

**TEC  
MAQ**



# Smart Expertise

We design  
We manufacture  
What do you need ?

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## MORE THAN 35 YEARS DESIGNING, MANUFACTURING AND DISTRIBUTING HIGH QUALITY FOOD PROCESSING MACHINERY

When Josep M<sup>a</sup> Zamora and Jaume Roca founded TECMAQ in 1985, they were aware that they had to design an innovative machine in order to break into the market and stand out. To do that, they listened to distributors, engineers, technologists, maintenance technicians, users, etc. with sufficient eagerness and flexibility to modify, redesign and manufacture the supplements or adaptations necessary to achieve maximum satisfaction and confidence in the end result.

We have maintained this talent over the years and gathered the experience leading to evolution and constant improvement of the machinery we manufacture, with more robust chassis and structures, simple, efficient mechanics and, above all, meticulous designs that improve performance, prolonging the life of mechanisms and the machine.

After almost 40 years in the sector, we possess know how that allows us to face all the challenges the client sets us, adapting to their needs through a flexible, professional service.

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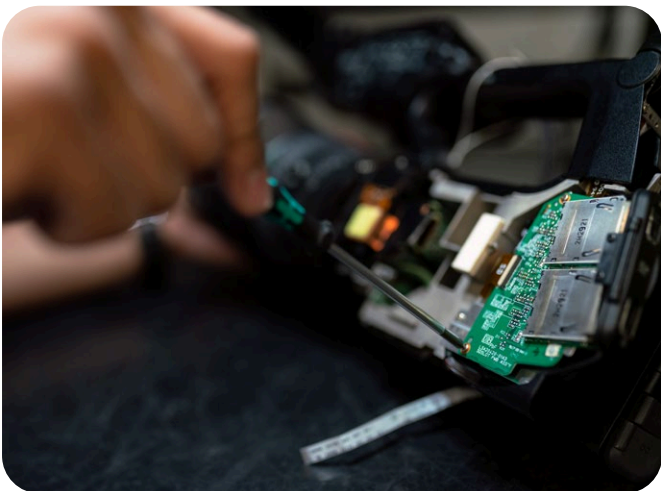
## OUR VALUES AT TECMAQ

Honesty when it comes to technology and people: this is the value that we work with when installing every machine.



### PRECISION MACHINING

Highest standard machining process to ensure excellent fit of all assemblies. Professionals with vast experience in the sector, applying exhaustive quality control.



### ELECTRICAL EQUIPMENT

Top brand electrical components to guarantee operation and ease of maintenance.

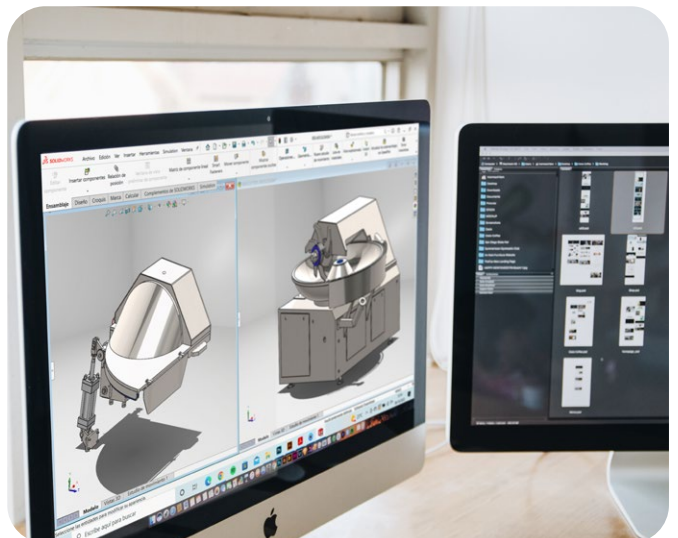


### REINFORCED DESIGN AND CONSTRUCTION

Every machine has been designed, modified and perfected by specialist engineers under the supervision of Josep M<sup>a</sup> Zamora, who has more than 40 years' experience in design and manufacture in the sector.

