



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
IG-2300/M40	Sheeter-Pizza rollers and Piadina with a PAIR of ADJUSTABLE ROLLS of 400 mm, V 230/1, kw 0,50, dim.mm 520x420x370h	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

S STAINLESS STEEL TENSIONER, TOP LINE, with a PAIR of ADJUSTABLE ROLLS for MAXIMUM PRECISION of the desired thickness, ROLL WIDTH 400 mm:

- **body entirely in stainless steel** (roller bearing shafts included);
- **pair of adjustable rollers** , for **millimeter accuracy** of the desired thickness;
- **dough entry system on the lower rollers** facilitated by another **idle roller** ;
- machine particularly suitable for working very thin thicknesses, such as **piadina** ;
- **rollers protection** in plexiglass;
- **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** ;
- **pasta weight: from 50 to 1000 grams**;
- electrical system and safety devices according to CE standards.

OPTIONAL / ACCESSORY:

- **Electric foot 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)	25
breadth (mm)	520

depth (mm)	420
height (mm)	370

TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

IG2301



Electric Pedal for Pizza and Pastry Sheets
Electric foot pedal for dough sheeters and pizza stretchers

Delivery from 4 to 9 days