



CVT 1000

CVT 50



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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.

CONSTRUCTION & DESIGN ●●●

Heavy-duty SS body with thickened barrel construction
Barrel thickness: 3 mm and 4 mm (depends)
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 flavour penetration

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

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 / Batch	8kg / batch	20kg / batch	60kg / batch	120kg / batch	240kg / batch	400kg / batch	600kg / batch	800kg / batch	1200kg / batch
Vacuum Pump**	1HP	2HP	2HP	2HP	2HP	3HP	5HP	5HP	8.5HP
Electrical	1.1HP / 415V 3Ph / 50 Hz	2.25HP / 415V 3Ph / 50 Hz	2.5HP / 415V 3Ph / 50 Hz	3HP / 415V 3Ph / 50 Hz	4HP / 415V 3Ph / 50 Hz	6HP / 415V 3Ph / 50 Hz	8HP / 415V 3Ph / 50 Hz	10HP / 415V 3Ph / 50 Hz	13.5HP / 415V 3Ph / 50 Hz
Dimensions (WxDxH)	76 x 74 x 139cm	76 x 88 x 148cm	87 x 114 x 180cm	99 x 144 x 176cm	157 x 181 x 158cm	170 x 207 x 172cm	187 x 217 x 179cm	195 x 244 x 198cm	282 x 268 x 209cm
Net Weight	106kg	134kg	275kg	326kg	514kg	638kg	762kg	931kg	1217kg

*CVT20 - Table Top Model | **Electrical specs includes the vacuum pump hp details