



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
CUPZF/40DS	Hot pizza maker COUPON with 400 mm DISCS, V.400 / 3 + N, Kw 5.6, Weight 186 Kg, dim. mm.560x710x860h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

PIZZA FORMING MACHINES for forming pizza dough discs with a diameter of 400 mm:

- **stainless steel construction**,
- **the high hourly production**, without the use of specialized labor;
- the **perfect uniformity of shape** and thickness of the disc of pasta without renouncing the **traditional edge**, obtained thanks to the special conformation of the chromed plates;
- the possibility of **easily varying the thickness of the dough disks**;
- the creation, thanks to the action of **the electronically controlled temperature of the dishes**, of a thin solid layer of starch gel on the outside of the dough, which allows, by retaining the gases, to obtain a perfect cooking of the pizza also inside.
- this equipment, built entirely in stainless steel, is equipped with all the **safety devices** required by international standards;
- **pizza diameter: 400 mm;**
- worktop height: 600 mm;
- maximum absorption: Kw.5,6;
- average consumption: Kw 3,9;
- on request available V.230 / 1 Single-phase or V.230 / 3 Three-phase.

CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	5,6
net weight (Kg)	186
gross weight (Kg)	200
breadth (mm)	560

depth (mm) 710
height (mm) 860

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

CUSPZF



Delivery from 4 to 9 days

Support for moulders

Support for moulders with wheels and drawer, net weight 46 kg, dim.mm.560x710x800h









