



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,75
<b>net weight (Kg)</b>	157
<b>gross weight (Kg)</b>	162
<b>breadth (mm)</b>	2800
<b>depth (mm)</b>	880
<b>height (mm)</b>	1100

#### PROFESSIONAL DESCRIPTION

**Professional floor-standing PASTRY SHEETER, with 1200x500 mm BELTS-BELTS with UNDER-TABLE for FLOUR COLLECTION and PASTRY COLLECTION, Roller opening from: 0 to 35 mm, 1200 mm long folding TABLES:**

- Designed and engineered to ensure **extremely easy and functional use** , in full compliance with international safety standards;
- **Reliable, solid and efficient structure** , it meets the needs of restaurants, hotels, pastry shops and small and medium-sized bakeries;
- **Shoulder in cast aluminum** to ensure maximum vibration absorption and therefore reduce noise;
- **Maximum product visibility** thanks to stainless steel wire guards and shoulder structure;
- **Motorized, extractable and liftable shelves** to reduce space when not in use;
- **Electrical system** with variable speed as standard;
- **Toothed sector** to increase precision on thin thicknesses;
- **Reverse buttons** ;
- **Machine complete with double control** (buttons and pedal) **as standard** ;
- **Precise and constant thickness adjustment** ;
- **Easily removable scrapers** for daily cleaning at the end of service;
- **Rolling pin holder in cast aluminum** ;
- **Flour collecting trays as standard** ;
- **Safety guards in grid** to increase visibility of the rolled product;
- **Swivel wheels and external stabilizing feet** and fixing to the ground to facilitate movement;
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- **Possibility of working any type of pasta** , up to very thin thicknesses;
- **Micrometric adjustment** of cylinder opening with aluminium handle;
- **cylinder diameter: Ø 7 cm;**
- **cylinder opening: from 0 to 3.5 cm;**
- **cylinder length: 50 cm;**
- **Scrape the paste on the easily removable cylinders** , for **easy and effective cleaning**;
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- **Movement of the BELTS-CARPETS** via **pedal control** ;
- **Variable speed conveyor belts to avoid wrinkles in the dough** ;
- **Shielded bearings** to prevent flour infiltration;
- **Tables that fold upwards** to save space when the machine is at rest;
- **Non-removable table system** with under-top **for collecting FLOUR and stainless steel pasta collector** ;
- Mounted on wheels for easy movement;
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- **Working dimensions** : mm 2760 x 915 x 1160h;
- **Dimensions at rest** : mm 890 x 915 x 1920h;
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- **Low voltage electrical system** with dual control (manual and pedal);
- **Accident prevention type guards** , connected to the electrical system by means of limit switches;

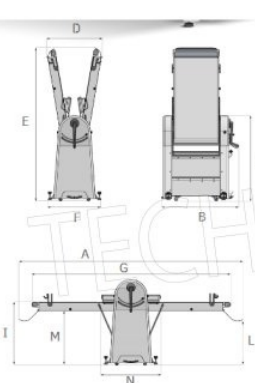
**Optional:**

- Also available with single-phase motor

**CE MARK**  
**MADE in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF133-SF-500-120</b>	Professional Pastry Sheeter with BELTS-BELTS mm 1200x500 equipped with FLOUR UNDERBED and PASTRY COLLECTOR, LAMINATION rollers mm. 500 adjustable from: 0 to 35 mm, Weight Kg 194, kw 0.75, open dimensions mm. 2760x915x1160h	<b>€ 4.874,99</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



Modello	SF 500/710	SF 500/950	SF 500/1200
Lunghezza cilindri (mm)	500	500	500
Diametro cilindri (mm)	70	70	70
Max apertura cilindri (mm)	35	35	35
Lunghezza piani (mm)	710	950	1200
Potenza (kW)	0,75	0,75	0,75
Peso (kg)	180	187	194
A (mm)	1820	2350	2760
B (mm)	915	915	915
C (mm)	1160	1160	1160
D (mm)	650	790	890
E (mm)	1470	1730	1940
F (mm)	695	695	695
G (mm)	1480	2015	2460
I (mm)	850	850	850
L (mm)	620	620	620
M (mm)	735	735	735
N (mm)	800	800	800

NEW



Spalla sempre in fusione di alluminio per ridurre la rumorosità da vibrazione

Massima visibilità del prodotto grazie a ripari in filo inox e struttura della spalla

NEW



Piani rimovibili di serie sia per SF500 che per SF600

NEW



Impianto elettrico con velocità variabile di serie

NEW



Ruote piroettanti e piedini stabilizzatori esterni e per facilitare la movimentazione il fissaggio a terra

NEW



Settore dentato per aumentare la precisione su spessori sottili

NEW



Pulsanti di inversione marcia



Macchina completa di doppio comando (pulsanti e pedale) di serie



Sgancio rapido per pulizia raschiatori e possibilità di regolazione



Porta mattarello in fusione di alluminio