



PROFESSIONAL DESCRIPTION

Professional COUNTER SHEETER with 420 mm SMOOTH or ROUGH STAINLESS STEEL ROLLERS and DOUBLE MOUTH for INSERTING THE DOUGH :

- Entirely built in 18/10 stainless steel , it is ideal for fresh pasta laboratories , restaurants , pizzerias and pastry shops , it allows the creation of sheets for fresh pasta, pastry shops and pizzerias;
- It has a pair of full rollers in polished stainless steel for uniform lamination even with very thin thicknesses ;
- Equipped with a standard pastry cutting attachment;
- The strengths of this innovative machine are as follows :
 - **COMPACTNESS** for minimum encumbrance on the workbench;
 - Roller diameter 60 mm;
 - **ROBUSTNESS** and mechanical precision all MADE IN ITALY;
 - electrical **SIMPLICITY** for maximum reliability;
 - **SIMPLE** disassembly of the dough introduction chute and drive rollers for convenient and effective cleaning of the machine;
 - **SPEED** of total extraction of the "pasta scrapers" which allows a deep daily cleaning and a very simple replacement of the same;
 - Absolute **SAFETY** of the operator thanks to a patented solution which allows the introduction of the dough up to a thickness of 40 mm. This patented system.

TECHNICAL DATA :

- Roller dimensions: **DIAMETER 60 mm - LENGTH 420 mm**
- Roller opening: **0 - 15 mm .**
- Maximum dough thickness that can be inserted: **40 mm**
- Adjustment: **GEAR MICROMETRIC**

Accessories/Options :

- SHEET CUTTERS CUT WIDTH 2 MM. - TAGLIOLINI
- SHEET CUTTERS CUT WIDTH 4 MM. - TRENETTE
- SHEET CUTTERS CUT WIDTH 6,5 MM. - FETTUCCINE
- SHEET CUTTERS CUT WIDTH 12 MM. - LASAGNETTE

CE MARK
MADE IN ITALY

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,37
net weight (Kg)	49
breadth (mm)	650
depth (mm)	303
height (mm)	466

AVAILABLE MODELS

IG-3200/LM42



PROFESSIONAL PASTA SHEETER with SMOOTH STAINLESS STEEL ROLLERS mm 420, mod.3200/LM42

Dough sheeter with 1 pair of smooth stainless steel rollers 420 mm long, double mouth for inserting dough, prepared for application of PUFF CUTTER TOOLS, V.230/1, Kw.0,37, Weight 49 Kg, dim.mm.650x303x466h

€ 2.664,49

VAT escluded

Shipping to be calculated

Delivery from 4 to 9 days

IG-3200/LM42R



PROFESSIONAL PASTA SHEETER with ROUGH STAINLESS STEEL ROLLERS mm 420

Dough sheeter with 1 pair of rough stainless steel rollers 420 mm long, double mouth for inserting dough, prepared for application of PUFF CUTTER TOOLS, V.230/1, Kw.0,37, Weight 49 Kg, dim.mm.650x303x466h

€ 2.780,23

VAT escluded

Shipping to be calculated

Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
IG-TSIGF02 	LEAF CUTTER, CUT WIDTH 2 MM. - TAGLIOLINI Pasta cutter tool with 2 mm cutting width - TAGLIOLINI	€ 310,28 <i>VAT escluded</i> Shipping to be calculated Delivery from 4 to 9 days
IG-TSIGF03 	LEAF CUTTER WIDTH CUT 4 MM. - TRENETTE Pasta cutter tool with 4 mm cutting width - TRENETTE	€ 310,28 <i>VAT escluded</i> Shipping to be calculated Delivery from 4 to 9 days
IG-TSIGF04 	LEAF CUTTER CUT WIDTH 6.5 MM. - FETTUCCINE Pasta cutter tool with 6.5 mm cutting width - FETTUCCINE	€ 310,28 <i>VAT escluded</i> Shipping to be calculated Delivery from 4 to 9 days

IG-TSIGF05



€ 310,28

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

LEAF CUTTER, CUT WIDTH 12 MM. - LASAGNETTE

Pasta cutter tool with cutting width 12 mm -
LASAGNETTE



Doppia bocca per inserimento impasto



con accessorio tagliasfoglia inserito (opzionale)



Sistema rapido di aggancio e sgancio accessori tagliasfoglia



Sistema di regolazione micrometrico ad ingranaggi con indicatore di apertura e chiusura rulli



Tagliasfoglia inox con **aggancio e sgancio rapido** larghezza utile mm. 260, sponda di **appoggio** per facilitare l'imbocco sfoglia, ottenendo così una maggior produzione. (OPZIONALE)



Pappardelle (lasagnette) con taglio a passo irregolare come se fossero tagliate a mano



Tagliatelle (fettuccine) con taglio a passo irregolare come se fossero tagliate a mano



Trenette con taglio a passo irregolare come se fossero tagliate a mano



Tagliolino con passo regolare