



**TECNOSERVICE'21 srl**

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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>	1820
<b>depth (mm)</b>	1010
<b>height (mm)</b>	1160

#### PROFESSIONAL DESCRIPTION

**Professional floor-standing PASTRY SHEETER, with 710x600 mm BELTS-BELTS, with UNDER-COUNTER for FLOUR COLLECTION and PASTRY COLLECTION, Roller opening from 0 to 35 mm, Folding and EXTRACTABLE TABLES 710 mm long:**

- 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 always in cast aluminum** to reduce vibration noise
- **Maximum product visibility** thanks to **stainless steel wire guards** and **shoulder structure** ;
- **Removable shelves as standard** ;
- **Electrical system with variable speed as standard** ;
- **Swivel wheels and external stabilizing feet** and fixing to the ground to facilitate movement;
- **Toothed sector** to increase precision on thin thicknesses;
- **Reverse buttons** ;
- **Machine complete with double control** (buttons and pedal) **as standard** ;
- **Quick release** for cleaning scrapers and adjustment possibilities;
- **Rolling pin holder** in cast aluminum;
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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 7cm;**

- **cylinder opening: from 0 cm to 3.5 cm;**
- **cylinder length: 60 cm;**
- **Scrape the paste on the easily removable cylinders , for easy and effective cleaning;**
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- **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;
- **Removable Table System with Undertop for Flour Collection and Stainless Steel Pasta Collector ;**
- Mounted on wheels for easy movement;
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- **Working dimensions** : mm 1820 x 1015 x 1160h;
- **Dimensions at rest** : mm 695 x 1015 x 1490h;
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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:**

- Various cutting rollers with special sizes and shapes on request;
- Also available with single-phase motor

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF133-SF-600-71</b>	Professional Pastry Sheeter with BELTS-BELTS mm 710x600 equipped with FLOUR UNDER-COUNTER and PASTRY COLLECTOR, EXTRACTABLE tables, 600 mm LAMINATION rollers adjustable from 0 to 35 mm Weight Kg 200, kw 0.75, open dimensions mm. 1820x1015x1160h	<b>€ 5.213,01</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days