



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

**S STAINLESS STEEL PIZZA TENDER, TOP LINE, with 2 PAIRS of ADJUSTABLE INCLINED ROLLERS for MAXIMUM PRECISION of the desired thickness, range with ROLLER WIDTH of 300 and 400 mm:**

- **body entirely in stainless steel** (including roller shafts);
- **two pairs of adjustable rollers** , for **millimetric precision** of the desired thickness, **to obtain round and uniform shapes** ;
- machine particularly suitable for working very thin thicknesses, such as **piadina** ;
- **predisposition for pedal control** (optional);
- system for **feeding the dough onto the lower rollers** facilitated by another **idle roller** ;
- separate **roller protection** for easy and safe work;
- **gearbox gears** made with **special resins** , **molded and not toothed** , for a lifespan five times longer than normal;
- **internal reinforcements** to **avoid any flexing of the carcass** ;
- **digital keyboard**;
- **pasta weight: from 50 to 700 grams (mod. IG2300\_L30), from 50 to 1000 grams (mod. IG2300\_L40 )** ;
- electrical system and safety devices according to CE standards.
- **OPTIONAL / ACCESSORY:**
- **Electric pedal control.**

**CE mark**  
**MADE IN ITALY**

#### AVAILABLE MODELS

**IG-2300/L30**



**Pizza roller with 2 pairs of 300 mm inclined rollers, mod. 2300 / L30**

**€ 1.225,40**

*VAT excluded*  
**Shipping to be calculated**

**Delivery** from 4 to 9 days