



TPBtech[®]
TOP PORZELANIK BARCELONA

THE FIRST WORKTOP YOU CAN COOK ON



Restaurant Cocina
Hermanos Torres
2 Michelin Stars
2018. Cocina
Hermanos Torres
is a project born to
generate a new
experience in the
world of cuisine
and catering. A new
space, one that is
ideal for living a new
culinary experience.



COCINA

HERMANOS TORRES
RESTAURANT



COCINA
HERMANDOS TORRES
RESTAURANT





Xavier Pellicer

Xavier Pellicer, Best Vegetables, is the number one of the world Restaurant focused in vegetables. Pellicer's commitment focuses on biodynamics, with organic products, his brand new house looks white and bright, according to a Healthy Kitchen gastronomic concept



Restaurant Xavier Pellicer / Barcelona





Martin Berasategui

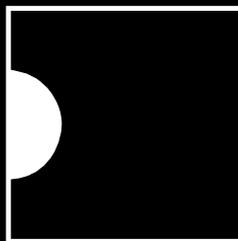
Martin Berasategui is a Basque chef and owner of an eponymous restaurant in Lasarte-Oria (Gipuzkoa), Spain, which has been awarded three Michelin stars since 2001. He holds twelve stars in total, and he is currently ranked 3rd best Chef in the world.





With more than 550 locations across six continents, Hilton Hotels & Resorts provide an authentic and contemporary experience for guests worldwide. At Hilton Barcelona, dining options are designed with you in mind, start the day with a hearty breakfast or nutritious light bite, savour innovative dishes of their Mediterranean cuisine prepared with the freshest local ingredients





**LEIOAKO
OSTALARITZA ESKOLA**

Leioa Catering School is a vocational training centre which belongs to the Basque network of non-university state centres. The goal is to ensure that their students receive excellent theoretical and practical training, in areas such as management, food preparation and serving, in order to prepare their students for the labor market.





Alacarta offers a wide variety of services adapted to your budget. From a cooking workshop, led by one of their chefs, having the possibility of using their space to cook with friends, as in your own house, make a business meeting with a good catering or celebrate an anniversary. Share your idea with them and they will make it come true.

alacarta

Our experience in the commercial spaces and tracked record backs us.

1 Leioa Catering School



2 Athletic Club Bilbao



3 Rest. Martín Berasategui
3 Michelin Stars
(Lasarte-Guiúzcoa)



4 Marketplace
San Sebastian(Guipúzcoa)



5 Restaurant Samurai
(Sevilla)



6 Restaurant Los Cuevas
(Sevilla)



7 CETT, Barcelona School of Tourism,
Hospitality and Gastronomy (Barcelona)



8 Hotel Hilton
(Barcelona)



9 Restaurant Alacarta
(Barcelona)



10 Restaurant Xavier
Pellicer -Barcelona



11 Restaurant Hermanos
Torres
2 Michelin Stars-Barcelona



12 Restaurant Os de
Civis -Lérida



THE NEW GENERATION OF COUNTERTOPS

HYGIENIC, ANTIBACTERIAL SURFACE :

TPB tech® worktops have a non-porous surface so germs and bacteria cannot flourish or be in direct contact with the food.

SCRATCH RESISTANCE: Only diamonds can scratch the surface of TPB tech® worktops.

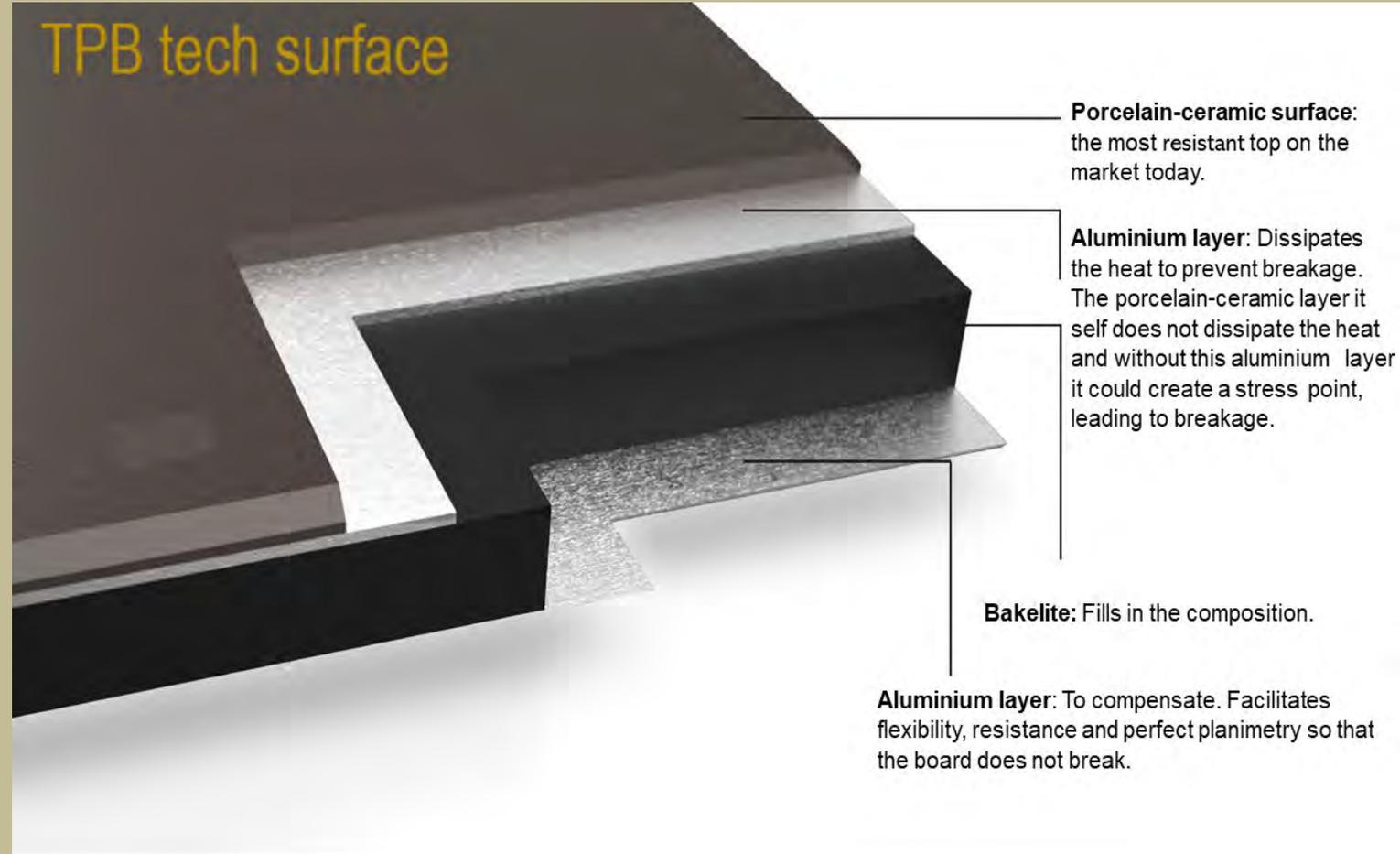
STAIN-PROOF: Because the surfaces of TPB tech® worktop are made of mineral porcelain, they are not damaged by chemical agents such as oil, vinegar, citrus fruits, wine, solvents, detergents, hydroxide, bleach, coffee, etc.

