



# DOUGH PRESS

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For press pizza bases  
measuring 18 and 20 inches

 **PIZZAGROUP**

THE RIGHT PIZZA XPERIENCE.

**Pizzagroup state-of-the-art press is suitable for making pizza bases measuring 18 and 20 inches.**

Its high-capacity production and particular sturdy construction makes it the right choice for heavy duty and long-lasting use. Easy operations are guaranteed by a simple and intuitive interface.

The heated plates are made of an innovative material that allows to obtain uniform bases for a final product with perfect aesthetic and organoleptic characteristics.

## GENERAL FEATURES

**240** High-capacity production up to 240 pizzas/h

**Different temperature and pressing scales can be programmed** according to the type of your dough

**It is possible to set the upper and lower plates temperatures separately**, as well as the pressing time (from 1/10 s, up to 2.5 s). Status memory when off

**Strict safety levels** foreseen by international rules and regulations: just set the parameters to automatically get consistent result

Easy to use and intuitive operations procedures even for non-skilled labor

User friendly interface, with front buttons and LEDs, can save up to 3 different usage profiles

Correct shape and thickness are guaranteed independently from the dough ball weight

A ring nut positioned under the lower plate, can be rotated by 300° to bring the two plates closer or apart and adjust the dough thickness (the one below moves; the other is fixed).

Possibility of having personalized plates to obtain the typical Italian style pizza edging

The heated plates are made of Sineflon A, an innovative material certified by the American legislation for food use

Superior sturdiness, given by an AISI 304 frame made up of 3 mm tubulars sheets, a feature that makes it unique

All materials used for construction comply with maximum hygiene standards and are ideal for easy cleaning operations

The rear and front safety guards can be removed and placed in the dishwasher for more thorough cleaning

The control console is also smooth, monoplane and therefore can be cleaned with a swipe of the sponge

The shape and position of the front protection allows the area between the two plates to be completely free for comfortable insertion of the shovel

The top and side surfaces have no air openings, preventing the entry of flour and/or dirt

Effortless maintenance thanks to easy lateral access to the electronic components

No hydraulics or air compressor so there is no possibility of food contamination

Stainless steel stand with dough trays comes as optional

## SIZE AND CONFIGURATION

### TECHNICAL SPECIFICATION

<b>Voltage</b>	208 V
<b>Phase</b>	3
<b>Frequency</b>	60 Hz
<b>Supply</b>	-
<b>Current Draw</b>	55 A

<b>Dimension</b>	26,7 x 31,1 x 36,2* h in 68 x 79 x 92* h cm
<b>Weight</b>	363,7 lb 165 kg

### SHIPPING INFORMATION

#### Crate 1

Model	Packaging width	Packaging length	Packaging high	Packaging weight
<b>Dough Press 50</b>	31,4" 80 cm	35" 89 cm	40,9" 104 cm	485 lb 220 kg