

SPRIZZA 40-50 & AUTOMATIC

Cold system pizza spinner



Date _____

Project _____

Location _____

MODEL	ITEM CODE
SPRIZZA 40	S02-SPRIZZA 40
SPRIZZA 50	S02-SPRIZZA 50
SPRIZZA AUTO	S02-SPRIZZA AUTO

General technical characteristics:

- Cold system for spreading the pizza dough;
- Patented micro-rolling system;
- Execution of the edge;
- Adjustable pizza thickness;
- Automatic start and stop;
- Capacity production 200-250 pcs/hr
- CE, ETL and EAC certification.

Optional accessories:

- Special tension.

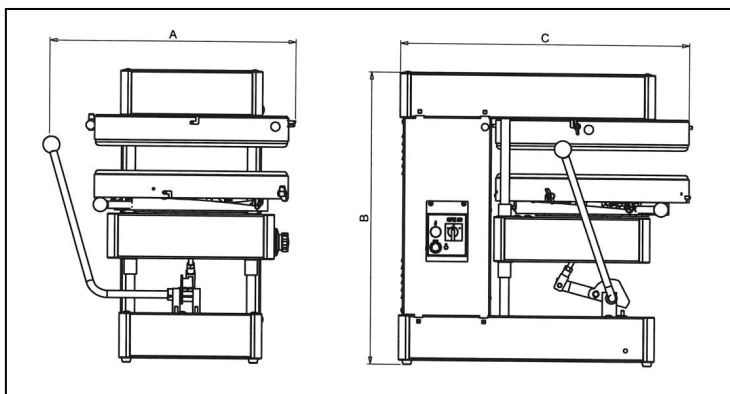
Warranty:

- One year, ☒



Technical Data

Dimensions



MODEL	A	B	C	Power [kW]	Plate [mm]
SPZ 40	570mm (22")	770mm (31")	720mm (28")	0.55	400 (16")
SPZ 50	700mm (27")	840mm (33")	820mm (32")	0.75	500 (20")

Voltage:

SPZ 40-50: 230V/1/50Hz

(*Optional*: special voltages)

Transmission: belts.

Protections: emergency button.

Control panel: the START & STOP is given by the approach/separation of the carpets by the lift lever.

Shipping information

Model	Net weight	Gross weight	
		Pallet	Cage
SPZ 40	120kg (264lb)	130kg (286lb)	170kg (374lb)
SPZ 50	150kg (330lb)	160kg (352lb)	200kg (440lb)

Information on the packaging

MODEL	Box on pallet		Cage/Crate	
	Dimensions [mm]	Volume [m ³]	Dimensions [mm]	Volume [m ³]
SPZ 40	750x900x1100 (29"x35"x43")	0.74 (26.2 ft ³)	980x830x1160 (38"x32"x45")	0.94 (33.2 ft ³)
SPZ 50	750x900x1100 (29"x35"x43")	0.74 (26.2 ft ³)	980x830x1160 (38"x32"x45")	0.94 (33.2 ft ³)

Receptacle



NEMA 5-15R

