL ROLLS per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|
| **RCB 0820** | 8" × 20 ft. | 2 rolls/pack | 25 50 | 17" × 14" × 9" | 23 lbs |
| **RCB 1220** | 12" × 20 ft. | 2 rolls/pack | 25 50 | 24" × 16" × 8" | 33 lbs |

Compatible with: External vacuum machines

COOK: Up to 250ºF (121ºC) for 1 hr max, up to 212ºF (100ºC) for 2 hrs max.

MICROWAVE: Up to 900 watts for up to 8 minutes, bags must be openend first.

# Smooth bags for freezing & storage

**PA: Polyamide • PE: Polyethylene**

**PA/PE – Total thickness: 90 μm / 3.54 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy**

## SB90

| | Bag size (L × W) | Capacity | Quantity per bags/pack | Quantity PACKS per case; TOTAL BAGS per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|---|
| SB90-0608 | 6" × 8" | 0.75 L (0.8 Qt) | 100 | 30 3000 | 17" × 5" × 9" | 46 lbs |
| SB90-0610 | 6" × 10" | 0.97 L (1.03 Qt) | 100 | 25 2500 | 24" × 16" × 7" | 35 lbs |
| SB90-0810 | 8" × 10" | 1.17 L (1.38 Qt) | 100 | 24 2400 | 24" × 17" × 7" | 45 lbs |
| SB90-0812 | 8" × 12" | 1.57 L (1.66 Qt) | 100 | 20 2000 | 24" × 16" × 7" | 45 lbs |
| SB90-1014 | 10" × 14" | 2.28 L (2.41 Qt) | 100 | 16 1600 | 24" × 16" × 7" | 52 lbs |
| SB90-1216 | 12" × 16" | 3.13 L 3.31 Qt) | 100 | 10 1000 | 24" × 16" × 7" | 45 lbs |
| SB90-1414 | 14" × 14" | 3.21 L (3.39 Qt) | 100 | 10 1000 | 24" × 16" × 7" | 46 lbs |
| SB90-1416 | 14" × 16" | 3.67 L (3.88 Qt) | 100 | 8 800 | 24" × 16" × 7" | 42 lbs |
| SB90-1620 | 16" × 20" | 5.23 L (5.53 Qt) | 100 | 6 600 | 24" × 17" × 7" | 46 lbs |
| SB90-1624 | 16" × 24" | 3.21 L (3.39 Qt) | 100 | 5 500 | 20" × 15" × 9" | 46 lbs |

Compatible with: Chamber + External vacuum machines

COOK: Up to 250ºF (121ºC) for 1 hr max, up to 212ºF (100ºC) for 2 hrs max.

MICROWAVE: Up to 900 watts for up to 8 minutes, bags must be openend first.

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# Recyclable, smooth bags for freezing & storage

**PP: Polypropylene • EVOH: Ethylene Vinyl Alcohol • PE: Polyethylene**

**PP/EVOH/PE – Total thickness: 85 μm / 3.35 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy**

## SRB90

| | Bag size (L × W) | Capacity | Quantity per bags/pack | Quantity PACKS per case; TOTAL BAGS per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|---|
| SRB90-0812 | 8" × 12" | 1.57 L (1.66 Qt) | 100 | 20 2000 | 24" × 16" × 7" | 45 lbs |
| SRB90-1216 | 12" × 16" | 3.13 L (3.31 Qt) | 100 | 10 1000 | 24" × 17" × 7" | 45 lbs |

Compatible with: Chamber + External vacuum machines

To maintain the highest quality, the following conditions must be respected when using recyclable cooking bags (SRB):

COOK: Up to 212ºF for 1 hr max, up to 176ºF for 12 hrs max.

# ATV

**PA: Polyamide • TIE: Foodsafe adhesive resin • PE: Polyethylene**

**PA/TIE/PE/TIE/PA/TIE/PE – Total thickness: 90 µm / 3.5 mil**

ATV series vacuum bags are constructed of a seven-layer coextruded film with a minimum of 20% nylon. Made for use in commercial foodservice/production operations, they come in both smooth and channeled styles with EZ-TEAR opening and can be used for: storing, extending shelf-life, portion control, sous-vide cooking, rapid freezing, and rethermalizing. Made in China.

