



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**Vertical automatic pasta rounder for sizes: from 30 to 300 grams:**

- **stainless steel bodywork ;**
- **the machine operates with a patented vertical system** , in practice **the portion of dough introduced from above falls to the bottom** of the cylinder and **is rolled upwards** around the **auger** obtaining perfectly **rounded balls** ;
- **Teflon - treated aluminum auger ;**
- **it does not stress or heat the dough**, without altering its properties in any way.
- **hourly production : 350-400 balls/hour;**
- **24 V low voltage** controls.
- **plexiglass protective cover with safety microswitch ;**
- **completely removable** for maximum **ease of cleaning** .
- can be combined with a **SPLITTER-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>breadth (mm)</b>	390
<b>depth (mm)</b>	580
<b>height (mm)</b>	850

#### AVAILABLE MODELS

TCF477-000820



**Pizza rounders, three-phase, V.380/3**

Dough ROUNDER: pizza, piadina, bread, for SIZES from 30 to 300 grams, with TEFLON-COATED aluminum auger, support surface for loaf boxes, V.380/3, Kw 0.37, Weight 47 Kg, dimensions 390x580x850h mm

**€ 1.711,65**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days

TCF477-000810



**Rounders for Pizza, Monoafse, V.230/1**

Dough ROUNDER: pizza, piadina, bread, for SIZES from 30 to 300 grams, with TEFLON-COATED aluminum auger, support surface for loaf boxes, V.230/1, Kw 0.37, Weight 47 Kg, dimensions mm 390x580x850h

**€ 1.773,22**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days