ATMOVAC

VACUUM MACHINES

Made in the Netherlands

CYCLONE

Big jobs, big machines. Our CYCLONE series are intended to deliver results when time is of the essence. Oversized powerful pumps and large holding capacities will get your production going in no time. Our CYCLONE units come standard with a 10 program panel featuring:

- % of VACUUM
- VAC+
- Liquid control (optional)
- Gas flush (optional)
- SEAL time
- SOFT AIR



PHASE 1
CYCLONE201D
220V, 2500W, 19.5A, L6-30P

PHASE 3
CYCLONE203D
208V, 2500W, 18A, L15-30P

PHASE 3
CYCLONE203D+
(with ACS panel)
208V, 2500W, 18A, L15-30P

Busch pump
Powerful, reliable & maintenance friendly

All in a cost and space effective solution!

Standard	Sensor control*, 2 x sealing beams
Chamber size	20.5" × 19.7" × 7.9"
Seal bar	2 x 20.5"
Pump speed	75 m^3h
Machine cycle	15-35 sec
Dim. (L × W × H)	28" x 27.4" × 40.4"
Net weight	364 lbs
Ship dimensions	30.7" x 31.5" × 53.15"
Ship weight	397 lbs

Can be installed at purchase or bought separately. Professional installation required

0930120-CYC
LIQUID CONTROL KIT - Prevents spills due to liquids processing.

CY20
GAS KIT - Allows for gas flush packaging.

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



ACS panel with advanced features (see below):

- 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
- Gas flush (optional)

4 CLEAR RETURNS ON INVESTMENT

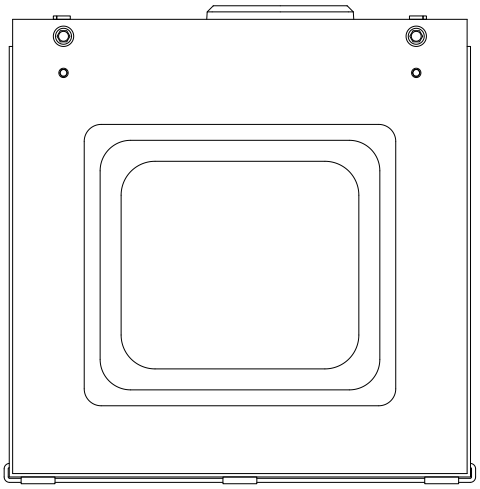
- **Scale saving:** Save money on your food cost by safely handling larger quantities.
- **Food saving:** Minimize food waste.
- **Go to market:** Bring your finished products to the marketplace in a safe, traceable and easily identifiable package.
- **Sous-Vide:** Incorporate Sous-Vide cooking processes in your kitchen, saving you labor costs and enhancing the quality of your offering.

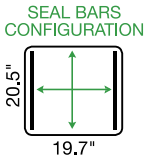
Intertek

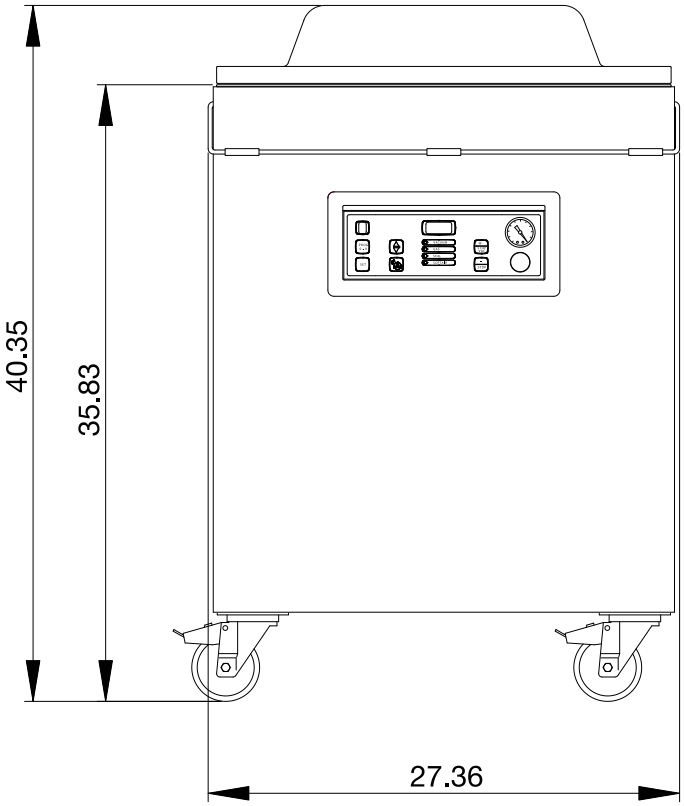
Warranty:
1 year parts and labor, 3 years parts (pumps, Teflon seal tape and gaskets are EXCLUDED from parts warranty)

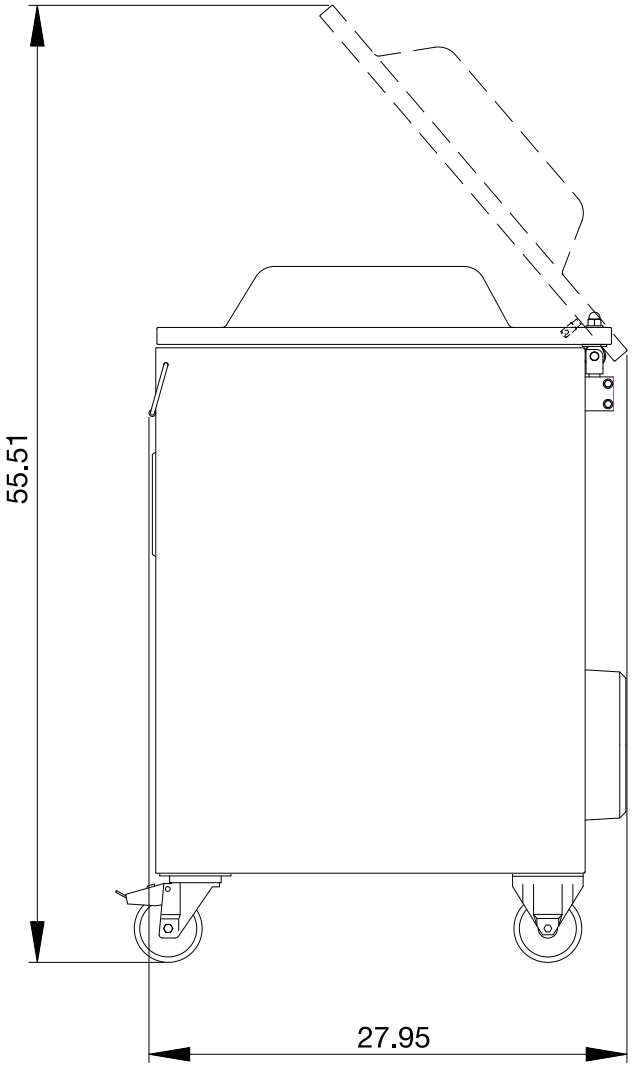
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CYCLONE201D
CYCLONE203D
CYCLONE203D+









Dimensions expressed in inches

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