



vacuum packers

from the UK's leading supplier
of commercial equipment to
the catering, food, bakery and
butchery industries



commercial ovens



food slicers



food preparation



vacuum packers



butcher's blocks

vacuum packers from Mainca UK

Vacuum packing has been used for many years to extend the shelf life of meat and fish to ensure the food is kept in a safe condition and not potentially harmful to people's health. Today, the advantage of sealing products in an airtight bag and drawing any remaining air out has been extended to all areas of food preparation.

Products such as vegetables, fish, cheese and cooked food can have extended shelf life if vacuum packed. All foods can be refrigerated for use days or even weeks later (see storage life table below). "Sous Vide" (boil in a bag) is becoming very popular and is used in restaurants and commercial kitchens and offers flexibility as well as extended shelf life.

Mainca UK has been selling vacuum packers to the catering industry for many years. All our chamber vacuum packers are made by Tepro SA who have designed and manufactured machines and pumps for over 40 years. Unlike many of their competitors, Tepro would never consider fitting imitation pumps to reduce costs. All their machines have pumps fitted of their own manufacture, ensuring their products are produced to the highest standard.



Vacuum packers approximate storage life

	Natural duration (days)	Vacuum refrigerated (days)
Meat	3	15
Fish	3	12
Vegetables	7	25
Ham	5	20
Cooked dishes (e.g. rice, pasta)	3	15

for the latest vacuum packers and all our other food preparation equipment

call 01753 684025
[www.mainca.co.uk/vacuum packers](http://www.mainca.co.uk/vacuum-packers)

Vector range of table top vacuum packers



TK33/TK43 PRO

Compact Vacuum Sealer for restaurants, requiring to vacuum seal small portions for re-use at a later time. The TK range is very easy to clean, fast suction speed, secure sealing system and an inner tray which protects the unit from excess liquids.

This unit also has a flexible suction arm which is used to vacuum jars, where the lid is fitted with an adaptor which permits the air to be extracted.

TK33

Table top model – Pump 16L/min

Motor 240V, 1 phase

Seal bar 330mm

Overall dimensions (mm) 365 x 185 x 80

Weight 4Kg

Option Casing in Stainless steel

TK43 PRO

Table top model – Pump 32L/min

Motor 240V, 1 phase

Seal bar 430mm

Overall dimensions (mm) 480 x 250 x 155

Weight 8Kg

Option Vacuum box – 330 x 170 x 90 with a capacity of 2.5L (fits both TK33 and TK43)

Supplied with a starter pack of vacuum bags and 2 jar sealing caps, which are used to puncture the jar lid.
Stainless steel casing as standard

Vacuum bags

VPPL 150 x 300	150mm x 300mm bags x 100
VPPL 200 x 300	200mm x 300mm bags x 100
VPPL 250 x 350	250mm x 350mm bags x 100
VPPL 250 x 500	250mm x 500mm bags x 100
VPPL 300 x 400	300mm x 400mm bags x 100



PP3.3

New to our range, this table top vacuum is unique in its class. It has a domed lid and a flat surface chamber, making it much easier to clean and use. It is ideal as a front of shop machine with the added advantage of recessed finger slots to move the unit around.

It is very easy to clean and use having removable seal bars which leave a smooth flat surface to wipe down. Two simple press pads operate the machine, one setting the vacuum whilst the other window controls the seal time of vacuum bag.

PP3.3

Table top model

Pump 4m³, 0.1kW, 240V single phase

Overall dimensions (mm) 320 x 375 x 250

Chamber size (mm) 288 x 308 x 86

Front sealing bar 250mm wide with single seal

Weight 20Kg

VPPL 300 x 500	300mm x 500mm bags x 100
VPPL 400 x 600	400mm x 600mm bags x 100
Sous vide bags	
SVB 2030	200mm x 300mm bags x 1000
SVP 2535	250mm x 350mm bags x 500
SVP 3040	300mm x 400mm bags x 500



PP4.2

This mid size packer in our table top range is ideal for use in restaurants for preparing sous vide sauces and as a second unit in butcher shops where a separation is required between cooked and raw meat machines.

With a one piece highly polished stamped stainless steel chamber this model includes all the unique features of the popular PP5.2 model in a smaller unit.

PP4.2

Table top model

Pump 6m³, 0.37kW, 240v single phase

Overall dimensions (mm) 350 x 445 x 330

Chamber size (mm) 310 x 365 x 125

Front sealing bar 270mm wide with single seal

Weight 35Kg



PP5.2

The PP5 range was introduced in the UK 20 years ago and continues to be a market leader of its size. Improvements are continually introduced, the latest being a one piece highly polished stamped stainless steel chamber with rounded edge to facilitate cleaning.

We still supply, unlike the competition, this model with a 21m³ pump for speed and efficiency. We always strive to offer the best machine on the market, this model includes as standard 3 chamber spacer boards – double seal weld – simple touch pad controls.

Also, unique to this model we offer a forward hinged casing, whereby the whole body of the machine can be tilted forward to allow full access to all working components when servicing is required.

PP5.2

Table top model

Pump 21m³, 1.5kW, 240V single phase

Overall dimensions (mm) 530 x 545 x 365

Chamber size (mm) 465 x 425 x 160

Front sealing bar 445mm wide with double seal

Weight 80Kg

Optional model

PP5.4G has a gas injection option, double seal and programmable microprocessor control.

Vector range of floor standing vacuum packers



PP12

Floor standing model constructed in stainless steel including lid and microprocessor control.

PP12

Pump 63m³, 3kW, 415V three phase

Overall dimensions (mm) 750 x 710 x 1005

Chamber size (mm) 500 x 680 x 180 with two 645 parallel front and rear bars or two 465 parallel side bars or 580 and 465 L bars, all with one sealing and one cut off strip.

Weight 220Kg

Optional models

PP12A 63m³, 240V single phase

PP12G With gas injection option

PP12G/A With gas injection option 240V



PP22

Floor standing model constructed in stainless steel including lid and microprocessor control.

Pump 63m³/100m³, 3kW, 415V or 240V motor

Overall dimensions (mm) 1208 x 732 x 995

Chamber size (mm) 2 x 534 x 608 x 180

Two sets 490 parallel front and rear bars, all having one sealing and one cut off strip.

Computer programmable control to special order.

Weight 320Kg

Optional model PP22G with gas injection



PP25

The PP25 flat bed vacuum packer represents the latest technology in these type of machines, constructed entirely out of stainless steel. It is floor standing, constructed in stainless steel with a gas injection system and suitable for packing in a monitored atmosphere.

The PP25 has been designed to be easily operated, cleaned and maintained. The base of the vacuum packer is flat and the sealing bars are operated by the use of air driven pistons, which are controlled by a multi-functional microprocessor control system.

Chambers (pcs) 2

Size of operation stands (mm) 1690 x 885 x 22

Number of sealing bars (pcs) 2 x 2

Sealing bar length (mm) 650

Vacuum pump rate (m³/h) 100/160

Power supply (V/Hz) 415/50/3

Power rating (kW) 5.5

Overall dimensions (mm) 1690 x 1000 x 1345

Weight 600Kg

Also includes Gas flusing: soft-aeration: cut-off systems.



prices and more information

call 01753 684025, or fax 01753 682611

alternatively you can email Mainca at: enquiries@mainca.co.uk

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