



Cosmos Vacuum Tumbler



Cosmos CVT Vacuum Tumbler is designed to accelerate the marination process using vacuum pressure and controlled tumbling action. By removing trapped air and allowing deeper seasoning penetration, it ensures uniform flavor infusion and improved product texture. Ideal for meat, poultry, and seafood processing.

COSMOS CVT



Construction & Design:

- Heavy-duty SS body with thickened barrel construction
- Barrel thickness: 3 mm and 4 mm (depends on model)
- Integrated inhale system for seasoning infusion
- Busch vacuum pump equipped for higher suction
- Hydraulic in-feed system available (optional)



Key Features:

- Vacuum-assisted tumbling for faster and uniform marination
- Variable speed control with Mitsubishi inverter
- Automatic control system with programmable total working time and pause cycles
- Enhanced suction capability for deeper flavor penetration

Build for: Hotels • Restaurants • Central & Cloud Kitchens • Industrial Canteens • Caterers • Food Courts • QSR Chains • Institutional Kitchens

Application: Meat • Poultry • Seafood processing

Capacities: 20, 50, 150, 300, 600, 1000, 1500, 2000 & 3000 kg per batch



Technical Specifications:

Model	CVT 20	CVT 50	CVT 150	CVT 300	CVT 600	CVT 1000	CVT 1500	CVT 2000	CVT 3000
Capacity (L)	8kg/batch	20kg/batch	60kg/batch	120kg/batch	240kg/batch	400kg/batch	600kg/batch	800kg/batch	1200kg/batch
Electrical	1.1HP/415V/3Ph/50Hz	2.25HP/415V/3Ph/50Hz	2.5HP/415V/3Ph/50Hz	3HP/415V/3Ph/50Hz	4HP/415V/3Ph/50Hz	6HP/415V/3Ph/50Hz	8HP/415V/3Ph/50Hz	10HP/415V/3Ph/50Hz	13.5HP/415V/3Ph/50Hz
Vacuum Pump	1HP	2HP	2HP	2HP	2HP	3HP	5HP	5HP	8.5HP
Dimension (WxDxH)	76x74x139cm	76x88x148cm	87x114x180cm	99x144x176cm	157x181x158cm	170x207x172cm	187x217x179cm	195x244x198cm	282x268x209cm
Net Weight	106kgs	134kgs	275kgs	326kgs	514kgs	638kgs	762kgs	931kgs	1217kgs