

**DISTFORM**  
FOODSERVICE TECHNOLOGY

Tel. +34 902 101 890

[comercial@distform.com](mailto:comercial@distform.com)

[www.distform.com](http://www.distform.com)



# **DISTFORM**

FOODSERVICE TECHNOLOGY

 **TekSeries**





**TekSeries** is the result of dreams, research and teamwork.

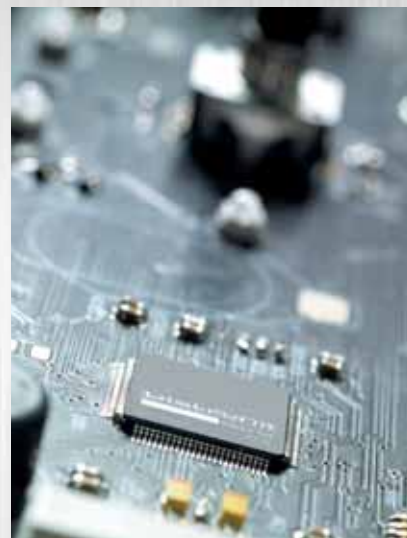
At **Distform**, a leading company manufacturing professional kitchen equipment for more than 20 years, we felt that we needed to take a step forward.

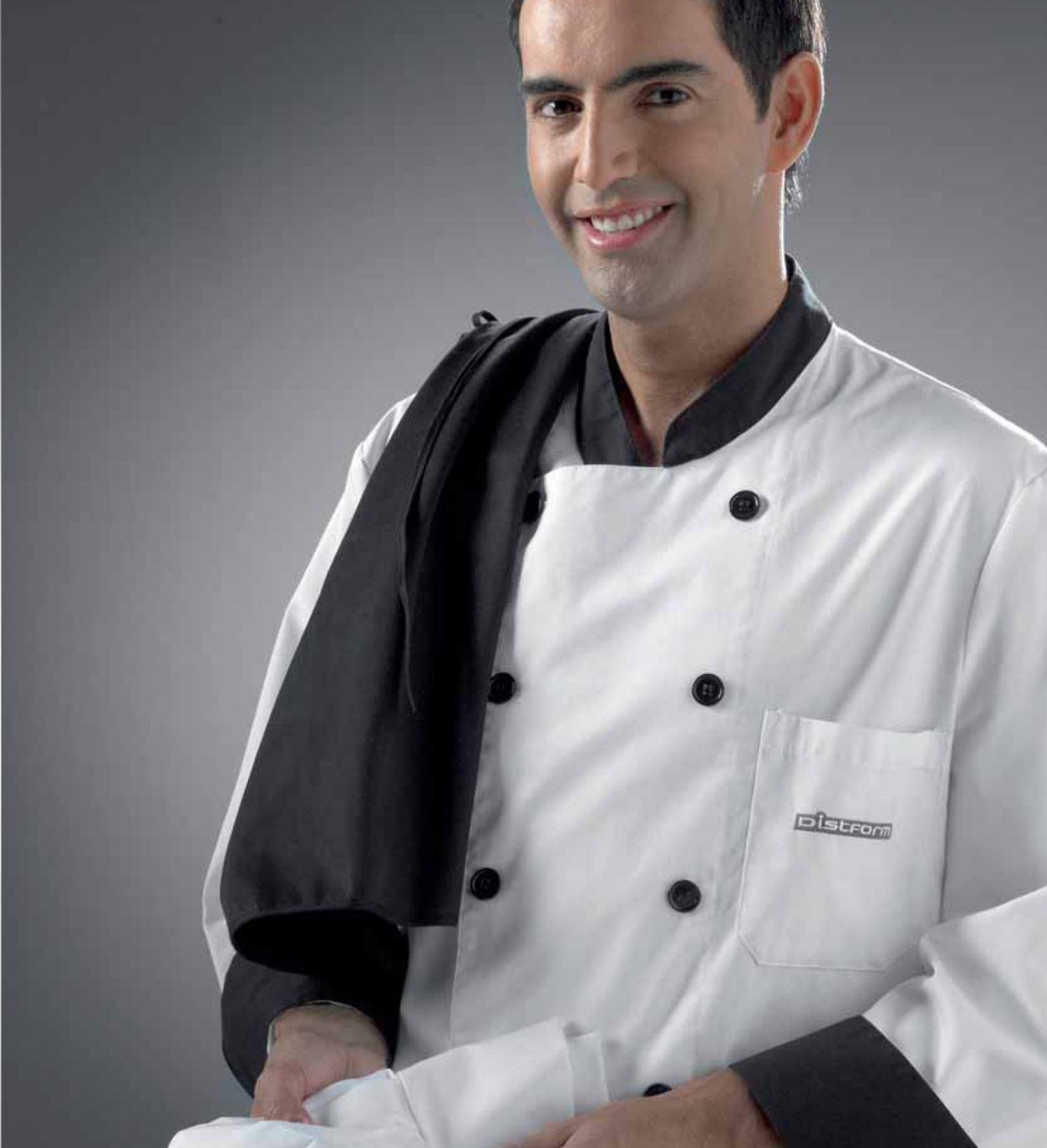
Our desire is to make equipments that really offer clear advantages for professional kitchens and that will improve quality of life in them. Because of this, we have worked very hard alongside the professionals who can best advise us: the chefs.

