

VACUUM MACHINES



series are intended to deliver results powerful pumps and large holding capacities will get your production going in no time. Our CYCLONE units come standard with a 10 program

- % of VACUUM
- VAC+

- SOFT AIR

Standard

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

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

Sensor control*, 2 x sealing beams Chamber size 20.5" × 19.7" × 7.9" Seal bar 2 x 20.5" Pump speed 75 m³h

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.

GAS KIT - Allows for gas flush packaging.

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

Can be ordered with our ACS panel with advanced features including:

ATMØV/C

CYCLONE

- 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)





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

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.



Busch pump Powerful, reliable & maintenance friendly

> All in a cost and space effective solution!

CYCLONE201D CYCLONE203D







