



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,75
<b>net weight (Kg)</b>	188
<b>breadth (mm)</b>	2350
<b>depth (mm)</b>	915
<b>height (mm)</b>	1160

#### PROFESSIONAL DESCRIPTION

**Professional floor-standing PASTRY SHEETER, with 950x500 mm BELTS-BELTS with UNDER-TABLE for FLOUR COLLECTION and PASTRY COLLECTION, Roller opening from: 0 to 35 mm, 950 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;
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- **Possibility of working any type of pasta**, up to very thin thicknesses;

- **Micrometric adjustment** of cylinder opening **with aluminium handle** ;
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- **cylinder diameter: Ø 7 cm;**
- **cylinder opening: from 0 to 3.5 cm;**
- **cylinder length: 50 cm;**
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- **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** ;
- Mounted on wheels for easy movement;
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- **Working dimensions** : mm 2350 x 915 x 1160h;
- **Dimensions at rest** : mm 790 x 915x 1720;
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- **Low voltage electrical system** with dual control (manual and pedal);
- **Accident prevention 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
<b>TCF133-SF-500-95</b>	Professional Pastry Sheeter with BELTS-BELTS mm 950x500 equipped with FLOUR UNDER-TOP and PASTRY COLLECTOR, LAMINATION rollers mm. 500 adjustable from: 0 to 35 mm, Weight Kg 157, kw 0.75, open dimensions mm 2350x915x1160h	<b>€ 4.642,13</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days