Together with them, we have learned from their needs, developing up latest generation equipment with our R+D+i team, manufacturing models with our latest production technologies, testing and correcting anything we needed to improve...

And, finally, as a result of all this effort, we are delighted to present you **TekSeries**, the new system to get more out of the kitchen.

With **TekSeries** we make kitchens evolve. We move, do you come?





# **TekSeries**

The innovative **TekSeries** product range represents a new way of understanding the kitchen of the 21st century. Its complete range of latest-generation equipments incorporates the most avant-garde technologies making possible to obtain the maximum return on investment, better food quality and more time to enjoy.

**Tekseries** consists of a complete range of equipments that will allow you to meet all your needs.

We present you the **TekSeries system**



## TekSeries offers:

- Greater **profitability** for your business
- Better **quality** menus
- More **time** to enjoy



### Profitability

#### Profitability

- High productivity
- Reduced waste
- Considerable savings on raw material purchases
- Optimized work station
- Increased range of menus



### Product quality

#### Product quality

- Enforce sensory qualities
- New flavours, aromas and textures
- Same quality at any production or regeneration point
- Precision in results



### Time to enjoy

#### Time to enjoy

- Reduction in working hours
- Optimum or flexible working hours
- Standardized production
- Flexibility in unforeseen circumstances
- Makes service simpler and more flexible
- Improves quality of life



 **TekVac**



**TekVac** consists of a full range of vacuum packing machines incorporating the most advanced technology on the market.

Conceived and designed with the help of well-known chefs in terms of the application of cooking techniques and management systems. With **TekVac** you will be able to achieve perfect vacuum packaging with airtightness guaranteed.

This ensures that food can be properly cooked or kept inside the bag thanks to the absence of oxygen. In this way, the proliferation of bacteria is prevented, achieving better food safety.



Aluminium hinges



Sealing system without connections



Oil viewer



Panel screen to visualize the whole process

## Benefits of **TekVac**:



Lengthens  
the useful life  
of the food



Greater food  
safety



Maintains  
sensory quality.



New flavours,  
aromas and  
textures



Reduces  
waste



Protection  
against burns  
from freezing



Standardised  
production



Makes service  
simpler and  
more flexible





## Types of vacuum packing

### 100% vacuum

It consists of packaging the food by extracting all the air from the bag. That provides a mean in which most bacteria cannot multiply due to the absence of oxygen.

### Packing with base liquid

This consists of vacuum packing the food together with a base liquid. This liquid could be an aromatised oil, for example. In this way, the food is impregnated with these aromas very homogeneous and effectively, without any kind of cooking or additional heat. It must be taken into consideration that low-temperature treatment (60 °C to 70 °C) helps to speed up the process.

### Impregnations

We can achieve impregnations thanks to the fact that the extracted air from porous food is replaced by the base liquid, taking on its colour and aromas. An excellent example is the packing of pears in wine: pears take on the reddish colour of the wine as well as its taste and flavour, maintaining the crunchy texture of a semi-ripe pear.

