

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	45
gross weight (Kg)	54
breadth (mm)	590
depth (mm)	515
height (mm)	700

PROFESSIONAL DESCRIPTION

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

- machine for rolling out dough for pizza, bread, piadina, focaccia, etc.
- structure entirely in AISI 304 stainless steel;
- food grade resin rollers ;
- thickness **adjustment lever** on both groups;
- $\circ~$ roller opening from 0.3 mm to max 5.5 mm ;
- $\circ \ \ \textbf{parallel upper rollers} \ \text{to make different shapes;}$
- The safety micro system 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 515 x 700/770 h

Net weight (kg): 45Gross weight (Kg): 54

CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
FM-FIP42N	Stainless steel pizza dough roller with 2 PAIRS of PARALLEL ROLLERS, 420 mm long, V.230/1, kW 0.37, Weight 45 Kg, dim. 590x515x700h mm	€ 793,33 VAT escluded Shipping to be calculed Delivery from 4 to 9 days