



TECNOSERVICE'21 srl

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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)	208
breadth (mm)	2350
depth (mm)	1015
height (mm)	1160

PROFESSIONAL DESCRIPTION

Professional floor-standing PASTRY SHEETER, with 950x600 mm BELTS-BELTS, with UNDER-COUNTER for FLOUR COLLECTION and PASTRY COLLECTION, Roller opening from 0 to 35 mm, Folding and EXTRACTABLE TABLES 950 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 the cylinder opening** with aluminium handle;
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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: Ø7cm;**
- **cylinder opening: from 0 cm to 3.5 cm;**
- **cylinder length: 60cm;**
- **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 not in use;
- **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 2350 x 1015 x 1160h;
- **Dimensions at rest** : mm 790 x 1015 x 1750h;
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- **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:

- 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
TCF133-SF-600-95	Professional Pastry Sheeter with BELTS-BELTS mm 950x600 equipped with FLOUR UNDER-TOP and PASTRY COLLECTOR, EXTRACTABLE tables, 600 mm LAMINATION rollers adjustable from 0 to 35 mm, Weight Kg 203, kw 0.75, open dimensions mm 2350x1015x1160h	€ 5.288,12 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days