

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY

TCF477-000100

Automatic divider-rounder for pizza or bread dough, for pieces from 50 to 300 g, V.400/3+N,, Kw.1.3+1.7, Weight 151 kg, dim.mm.660x880x1490h

€ 5.501,90

VAT escluded

Shipping to be calculed

Delivery from 10 to 18 days

PROFESSIONAL DESCRIPTION

Automatic stainless steel divider/rounder with relative support bench.

• The combination of these 2 machines will make the process of preparing pizza and bread balls quick and easy .

In fact, after portioning, the dough falls directly into the rounder located in the lower part of the table, which takes care of rounding the balls in a few seconds.

- Indispensable for pizzerias, bakeries and pastry shops, it facilitates work by significantly reducing preparation times;
- rounds portions of dough for bread, pizza and desserts from 50 to 300 grams;
- o creates perfect balls, through the rising movement of the portions of dough through the auger;
- $\circ~$ it does not stress or heat the dough , without altering its properties in any way.
- Made with a stainless steel body and aluminum auger, it is very robust, easy to use and quick to clean, all components meet hygiene
 and safety regulations.
- SUITABLE FOR DOUGH WITH MAXIMUM HYDRATION OF 60%

DIVIDER FEATURES:

- o dough capacity: 30 kg;
- breaks portions of pasta from 30 to 300 grams;
- o cutting error: +/- 5 g from the desired weight;
- works by extruding the dough using a spiral tool
- It is equipped with two adjustment systems: feeler and cone
- the whole machine is made of stainless steel and aluminum to make it very robust and easy to clean
- all the parts moved during the machine's work are removable using convenient handwheels and easily washable without carrying out
 maintenance.
- the **exit funnel is easily removable** to access the replacement of the reduction bushings.
- $\circ\,$ all components comply with $\mbox{\sc hygiene}$ and $\mbox{\sc safety}$ standards .
- by carrying out constant cleaning it does not require particular maintenance.
- $\circ\,$ Power supply V. 380/3 Kw. 0.93 -- Available on request at V. 220/1 single phase

ROUNDER FEATURES:

- Rounds bread and pizza dough from 30 to 300 grams without ever changing accessories
- o Yield: approximately 340 Pieces/Hour of 250 gr
- It does not stress or heat the pasta
- o It does not change the properties of the dough in any way
- Robust and simple to use
- · All components comply with hygiene and safety standards
- o Balls fall at bench height
- Aluminum screw
- o Available in different voltages on request
- Possibility of working continuously combined with other machinery
- $\circ\:$ Power supply V. 380/3 Kw. 0.37 -- Available on request at V. 220/1 single phase
- SUPPLIED
- The divider located in the upper part of the table includes 5 cones of different diameters which allow you to obtain the following sizes:
- 4 cm which allows you to make portions of 50 to 90 g
- 4.5 cm which allows you to make portions of 80 to 130 g
- $\circ~$ 5 cm which allows you to make portions of 120 to 180 g
- $\circ~5.5~\text{cm}$ which allows you to make portions of 170 to 230 g
- $\circ~$ 6 cm which allows you to make portions of 220 to 300 g $\,$
- ACCESSORIES/OPTIONALS:
- $\circ~$ **Divider support table** designed for inserting a rounder
- CE mark Made in Italy

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TECHNICAL CARD

power supply Trifase

Volts V 400/3 +N

frequency (Hz) 50

			Delivery from 4 to 9 days
		Conversion kit to V.220/1 Kit for converting divider to V.220/1, Single-phase	
TCF477-000530			€ 307,85
	phase	phase	
	Rounding machine co	Single-phase Rounding machine conversion kit to V.220/1, Single-	
0			
TCF477-000550	Kit for transformat	Kit for transformation of the rounder to V.220/1,	
CODE/PICTURES		DESCRIPTION	PRICE/DELIVERY
	TECHNIC	AL CARD	
	height (mm)	1490	
depth (mm)		880	
breadth (mm)		660	
net weight (Kg)		151	
motor power capacity (Kw)		1,3	



