360°

for your cleaning
business in kitchen
extraction
systems

CATALOGUE

ENG

TEGRAS concept



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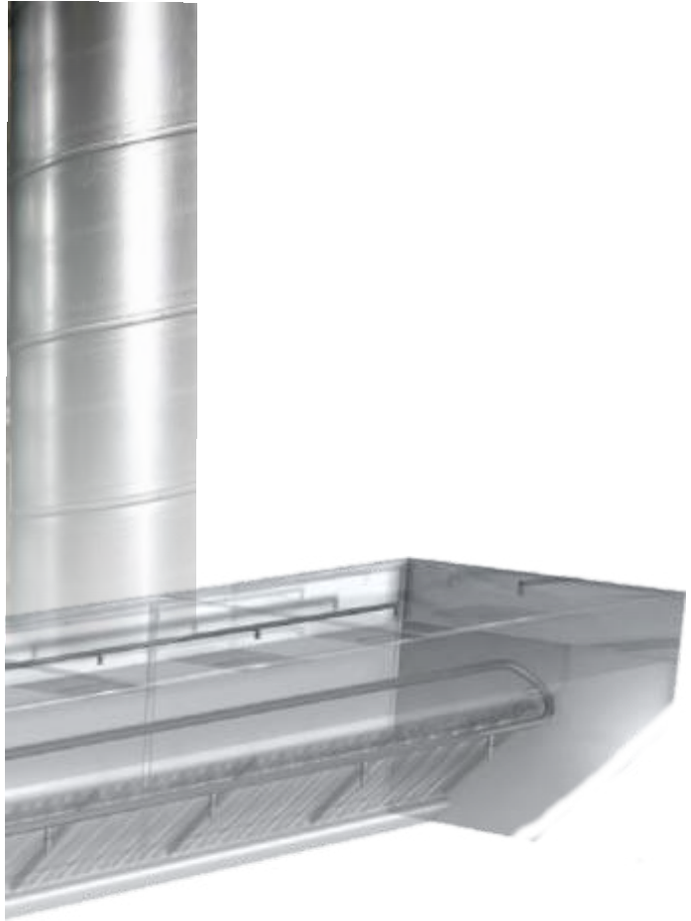
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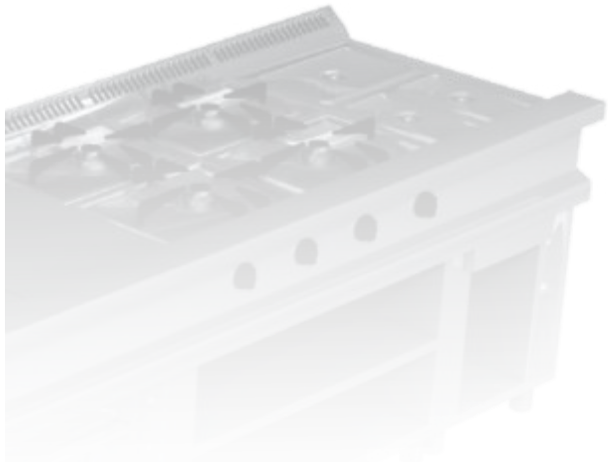
01

THE PROBLEM OF GREASE IN EXTRACTION SYSTEMS









THE INVISIBLE ENEMY

How often do we hear about fires in restaurants in the news? The truth is that if we start to count them, we would be surprised. How often are we told what causes them? We will soon realise when we pay attention that it is never explained, but the main cause is always the same GREASE

Grease accumulates on the different elements of the **kitchen's extraction system,** and is always the element which triggers the fire, which makes it very dangerous, but in fact it is relatively easy to remove.

Apart from the fire hazard, grease is also the cause of other potentially dangerous risks, as it generates contamination and the proliferation of disease, mould, fungus and bacteria that can make us ill.

Grease also creates irritating smoke and bad smells that can have a negative effect on your clients' reputation, which is another reason, if not the most important, to make sure the **extraction systems** are thoroughly cleaned.

Anything ELSE? Well, yes. Grease will build up and block the conduits, eventually paralyzing the extraction system, leading to a reduction in the performance of the installation and an increase in energy consumption.

A general in-depth cleaning of the kitchen extraction system, followed by posterior maintenance cleaning of the same, is the only guarantee of a healthy, safe installation.

REGULAR CLEANING WOULD HAVE PREVENTED IT

Industrial kitchens have exhaust systems designed to expel smoke and smells. The fumes expelled are high grease which builds up in filters, hoods and the extractor. This grease is highly inflammable, and is responsible for most fires which occur in restaurants.
Dirty systems also force the ventilator to work harder, consuming more energy than necessary, creating unpleasant smells, through inadequate ventilation. By regularly cleaning out the installation, you can avoid these unnecessary risks.



02

THIS COULD BE YOUR OPPORTUNITY

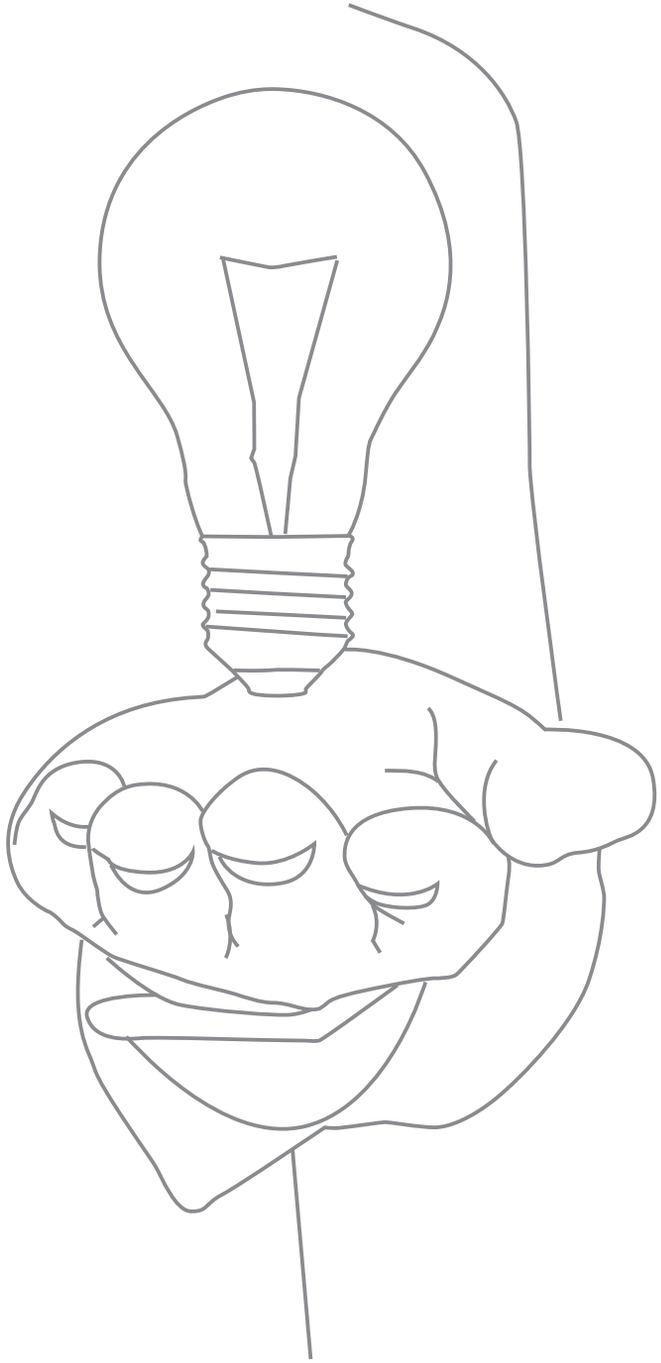


PURE BUSINESS

By specializing in the technical cleaning sector, you will be able to stand out against the competition. There is also a huge market to satisfy with these services, offering your clients solutions to the problems generated by a lack of maintenance cleaning



This could be your opportunity



A LARGE MARKET
A GREAT OPPORTUNITY

How much would one of your clients pay to prevent a fire in their restaurants? Whatever it took, surely.

