

# SFOGLIATRICI - STENDIPIZZA

PASTA ROLLING MACHINE  
FORMEUSE À PÂTE



modello **S** inox



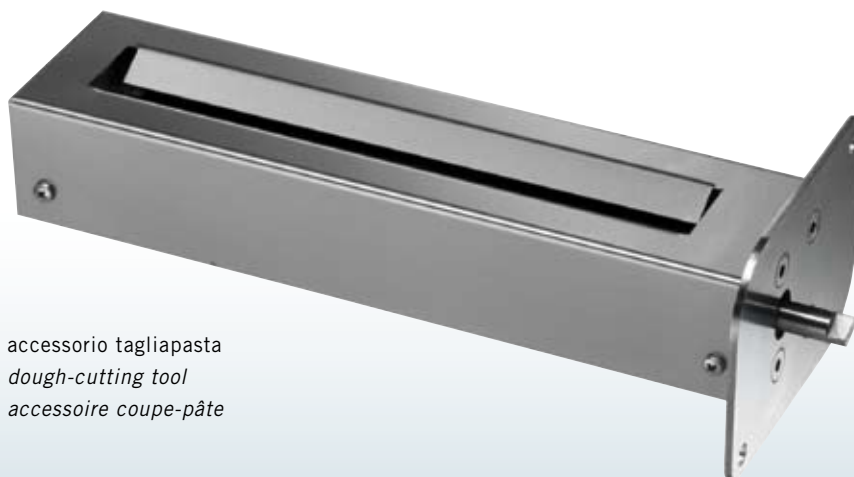



SI 420

SI 420 con accessorio  
*with tool*  
*avec accessoire*



accessorio tagliapasta  
*dough-cutting tool*  
*accessoire coupe-pâte*



 **Macchina per stendere impasti all uovo, pizza e piada.**

Struttura interamente in acciaio inox. Rulli in acciaio inox lucidati a specchio. Pomello di regolazione spessore ultimo passaggio

- microinterruttore su coperchio di protezione rulli.


Accessori: taglia sfoglia singoli con diverse misure di taglio: 2mm - 4mm - 6mm - 12mm.

 **Machine suited to roll egg, pizza and bread dough.**

Structure fully made of stainless steel. Mirror polished stainless steel rollers. Last passage thickness adjustment knob. Micro

switch on roller protection lid.


Accessories: single pasta cutters in various sizes: 2mm - 4mm - 6mm - 12mm.

 **Machine pour tendre les p tes aux oeufs, la pizza et la piada.**

Châssis entièrement en acier inox. Rouleaux en acier inox poli brillant. Poignée de réglage d'épaisseur dernier passage. Micro-

interrupteur sur couvercle de protection des rouleaux.

Accessoires: Coupe laminoir individuel à différentes mesures de coupe: 2mm - 4mm - 6mm - 12mm.

DATI TECNICI					
TECHNICAL DATA • DONNEES TECHNIQUES • DATOS TECNICOS					
MODELLO		S inox 320	S inox 420	S inox 520	
<ul style="list-style-type: none"> <li>• Potenza</li> <li>• Power</li> <li>• Puissance</li> </ul>	kW Hp	0,37 0,5	0,37 0,5	0,37 0,5	
<ul style="list-style-type: none"> <li>¥ Alimentazione</li> <li>¥ Power Supply</li> <li>¥ Branchement</li> </ul>		230V / 1N / 50Hz 230V / 400V / 3 / 50 Hz	230V / 1N / 50Hz 230V / 400V / 3 / 50 Hz	230V / 1N / 50Hz 230V / 400V / 3 / 50 Hz	
<ul style="list-style-type: none"> <li>¥ Lunghezza rulli</li> <li>¥ Roller length</li> <li>¥ Longueur des rouleaux</li> </ul>	mm	320	420	520	
<ul style="list-style-type: none"> <li>¥ Apertura rulli</li> <li>¥ Roller opening</li> <li>¥ Ouverture des rouleaux</li> </ul>	mm	0 10	0 10	0 10	
<ul style="list-style-type: none"> <li>¥ Dimensioni</li> <li>¥ Dimensions</li> <li>¥ Dimensions</li> </ul> 	mm	A 580 B 480 C 400	A 680 B 480 C 400	A 780 B 480 C 400	
<ul style="list-style-type: none"> <li>¥ Peso netto</li> <li>¥ Net weight</li> <li>¥ Poids net</li> </ul>	Kg	52	61	70	
<ul style="list-style-type: none"> <li>¥ Peso lordo</li> <li>¥ Gross weight</li> <li>¥ Poids brut</li> </ul>	Kg	61	70	79	
<ul style="list-style-type: none"> <li>¥ Dimensioni imballo</li> <li>¥ Packaged dimensions</li> <li>¥ Dimensions de l'emballage</li> </ul>	mm	A 770 B 520 C 580	A 770 B 520 C 580	A 770 B 520 C 580	
<ul style="list-style-type: none"> <li>¥ Volume imballo</li> <li>¥ Packaged volume</li> <li>¥ Volume de l'emballage</li> </ul>	m <sup>2</sup>	0,232	0,232	0,232	