



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	5,6
net weight (Kg)	186
gross weight (Kg)	200
breadth (mm)	560
depth (mm)	710
height (mm)	860

PROFESSIONAL DESCRIPTION

PIZZA MOLDERS for forming pizza dough discs with a diameter of 400 mm:

- **stainless steel construction** ,
- **high hourly production** , without the use of specialized labor;
- the **perfect uniformity of shape** and thickness of the dough disc without giving up the **traditional edge**, obtained thanks to the special shape of the chromed plates;
- the possibility of **easily varying the thickness of the dough discs** ;
- the creation, thanks to the action of the **electronically controlled temperature of the dishes** , of a thin solid layer of starch gel on the external part of the dough, which allows, by retaining the gases, to obtain perfect cooking of the pizza even on the inside.
- this equipment, built entirely in stainless steel, is equipped with all the **safety devices** required by international regulations;
- **pizza diameter: 400 mm;**
- worktop height: 600 mm;
- maximum absorption: Kw.5.6;
- average consumption: 3.9 kW;
- V.230/1 single-phase or V.230/3 three-phase available on request.

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
CUPZF/40DS	CUPPONE hot pizza moulder with 400 mm DISCS, V.400/3+N, Kw 5.6, Weight 186 Kg, dim. mm.560x710x860h	€ 6.008,58 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY



Support for moulders

€ 990,32
VAT excluded
Shipping to be calculated
Delivery from 4 to 9 days









