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# **TekSeries**

*we move, do you come?*





**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...

**TekSeries**  
*we move, do you come?*

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 saving on raw material purchases
- Optimized work stations
- 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** 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 for 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.

### Packaging 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 (60-70°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.





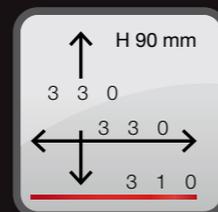
## General specifications

- 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
- Gentle air intake, making the bag adapt better to the product
- More vacuum for porous elements, forcing the air out of the bag
- Exterior vacuum
- Inert gas intake
- Memory with 100 programmes allowed



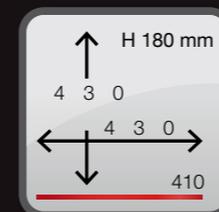
### T-Vac E-310

Pump capacity: 6m<sup>3</sup>/h  
 Chamber measurements (mm): 330 X 330 X 90  
 External measurements (mm): 410 X 450 X 330  
 Weight (approx): 28 kg  
 Voltage: 230/1/50 Hz  
 Power: 0.25 KW



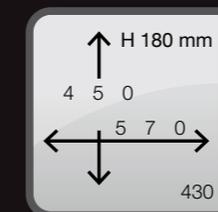
### T-Vac 410

Pump capacity: 20m<sup>3</sup>/h  
 Chamber measurements (mm): 430 X 430 X 180  
 External measurements (mm): 505 X 565 X 445  
 Weight (approx): 40 kg  
 Voltage: 230/1/50 Hz  
 Power: 0.75 KW



### T-Vac 430

Pump capacity: 20m<sup>3</sup>/h  
 Chamber measurements (mm): 570 X 450 X 180  
 External measurements (mm): 650 X 585 X 445  
 Weight (approx): 45 kg  
 Voltage: 230/1/50 Hz  
 Power: 0.75 KW



### T-Vac 432

Pump capacity: 20m<sup>3</sup>/h  
 Chamber measurements (mm): 570 X 450 X 180  
 External measurements (mm): 650 X 585 X 445  
 Weight (approx): 45 kg  
 Voltage: 230/1/50 Hz  
 Power: 0.75 KW

