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Compact, fast and simple:

Pizzolo

How do you produce regular pizza bases? With the compact Pizzolo.

Whether large or small, thin or thick – with the compact Pizzolo, you sheet your dough pieces into regular, round or oval pizza bases. It is very easy to produce 200 to 300 pizza bases per hour with a diameter of 5 to 13 inches. All you have to do is set the desired final thickness. A further advantage is the speed and simplicity of the cleaning process.



Technical data	
Pizzolo	SPR53.B10
Roller length	500 mm
Roller gap	0.3 to 10 mm
Total width	744 mm
Height	520 mm
Length	590 mm
Rated power	1.0 kVA
Supply voltage	1 × 230 V, 50/60 Hz 3 × 230 V, 50/60 Hz 3 × 400/420 V, 50 Hz
Weight	84 kg
The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.	

Three simple steps to the perfect pizza base



1. You set the roller gap to the desired thickness for the first and second pass.
2. You press the rested and cooled dough flat by hand and insert it between the feed rollers.



→ An oval dough piece is created.



3. Now turn the oval dough piece by 90° and tilt the feeding plate. The rollers are simultaneously and automatically set to the preselected thickness for the second pass and the dough is sheeted once again.



→ Your perfect pizza base is ready. All subsequent bases will have the same shape, size and thickness. Your settings remain fixed.