

PIZZA FORM SPEC SHEETS

SPECIFICATIONS:

PIZZA FORM

PZF30 & PZF35



FEATURES:

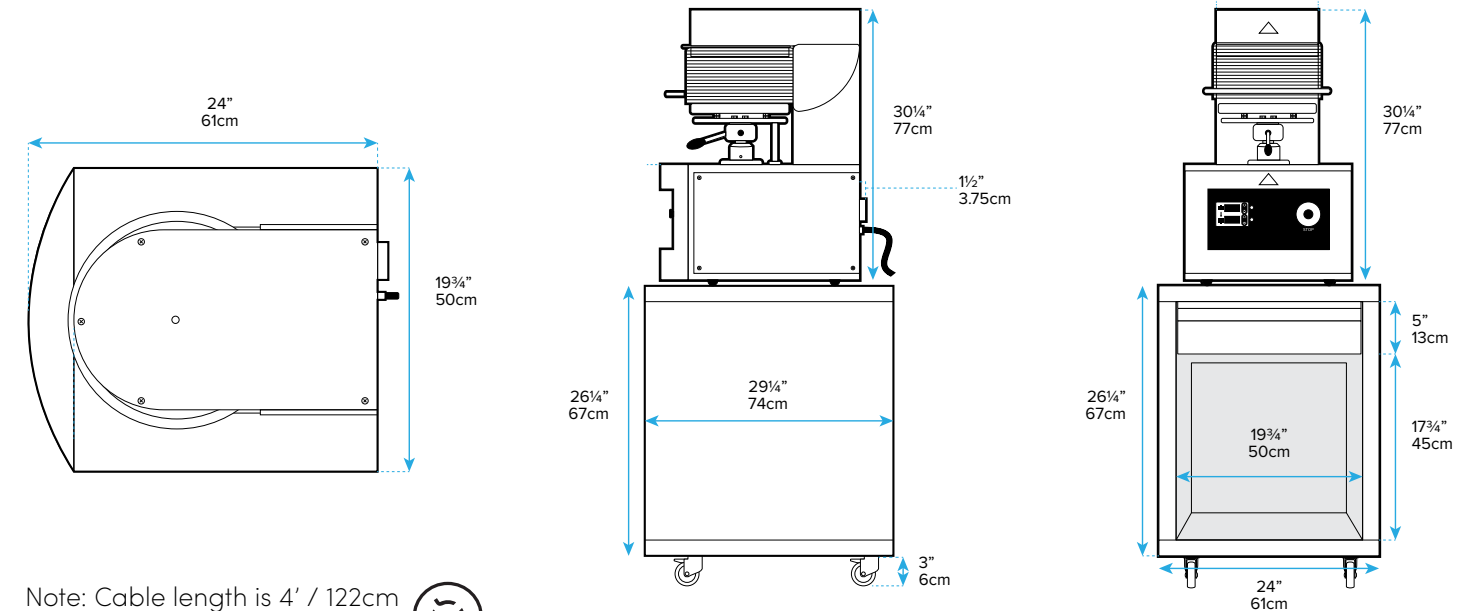
With Italiana FoodTech's Pizza Form there is no compromise. Place your dough between the stainless steel plates and press down with the lever, once the plates release, your pizza will be perfectly stretched to the set thickness and crust. Designed for high output use, the Pizza Form can produce up to 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 Form will deliver!

- Five models for 12" to 20" 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 FORM

PZF30 & PZF35



Note: Cable length is 4' / 122cm
Plug Type: NEMA 6-15P

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
PZF30 (12")	19 3/4	24	30 1/4	50	61	77	315	143
PZF35 (14")	19 3/4	24	30 1/4	50	61	77	325	147

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
PZF30 (12")	22	27	38	54	68	97	330	150
PZF35 (14")	22	27	38	54	68	97	340	155

Pizza Forming Disc Dimensions

Model	Dimensions (in)	Dimensions (mm)
PZF30 (12")	12"	300mm
PZF35 (14")	14"	350mm

Electrical Information

Model	Power	Kw	3 Phase Amps	1Phase Amps
PZF30 (12")	5	208V	13.5	24
PZF35 (14")	5	208V	13.5	24



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

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SPECIFICATIONS:

PIZZA FORM

PZF40, PZF45 & PZF50



FEATURES:

