

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TE	CH	NI	CAL	CA	RD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	44
gross weight (Kg)	53
breadth (mm)	590
depth (mm)	540
height (mm)	760

PROFESSIONAL DESCRIPTION

PIZZA DOUGH ROLLER with two pairs of 420 mm long INCLINED ROLLERS:

- $\circ\,$ machine for rolling out dough for pizza, bread, piadina, focaccia, etc.
- $\circ~$ structure entirely in AISI 304 stainless steel ;
- food grade resin rollers ;
- $\circ \ \ \text{thickness} \ \textbf{adjustment lever} \ \text{on both groups;} \\$
- $\circ~$ roller opening from 0.3 mm to max 5.5 mm ;
- $\circ \ \ \textbf{inclined upper rollers} \ \text{to create different shapes}; \\$
- $\circ \ \ \, \textbf{The safety micro system} \ \text{is located on the upper roller protection cover and allows operation only with the cover closed}.$

TECHNICAL DATA:

• Power Kw: 0.37 kW

Power supply: 230V/1N/50HzRoller length (mm): 420

Roller opening (mm): min 0.3 - max 5.5 mm
 Machine dimensions (mm): 590 x 540 x 760/820 h

Net weight (kg): 44Gross weight (Kg): 53

CE MARK

FM-FI42N Stainless steel pizza dough roller with 2 PAIRS of INCLINED ROLLERS, 420 mm long, V.230/1, kW 0.37, Weight 44 Kg, dim. 590x540x760h mm € 757,05 VAT escluded Shipping to be salvable	CODE	DESCRIPTION	PRICE/DELIVERY
Shipping to be calculed	FM-FI42N		€ 757,05 VAT escluded Shipping to be calculed