



Lid Vacuum

The Lid Vacuum is an extraordinary tool that allows you to create a cold vacuum in jars and other glass containers (for example: screw cap jars, jars, Weck jars) of sufficient thickness.

Packaging inside a rigid container allows you to obtain the benefits of vacuum preservation with the certainty of avoiding crushing the delicate product. It can also be used to restore the loss of vacuum obtained with other systems or for foods that would be damaged by the heat of pasteurization (such as pesto, raw vegetables, truffles, dry products, etc.).

Indispensable for vacuum jar cooking.

Scheda tecnica	
Model	Lid Vacuum
Bodywork	Stainless Steel
Max Vacuum	800 millibar
Cycle control	Electronic Card
End of the cycle	Automatic
Voltage	volt 230 /Hz 50
Dimensions	cm 25x25x40
Weight	6 Kg
Rules	CE

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