### Modified atmosphere

This involves packing the food by extracting all the air from the bag and injecting a mixture of an appropriate atmosphere, such as nitrogen, which does not alter the composition of the food, and, very often, a CO<sub>2</sub> mixture, which avoids the proliferation of micro-organisms. In many cases, nitrogen is used to protect fragile food.



## General specifications

- Controlled visualization of the whole process
- Tabletop machines made entirely of stainless steel AISI 304
- Chamber with rounded corners for easy cleaning
- Movable welding bar with no connections
- Polythene sheets inside the chamber, increasing the vacuum speed and regulating the working height
- Double 2 x 4mm weld
- Soft air, making the bag adapt better to the product
- Vacuum plus, forcing the air out of porouse food
- External vacuum
- Inert gas intake
- Memory with 100 programmes allowed



### T-Vac E-310

Pump capacity: 6 m<sup>3</sup>/h

Chamber measurements (mm): 330 x 330 x 90

Exterior measurements (mm): 410 x 450 x 330

Weight (aprox): 28 kg

Voltage: 230/1/50 Hz

Power: 0,25 kW





## T-Vac 410

Pump capacity: 20 m<sup>3</sup>/h  
 Chamber measurements (mm): 430 x 430 x 180  
 Exterior measurements (mm): 505 x 565 x 445  
 Weight (aprox): 40 kg  
 Voltage: 230/1/50 Hz  
 Power: 0,75 kW

## T-Vac 430

Pump capacity: 20 m<sup>3</sup>/h  
 Chamber measurements (mm): 570 x 450 x 180  
 Exterior measurements (mm): 650 x 585 x 445  
 Weight (aprox): 45 kg  
 Voltage: 230/1/50 Hz  
 Power: 0,75 kW

## T-Vac 432

Pump capacity: 20 m<sup>3</sup>/h  
 Chamber measurements (mm): 570 x 450 x 180  
 Exterior measurements (mm): 650 x 585 x 445  
 Weight (aprox): 45 kg  
 Voltage: 230/1/50 Hz  
 Power: 0,75 kW



 **TekTherm**

**TSC**  
THERMAL STABILITY CONTROL

075

100

032

28  
PROG.



**TekTherm T06**

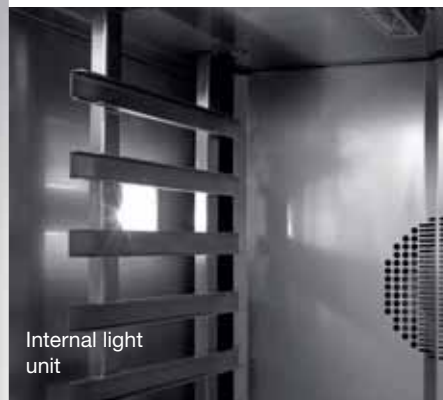
**TekTherm**, the best high-precision range on the market to achieve lowtemperature cooking and high-quality product regeneration.

Thanks to the teamwork with chefs, we have solved problems providing efficient technological solutions.

Incorporating **TSC Technology**, a technological control patented by **Distform** able to offer the highest levels of precision and consistent results both in low-temperature cooking and product regeneration.

**TekTherm** guarantees low temperature cooking with accuracy as well as standardized results in regeneration processes.

All the process is kept under control in a very easy and intuitive way, and can be used by very different kind of users, with or without knowledge.



Internal light unit



Core probe



Easy-to-clean glass door



Intuitive and easy use control panel



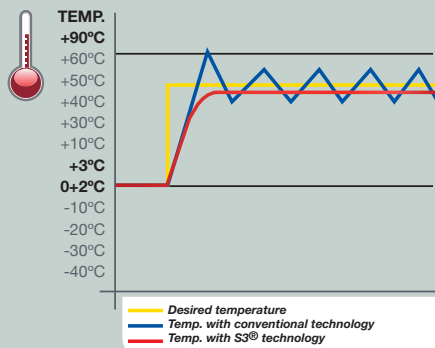
Removable guides





Our obsession is to move forward by solving the problems set out by our customers.