What TECMAQ offers is clear: efficient equipment, high performance and facilities to enable minimal maintenance so we can guarantee machinery with a long service life.

We also implement many bespoke projects adapted to the needs of our customers. This is an added value that TECMAQ has always wanted to offer to customers who place their trust in our brand.



## DESIGN AND INNOVATION

In line with our philosophy of manufacturing mechanically efficient and structurally robust machinery, as a core philosophy of our brand, we are always developing improvements and new applications so we can offer a wider range of solutions.

We have also provided an app for those customers who use equipment with the TECMAQ Touchscreen, helping their employees with day-to-day tasks and production management.

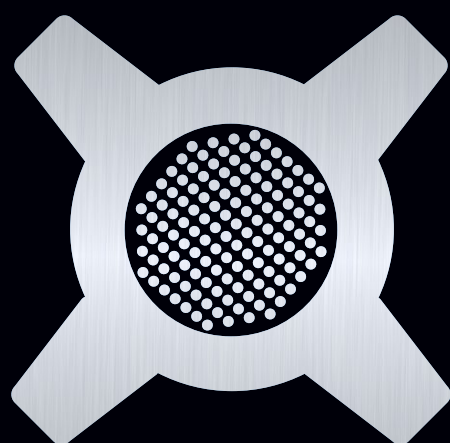


### TECMAQ CONNECT APP

With the TECMAQ CONNECT APP you have access to all information at all times on your mobile device.

Through our APP you can:

- Configure process programmes.
- Monitor production.
- Manage working hours.
- Check current status of equipment, upcoming technical servicing or maintenance history.
- Look up technical information for the machine.
- Update software.
- Transfer data in a safe way using Bluetooth.



**GRINDERS**

Angle grinder, automatic,  
continuous feed:  
Continuous production.

Robust construction, reinforced structure  
and highly resistant elements to ensure  
minimal wear.

Worm designed to adapt  
to a variety of fresh and/or  
frozen products.

Touch screen /  
TECMAQ CONNECT  
APP.

Easy daily cleaning.

Minimal, simple and  
economic maintenance.  
Machines with a long  
service life.



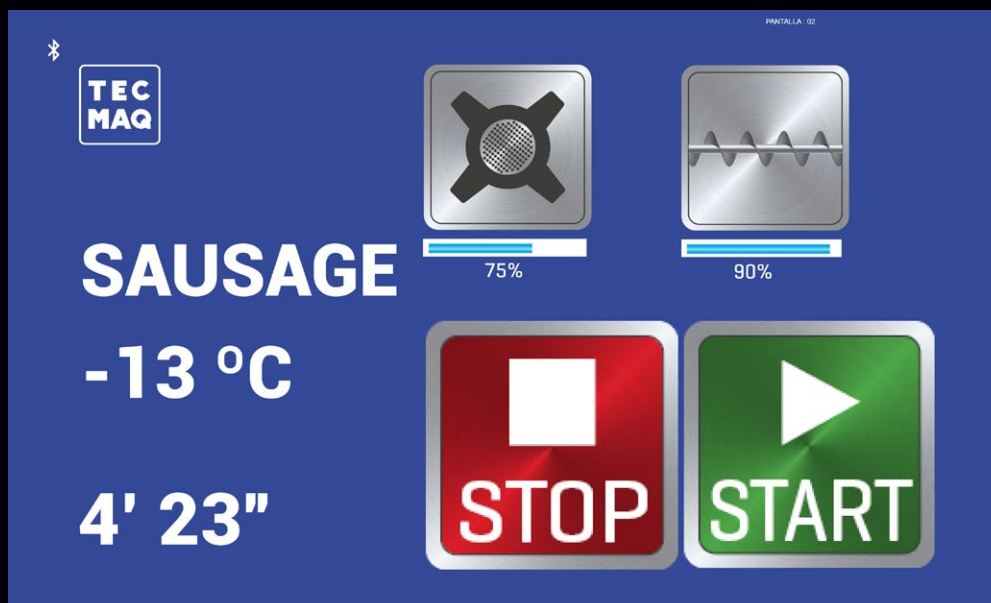
## TOUCH SCREEN

The TECMAQ touch screen makes the user's work easy.

