



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)	1,1
net weight (Kg)	248
breadth (mm)	2780
depth (mm)	1010
height (mm)	1160

PROFESSIONAL DESCRIPTION

Professional Floor-standing PASTRY SHEETER, MECHANIZED with 1200x600 mm BELTS-BELTS, with UNDER-COUNTER for FLOUR COLLECTION and PASTRY COLLECTION, Roller opening from 0 to 40 mm, 1200 mm long folding TABLES:

- Product halfway between the classic manual sheeters and the complex automatic sheeters: **it is an excellent alternative to the manual ones, without however having to use automatic systems, which are often complicated. of automatic machines ;**
- 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;
- Shoulders and lids in cast aluminium;
- Motorized shelves that can be pulled out and lifted to reduce space when not in use;
- Precise and constant thickness adjustment via joystick;
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- **Practical and precise selection of pasta thickness ;**
- Hard chrome plated rolling cylinders, ground and polished;
- **Convenient Joystick** , replacing the traditional handle, which allows you to **move the carpets to the right and left ;**
- **Actual cylinder measurement indicator;**
- **Mechanical regulation of cylinder opening and closing;**
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- **cylinder diameter: Ø7cm;**
- **cylinder opening: from 0 cm to 4 cm;**
- **cylinder length: 60cm;**
- **Scrape the paste on the easily removable cylinders , for easy and effective cleaning;**
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- **Variable speed conveyor belts to avoid wrinkles in the dough;**
- **Stainless steel protective grilles** with safety microswitch;
- **Shielded bearings** to prevent flour infiltration;
- **Tables that fold upwards** to save space when the machine is not in use;
- **Non-removable table system with under-top for collecting FLOUR and stainless steel pasta collector;**
- Mounted on wheels for easy movement;
- Equipped with **emergency button** ;
Complete with "**Reset**" **switch** to return to initial position;
- **Two-speed motor** (Hp 0.9/1.5)
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- **Working dimensions** : mm 2780 x 1010 x 1160h;
- **Dimensions at rest** : mm 900 x 1010 x 1960h;

CE MARK
MADE in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
TCF133-EASY6-120	Professional pastry sheeter MECHANIZED with BELTS- BELTS mm 1200x600 equipped with FLOUR UNDER- TABLE and PASTRY COLLECTOR, LAMINATION rollers mm 600 adjustable from 0 to 40 mm, Weight Kg 248, kw 1.1-0.66, open dimensions mm 2780x1010x1160h	€ 6.745,36 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days





- 1 Reset
- 2 Leva di Comando
- 3 Pulsante Emergenza
- 4 Indicatore Massima Apertura Cilindri
- 5 Indicatore Spessore Pasta
- 6 Pomoli di Regolazione

