



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

SPRAYER with 2 pairs of INCLINED ROLLS for the cold forming of pizza dough, focaccia, etc. , complete range :

- **machine body in stainless steel** with internal reinforcements to eliminate bending of the casing,
- internally reinforced carcass,
- separate rollers protection in Plexiglas,
- **thickness adjustment in each pair of rollers ,**
- electrical system and **safety devices according to CE standards.**

OPTIONAL

- **Pedal control**

CE mark

Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,25
net weight (Kg)	27
gross weight (Kg)	32
breadth (mm)	440
depth (mm)	365
height (mm)	640

AVAILABLE MODELS

RTSPR30**Pizza roller with 2 pairs of 300 mm inclined rollers, mod. SPR30**

STAINLESS STEEL PIZZA ROLLER with 2 PAIRS of LONG INCLINED ROLLS 300 mm, for PIZZA DISCS from 140 to 300 mm., LOAF from 80 to 210 grams, V 230/1, kw 0.37, dimensions 440x365x640h mm

Delivery from 4 to 9 days**RTSPR40****Pizza roller with 2 inclined pairs of 400 mm, mod. SPR40**

STAINLESS STEEL PIZZA ROLLER with 2 PAIRS of LONG INCLINED ROLLS 400 mm, for PIZZA DISCS from 260 to 400 mm., LOAF from 210 to 700 grams, V 230/1, kw 0,37, dimensions 550x365x750h mm

Delivery from 4 to 9 days**TECHNICAL CARD****CODE/PICTURES****DESCRIPTION****PRICE/DELIVERY****RTPEDALE****Pedal control**

Pedal control for pizza stretchers

Delivery from 4 to 9 days