## Channeled bags for cooking, freezing & storage

**ATVCB90**

| | Bag size (L × W) | Capacity | Temperature range | Quantity per bags/pack | Quantity PACKS per case; TOTAL BAGS per case | Ship dim. (L × W ×H) |
|---|---|---|---|---|---|---|
| ATVCB90-0612 | 6" × 12" | 1.17 L (1.24 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 10 1000 | 6" × 12.5" × 11.75" |
| ATVCB90-0812 | 8" × 12" | 1.57 L (1.66 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 10 1000 | 5" × 13" × 11.75" |
| ATVCB90-1018 | 10" × 18" | 2.94 L (3.11 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 5 500 | 9" × 10.5" × 11.75" |
| ATVCB90-1216 | 12" × 16" | 3.13 L (3.31 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 5 500 | 9" × 12.5" × 11.75" |

Compatible with: External vacuum machines

## Channeled rolls for cooking, freezing & storage

**ATVCBR90**

| | Roll size | Temperature range | Quantity | Quantity per case | Ship dim. (L × W ×H) |
|---|---|---|---|---|---|
| ATVCBR90-0820 | 8" × 20' | -40 to 221°F -40 to 105°C | Sold individually | 35 rolls | 5" × 14.5" × 11.75" |
| ATVCBR90-1220 | 12" × 20' | -40 to 221°F -40 to 105°C | Sold individually | 24 rolls | 6" × 12.5" × 11.75" |

Compatible with: External vacuum machines

## Smooth bags for cooking, freezing & storage

**ATVSB90**

| | Bag size (L × W) | Capacity | Temperature range | Quantity per bags/pack | Quantity PACKS per case; TOTAL BAGS per case | Ship dim. (L × W ×H) |
|---|---|---|---|---|---|---|
| ATVSB90-0608 | 6" × 8" | 0.75 L (0.8 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 32 3200 | 5" × 12.5" × 7.5" |
| ATVSB90-0810 | 8" × 10" | 1.17 L (1.38 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 16 1600 | 5" × 10.5" × 7.5" |
| ATVSB90-0812 | 8" × 12" | 1.57 L (1.66 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 16 1600 | 5" × 12.5" × 7.5" |
| ATVSB90-1014 | 10" × 14" | 2.28 L (2.41 Qt) | -40 to 221°F (-40 to 105°C) | 100 | 10 1000 | 6" × 14.5" × 9" |

Compatible with: Chamber + External vacuum machines

# Performance, Preserve & Pure

## Performance – Smooth bags for cooking, freezing & storage

**Heat sealable copolymer • PET: homopolymer • Corona treatment**

**Available in Canada only**

**Heat sealable copolymer / PET homopolymer / Corona treatment – Total thickness: 50 µm / 2 mil**

**Performance vacuum bags are oven and microwave safe and feature an EZ-TEAR opening, making them ideal for grab'n'go meals to be refrigerated or frozen for later use. The self-venting technology allows excess steam to be released during heating without damaging the film or product itself. The film is biaxally oriented polyester with a heat seal coating, allowing for seal temperatures ranging from 260 to 410°F (127 to 210°C). It can withstand freezing temperatures down to -20°F (-29°C), is oven-safe to 400°F and can be used in boiling water.**

### PERSOB50

| | Bag size (L × W) | Capacity | Temperature range | Quantity bags per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|---|
| **PERSOB50-0810** | 8" × 10" | 1.17 L (1.38 Qt) | -20 to 260-410°F (-28 to 127-210°C) | 500 | 12" × 9.25" × 4.5" | 4 lbs |
| **PERSOB50-1011** | 10.5" × 11.5" | 1.98 L (2.09 Qt) | -20 to 260-410°F (-28 to 127-210°C) | 500 | 12" × 12" × 4.5" | 6 lbs |

Compatible with: Chamber vacuum machines

## Preserve – Smooth bags for cooking, freezing & storage

**PA: Polyamide • TIE: Foodsafe adhesive resin • PE: Polyethylene**

**Available in Canada only**

**PA/TIE/PE/PE/PE/TIE/PA/TIE/PE – Total thickness: 65 µm / 2.5 mil**

**Preserve vacuum bags are constructed of a nine-layer coextruded film with a minimum of 20% nylon, incorporating a unique technology in how the product is layered and blown. This gives the film added strength, puncture resistance, higher clarity and provides greater oxygen barrier while using 13% less plastic than a regular 3 mil vacuum bag.**

