



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	75
gross weight (Kg)	80
breadth (mm)	500
depth (mm)	610
height (mm)	820

PROFESSIONAL DESCRIPTION

Dough Rounder for Pizza, Piadina, Bread , Automatic, Professional.

- **made with a stainless steel body** and aluminum auger, it is very robust, easy to use and quick to clean, all components meet hygiene and safety regulations;
- **essential for pizzerias , bakeries and pastry shops**, it makes work easier by significantly reducing preparation times.
- **rounds portions of dough for bread, pizza and cakes from 20 up to 800 grams ;**
- tray width 50 cm;
- **creates perfect balls** , through the rising movement of the dough portions through the auger;
- **It does not stress or heat the dough** , without altering its properties in any way.
- Yield 340-400 Pieces/Hour
- **Can be combined with dividing-portioning machines;**
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- **Standard Version:** recommended for **doughs with max 60% hydration** (maximum indication subject to variation based on flour and dough)
supplied with raw FOOD GRADE ALUMINUM AUGER
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- **HH Version - HIGH HYDRATION** : recommended for **doughs with hydration greater than 60%** supplied with **FOOD GRADE PHONED ALUMINUM AUGER (non-stick).**

Available in SINGLE-PHASE or THREE-PHASE version, in two models each:

CE mark
MADE IN ITALY

AVAILABLE MODELS

TCF477-000400/T



Dough rounder: Pizza, Piadina, Bread, for pieces from 30 to 800 gr, - aluminium auger, Standard Version - THREE-PHASE - V.400/3, Kw.0,37, Weight 75, dim.mm.410x610x820h

€ 2.376,60

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000400/M



Dough Rounder: Pizza, Piadina, Bread, for pieces from 30 to 800 gr. - aluminum auger, Standard version - SINGLE PHASE, V.230/1, Kw.0,37, Weight 75, dim.mm.500x610x820h

€ 2.438,17

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000400/T-HH



Dough Rounder: Pizza, Piadina, Bread, for pieces from 30 to 800 gr. - with TEFLON-COATED ALUMINUM AUGER, HH Version - HIGH HYDRATION - THREE-PHASE, V.400/3, Kw.0.37, Weight 75, dim.mm.500x610x820h

€ 2.499,74

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000400/M-HH



Dough Rounder: Pizza, Piadina, Bread, for pieces from 30 to 800 gr, - with TEFLON-COATED ALUMINUM SCREW, HH Version - HIGH HYDRATION - SINGLE-PHASE, V.230/1, Kw.0.37, Weight 75, dim.mm.500x610x820h

€ 2.561,31

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days