

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Professional COUNTER SHEETER with 320 mm SMOOTH or ROUGH STAINLESS STEEL ROLLERS and DOUBLE MOUTH for DOUGH INSERTION:

- Built entirely in 18/10 stainless steel, it is ideal for fresh pasta laboratories, restaurants, pizzerias and pastry shops, it allows the creation of sheets for fresh pasta, pastry shops and pizzerias;
- It has a pair of solid polished stainless steel rollers for uniform rolling even with very thin thicknesses;
- Equipped with standard sheet cutter attachment;
- $\circ\,$ The strong points of this innovative machine are the following :
 - **COMPACT** for minimal space on the workbench;
 - Roller diameter 60 mm;
 - $\ensuremath{\textbf{ROBUSTNESS}}$ and mechanical precision all MADE IN ITALY;
 - Electrical **SIMPLICITY** for maximum reliability;
 - SIMPLE disassembly of the dough introduction chute and drive rollers for convenient and effective cleaning of the machine;
 - SPEED of total extraction of the "dough scrapers" which allows for thorough daily cleaning and very simple replacement of the same;
 - Absolute operator **SAFETY** thanks to a patented solution that allows the introduction of the dough up to a thickness of 40 mm. This patented system.

TECHNICAL DATA:

- Roller dimensions: DIAMETER 60 mm LENGTH 320 mm
- \circ Roller opening: **0 15 mm** .
- $\circ~$ Maximum insertable dough thickness: 40 $\,mm$
- Adjustment: MICROMETRIC GEAR

Accessories/Options:

- SHEET CUTTER CUTTING WIDTH 2 MM. TAGLIOLINI
- SHEET CUTTER CUTTING WIDTH 4 MM. TRINETTE
- $\circ~$ Sheet cutter cutting width 6.5 mm. Fettuccine
- $\circ~$ Sheet cutter cutting width 12 mm. Lasagnette

CE MARK MADE IN ITALY

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50

motor power capacity (Kw) 0,37 net weight (Kg) 43 breadth (mm) 550 depth (mm) 303 height (mm) 466

AVAILABLE MODELS

IG-3200/LM32



PROFESSIONAL PASTA SHEETER with SMOOTH STAINLESS STEEL ROLLERS mm 320, mod.3200/LM32

Dough sheeter with 1 pair of smooth stainless steel rollers 320 mm long, double mouth for inserting dough, prepared for application of PUFF CUTTER TOOLS, V.230/1, Kw.0,37, Weight 43 Kg, dim.mm.550x303x466h

€ 2.412,06

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

IG-3200/LM32R



PROFESSIONAL PASTA SHEETER with ROUGH STAINLESS STEEL ROLLERS mm 320, mod.3200/LM32

Dough sheeter with 1 pair of rough stainless steel rollers 320 mm long, double mouth for inserting dough, prepared for application of PUFF CUTTER TOOLS, V.230/1, Kw.0,37, Weight 43 Kg, dim.mm.550x303x466h

€ 2.668,00

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

IG-TSIGF02



LEAF CUTTER, CUT WIDTH 2 MM. - TAGLIOLINIPasta cutter tool with 2 mm cutting width - TAGLIOLINI

€ 310,28

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

IG-TSIGF03



LEAF CUTTER WIDTH CUT 4 MM. - TRENETTE

Pasta cutter tool with 4 mm cutting width - TRENETTE

€ 310,28

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

IG-TSIGF04



LEAF CUTTER CUT WIDTH 6.5 MM. - FETTUCCINE

Pasta cutter tool with 6.5 mm cutting width - FETTUCCINE

€ 310,28

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

IG-TSIGF05



LEAF CUTTER, CUT WIDTH 12 MM. - LASAGNETTE

Pasta cutter tool with cutting width 12 mm - LASAGNETTE

€ 310,28

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days









Sistema rapido di aggancio e sgancio accessori tagliasfoglia



Sistema di regolazione micrometrico ad ingranaggi con indicatore di apertura e chiusura rulli







Tagliasfoglia inox con aggancio e sgancio rapido larghezza utile mm. 260, sponda di **appoggio** per facilitare l'imbocco sfoglia, ottenendo così una maggior produzione. (OPZIONALE)



ACCESSORI TAGLIASOFLIA



Pappardelle (lasagnette) con taglio a passo irregolare come se fossero tagliate a mano irregolare come se fossero tagliate a mano





Trenette con taglio a passo irregolare come se fossero tagliate a mano Tagliolino con passo regolare