Easily programmable to adapt to each product to be processed.

Precise information on the processed product. You can check on the processed product at any time, in accordance with references in automatic mode or in kg/h production in manual mode.

Control the machine status, recommended maintenance and long-term guidelines to follow. Avoid unforeseen events and take good care of your machine easily.

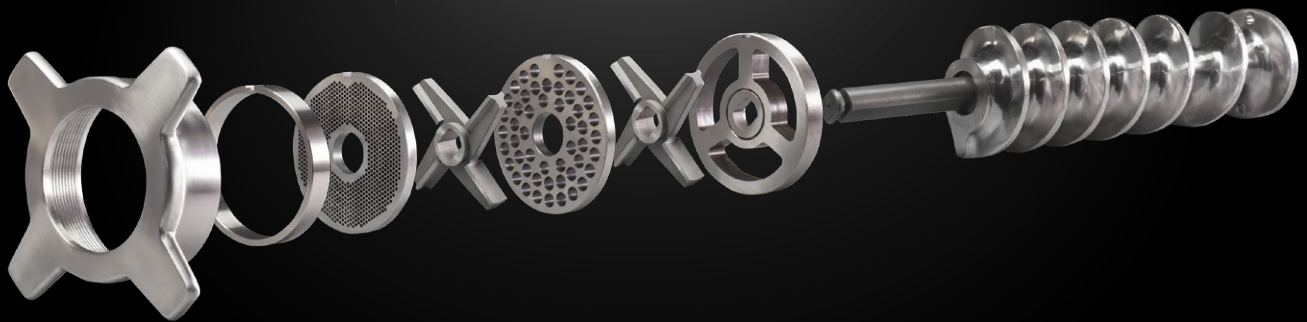


The TECMAQ grinder control panel can be operated with pushbuttons or the TECMAQ TOUCHSCREEN.

The TECMAQ touchscreen offers comprehensive control over every element of the operation and processed product. It allows you to configure speeds [for both the feeding and grinding worm],

product programmes, the temperature sensor for the processed product, consumption control during production, reverse rotation of the feeding worm and other functions that allow you to adapt the grinder to produce an excellent final product.

It can also be connected to the TECMAQ CONNECT APP.

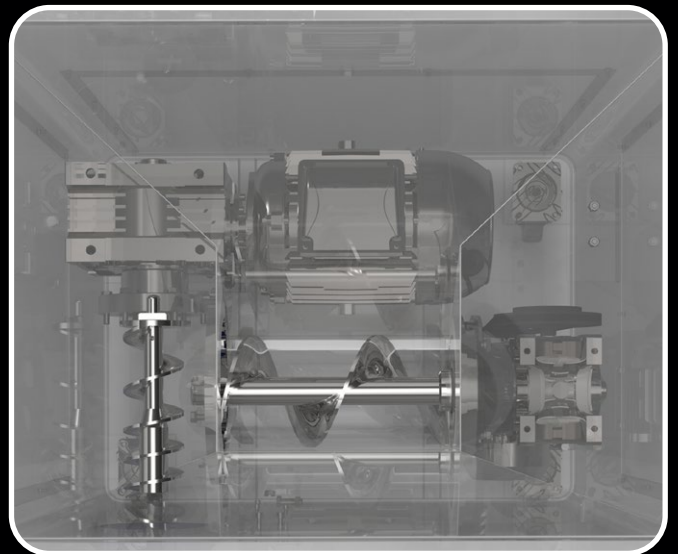


### **CUTTING ELEMENTS**

Adapting the cutting worm geometry and with the right set of plates and blades, the TECMAQ grinders guarantee continuous clog-free grinding for products of any nature.

### **ANGLE GRINDER SYSTEM**

Through the ability to vary the speed or adapt it at will for each product, the constant feeding of this angular system provides continuous grinding.



### **HYGIENE AND CLEANING**

Easy access to all hygienically critical points.  
Cleaning trolley for worm and accessories.