To tackle such challenges **Distform** invests heavily in developing its own technology for full control of the machines it manufactures.



*Comparison of the oscillations in temperature offered by current technology compared with the stabilisation offered by TekSeries TSC Technology.*

# TekTherm

## TSC Technology

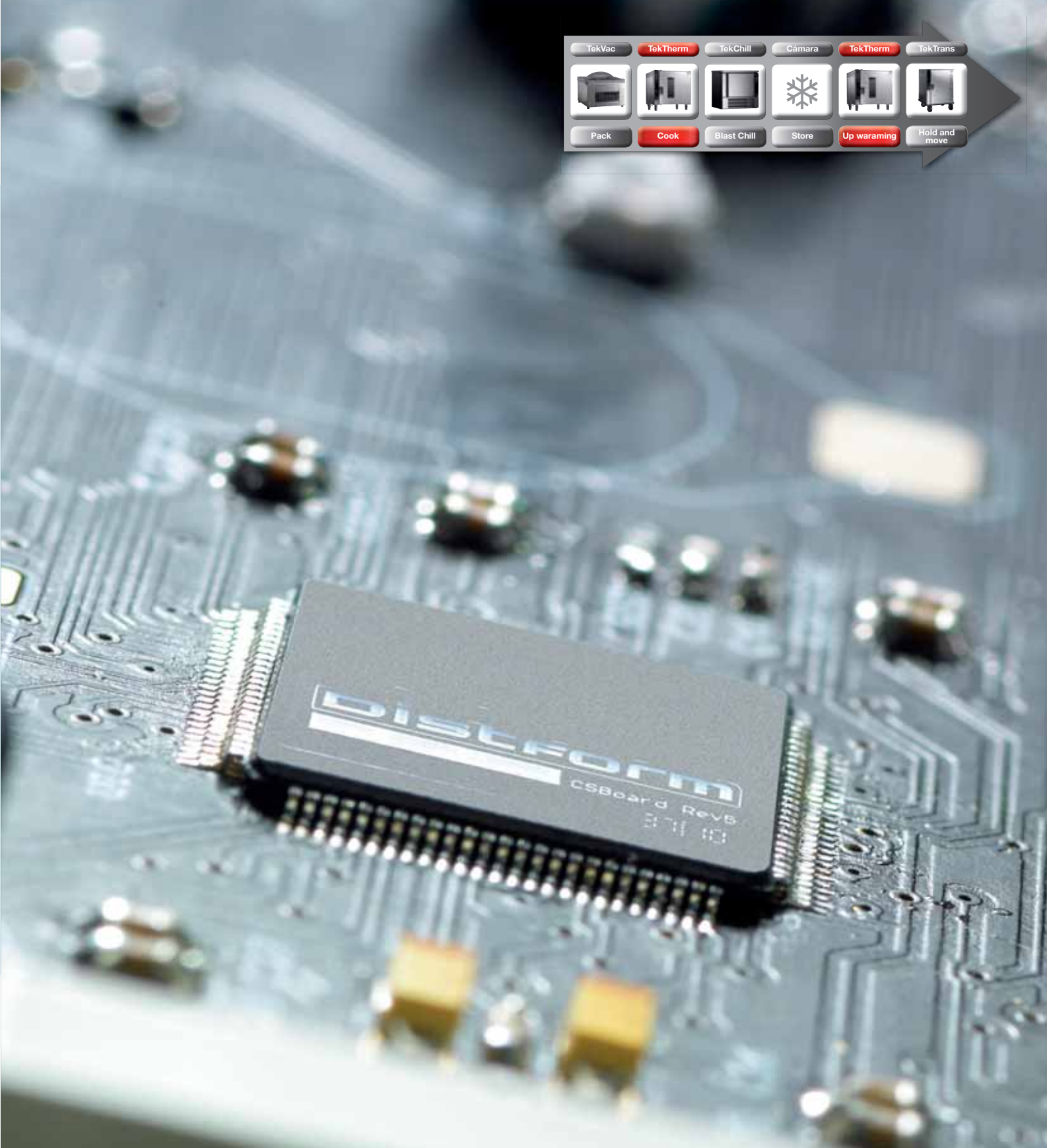
This technology is the result of the hard study and teamwork over the last few years done by the R+D+i **Distform** team, which has been able to listen, understand and solve the problems set out by cooks.

