

# 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)

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)

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



**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.

**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 CHINOOK16+/16D/16D+)

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

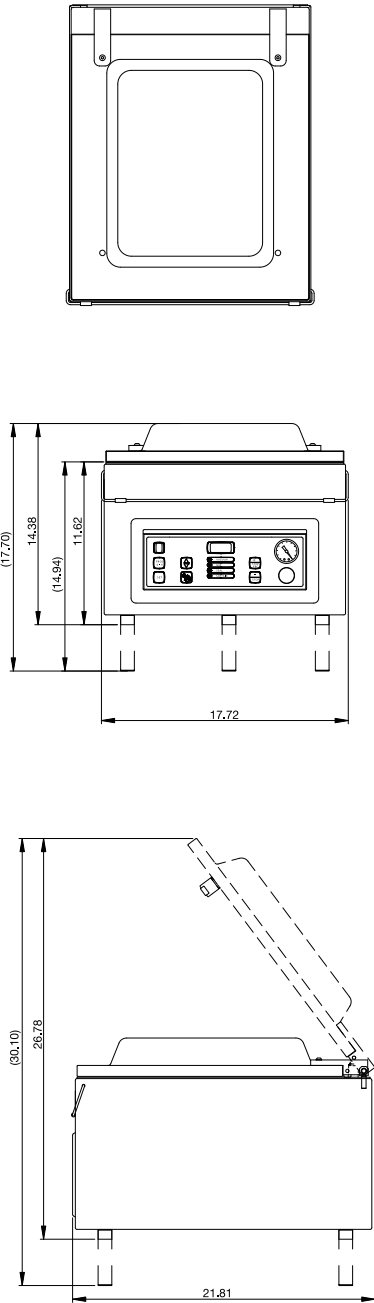
\*Sensor Control: The vacuum process will end as soon the pre-set percentage has been reached.

\*\*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.

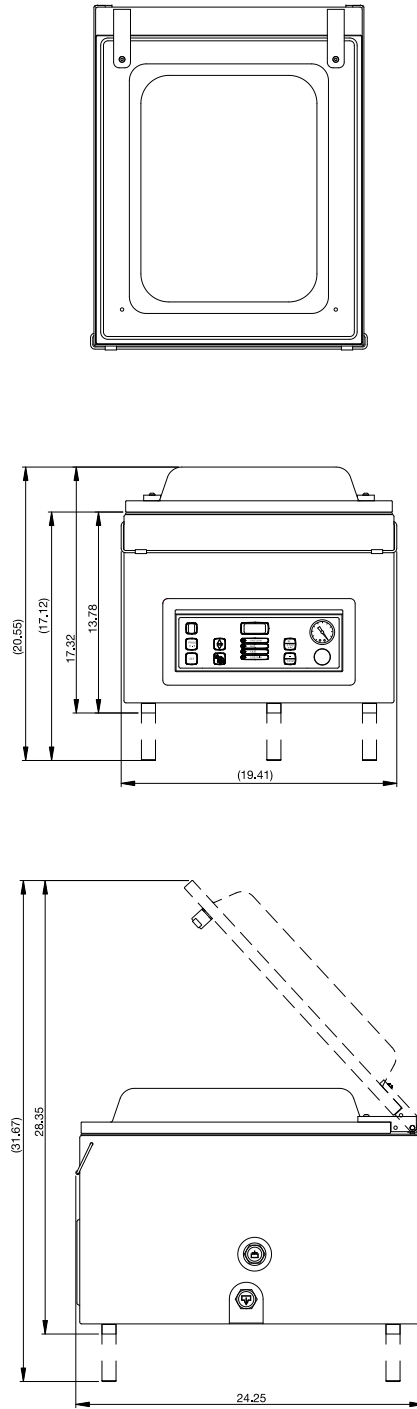
\*\*\*ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.

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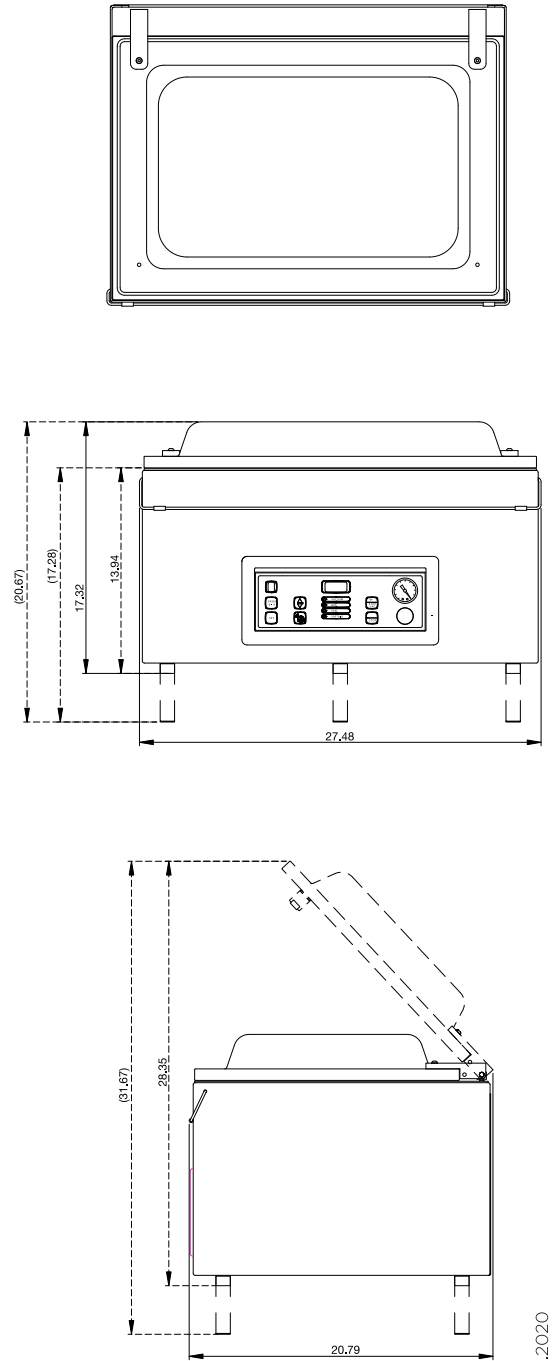
## CHINOOK14 / CHINOOK14+



## CHINOOK16+



## CHINOOK16D / CHINOOK16D+



Dimensions expressed in inches

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