The Regulations on Heat Installations state that the elements of a kitchen exhaust system, hood, ducts and extractor must all be free of grease.

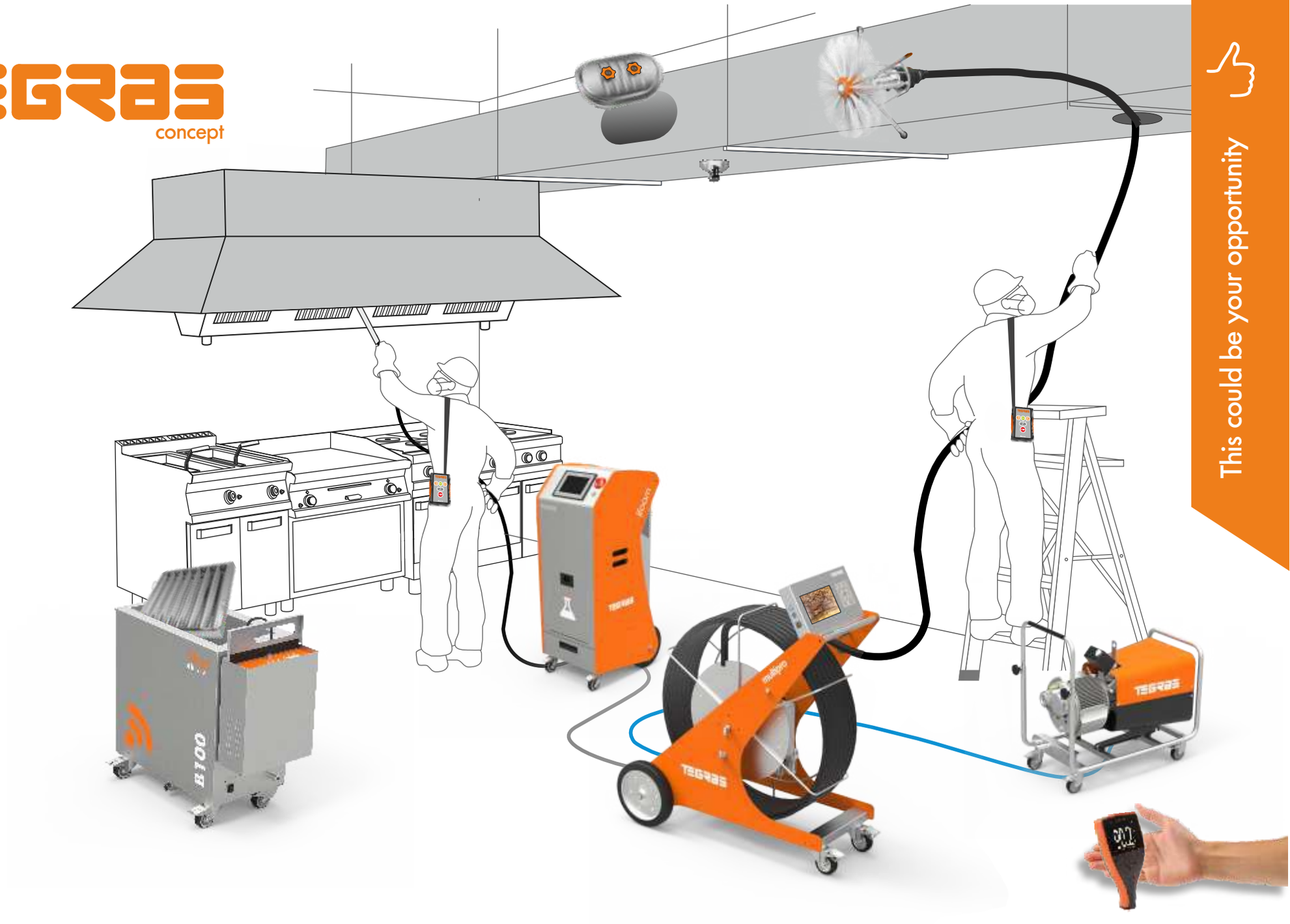
There are over 200,000 businesses in Spain in the catering business, without including the kitchens of other facilities such as hospitals, offices and schools. It has been calculated that roughly 30% of these kitchens carry out regular cleaning of their extraction systems.

After studying this data, we can clearly state that the business of cleaning air-conditioning systems in Spain is in a phase of full expansion and represents an opportunity for entrepreneurs and for cleaning and facility services who want to diversify their areas of business.

From the simplest cleaning solution to the most advanced on the market, allowing you to use the latest technology to tackle larger jobs, you can start your own business or start a new line in your comapny.

TEGRAS equipment is so easy to use that it can be handled by just one or two persons, making your investment even more profitable. If you have ever thought about it, if you are reading this now, now is the time! This is the time to enter the business of cleaning kitchen exhaust systems. A business that is booming.

TEGRAS concept



This could be your opportunity

03

DUCT BRUSHING ROBOTS



PNEUMATIC ACTION

The brush robots were designed to make cleaning faster and more efficient inside the exhaust ducts, the force of the powerful pneumatic motor with the injection of alkaline foam makes cleaning easy even with the most stubborn grease.

multipro



The effective solution for cleaning grease in conduits

How much would you pay one of your clients to solve these problems? Whatever it takes, surely, because it is a real problem that can put your investment at risk. With Tegras Multipro, we give you the chance to start a new line of business, both in initial cleaning and later maintenance cleaning of exhaust ducts for your clients in the restaurant business. Multipro is the most technologically advanced robot in the TEGRAS line. Unlike other models, Multipro lets you integrate a video-inspection system and Visiogras ducts views. It also offers the choice of working remotely through a remote controller, so that cleaning work can be carried out by just one person.

Why Tegras Multipro?

Because we are not afraid to say: "This is the only effective solution for cleaning grease in ducts". Because its injection system (combined with the iFoam family) projects a dense foam that sticks to the inside walls of the ducts, literally melting the grease off.

