



Company presentation

**WE SUPPORT YOU WITH A WIDE RANGE OF
FLAVORING EQUIPMENT, ACCUMULATION AND
DISTRIBUTION SYSTEMS FOR YOUR SNACKS AND
FOODS**

TAV

TECNO
ALIMENTARIA
VALENCIANA

INFRASTRUCTURE AT YOUR SERVICE



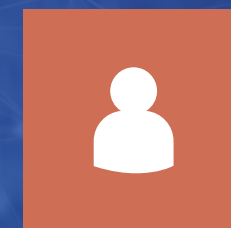
Consolidated company with
more than 25 years in the
sector



We operate internationally,
70% of our turnover comes
from installations
outside Spain



Test room for product testing and
possibility to perform R&D with
our equipment in real product
conditions.



More than 50 workers
supporting your project

ABOUT TAV

TAV has a solid track record in the food industry, specializing in the design and implementation of customized production lines and snack flavoring equipment. We accompany our customers from start to finish, integrating GoSync conveying technology for gentle product handling, and offering solutions in flavor application, accumulation and elevation with high standards of efficiency and precision.



FLAVORING SYSTEMS



CONVEYORS



ELEVATORS



INSTALLATION LINES



ACCUMULATORS



PLATFORMS



REGULATORS

EXPERIENCE

With an experience of more than 25 years in the food sector, our systems are prepared to adapt to different products in an exclusive way according to the needs required by the customer, therefore we have innovative design techniques offering customized solutions for different areas, suitable for different products such as:



- > Chips
- > Nuts
- > Pelles
- > Pasta
- > Extrudates
- > Pickles
- > Dehydrated meats
- > Rice cracker
- > Frozen vegetable glazing



¿WHO DO WE SUPPORT?

TAV collaborates with companies in the food sector that require high-level technical solutions. We serve consolidated snack manufacturers that need to scale up their operations and incorporate innovation in their processes, as well as small companies that are starting their activity and need integral support in the development of their production lines. We also supply companies that require specialized machinery for the distribution, accumulation and flavoring of their products. Our approach is based on a deep understanding of each need and the delivery of accurate and reliable solutions.

FLAVORING SYSTEMS

We specialize in applications and coatings for your snacks.



HESTIA



HERA

> **Hestia Solid / Liquid:** compact and versatile equipment

[See more](#)

> **Hera Solid / Liquid:** Ideal for low production rates

[See more](#)



HERACLES



HERMES

> **Heracles Solid / Liquid:** designed for high production

[See more](#)

> **Hermes Solid / Liquid:** designed for medium-sized productions

[See more](#)

THE MOST IMPORTANT

1

Our flavoring equipment analyzes the volume and weight of the product in movement and by means of **customized recipes** the necessary values are obtained to perform a continuous and precise dosage giving the correct finish of the product.

2

We provide remote and real time support to solve problems as quickly as possible, **we attend 80% of the breakdowns remotely.**

3

We have innovative custom design techniques. Our equipment is capable of interchanging between recipes at any time, allowing for greater flexibility that **reduces production changeover times.**

ADAPTABLE DISTRIBUTION AND ACCUMULATION OPTIONS WITH GOSYNC TECHNOLOGY



ACCUMULATORS

> ACCUMULATORS:

- Static multi-discharge storage tank
- Modular horizontal storage tank
- Inertia storage tank
- Micro storage tank

[See more](#)

> CONVEYORS:

- Horizontal conveyor
- Micro conveyor
- Product distributor conveyor
- Multihead feeder conveyor
- Product cooling conveyor

[See more](#)



CONVEYORS

ELEVATORS AND PLATFORMS



ELEVATORS

> ELEVATORS:

- Modular external chassis vertical elevator (z-type)
- Compact internal chassis vertical elevator (z-type)
- Inclined elevators
- Inspection conveyors
- Conveyor belts

[See more](#)

> PLATAFORMS:

