



Morello Forni®

www.morelloforni.com

PIZZARELLA COUNTER TOP

Model: **PZL 40 ROMA**



PZL40 ROMA

SIZE			
Width	Depth	Height	Peso
51 cm	65 cm	65 cm	95 Kg

Max. productivity
180 stretches / hour

ELECTRIC DATA	
Voltage	Power
Single phase: 230 V 50/60 Hz L + N + PE	300 W

FEATURES
- Dough ball stretcher machine for placement over a counter
- Adjustable self-leveling feet
- Variable speed inverter
- Available with "ROMA" platter to stretch without crust.

- The Pizzarella® patented pizza dough ball stretcher, for placement over a neutral counter in the pizza preparation area, so that anybody can get the hand-stretched pizza base with the thick crust that only years of experience in pizza stretching can give;
- The dough ball is stretched between two flexible and heavy-duty membranes, to avoid pressing the dough and taking out the gases formed during the leavening;
- Preserving the gases and softness in the dough, the so-stretched pizza base will result in a fragrant, soft baked pizza, which is impossible to get after pressing or rolling, making it harder and longer to cook.
- Available with "ROMA" platter, featuring a completely flat surface, to get a pizza dough-ball stretched without any crust, just like "Pizza Romana" style.

(*) SIZE IN CM ± 2% - NON CONTRACTUAL DATA - THE MANUFACTURER RESERVES THE RIGHT TO MODIFY THEM IN ANY MOMENT & WITHOUT PRIOR NOTICE