









**2019**





## PAINTED DOUGH SHEETERS – MANUAL

Code	Description	Picture
<b>SF500SP</b>	<b>BENCH DOUGH SHEETER WITHOUT BELTS</b> <i>*Additional accessories on request: voltage 230/1/50, trolley, mobile pedal.</i>	
<b>ZMC30</b> <b>ZMC40</b> <b>ZMC60</b>	<b>BENCH DOUGH SHEETER FOR SWEET PASTE 300 MM</b> <b>BENCH DOUGH SHEETER FOR SWEET PASTE 400 MM</b> <b>BENCH DOUGH SHEETER FOR SWEET PASTE 600 MM</b> <i>Manual control. 230V 50Hz 1PH.</i>	
<b>SZ505BN</b> <b>SZ507BL</b> <b>SZ510BL</b>	<b>BENCH DOUGH SHEETER, BELTS 500 x 500 MM</b> <b>BENCH DOUGH SHEETER, BELTS 500 x 750 MM</b> <b>BENCH DOUGH SHEETER, BELTS 500 x 1000 MM</b>  <i>Manual order with lever, liftable decks, shock absorbent embossed ABS cover. Cylinders Ø 80: opening from 0,1 to 40 mm. 400V 50Hz 3PH.</i>	
<b>SZ610BL</b>	<b>BENCH DOUGH SHEETER, BELTS 600 x 1000 MM</b>  <i>Manual order with lever, liftable decks, shock absorbent embossed ABS cover. Cylinders Ø 80: opening from 0,1 to 40 mm. 400V 50Hz 3PH.</i>	
<b>SZ507</b>	<b>DOUGH SHEETER WITH BASE, BELTS 500 x 750 MM</b>  <i>Manual order with lever, liftable decks, shock absorbent embossed ABS cover. Cylinders Ø 80: opening from 0,1 to 40 mm. 400V 50Hz 3PH.</i> <i>Dough tray included.</i>	
<b>SZ510</b> <b>SZ512</b>	<b>DOUGH SHEETER WITH BASE, BELTS 500 x 1000 MM</b> <b>DOUGH SHEETER WITH BASE, BELTS 500 x 1200 MM</b>  <i>Manual order with lever, liftable decks, shock absorbent embossed ABS cover. Cylinders Ø 80: opening from 0,1 to 40 mm. 400V 50Hz 3PH.</i> <i>Dough tray included.</i>	

# PRICE LIST 2019



**SZ610 DOUGH SHEETER WITH BASE, BELTS 600 x 1000 MM**

Manual order with lever, liftable decks, shock absorbent embossed ABS cover. Cylinders Ø 80: opening from 0,1 to 40 mm. 400V 50Hz 3PH.  
Dough tray included.



**SZ612 DOUGH SHEETER WITH BASE, BELTS 600 x 1200 MM**  
**SZ614 DOUGH SHEETER WITH BASE, BELTS 600 x 1400 MM**

Manual order with lever, liftable decks, shock absorbent embossed ABS cover. Cylinders Ø 80: opening from 0,1 to 40 mm. 400V 50Hz 3PH.  
Dough tray included.



**SF500N DOUGH SHEETER WITH BASE, BELTS 500 X 750 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover. Cylinders Ø 80: opening from 0,1 to 47 mm. 400v 50hz 3ph.



**SF500L DOUGH SHEETER WITH BASE, BELTS 500 X 1000 MM**  
**SF500LL DOUGH SHEETER WITH BASE, BELTS 500 X 1200 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover. Cylinders Ø 80: opening from 0,1 to 47 mm. 400v 50hz 3ph.



**SF600N DOUGH SHEETER WITH BASE, BELTS 600 X 1000 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover. Cylinders Ø 80: opening from 0,1 to 47 mm. 400v 50hz 3ph.



**SF600NN DOUGH SHEETER WITH BASE, BELTS 600 X 1200 MM**  
**SF600L DOUGH SHEETER WITH BASE, BELTS 600 X 1400 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover. Cylinders Ø 80: opening from 0,1 to 47 mm. 400v 50hz 3ph.



**SF650L DOUGH SHEETER WITH BASE, BELTS 650 X 1400 MM**  
**SF650LL DOUGH SHEETER WITH BASE, BELTS 650 X 1600 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover. Cylinders Ø 80: opening from 0,1 to 47 mm. **NO REST POSITION.** 400v 50hz 3ph. **\*LEANED LEG\***



**SF1000L DOUGH SHEETER WITH BASE, BELTS 1000 X 1400 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover.  
Cylinders Ø 80: opening from 0,1 to 50 mm.  
400v 50hz 3ph



**SF600LT DOUGH SHEETER WITH BASE, BELTS 600 X 1400 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, metal cover.  
Cylinders Ø 80: opening from 0,1 to 47 mm.  
Cutting station. Cutters not included in the price.  
Do not put the machine in rest position.  
230v 50hz 1ph with inverter.



## STAINLESS STEEL DOUGH SHEETER - MANUAL

**SF500L-I DOUGH SHEETER WITH BASE, BELTS 500 X 1000 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, completely stainless steel.  
Cylinders Ø 80: opening from 0,1 to 47 mm.  
400v 50hz 3ph



**SF600N-I DOUGH SHEETER WITH BASE, BELTS 600 X 1000 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, completely stainless steel.  
Cylinders Ø 80: opening from 0,1 to 47 mm.  
400v 50hz 3ph



**SF600L-I DOUGH SHEETER WITH BASE, BELTS 600X1400 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, completely stainless steel.  
Cylinders Ø 80: opening from 0,1 to 47 mm.  
400v 50hz 3ph










**SF600LT-I DOUGH SHEETER WITH BASE, BELTS 600X1400 MM**

Manual orders with lever and pedal, removable decks, collecting dough tray, underdecks, completely stainless steel.  
Cylinders Ø 80: opening from 0,1 to 47 mm.  
Cutting station. Cutters not included in the price.  
Do not put the machine in rest position.  
230v 50hz 1ph with inverter.



**DOUGH SHEETER SF600LT/SF600LT-I ACCESSORIES**  
**FOR CUTTING STATION**

<b>Code</b>	<b>Description</b>	<b>Picture</b>
RTT	STANDARD TRIANGLE CUTTER (2-3-4-5 LINES) MINIATURE TRIANGLE CUTTER (6 LINES)	
RTD	DISK CUTTER MADE OF ACETALYC RESIN DISKS price each made of acetylic resin	
RTR	ROUND CUTTER FROM 50 TO 70 mm. ROUND CUTTER FROM 75 TO 300 mm.	
RTRA	TRANSVERSAL CUTTER	
RTO	OVAL CUTTER	
RPP	DOUGH PUNCH	
RTDO	DONUT CUTTER	
ZSPUGNA	SPONGE APPLICATION It is necessary for the little shape in order to avoid the dough sticks to the cutter.	
ZCALZA	FOOD CASING APPLICATION (STOCKING)	
2 V INV.	TWO SPEEDS ENGINE APPLICATION INVERTER IN 230 VOLT APPLICATION	

NB: It is necessary to specify the measure at the order confirmation.

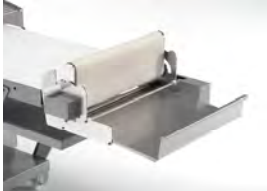
NB: All the cutters are made of stainless steel aisi 304.

NB: For some cutters it is necessary one couple of cutters instead of a single cutter. Info at the purchase office.