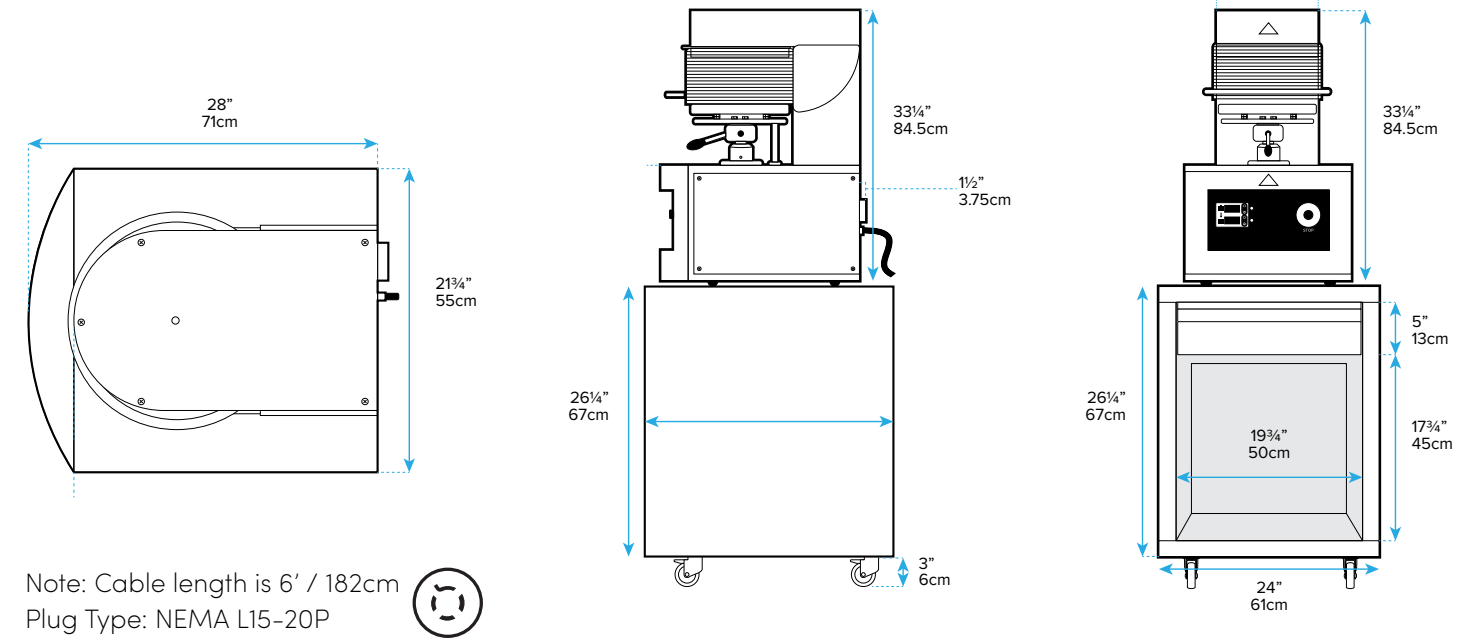
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- Models for 16" to 20" pizzas
- Adjustable pizza thickness
- Makes up to 400 pizza/hr
- Stainless Steel Body
- Straightforward commands
- Safe operating features
- Single button on/off control
- Optional flat plates for making flat breads such as naan
- Optional stand with dough tray storage and dough container drawer for ready to use dough



PIZZA FORM

PZF40, PZF45 & PZF50



Note: Cable length is 6' / 182cm
Plug Type: NEMA L15-20P

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
PZF40 (16")	21 3/4	28	33 1/4	55	71	84.5	410	186
PZF45 (18")	21 3/4	28	33 1/4	55	71	84.5	420	191
PZF50 (20")	21 3/4	28	33 1/4	55	71	84.5	430	196

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
PZF40 (16")	25	30	40	62	77	101	440	200
PZF45 (18")	25	30	40	62	77	101	450	205
PZF50 (20")	25	30	40	62	77	101	460	210

Pizza Forming Disc Dimensions

Model	Dimensions (in)	Dimensions (mm)
PZF40 (16")	16"	400mm
PZF45 (18")	18"	450mm
PZF50 (20")	20"	500mm

Electrical Information

Model	Power	Kw	3 Phase Amps	1Phase Amps
PZF40 (16")	208V	6.1	17	29
PZF45 (18")	208V	6.55	18	31.5
PZF50 (20")	208V	6.55	18	31.5



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