EASY TO CLEAN: Does not require special products or care for cleaning. Stains are removed with hot water or any detergent on the market.

HIGH-TEMPERATURE-RESISTANCE: its special composition of 4 layers makes it highly resistant to temperatures

EASY TO TRANSPORT AND ASSEMBLE:

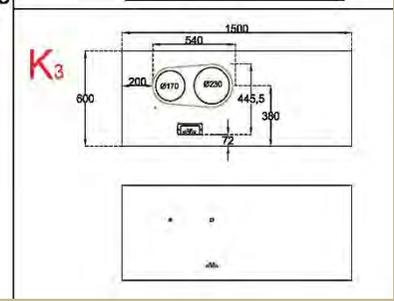
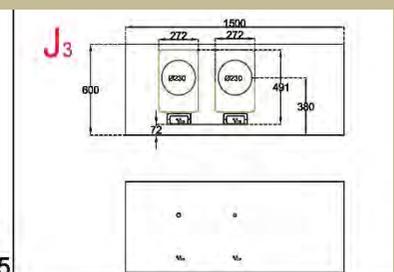
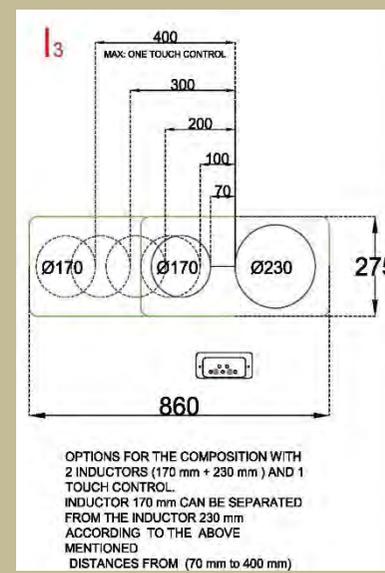
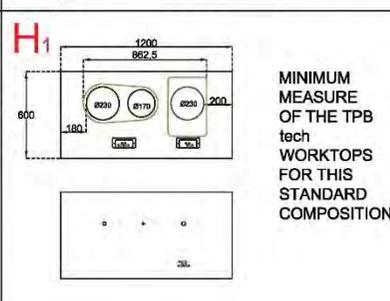
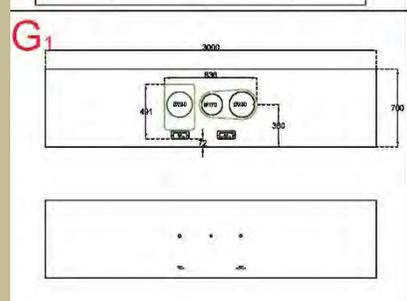
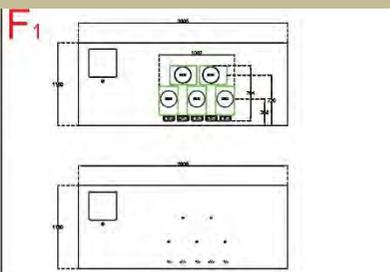
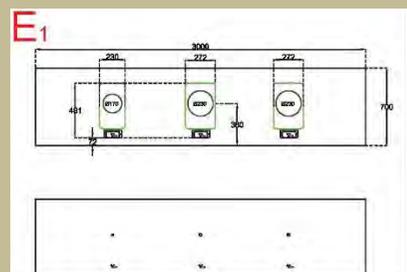
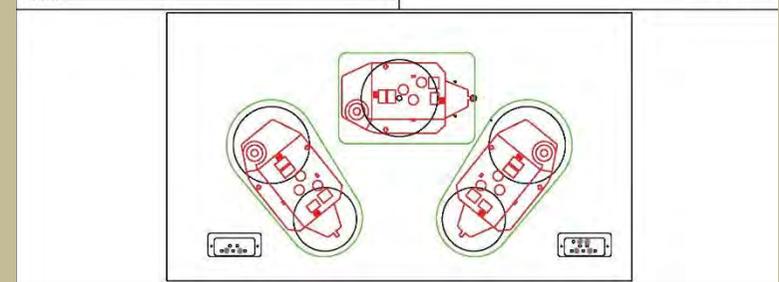
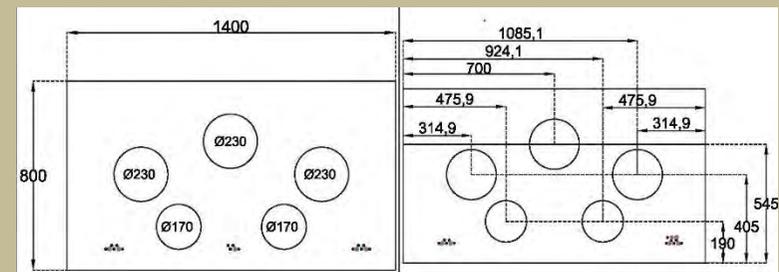
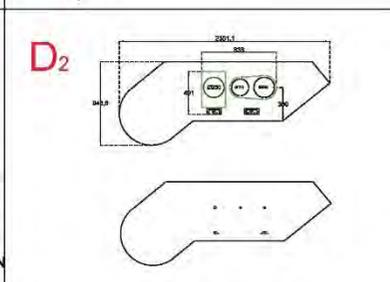
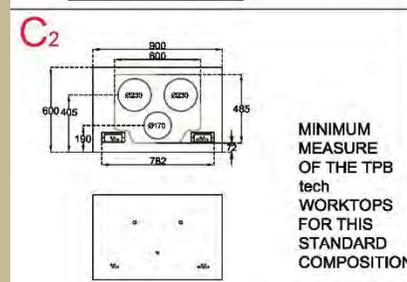
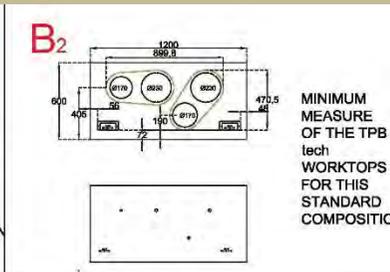
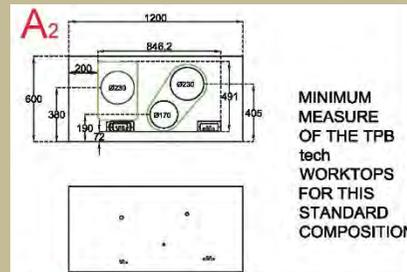
Because of their weight 26,3 kg/m² TPB tech® worktops are the lightest on the market. They can be handled easily by masons, installers and professionals of the natural stone industry.



