



STENDIPIZZA

PIZZA SHAPING MACHINE

- Apparecchi per uso professionale
- Indicato per ristoranti, pizzerie, alberghi, tavole calde
- Corpo interamente in acciaio inox AISI 304 (alberi portarulli compresi)
- Coppia di rulli regolabili, per una precisione millimetrica dello spessore desiderato
- Sistema di imbocco dell'impasto sui rulli inferiori facilitato da un altro rullo a folle
- Protezione rulli
- Ingranaggi dei riduttori realizzati con resine speciali, stampati e non dentati, per una durata cinque volte superiore al normale
- Rinforzi interni per evitare qualsiasi flessione della carcassa
- Pedale e predisposizione elettrica (optional)
- Norme CE
- Fabbriato in Italia

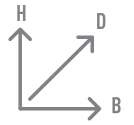
- Professional equipment
- Ideally suited for restaurants, pizza shops, snack bars, hotels
- Body entirely made of steel (including the roller shaft)
- One pair of adjustable rollers for you to get a sheet of dough as many millimetres thick as you like
- A system of lower rollers and an idle roller favour the process of putting the dough into the machine
- Separate roller protector
- Transformers have gears made of special resins; they have been pressed, instead of indented, so as to last five times more than normal ones
- Internal reinforcements to prevent the frame from bending
- Electric pedal (optional)
- CE approved
- Proudly Made in Italy

GUARDA IL VIDEO
WATCH THE VIDEO



L 30 H

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	0,37 (0,50)
Peso porzione d'impasto <i>Dough portion size (g)</i>	50/700
Diametro pizza <i>Pizza base diameter (cm)</i>	10/30
Max regolazione rulli <i>Roller regulation ranger (mm)</i>	0÷4
Peso netto monofase <i>Net weight single phase (kg)</i>	22,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	24,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 520 D. 500 H. 520

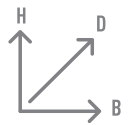


DIMENSIONE
PRODOTTO

B. 420 mm
D. 420 mm
H. 370 mm

L 40 H

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	0,37 (0,50)
Peso porzione d'impasto <i>Dough portion size (g)</i>	50/1000
Diametro pizza <i>Pizza base diameter (cm)</i>	10/40
Max regolazione rulli <i>Roller regulation ranger (mm)</i>	0÷4
Peso netto monofase <i>Net weight single phase (kg)</i>	25,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	27,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 610 D. 520 H. 530

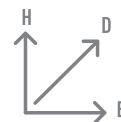


DIMENSIONE
PRODOTTO

B. 520 mm
D. 520 mm
H. 370 mm

L 30 I

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	0,37 (0,50)
Peso porzione d'impasto <i>Dough portion size (g)</i>	50/700
Diametro pizza <i>Pizza base diameter (cm)</i>	10/30
Max regolazione rulli <i>Roller regulation ranger (mm)</i>	0÷4
Peso netto monofase <i>Net weight single phase (kg)</i>	34,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	36,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 520 D. 460 H. 770

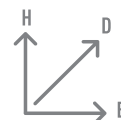


DIMENSIONE
PRODOTTO

B. 420 mm
D. 420 mm
H. 700 mm

L 40 I

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	0,37 (0,50)
Peso porzione d'impasto <i>Dough portion size (g)</i>	50/1000
Diametro pizza <i>Pizza base diameter (cm)</i>	10/40
Max regolazione rulli <i>Roller regulation ranger (mm)</i>	0÷4
Peso netto monofase <i>Net weight single phase (kg)</i>	40,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	44,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 620 D. 550 H. 920

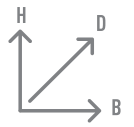


DIMENSIONE
PRODOTTO

B. 520 mm
D. 520 mm
H. 800 mm

L 40 P

Alimentazione <i>Power supply (Volt/Hz)</i>	230/50
Potenza <i>Motor power (Kwatt/Hp)</i>	0,37 (0,50)
Peso porzione d'impasto <i>Dough portion size (g)</i>	50/1000
Diametro pizza <i>Pizza base diameter (cm)</i>	10/40
Max regolazione rulli <i>Roller regulation ranger (mm)</i>	0÷4
Peso netto monofase <i>Net weight single phase (kg)</i>	40,0
Peso lordo monofase <i>Gross weight single phase (kg)</i>	44,0
Dimensione imballo <i>Packing dimensions (mm)</i>	B. 620 D. 540 H. 930



DIMENSIONE
PRODOTTO

B. 520 mm
D. 520 mm
H. 690 mm

