

360°
for your cleaning
business in extraction
systems

CATALOGUE

ENG

TEGRAS
concept





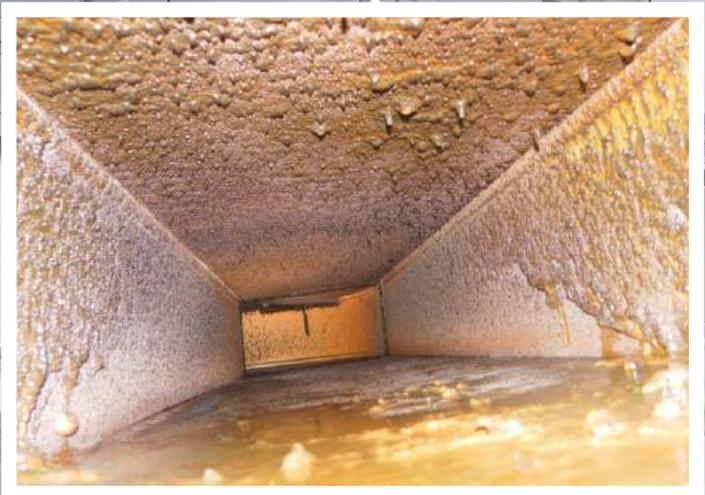
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01

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 extraction systems designed to expel smoke and smells. The fumes expelled are high **grease** which builds up in filters, hoods, conduits 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

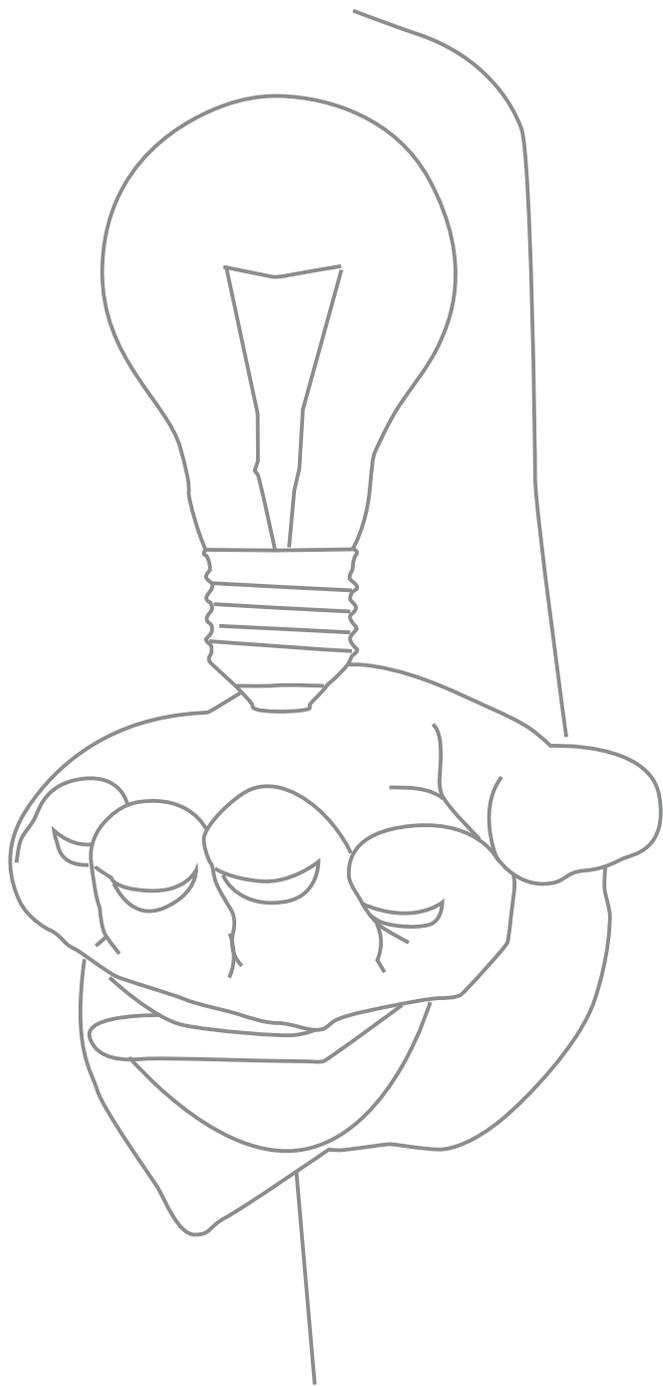


PURE BUSINESS

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 extraction system, hood, conduits 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.



