

ATMOVAC

PREMIUM CHAMBER VACUUM MACHINE

CYCLONE 201D48

Our CYCLONE series delivers results when time is of the essence. Oversized pumps and large vacuum chambers speed up production and maximize output capacity. This freestanding unit with locking wheels offers ultimate work-space flexibility.



ACS PANEL WITH ADVANCED FEATURES:

- LCD panel
- Software available in 5 languages
- 20 program memory
- USB connection
- Label printer compability
- HACCP compliance
- Secured multi-level access
- Online programming
- Marinating
- Tenderizing
- Red meat packaging
- Sequential vacuum
- Liquid control
- Gas flush (optional)



STANDARD CONTROL PANEL

- 10 program memory
- % vacuum
- VAC+
- Seal time
- Soft air
- Sensor control*
- Liquid control*
- Gas flush*

*optional as an add-on

Technical specifications

Seal bar 2 bars x 20.5"

Pump speed 48 m³h

Machine cycle 15 - 35 seconds

Chamber size 20.5"L x 19.7"W x 7.9"H

MODEL	CYCLONE 201D48
Watts	2500W
Amperage	19.5A
Material	Stainless steel exterior and interior chamber
NEMA	L6-30P
Volts	220V (1PH)
Dimensions (L x W x H)	28" x 27.4" x 40.4"
Weight	364 lb
Package length	30.7"
Package weight	397 lb
Warranty	1 year parts and labor. 3 years on parts only (pumps, teflon seal tape and gaskets are excluded from parts)

Made in the Netherlands

RETURNS ON YOUR INVESTMENT

- **Scale & food savings:** Control portions, extend the shelf life of food reducing costs.
- **Efficiency and growth:** Ensure quality with less labor and reach new markets.
- **Sous-Vide:** Integrate sous-vide cooking to get the most out of ingredients.



Becker Pump
Powerful, reliable & maintenance friendly



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