



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
TCF133-EASY6-120	Professional MECHANIZED Pastry Sheeter with 1200x600 mm BELTS-MATCHES equipped with UNDERPLATE for FLOUR and PASTRY COLLECTOR, 600 mm ROLLING rollers adjustable from 0 to 40 mm, Weight 248 Kg, kw 1.1-0.66, open size mm 2780x1010x1160h	€ 5.543,76 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

Professional floor-standing PASTRY SHEETER, MECHANIZED with 1200x600 mm BELTS-MATS, with UNDERTOP for FLOUR collection and PASTRY COLLECTION, Roller opening from 0 to 40 mm, Folding TABLES 1200 mm long:

- Product halfway between classic manual sheeters and complex automatic sheeters: **it is an excellent alternative to manual ones, without however having to use the often complicated automatic systems of automatics** ;
- Designed and engineered to ensure **extremely easy and functional use** , in full compliance with international safety standards;
- **Reliable, solid and efficient structure** , it meets the needs of restaurants, hotels, pastry shops and small and medium-sized bakeries;
- Shoulders and covers in cast aluminium;
- Extractable and liftable motorized shelves to reduce overall dimensions when not in use;
- Precise and constant thickness adjustment via joystick;
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- **Practical and precise selection of pasta thickness** ;
- Hard chrome plated rolling cylinders, ground and polished;
- **Convenient Joystick** , replacing the traditional handle, which allows you to **move the carpets to the right and left** ;
- **Actual cylinder measurement indicator**;
- **Mechanical adjustment of opening and closing of the cylinders**;
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- **cylinder diameter: Ø7cm**;
- **cylinder opening: from 0 cm to 4 cm**;
- **cylinder length: 60cm**;
- **Paste scraper on easily removable cylinders** , for **easy and effective cleaning**;
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- **Variable speed conveyor belts-belts to avoid wrinkles in the pastry**;
- **Stainless steel protection grills** with safety microswitch;
- **Shielded bearings** to avoid flour infiltration;
- **Tables that fold upwards**, so as to reduce the overall dimensions when the machine is at rest;
- **Non-removable table system with stainless steel under-top for FLOUR collection and pasta collection**;
- Mounted on wheels to facilitate movement;
- Equipped with **Emergency Button** ;
Complete with **"Reset" switch** for return to initial position;
- **Two-speed engine** (Hp 0.9/1.5)
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- **Working dimensions** : 2780 x 1010 x 1160h mm;
- **Dimensions at rest** : mm 900 x 1010 x 1960h;

CE MARK
Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	1,1
net weight (Kg)	248
breadth (mm)	2780
depth (mm)	1010
height (mm)	1160





- 1 Reset
- 2 Leva di Comando
- 3 Pulsante Emergenza
- 4 Indicatore Massima Apertura Cilindri
- 5 Indicatore Spessore Pasta
- 6 Pomoli di Regolazione

