



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|-------------------------|--|--|
| TCF133-EASY6-140 | Professional MECHANIZED pastry sheeter with 1400x600 mm BELTS-MATCHES equipped with UNDERPLATE for FLOUR and PASTRY COLLECTOR, 600 mm ROLLING rollers adjustable from 0 to 40 mm, Weight 255 Kg, kw 1.1-0.66, open size mm 3180x1010x1160h | € 5.642,27 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days |

PROFESSIONAL DESCRIPTION

Professional floor-standing PASTRY SHEETER, MECHANIZED with 1400x600 mm BELTS-MATS, with UNDERTOP for FLOUR collection and PASTRY COLLECTION, Roller opening from 0 to 40 mm, Folding TABLES 1400 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** : 3180 x 1010 x 1160h mm;
- **Dimensions at rest** : 980 x 1010 x 2150h mm;

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) | 255 |
| breadth (mm) | 3180 |
| 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

