

# 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

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



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)

**All in a cost and space effective solution!**

### 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.

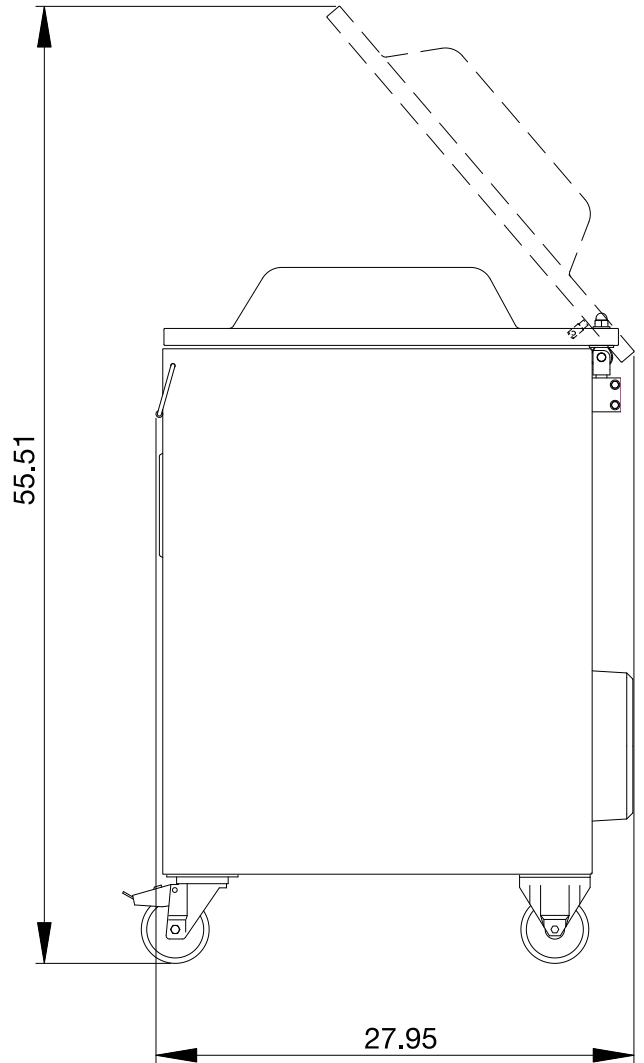
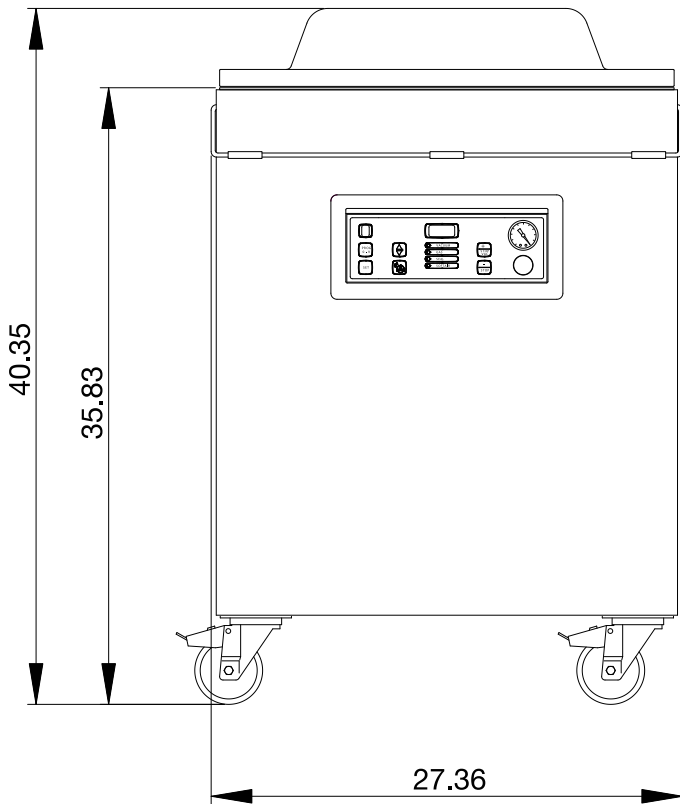
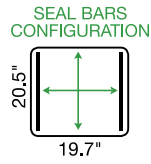
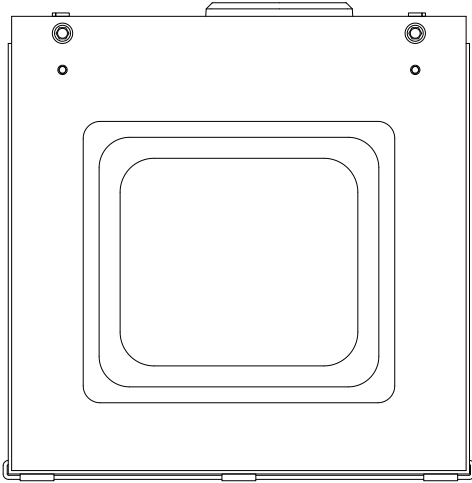
Warranty:  
1 year parts and labor,  
3 years parts (pumps,  
Teflon seal tape and  
gaskets are EXCLUDED  
from parts warranty)



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

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**CYCLONE201D**  
**CYCLONE203D**  
**CYCLONE203D+**



Dimensions expressed in inches