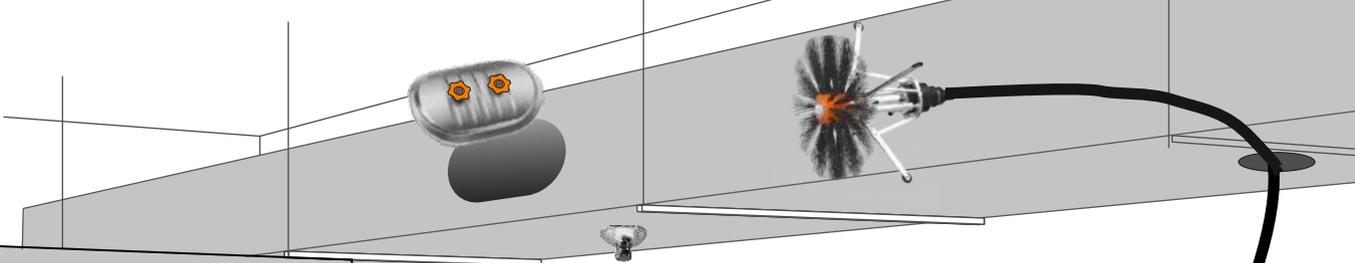
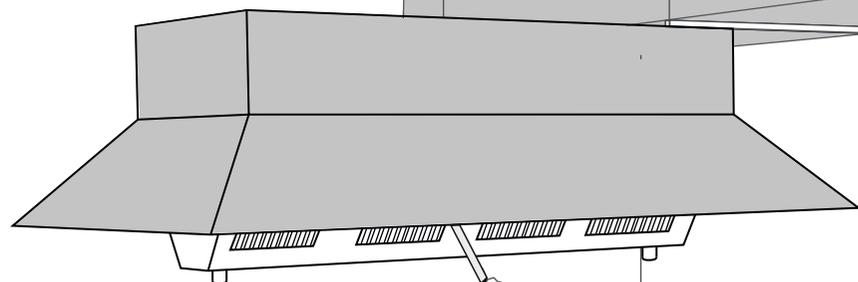
From the simplest cleaning solution to the most advanced on the market, allowing you to use the latest technology to tackle larger jobs, you can start your own business or start a new line in your company.



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 extraction systems. A business that is booming.

TEGRAS

concept



This could be your opportunity

03

ROBOT BRUSHES
FOR CONDUITS



PNEUMATIC ACTION

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



multi pro



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 extractor conduits 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 Visiograss conduit 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 conduits"

Because its injection system (combined with the iFoam family) projects a dense foam that sticks to the inside walls of the conduits, 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 conduit to make it easier to manoeuvre and more efficient when cleaning.





multi^{pro} Optional accessories



conexión

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 280 - 450 l/min - 8 bar	
Length of hose	30 m / 1181 pulg	
Rotation speed at full power	500 rpm 6,5 Nm	
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 pulg
Total weight	78 Kg / 172 Lb	



