



Morello Forni®

www.morelloforni.com

PIZZARELLA CABINET mod.24

Item: **PZLCAB 35 / PZLCAB 35 NAPOLI**



PZL35CAB

SIZE			
Width	Depth	Height	Weight
62 cm	82 cm	150 cm	170 Kg

Max.productivity
180 pizza bases per hour

ELECTRICAL DATA	
Voltage	Power
Single Phase: 230 V 50/60 Hz - L + N + PE 115 V 60 Hz - L + N + PE	350 W

CABINET FEATURES
- Stretching worktop flush with your pizza preparation table's surface, for enhanced and easier
- Heavy-duty casters to move PZLCAB aside of your pizza preparation table
- Independent dough balls container drawers under Pizzarella
- Optional "NAPOLI" platter with thicker center to obtain a bigger crust

- This innovative solution of inserting the Pizzarella® into a stainless steel cabinet with neutral drawers and heavy-duty wheels, allows users to put it aside any pizza preparation table, to speed up, optimize and make simpler the preparation of a pizza base;
- The stretching worktop of Pizzarella Cabinet lies flush with the preparation table's granite worktop, so that, after stretching the dough ball into a pizza base with Pizzarella®, users can easily and fast move the pizza base over their preparation table's worktop, to complete it with toppings in the shortest possible time and number of movements;
- The neutral drawers allow users to put the dough ball containers directly under Pizzarella's stretching top, to stretch multiple dough faster, and also giving time to dough to warm up a bit, when needed, to improve its elasticity.
- The new NAPOLI platter, that has a thicker center, available upon request, allows stretching the dough ball in a different way, for the super-thick crust trademark of the authentic "Napoletana" pizza

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