

User's Voice



• **Bar**
The world champion of bartender
Bar Ishinohana
Mr. Shinobu Ishigaki (Owner)

I have been using the Tescom's vacuum blender since the previous model. I looked forward to the renewal of this time. The new model can adjust blending time and tell the time left on the monitor. I feel more comfortable with it in terms of operation.



• **Café**
Eat nature
HATAKE Café Ginza

The Tescom's vacuum tumbler can keep the inside under vacuum and keeps the contents fresh. You could put it into a refrigerator and enjoy it later after chilled. Mixed under vacuumed state, water in vegetables or fruits comes out, which makes the result smooth and slick.



• **Cooking researcher**
Ms. Asami Suzuki

Avocados, whose color easily changes under normal condition, can keep its original color and taste under vacuumed condition. With the Tescom's vacuum blender, you can enjoy the original taste and nutrition of foods like avocados, celeries, bananas and parsleys with creamy touch on your tongue.



• **Fasting Salon**
FYK GINZA
Ms. Fuyuko Kurihara (Owner)

Thanks to the Tescom's vacuum tumbler, you can make drinks beforehand and still provide fresh drinks to your customers. With this tumbler, you don't have to make a drink from the very beginning according to every order. You can save the time and provide a drink more quickly for your customers.



• **Restaurant**
LONGINGHOUSE
Mr. Toshiyuki Kato
(Executive chef)

I'm amazed at the vivid color and flavor that the Tescom's vacuum blender realizes. You should give it a try. Curving oxidization helps keep not only nutrition, but also color and flavor. Under vacuumed state with little air, the taste and color of ingredients keep as rich as original. You can tell the difference once you try.



• **Japanese restaurant**
Kikunoi Akasaka
Mr. Rhohei Hayashi
(Public relations chef)

I recommend using this blender when you make something which should be rich and less foamy. If you use a normal food processor, the result gets more whitish and foams won't disappear soon once formed. This doesn't occur with the Tescom's vacuum blender. I'm very satisfied with it.

Business

Vacuum blender "gokusen" realizes three "Freshness" businesses:

Vacuum blender "gokusen" makes it possible to **cook, preserve and move** "freshness".

For example

- **Hotel**
To provide speedy service at a buffet or for room service
- **Restaurant and Café**
To develop one-of-a-kind recipes of soup, sauce, or desserts that require rich taste.
- **Esthetic salon**
To make drinks for customers after treatment
- **Sports gym**
To provide nutritious drinks for fitness

With the Tescom's vacuum blender, you can make rich and smooth soup, sauce, dessert or else without purring the ingredients.

Your one-of-a-kind recipe with the Tescom's vacuum blender can help increase average customer spend and cut down on labor cost with make-ahead dishes. This product has a possibility to broaden your business for the future.



TESCOM

Vacuum blender offering the best level of freshness

gokusen

 **GOOD DESIGN
AWARD 2016**



※Vacuum means the state with less pressure than the air

MADE IN JAPAN

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