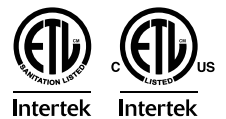


SPECIFICATIONS:

PIZZA PRESS

PZP50 (20")



FEATURES:

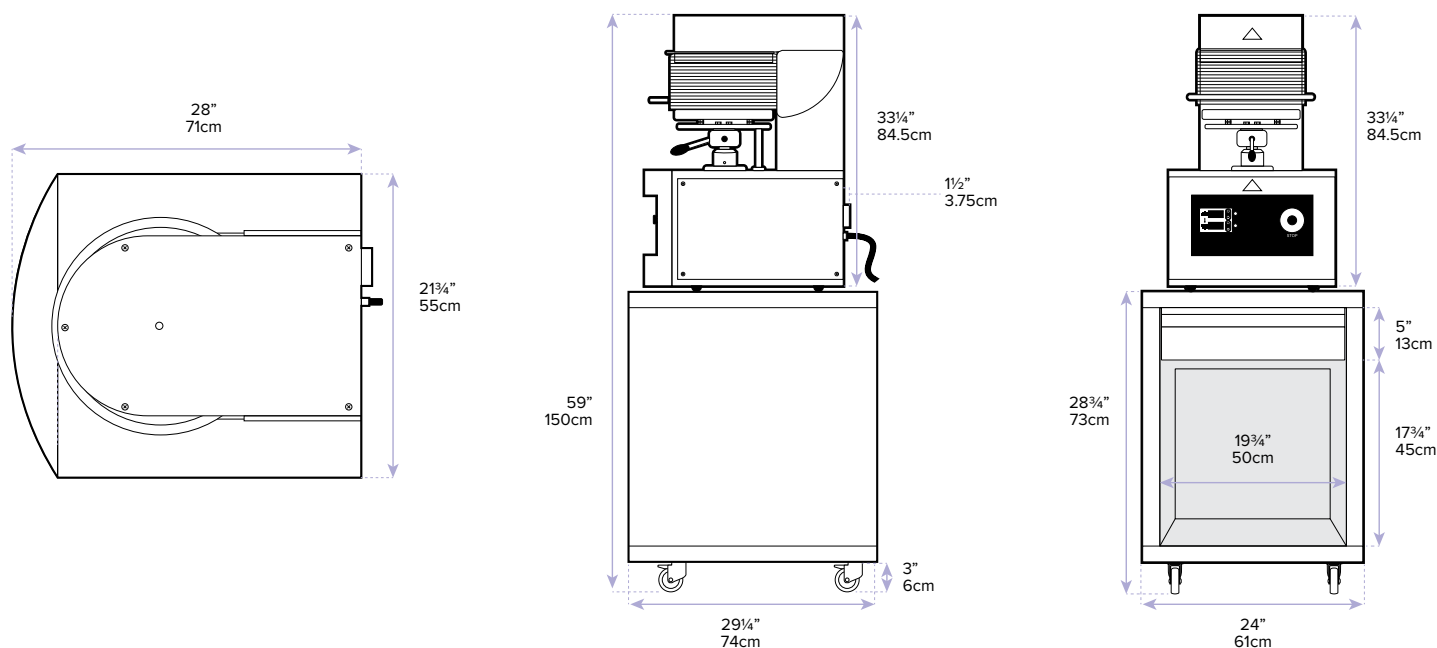
With Italiana FoodTech's Pizza Press there is no compromise. Place your dough between the stainless steel plates and press down with the lever, once the plates release, your pizza will be perfectly stretched to the set thickness and crust. Designed for high output use, the Pizza Press can produce up to 400 pizzas per hour, keeping up with demand while guaranteeing an outstanding consistent end product. Whether you are making thin crust, thick crust or Neapolitan pizza; the Pizza Press will deliver!

- Models for 19" to 21" pizzas
- Adjustable pizza thickness
- Makes up to 400 pizza/hr
- Stainless Steel Body
- Straightforward commands
- Safe operating features
- Single button on/off control
- Optional flat plates for making flat breads such as naan
- Optional stand with dough tray storage and dough container drawer for ready to use dough



PIZZA PRESS

PZP50



Electrical

Model	Kw	Voltage/Phase	Amps	Plug Information	Cable Length
PZP50/3 (20")	6.6	208V/240V 3PH	18.3	NEMA L15-30P ☺	6' / 182cm
PZP50/1 (20")	6.6	208V/240V 1PH	31.7	Direct Connection	6' / 182cm

Please specify 1 or 3 phase when ordering.

Dimensions & Weight

Model	Dimensions Inch			Dimensions cm			Disk Diameter		Weight	
	W	D	H	W	D	H	Inch	mm	Lb	Kg
PZP50 (20")	21 3/4	28	33 1/4	55	71	84.5	20"	508mm	430	196

Pizza Press Shipping Specs

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
PZP50 (20")	25	30	40	62	77	101	460	210

Stand Shipping Specs

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
SPZP	25	30	37	62	77	93	163	74