



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

##### **Rounder for Pizza, Piadina and Bread Loaves , Automatic, Professional.**

- **Made with a stainless steel body and Teflon- coated aluminum** auger, it is very robust, easy to use and quick to clean, all components meet hygiene and safety regulations.
- **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 30 to 300 grams ;**
- **tray width** 44 cm;
- **creates perfect balls , through the rising movement of the portions** of dough through the auger;
- Yield 340-400 Balls/Hour
- **it does not stress or heat the dough** , without altering its properties in any way.
- **Can be combined with a dividing-portioning machine;**

**Standard Version** : recommended **for doughs with max 60% hydration** (maximum indication subject to variation based on flour and dough) supplied with **TEFLON-COATED FOOD-GRADE ALUMINUM SCREW** .

Available in SINGLE-PHASE or THREE-PHASE version, in two models each:

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>power supply</b>	Monofase/Trifase
<b>frequency (Hz)</b>	50
<b>net weight (Kg)</b>	47
<b>gross weight (Kg)</b>	60
<b>breadth (mm)</b>	390
<b>depth (mm)</b>	440
<b>height (mm)</b>	790

#### AVAILABLE MODELS

**TCF477-000300/T**



**Delivery** from 4 to 9 days

**Dough rounder: Pizza, Piadina, Bread, sizes from 30 to 300 gr. - Three-phase**

Dough rounder: Pizza, Piadina, Bread, for pieces from 30 to 300 gr, with TEFLON-coated aluminum auger, V.380/3, Kw.0,37, Weight 47, dim.mm.390x440x790h

**TCF477-000300/M**



**Delivery** from 4 to 9 days

**Dough rounder: Pizza, Piadina, Bread, sizes from 30 to 300 gr. - Single phase**

Dough rounder: Pizza, Piadina, Bread, for pieces from 30 to 300 gr, - with TEFLON-coated aluminum auger, V.220/1, Kw.0,37, Weight 47, dim.mm.390x440x790h



Esempio di sovrapposizione  
Porzionatrice - Arrotondatrice  
Example of overlapping  
Portioning - Rounding Machine