



Lid Vacuum

The **Lid Vacuum** by **Tecla** is a professional vacuum machine for screw-top glass jars and other glass containers. It's the ideal solution for preserving sauces, preserves, spices, creams, artisanal products or delicate foods that cannot be packaged in bags.

Thanks to its **automatic electronic cycle**, the machine reaches a high vacuum in just a few seconds, ensuring maximum food safety and prolonged conservation without compromising quality or freshness.

With Lid Vacuum by Tecla you can not only vacuum pack your foods in jars, but also try **jar sous-vide cooking**, an innovative technique that allows cooking directly in the glass jars. This way, aromas remain intact, and dishes are healthier and ready to serve or store.

Choose Lid Vacuum Tecla, the made-in-Italy vacuum machine for glass jars, and bring into your kitchen or lab a compact, professional and reliable solution.

Why choose Lid Vacuum Tecla?

- Designed specifically for glass jars with screw caps and other glass containers, no adapters needed.
- Professional preservation keeps aromas, freshness and quality of sauces, preserves, spices, creams and artisanal products.
- $^{\circ}\,$ High and fast vacuum reaches up to 800 mbar in seconds thanks to the automatic electronic cycle.
- Perfect for delicate foods no compression, no risk of crushing.
- o Innovation with jar sous-vide cooking cook inside the jars while preserving flavors.
- Made in Italy reliability stainless steel build, two professional vacuum pumps (2x15 L/min) with top craftsmanship.
- Compact and lightweight, easy to move and place on any work surface.

Ideal Applications

- ° Restaurants and delis that want to preserve sauces, creams and condiments in jars while preserving freshness and quality.
- ° Food labs and artisanal producers making preserves, pestos, spices, creams or special preparations to be vacuumed.
- ° Farmers and local producers that want to pack and distribute their goods in glass jars, ensuring safety and long shelf life.
- Cooking enthusiasts and demanding home users looking for a professional vacuum machine for better food preservation or experimenting with jar sous-vide.

Also check out

Lid Vacuum Plus - same powerful performance with space for larger or multiple smaller jars.

Lid Vacuum Plus Turbo - top-power model with 40 L/min pump for intensive use.

Technical Specifications	
Model	Lid Vacuum
Structure	Stainless steel
Max vacuum	800 millibar
Cycle control	Electronic board
Vacuum pump	Self-lubricating – 2 × 15 L/min
End of cycle	Automatic
Power supply	230 V / 50 Hz
Maximum machine dimensions	25 × 25 × 40 cm
Internal cylinder dimensions	Diameter 19 cm - Height 23 cm
Weight	6 Kg
Certification	CE

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