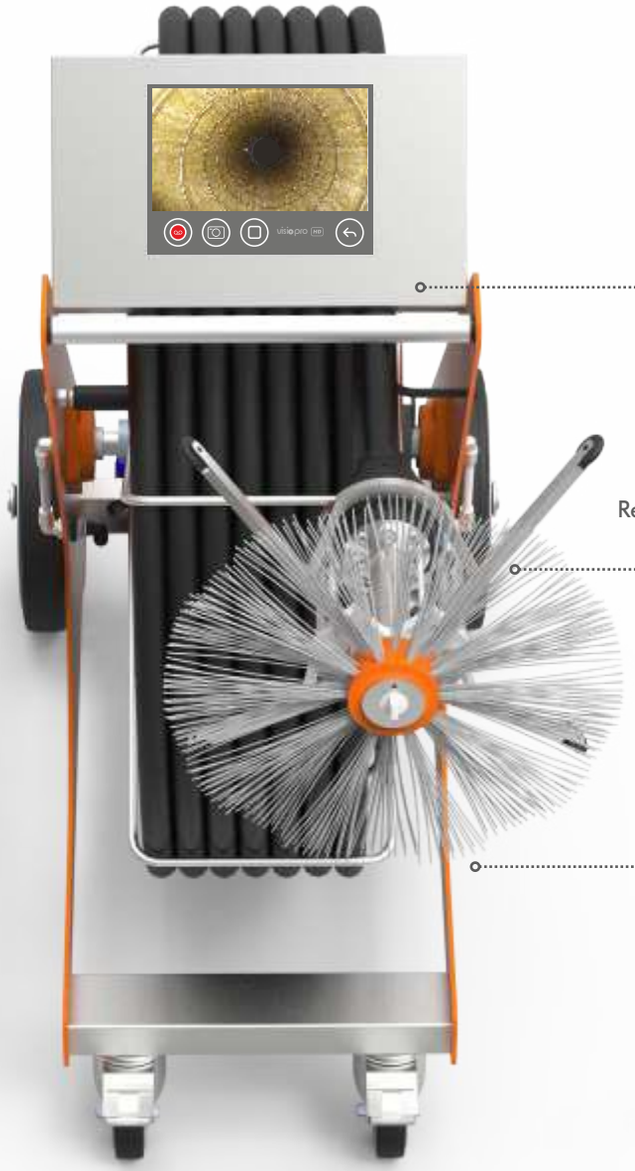
Its optional video inspection system, which is of great importance as a sales weapon that will justify the need for the work, as well as the end result, to the client. It is also an excellent help for the operator during the work.

The remote control allows you to economize on the job, because one person can handle the whole process. Its (optional) Centrador system allows you to position the brush in the centre of the ducts to make it easier to manoeuvre and more efficient when cleaning.



multipro

Optional accessories



Visiogras

Integrated video inspection system, using a camera engages the head and a monitor for viewing and recording images of the inside of the ducts

Pneumatic centraliser

To centrate the brush inside the duct.
Recomended for ducts over 400 mm of diameter
Pneumatic activation

Brushes

With different qualities and sizes according the need. Square DUO system for effective cleaning in square ducts



Remote control

With membrane keyboard



conexion

Patented system to connect your engine, with the axis of brushing equipment a fast (only 3 screws). Easily for maintenance

TECHNICAL FEATURES

Electric power supply		220 V / 50 Hz 110 V / 60 Hz
Engine power supply		Compressed air 12 cfm – 116 psi
Length of hose		98 feet / 1181 inch
Maximum torque:		11,6 Nm // 102,7 lbf.in
Noise level		Under 70 dB
Control panel		Membrane keyboard
Direction of rotation		Right / Left
Structure material		Stainless steel
Dimensions	L x A x Al L x W x H	1060 x 547 x 1075 mm 42 x 21,5 x 42 inch.
Total weight		78 Kg / 172 Lb

CIRCULAR DUCT

SQUARE DUCT

SECTION 79 to 315 inch

GREASE WASTE

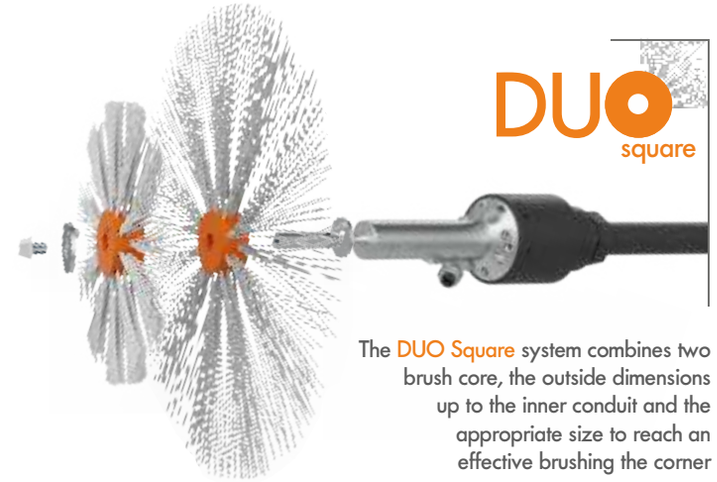
Duct brushing robots

forte

The importance of eliminating the grease you can't see

With over 20 years' experience in the business of cleaning kitchen extractor systems, we can only guarantee you one thing, our equipment WORKS. Cleaning up grease is no easy job, it is really difficult. This is why Tegras combined with the iFoam intelligent foam generators and the powerful chemical COMEGRAS, plus the effect of heat and air, create a foam that "melts" the most stubborn grease of all. Unlike other electric systems prone to faults or overheating, Tegras Forte is guaranteed to work without interruption for as long as it takes.





The DUO Square system combines two brush core, the outside dimensions up to the inner conduit and the appropriate size to reach an effective brushing the corner

TECHNICAL FEATURES

Engine power supply	Compressed air 12 cfm – 116 psi
Length of hose	25 m / 984 inch
Maximum torque:	11,6 Nm // 102,7 lbf.in
Noise level	Under 70 dB
Control panel	Pneumatic control
Direction of rotation	Right / Left
Structure material	Stainless steel
Dimensions	1060 x 547 x 1075 mm 42 x 21,5 x 42 inch.
Total weight	80 Kg / 172 Lb

COMPRESSED AIR 116 psi/12 cfm

LENGHT 25 mts

ROTATION 2 DIRECTIONS

GREASE WASTE

SECTION 79 to 315 inch

SQUARE DUCT

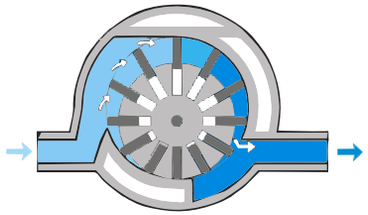
CIRCULAR DUCT

AR20

The perfect air source

Pressure, pressure and more pressure! This is what your
Teinnova pneumatic equipment needs.
The AR-20 is yourperfect partner when you need all the force of compressed air in your Tegras Multipro or Tegras Forte equipment.
Its exclusive paddle technology offers an enormous volume of air and pressure with a considerable reduction in noise when compared with other systems.





"Paddle" System

A patented system of sliding "paddles" which produce a large volume of air and high air pressure. Self-cooling, it can operate for 24 hours at a time.