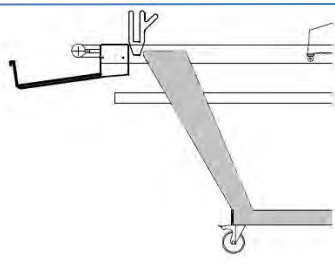



**AUTOMATIC DOUGH SHEETERS**

<b>Code</b>	<b>Description</b>	<b>Picture</b>
<b>SF6514A</b>	<p><b>AUTOMATIC DOUGH SHEETER WITH BASE - TAPES 650 x 1400 AND REMOVABLE DECKS</b></p> <p>5,7" touch screen control panel with 100 work programs, adjustable belt speed with inverter, manual/semiautomatic/automatic work system, automatic belts inversion, collecting dough tray, underdecks for flour, removable decks, rolling pins included. Cylinders Ø 80 opening 01-50 mm, 400 volt 50 hz 3 phases.</p>	
<b>SF6516A</b>	<p><b>AUTOMATIC DOUGH SHEETER WITH BASE - TAPES 650 x 1600 AND REMOVABLE DECKS AND SHELF WITH WHEELS</b></p> <p>5,7" touch screen control panel with 100 work programs, adjustable belt speed with inverter, manual/semiautomatic/automatic work system, automatic belts inversion, collecting dough tray, underdecks for flour, removable decks, rolling pins included. Cylinders Ø 80 opening 01-50 mm, 400 volt 50 hz 3 phases.</p>	
<b>SF6520A</b>	<p><b>AUTOMATIC DOUGH SHEETER WITH BASE - TAPES 650 x 2000 AND REMOVABLE DECKS AND SHELF WITH WHEELS</b></p> <p>5,7" touch screen control panel with 100 work programs, adjustable belt speed with inverter, manual/semiautomatic/automatic work system, automatic belts inversion, collecting dough tray, underdecks for flour, removable decks, rolling pins included. Cylinders Ø 80 opening 01-50 mm, 400 volt 50 hz 3 phases.</p>	

**AUTOMATIC DOUGH SHEETER ACCESSORIES**








<b>Code</b>	<b>Description</b>	<b>Picture</b>
<b>SFA650</b>	<p><b>AUTOMATIC PAINTED FLOUR DUSTER</b> Independent item which can be added later.</p>	
<b>AVV650</b>	<p><b>AUTOMATIC PAINTED WINDER</b> It rolls the dough when the latter reaches the desired thickness.</p>	
<b>INOX</b>	<p><b>STAINLESS STEEL VERSION</b> The machine is entirely made of stainless steel aisi 304.</p>	

**AUTOMATIC DOUGH SHEETER ACCESSORIES**

Code	Description	Picture
RINF	<p><b>ROLLER REINFORCED SHELF</b>                      Essential item for the model SF651A, in case you desire the winder.</p>	
SF6514LT	<p><b>CUTTING STATION</b>                      Adaptable to the corresponding model.</p>	
SF6516LT	<p><b>CUTTING STATION</b>                      Adaptable to the corresponding model.</p>	
SF6520LT	<p><b>CUTTING STATION</b>                      Adaptable to the corresponding model.</p>	
ASSREM	<p><b>ROUTER FOR REMOTE ASSISTENCE</b>                      Assistance hours excluded.</p>	



**AUTOMATIC DOUGH SHEETER ACCESSORIES**  
**FOR CUTTING STATION**



<b>Code</b>	<b>Description</b>	<b>Picture</b>
RTT	STANDARD TRIANGLE CUTTER (2-3-4-5 LINES) MINIATURE TRIANGLE CUTTER (6 LINES)	
RTD	DISK CUTTER MADE OF ACETALYC RESIN DISKS price each made of acetalyc resin	
RTR	ROUND CUTTER FROM 50 TO 70 mm. ROUND CUTTER FROM 75 TO 300 mm.	
RTRRA	TRANSVERSAL CUTTER	
RTO	OVAL CUTTER	
RPP	DOUGH PUNCH	
RTDO	DONUT CUTTER	
ZSPUGNA	SPONGE APPLICATION It is necessary for the little shape in order to avoid the dough sticks to the cutter.	
ZCALZA	FOOD CASING APPLICATION (STOCKING)	

NB: It is necessary to specify the measure at the order confirmation.



NB: All the cutters are made of stainless steel aisi 304.

NB: For some cutters it is necessary one couple of cutters instead of a single cutter. Info at the purchase office.





**PAINTED CROISSANT MACHINE**

<b>Code</b>	<b>Description</b>	<b>Picture</b>
<b>GC200</b>	<b>AUTOMATIC CROISSANT MACHINE</b>  <i>Including calibrator Croissant moulder Production: min. 840 max. 2500 pcs/h Cutters for standard croissants b168xh100mm included.</i>  <i>** (see some examples below)</i>	
<b>GC400</b>	<b>AUTOMATIC CROISSANT MACHINE</b>  <i>Including calibrator Croissant moulder Production: min.1320 max.4000 pcs/h Cutters for standard croissants b168xh100mm included.</i>  <i>** (see some examples below)</i>	

**STAINLESS STEEL CROISSANT MACHINE**

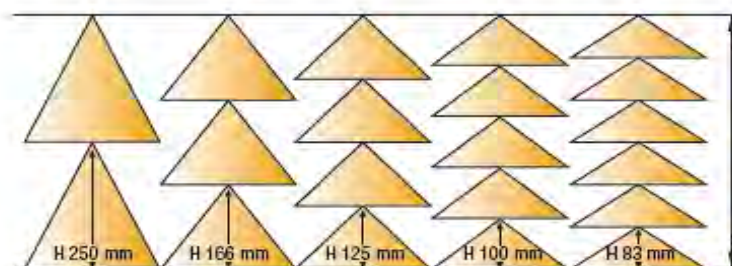
<b>GC200- I</b>	<b>AUTOMATIC CROISSANT MACHINE</b>  <i>Including calibrator Croissant moulder Production: min. 840 max. 2500 pcs/h Cutters for standard croissants b168xh100mm included.</i>  <i>** (see some examples below)</i>	
<b>GC400-I</b>	<b>AUTOMATIC CROISSANT MACHINE</b>  <i>Including calibrator Croissant moulder Production: min.1320 max.4000 pcs/h Cutters for standard croissants b168xh100mm included.</i>  <i>** (see some examples below)</i>	

## CROISSANT MACHINE ACCESSORIES

Code	Description	Picture
BYPASS	MOTORIZED TABLE GC200/GC400 VERSION PAINTED VERSION	
BYPASS	MOTORIZED TABLE GC200/GC400 VERSION STAINLESS STEEL VERSION	
AVV200	<b>CROISSANT MOULDER</b> <b>PAINTED VERSION</b> 400 Volt 50 Hz 3 phases.	
AVV200-I	<b>CROISSANT MOULDER</b> <b>STAINLESS STEEL VERSION (panels)</b> 400 Volt 50 Hz 3 phases.	
AVV200-II	<b>CROISSANT MOULDER</b> <b>STAINLESS STEEL VERSION (completely)</b> 400 Volt 50 Hz 3 phases.	
ZRIEMP	<b>DOSING FILLING MACHINE FOR CHOCOLATE OR HONEY</b>  Control by pedal and dosing gun included. Stainless steel. 400 Volt 50 Hz 3 PH.	
ZRIEMP	<b>DOSING FILLING MACHINE FOR CREAM OR JAM</b>  Control by dosing gun included. Painted steel. 400 Volt 50 Hz 3 PH.	

### **\*\*STANDARD CUTTERS\*\***







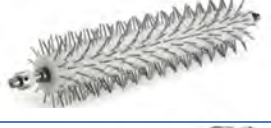

Produzione oraria - hourly production	GC 200	GC 400
Su 2 file da gr 110 a gr 120 In 2 lines 110 grams to 120 grams	840 pz. ora - pieces per hour	1320 pz. ora - pieces per hour
Su 3 file da gr 90 a gr 100 In 3 lines 90 grams to 100 grams	1260 pz. ora - pieces per hour	1800 pz. ora - pieces per hour
Su 4 file da gr 70 a gr 90 In 4 lines 70 grams to 90 grams	1680 pz. ora - pieces per hour	2400 pz. ora - pieces per hour
Su 5 file da gr 40 a gr 60 In 5 lines 40 grams to 60 grams	2000 pz. ora - pieces per hour	3300 pz. ora - pieces per hour
Su 6 file da gr 25 a gr 50 In 6 lines 50 grams to 50 grams	2500 pz. ora - pieces per hour	4000 pz. ora - pieces per hour



Utile di taglio - Useful spaces  
500 mm

Base - Base : 90, 100, 110, 120, 130, 140, 160, 170, 180, 190, 200, 220

## AUTOMATIC CROISSANT MACHINE ACCESSORIES

<b>Code</b>	<b>Description</b>	<b>Picture</b>
RTT	STANDARD TRIANGLE CUTTER (2-3-4-5 LINES) MINIATURE TRIANGLE CUTTER (6 LINES)	
RTD	DISK CUTTER MADE OF ACETALYC RESIN DISKS price each made of acetalyc resin	
RTR	ROUND CUTTER FROM 50 TO 70 mm.	
RTR	ROUND CUTTER FROM 75 TO 120 mm.	
RTRA	TRANSVERSAL CUTTER	
RTO	OVAL CUTTER	
RPP	DOUGH PUNCH	
RTDO	DONUT CUTTER	
ZSPUGNA	SPONGE APPLICATION It is necessary for the little shape in order to avoid the dough sticks to the cutter.	
ZCALZA	FOOD CASING APPLICATION (STOCKING)	

NB: In order to create different shapes from the croissant, you need bypass belt (you can apply it also later)

NB: It is necessary to specify the measure at the order confirmation.

