



### Product Summary

High-performance industrial cooker designed and manufactured by **MECALSA**, specialized in vacuum cooking of tuna and similar products. Equipped with **Fresh-Steam technology, vacuum cooling**, PLC control and intelligent programs adapted by species, weight or size, it ensures uniform cooking, maximum production efficiency and minimal yield loss.





# MC-VAC VACUUM COOKER

## BASE PROGRAM – FRESH-STEAM

### System Description

The **Mecalsa MC-VAC Vacuum Cooker – Base Fresh-Steam Program** has been developed to meet the demands of modern food processing industries. Its system combines **controlled steam cooking** with **vacuum cooling**, optimizing heat transfer while preserving the product's properties.

The equipment is managed by an **industrial PLC with a color touchscreen**, allowing the operator to select specific programs according to the product's species, size or weight. During operation, the system provides real-time information on cooking parameters, valve status and cycle progress, ensuring accuracy, safety and repeatability.

Its robust design and full stainless-steel construction make it a reliable and durable solution for demanding industrial environments.

### Fresh-Steam Cooking Technology

**Fresh-Steam** technology combines steam and vacuum to achieve:

- ✓ Uniform and controlled cooking
- ✓ Significant reduction of yield loss
- ✓ Higher final product yield
- ✓ Improved texture and quality of tuna
- ✓ Stable and repeatable processes

**Vacuum cooling** accelerates product stabilization after cooking, reducing processing times and optimizing productivity.

### Control System

- ✓ High-performance industrial PLC
- ✓ Color touchscreen interface
- ✓ Specific programs by species, weight or size
- ✓ Real-time process visualization
- ✓ Precise control of valves and critical parameters





# MC-VAC VACUUM COOKER

## BASE PROGRAM – FRESH-STEAM

### Technical Features

- ✓ Available with **1** or **2 doors**
- ✓ **Hydraulic door** opening and closing system
- ✓ Cylindrical body with thermal insulation
- ✓ **Motorized** loading and unloading system
- ✓ Design focused on **easy maintenance**
- ✓ Ready for integration into **industrial processing lines**

### Technical Data

Parameter	Specification
Model	MC-VAC Base Fresh-Steam Program
ID	MC FS-2000 · MC VAC-2000
Material	Stainless steel AISI 304 or AISI 316
Door configuration	1 or 2 doors
Closing system	Hydraulic
Available diameters	1800 / 1900 / 2000 mm
Total length	Between 8 and 12 meters
Loading system	Motorized
Unloading system	Motorized
Cooking type	Steam (Fresh-Steam)
Cooling	Vacuum water spray
Control system	Industrial PLC
Interface	Color touchscreen
Power supply	380 / 400 V – 50 / 60 Hz
Main application	Industrial tuna cooking