TECHNICAL DATA SHEET

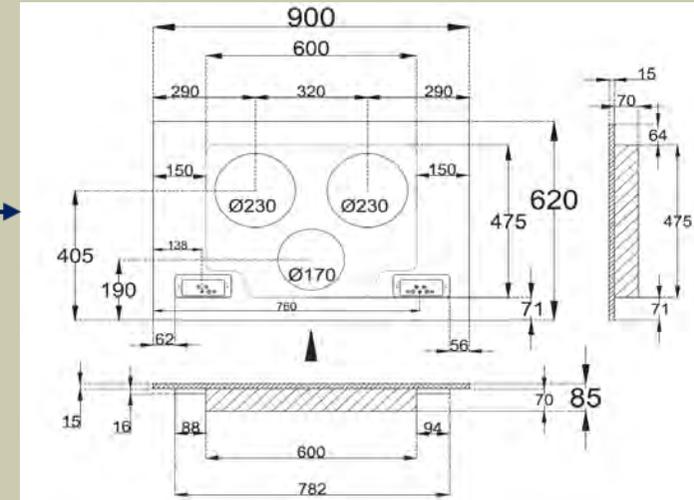
TECHNICAL DATA SHEET	
Voltage	180 -240 V
Frequency	50 -60 Hz
Inductor Diameters	
Ø 280 mm - 2300 W - Power Booster 3000 W (13 Amp) Ø 230 mm - 2300 W - Power Booster 3000 W (10 Amp) Ø 170 mm - 1400 W - No Booster (6 Amp)	
Power Levels	1-9 P
STANDARDS AND CERTIFICATES	
Certificación para Europa/ European Certification	
No. 16/32301624	
Aplicable Standard: UNE-EN 60335-2-8	
Aplicable Standard: UNE-EN 60335-1	