NB: All the cutters are made of stainless steel aisi 304.

NB: For some cutters it is necessary one couple of cutters instead of a single cutter. Info at the purchase office.

## MAKEUP MINILINE – CUTTING TABLE

Code	Description	Picture
<b>TL200-I</b> <b>TL250-I</b>	<b>STAINLESS STEEL WORKING TABLE (2 METRES)</b> <b>STAINLESS STEEL WORKING TABLE (2,5 METRES)</b>  Cutting station, two tray supports, scraper to clean the belt, pedal for the manual system. 230v 50hz 1ph with inverter.	
<b>TL300-I</b> <b>TL350-I</b>	<b>STAINLESS STEEL WORKING TABLE (3 METRES)</b> <b>STAINLESS STEEL WORKING TABLE (3,5 METRES)</b>  Cutting station, two tray supports, scraper to clean the belt, pedal for the manual system. 230v 50hz 1ph with inverter.	
<b>TL400-I</b> <b>TL450-I</b>	<b>STAINLESS STEEL WORKING TABLE (4 METRES)</b> <b>STAINLESS STEEL WORKING TABLE (4,5 METRES)</b>  Cutting station, two tray supports, scraper to clean the belt, pedal for the manual system. 230v 50hz 1ph with inverter.	
<b>TL500-I</b> <b>TL550-I</b>	<b>STAINLESS STEEL WORKING TABLE (5 METRES)</b> <b>STAINLESS STEEL WORKING TABLE (5,5 METRES)</b>  Cutting station, two tray supports, scraper to clean the belt, pedal for the manual system. 230v 50hz 1ph with inverter.	
<b>TL600-I</b>	<b>STAINLESS STEEL WORKING TABLE (6 METRES)</b>  Cutting station, two tray supports, scraper to clean the belt, pedal for the manual system. 230v 50hz 1ph with inverter.	
* if you require mechanic variator 400/50/3ph – the cost doesn't change.		
<b>ZCL600-I</b>	<b>STAINLESS STEEL CALIBRATOR</b>  It gives to the dough the same weight. Cylinders Ø 100 opening 01-13 mm, 400Volt 50Hz 3phases.	
<b>ZGH600-I</b>	<b>ST/STEEL GUILLOTINE</b>  Electric machine for table 600mm with adjustable cutting length electronically from min.10 mm up to the desired measure. Blade lifting: max. 100 mm. Number of beats: 70/min. Equipped by TIME CONTROL. Structure made of st/steel e aluminium. 400V 50Hz 3PH.	

## CUTTING TABLE ACCESSORIES

<b>Code</b>	<b>Description</b>	<b>Picture</b>
RTT	ZIGZAG CUTTING ROLLER (2-3-4-5 LINES)	
RTT	MINIATURE TRIANGLE CUTTING ROLLER (6 LINES)	
RTD	DISK CUTTING ROLLER MADE OF ACETLYC RESIN DISKS price each made of acetylic resin	
RTR	ROUND CUTTING ROLLER FROM 50 TO 70 mm.	
RTR	ROUND CUTTING ROLLER FROM 75 TO 300 mm..	
RTTRA	TRANSVERSAL CUTTING ROLLER	
RTO	OVAL CUTTING ROLLER	
RPP	DOUGH PUNCH	
RTDO	DONUT CUTTER	
ZSPUGNA	SPONGE APPLICATION It is necessary for the little shape in order to avoid the dough sticks to the cutter.	
ZCALZA	FOOD CASING APPLICATION (STOCKING)	
RAS	CUTTER SUPPORT RACK	
SFA600	AUTOMATIC STAINLESS STEEL FLOUR DUSTER	
SFRI.	DOUGH WASTE COLLECTOR AND TRASPORTER Independent motorized belt Including inverter in 230 volt	

NB: It is necessary to specify the measure at the order confirmation.









NB: All the cutters are made of stainless steel aisi 304.

NB: For some cutters it is necessary one couple of cutters instead of a single cutter. Info at the purchase office.

## PASTRY PLANETARY

Code	Description	Picture
ZPL5	<b>BENCH PASTRY PLANETARY 5 LT</b> With speed regulator	
ZPL8	<b>BENCH PASTRY PLANETARY 8 LT</b> With speed regulator	
ZPL10	<b>BENCH PASTRY PLANETARY 10 LT</b> With speed regulator	
<i>These machines are composed by three tools: whisk, spatula and spiral.</i>		
ZPL203B	<b>BENCH PASTRY PLANETARY 20 LITRES</b> WITH VARIABLE SPEED DRIVE Including: hook, whisk and spiral  PEDESTAL FOR ZPL203B	
ZEUS40/3VE	<b>PASTRY PLANETARY 40 LITRES 3 SPEEDS</b> Including: spatula, whisk* and hook 400 Volt 50hz 3 phases, painted.	
ZEUS40/INV	<b>PASTRY PLANETARY 40 LITRES WITH INVERTER</b> Including: spatula, whisk* and hook 400 Volt 50hz 3 phases, painted, with inverter.	
<i>*please inform us if you prefer 4mm or 6mm thickness.</i>		
ZEUS60/3VE	<b>PASTRY PLANETARY 60 LITRES 3 SPEEDS</b> Including: spatula, whisk* and hook 400 Volt 50hz 3 phases, painted.	
ZEUS60/INV	<b>PASTRY PLANETARY 60 LITRES WITH INVERTER</b> Including: spatula, whisk* and hook 400 Volt 50hz 3 phases, painted, with inverter.	
<i>*please inform us if you prefer 4mm or 6mm thickness</i>		
ZEUS80/3VE	<b>PASTRY PLANETARY 80 LITRES 3 SPEEDS</b> Including: spatula, whisk* and hook 400 Volt 50hz 3 phases, painted.	
ZEUS80/INV	<b>PASTRY PLANETARY 80 LITRES WITH INVERTER</b> Including: spatula, whisk* and hook 400 Volt 50hz 3 phases, painted, with inverter.	
<i>*please inform us if you prefer 4mm or 6mm thickness</i>		

## PLANETARY MIXER ACCESSORIES

<b>Description</b>	<b>Picture</b>
<i>AUTOMATIC BOWL LIFT FOR 40/60/80 LITRES</i>	
<i>KIT REDUCTION BOWL FROM 60 TO 40 LITRES WITH 3 TOOLS</i>	
<i>KIT REDUCTION BOWL FROM 80 TO 60 LITRES WITH 3 TOOLS</i>	
<i>WHISK 4 MM STAINLESS STEEL – 40 LITRES</i> <i>WHISK 4 MM STAINLESS STEEL – 60 LITRES</i> <i>WHISK 4 MM STAINLESS STEEL – 80 LITRES</i>	
<i>WHISK 6 MM STAINLESS STEEL – 40 LITRES</i> <i>WHISK 6 MM STAINLESS STEEL – 60 LITRES</i> <i>WHISK 6 MM STAINLESS STEEL – 80 LITRES</i>	
<i>HOOK STAINLESS STEEL– 40 LITRES</i> <i>HOOK STAINLESS STEEL– 60 LITRES</i> <i>HOOK STAINLESS STEEL– 80 LITRES</i>	
<i>SPATULA STAINLESS STEEL - 40 LITRES</i> <i>SPATULA STAINLESS STEEL – 60 LITRES</i> <i>SPATULA STAINLESS STEEL– 80 LITRES</i>	
<i>SPIRAL STAINLESS STEEL – 40 LITRES</i> <i>SPIRAL STAINLESS STEEL – 60 LITRES</i> <i>SPIRAL STAINLESS STEEL – 80 LITRES</i>	
<i>BOWL STAINLESS STEEL – 40 LITRES</i> <i>BOWL STAINLESS STEEL – 60 LITRES</i> <i>BOWL STAINLESS STEEL – 80 LITRES</i>	
<i>BOWL TROLLEY</i>	
<i>SCRAPER - 40 LITRES</i> <i>SCRAPER – 60 LITRES</i> <i>SCRAPER – 80 LITRES</i>	



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## GENERAL TERMS OF SALE

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### RETURNED GOODS

Ex works Arre (PD) - ITALY.