TECHNICAL FEATURES

Voltage	220 V / 50 Hz 120 V / 60Hz
Power (10 Bar)	2,2 kW – 2,96 Cv
Rated pressure	10 bar – 145 Psi
Air output (100 psi)	240 l/min 9 cfm
Noise level	67 dB
Refrigeration	Self-venting
Outer structure material	Stainless Steel
Dimensions	570 x 450 x 570 mm 22,14 x 17,7 x 22,4 inch
Weight	50 Kg / 110 Lb

COMPRESSED AIR 8 bar/250 l/min

VOLTAGE 110V / 220V

LOW NOISE LEVEL

04

ACTIVE FOAM AND RINSE GENERATOR SYSTEMS



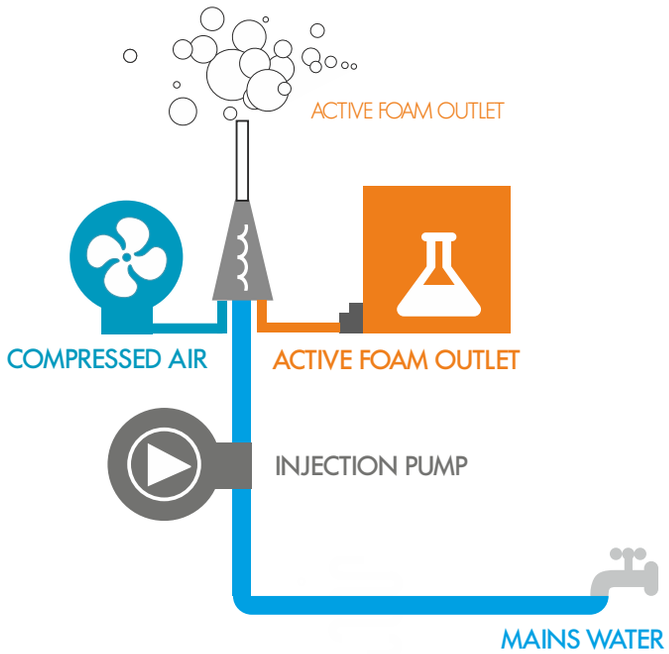
THE POWER OF ACTIVE FOAM

Chemical action is a fundamental ingredient in the elimination of grease and dirt from any type of surface. The active foam effect enables adherence on vertical surfaces, increasing the contact time with the grease.
The iFoam equipment generates the active foam and high performance rinsing to terminate the chemical action in the process of cleaning exhaust systems

THE TECHNOLOGY

multijet

This consists of the mixture of instantly heated mains water with the chemical product (Comegras) and compressed air. This solution is achieved by using Multijet technology which includes the ifoam foam generators, using the injection pump to spray the active foam on the greasy surfaces.



THE PRODUCT

comegras box

Effective degreaser with increased foam and high alkalinity, its special concentrated formula enables the humectation, penetration and emulsion of grease residues of any kind, even when burnt.
The innovative iBag in a box package consists of a bag built into a cardboard box, with a safety valve that connects to the ifoam unit, preventing any spillage of the contents, making it safer more comfortable and cheaper.



THE FOAM ACTIVE PROCEDURE

1



FOAM INJECTION

The ifoam system sprays active foam into the greasy surfaces, achieving adherence even on vertical surfaces, for the chemical product to remain in permanent contact with the grease.

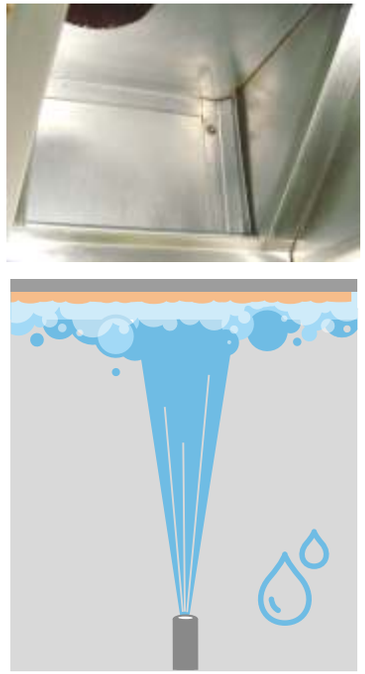
2



MOLECULAR DISSOLVE

This is the active part of the chemical solution. The effect is to dissolve the grease molecules (the dense foam dilutes and draws off the grease). The whole process takes just 15 minutes and can be observed by seeing how the white foam is stained orange by the grease.

3



RINSING WITH WATER

Once the active foam effect has finished we only have to rinse with the injection of water at high pressure, a process that will remove all of the mixture of foam with the dissolved grease. The result is surfaces that are perfectly clean and free of grease.

ifoam pro

The new generation of intelligent foam is a reality

iFoam Pro is an integrated generator of intelligent foam. By integrated we mean that you can forget the compressor, those tricky bottles of chemicals, and everything else you have needed until now. iFoam Pro offers you everything you need to clean hoods, plenums and the motors of exhaust systems.

4 in 1

iFoam Pro combines the action of water, heat, chemicals and the air, to help you tackle the most difficult cleaning jobs in kitchen exhaust. It also integrates a powerful high-pressure rinsing module (2175 psi) to descale the most persistent fats.

Integration

Forget about taking extra machines, with its integrated compressor you will not need anything else. It also includes an instant water heater to make the generated foam even more effective.

Automatic

Its Multijet system automatically regulates all the parameters for generating degreasing alkaline foam. It therefore ensures that you will only use chemicals in the proportion needed. You only have to focus on cleaning.







Total Control in One Finger

Unique in its category, featuring the EasyTouch, touch screen system for controlling the equipment and visualize plenty of parametres.



Adjustable Angle Lance

intended for foam injection and high pressure rinse.



Hidrobrush

High pressure revolving nozzle to descale the most persistent fats.

.



Remote control

of the main functions with membrane keyboard (optional)



Removeable front panel for Cheamical

Packaging system "Bag in Box" safe handling comfortable and safe

ifoampro

TECHNICAL FEATURES

Electric power supply		220 V / 50Hz 110 V - 60 Hz
Hydraulic supply with mains hot water		mín.1 bar/14 psi max. 60ºC
Length of hose		8 mts / 26 ft
Pump power	High Press. Low Press.	150 Bar/ 2175 psi 8 Bar/ 116 psi
Noise level		Under 70 dB
Control panel		Tactil panel 7" HMI
High pressure pump power		220V = 2200 W 110 V = 1500 W
Structure material		Stainless Steel
Dimensions	L x A x Al L x W x H	575 x 410 x 1135 mm 22,6 x 16 x 44,6 pulg
Unloaded weight		67 Kg / 147 Lb



ifoam mini

Maximum Versatility and maximum Comfort

IFoam Mini is the ideal support when you need a generator of active foam for the most inaccessible places, like terraces, roofs, elevated areas with difficult access.

Panel de control
Through a switch you can activate the foam injection active and low pressure rinse

Comegras Bag in Box
Chemical product for dissolving grease and disinfecting ducts

Tecnología MULTIJET
This consists of the mixture of instantly heated mains water with the chemical product (Comegras) and compressed air





AR10

Air compressor

The air generator ideal for mini IFOAM, Membrane technology, It provides 80 liters / min. 6 bars, very silent.

TECHNICAL FEATURES

Electric power supply	110 V - 60 Hz
Hydraulic supply	Min. water pressure 2 bar / 29psi
Compressed air supply	80l/min / 8 bar 82,8 cfm / 116 psi
Pump power	120 W
Noise level	Under 70 dB
Control panel	Three-position switch
Length of hose	5 m / 197 inch.
Structure material	Stainless Steel
Dimensions	153,5 x 150 x 360 inch
Unloaded weight	20 Kg / 44 Lb



idrogras

Small on the outside, professional on the inside

Not all hydrocleaners are the same. Idrogras is a hydrocleaner designed for professional use, for working in the most extreme conditions, such as industrial kitchens.
Washing away the most persistent grease is no longer a problem with Idrogras. Simply by using a switch, mains water will be injected at a variable pressure of up to 90 bar, adaptable to any situation. With its modular design, it can be adapted with the active foam generator iFoam Plus to complement its high-pressure cleaning power.