SOME TPB tech INDUCTION COMPOSITIONS

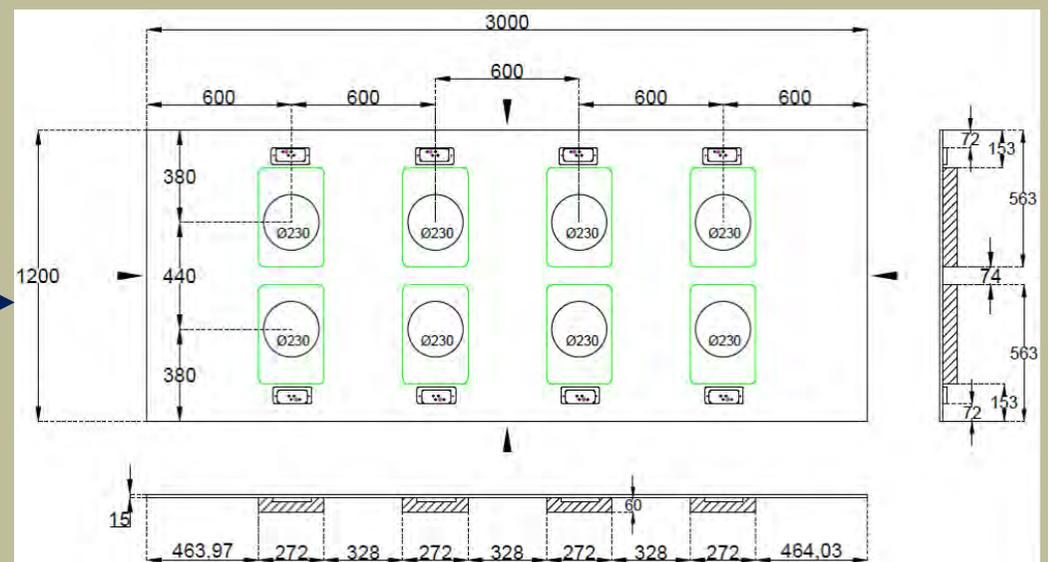


FROM the smallest standard size 90 x 62 cm. MINI TPB tech

PLENTY OF POSSIBILITIES



TO the biggest size of 315x122 cm. Tailored to each client needs.



THE NEW GENERATION OF COUNTERTOPS

TPB tech® eliminates the classic glass-ceramic hob, unifying the cooking and work area. A revolution in the kitchen concept that makes possible to cut, cook, eat and enjoy the countertop harmonising culinary pleasure with entertainment, activity and functionality.



GRUM BLACK finish

TPB® tech COOKWARE



A

You can also buy your cookware directly from TPB® tech through this email: info@tpbarcelona.com

All TPB® tech frying pans and saucepans have 4 Teflon bolts already integrated in their base. **A**

All types of cookware for induction cookers are compatible with the TPB® tech worktops if they are used with elevation pieces which can be supplied when purchasing the TPB® tech worktops. **B**

REASONS FOR THEIR ELEVATION.

- The residual temperature on the worktop's surface is low thanks to the elevation of the recipients, which have no direct contact with the surface. There is no shrill noise when moving the recipients over the worktop's surface and the energy consumption is very low.
- All induction hobs on the market produce a high temperature of between 140° and 300° residual heats on the glass surface. However, with TPB tech® we can reduce that surface temperature thanks to the recipients' elevation.
- TPB tech® has a surface temperature ranging from 80° to 150°. Its induction system has an energy saving of around 50% compared to other induction systems on the market and cools down 70% quicker (thanks to its special composition) and 95% quicker if we clean its surface with plenty of water when we finish cooking.
- In 2019, the introduction of new regulations on energy will require all induction systems to produce a maximum consumption of 190 W/h (a standard glass induction system currently uses 250 W/h).
- TPB tech® is already achieving 172 W/h thanks to our system of raised recipients, induction technology and the technical composition of the worktop's slab



B

TPB Removable Elevation specially designed for cooking only on TPB tech® . Simply place the removable piece and start cooking. Remove it as soon as you have finished cooking.

