



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

Rounder for Pizza, Piadina, Bread Dough , Automatic, Professional.

- **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;
- **essential for pizzerias , bakeries and pastry shops**, it facilitates work by significantly reducing preparation times.
- **rounds portions of dough for bread, pizza and desserts from 20 to 800 grams ;**
- tray width 50 cm;
- **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.
- Yield 340-400 Pieces/Hour
- **Can be combined with dividing-portioning machines;**
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- **Standard version:** recommended for **doughs with max 60% hydration** (maximum indication subject to variation based on flour and dough) **supplied with raw FOOD-GRADE ALUMINUM SCREW**
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- **HH version - HIGH HYDRATION** : recommended for **doughs with hydration greater than 60%** supplied with **SCREW in FOOD-GRADE ALUMINUM (non-stick).**

Available in SINGLE-PHASE or THREE-PHASE version, in two models each:

CE mark

MADE IN ITALY

TECHNICAL CARD

net weight (Kg)	75
gross weight (Kg)	80
breadth (mm)	500
depth (mm)	610
height (mm)	820

AVAILABLE MODELS

TCF477-000400/T



Dough Rounder: Pizza, Piadina, Bread, sizes from 30 to 800 gr. - STANDARD version - Three-phase
Dough rounder: Pizza, Piadina, Bread, for sizes from 30 to 800 gr. - aluminum screw, THREE-PHASE version - V.400 / 3, Kw.0,37, Weight 75, dim.mm.410x610x820h

€ 2.376,60

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000400/M



Dough rounder: Pizza, Piadina, Bread - Sizes from 30 to 800gr. - STANDARD version - Single-phase
Dough rounder: Pizza, Piadina, Bread, for sizes from 30 to 800 gr. - aluminum auger, SINGLE-PHASE version, V.230/1, Kw.0,37, Weight 75, dim.mm.500x610x820h

€ 2.438,17

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000400/T-HH



Three-phase Dough Rounder: Pizza, Piadina, Bread, Pieces from 30 to 800 gr. - Version for HIGH HYDRATIONS - Three-phase
Dough rounder: Pizza, Piadina, Bread, for sizes from 30 to 800 gr. - with TEFLON COATED ALUMINUM SCREW for HIGH HYDRATION dough, V.400/3, Kw.0,37, Weight 75, dim.mm.500x610x820h

€ 2.499,74

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

TCF477-000400/M-HH



Dough rounder: Pizza, Piadina, Bread, sizes from 30 to 800 gr. - Version for HIGH HYDRATIONS - Single-phase
Dough Rounder : Pizza, Piadina, Bread, for size from 30 to 800 gr. - with TEFLON-COATED ALUMINUM SCREW for HIGH HYDRATION dough, SINGLE-PHASE Version, V.230/1, Kw.0,37, Weight 75, dim.mm .500x610x820h

€ 2.561,31

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days