# ALIMAT



ALIMAT 130/2



ALIMAT 114



ALIMAT 200



PREMAT 160

## PREMAT

**Mixer Grinder, for fresh or frozen products.**

It allows an automatic mixing process for the products before grinding begins. Large hopper capacity, alternating stop and go motion to obtain constant feeding, without pressurising or heating the product, of the mincing worm.

# OPTIONS AND ACCESSORIES

Touch screen / TECMAQ CONNECT APP

2nd gear for greater power and production

Mixing paddle in the hopper

Separator set

Trolley loader (100 L or 200 L)

CO<sub>2</sub>, N<sub>2</sub> or Steam injection

Cleaning trolley

Temperature control on outlet nozzle

		ALIMAT 114	ALIMAT 130/2	ALIMAT 130	ALIMAT 160/2	ALIMAT 160	ALIMAT 200	ALIMAT 160 TT	PREMAT 130	PREMAT 160
Ø HOLE PLATE	mm.	114	130	130	160	160	200	160	130	160
KNIVES MOTOR POWER	kW.	4	5,5	7,5	15	22	45	22	11	22
2 SPEEDS		-	-	OPTIONAL	-	OPTIONAL	-	OPTIONAL		OPTIONAL
2 <sup>nd</sup> SPEED POWER	kW.	-	-	9/12,5	-	22/33	-	22/33	11/15	22/33
CAPACITY	LITERS	80	105	140	160	225	320	415	300	415
EXTRA CAPACITY	LITERS	-	225	225	225	-	-	-	-	-
FRESH PRODUCT	+3 °C / -3 °C 37 °F / 26 °F	YES	YES	YES	YES	YES	YES	YES	YES	YES
FROZEN PRODUCT	+3 °C / -18 °C 37 °F / 0 °F	NO	NO	YES	NO	YES	YES	YES	NO	YES
VARIABLE SPEED		OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	INCLUDED	INCLUDED	INCLUDED	INCLUDED
LOADER 200 L		NO	OPTIONAL	OPTIONAL	OPTIONAL	YES	YES	YES	OPTIONAL	YES
TOUCH SCREEN		OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	INCLUDED	INCLUDED	INCLUDED	INCLUDED
Ø 3 mm PLATE PRODUCTION	1 <sup>st</sup> SPEED kg/h	650	900	900	1.200	1.800	3.500	1.800	900	1.800
Ø 6 mm PLATE PRODUCTION	1 <sup>st</sup> SPEED kg/h	1.100	1.500	1.500	3.000	3.500	6.000	3.500	1.500	3.500
Ø 3 mm PLATE PRODUCTION	2 <sup>nd</sup> SPEED kg/h	-	-	1.200	-	3.000	5.500	3.000	-	3.000
Ø 6 mm PLATE PRODUCTION	2 <sup>nd</sup> SPEED kg/h	-	-	1.800	-	5.000	8.500	5.000	-	5.000
DIMENSIONS	cm	78x89 h 116	97x115 h 132	109x131 h 135	120x120 h 155	136x136 h 173	193x157 h 188	240x110 h 200	165x845 h 160	107x162 h 183



