Pizza former

200RTH

- 2~3 seconds ready Pizza Base
- Easy-to-clean
- Ready to Use with Cold Dough
- Perfect Rounded Pizza Base
- Anti Dough Stick Material
- 180 Pizza / Hour

Ø28 - 35 cm

Edge / No Edge

180 Pizza / Hour

GastroTeam

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Main features

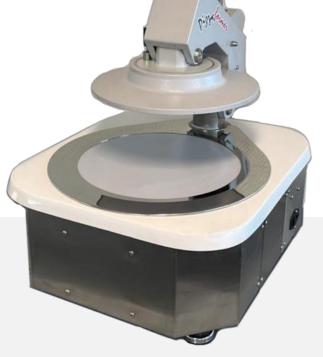
- Easy to Clean
- User Friendly Design
- Build Body Desing
- Ø 28 Ø 35 cm Pizza Base
- 180 Pizza / Hour
- Non-Stick Surface

Model

Capacity
Dimensions
Connection
Power

NT100005

1 -2 Dough Ball 51x58x91 cm 230 V - 50/60 Hz 350 W





Introduction

The ambient temperature of the pizza press is designed for producing pizza bases from Ø28 cm to Ø35 cm in a professional way.

With the goal of reducing or even eliminating monotonous work steps during preparation and production with the aim of improving efficiency and increasing the production of high quality pizza bases in a short time.

The Pizzapress is working at room temperature, Pizza base always stays at room temperature during the working processes.

Pizzaformer has special technology invented by Swedish Experts and engineers.

When the Pizza Chef adds the process of one ball of Dough to Pressing, needs only a few seconds to get the perfect pizza-based result. There is no dough sticking effect, no heating effect, or deformations on the Pizza base after pressing.

The Pizzaformer pressing membrane is adaptable for each kind of dough within the humidity from 30% and up to 70%.

The benefit of the machine is to avoid stress and wrists on the Pizza chef's hands. The Machine is helping to save time in preparation.

Usage

Reference image for optional set-ups.

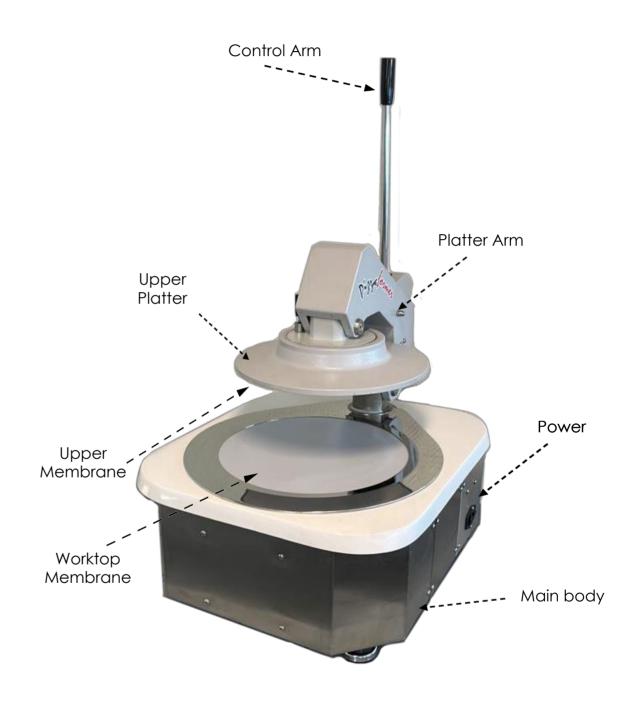


Pizzaformer fixed Pizza Preperation



Pizzaformer w. Built-in Cabinett

Descriptions



SIGNS AND INSTRUCTIONS

The manufacturer declines all responsibility if the instructions are not followed.



Warning!

Read instructions before use. Always stop the machine, disconnect electric cable and allow moving parts to stop before cleaning or maintenance. This symbol signs risky situations for the user and the machine in case of not obey to given instructions by this manual.



Attention!

For your own safety, please do not put your hands into the machine while it is running on! This symbol signs high risk of personel injury.
Users always must be carefull for that rules.



Attention!

This symbol signs risky situations for the user if they contact to the chains before the machine stop.



Attention!

This symbol signs high risk for the users can be shocked by the electric components.



Attention!

Before of using the machine, please ensure the socket must be grounded (soil electric)