



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 bending 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

CODE	DESCRIPTION	PRICE/DELIVERY
IG-2300/L40	PIZZA-PIADINA ROLLER in STAINLESS STEEL with 2 PAIRS of ADJUSTABLE INCLINED ROLLERS for MAXIMUM PRECISION of the desired thickness, max. pizza/piadina diameter. 400 mm, for 50/1000 gram loaves, V 230/1, kw 0.50, dimensions 520x520x800h mm	€ 1.389,90 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days