Active foam generator systems

TECHNICAL FEATURES

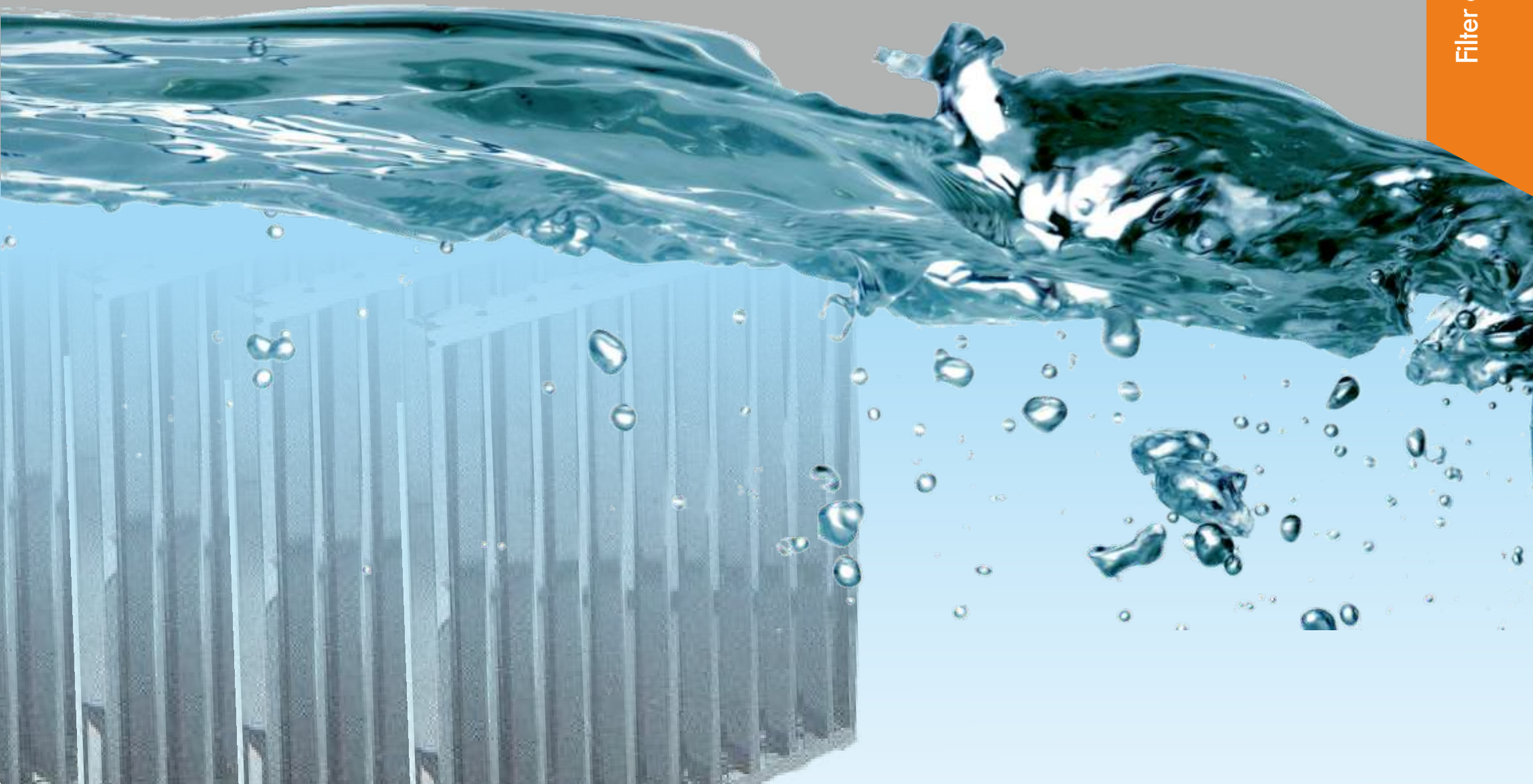
Power (10 Bar)		7,5 kW – 10,19 Cv
Electric power supply		110 V - 60 Hz
Power		2000 W– 2,5 HP
Noise level		67 dB
Flow		0,38 cfm
Maximum outlet pressure		1.305 psi
Structure material		Stainless Steel
Dimensions	L x A x Al L x W x H	455 x 255 x 250 mm 179 x 100 x 98,4 inch
Weight		35 Lb

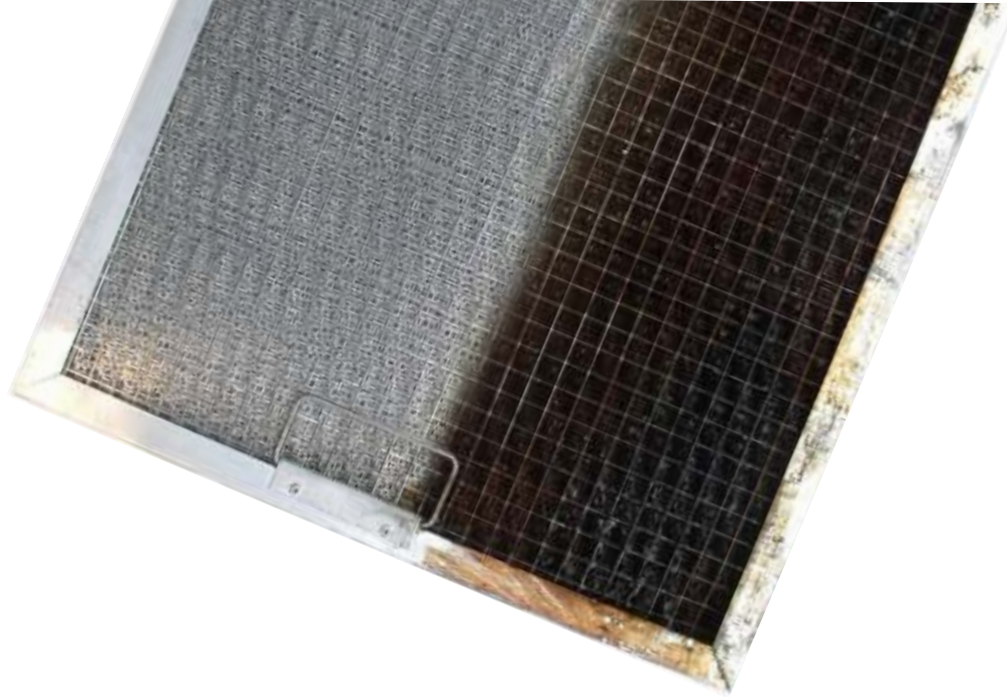
05

FILTER CLEANING SYSTEMS

FAST AND EFFECTIVE

The filters retain large amounts of grease in their interior and must be cleaned frequently for optimal performance and hygiene in the extraction system. Our FILNET equipment can clean up to 12 filters to the highest standards in about two minutes, guaranteeing profitability

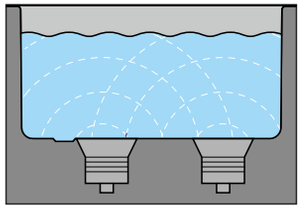




ULTRASOUND **CLEANING**

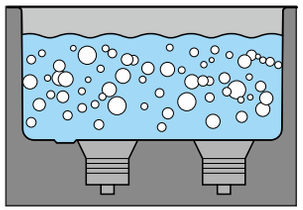
Ultrasounds are waves transmitted at frequencies which in general are beyond the range detected by human ears, and in some applications (sonic system) can be used to clean materials and pieces.
It works like this:

1



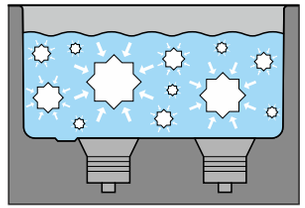
As the sound waves emitted by the transducers spread out in the solution with water and the chemical product in the tank, they produce alternating high and low pressure in the solution.

