

SPECIFICATIONS:

DOUGH STRETCHER

IPZ-40 & IPZ-50



FEATURES:

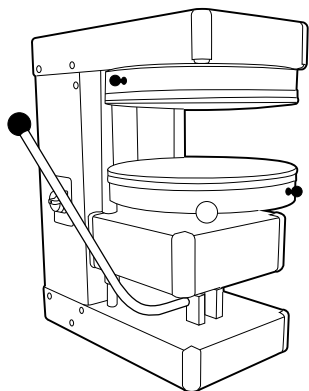
The Italiana FoodTech Dough Stretcher simulates the effect of human hands stretching and shaping the dough. The machine is equipped with specially engineered rollers that gently massage the dough into a perfectly round shape. The dough is left thin in the middle, and gradually thicker towards the edge 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

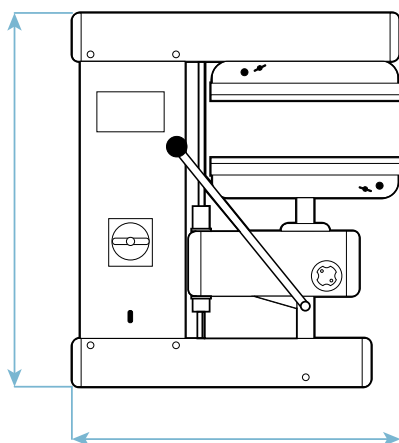
DOUGH STRETCHER

IPZ-40

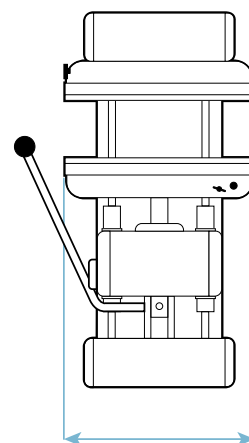
FOR 10" TO 16" (25CM-40CM) PIZZAS



30"
77cm



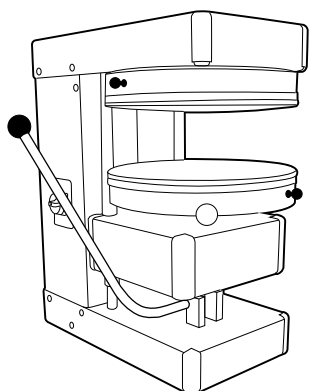
28"
72cm



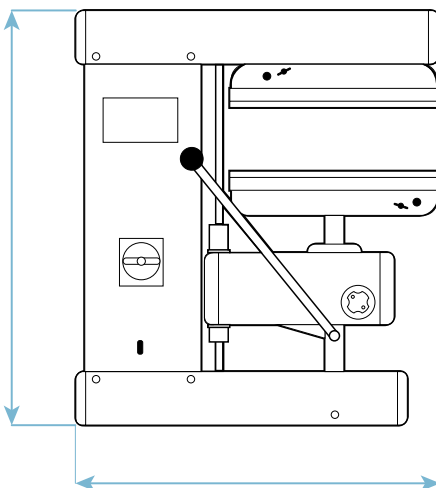
23"
57cm

IPZ-50

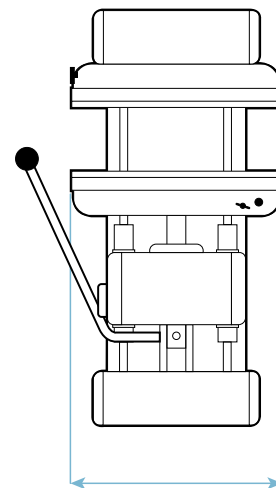
FOR 16" TO 20" (40CM-50CM) PIZZAS



33"
84cm




32"
82cm



27"
70cm

Electrical Information

Model	Power	Voltage	Phase
IPZ-40	0.55Kw	110v	1
IPZ-50	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
IPZ-40	23	28	30	57	72	77	265	120
IPZ-50	27	32	33	70	82	84	331	150

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPZ-40	30	35	45	75	90	110	275	125
IPZ-50	30	35	45	75	90	110	345	155



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

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