



TECNOSERVICE'21 srl

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CODE	DESCRIPTION	PRICE/DELIVERY
IG-2300/L40P	PIZZA-PIADINA ROLLER in STAINLESS STEEL with 2 PAIRS of ADJUSTABLE PARALLEL ROLLERS for MAXIMUM PRECISION of the desired thickness, max. pizza/piadina diameter. 400 mm, for 50/1000 gram loaves, 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-PIADINA RACKER, TOP LINE, with 2 PAIRS of ADJUSTABLE PARALLEL ROLLERS for MAXIMUM PRECISION of the desired thickness, ROLLER WIDTH 400 mm:

- **body entirely in stainless steel** (including roller shafts);
- **two pairs of rollers, placed in parallel, adjustable**, for **millimetric 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 exiting the upper rollers by 90° before it enters the lower rollers**;
- system for **feeding the dough onto the lower rollers** facilitated by another **idle roller**;
- separate **roller protection** for easy and safe work;
- **gearbox gears** made with **special resins**, **molded and not toothed**, for a lifespan five times longer than normal;
- **internal reinforcements** to **avoid any flexing of the carcass**;
- **digital keyboard**;
- **pasta weight: from 50 to 1000 grams**;
- electrical system and safety devices according to CE standards.
- **INCLUDED: Standard 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)	44

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