2



Millions of microscopic bubbles are formed and expand in the low-pressure stage. This process is known as CAVITATION, which means “formation of cavities”.

3



The bubbles collapse and implode in the high-pressure stage, releasing enormous amounts of energy. These implosions act like a small army of tiny cleaning brushes. They work in all directions, attacking all the surfaces and invading all the hollows and apertures.

filnet
ultrasonic



Gama Filnet Ultrasonic

Do you want to stand out when cleaning filters? Do you need to clean in minimum time? Only with FILNET Ultrasonic will you achieve effective cleaning in only a few minutes. Do you want to complement your kitchen extractor system cleaning business by offering a single service? FILNET Ultrasonic offers you the latest technology for cleaning kitchen filters and equipment in minimum time.

Why Filnet Ultrasonic?

Because it offers a different, effective service not only for cleaning kitchen filters, but also for any kitchen equipment that needs cleaning (frying pans, trays, pots, frying baskets, grills, burners)

Ultrasonic technology also cleans filters and kitchen tools faster than anything else. The ultrasound module is portable and dismountable, so you can decide when to use it.

You decide on the best plan for you and your clients.

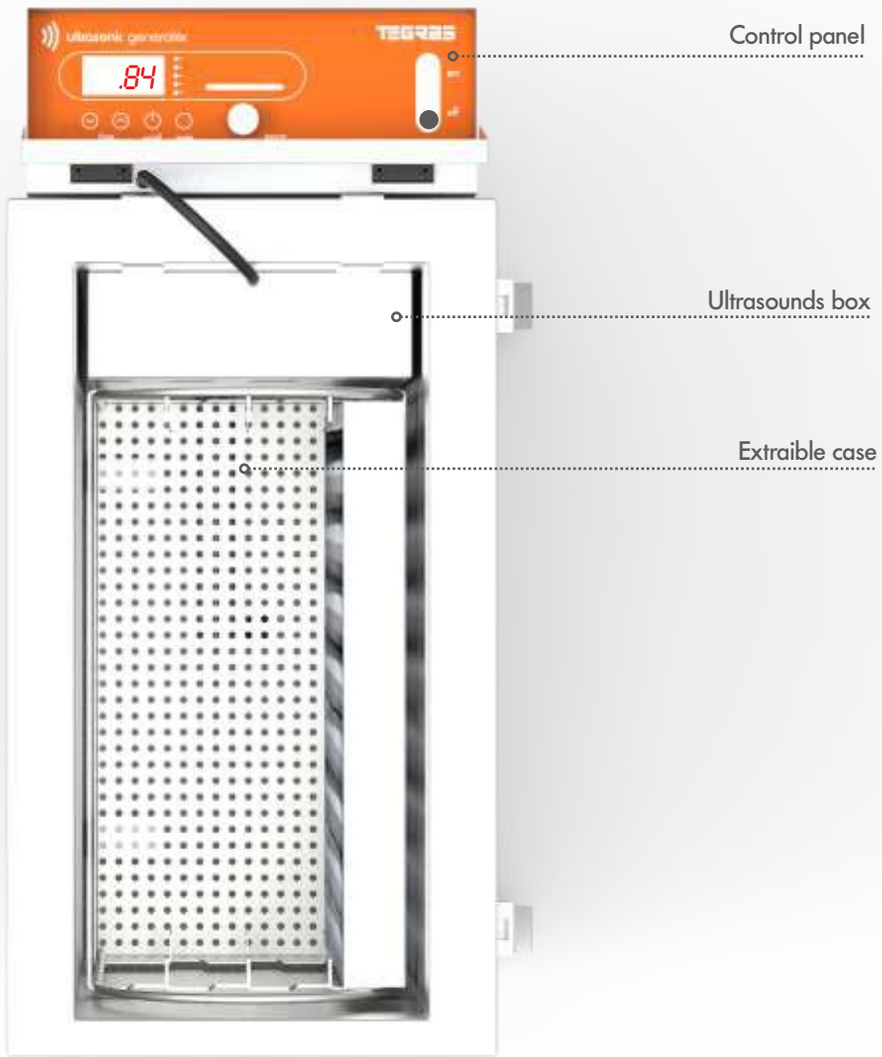
Available in 2 different measurements depending on your needs and those of your clients: 100 and 300 Litres (26 and 79 gal.)

The tanks are made of stainless steel to guarantee robustness and durability in continuous extreme conditions.



filnet
ultrasonic

Top view of FILNET B100



TECHNICAL FEATURES

filnet ultrasonic	B300	B100
Power supply	3 X 220 V + N 3 X 400 V + N	2 X Monophase 110V-50-60hZ / 220V-50-60Hz
Ultrasound power	1800 W	900 W
Power generator	SWEEP SYSTEM regulable	SWEEP SYSTEM regulable
Adjustable control panel	Power	Power
	Bandwidth	Bandwidth
Heating power	2400 W	1500 W / 2000 W
Structure material	Stainless steel Thermal insulation	Stainless steel Thermal insulation
Empty weight	108 Kg / 238 Lb	70 Kg / 154 Lb
External dimensions	1135x615x950 mm 447 x 242 x 374 inch	875x350x830 mm 344 x 138 x 327 inch
Interior dimensions	840x500x680 mm 33x19,6x26,7 inch	525x290x555mm 20,6x11,4x21,8 inch
Volume / Tank capacity	288 l. / 11 Filter	84,5 l. / 4 Filter



filnet

Filter cleaning systems



Why Filnet?

Because it offers a different, effective service not only for cleaning kitchen filters, but also for any kitchen equipment that needs cleaning (frying pans, trays, pots, frying baskets, grills, burners)

You can offer the service in two ways:

A. Permanent installation in your client's premises, charging your client rent for keeping the machine.

B. Removal of the elements for cleaning, transport to your premises, cleaning and later return to the client

Difficult grease? Burnt in? No problem, Filnet with Comegras Plus will dissolve it easily.
The chemical Comegras Plus is harmless for people and for the environment.
The stable temperature means that its cleaning power will last for more than 30 days.

TECHNICAL FEATURES	B300	B200	B100
Power supply	3 X 220 V + N 3 X 400 V + N	3 X 220 V + N 3 X 400 V + N	Monophase 110V-50-60hZ / 220V-50-60Hz
Heating power	2400 W	2400 W	1500 W / 2000 W
Structure material	Stainless steel Thermal insulation	Stainless steel Thermal insulation	Stainless steel Thermal insulation
Empty weight	83 Kg / 183 Lb	65 Kg / 143 Lb	46 Kg / 101 Lb
External dimensions	1.078x613x955 mm 424 x 241 x 376 inch	855x490x960 mm 337 x 193 x 378 inch	755x350x825 mm 297 x 138 x 325 inch
Interior dimensions	850 x 547x 620 mm 33,4 x 21,5 x 24,4 inch	700 x 420 x 620 mm 27,5 x 16,5 x 24,4 inch	620 x 290 x 555 mm 24,4 x 16,5 x 21,8 inch
Volume / Tank capacity	300 l. / 11 Filter	200 l. / 6 Filter	100 l. / 4 Filter



06

DUCT INSPECTION SYSTEMS



SEEING IS BELIEVING

The inside of kitchen exhaust systems are "out of sight". So there is a need for a visual inspection system to assess and record conditions before and after cleaning, and thereby demonstrate to the client the excellent results of the work carried out.

visiobot



Would you like to show your clients the importance of clean ducts?

