



COSMOS® VACUUM TUMBLER - ECO

Cosmos CVT ECO Vacuum Tumbler is an economical and efficient marination solution designed for chicken, vegetables, paneer, and other food products. Using vacuum pressure and controlled tumbling action, it enables faster flavor infusion, improved tenderness, and consistent seasoning throughout the batch.

CONSTRUCTION & DESIGN ●●●

Robust Stainless Steel body construction

Thickened SS tumbling barrel with tray

Integrated inhale system for seasoning

Compact and space-saving design

High-suction vacuum pump system

KEY FEATURES ⚡

Vacuum-assisted marination for uniform flavor penetration

Variable speed control with timer function (1 sec to 99 min)

Total working time with various speed control system

Clockwise and Anticlockwise system

Easy operation, maintenance & designed for batch processing



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

Application: Meat • poultry • seafood processing

Capacities: 20, 40, 60, 100 and 150kg per batch

TECHNICAL SPECIFICATIONS

Model	CVT20(ECO)	CVT40(ECO)	CVT60(ECO)	CVT100(ECO)	CVT150(ECO)
Capacity / Batch	20L/15kg	40L/30kg	60L/50kg	100L/80kg	150L/130kg
Electrical	30W / 220-240V / 1Ph / 50 Hz	240W / 220-240V / 1Ph / 50 Hz	240W / 220-240V / 1Ph / 50 Hz	900W / 220-240V / 1Ph / 50 Hz	900W / 220-240V / 1Ph / 50 Hz
Drum Size (WxDxH)	310 x 247 x 340mm	400 x 338 x 370mm	460 x 409 x 400mm	510 x 465 x 530mm	580 x 541 x 640mm
Dimensions (WxDxH)	698 x 310 x 485mm	856 x 430 x 906mm	886 x 492 x 979mm	1083 x 542 x 1076mm	1153 x 612 x 1157mm
Net Weight	25kg	35kg	44kg	70kg	90kg