



**TECNOSERVICE'21 srl**

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| CODE                     | DESCRIPTION                                                                                                                                                                                                                             | PRICE/DELIVERY                                                                                                   |
|--------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| <b>TCF133-SF-E500-95</b> | Professional pastry sheeter with 950x500 mm BELT-MATS equipped with UNDERTABLE for FLOUR and PASTRY COLLECTOR, REMOVABLE tables, 500 mm ROLLING rollers adjustable from 0 to 35 mm, weight 162 kg, 0.75 kw, dim. open mm 2320x930x1100h | <b>€ 4.072,24</b><br><i>VAT excluded</i><br><b>Shipping to be calculated</b><br><b>Delivery</b> from 4 to 9 days |
| PROFESSIONAL DESCRIPTION |                                                                                                                                                                                                                                         |                                                                                                                  |

**Professional floor-standing PASTRY SHEETER, with 950x500 mm BELTS-MATS, with UNDERCOUNTER for FLOUR collection and PASTRY COLLECTION, Roller opening from 0 to 35 mm, Foldable and EXTRACTABLE TABLES 950 mm long:**

- 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;
- Shoulders and covers in cast aluminium;
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- **Possibility of working any type of pasta** , up to very thin thicknesses;
- Hard chrome plated **rolling cylinders , ground and polished** ;
- **Micrometric adjustment** of the cylinder opening with aluminum handle;
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- **cylinder diameter: Ø 6 cm;**
- **cylinder opening: from 0 to 3.5 cm;**
- **cylinder length: 50 cm;**
- **Paste scraper on easily removable cylinders , for easy and effective cleaning;**
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- **Movement of the BELTS-MATCHES via pedal control;**
- **Variable speed conveyor belts-belts to avoid wrinkles in the pastry;**
- **Stainless steel protection grills** with safety microswitch;
- **Shielded bearings** to avoid flour infiltration;
- **Tables that fold upwards**, so as to reduce the overall dimensions when the machine is at rest;
- **Removable Table System with Undertop for FLOUR Collection and Stainless Steel Pasta Collector ;**
- Mounted on wheels to facilitate movement;
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- **Working dimensions** : 2320 x 930 x 1100h mm;
- **Dimensions at rest** : 770 x 930 x 1750h mm;
- **Low voltage and dual control electrical system** (manual and pedal);
- **Accident prevention guards** , connected to the electrical system via limit switches;

**Optional:**

- Also available with single-phase motor;
- 2-speed motor, with differentiated speed between the entry belt and the exit belt;

**CE MARK**  
**Made in Italy**

**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>           | 162     |
| <b>breadth (mm)</b>              | 2320    |
| <b>depth (mm)</b>                | 930     |
| <b>height (mm)</b>               | 1100    |