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### BANKS

UNICREDIT Banca /Agenzia: Conselve  
IBAN: IT 43 M 02008 62540 000104962592  
SWIFT: UNCRITM1QU4

Banca Intesa San Paolo/ Agenzia: Conselve  
IBAN: IT 33 B030 6962 5441 0000 0004 511  
SWIFT: BCITITMM

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### TRANSPORT

The items do not include the transport cost. If you prefer, the company can calculate the freight cost for a courier or a forwarder. For further installations, please request an estimate.

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### DELIVERY

MANUAL DOUGH SHEETERS	20 working days from order confirmation/payment
AUTOMATIC DOUGH SHEETERS	60 working days from order confirmation/payment
CROISSANT MOULDERS	20 working days from order confirmation/payment
MAKE UP LINES	30 working days from order confirmation/payment
CROISSANT MACHINES	60 working days from order confirmation/payment
CALIBRATORS	40 working days from order confirmation/payment
CUTTERS	20 working days from order confirmation/payment
PLANETARY MIXERS	30 working days from order confirmation/payment

The delivery time is indicative. Ask before the order.

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### PACKING

Please see the following page. If you require other packings, we will estimate the price.

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### VOLTAGE

The standard voltage is 400volt 50hz 3ph/230volt 50hz 3ph. For other voltages, consider +5%.

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### COURT HAVING JURISDICTION

For any disputes, the Italian law and the Court of Padova have sole jurisdiction.

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**PACKING**

MODEL	NET W.	GROSS W.	PALLET*	CARTON DIM.	CAGE DIM.
SF500SP	70 KG	80 KG	91X43X63	91X43X63	91X43X63
ZMC30	20 KG	29 KG	X	52X51X64	X
ZMC40	26 KG	35 KG	X	63X53X64	X
ZMC60	41 KG	50 KG	X	82X66X72	X
SZ505BN	130 KG	150 KG	110X120X90	110X120X150	110X120X100
SZ507BL	130 KG	150 KG	110X120X100	110X120X150	110X120X110
SZ510BL	140 KG	160 KG	110X120X125	110X120X150	110X120X150
SZ610BL	145 KG	165 KG	110X120X100	110X120X150	110X120X150
SZ507	140 KG	160 KG	110X120X170	110X120X195	110X120X180
SZ510	160 KG	180 KG	110X120X183	110X120X195	110X120X190
SZ610	170 KG	190 KG	110X120X183	110X120X195	110X120X190
SZ612	175 KG	195 KG	110X120X209	X	110X120X215
SZ614	180 KG	200 KG	110X120X220	X	110X120X230
SF500N	210 KG	230 KG	110X120X180	110X120X195	110X120X190
SF500L	230 KG	250 KG	110X120X150	110X120X150	110X120X150
SF600N	230 KG	250 KG	110X120X150	110X120X150	110X120X150
SF600L	250 KG	270 KG	110X120X180	110X120X195	110X120X190
SF650L	270 KG	290 KG	110X120X180	110X120X195	110X120X190
SF1000L	400 KG	430 KG	160X120X180	X	160X120X190
SF600LT	310 KG	330 KG	110X120X180	110X120X195	110X120X190
SF6514A	330 KG	360 KG	160X110X180	X	170X120X200
SF6516A**	380 KG	410 KG	125X90X210 200X100X100	X	125X90X210 200X100X100
SF6520A**	480 KG	530 KG	125X90X210 250X100X100	X	125X90X210 250X100X100
GC200	450 KG	500 KG	200X100X150	X	200X100X150
GC400	450 KG	500 KG	200X100X150		200X100X150
AVV.200	100 KG	120KG	90X90X125	X	90X90X125
TL200-I	200 KG	300 KG	230X100X130	X	230X100X130

TL250-I	250 KG	350 KG	280X100X130	X	280X100X130
TL300-I	300 KG	400 KG	330X100X130	X	330X100X130
TL350-I	350 KG	450 KG	380X100X130	X	380X100X130
TL400-I	400 KG	500 KG	430X100X130	X	430X100X130
TL450-I	450 KG	550 KG	480X100X130	X	480X100X130
TL500-I	500 KG	600 KG	530X100X130	X	530X100X130
TL550-I	550 KG	650 KG	580X100X130	X	580X100X130
TL600-I	600 KG	700 KG	630X100X130	X	630X100X130
ZCL600-I	250 KG	270 KG	110X120X180	110X120X195	110X120X190
ZEUSPL40	210 KG	230 KG	85X125X160	85X125X170	90X130X170
ZEUSPL60	250 KG	270 KG	85X125X160	85X125X170	90X130X170
ZEUSPL80	400 KG	420 KG	85X125X160	85X125X170	90X130X170

\*(CENTIMETERS)

THE MANUFACTURER IS NOT RESPONSIBLE FOR DAMAGES TO THE GOODS SHIPPED WITH ONLY PALLET AND NYLON.

\*\*MACHINE WITH DISASSEMBLED DECKS.

**NOTE: WEIGHTS AND DIMENSIONS ARE APPROXIMATE AND THEY DO NOT REPLACE VGM OBLIGATORY MANDATORY WEIGHING.**

## GUARANTEE

The manufacturer guarantees the components not subject to wear and tear for 1 year (in any case no more than 12 months from the date of shipment and with its installation form included in the documentation). These conditions are valid only if it has been done a correct use of the machine, for maximum one working shift per day, and serviced by proper maintenance.

The transportation is not covered by the warranty. The manufacturer cannot be held liable for any loss or damage, direct or indirect, in particular lost production due to any malfunction of the equipment and/or plant, also traced back to defects in manufacturing and/or assembly. Repairs or replacements of parts under warranty do not extend the length of time itself, for all equipment.

Improper use of the machine, i.e. outside of the intended use, the non-performing operations and ordinary maintenance control and/or programmed to intervals, failure on the part of employees of accident prevention regulations will be considered sufficient grounds to declare immediately declined any form of warranty. In addition, the manufacturer is not subject to the obligations of the warranty for malfunctions, damage and/or inefficiencies arising from causes such as incorrect installation, tampering or inadvertent, improper maintenance, neglect and inability of the end user. Modifications and repairs carried out by people not authorized in writing by the manufacturer company will void the warranty. Finally, the manufacturer reserves the right to void the warranty of the products sold if labels or nameplates bearing the manufacturer's mark and the serial number or serial number have been deleted or removed.

The manufacturer during the warranty period will replace as soon as possible and exworks the parts found to be defective in the manufacturer's rating for the poor quality of materials, workmanship defect. These conditions are valid only if reported within a maximum of 8 days from the occurrence of the defect; and if this does not depend on any failures caused by incompetence and/or negligence of the buyer, from overloads beyond the prescribed limits, from unauthorized tampering.

For accessories that the manufacturer has purchased from other suppliers prevailing against the buyer the guarantees given by the supplier. The emergency repairs under warranty from the retailer remains subject to compliance with the conditions of payment by the buyer. Jobs related to repairs and/or replacements under warranty will be at the discretion of the manufacturer, performed in the workshops of the selling company and/or third parties.

Personal assistance of the retailer at Buyer's premises shall be governed by a special "ad hoc" agreement at the request of the same buyer. It will be borne by the selling company working hours only, not the costs/hours of travel and accommodation costs. Nothing will be due to the buyer for the time during which the equipment and/or plant were operative, nor will the buyer can claim compensation or compensation for expenses and/or for any direct and/or indirect damages resulting from the failure to such repairs and/or replacements.

The parts replaced remain property of the manufacturer and must be returned to seller by buyer post-paid and packing.

