



Morello Forni®

www.morelloforni.com

PIZZARELLA COUNTER TOP

Model: PZL 45 CLASSIC



PZL 45

(*) SIZE IN CM ± 2% - NON-CONTRACTUAL DATA - MANUFACTURER RESERVES HIMSELF THE RIGHT TO MODIFY AT ANY MOMENT AND WITHOUT NOTICE

SIZE			
Width	Depth	Height	Weight
55 cm / 22 in.	67 cm / 26 in.	70 cm / 27 in.	110 Kg / 243 lbs

ELECTRICAL DATA		
Voltage		Power
230 V 50/60 Hz - L + N + PE		400 W
PLATTER TYPE	Dough ball weight (*)	Pizza base diameter (*)
CLASSIC	200 ÷ 900 gr.	38 ÷ 50 cm
	7 ÷ 30 oz.	15 ÷ 20 in.
(*) Variable data according to dough type, water content, leavening time		

PIZZARELLA COUNTER TOP FEATURES
- Dough ball stretcher machine for placement over a counter
- Adjustable feet
- Inverter with variable speed for stretching softer dough

- Pizzarella® is a patented semi-automatic pizza former, capable of stretching a pizza dough ball into a pizza base with its thick crust, just like the hands of an expert pizza chef would;
- No pressure is done over the dough, since the patented stretching system brings the dough outwards, only then the upper platter gets in touch, to extend the stretch and make the thick rim;
- Pizzarella works at room temperature on the ball, without squeezing, rolling or heating the dough; this way, your dough's physical and organoleptic properties are preserved, just like when you stretch it by hand;
- Pizzarella keeps inside the dough its precious gases, formed while leavening - to preserve the elasticity and the quick and crunchy baking results;
- After stretching the pizza base to 45 centimeters - 18 inches, with the thick rim for the crust, the user can stretch even further its pizza base, if he needs to;
- Stretching speed is adjustable thanks to the inverter-based motor, so to enable the user to stretch more delicate dough.