Visiogra

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

Brushes

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



Remote control

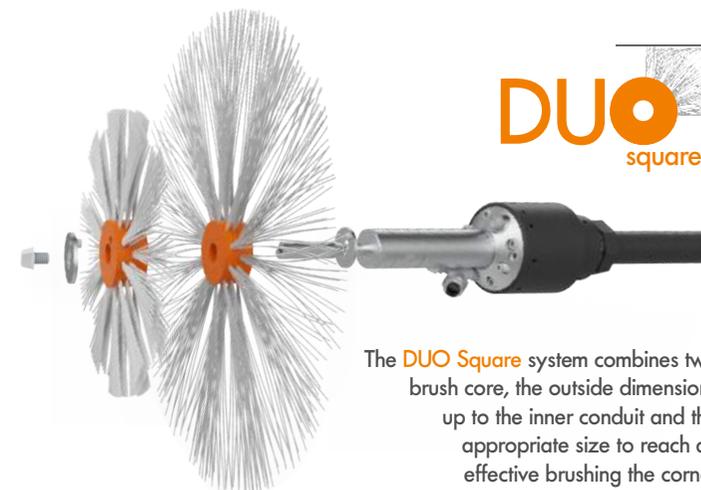
With membrane keyboard



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

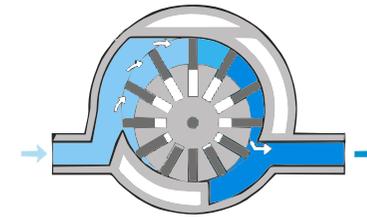
Engine power supply	Aire comprimido 300 l/min – 8 bar	
Length of hose	25 m / 984 pulg	
Rotation speed at full power	500 rpm 6,5 Nm	
Noise level	Under 70 dB	
Control panel	Pneumatic control	
Direction of rotation	Right / Left	
Structure material	Stainless steel	
Dimensions	L x A x Al L x W x H	1060 x 547 x 1075 mm 42 x 21,5 x 42 pulg
Total weight	78 Kg / 172 Lb	



AR20

The perfect air source

Pressure, pressure and more pressure! This is what your Teinnova pneumatic equipment needs. The AR-20 is your perfect 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 (7 bar)	240 l/min 8,47 cfm
Noise level	67 dB
Refrigeration	Self-venting
Outer structure material	Stainless Steel
Dimensions	L x A x Al L x W x H
	570 x 450 x 570 mm 22,14 x 17,7 x 22,4 pulg
Weight	50 Kg / 110 Lb



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 extraction systems

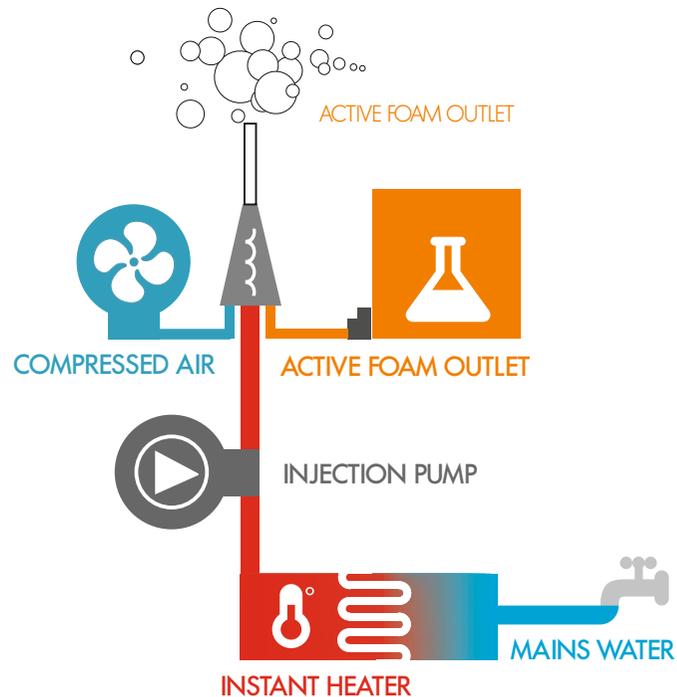




THE TECHNOLOGY

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

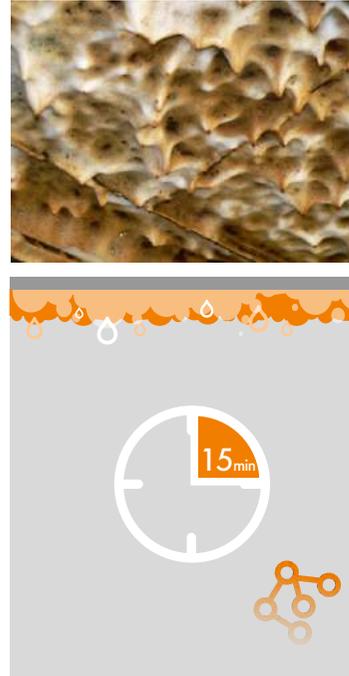
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FOAM INJECTION

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.

