



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	85
breadth (mm)	500
depth (mm)	840
height (mm)	670

PROFESSIONAL DESCRIPTION

Automatic Portioner :

- **machine designed for pizzerias , bakeries and pastry shops , makes work easier by significantly reducing preparation time ,** without interrupting the leavening process;
- **creates dough portions of different sizes , from 50 to 900 grams ,** with an innovative cone calibration system, using 5 easily interchangeable bushings;
- the whole machine is very robust and easy to clean and is **made of stainless steel and aluminum ;**
- **equipped with a 30 kg capacity tank** and works by extruding the dough using a spiral tool;
- equipped with **two combined adjustment systems to produce any weight of dough ;**
- Complete with SPEED VARIATOR for EXTRUSION Motor - increases the breaking speed,
- **hourly production of up to approximately 600 portions for pieces up to 600 g ;**
- **hourly production up to 200 pieces/hour for 800 g pieces ;**
- the dough moving parts are easily removable for cleaning and replacement;
- All components meet hygiene and safety regulations.

INCLUDED:

- The divider located in the upper part of the table includes 5 CONES of different diameters which allow the following sizes to be obtained:
 - 4 cm which allows you to make portions from 50 to 90 g
 - 4.5 cm which allows you to make portions from 80 to 130 g
 - 5 cm which allows you to make portions of 120 to 180 g
 - 5.5 cm which allows you to make portions from 170 to 230 g
 - 6 cm which allows you to make portions from 220 to 300 g.

ACCESSORIES/OPTIONALS :

- Divider Support Table prepared for insertion of rounder

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
TCF477-000600	Automatic divider-portioner for pizza or piadina dough, max. dough load 30 kg, for pieces from 50 to 900 gr, V.400/3, Kw.0.93, Weight 85 kg, dim.mm.500x840x670h	€ 3.938,02 <i>VAT excluded</i> Shipping to be calculated Delivery from 10 to 18 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF477-000510 	Conversion kit to V.220/1	€ 307,85 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TCF477-000520 	Support table on wheels	€ 381,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
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