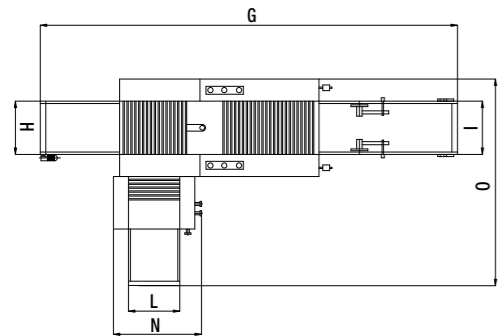
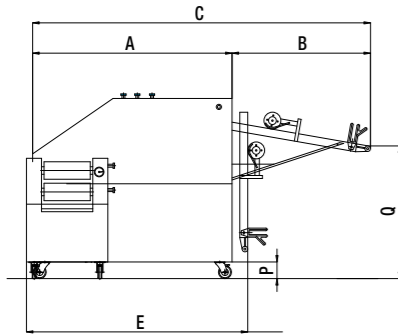
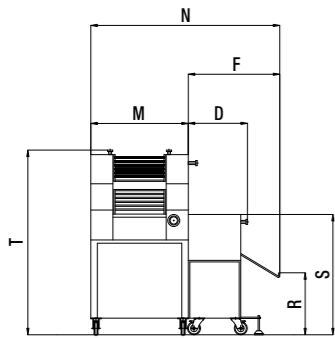
Specifically excluded from the warranty are all electrical parts and conveyor belts.

Any dispute will have jurisdiction in the Court of Padua and the Italian law.

## gruppi croissant - croissant pastry machines



mod. GC 200

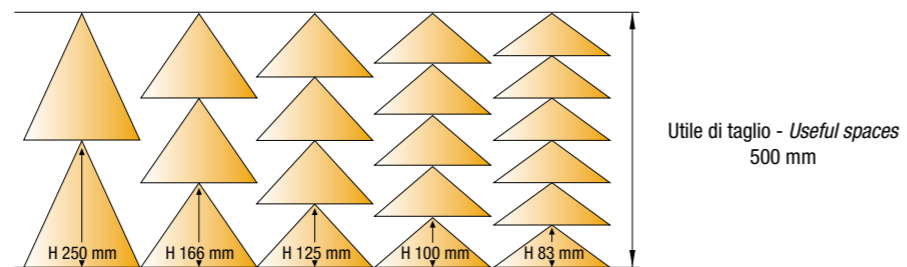


### Dati tecnici - Technical specifications

Lunghezza Gruppo -A- Unit length -A-	1100
Lunghezza Nastro -B- Belt length -B-	1000
Lunghezza Gruppo con Nastro -C- Length of Unit with Belt -C-	2050
Lunghezza Avvolgitrice -D- Length of curling Unit -D-	560
Lunghezza Gruppo/nastro -E- Length of Unit/Belt -E-	1185
Lunghezza Avvolgitrice totale -F- Overall length of Curling Unit -F-	900
Lunghezza Totale -G- Overall length -G-	2830
Larghezza Nastro -H- Belt width -H-	540
Larghezza Nastro -I- Belt width -I-	600
Larghezza Nastro -L- Belt width -L-	250
Larghezza gruppo -M- Unit width -M-	950
Larghezza avvolgitrice -N- Curling Unit width -N-	640
Larghezza totale -O- Overall width -O-	1800
Altezza ruote -P- Wheels height -P-	100
Altezza Nastro/gruppo -Q- Belt/Unit height -Q-	1090
Altezza Teglia da terra -R- Height of Pan from floor -R-	770
Altezza Avvolgitrice totale -S- Overall height of Curling Unit -S-	1100
Altezza Totale gruppo da terra -T- Overall height of Unit from floor -T-	1450
Peso netto - Net weight	500 Kg
Assorbimento elettrico - Electric power	1.5 KW
Voltaggio - Voltage	su richiesta 400/230 - on request 400/230
Imballo - Packing P	P. 1000 x L. 2000 x H. 1600
Peso lordo - Gross weight	590 Kg

\* Le macchine possono essere fornite anche in acciaio verniciato grigio.  
 \* Machines can be also supplied (on request) made out of grey colored painted steel.

Produzione oraria - hourly production	GC 200	GC 400
Su 2 file da gr 110 a gr 120 In 2 lines 110 grams to 120 grams	840 pz. ora - pieces per hour	1320 pz. ora - pieces per hour
Su 3 file da gr 90 a gr 100 In 3 lines 90 grams to 100 grams	1260 pz. ora - pieces per hour	1800 pz. ora - pieces per hour
Su 4 file da gr 70 a gr 90 In 4 lines 70 grams to 90 grams	1680 pz. ora - pieces per hour	2400 pz. ora - pieces per hour
Su 5 file da gr 40 a gr 60 In 5 lines 40 grams to 60 grams	2000 pz. ora - pieces per hour	3300 pz. ora - pieces per hour
Su 6 file da gr 25 a gr 50 In 6 lines 50 grams to 50 grams	2500 pz. ora - pieces per hour	4000 pz. ora - pieces per hour



Base - Base : 90, 100, 110, 120, 130, 140, 160, 170, 180, 190, 200, 220



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Italian Quality



croissant pastry machines  
GC



# gruppi croissant croissant pastry machines

mod. GC 200



Il gruppo mod. GC 200 costruito interamente in acciaio verniciato o con pannelli acciaio INOX AISI 304 è progettato per ottenere ottimi risultati nella produzione di croissant. Il nastro di pasta arrotolato al mattarello, viene adagiato sul piano di entrata. Due dischi laterali rifilano la pasta e gli sfridi cadono nell'apposito contenitore. La pasta viene laminata dai cilindri calibratori per ottenere un prodotto omogeneo nel peso e per attaccare i pastelli permettendo di lavorare in continuo. Tagliati in due tempi i triangoli vengono distanziati e convogliati automaticamente all'avvolgitrice che arrotola il prodotto come fosse fatto a mano.

*The Model GC 200 unit, made entirely of painted steel or with stainless steel 304 panels, has been designed to ensure superior results in croissant production. The sheet of dough, rolled with the rolling pin, is laid on the feed table. Two side disks trim the dough and the waste falls into a special container. The dough is rolled by the gauging cylinders to ensure uniform weight, and the dough sheets are joined together to enable continuous machining. The triangles are cut in two stages, separated and conveyed automatically to the curling unit that rolls up the product as if it were done by hand.*



La sostituzione dei tappeti è facilmente effettuabile da parte dell'operatore.  
*The conveyor belts can be replaced easily by the operator.*



La stazione di taglio a due principi evita che la pasta si attacchi allo stampo.  
*The double seat cutting station avoids the dough to stick in the moulds.*



Con l'aggiunta del tavolo di uscita il GC200/GC400 può tagliare qualsiasi tipo di forma da pasticceria.  
*Thanks to by-pass table, the machine GC200/GC400 can cut whatever else shape, different from croissant.*

Alcuni modelli di rulli per taglierina - Few models of cutting rollers

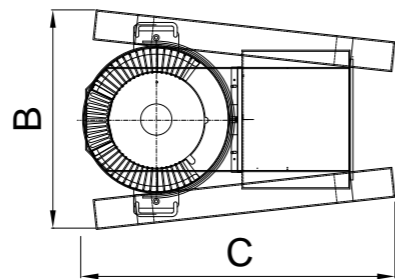
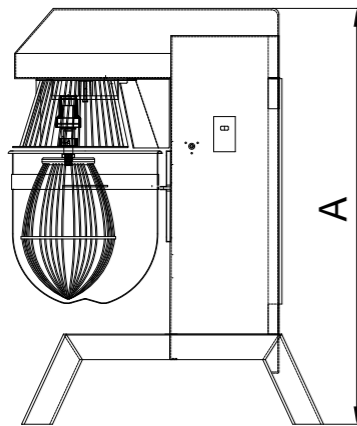


planetaria - planetary mixer



Dati tecnici - Technical specifications	ZEUS 40	ZEUS 60	ZEUS 80
Altezza A - Height A [mm]	1500	1500	1500
Larghezza B - Width B [mm]	750*	750*	750*
Lunghezza C - Length C [mm]	1032	1032	1032
Peso netto kg - Net weight [kg]	230	250	275
Peso lordo kg - Gross weight [kg]	260	280	310
Dim. Vasca - Bowl dim [mm]	400	450	480
Dim. Imballo su pallet - Packaging dim. on pallet [mm]	85x125x170	85x125x170	85x125x170
Capacità vasca - Bowl capacity [l]	40	60	80
1° Velocità impasto - 1st Speed [r.p.m.]	40 - 120	40 - 120	40 - 120
2° Velocità impasto - 2nd Speed [r.p.m.]	80 - 240	80 - 240	80 - 240
3° Velocità impasto - 3rd Speed [r.p.m.]	140 - 420	140 - 420	140 - 420
Velocità minima con variatore - Minimum speed with variator [r.p.m.]	40 - 140	40 - 140	40 - 140
Velocità massima con variatore - Maximum speed with variator [r.p.m.]	120 - 420	120 - 420	120 - 420
Potenza installata - Power installed [kW]	2,2	3,0	4,0

\* Considerare 100 mm in più se la macchina è provvista di leva laterale - Consider +100 mm if your machine includes the lateral lever.