PETRUS GREY



PIETRA GREY MAT



BLACK SELENE



CALACATTA



MALM BLACK



PREMIUM WHITE NATURALE



Thickness /Grosor 15 mm

TERRA MATER



TITANIUM

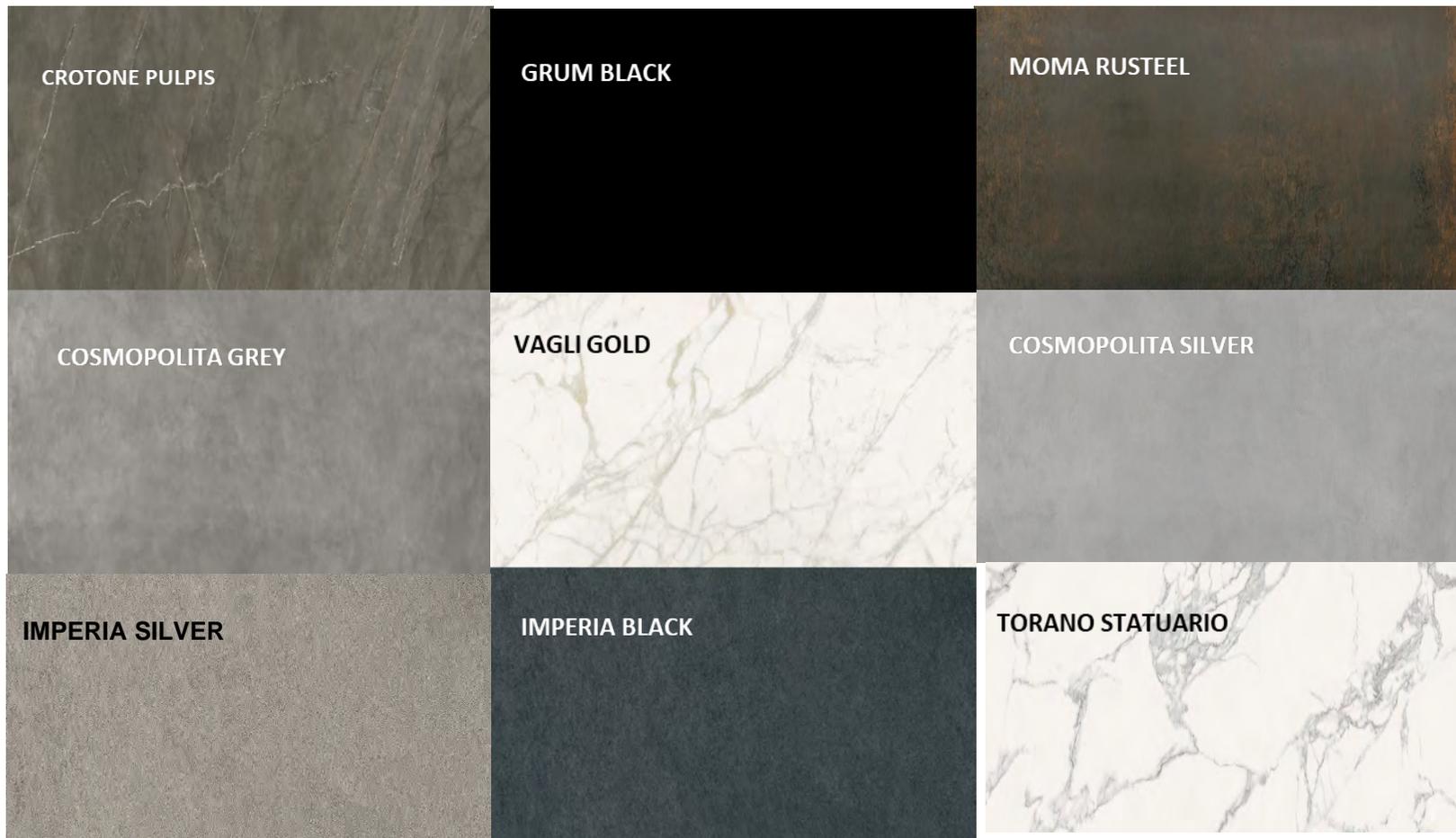


Finishes	Max. Size
PETRUS GREY	300 x 122 cm
BLACK SELENE	300 x 100 cm
MALM BLACK	300 x 122 cm
TERRA MATER	300 x 122 cm
PIETRA GREY MATE	300 x 122 cm
CALACATTA	300 x 122 cm
PREMIUM WHITE NATURALE	300 x 122 cm
TITANIUM	300 x 122 cm

FINISHES / ACABADOS

315 x 122 cm

Thickness / Grosor 15 mm



Finishes	Max. Size
CROTONE PULPIS	315 x 122 cm
COSMOPOLITA GREY	315 x 122 cm
TORANO STATUARIO	315 x 122 cm
IMPERIA SILVER	315 x 122 cm
IMPERIA GREY	315 x 122 cm
MOMA RUSTEEL	315 x 122 cm
COSMOPOLITA SILVER	315 x 122 cm
VAGLI GOLD	315 x 122 cm

