



PROFESSIONAL DESCRIPTION

PIZZA TENDER - SIGMA - COLD with Semi-automatic micro-rolling :

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

CE mark

MADE IN ITALY

IMPORTANT NOTE:

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

AVAILABLE MODELS

SMSPZ40M



Cold forming machines for pizza with 400 mm diameter discs, mod. SPZ40M - Single-phase V. 230/1

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

Delivery

SMSPZ50M



Cold forming machines for pizza with 500 mm diameter discs, mod. SPZ50M - Single-phase V. 230/1

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

Delivery