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planetary mixer  
**ZEUS**

La planetaria Zeus è una macchina mescolatrice costruita interamente in metallo verniciato.

Utensili e griglia sono in acciaio inox AISI 304, adatto al contatto alimentare.

Solida e poco rumorosa è adatta ai piccoli e medi laboratori per la produzione di paste e creme di svariate tipologie, dolci o salate. La macchina è adatta all'emulsione, montatura, impasto e mescolazione.

La capacità della vasca è di 40, 60 oppure 80 litri. Ogni modello è disponibile in due varianti: 3 velocità o con inverter.

Il sollevamento della vasca può essere manuale o automatico.

Facile da usare e da pulire, è dotata anche di piedini regolabili, nel caso in cui il piano sia irregolare.

La planetaria rispetta le normative CE vigenti.

*Zeus is a planetary mixer completely made of paint metal.*

*Tools and grid are in stainless steel AISI 304, suitable for food contact.*

*Solid and little noisy is suitable for small and medium-sized laboratories for the production of doughs and creams of various types, sweet or savoury. The machine is suitable emulsion, beating, kneading and mixing.*

*The capacity of the tank is 40, 60 or 80 litres.*

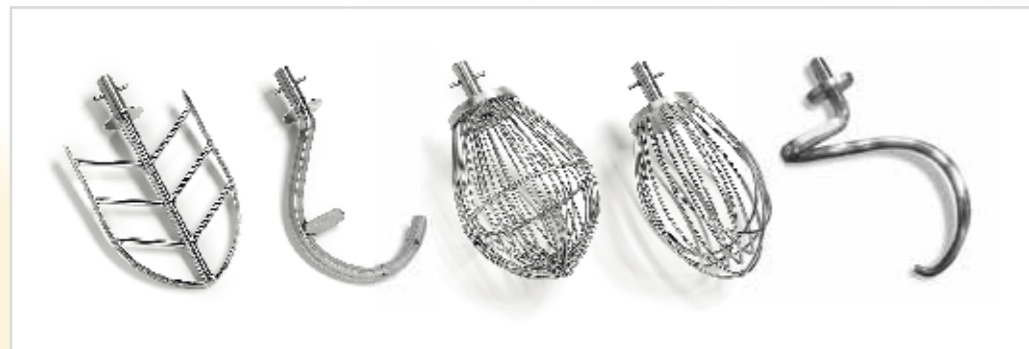
*Each model is available in two variants: 3-speeds or inverter.*

*The lifting of the bowl can be manual or automatic.*

*Easy to use and clean, it is also provided with adjustable feet, in the case where the floor is uneven.*

*The planetary complies with current EC regulations.*

Accessori per planetaria  
Accessories for planetary mixer



### Zeus 40



Pannello 3 velocità con sollevatore automatico  
Control panel with 3 speeds and automatic lift.



Pannello inverter con sollevatore automatico  
Control panel with inverter and automatic lift.



### Zeus 60



Pannello 3 velocità  
Control panel with 3 speeds.



Pannello inverter  
Control panel with inverter.



macchine sfogliatrici - *dough sheeters*

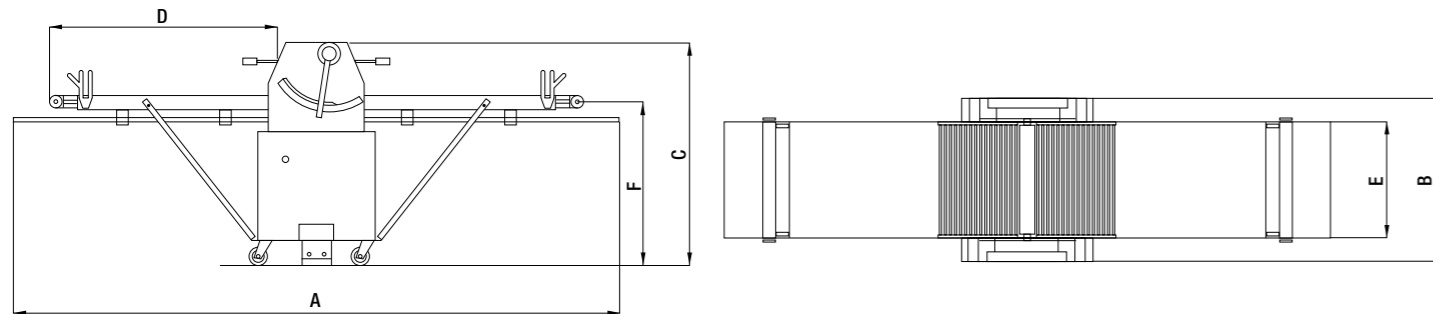


mod. SF 600 L

Dati tecnici - <i>Technical specifications</i>	500 N	500 L	600 N	600 L	600 LT**
Lunghezza A - <i>Length A</i>	1850	2400	2500	3100	3100
Larghezza B - <i>Width B</i>	930	930	1030	1030	1030
Altezza C - <i>Height C</i>	1160	1160	1160	1160	1160
Lunghezza nastri D - <i>Belt length D</i>	750	1000	1000	1400	1400
Larghezza nastri E - <i>Belt width E</i>	500	500	600	600	600
Larghezza utile di lavoro E - <i>Working surface width E</i>	500	500	600	600	600
Altezza piani da terra F - <i>Work top height from floor F</i>	890	890	890	890	890
Apertura massima cil. cal. - <i>Meas. cylinder max. aperture</i>	47	47	47	47	47
Diametro cil. cal. - <i>Measuring cyl. diameter</i>	80	80	80	80	80
Motori: potenza hp - <i>Motors: power hp</i>	0,75	0,75	1	1	1 / 0,2
Motori: assorbimento kw/h - <i>Motors: absorption kw/h</i>	0,55	0,55	0,75	0,75	0,75 / 0,15
Peso lordo kg - <i>Gross weight kg</i>	260	280	290	300	320
Peso netto kg - <i>Net weight kg</i>	190	200	220	230	270
Dimensioni di riposo - <i>Stored dimensions</i>	1150x1550	1450x1630	1450x1630	1550x1670	NO RIPOSO

\*\* La macchina modello SF 600 LT può essere fornita con variatore elettronico di velocità - \*\* SF600LT model can be supplied with electronic speed variator (inverter).

\* Le macchine possono essere fornite anche in acciaio verniciato bianco / \* Machines can be made out of white colored painted steel.



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dough sheeters  
SF



# macchine sfogliatrici dough sheeters

mod. SF 600 L



Funzionalità, robustezza, semplicità d'uso, queste sono le essenziali componenti della nostra sfogliatrice. Macchina versatile ed affidabile, che si adatta alle esigenze di lavoro del piccolo e medio laboratorio. I materiali impiegati, la minima manutenzione necessaria per un ottimo risultato, fanno della nostra sfogliatrice un valido ed economico collaboratore per il Vostro laboratorio.