Visiobot is the tool you need. When it comes to cleaning ducts, we often put off this vital work because we cannot see the need, or it cannot be demonstrated. The inspection before and after cleaning work is necessary.
This is why Visiobot is your perfect partner for justifying the need for work to be carried out.

Robust and Reliable

When it comes to inspecting air-conditioning system conduits, you need a robust, reliable tool such as Visiobot. Its stainless steel structure protects the robot's internal technology.
Non-Stop technology, thanks to the built-in batteries which let it work autonomously for more than 2 hours. It also has a battery status indicator to monitor its level at all times.

How does it help you?

It reinforces the message for the client that cleaning is needed
It monitors all the recordings of the work and lets you keep a detailed record.
It is the best partner before, during and after conduit cleaning work.
It lets your client examine problems in the interior of the ducts.
It never gets stuck, and can even go backwards.
It lights up the most inaccessible corners, so that the inspection is thorough.

POWER 110V / 220V

HD HIGH DEFINITION RECORDING

RECHARGEABLE BATTERY

MEMBRANE KEYPAD

VIDEO INSPECTION

EASY TOUCH

visiopro Inspection equipment



Latest technology viewing and recording images. It has an "easy touch" high resolution screen and captures videos and high definition images with text, data and time insertion. It can also play the recordings at the same time. Easy using interface and internal memory with high capacity.

Transport system with integrated trolley in control box. Attached suitcase for vehicle and cables housing.



visiobot

TECHNICAL FEATURES

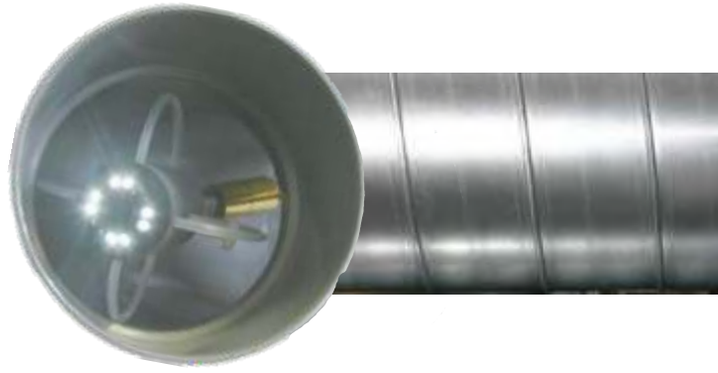
External Power Supply		220 V / 50Hz 110 V / 60Hz
Built-in battery		Status indicator and charger
Length of cable		20 m / 65 ft
Traction 4-wheels		with high torque independent motors
Camera and lighting		High resolution leds with regulation
Total Weight Robot Weight		17 Kg / 37 lb 2 Kg / 4,5 lb
Structure material		Stainless Steel
Robot dimensions	L x A x Al L x W x H	217 x 132 x 102 mm 8,6 x 5 x 4 inch
Briefcase dimensions	L x A x Al L x W x H	414 x 180 x 386 mm 16 x 7 x 15 inch



visiomax

Seeing is believing

Whether your work involves cleaning kitchen smoke extractors or air-conditioning ducts, VISIOMAXI is the perfect tool for showing your clients the need to carry our cleaning in their conduits. VISIOMAXI is a compact, completely portable system intended for use as a video inspection tool prior to any cleaning operation in kitchen air conditioning systems or smoke extractors. When it comes to cleaning extraction system ducts, we often put off this vital work because we cannot see the need, or it cannot be demonstrated.





Stand out from the competition

Your clients can see both the need for having their conduits cleaned, and your professionalism when showing them the work your company has carried out. You client will be completely satisfied.

TECHNICAL FEATURES

Electric power supply		Lithium Ion Rechargeable Battery
Screen		7" TFT-LCD Color
Range		30 mts
Lighting		12 Led recargable
Camera		CCD de 22 mm. sapphire lens
Weight		14 Kg / 30,8 Lb
Waterproof		IP-68
Dimensions	L x A x Al L x W x H	450 x 370 x 180 mm 17,7 x 14,5 x 7 inch

UNDERWATER CAMERA

RECHARGEABLE BATTERY

RANGE 30 mts

visionano

Your ultra-portable video inspection system

Whether your work involves cleaning kitchen smoke extractors or air-conditioning ducts, is the most portable way to carry out the commercial inspection of ducts. VISIONANO is a highly-portable ultra-light system (only weighing 520 g!) for use as a sales tool, for carrying out quick, on-the-spot inspections in extraction or air-conditioning ducts. When it comes to cleaning extraction or air-conditioning ducts, we often put off this vital work because we cannot see the need, or it cannot be demonstrated.





TECHNICAL FEATURES

Electric power supply		4 AA batteries
Screen		4" TFT-LCD
Range		1 m, ext. to 4 m 39 to 157 inch
Lighting		4 regulables LED
Camera		Resolution 704 x 576 (PAL)
Weight		520 Gr / 0,55 Lb
Waterproof		IP-68
Dimensions	L x A x Al L x W x H	256 x 95 x 153 mm 10 x 3,7 x 1 inch

