

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
IG-3300/MPZ40	Stainless steel sheeter with 1 pair of 40 cm long rollers, double input for sugar pastries, shortcrust pastry, croissants and plastic chocolate, V.230/1, Kw.0.37, Weight 27 Kg, dim.mm.520x450x410h	€ 1.494,65 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Professional sheeter with 1 pair of 40 cm long rollers :

- This machine is ideal for pastry laboratories and has been designed for the processing of plastic chocolate, sugar pastes, almond paste and for many other types of sheets from marzipan to shortcrust pastry;
- robust structure completely in 18/10 stainless steel;
- o simple and compact design;
- 40 cm long rollers made of resin;
- millimetric thickness adjustment which allows you to obtain very thin sheets: minimum roller opening 0.2 mm, maximum 8.5 mm:
- molded and Teflon-coated slide complete with resin idle rollers designed to facilitate the sliding of the pastry;
- absolute operator safety thanks to the patented solution which allows the introduction of the dough up to a thickness of 30 mm;
- practicality of processing thanks to the second entrance close to the laminating rollers to prevent the dough from folding on itself, another patented solution, with these two independent entrances it is like having two machines in one;
- **exclusive and patented system for millimetric adjustment of the thickness of the dough** with a comfortable, robust and practical lever which, by acting simultaneously on the two laminating rollers, allows an opening of 8.5 mm.
- COMPLYING WITH ALL HYGIENE AND SAFETY STANDARDS IN FORCE IN THE WORLD.

CF mark

CE mark		
TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,37	
net weight (Kg)	27	
breadth (mm)	520	
depth (mm)	450	