The achieved results have been excellent thanks to the **TSC Technology** (Semiconductor Switching System), an innovative electronic temperature control able to offer an optimal accuracy. This technology is pending to be patented\* by **Distform** and is suitable both for regenerating and cooking at low temperatures.

With this technology, you will be able to regenerate and cook at low temperatures up to 20 Gastronorm 1/1, with food vacuum packed previously or not. You decide. This way, it is possible to obtain very good quality and homogeneous food, even producing huge quantities at the same time.

Pay for what you need. This has been a premise pursued by the whole team, offering a machine at a price that matches your real needs. You have efficiency and precision within your grasp, with high productivity at a very competitive price, as on regeneration and low temperature cooking we are only interested in certain functions included in the **TekTherm**.

\* n° of patent: U201030938



TekVac	TekTherm	TekChill	Cámara	TekTherm	TekTrans
Pack	Cook	Blast Chill	Store	Up warming	Hold and move



## Low-temperature cooking and vacuum cooking

Once the food has been prepared, it is cooked at low temperatures, often using extended cooking times which can reach up to 36 hours.

In order to get repetitive processes, it is necessary a constant temperature. For example, fish and poultry are very sensitive to temperature oscillations and they require advanced technology able to maintain stable temperatures for getting optimal results.

With **TekTerm**, you can carry out this process thanks to its integrated **TSC Technology**, ensuring a precise, constant temperature in the chamber, with no oscillation for always achieving perfect results.



# The art of regenerating

Precision. Simplicity. Safety.



## What is regenerating?

Regenerating is a process with the objective of recovering the temperature of the cooked food after being subjected to a blast chilling process, maintaining the quality, nutritional and sensor qualities of the original course.

Regeneration is a key step when recovering the temperature of the food, since when it is not done in optimal conditions, all the material, work and time invested in the process are useless. Many times, regeneration is not done in the same kitchen where the cooking was previously done, but in other centres or kitchens (called “satellite kitchens”) and also by different personnel.

**TekTherm** equipments have been designed with an easy and intuitive control but also powerful and effective. This way, different kind of users will be able to regenerate by only pressing a button or cook at low temperatures controlling all the parameters of the process.





## General specifications

- Convection cooking up to 180 °C
- Mixed convection and steam cooking from 30 °C to 180 °C
- End of cycle control:
  - By time
  - By probe
  - Continuous
- Humidity control from 0% to 100%
- Steam extraction in open/closed chamber
- Digital temperature and steam indicators
- Digital current program indicator
- Digital time/core probe indicator
- Automatic preheating system
- Memory for storing 100 programs
- Control panel in highly resistant backlit glass for easy cleaning
- Precision S3 Technology
- Double-glazed door with tempered glass, opening for easy cleaning

## Accessories

- Core probe
- USB
- Data download software (HACCP + cooking programs)

### TekTherm T06

Capacity: 6 GN 1/1  
Distance between guides: 70 mm  
Frequency: 50 Hz / 60 Hz  
Power: 7,5 kW  
Thermal precision: TSC Technology





## TekTherm T10

Capacity: 10 GN 1/1  
Distance between guides: 70 mm  
Frequency: 50 Hz / 60 Hz  
Power: 7,5 kW  
Thermal precision: TSC Technology



## TekTherm T20

Capacity: 20 GN 1/1  
Distance between guides: 65 mm  
Frequency: 50 Hz / 60 Hz  
Power: 15 kW  
Thermal precision: TSC Technology





 **TekChill**





The whole range of **Distform TekChill** blast chillers is designed to meet most demanding professionals' needs.

**TekChill** rapidly chills fresh or cooked foods and keeps them at low temperature once they have reached it.

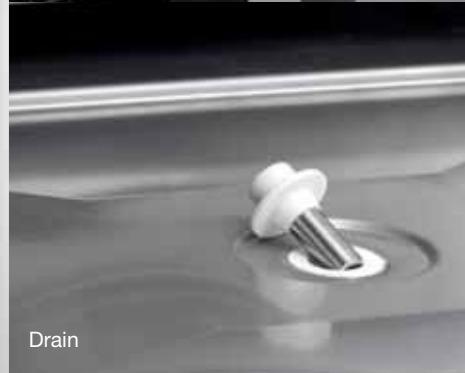
This process is carried out without altering the food's freshness, maintaining all nutritional and sensory properties, ensuring customer satisfaction.



