

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

PIZZA TENDER - SIGMA - COLD with Semi-automatic micro-rolling :

- cold dough processing, even at 4°-5°C,
- patented micro-rolling system , creates waves that go from the inside out, simulating the action of the hands
- execution of the pizza edge,
- adjustable pizza thickness ,
- automatic on and off,

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CE mark MADE IN ITALY

IMPORTANT NOTE:

The machine works a cold dough and therefore, for an optimal result, it is necessary to respect the conditions of correct 'maturation of the dough' as indicated by the Manufacturer in the User Manual.

AVAILABLE MODELS

SMSPZ40M



Cold forming machines for pizza with 400 mm diameter discs, mod. SPZ40M - Single-phase V. 230/1

SIGMA pizza moulder, COLD SEMIAUTOMATIC with MICRO-ROLLER ACTION DISC diameter 400 mm, V 230/1, kW 0.55, weight 105 kg, dim. mm 570x720x770h € 3.293,31

VAT escluded
Shipping to be calculed

Delivery

SMSPZ50M



Cold forming machines for pizza with 500 mm diameter discs, mod. SPZ50M - Single-phase V. 230/1

SIGMA pizza moulder, COLD SEMIAUTOMATIC with MICRO-ROLLER ACTION DISC diameter 500 mm, V 230/1, kW 0,75, weight 150 kg, dim. mm 700x820x840h

€ 4.333,30 VAT escluded Shipping to be calculed

Delivery