### PSVSB65

| | Bag size (L × W) | Capacity | Temperature range | Quantity bags per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|---|
| **PSVSB65-0812** | 8" × 12" | 1.57 L (1.66 Qt) | -40 to 250°F (-40 to 121°C) | 1000 | 12.5" × 17" × 3" | 17.8 lbs |
| **PSVSB65-1214** | 12" × 14" | 2.75 L (2.91 Qt) | -40 to 250°F (-40 to 121°C) | 1000 | 14.75" × 28.5" × 3" | 31 lbs |
| **PSVSB65-1620** | 16" × 20" | 5.23 L (5.53 Qt) | -40 to 250°F (-40 to 121°C) | 500 | 17" × 21" × 3" | 29.6 lbs |

Compatible with: Chamber vacuum machines

# Pure – Smooth bags for cooking, freezing & storage

**HDPE: High density polyethylene • LDPE: Low density polyehtylene**
**• TIE: foodsafe adhesive resin • EVOH: Ethylene Vinyl Alcohol**

**HDPE/LDPE/TIE/EVOH/TIE/LDPE – Total thickness: 75 μm / 3 mil**

**Pure vacuum bags are 100% recyclable and feature a multilayer barrier film, providing both high moisture and oxygen barrier properties. Our recyclable film has an innovative construction with a superior oxygen barrier, furthering our sustainable initiatives.**

### PURSB75

|  | Bag size (L × W) | Capacity | Temperature range | Quantity bags per case | Ship dim. (L × W ×H) | Ship weight |
|---|---|---|---|---|---|---|
| **PURSB75-0812** | 8" × 12" | 1.57 L (1.66 Qt) | -40 to 250°F (-40 to 121°C) | 1000 | 12" × 9.25" × 9.5" | 20 lbs |
| **PURSB75-1214** | 12" × 14" | 2.75 L (2.91 Qt) | -40 to 250°F (-40 to 121°C) | 1000 | 14" × 14" × 9.5" | 34.3 lbs |
| **PURSB75-1620** | 16" × 20" | 5.23 L (5.53 Qt) | -40 to 250°F (-40 to 121°C) | 500 | 22" × 18.25" × 6.5" | 33.6 lbs |

Compatible with: Chamber vacuum machines

# Accessories

## Accessories for vacuum machines

| | Description | Shelf length | Compatible with | Construction |
|---|---|---|---|---|
| **0307701** | Inclined shelf | 10.25" | Arctic11 | Stainless steel |
| **0307702** | Inclined shelf | 12.25" | Chinook14/14+ | Stainless steel |
| **0307703** | Inclined shelf | 15.75" | Arctic16/16D, Chinook16+ | Stainless steel |
| **0307704** | Inclined shelf | 14.75" | Chinook16D/16D+ | Stainless steel |
| **0307707** | Inclined shelf | 19" | Cyclone201D/203D | Stainless steel |

Warranty: 3 months

**INCLINED SHELF:** Use with your ATMOVAC premium vacuum machine when packaging liquids or powders to avoid spillage and ensure proper seal. Bags should never be filled more than 1/3 of the way during this process. Made in the Netherlands.

**TROLLEY:** Free up counter space and add storage to your work station with this compact trolley on wheels.

Swiveling castors with brakes for extended mobility. Sturdy shelves to store printers, labels, pouches and more. Made in the Netherlands.

| | Description | Compatible with | Dimension (L × W × H) | Net weight | Construction |
|---|---|---|---|---|---|
| **0620703** | Trolley on wheels for tabletop vacuum machines | Countertop vacuum packaging machines | 23.6" × 19" × 26.5" | 37.4 lbs | Stainless steel |

Warranty: 3 months

**SERVICE KIT:** Everything you need in one package to keep your ATMOVAC premium vacuum machine running as it should.

Average savings of 50% compared to buying parts individually. Covers 6 months of recommended maintenance. Made in the Netherlands.