**CUTTERS**



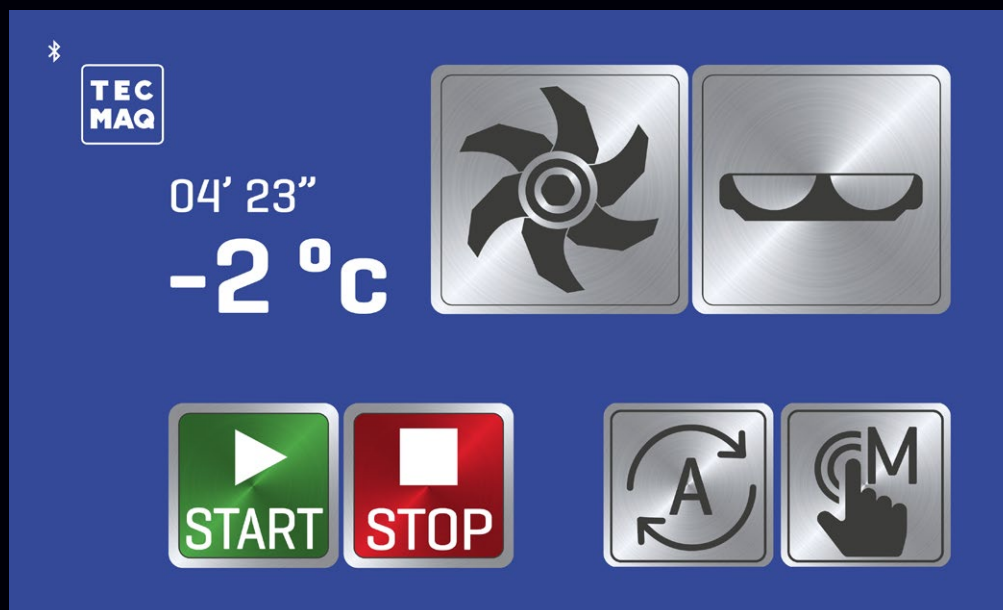
## TOUCH SCREEN

The TECMAQ touch screen makes the user's work easy.

Easily programmable to adapt to each product to be processed.

Precise information on the processed product. You can check on the processed product at any time, in accordance with references in automatic mode or in kg/h production in manual mode.

Control the machine status, recommended maintenance and long-term guidelines to follow. Avoid unforeseen events and take good care of your machine easily.



The TECMAQ cutter control panel can be operated with pushbuttons or the TECMAQ TOUCHSCREEN.

The TECMAQ touchscreen offers comprehensive control over every element of the operation and processed product. You can configure speeds (both for the cutters and the trough), product programming with recipe setup, and production summaries for monitoring and analysis.

The screen was designed to make work easier and to allow the machine to be adapted according to the product, to achieve the best quality possible.

It can also be connected to the TECMAQ CONNECT APP.

## CUT MIX

HIGH PERFORMANCE  
CUTTERS

120 - 200 - 300 - 500



CUT MIX 120

## CUT VAC

HIGH PERFORMANCE  
VACUUM CUTTERS

300 - 500



CUT VAC 300

# OPTIONS AND ACCESSORIES

Button or touch screen control.

Work timer.

Trolley loader (100 L or 200 L).

Soundproof lid.

Automatic greasing.

CO<sub>2</sub>, N<sub>2</sub> or Steam injection.

Water dosing device.



## HYGIENE AND CLEANING

Easy access to all hygienically critical points.

## MAINTENANCE

Minimal wear of all elements, interventions required over the machine's service life are simple and speedy, and prolong the life of the machine.

		CUTMIX 75	CUTMIX 120	CUTMIX 200	CUTMIX 300	CUTVAC 300	CUTMIX 500	CUTVAC 500
BOWL CAPACITY	L	75	120	200	300	300	500	500
KNIVES SHAFT POWER	kW	22	30	55	92	92	132	132
KNIVES SHAFT SPEED	RPM	500 - 5.000	1.000 - 4.500	1.000-4.700	1.000-4.000	1.000-4.000	1.000-3.600	1.000-3.600
BOWL SPEED	RPM	11 - 22	10 - 21	8 - 16	7 - 14	7 - 14	7 - 14	7 - 14
BOWL SPEEDS		VARIABLE	VARIABLE	VARIABLE	VARIABLE	VARIABLE	VARIABLE	VARIABLE
MIXING SPEEDS		VARIABLE	VARIABLE	VARIABLE	VARIABLE	VARIABLE	VARIABLE	VARIABLE
LOADING DEVICE	OPTIO- NAL	NO	NO	YES	YES	YES	YES	YES
NOISE REDUCTION COVER	OPTIO- NAL	INCLUDED	YES	YES	YES	NO	YES	NO
UNLOADER DEVICE		[optional] UNLOADER ARM	UNLOADER ARM	HYDRAULIC	HYDRAULIC	HYDRAULIC	HYDRAULIC	HYDRAULIC
TIMER		YES	YES	YES	YES	YES	YES	YES
THERMOMETER		YES	YES	YES	YES	YES	YES	YES
TOUCH SCREEN		YES	YES	YES	YES	YES	YES	YES
WEIGHT	kg		1.280	2.800	3.650		4.700	



# MIXERS



Mixer and  
Vacuum Mixer.

