

# ATMOVAC

## INDUSTRIAL VACUUM MACHINES



Made in the Netherlands

# FALCON

Maximize your productivity with the ATMOVAC FALCON80 industrial vacuum machine. Get the fastest, highest quality results on all your high-volume vacuum packaging needs.



### SINGLE CHAMBER FLOOR MODEL

- High lid (9.25")
- 30" and 20" seal beams in a "L" configuration
- Standard Digital control with Sensor control and Time control
- Aluminium chamber and lid with sight glass
- Pump maintenance and cleaning program
- Removable silicon holders for easy cleaning and maintenance
- Insert plates included

### FALCON80

<b>Standard</b>	Double Sealing Bars "L", Time Control, Double Seal
<b>Power</b>	208V, 3PH, 3400W, 16A
<b>Chamber size (L x W x H)</b>	20" x 30" x 9.25"
<b>Seal bar</b>	1 x 30" (front), 1 x 20" (right)
<b>Pump speed</b>	100 m <sup>3</sup> /h
<b>Machine cycle</b>	15-40 sec
<b>Dim. (L x W x H)</b>	32.25" x 35.5" x 41.25"
<b>Net weight</b>	500 lbs
<b>Ship dimensions</b>	40.5" x 37.5" x 54.25"
<b>Ship weight</b>	586.5 lbs

#### Optional add-ons:

- Soft Air
- Sensor Control\*
- Liquid Control\*\*
- ACS\*\*\*
- Gas flush
- 3rd seal bar
- Cut-off Seal
- Wide Seal (0.39")
- Bi-Active Seal
- ESD Configuration (in combination with Bi-Active Seal)



**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.

### 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.

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

GAS FLUSH KIT: 0903040 (FRONT - RIGHT "L"), 0903044 (FRONT - REAR), 0903042 (LEFT - RIGHT)

LIQUID CONTROL KIT: 0930124

SERVICE KIT: 0930140



**Busch pump**

Powerful, reliable & maintenance friendly

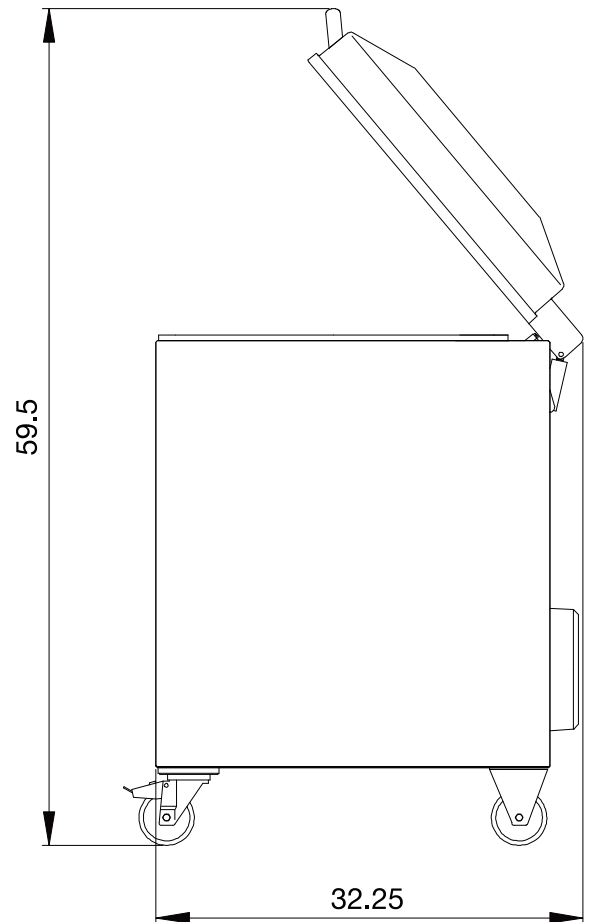
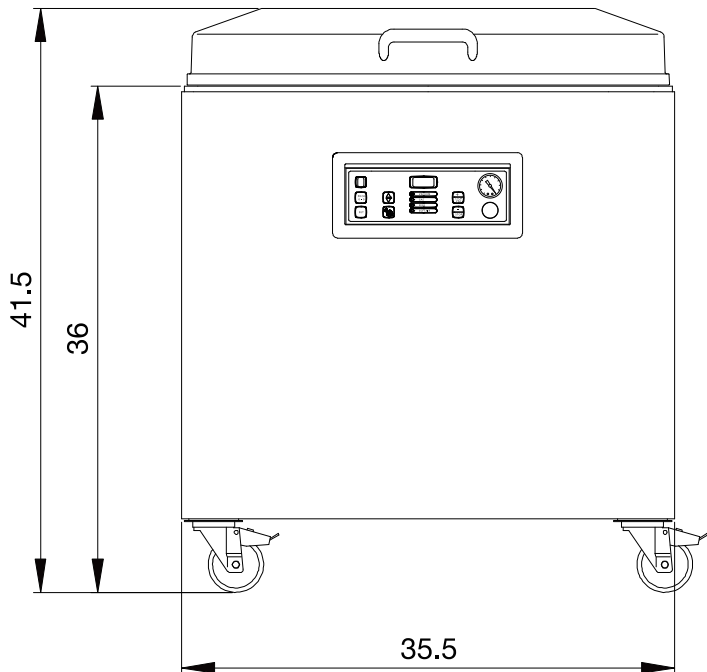
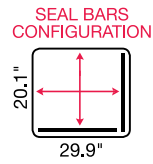
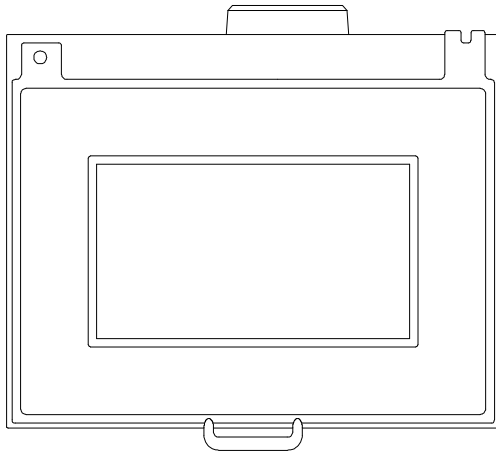
\*Sensor Control: The vacuum process will end as soon the preset percentage has been reached.

\*\*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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Dimensions expressed in inches