High-quality finishes



Removable guides



Drain



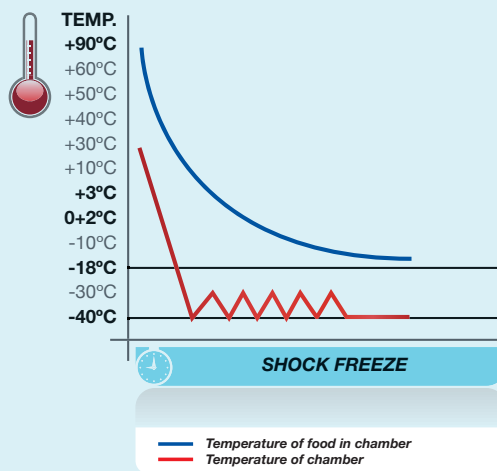
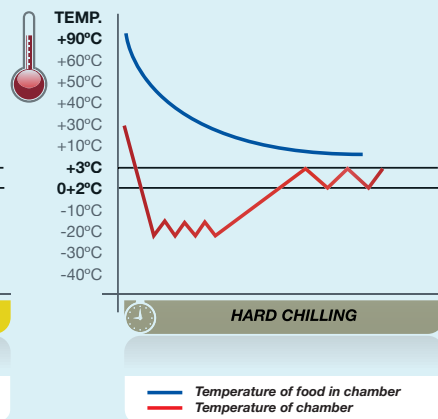
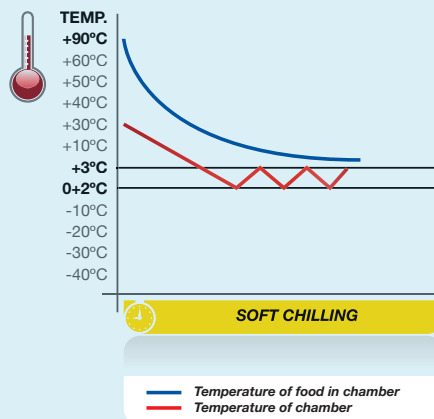
Core probe

## What is blast chilling?

It is a rapid cooling process for food. During the blast chilling process, the internal temperature of the food falls considerably in a short time. The speed of this process is fundamental since the success of the process depends on it.

Firstly, blast chilling means guaranteed safety: the speed of the cooling prevents the proliferation of bacteria and the formation of micro-crystals, which occur in the traditional freezing process. Secondly, blast chilling facilitates the optimum preservation of cooked food.

There are various types of blast chilling, depending on the characteristics of the food and the time you want to preserve it.





# Positive blast chilling

In this chilling process, the internal temperature of the food goes from 90 °C down to 3 °C in 90 minutes.

## Soft Chilling

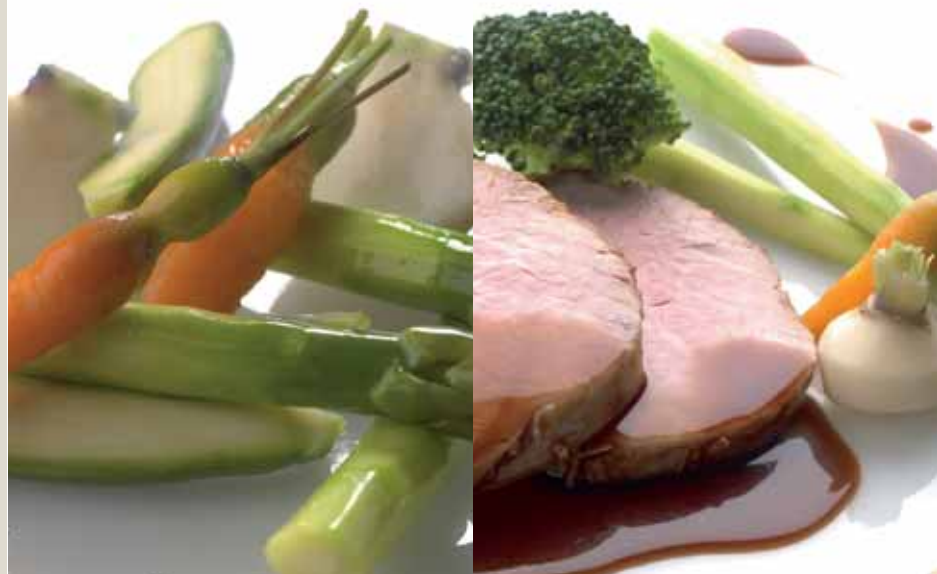
This is blast chilling that respects the external surfaces of the food. It is suitable for delicate, small and thin food items.