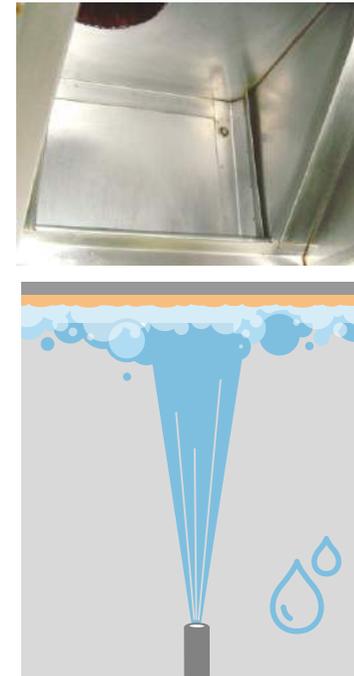
2



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 extractor systems.

4 en 1

iFoam Pro combines the action of water, heat, chemicals and the air, to help you tackle the most difficult cleaning jobs in kitchen extractors. Unlike the other members of the iFoam family, it has a powerful high-pressure rinsing module.

Integración

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.

Automático

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.





Control panel
with membrane
keyboard

High pressure module
The **idrogras** accessory integrates,
to form a compact system

Air compressor
integrated into the system
independent operation,
ultra-silent and vibration

Chemical product **Comegras Box**
Packaging system "Bag in Box"
safe handling comfortable
and safe

Heating system
instant
mains water for a best
solution chemical
product

Remote control



ifoampro

TECHNICAL FEATURES

Electric power supply	220 V / 50Hz 110 V - 60 Hz
Hydraulic supply	Min. water pressure 2 bar
Length of hose	5 m / 197 pulg
Compresor power Pump power	200 W 120 W
Noise level	Under 70 dB
Control panel	Membrane keyboard
Heating power	3000 W
Structure material	Stainless Steel
Dimensions	L x A x Al L x W x H 600 x 470 x 890 mm 23,6 x 18,5 x 35 pulg
Unloaded weight	61 Kg / 134,4 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 conduits.

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	220 V / 50Hz 110 V - 60 Hz
Hydraulic supply	Min. water pressure 2 bar
Compressed air supply	80l / 5-8 bar
Pump power	120 W
Noise level	Under 70 dB
Control panel	Three-position switch
Length of hose	5 m / 197 pulg
Structure material	Stainless Steel
Dimensions	L x A x Al L x W x H 390 x 381 x 915 mm 153,5 x 150 x 360 pulg
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.



TECHNICAL FEATURES

Power (10 Bar)	7,5 kW – 10,19 Cv
Electric power supply	220 V / 50Hz 110 V - 60 Hz
Power	2000 W – 2,5 HP
Noise level	67 dB
Flow	11 lt/min
Maximum outlet pressure	90 Bar
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 pulg
Weight	16 Kg / 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



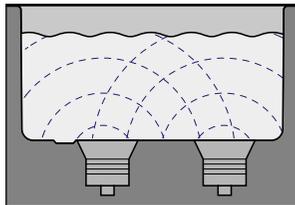


ULTRASOUND CLEANING

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.

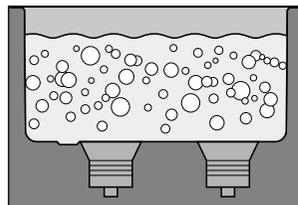
It works like this:

1



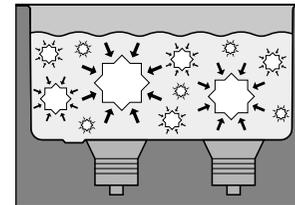
As the sound waves emitted by the transducers spread out in the solution with water and the chemical product in the tank, they produce alternating high and low pressure in the solution.

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.



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.

