

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



PROFESSIONAL DESCRIPTION

S PIZZA TENDER - SIGMA - COLD with semi-automatic micro-rolling :

- cold pasta processing, even at 4°-5°C,
- patented micro-rolling system , creates waves that go from the inside to the outside, simulating the action of the hands
- o pizza edge execution,
- adjustable pizza thickness,
- o automatic on and off,

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CE mark MADE IN ITALY

. IMPORTANT NOTE:

The machine works with cold dough and therefore, for an optimal result, it is necessary to respect the conditions of correct 'dough maturation' as indicated by the Manufacturer in the *User Manual*.

AVAILABLE MODELS

SMSPZ40M



SIGMA pizza moulder, SEMI-AUTOMATIC COLD with MICRO-ROLLING ACTION DISC diameter 400 mm, V 230/1, kW 0.55, weight 105 kg, dim. mm 570x720x770h

€ 3.293,31

VAT escluded

Shipping to be calculed

Delivery

SMSPZ50M



SIGMA pizza moulder, SEMI-AUTOMATIC COLD with MICRO-ROLLING ACTION DISC diameter 500 mm, V 230/1, kW 0.75, weight 150 kg, dim. mm 700x820x840h

€ 4.333,30

VAT escluded

Shipping to be calculed

Delivery



