



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>TCF477-000100</b>	Automatic divider-rounder for pizza or bread dough, for pieces from 50 to 300 g, V.400/3+N,, Kw.1.3+1.7, Weight 151 kg, dim.mm.660x880x1490h	<b>€ 5.501,90</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 10 to 18 days
<b>PROFESSIONAL DESCRIPTION</b>		

### Automatic stainless steel divider/rounder with relative support bench.

- The combination of these 2 machines will make the **process of preparing pizza and bread balls quick and easy** .

In fact, **after portioning, the dough falls directly into the rounder** located in the lower part of the table, **which takes care of rounding the balls in a few seconds**.

- **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 300 grams** ;
- **creates perfect balls** , through the rising movement of the portions of dough 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 aluminum auger** , it is very robust, easy to use and quick to clean, all components meet hygiene and safety regulations .
- **SUITABLE FOR DOUGH WITH MAXIMUM HYDRATION OF 60%**

### DIVIDER FEATURES:

- **dough capacity: 30 kg;**
- break portions of pasta **from 30 to 300 grams;**
- cutting error: +/- 5 g from the 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** to make it **very robust and easy to clean**
- **all the parts moved** during the machine's work **are removable** using convenient handwheels and **easily washable without carrying out maintenance** .
- the **exit 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:

- **Rounds bread and pizza dough from 30 to 300 grams without ever changing accessories**
- Yield: approximately **340 Pieces/Hour of 250 gr**
- **It does not stress or 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**
- **Balls fall at bench height**
- **Aluminum screw**
- Available in different voltages on request
- Possibility of working continuously combined with other machinery
- **Power supply V. 380/3 - Kw. 0.37 -- Available on request at V. 220/1 single phase**

### SUPPLIED

- The divider located in the upper part of the table **includes 5 cones** of different diameters which allow you to obtain the following sizes:
- 4 cm which allows you to make portions of 50 to 90 g
- 4.5 cm which allows you to make portions of 80 to 130 g
- 5 cm which allows you to make portions of 120 to 180 g
- 5.5 cm which allows you to make portions of 170 to 230 g
- 6 cm which allows you to make portions of 220 to 300 g

### ACCESSORIES/OPTIONALS :

- **Divider support table** designed for inserting a rounder

CE mark

Made in Italy

### TECHNICAL CARD

**power supply** Trifase

**Volts** V 400/3 +N

**frequency (Hz)** 50

<b>motor power capacity (Kw)</b>	1,3
<b>net weight (Kg)</b>	151
<b>breadth (mm)</b>	660
<b>depth (mm)</b>	880
<b>height (mm)</b>	1490

**TECHNICAL CARD**

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
TCF477-000550 □	<b>Kit for transformation of the rounder to V.220/1, Single-phase</b> Rounding machine conversion kit to V.220/1, Single-phase	<b>€ 66,57</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
TCF477-000530 □	<b>Conversion kit to V.220/1</b> Kit for converting divider to V.220/1, Single-phase	<b>€ 307,85</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