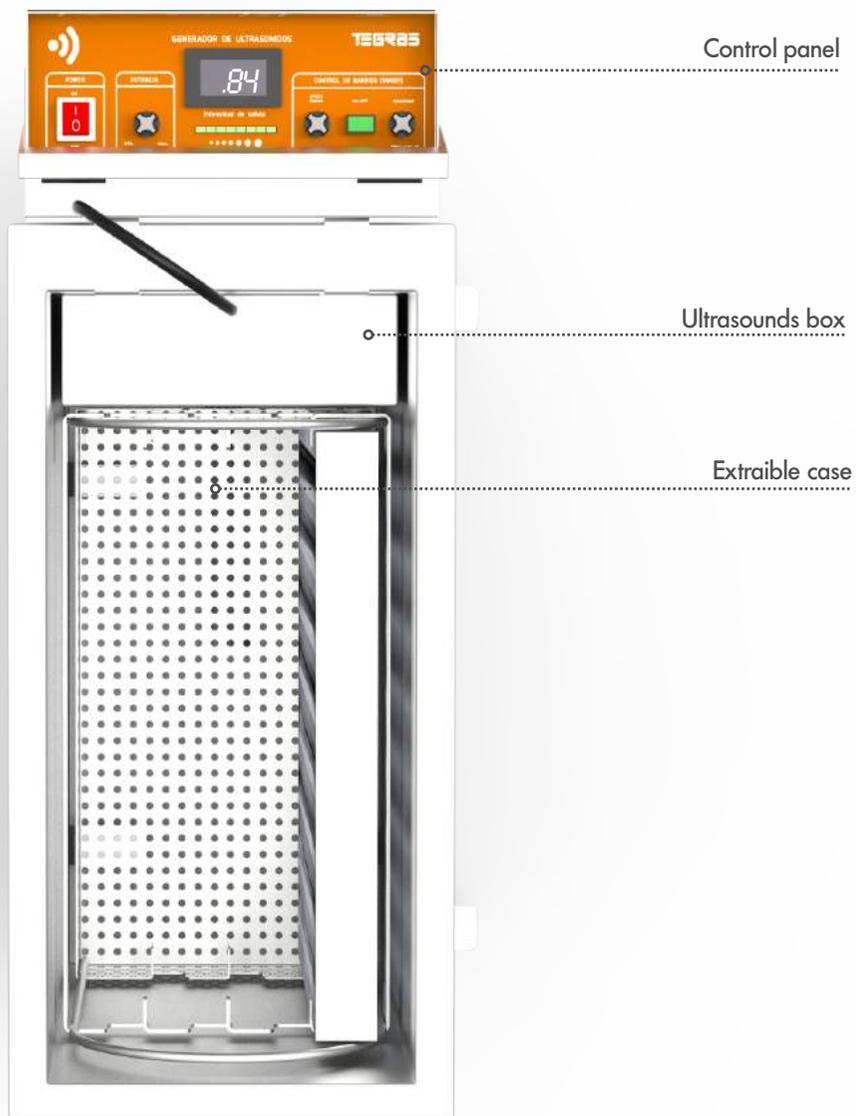
You decide on the best plan for you and your clients.

Available in 2 different measurements depending on your needs and those of your clients: 100 and 300 Litres.

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



Vista superior de 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 pulg	875x350x830 mm 344 x 138 x 327 pulg
Interior dimensions	840x500x680 mm 33x19,6x26,7 pulg	525x290x555mm 20,6x11,4x21,8 pulg
Volume / Tank capacity	288 l. / 11 Filtros	84,5 l. / 4 Filtros





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)

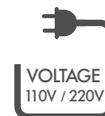
You can offer the service in two ways:

- 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 pulg	855x490x960 mm 337 x 193 x 378 pulg	755x350x825 mm 297 x 138 x 325 pulg
Interior dimensions	850 x 547x 620 mm 33,4 x 21,5 x 24,4 pulg	700 x 420 x 620 mm 27,5 x 16,5 x 24,4 pulg	620 x 290 x 555 mm 24,4 x 16,5 x 21,8 pulg
Volume / Tank capacity	300 l. / 11 Filtros	200 l. / 6 Filtros	100 l. / 4 Filtros



06

EQUIPMENT FOR INSPECTING CONDUITS





SEEING IS BELIEVING

The inside of air-conditioning 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.

visiomax

Seeing is believing

Whether your work involves cleaning kitchen smoke extractors or air-conditioning conduits, VISIOMAXI is the perfect tool for showing your clients the need to carry out 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 conduits, 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. Your client will be completely satisfied.



