# **SPECIFICATIONS:**

# PIZZA PRESS PZP45 (18")







With Italiana FoodTech's Pizza Press there is no compromise. Place your dough between the stainless steel plates and press down with the leaver, 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!

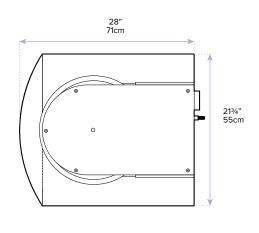
# FEATURES:

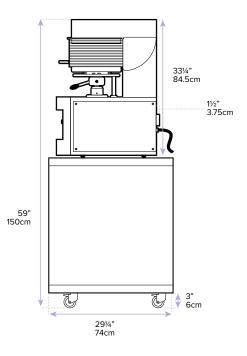
- Makes 17"-19" pizzas
- Adjustable pizza thickness
- Makes up to 400 pizza/hr
- Stainless Steel Body
- Straightforward commands
- Safe operating features
- Single button on/off control
- Optional flat plates for making flat breads such as naan
- Optional stand with dough tray storage and dough container drawer for ready to use dough

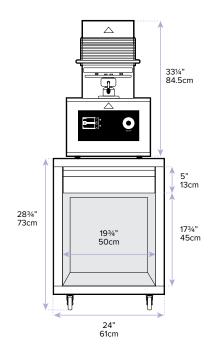


# PIZZA PRESS

## PZP45







#### Model Information

#### Electrical

Model	Kw	Voltage/Phase	Amps	Plug Information	Cable Length
PZP45/3 (18")	6.6	208V/240V 3PH	18.3	NEMA L15-30P ©	6' / 182cm
PZP45/1 (18")	6.6	208V/240V 1PH	31.7	Direct Connection	6' / 182cm

Please specify 1 or 3 phase when ordering.

### Dimensions & Weight

	Dimensions Inch			Dimensions cm			Disk Di	ameter	Weight		
Model	W	D	Н	W	D	Н	Inch	mm	Lb	Kg	
PZP45 (18")	213/4	28	331/4	55	71	84.5	18"	457mm	420	191	

# Pizza Press Shipping Specs

	Dime	ensions	Inch	Dim	ensions	Weight		
Model	W	D	Н	W	D	Н	Lb	Kg
PZP45 (18")	25	30	40	62	77	101	450	205

### Stand Shipping Specs

	Dimensions Inch			Dim	ensions	Weight		
Model	W	D	Н	W	D	Н	Lb	Kg
SPZP	25	30	37	62	77	93	163	74