



Lid Vacuum Plus

The **Lid Vacuum Plus** by **Tecla** is a professional vacuum machine designed for **screw-top glass jars and other glass containers**. Compared to the standard model, the Lid Vacuum Plus features a **larger 29 cm chamber**, allowing not only use of taller, more capacious jars but also stacking of smaller jars in a single cycle—greatly boosting productivity and efficiency.

Thanks to its **automatic electronic cycle**, the machine reaches high vacuum in just a few seconds, ensuring food safety and optimal preservation of preserves, sauces, spices, creams, and artisanal products.

Beyond standard vacuum preservation, the Lid Vacuum Plus also allows you to try **jar sous-vide cooking**, an innovative technique that cooks directly in glass jars, preserving aromas and nutrients for healthier, more flavorful dishes.

Why choose Lid Vacuum Plus Tecla?

- **29 cm high chamber** ideal for tall jars and stacking small jars in one cycle.
- **Professional preservation** keeps aromas, freshness, and quality of sauces, preserves, spices, creams, and artisanal products.
- **Powerful fast vacuum** up to 800 mbar in seconds via automatic electronic cycle.
- **Perfect for delicate foods** no compression or crushing risk.
- **Innovation with jar sous-vide cooking** cooking directly in jars preserves flavor.
- **Reliable Made in Italy** stainless steel build, dual 15 L/min pumps (30 L/min total).
- **Compact and sturdy** easy to move and place anywhere.

Ideal Applications

- **Food labs and artisan producers** needing flexibility with jars of different sizes.
- **Restaurants and delis** that prepare and package sauces in large jars or multiple jars at once.
- **Local farms and producers** looking to preserve authentic goods efficiently.
- **Cooking enthusiasts** who want to experiment with jar sous-vide using jars of various dimensions.

Also check out

Lid Vacuum - compact model with standard chamber.

Lid Vacuum Plus Turbo - upgraded version with 40 L/min pump for higher performance.

Technical Specifications	
Model	Lid Vacuum Plus
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 × 49 cm
Internal cylinder dimensions	Diameter 19 cm - Height 29 cm
Weight	6,5 Kg
Certification	CE

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