



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	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	0,75
net weight (Kg)	150
breadth (mm)	1820
depth (mm)	915
height (mm)	1160

PROFESSIONAL DESCRIPTION

Professional floor-standing PASTRY SHEETER, with 710x500 mm BELTS-BELTS with UNDER-TABLE for FLOUR COLLECTION and PASTRY COLLECTION, Roller opening from: 0 to 35 mm, 710 mm long folding TABLES:

- Designed and **engineered to ensure extremely easy and functional use**, in full compliance with international safety standards;
- **Reliable, solid and efficient structure**, it meets the needs of restaurants, hotels, pastry shops and small and medium-sized bakeries;
- **Shoulder in cast aluminum** to ensure maximum vibration absorption and therefore reduce noise;
- **Maximum product visibility** thanks to stainless steel wire guards and shoulder structure;
- Motorized, **extractable and liftable shelves** to reduce space when not in use;
- **Electrical system** with **variable speed as standard** ;
- **Toothed sector** to increase precision on thin thicknesses;
- **Reverse buttons** ;
- **Machine complete with double control** (buttons and pedal) **as standard** ;
- **Precise and constant thickness adjustment**;
- **Easily removable scrapers** for daily cleaning at the end of service;
- **Rolling pin holder** in cast aluminum;
- **Flour collecting trays as standard**;
- **Safety guards in grid** to increase visibility of the rolled product;
- **Swivel wheels** and **external stabilizing feet** and fixing to the ground to facilitate movement;
-
- **Possibility of working any type of pasta**, up to very thin thicknesses;

- Hard chrome plated **rolling cylinders , ground and polished;**
- **Micrometric adjustment** of the cylinder opening **with aluminium handle ;**
- **cylinder diameter: Ø 7 cm;**
- **cylinder opening: from 0 to 3.5 cm;**
- **length of rolling cylinders: 50 cm;**
- **Scrape the paste on the easily removable cylinders , for easy and effective cleaning;**
-
- **Movement of the BELTS - CARPETS via pedal control;**
- **Variable speed conveyor belts to avoid wrinkles in the dough;**
- **Shielded bearings** to prevent flour infiltration;
- **Tables that fold upwards** to save space when the machine is at rest;
- **Non-removable table system with under-top for collecting FLOUR and stainless steel pasta collector ;**
- Mounted on wheels for easy movement;
-
- **Working dimensions :** mm 1820 x 915x 1160h;
- **Dimensions at rest :** mm 695 x 915 x 1460h;
-
- **Low voltage electrical system** with dual control (manual and pedal);
- **Accident prevention type guards ,** connected to the electrical system by means of limit switches;



Optional:

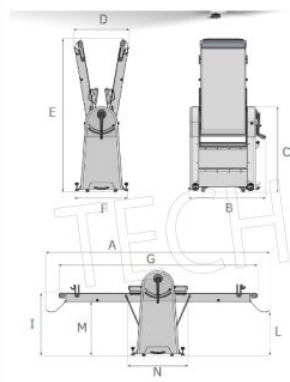
- Also available with single-phase motor

CE MARK

Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
TCF133-SF-500-71	Professional Pastry Sheeter with BELTS-BELTS mm 710x500 equipped with FLOUR UNDER-TABLE and PASTRY COLLECTOR, LAMINATION rollers mm. 500 adjustable from: 0 to 35 mm, Weight Kg 150, kw 0.75, open dimensions mm. 1820x915x1160h	€ 4.536,97 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



Modello	SF 500/710	SF 500/950	SF 500/1200
Lunghezza cilindri (mm)	500	500	500
Diametro cilindri (mm)	70	70	70
Max apertura cilindri (mm)	35	35	35
Lunghezza piani (mm)	710	950	1200
Potenza (kW)	0,75	0,75	0,75
Peso (kg)	180	187	194
A (mm)	1820	2350	2760
B (mm)	915	915	915
C (mm)	1160	1160	1160
D (mm)	650	790	890
E (mm)	1470	1730	1940
F (mm)	695	695	695
G (mm)	1480	2015	2460
I (mm)	850	850	850
L (mm)	620	620	620
M (mm)	735	735	735
N (mm)	800	800	800



Spalla sempre in fusione di alluminio per ridurre la rumorosità da vibrazione

Massima visibilità del prodotto grazie a ripari in filo inox e struttura della spalla



Piani rimovibili di serie sia per SF500 che per SF600



Impianto elettrico con velocità variabile di serie



Ruote piroettanti e piedini stabilizzatori esterni e per facilitare la movimentazione il fissaggio a terra



Settore dentato per aumentare la precisione su spessori sottili



Pulsanti di inversione marcia



Macchina completa di doppio comando (pulsanti e pedale) di serie



Sgancio rapido per pulizia raschiatori e possibilità di regolazione



Porta mattarello in fusione di alluminio