## Hard Chilling

This also respects the surfaces of the food and its sensory qualities. It is suitable for fatty or dense products or large items.

# Negative blast chilling

This makes the temperature at the heart of the food move from 90 °C down to -18 °C in 270 minutes. This type of blast chilling is suitable for all kind of products that you want to keep for several weeks or months.



## General specifications

- AISI 304 stainless steel monoblock structure
- Quality of finishes
- Easy-to-clean inside, with rounded corners
- 60mm high-density polyurethane foam insulation, free of CFCs and HCFCs
- Digital control panel
- Core probe included
- Change of door hinge side (optional, specified in order)
- Removable guides for easy cleaning
- Drain with diamond point at the bottom
- GN 1/1 tray included
- Electronic defrosting system
- Automatic cold preservation at the end of the cycle

### TekChill AT 05

Dimensions (mm): 820 x 785 x 810  
 Load capacity: 5GN Transversal  
 Performance: 20 kg / +3° • 13 kg / -18°  
 Voltage: 230 V 50 Hz  
 Gas: R 404A  
 Weight (kg): 111  
 Volume (m³): 0,8

### TekChill AT 10

Dimensions (mm): 820 x 825 x 1680  
 Load capacity: 10GN Transversal  
 Performance: 40 kg / +3° • 25 kg / 18°  
 Voltage: 400 V 3L + N 50 Hz  
 Gas: R 404A  
 Weight (kg): 270  
 Volume (m³): 1,6





## TekChill AL 10

Dimensions (mm): 820 x 825 x 1680  
Load capacity: 10GN Longitudinal  
Performance: 40 kg / +3° • 25 kg / -18°  
Voltage: 400 V 3L + N 50 Hz  
Gas: R 404A  
Weight (kg): 270  
Volume (m³): 1,6

## TekChill AL 20

Dimensions (mm): 1100 x 1100 x 2240  
Load capacity: 20GN Longitudinal  
Performance: 80 kg / +3° • 50 kg / -18°  
Voltage: 400 V 3L + N 50 Hz  
Gas: R 404A  
Weight (kg): 400  
Volume (m³): 3,3

## TekChill AL 40

Dimensions (mm): 1500 x 1300 x 2240  
Load capacity: 40GN Longitudinal  
Performance: 160 kg / +3° • 100 kg / -18°  
Voltage: 400 V 3L + N 50 Hz  
Gas: R 404A  
Weight (kg): 420  
Volume (m³): 4,5







# **TekTrans**

Once we have the food warmed up, very often we want to keep it warm before serving or moving it.

This process is very common in the hot or immediate service line, but it often also occurs in the cold line.

In order to serve the food at ideal temperature with all its succulence, we have developed **TekTrans**, following the **Tektherm** philosophy and **TSC Technology**, a range of holding cabinets equipped with temperature control up to 90 °C and gradable humidity control.



## TekTrans range Features

- Temperature maintenance up to 90°C
- Temperature maintenance mixed with convection up to 90°C
- Humidity control from 0% to 100% (gradable in steps of 25%)
- Digital temperature and steam indicators
- Digital current program indicator
- Automatic preheating system
- Memory for storing 10 programs
- Control panel in highly resistant backlit glass for easy cleaning



TekTrans 20 GN



TekTrans 10 GN