



#### PROFESSIONAL DESCRIPTION

**S STAINLESS STEEL TENSIONER, TOP LINE, with 2 PAIRS of ADJUSTABLE INCLINED ROLLS for MAXIMUM PRECISION of the desired thickness, range with ROLL WIDTH of 300 and 400 mm:**

- **body entirely in stainless steel** (roller bearing shafts included);
- **two pairs of adjustable rollers** , for **millimeter accuracy** 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);
- **dough entry system on the lower rollers** facilitated by another **idle roller** ;
- separate **roller guards** for easy and safe work;
- **gearbox 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 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 foot control.**

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

#### AVAILABLE MODELS

##### IG-2300/L30



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

STAINLESS STEEL ROLLER-PIADINA with 2 PAIRS of ADJUSTABLE INCLINED ROLLS for MAXIMUM PRECISION of the desired thickness, pizza / piadina diameter max. 300 mm, for loaves of 50/700 grams, V 230/1, kw 0.50, dimensions 420x420x700h mm

**Delivery from 4 to 9 days**