Suitable for a wide range of  
products and sectors.

Transmission by geared  
motor with variable  
speed drive.

"T" or "Z" paddles.

Touch screen.  
TECMAQ  
CONNECT APP

Built-in  
charger.

Efficient mechanics:  
Minimal maintenance and high  
performance of wearing elements to  
ensure a long life.

Multiple options to adapt to any  
requirement.

Easy daily cleaning.

## TOUCH SCREEN

The TECMAQ touch screen makes the user's work easy.

Easily programmable to adapt to each product to be processed.

Precise information on the processed product. You can check on the processed product at any time, in accordance with references in automatic mode or in Kg/h production in manual mode.

Control the machine status, recommended maintenance and long-term guidelines to follow. Avoid unforeseen events and take good care of your machine.



The TECMAQ mixer control panel can be operated with pushbuttons or the TECMAQ TOUCHSCREEN.

With our mixers at TECMAQ we place much importance on how the product is handled during the mixing and kneading process, to achieve a high-quality final product. That is why we offer the option to manage the entire process and adapt it as much as possible to suit the product or the temperature.

The TECMAQ touchscreen allows you comprehensively adjust and manage all the kneader options to achieve the best process for each product or recipe.

It can also be connected to the TECMAQ CONNECT APP



MONTCAU 300

## MONTCAU MIXERS

No vacuum mixers

150 - 300 - 600

## ALFA MIXERS

Leaders in vacuum mixers

50 - 100 - 150 - 300 - 600



ALFA 150 / EL

## ZETA MIXER

Double "Z" paddle



ZETA 600



## VERTICAL DISCHARGE

On the 300 and 600 models, the processed product is fully discharged by means of the eccentric tipping of the recipient.

## BLADE TYPE

"T" and "Z" paddles adaptable to specific products.

## HYGIENE AND CLEANING

Easy access to all hygienically critical points.

## MAINTENANCE

Minimal wear of elements and simple, speedy maintenance, prolonging the good performance of the machine.

# LABORATORY MIXERS

Small-scale industrial mixers for pilot plants or laboratories Unique on the market! Manufactured using the same technology and quality as industrial mixers Suitable for R + D departments to use to research and develop new products.

## ALFA 50

Vacuum mixer with "T" paddle. Available with variable speed drive and work timer. 50 L capacity with excellent results from  $\pm 8$  kg of processed product.



## ZETA 15

Mixer with double "Z" paddle designed specifically for baking and confectionery.

Temperature control during the process. 15 L working capacity.



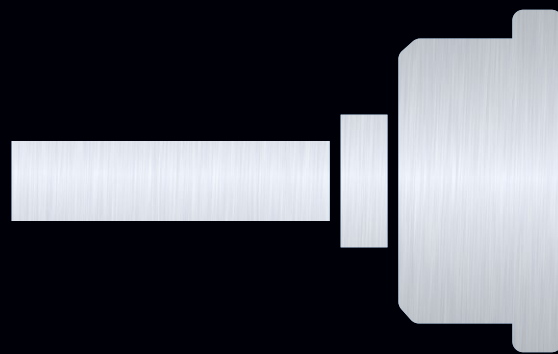
## OPTIONS

Work timer.

Variable speed drive.

INOX work table.