| | Description | Includes | Compatible with |
|---|---|---|---|
| **0940112** | Service kit | Original synthetic oil (0.25 L), teflon isolation tape (0.59" x 14.2"), teflon tape (1.8" × 15.7"), 2 seal wires (20.5"), lid gasket (0.22" × 78.7") | Chinook14/14+ |
| **0940124** | Service kit | Original synthetic oil (0.3 L), teflon isolation tape (0.59" × 16.5"), teflon tape (1.8" × 18.1"), 2 seal wires (22.8"), lid gasket (0.22" × 90.6") | Arctic16 |
| **0940130** | Service kit | Teflon isolation tape (0.59" × 40.9"), teflon tape (1.8" × 44.1"), seal wire (107.1"), lid gasket (0.31" × 98.4") | Cyclone201D/203D |
| **0940133** | Service kit | Original synthetic oil (0.5 L), 2 teflon isolation tapes (0.59" × 16.5"), 2 teflon tapes (1.8" x 18.1"), 4 seal wires (22.8"), lid gasket (0.22" x 90.6") | Arctic16D, Chinook16D/D+ |
| **0940136** | Service kit | Original synthetic oil (0.5 L), teflon isolation tape (0.59" × 16.9"), teflon tape (1.8" × 18.1"), seal wire (90.6"), lid gasket (0.22" × 45.7") | Chinook16+ |

**LABEL PRINTER:** If you need fast, dependable printing in the most space constrained areas, you need the ZD410. This ultra-compact "fits anywhere" printer is designed for the smallest of work spaces. When it comes to flexibility, the ZD410 shines—this printer creates high-quality labels, receipts, tags and wristbands. This super-fast printer keeps your workers productive.

Direct thermal print method • 3 button user interface • Five status icons (Status/ Pause/Data/Supplies/Network) • Link-OS for unparalleled ease of management • Optional battery for cordless operation • USB 2.0, USB Host • OpenACCESS™ for easy media loading • Energy star qualified • Made in the U.S.A.

| | Description | Compatible with | Volt | Dimension (L × W × H) | Net weight | Construction |
|---|---|---|---|---|---|---|
| **0930211** | ZEBRA Bluetooth and Wifi label printer for sous-vide packaging identification* | ATMOVAC+ vacuum machines | Auto-detectable (PFC compliant) 100-240VAC | 8.6" × 4.5" × 6.0" | 2.2 lbs | Dual-wall frame construction |
| **0930213** | ZEBRA USB ZD410 label printer for sous-vide packaging identification* | ATMOVAC+ vacuum machines | Auto-detectable (PFC compliant) 100-240VAC | 8.6" × 4.5" × 6.0" | 2.2 lbs | Dual-wall frame construction |

*Compatible with certain models only

| | Description | Compatible with |
|---|---|---|
| **0930120** | Liquid control kit | ATMOVAC premium vacuum machines |

**LIQUID CONTROL KIT:** Add liquid control feature to your ATMOVAC premium vacuum machine to prevent 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.

Can be installed prior to shipping or purchased separately. Professional installation required. Made in the Netherlands.

**CONTAINER KIT:** ATMOVAC's ultimate food-safe storage solution for the retail market.

Includes: 3 containers and 3 lids • Reusable • Easy to clean • BPA free • Safe for use with: dishwasher, freezer & microwave • Made in China

| | Description | Compatible with | Capacity | Dimension (L × W × H) | Net weight | Construction |
|---|---|---|---|---|---|---|
| **ATV-DVCK** | Domestic vacuum container kit | CASA and Santa Ana | 0.2 Gal (800 mL) / 0.4 Gal (1.4 L) / 0.5 Gal (2 L) | 6.75" × 6.75" × 3" / 4.5" / 6.5" | 0.7 lbs / 0.8 lbs / 1 lb | Body (AS plastic), seal (silicone, screw cap (ABS) |

Suggested temperature range for storage: -4 to 158°F (-20 to 70°C). Must not exceed 5 minutes in the microwave at 158°F (70°C). Do not microwave oil.

Chamber vacuum machines: Place the container(s) inside the vacuum chamber and start a cycle.

External vacuum machines: Requires accessory tube connecting the vacuum machine to the container lid (sold separately)

Warranty: 3 months

| | Description | Compatible with |
|---|---|---|
| **CH14** | Gas flush kit | Chinook14 |
| **CH16** | Gas flush kit | Chinook16D/D+ |
| **CY20** | Gas flush kit | Cyclone201/203D |
| **OH1416** | Gas flush kit | Chinook16+ |

**GAS FLUSH KIT:** This kit makes your ATMOVAC premium vacuum machine MAP (modified atmosphere processing) capable. It replaces the air in your packaging with an adapted gas suited for the preservation of your product, while avoiding atmospheric compression.

Can be installed at purchase or shipped separately. Professional installation required. Made in the Netherlands.

# Contact Us

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