



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
IG-2300/L40P	STAINLESS STEEL PIZZA-PLAIN ROLLER with 2 COUPLES of ADJUSTABLE PARALLEL ROLLERS for MAXIMUM PRECISION of the desired thickness, pizza/piadina diameter max. 400 mm, for loaves of 50/1000 grams, V 230/1, kw 0.50, dimensions 520x520x690h mm	€ 1.421,12 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

STAINLESS STEEL PIZZA ROLLER, TOP LINE, with 2 COUPLES of ADJUSTABLE PARALLEL ROLLERS for MAXIMUM PRECISION of the desired thickness, ROLLER WIDTH 400 mm:

- **body entirely in stainless steel** (roller shafts included);
- **two pairs of rollers, placed in parallel, adjustable** , for **millimeter precision** of the desired thickness, **to obtain round and uniform shapes** ;
- machine particularly suitable for working very thin thicknesses, such as **piadina** ;
- **the round shape is obtained by rotating the dough out of the upper rollers by 90° and before it enters the lower rollers** ;
- **dough infeed system on the lower rollers** facilitated by another **idle roller** ;
- separate **roller guards** for easy and safe work;
- **reducer gears** made with **special resins** , **molded and not toothed** , for a duration five times longer than normal;
- **internal reinforcements** to **avoid any bending of the carcass** ;
- **digital keyboard**;
- **pasta weight: from 50 to 1000 grams** ;
- electrical system and safety devices according to CE standards.
- **SUPPLIED WITH: Standard pedal control** .

CE mark
Made in Italy

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,5
net weight (Kg)	44

breadth (mm)	520
depth (mm)	520
height (mm)	690