IMPERIA SILVER

GAMA CROMÁTICA - CROMATIC RANGE

TPB tech
PIETRA GREY MAT 300 X 122 cm



TPB tech
BLACK SELENE 300 X 100 cm

TPB tech
MALM BLACK 300 X 122 cm



Format 300 x 70 cm

Format
300 x 122 cm

TPB tech
TERRA MATTER 300 X 122 cm

TPB tech
PETRUS GREY 300 X122 cm

TPB tech
TITANIUM 300x122 cm

Format 300 x 70 cm

Format
300 x 122 cm

**TPB tech
CALACATTA 300 X 122 cm**

**TPB tech
PREMIUM WHITE 300x 122 cm**



Format 300 x 70 cm

**Format
300 x 122 cm**

TPB tech
IMPERIA SILVER 315 X 122 cm

TPB tech
COSMOPOLITA GREY 315 X 122 cm

TPB tech
COSMOPOLITA SILVER 315 X 122 cm

Format 315 x 70 cm

Format
315 x 122 cm

TPB tech
TORANO STATUARIO 315 X 122 cm



TPB tech
VAGLI GOLD 315 X 122 cm



TPB tech
CROTONE PULPIS 315 X 122 cm



Format 315 x 70 cm

Format
315 x 122 cm

TPB tech
MOMA RUSTEEL 315 X 122 cm

TPB tech
GRUM BLACK 315 X 122 cm

TPB tech
IMPERIA BLACK 315 X 122 cm

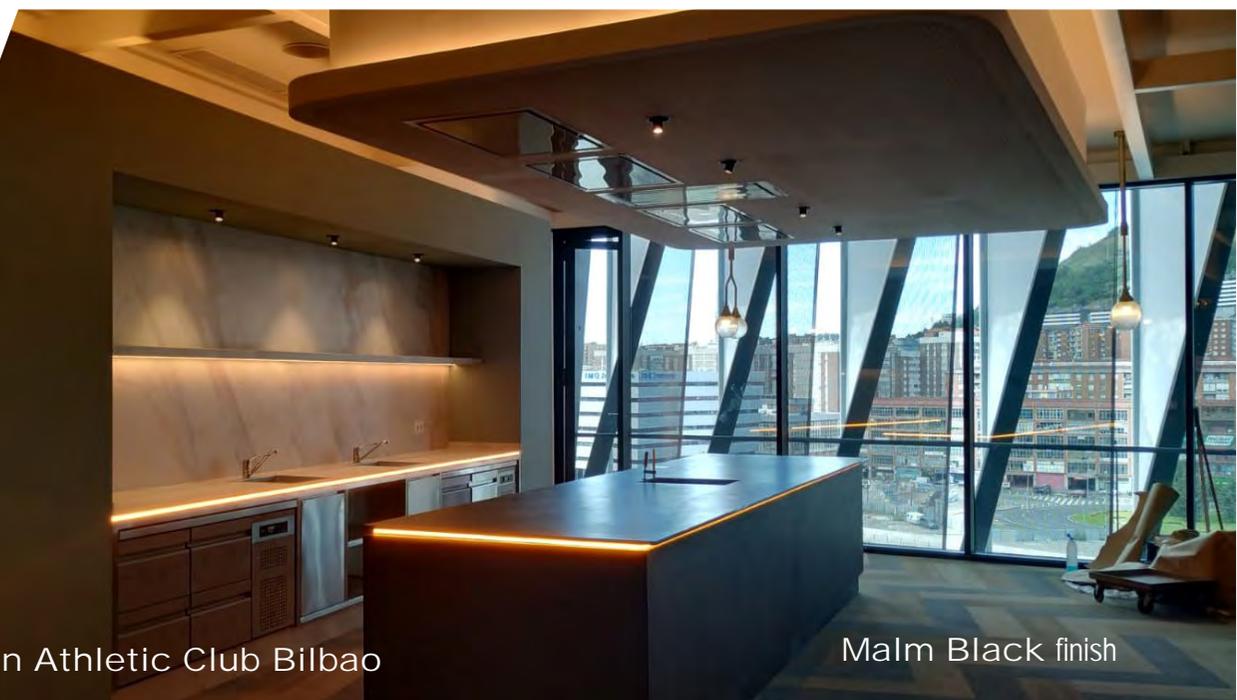
Format 315 x 70 cm

Format
315 x 122 cm

TPBtech



TPBtech®



TPB tech in Athletic Club Bilbao

Malm Black finish

TPBtech®



MALM BLACK



IMPERIA BLACK



CROTONE PULPIS

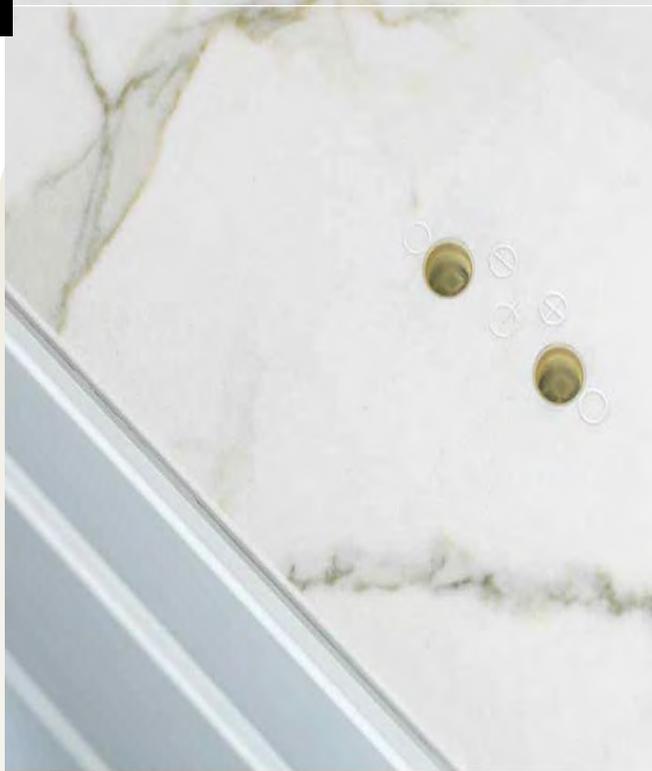


IMPERIA BLACK

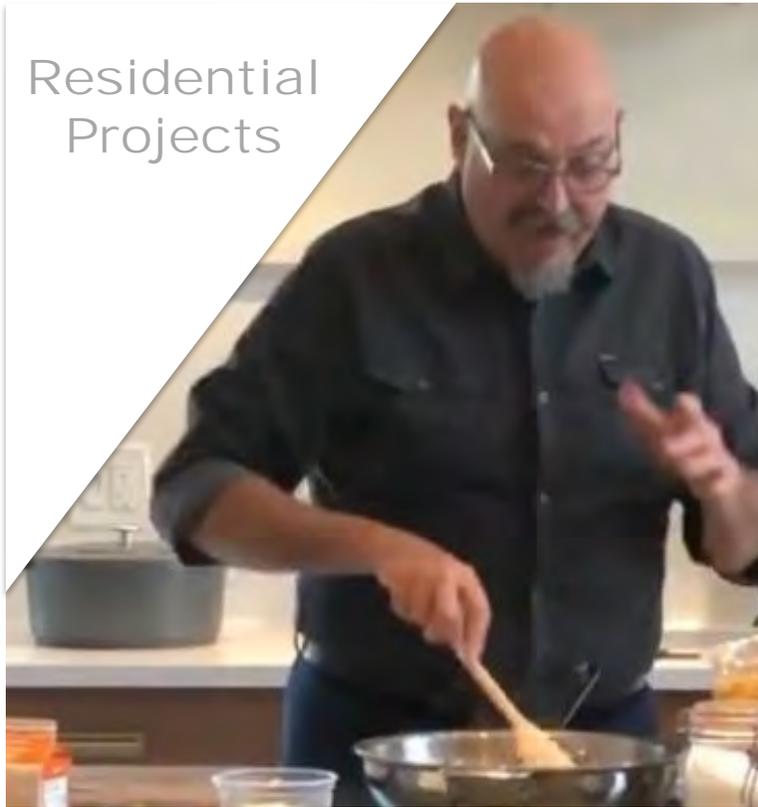
TPB tech® Home Kitchens

TPB tech® cooking technology is the most "human friendly" in the market. Its ease of use coupled with its minimal aesthetics make it the ideal solution for any modern home.

