



Ex-Showroom: Pizza Dough Former Flat Edge PF33A-NSW1860

Quick Overview

Lot Number: NSW1860

Class: 1

Conditions: Brand new. Operating ok. No electrical terminal strip cover with unit.

Warranty: 12 months

Description

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Key Features

- 30cm Ø pizza base; 120 to 250g
- Pressing time: from 0.1 to 1.5 sec (recommended dough temp. 6 to 20°C)
- High thermal conductivity non-stick plates
- Easy to adjust dough thickness
- Interlocked safety guard & start button (machine cannot start until grid is closed)
- Can be used by unskilled staff
- Stainless Steel body
- Distance between plates: 105 mm
- Plate temperature: 130 to 170°C
- Plus special plates for "Edge" pizzas
- Made in Italy

Your Shipping Specifications

Product Condition	2ND
Net Weight (Kg)	92
Width (mm)	470
Depth (mm)	590
Height (mm)	830
Packing Width (mm)	800
Packing Depth (mm)	720
Packing Height (mm)	990
Power	415V; 3-N; 4.75kW