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TV 41 Turbo

TV 41 Turbo is a chamber vacuum sealer designed for professionals who work with vacuum packaging every day and require speed, reliability and continuous operation.

The 20 m³/h vacuum pump ensures fast cycles and consistent performance even under intensive use, while the Tecla Chef Assistant Pro system expands the range of applications with advanced functions such as marinating, infusion and degassing.

The large vacuum chamber of TV 41 and TV 41 Turbo allows packaging of larger formats or multiple products at the same time. The option to install a second sealing bar further increases productivity according to specific needs.

TV 41 TURBO: MORE SPEED, MORE PRODUCTIVITY

The high-capacity pump of TV 41 Turbo enables faster cycles and more efficient workflow management, especially when vacuum packaging is a repeated process throughout the day.

The 20 customizable programs allow experienced operators to precisely adjust every parameter, while also enabling process standardization and consistent results even when operated by less experienced staff.

TECLA CHEF ASSISTANT PRO: ADVANCED FUNCTIONS FOR PROFESSIONAL PROCESSING

TV 41 Turbo integrates the Tecla Chef Assistant Pro system, transforming the machine into a more complete tool that supports not only preservation but also food preparation processes.

Dedicated programs assist operations such as marinating, infusion and degassing, reducing processing times, improving flavor absorption and ensuring more uniform and repeatable results.

TRADITIONAL VACUUM OR MODIFIED ATMOSPHERE: MAXIMUM FLEXIBILITY

The machine is equipped for inert gas (MAP) packaging, a useful function for specific applications related to product preservation and presentation. The gas function is fully flexible: it can be activated when needed or excluded, allowing the machine to operate in traditional mode without any limitation.

RELIABILITY AND BUILD QUALITY

TV 41 Turbo is designed to ensure long-term reliability even under intensive working conditions.

The structure is entirely made of AISI 304 stainless steel, ensuring durability, hygiene and easy cleaning, essential features in professional environments.

The machine is manufactured in Italy using selected components, including an Italian-made oil-lubricated vacuum pump designed to deliver high performance and continuous operation even under heavy workloads.

WHEN TO CHOOSE TV 41 TURBO

TV 41 Turbo is the ideal choice when vacuum packaging is a central and repeated part of daily operations and there is a need to increase cycle speed and overall productivity.

Perfect for restaurants, catering services and food laboratories handling medium to high volumes, requiring reliability, continuity and support for advanced processes such as marinating, infusion and degassing.

SEE ALSO

TV 41 - same structure and dimensions, with standard pump and functions

TV 46 - longer sealing bar and larger chamber, designed for bigger packaging formats

TV 31 Turbo - more compact version with advanced functions and reduced footprint

Technical Specifications	
Model	TV 41 Turbo
Sealing bar	1 x 41 cm (standard) 2 x 41 cm (double sealing bar)
Max external dimensions	53,5 x 59,8 x 43,6 (h) cm
Weight	68 kg
Inert gas flushing for MAP	activated via display, 2 nozzles (standard) 2 + 2 nozzles (double sealing bar)
Pump	20 m³/h
Second sealing bar	optional
Number of programs	20
Tecla Chef Assistant Pro	yes (assisted marinating, shellfish cleaning, degassing)

Jar vacuum	yes
Automatic oil dehumidification	yes
Max chamber dimensions	44 x 44,8 x 17 (h) cm
Voltage	220-240 V / 50-60 Hz
Max power consumption	750 W
Compliance	CE
EAN	8055954800444

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