*Our puff pastry machine is functional, sturdy and easy to use. It is a versatile reliable piece of equipment which will adapt to the work requirements of small and medium productions. The materials used and minimum maintenance required for optimum results make our puff pastry machine a valuable asset to your confectionery shop.*



Raschiatore facile da rimuovere per una veloce pulizia.  
*Scraper simple to remove for a quick cleaning.*

Alcuni modelli di rulli per taglierina  
*Few models of cutting rollers*



La stazione di taglio a due principi evita che la pasta si attacchi allo stampo.  
*The double seat cutting station avoids the dough to stick in the moulds.*



avvolgitrice

L'avvolgitrice per croissant può essere fornita anche singolarmente per piccole produzioni.  
*The croissant curling unit can also be sold separately for small productions.*



mod. SF 600 L

I modelli SF500/600 possono essere messi in modalità di riposo per uno facile spostamento.  
*The models SF500/600 can be put in a resting position for an easy move.*

## sfogliatrici automatiche - automatic dough sheeters

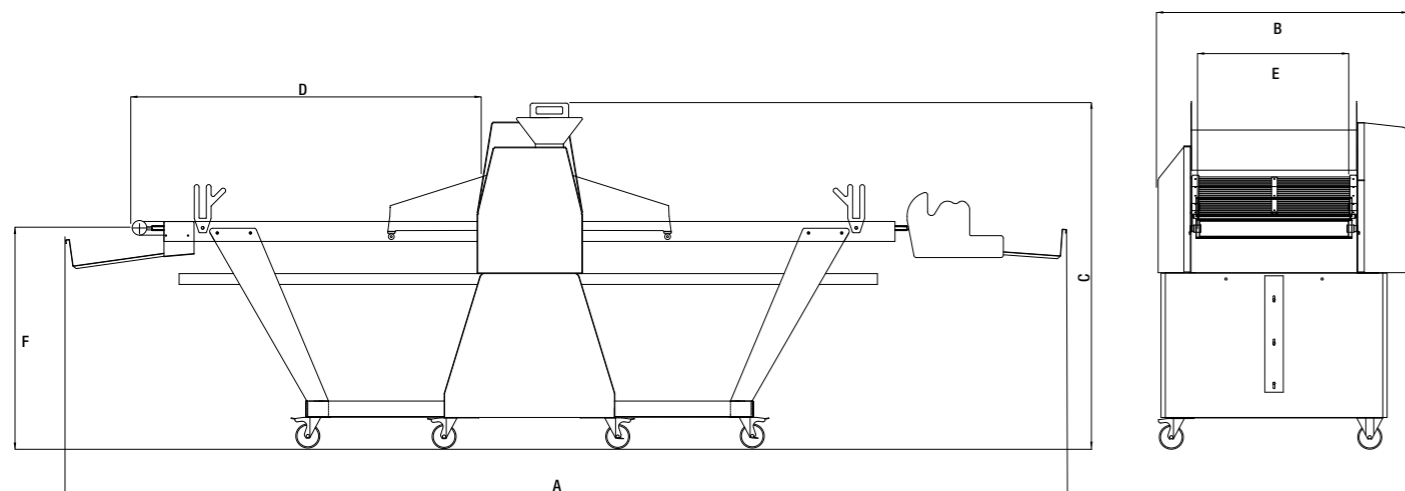


mod. SF 6514 A

Dati tecnici - Technical specifications	6514	6516	6520
Lunghezza A- Length A	3960-200*	4160-200*	4560-200*
Larghezza B - Width B	1035	1035	1035
Altezza C - Height C	1460-200**	1460-200**	1460-200**
Lunghezza nastri D - Belt length D	1400	1600	2000
Larghezza nastri E - Belt width E	650	650	650
Altezza piani da terra F - Work top height from floor F	945	945	945
Apertura massima cil. cal. - Meas. cylinder max. aperture	60	60	60
Diametro cil. cal. - Measuring cyl. diameter	80	80	80
Motori: potenza hp - Motors: power hp	1,5	1,5	2
Motori: assorbimento kw/h - Motors: absorption kw/h	1,1	1,1	1,5
Peso lordo kg - Gross weight kg	350	400	500
Peso netto kg - Net weight kg	330	380	480

\* Considerare 200 mm in meno se la macchina è sprovvista di arrotolatore. - \* Consider -200mm if your machine doesn't include winder

\*\* Considerare 200 mm in meno se la macchina è sprovvista di sfarinatrice. - \*\* Consider -200mm if your machine doesn't include flour duster



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Italian Quality



automatic dough sheeters  
SF A



# sfogliatrici automatiche automatic dough sheeters

mod. SF 6514 A



Funzionalità, robustezza, semplicità d'uso: queste sono le essenziali componenti della nostra sfogliatrice. Macchina versatile ed affidabile, si adatta alle esigenze del medio e grande laboratorio. Tutti i modelli di macchina sfogliatrice automatica sono provvisti di pannello a colori touch screen 5,7" che permette di lavorare in tre differenti modalità: manuale/semiautomatico/automatico.

Questo fa sì che la programmazione della macchina sia facile e intuitiva da parte dell'operatore. E' possibile registrare 50 ricette con diversi cicli di lavorazione. La macchina può avere in dotazione lo sfarinatore e l'arrotolatore che permettono di velocizzare i tempi di lavorazione.



*Our puff pastry machine is functional, sturdy and easy to use. It is a reliable piece of equipment which will adapt to the work requirements of medium and big productions. All the automatic models are equipped of 5,7" colored touch screen panel which allows to work in three modes: manual/semiautomatic/automatic.*

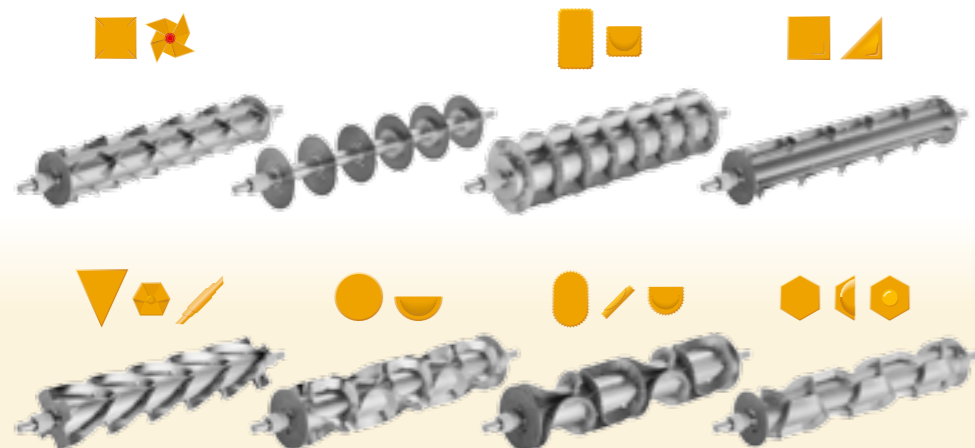
*In this way the machine's programming becomes easy and intuitive for the operator. It is possible to register 50 recipes with different production cycles. The machine can have as optionals the flour duster and winder that let to accelerate lavoration times.*



## display

Display a colori  
Color display

Alcuni modelli di rulli per taglierina  
Few models of cutting rollers



La stazione di taglio a due principi evita che la pasta si attacchi allo stampo.  
*The double seat cutting station avoids the dough to stick in the moulds.*



## sfarinatore

Sfarinatore automatico  
Automatic flour duster



## arrotolatore

Arrotolatore automatico  
Automatic winder

macchine sfogliatrici - dough sheeters

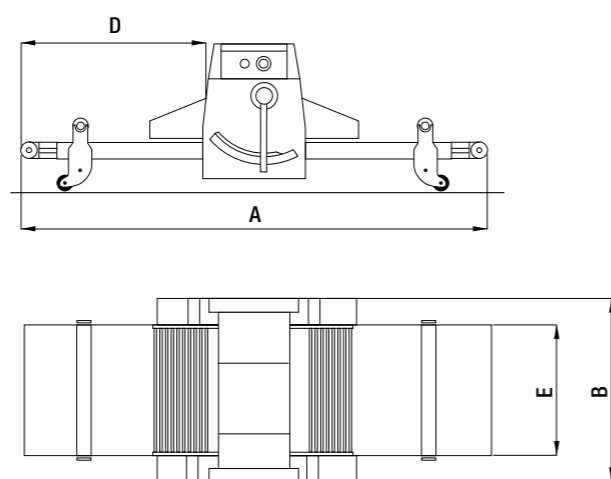
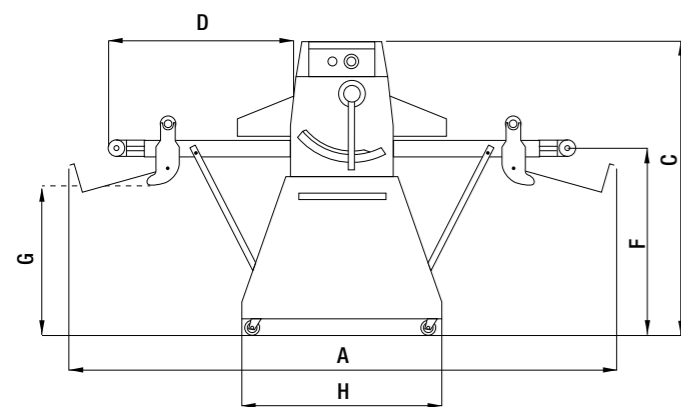