TECHNICAL FEATURES

Electric power supply	Batería de litio recargable
Screen	7" TFT-LCD Color
Range	30 mts
Lighting	12 Led recargable
Camera	CCD de 22 mm. lente de zafiro
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 pulg



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 conduits, is the most portable way to carry out the commercial inspection of conduits. 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 conduits. When it comes to cleaning extraction or air-conditioning conduits, we often put off this vital work because we cannot see the need, or it cannot be demonstrated.



Inspecting equipment

TECHNICAL FEATURES

Electric power supply	4 AA batteries	
Screen	4" TFT-LCD	
Range	1 m, ext. to 4 m 39 pulg to 157 pulg	
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 pulg



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 micras) and a threshold level (>200 micras) 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.



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 pulg



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



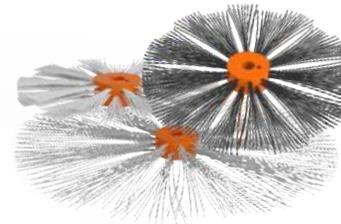
Manhole covers and drains for conduits



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



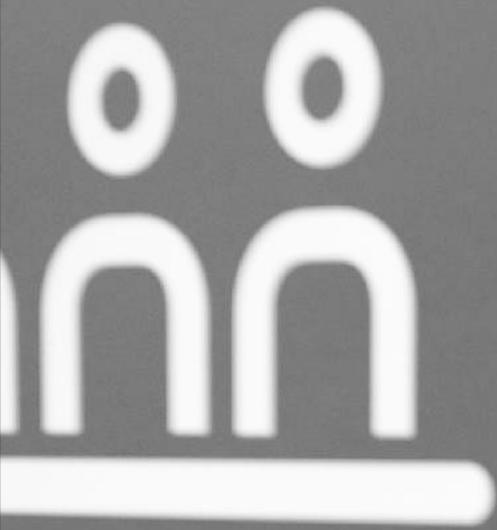
Accessories for the cleaning equipment



08

SPECIALIZED
TRAINING PLANS

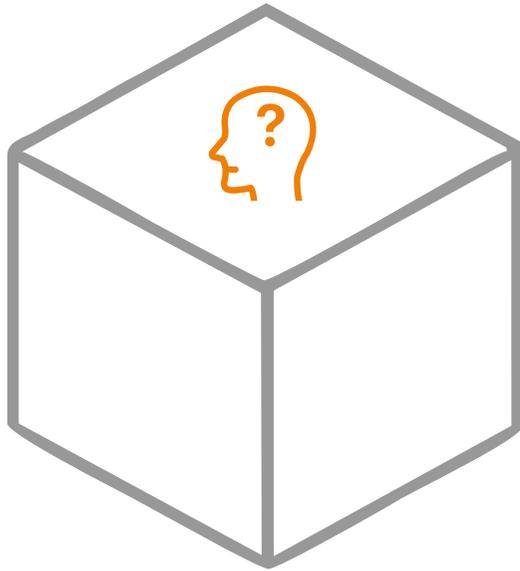




de formación
training room



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



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 our 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
soluciones a medida

Tailored solutions
for industrial
technical cleaning



Management
System
ISO 9001:2008

www.tuv.com
ID 9105083228



Management
System
ISO 14001:2004

www.tuv.com
ID 9105083228



TEiNOVA
pasion for innovation®

INTERNATIONAL PRESENCEL



IN-HOUSE MANUFACTURING



TECHNICAL SERVICE



INNOVATION



TRAINING



SHOWROOM



10
años/years
innovando para ti
innovating for you

HEAD OFFICE: Logroño (Spain)





Asociación Internacional de Limpiadores
en Sistemas de Climatización



Asociación Internacional de Limpiadores
en Sistemas de Extracción en Cocinas



Asociación Española
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