



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

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CODE	DESCRIPTION	PRICE/DELIVERY
IG-2300/L40	STAINLESS STEEL ROLLER-PIADINA with 2 PAIRS of ADJUSTABLE INCLINED ROLLS 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 520x520x800h mm	Delivery from 4 to 9 days

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 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