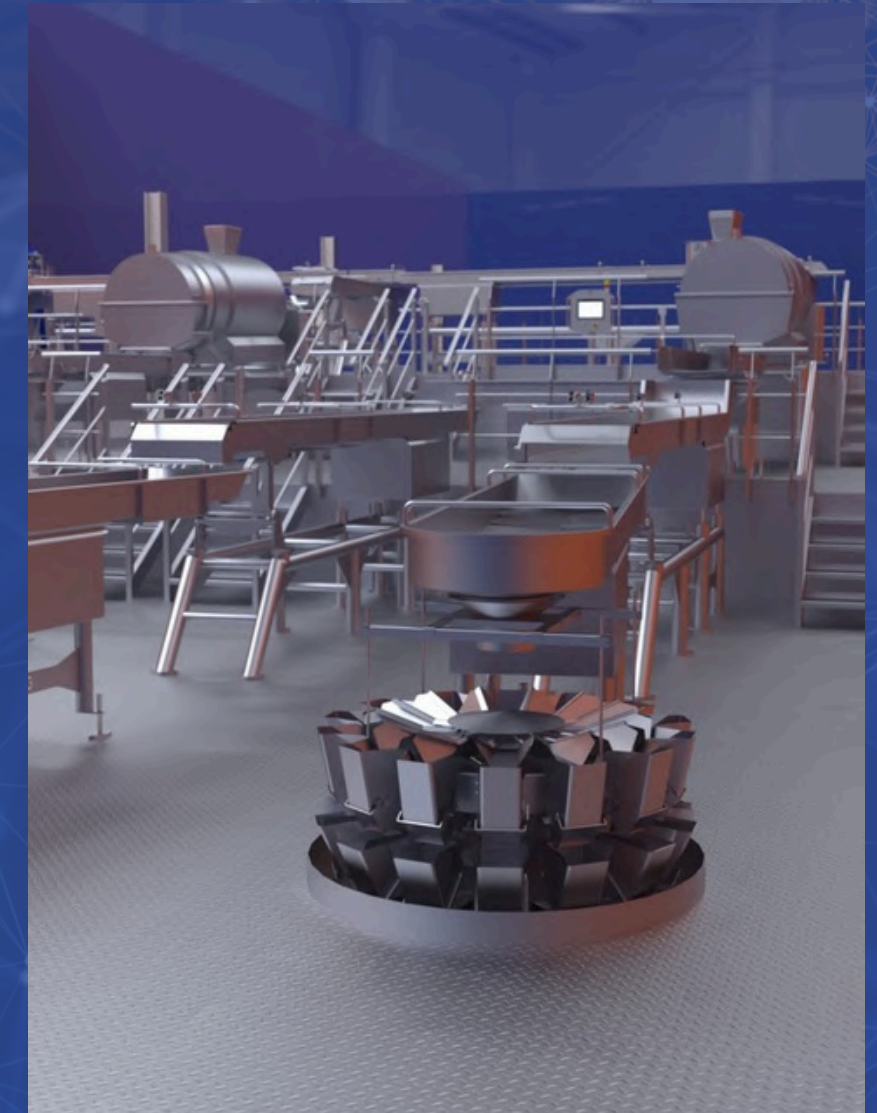
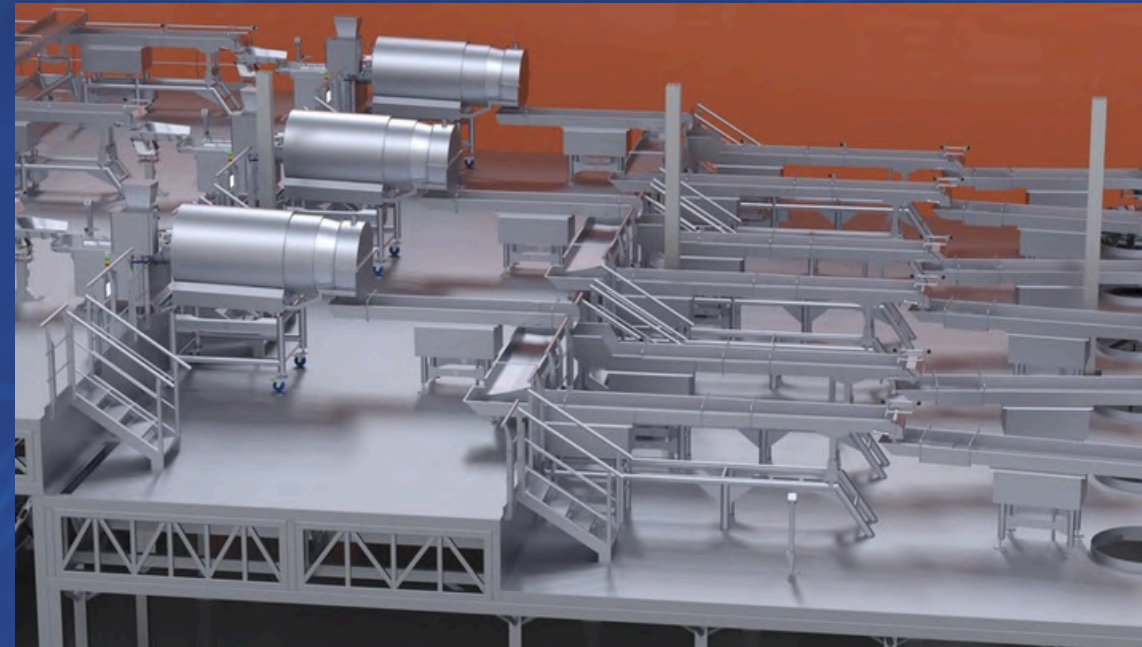
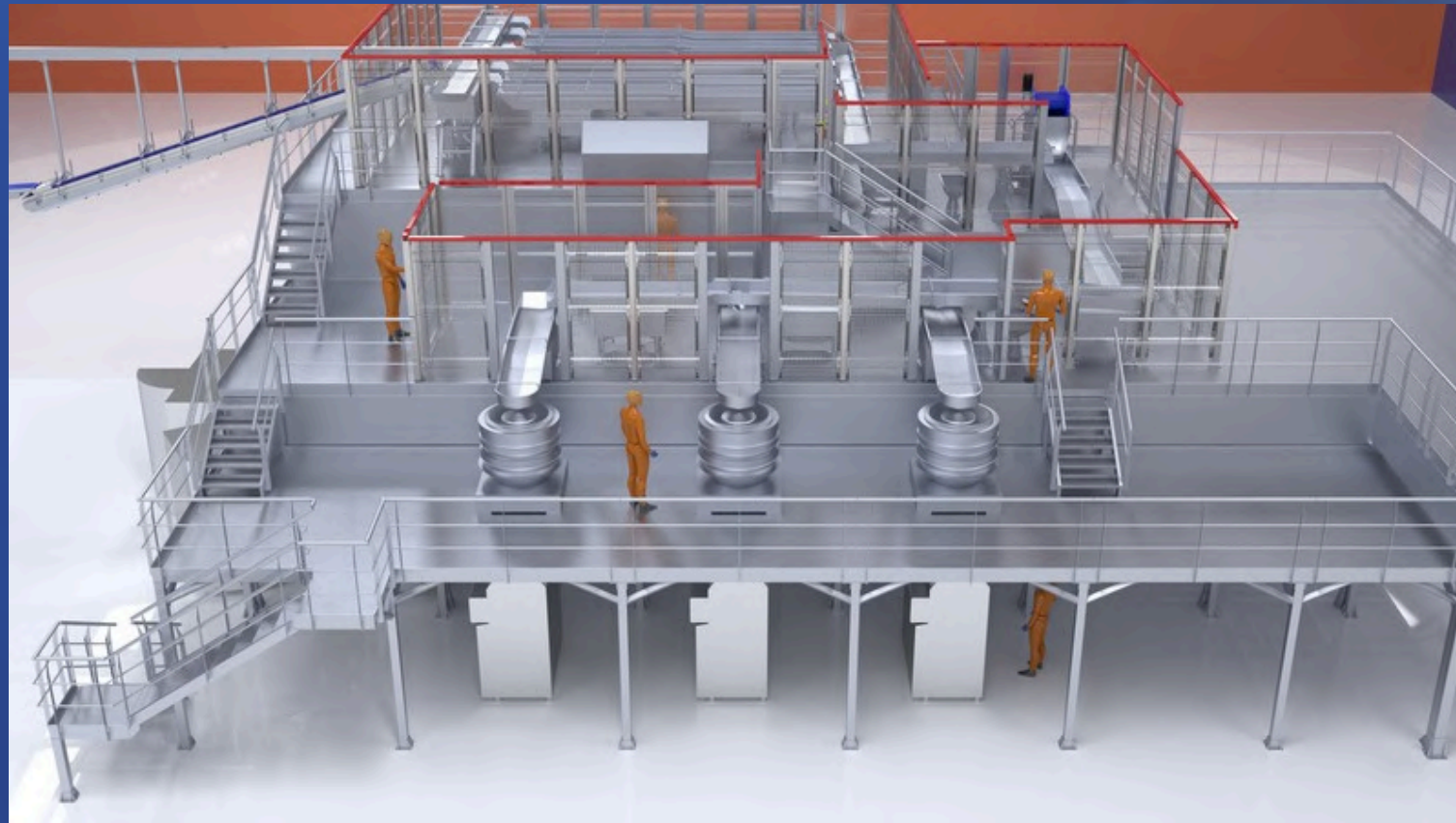
- For distribution
- For packaging
- For flavoring
- For accumulators
- For general food use

[See more](#)



PLATAFORMS

OUR INSTALLATIONS LINES ADAPT TO YOUR PRODUCTION AND DISTRIBUTION NEEDS.



> Lines:

- + Efficient
- + Adaptable
- + Modular
- + Safe

OUR PLUS



We provide remote and real-time support with 4.0 technology.



Our after-sales service offers you: technical assistance + follow-up and commercial support + emergency assistance.



We have innovative design techniques offering tailor-made solutions for different areas of the production lines to provide our customers with the ideal layout for each installation.



PRODUCT TESTING, EQUIPMENT AND AROMA DEVELOPMENT ROOM



What can you perform in our laboratory?

- > Product testing in a clean, air-conditioned area.
- > Development of aromas and essences on new products.
- > We offer personalized advice on product flavoring.
- > Application of different flavors to known products
- > Testing of equipment performance with the product
- > The ideal place for the synergy between your flavor manufacturer and your equipment manufacturer to develop.





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For your attention
THANK YOU

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