CALACATTA finish



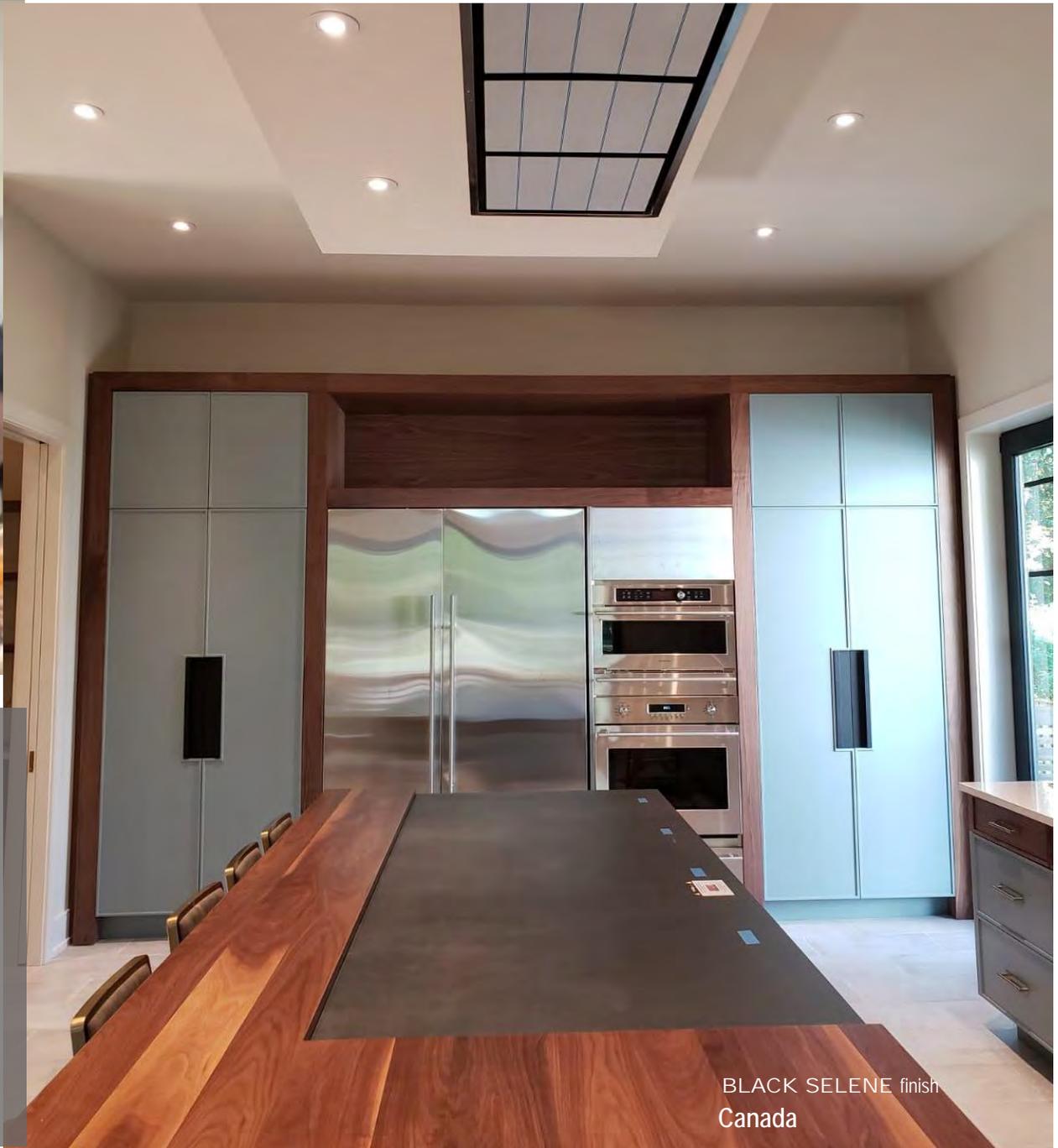
Residential
Projects



@chefscapra

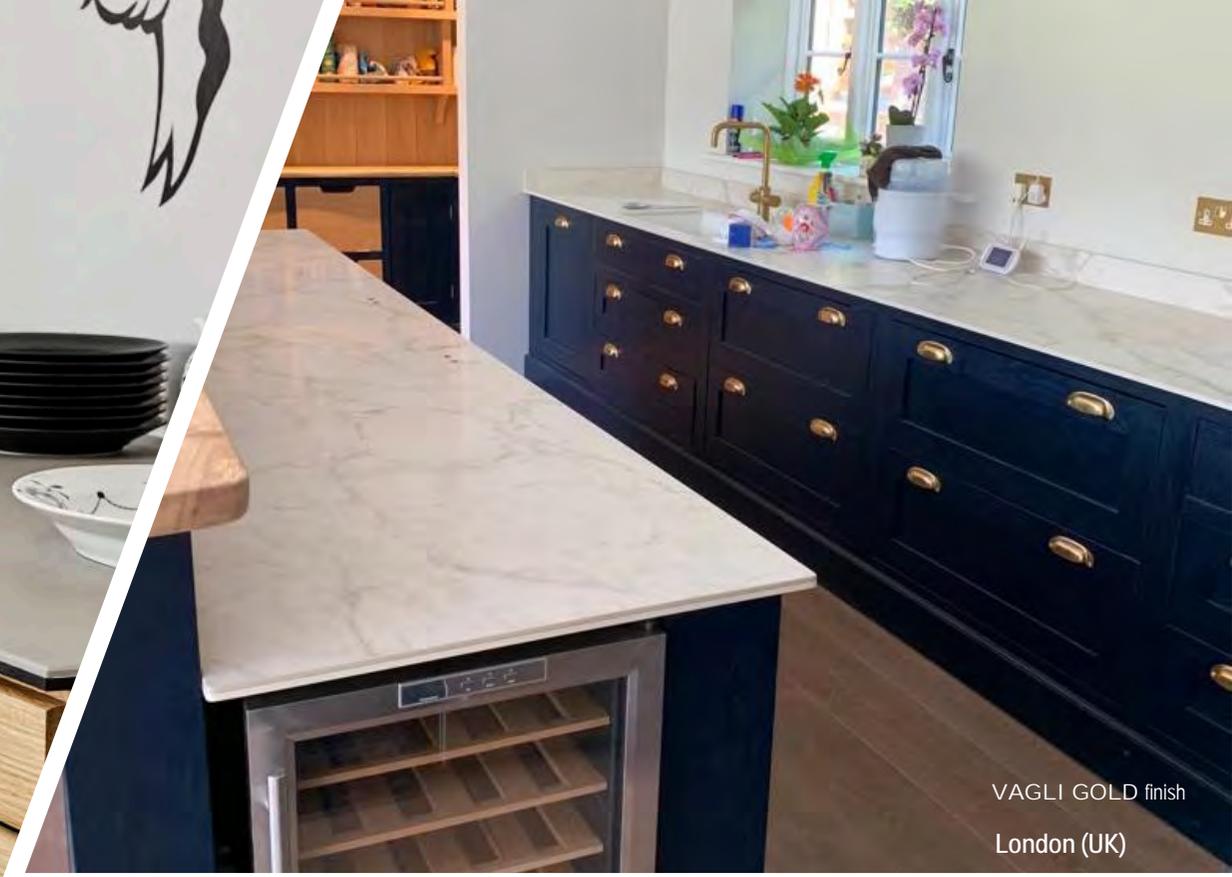
TPB tech
&
the Chef
Massimo
Capra

in
Ontario (CANADA)



BLACK SELENE finish
Canada

Residential Projects



VAGLI GOLD finish
London (UK)



CROTONE PULPIS finish
London (UK)

COSMOPOLITA SILVER finish
Denmark

Residential
Projects



PETRUS GREY finish
Australia



CETT

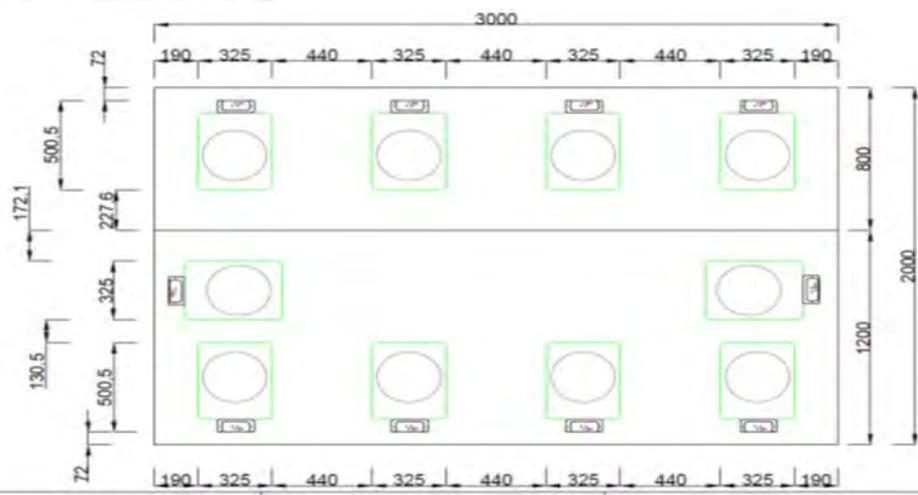
Barcelona School of Tourism,
Hospitality and Gastronomy

PETRUS GREY finish

The prestigious cuisine school CETT has opted for TPB tech® technology to design their kitchens due to its high resistance performance, energy efficiency and cleanliness.

TPB tech®
Industrial Kitchens

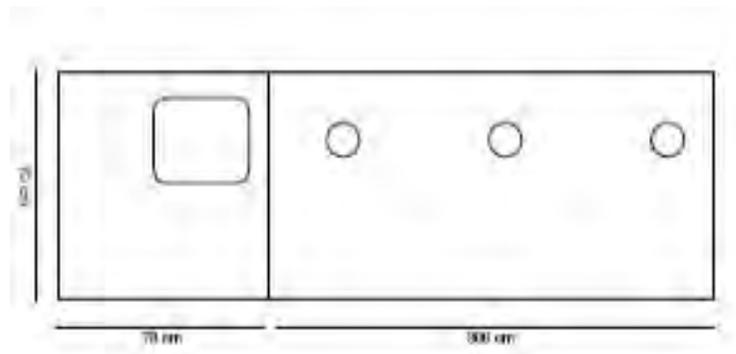
TPBtech®



CETT -Escuela Hostelería

PETRUS GREY finish

TPBtech®



TERRA MATER finish



TPBtech®



006



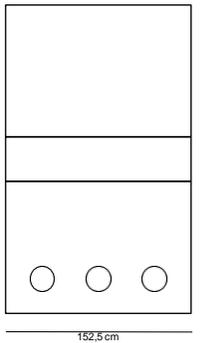
TPBtech®



PETRUS GREY finish

TPB tech® allows you to place as many hobs as you want.





275 cm

152.5 cm

**TPB tech
BLACK SELENE 300 X 100 cm**





• TPB tech ® has Distributors in:

- EUROPE: Belgium, Czechoslovakia, Denmark, England, France, Germany, Italy, Luxembourg, Portugal, Romania, Spain, The Netherlands.
- NORT AMERICA: Canada, Miami (USA), New York (USA).
- SOUTHAMERICA: Brazil.
- ASIA: Hong Kong , Israel, Japan, Philippines.
- OCEANIA: Australia, New Zealand.

• We have also sold TPB tech ® in:

- Andorra, Argentina, Austria, Colombia, Dubai Emirates, Finland, Lithuania, Nigeria, Norway, Sweden, Russia, Singapore, South Africa, Spain, Texas (USA).

 **MANUFACTURER:**

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