

VACUUM MACHINES



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 **CYCLONE**201D 220V, 2500W, 19.5A, L6-30P

PHASE 3 **CYCLONE**203D

208V, 2500W, 18A, Hard Wire

Standard Sensor control*, 2 x sealing beams

Chamber size $20.5" \times 19.7" \times 7.9"$

 Seal bar
 2 x 20.5"

 Pump speed
 75 m³h

 Machine cycle
 15-35 sec

Dim. (L × W × H) $28" \times 27.4" \times 40.4"$

Net weight 364 lbs

Ship dimensions 30.7" x 31.5" x 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.







Warranty (1) year parts & labor

Can be ordered with our ACS panel with advanced features 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
- 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.



Busch pump

Powerful, reliable & maintenance friendly

All in a cost and space effective solution!



CYCLONE201D CYCLONE203D





