



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF477-000700	Automatic divider-rounder for pizza or bread dough, for sizes from 50 to 900 gr, V.400/3+N,, Kw.1,3+1,7, Weight 151 kg, dim.mm.660x880x1490h	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 balls for pizza and bread quick and easy** .
- In fact , **after portioning the dough falls directly into the rounder** placed in the lower part of the table, **which in a few seconds takes care of rounding the balls**.
- **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 900 grams** ;
- **creates perfect balls** , by moving the portions of dough up through the auger;
- **it does not stress or heat the dough** , without altering its properties in any way.
- **made with a stainless steel body and Teflon-coated aluminum auger** , it is very robust, easy to use and quick to clean, all the components meet the hygiene and safety standards .
- **SUITABLE FOR DOUGH WITH MAXIMUM 60% HYDRATION**

DIVIDER FEATURES:

- **dough capacity: 30 kg;**
- breaks portions of pasta **from 50 to 900 grams;**
- cut error: +/- 5 g from 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** in order to make it **very robust and easy to clean**
- **all the parts moved** during the work of the machine **are removable** by means of handy handwheels and **easily washable without carrying out maintenance** .
- the **outlet funnel is easily removable** to access the replacement of the reduction bushings.
- all components comply with **hygiene and safety standards** .
- **by carrying out constant cleaning it does not require particular maintenance** .
- **Power supply V. 380/3 - Kw. 0.93 -- Available on request at V. 220/1 Single-phase**

ROUNDER FEATURES:

- **It rounds bread and pizza dough from 30 to 800 grams without ever changing accessories**
- **It does not stress and does not heat the pasta**
- **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**
- **Ball drop at bench height**
- **Teflon-coated aluminum auger**
- Available in different voltages upon request
- Possibility of working continuously combined with other machines
- **Power supply V. 380/3 - Kw. 0,37 -- On request available at V. 220/1 Single-phase**
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- **SUPPLIED**
- The divider placed in the upper part of the table **includes 5 CONES** of different diameters which allow to obtain the following Sizes:
- 4 cm which allows you to make portions from 50 to 90 g
- 4.5 cm which allows you to make portions from 80 to 130 g
- 5 cm which allows you to make portions from 120 to 180 g
- 5.5 cm which allows you to make portions from 170 to 230 g
- 6 cm which allows you to make portions from 220 to 300 g
- FURTHERMORE :
- **Support table for divider** prepared for insertion of rounder
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CE mark
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	1,7
net weight (Kg)	151

breadth (mm)	660
depth (mm)	880
height (mm)	1490



