



PROFESSIONAL DESCRIPTION

S PIZZA TENDER - SIGMA - COLD with semi-automatic micro-rolling :

- cold pasta processing, even at 4°-5°C,
- patented micro-rolling system , **creates waves that go from the inside to the outside**, simulating the action of the hands
- pizza edge execution,
- **adjustable pizza thickness** ,
- automatic on and off,
-

CE mark

MADE IN ITALY

IMPORTANT NOTE:

The machine works with cold dough and therefore, for an optimal result, it is necessary to respect the conditions of correct 'dough maturation' as indicated by the Manufacturer in the *User Manual*.

AVAILABLE MODELS

SMSPZ40M



SIGMA pizza moulder, SEMI-AUTOMATIC COLD with MICRO-ROLLING ACTION DISC diameter 400 mm, V 230/1, kW 0.55, weight 105 kg, dim. mm 570x720x770h

€ 3.293,31

VAT excluded
Shipping to be calculated

Delivery

SMSPZ50M



SIGMA pizza moulder, SEMI-AUTOMATIC COLD with MICRO-ROLLING ACTION DISC diameter 500 mm, V 230/1, kW 0.75, weight 150 kg, dim. mm 700x820x840h

€ 4.333,30

VAT excluded
Shipping to be calculated

Delivery

