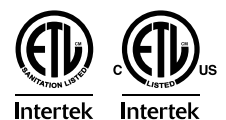


## SPECIFICATIONS:

# PIZZA PRESS

PZP30 (12")

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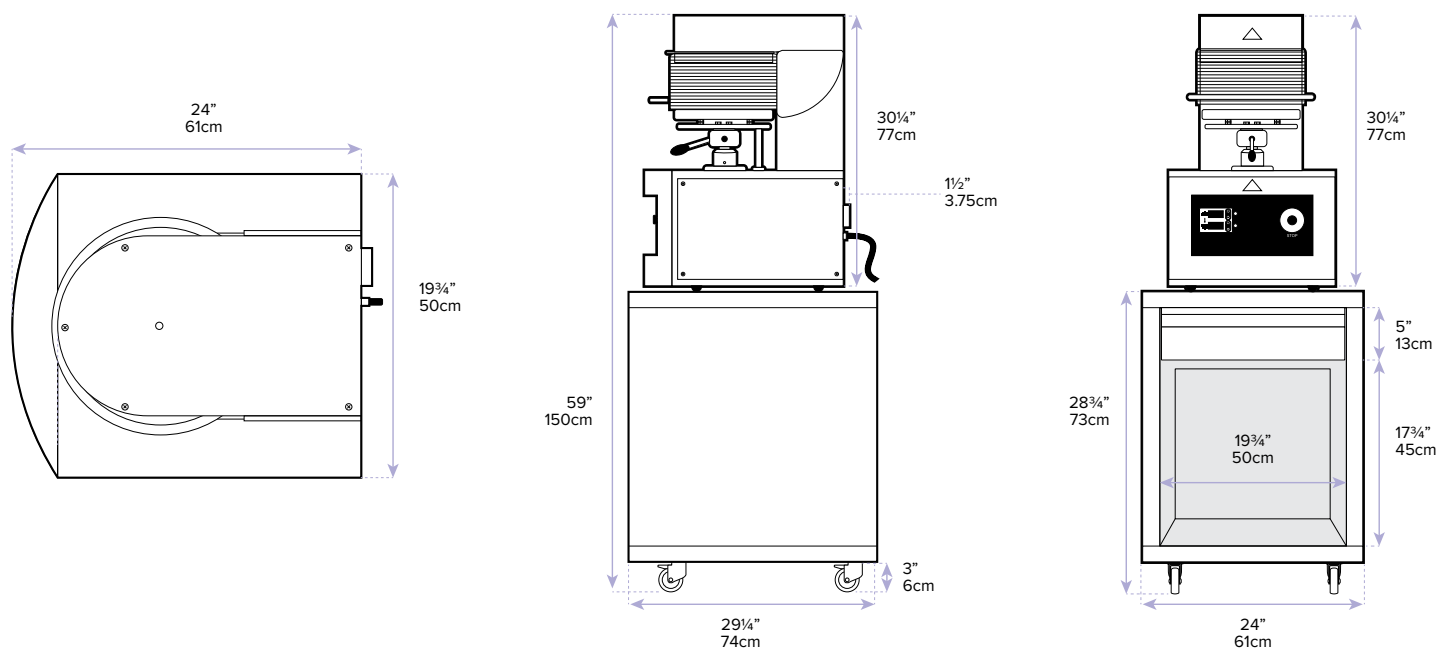
## FEATURES:

*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!*

- Makes 10.5"-12.5" 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

## PZP30



### Electrical

Model	Kw	Voltage/Phase	Amps	Plug Information	Cable Length
PZP30/3 (12")	4.2	208V/240V 3PH	11.6	NEMA L15-20P ☺	4' / 122cm
PZP30/1 (12")	4.2	208V/240V 1PH	20.1	NEMA L6-30P ☺	4' / 122cm

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
PZP30 (12")	19 3/4	24	30 1/4	50	61	77	12.5"	317mm	315	143

### Pizza Press Shipping Specs

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
PZP30 (12")	22	27	38	54	68	97	330	150

### Stand Shipping Specs

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
SPZP	25 1/4	34 1/4	45 1/4	64	87	116	163	74