



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase/Trifase
frequency (Hz)	50
net weight (Kg)	47
breadth (mm)	390
depth (mm)	580
height (mm)	850

PROFESSIONAL DESCRIPTION

Automatic vertical pasta ROUNDER for weights: from 30 to 300 grams:

- **stainless steel body** ;
- the **machine works with a patented vertical system** , in practice **the portion of dough introduced from above falls to the bottom of the cylinder and is rolled upwards** around the **auger** obtaining perfectly **rounded balls** ;
- Teflon **coated aluminum screw** ;
- **it does not stress or heat the dough**, without altering its properties in any way.
- **hourly production : 350-400 balls/hour;**
- **low voltage controls 24 V. ;**
- **plexiglass protective cover with safety microswitch** ;
- **completely removable** for maximum **ease of cleaning** .
- combinable with DIVIDER-PORIONING machine

Standard Version : recommended **for doughs with max 60% hydration** (maximum indication subject to variation based on flour and dough) supplied with **FOOD GRADE TEFLON-COATED ALUMINUM AUGER** .

Available in SINGLE-PHASE or THREE-PHASE version, in two models each:

CE mark
MADE IN ITALY

AVAILABLE MODELS

TCF477-000820



ROUNDING MACHINE for dough: pizza, piadina, bread, for WEIGHTS from 30 to 300 grams, with TEFLON-COATED aluminium auger, support surface for loaf trays, V.380/3, Kw 0.37, Weight 47 Kg, dimensions mm 390x580x850h

€ 1.711,65

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000810



ROUNDING MACHINE for dough: pizza, piadina, bread, for WEIGHTS from 30 to 300 grams, with TEFLON-COATED aluminium auger, support surface for loaf trays, V.230/1, Kw 0.37, Weight 47 Kg, dimensions mm 390x580x850h

€ 1.773,22

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days