UNDERWATER CAMERA

WIRELESS CONNECTION

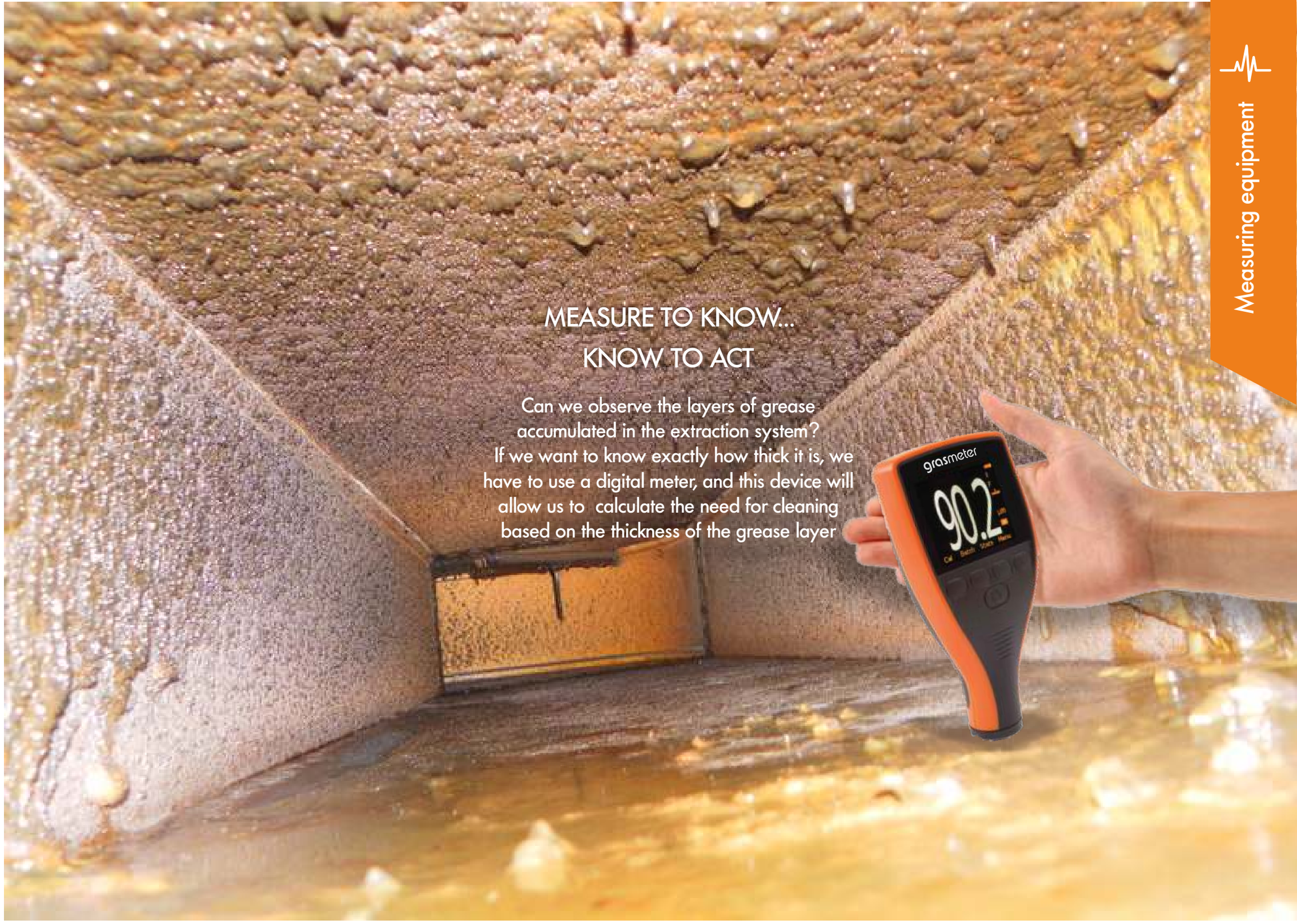
RECHARGEABLE BATTERY

07

MEASURING EQUIPMENT

MEASURE TO KNOW...
KNOW TO ACT

Can we observe the layers of grease accumulated in the extraction system? If we want to know exactly how thick it is, we have to use a digital meter, and this device will allow us to calculate the need for cleaning based on the thickness of the grease layer



grasmeter

Digital device for reading the thickness of grease deposits.

The GREASEMETER is a device for measuring the thickness of a deposit on a surface (grease, dust, industrial waste).

The meter should form part of the basic equipment of any technician, in order to determine the need for cleaning, or to check the result of an intervention. There are regulations that set an acceptable level of grease (<50 microns) and a threshold level (>200 microns) at which the entire system has to be cleaned.

Advantages of the system.

Ergonomic design.
External probe to make measuring easier.
Instant readings in real time.
Large measurement range.
Template for surfaces.
Standard calibrations.
Membrane keypad.
Bluetooth data transfer.
Data analysis software.





Measuring equipment

TECHNICAL FEATURES

Range of thickness readings		0 to 1,500 micras
Screen		2.4" TFT Colour
Power supply		2 AA type batteries
Data transfer		USB to PC outlet Bluetooth connection
Measurement probe for grease deposits		500 mm cable and 8 mm base
Weight of the device		161 Gr / 0, 35 Lb
Waterproof rating		IP-68
Dimensions	L x A x Al L x W x H	141 x 73 x 37 mm 5,5 x 2,9 x 1,4 inch

KEYPAD MEMBRANE
BLUETOOTH DATA
INDUSTRIAL WASTE
DUST WASTE
GREASE WASTE

RELATED TOOLS AND PRODUCTS

We have all types of useful accessories specifically designed for the jobs to be done, such as cutting tools for conduits, manhole covers and drains, brushes of different materials and sizes, individual protection equipment and for environments, besides the chemical products needed for use with the TEGRAS equipment.



(Request our full catalogue)



Solid and liquid suction system



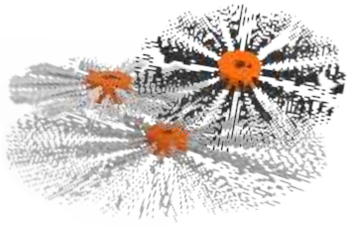
Manhole covers and drains for conduits



Cutting tool for conduits



Elements for environmental protection



Brushes of different measures and materials



Individual protection equipment



Hoses and accessories for water



Chemical products for use with the equipment



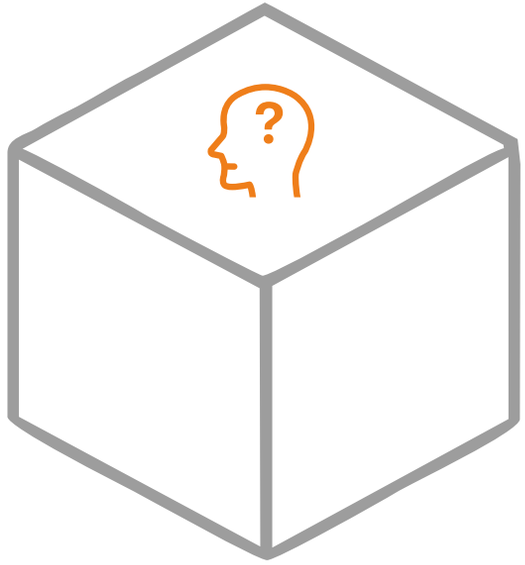
Accessories for the cleaning equipment

08

SPECIALIZED TRAINING PLANS



training plans



ALL THE **TRAINING** YOU NEED

Technology without control is not much use This is why we offer you the best training plans to make the most of your business.
We have made to measure plans in different formats, enabling you to choose between a distance course in our facilities or the “In Company” system which may include a real qualified clean up to put the lessons into practice.

YOUR GOALS ARE OUR TARGETS

Our trainers have plenty of experience in this field, and can provide the guidance you need in any area of your project, so that you can get the maximum benefit from your business from the start.

You can also access the continuous training plans that we prepare throughout the progress of your project, so you can update your knowledge of how this business model changes over time.

Don’t worry - we will be with you throughout the whole process!

TRAINING AREAS



INTERNATIONAL KITCHEN EXHAUST CLEANING ASSOCIATION IKECA

INNOVATIVE SOLUTIONS FOR YOUR BUSINESS

We have always had a clear idea of what we offer our clients. From the start, Teinnova set out to develop solutions that make the tasks that form part of technical cleaning easier for out clients, as well as a profitable business model.

We develop and manufacture equipment for technical cleaning in different areas, as well as specific methodologies for using them through customized training courses for each business model.



TEGRAS concept

Complete equipment for cleaning smoke extraction systems in industrial kitchens

TECAI concept

Complete equipment for thorough cleaning of air-conditioning systems

TELAB customized solutions

Tailored solutions for industrial technical cleaning

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TÜVRheinland CERTIFICATE
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pasion for innovation

INTERNATIONAL PRESENCEL

IN-HOUSE **MANUFACTURING**

TECHNICAL SERVICE

INNOVATION

TRAINING

SHOWROOM

10 years
innovating for you



HEAD OFFICE: Logroño (Spain)

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