



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

- $^{\circ}\,$ 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 x 25 x 49 cm
Internal cylinder dimensions	Diameter 19 cm - Height 29 cm
Weight	6,5 Kg
Certification	CE

TECLA s.r.l. Via del Perlar, 78/A 37135 VERONA, Italy P.IVA IT02046620239 info@teclasottovuoto.com tel: +39 045 581941 fax: +39 045 583729