mod. SZ 507



mod. SZ 507 BL

Dati tecnici - Technical specifications	505 BN	507 BL	510 BL	610 BL	507	510	512	610	612	614
Lunghezza A - Length A	1200	1750	2500	2500	2200	2500	2900	2500	2900	3100
Larghezza B - Width B	900	900	900	1000	900	900	900	1000	1000	1000
Altezza C - Height C	-	-	-	-	1370	1370	1370	1370	1350	1370
Lunghezza nastri D - Belt length D	500	750	1000	1000	750	1000	1200	1000	1200	1300
Larghezza nastri E - Belt width E	500	500	500	600	500	500	500	600	600	600
Altezza piani da terra F - Work top height from floor F	-	-	-	-	880	880	880	880	880	880
Altezza basamento G - Base height G	-	-	-	-	685	685	685	685	685	685
Larghezza basamento H - Base width H	-	-	-	-	700	700	700	700	700	700
Apertura massima cil. cal. - Meas. cylinder max. aperture	45	45	45	45	45	45	45	45	45	45
Diametro cil. cal. - Measuring cyl. diameter	80	80	80	80	80	80	80	80	80	80
Motori: potenza hp - Motors: power hp	0,75	0,75	0,75	1	0,75	0,75	0,75	1	1	1
Motori: assorbimento kw/h - Motors: absorption kw/h	0,55	0,55	0,55	0,75	0,55	0,55	0,55	0,75	0,75	0,75
Peso lordo kg - Gross weight kg	140	150	160	170	200	210	230	220	230	250
Peso netto kg - Net weight kg	130	140	150	160	190	200	210	210	210	230
Dimensioni di riposo - Stored dimensions	780x1000*	900x1115*	1000x1300*	1000x1300*	1550x1150*	1700x1300*	1900x1550*	1700x1300*	1900x1550*	2100x1750*



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Italian Quality



dough sheeters  
 SZ

# macchine sfogliatrici dough sheeters

mod. SZ 507

mod. SZ 507 BL



La sfogliatrice SZ500/600 è stata progettata per piccoli e medi laboratori di panifici, pasticcerie e alberghi. La sua robustezza e la semplicità d'uso permette un facile utilizzo da parte di qualsiasi operatore e nello stesso tempo una facile pulizia della stessa. Montata su basamento la SZ diventa una sfogliatrice capace di soddisfare qualsiasi esigenza. È importante evidenziare che tutti i modelli SZ rispettano le normative vigenti CE.

*SZ500/600 dough sheeters have been designed for use in small and medium pastry labo, bakeries and catering. The machines are very strong and easy to use; any operator is able to work with; the cleaning is very easy and quick as well; SZ on base is a complete and reliable sheeter, suitable to meet any requirement; all the range is CE approved.*



Particolare vista chiusa - Stored position



Particolare vista chiusa - Stored position

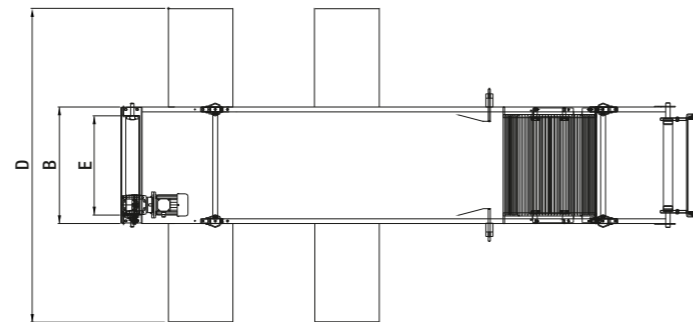
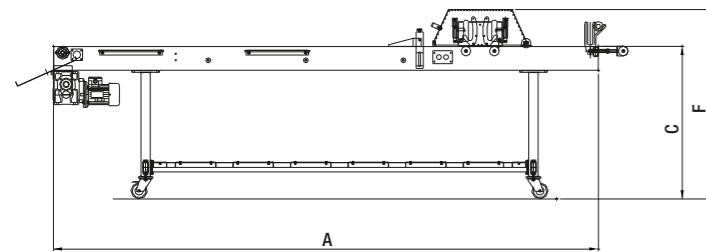
tavoli da lavoro - working tables



mod. TL 400

Dati tecnici - Technical specifications	TL 200	TL 250	TL 300	TL 350	TL 400	TL 450	TL 500	TL 550	TL 600
Lunghezza -A- Length -A-	2000	2500	3000	3500	4000	4500	5000	5500	6000
Larghezza -B- Width -B-	860	860	860	860	860	860	860	860	860
Altezza -C- Height -C-	920	920	920	920	920	920	920	920	920
Larghezza totale -D- Overall width -D-	1940	1940	1940	1940	1940	1940	1940	1940	1940
Larghezza nastri -E- Belt width -E-	600	600	600	600	600	600	600	600	600
Altezza tot. da terra -F- Overall h. from floor -F-	1171	1171	1171	1171	1171	1171	1171	1171	1171
Motori potenza hp Power motors hp	0,18	0,18	0,18	0,18	0,18	0,37	0,37	0,37	0,37
Motori voltaggio Voltage motors	Variabili a seconda della tensione Variable according to voltage								

\* La rastrelliera porta rulli optional - \* The supporting grid, located under the table, is optional



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working tables  
TL

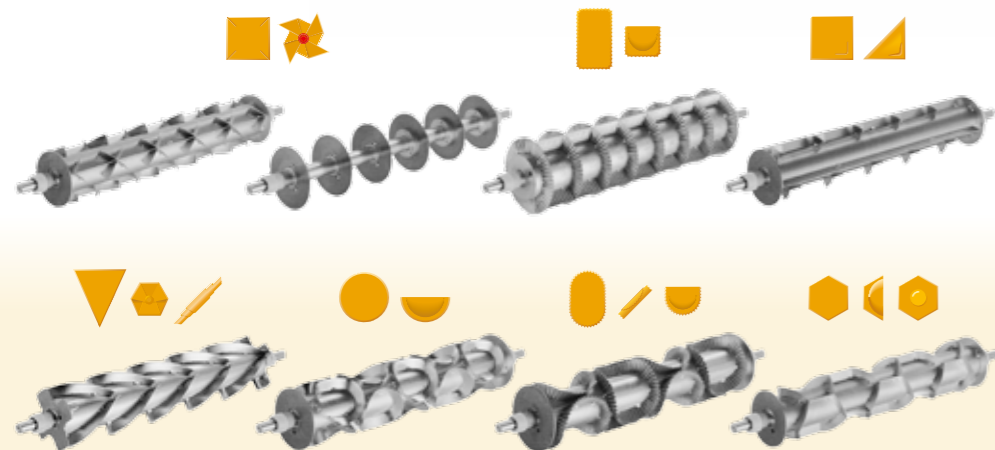




Il tavolo da taglio TL costruito interamente in acciaio inox AISI 304 per uso alimentare secondo le norme vigenti è stato progettato per la preparazione di tutti i prodotti di pasta sfoglia, pasta frolla, pasta lievitata ecc..

*The TL cutting table built entirely in AISI 304 stainless steel for alimentary use in compliance with current regulations has been designed for the preparation of all flaky pastry, short-crust pastry and dough products.*

Alcuni modelli di rulli per taglierina  
*Few models of cutting rollers*



La stazione di taglio a due principi evita che la pasta si attacchi allo stampo.  
*The double seat cutting station avoids the dough to stick in the moulds.*



Tappeto inclinato per recupero sfridi  
*Inclined conveyor belt for waste dough recovery*



Lo sfarinatore puo essere applicato al tavolo come optional.  
*Flour spreader device can be installed to the makeup line as optional*



**comby**

(Tavolo Con Avvolgitrice singola )  
Comby puo ridurre i tempi per una produzione di croissant  
*(Make up line + croissant curling machine)*  
Comby system helps to reduce croissant production time



**avvolgitrice**

L'avvolgitrice per croissant puo essere fornita anche singolarmente per piccole produzioni.  
*The croissant curling unit can also be sold separately for small productions.*