		MONTCAU 150	MONTCAU 300/2	MONTCAU 300	MONTCAU 600	ALFA 100	ALFA 150	ALFA 300	ZETA 600	ALFA 50	ZETA 15
BOWL CAPACITY	L	150	300	300	600	100	150	300	600	50	15
ENGINE POWER	kW	1,5	3	4	4	0,75	1,5	4	4	0,33	1,5
PADDLE	TYPE	"T"	"T"	"T"	"T"	"T"	"T"	"T"	DOUBLE "Z"	"T"	DOUBLE "Z"
TOUCH SCREEN	-	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
WORK PROGRAM	-	OPTIONAL	OPTIONAL	INCLUDED	INCLUDED	OPTIONAL	INCLUDED	INCLUDED	INCLUDED	OPTIONAL	OPTIONAL
VARIABLE SPEED	-	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL	OPTIONAL
LOADER	OPTIONAL	-	-	YES	YES	-	YES	YES	YES	-	-
VACUUM	-	NO	NO	NO	NO	YES	YES	YES	YES	YES	NO
VACUUM- PUMP	m³/h	-	-	-	-	21	21	21	40	10	-
DIMENSIONS	cm	49x110 h 110	65x141 h 130	101x190 h 137		66x90 h 130	47x126 h 118	107x190 h 137	115x239 h 162	62x71 h 73	43x65 h 64
WEIGHT	kg	175	650	780		205	390	885	2.135	165	154



# VACUUM FILLERS



# SMALL PRODUCTION VACUUM FILLER

## MICROWAT

A perfect vacuum filler for small artisanal businesses that are looking for performance, convenience and a wide range of production options.



# VACUUM FILLERS FOR MEDIUM AND LARGE INDUSTRY

RISCO

The RISCO vacuum fillers for mid and large-scale production are able to achieve incredible levels of definition for all stuffed products, thanks to the exclusive and unique design of the stuffing pump.



# ACCESSORIES AND FORMING SYSTEMS

## FOR VACUUM FILLERS WITH PORTIONNER

### VERTICAL DOSING DEVICE

Ideal for dosing sauces, creams and semi-liquids, with anti-drip system.



### TUB DOSING DEVICE

For semi-solid products such as 'sobrasada', pate, etc.



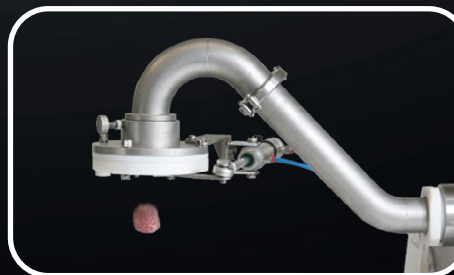
### CUTTER GROUP

Cutter for products such as bars, snacks, etc.



### SINGLE PNEUMATIC DIAPHRAGM

Requires pneumatic supply to the vacuum filler. For small runs of croquettes, dumplings or meatballs.



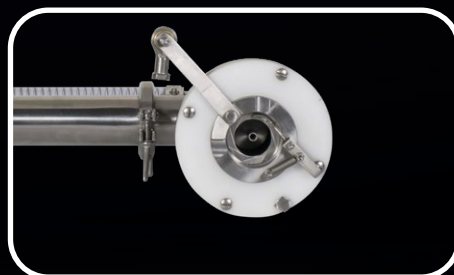
### SINGLE DIAPHRAGM DM-10

Motorised diaphragm system with excellent with excellent craft finish for croquettes, dumplings, meatballs, hamburgers, etc. Excellent performance and production.



### FILLER DIAPHRAGM

Connected to a MAINCA stuffer, we can inject a complementary product into our croquette, dumpling, etc. A gourmet end product for ambitious clients that want to provide an exquisite differentiated product.



### TRIPLE DIAPHRAGM DT-35

For meatballs and croquettes. Triple production with the same precision and format options.





### **LOW PRESSURE DM-10 + FH-230 HAMBURGER LINE**

For clients with a wide variety of products.

The ability to shape hamburgers, croquettes and dumplings on the same line.



### **HAMBURGER LINE FHG-80**

It creates hamburgers of various sizes, with portions from mini hamburgers  $\pm 30$  g to maxi burgers of over 500 g.



### **MINCED MEAT PORTIONER GPT-130**

Portioner for trays of minced meat with variable thickness, weight and portion size.

