

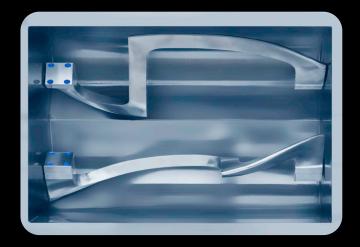
BLADE TYPE

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

VERTICAL DISCHARGE

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





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.





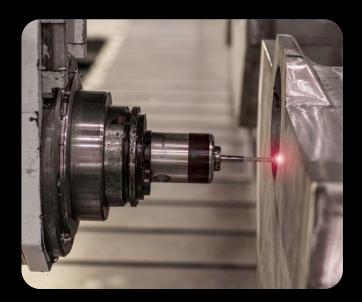
PRECISION MACHINING

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 Ma Zamora, who has more than 40 years experience in design and manufacture in the sector.

Excellent resistance and structural strength to ensure a long life with minimal maintenance.





OPTIONS AND ACCESSORIES

Button or touch screen control.

Variable speed drive.

Work timer.

Trolley loader (100 L or 200 L).

CO₂ injector.

Height extension for small mixers.





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.





CHICKEN BURGER 02'34"









TECMAQ CONNECT APP

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

Through the APP you can:

- Set process programmes.
- Consult production.
- Check working hours.
- Current status of machine, upcoming technical servicing or maintenance history.
- Consult technical information for the machine.
- Update the software.
- Secure mode for data transfer via Bluetooth.

MONTCAU MIXER



Z 600 MIXER

Double "Z" blade



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" blade. Available with variable speed drive and work timer. 50 L capacity with excellent results from ± 8 kg of processed product.







ZETA 15

Mixer with double "Z" blade 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
PADLE	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



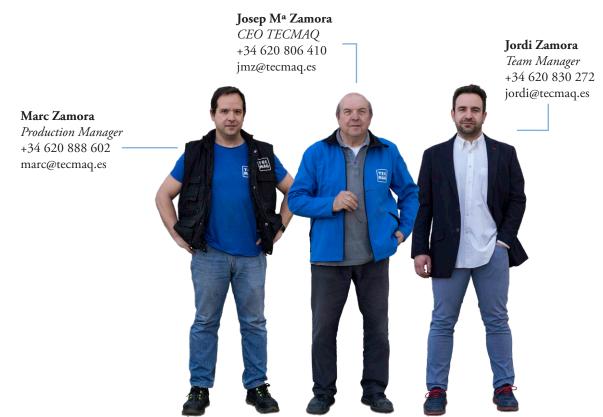
MORE THAN 35 YEARS DESIGNING, MANUFACTURING AND DISTRIBUTING HIGH QUALITY FOOD PROCESSING MACHINERY



When Josep Ma 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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