

## SPECIFICATIONS:

# DOUGH STRETCHER

## IPZ40 & IPZ50

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## FEATURES:

*The Italiana FoodTech Dough Stretcher simulates the effect of human hands stretching and shaping the dough. The machine is equipped with specially engineered rollers that gently massage the dough into a perfectly round shape. The dough is left thin in the middle, and gradually thicker towards the edge for an artisanal looking crust. Cut down on labour costs and automate your pizza making!*

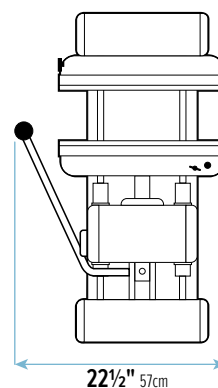
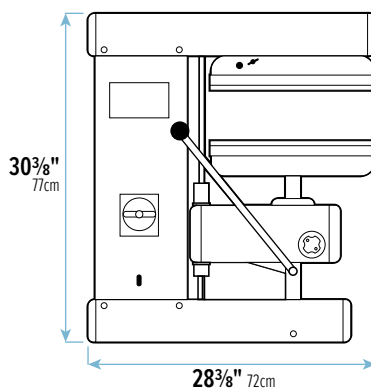
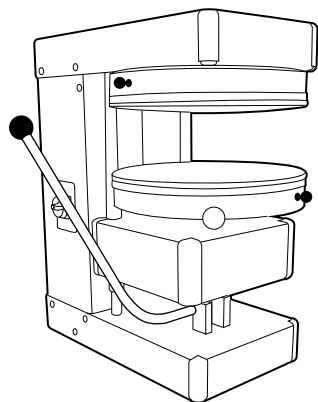
- Can stretch dough from 10" to 20" wide
- Control over the desired pizza thickness
- Made in Italy, this machine has a solid and sturdy construction
- Hand stretched results—mimics human movement
- Minimal power consumption
- User friendly & easy to operate
- ETL listed



# DOUGH STRETCHER

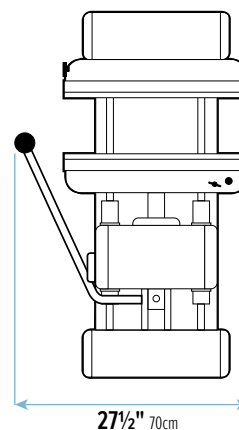
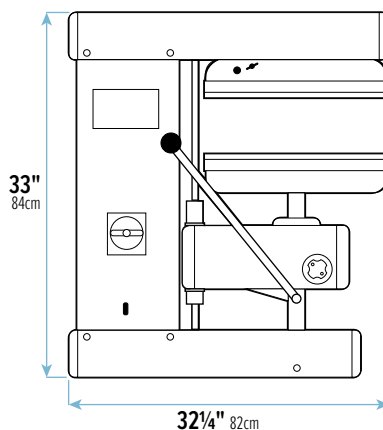
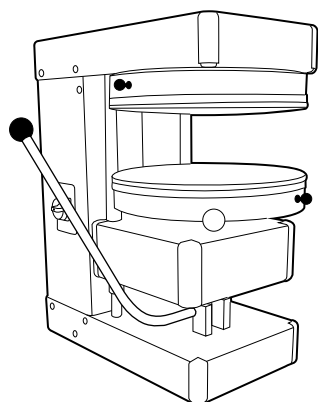
## IPZ40

FOR 10" TO 16" (25CM-40CM) PIZZAS




## IPZ50

FOR 16" TO 20" (40CM-50CM) PIZZAS



### Electrical Information

Model	Power	Voltage	Phase
IPZ40	0.55Kw	110v	1
IPZ50	0.75Kw	110v	1

Plug Type: Nema 5-15p 

### Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPZ40	22 1/2	28 3/8	30 3/8	57	72	77	265	120
IPZ50	27 1/2	32 1/4	33	70	82	84	331	150

### Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPZ40	30	35	45	75	90	110	287	130
IPZ50	30	35	45	75	90	110	352	160

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FOODTECH

The manufacturer reserves the right to modify the technical data and models without previous notice.

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