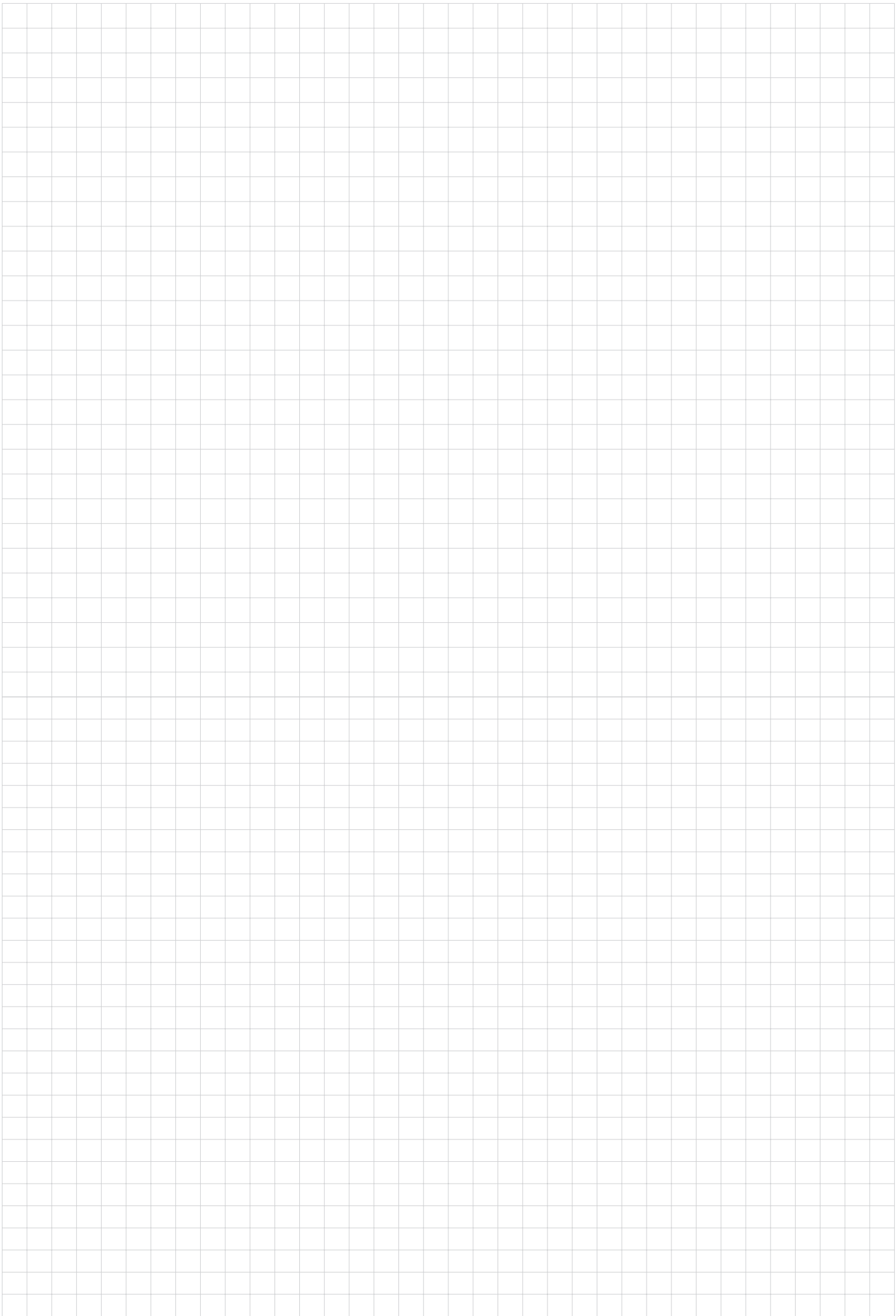
# COMPLEMENTARY MACHINERY

## AUTOMATIC BATTER – BREADING 250

Complete sealing by under-product bath and double cascade + full pasty creation with excess product ejector.

SIMPLEX version available.







[www.tecmaq.es](http://www.tecmaq.es)