



PIZZA PRESS

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With the Pizza Press there is no compromising quality for convenience. The Pizza Press allows a new employee to quickly and easily make perfectly shaped pizzas with just one touch.

Place the dough between the stainless steel plates and press down with the lever. When the plates release, the dough will be perfectly stretched to the desired thickness. The Pizza Press tapered edges will give you the crust that only a master's touch could do before.

Designed for fast paced restaurants, the Pizza Press can produce up to 400 pizzas per hour, keeping up with demand while guaranteeing consistent product. Whether you are making thin crust, thick crust or Neapolitan pizza; the you can rely on the Pizza Press.



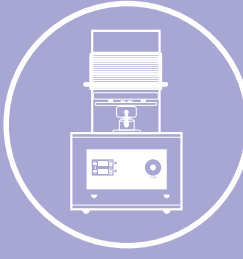
Pizza Press Features

- High productivity: 400 pizza/hr
- Heavy duty stainless steel construction
- Single on/off button
- Independent temperature controls for top and bottom plates
- Adjustable press timer
- 12 adjustable thickness settings
- Minimal cleaning required
- Suitable for all pizza types, thin or thick crust
- Heated plates seal the dough surface helping to produce an evenly baked product

Options

- Five models for pizzas 12” to 20”
- Can be ordered with flat plates for flat breads or when an emphasized crust is not desired
- Stand with dough tray storage and container drawer to store dough ready for pressing

 = **400 PIZZAS**

 = **PERFECTLY SHAPED PIZZA EVERY TIME**

Specifications

Model	Pizza Size		Dimensions Inch			Dimensions cm			Weight		Electrical			
	In	cm	W	D	H	W	D	H	Lb	Kg	Kw	Voltage	Phase	Amps
PZP/30 (12")	10.5-12.5	26.5-31.5	19¾	24	30¾	50	61	77	315	143	5	208V	3 Phase	11.6
PZP/35 (14")	13-15	33-38	19¾	24	30¾	50	61	77	325	147	5	208V	3 Phase	11.6
PZP/40 (16")	15-17	38-43	21¾	28	33¾	55	71	84.5	410	186	6.1	208V	3 Phase	18.3
PZP/45 (18")	17-19	43-48	21¾	28	33¾	55	71	84.5	420	191	6.55	208V	3 Phase	18.3
PZP/50 (20")	19-21	48-53	21¾	28	33¾	55	71	84.5	430	196	6.55	208V	3 Phase	18.3

Available in 1 phase or 3 phase

*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

Find Italiana FoodTech on:



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