



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Professional COUNTER SHEETER with 320 mm SMOOTH or ROUGH STAINLESS STEEL ROLLERS and DOUBLE MOUTH for DOUGH INSERTION :

- **Built entirely in 18/10 stainless steel** , it is **ideal for fresh pasta laboratories , restaurants , pizzerias and pastry shops** , it allows the creation of sheets for fresh pasta, pastry shops and pizzerias;
- It has a **pair of solid polished stainless steel rollers** for uniform rolling even with **very thin thicknesses** ;
- Equipped with standard sheet cutter attachment;
- **The strong points of this innovative machine are the following :**
 - **COMPACT** for minimal space on the workbench;
 - Roller diameter 60 mm;
 - **ROBUSTNESS** and mechanical precision all MADE IN ITALY;
 - Electrical **SIMPLICITY** for maximum reliability;
 - **SIMPLE** disassembly of the dough introduction chute and drive rollers for convenient and effective cleaning of the machine;
 - **SPEED** of total extraction of the "dough scrapers" which allows for thorough daily cleaning and very simple replacement of the same;
 - Absolute operator **SAFETY** thanks to a patented solution that allows the introduction of the dough up to a thickness of 40 mm. This patented system.

TECHNICAL DATA :

- Roller dimensions: **DIAMETER 60 mm - LENGTH 320 mm**
- Roller opening: **0 - 15 mm .**
- Maximum insertable dough thickness: **40 mm**
- Adjustment: **MICROMETRIC GEAR**

Accessories/Options :

- SHEET CUTTER CUTTING WIDTH 2 MM. - TAGLIOLINI
- SHEET CUTTER CUTTING WIDTH 4 MM. - TRINETTE
- SHEET CUTTER CUTTING WIDTH 6.5 MM. - FETTUCCINE
- SHEET CUTTER CUTTING WIDTH 12 MM. - LASAGNETTE

CE MARK

MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50

motor power capacity (Kw) 0,37

net weight (Kg) 43

breadth (mm) 550

depth (mm) 303

height (mm) 466

AVAILABLE MODELS

IG-3200/LM32



PROFESSIONAL PASTA SHEETER with SMOOTH STAINLESS STEEL ROLLERS mm 320, mod.3200/LM32

Dough sheeter with 1 pair of smooth stainless steel rollers 320 mm long, double mouth for inserting dough, prepared for application of PUFF CUTTER TOOLS, V.230/1, Kw.0,37, Weight 43 Kg, dim.mm.550x303x466h

Delivery from 4 to 9 days

IG-3200/LM32R



PROFESSIONAL PASTA SHEETER with ROUGH STAINLESS STEEL ROLLERS mm 320, mod.3200/LM32

Dough sheeter with 1 pair of rough stainless steel rollers 320 mm long, double mouth for inserting dough, prepared for application of PUFF CUTTER TOOLS, V.230/1, Kw.0,37, Weight 43 Kg, dim.mm.550x303x466h

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

IG-TSIGF02



LEAF CUTTER, CUT WIDTH 2 MM. - TAGLIOLINI

Pasta cutter tool with 2 mm cutting width - TAGLIOLINI

Delivery from 4 to 9 days

IG-TSIGF03



LEAF CUTTER WIDTH CUT 4 MM. - TRENETTE

Pasta cutter tool with 4 mm cutting width - TRENETTE

Delivery from 4 to 9 days

IG-TSIGF04



LEAF CUTTER CUT WIDTH 6.5 MM. - FETTUCCINE

Pasta cutter tool with 6.5 mm cutting width - FETTUCCINE

Delivery from 4 to 9 days

IG-TSIGF05



LEAF CUTTER, CUT WIDTH 12 MM. - LASAGNETTE

Pasta cutter tool with cutting width 12 mm - LASAGNETTE

Delivery from 4 to 9 days



Doppia bocca per inserimento impasto



con accessorio tagliasfoglia inserito (opzionale)



Sistema rapido di aggancio e sgancio accessori tagliasfoglia



Sistema di regolazione micrometrico ad ingranaggi con indicatore di apertura e chiusura rulli



Tagliasfoglia inox con **aggancio e sgancio rapido** larghezza utile **mm. 260**, sponda di **appoggio** per facilitare l'imbocco sfoglia, ottenendo così una maggior produzione. (OPZIONALE)



Pappardelle (lasagnette) con taglio a passo irregolare come se fossero tagliate a mano



Tagliatelle (fettuccine) con taglio a passo irregolare come se fossero tagliate a mano



Trenette con taglio a passo irregolare come se fossero tagliate a mano



Tagliolino con passo regolare