



Morello Forni®

www.morelloforni.com

PIZZARELLA COUNTER TOP mod.2024

Modello: PZL35-24 CLASSIC / PZL35-24 NAPOLI



PZL 35 - 24

SIZE			
Width	Depth	Height	Weight
44 cm	56 cm	56 cm	80 Kg

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

PLATTER STYLE	Dough ball weight	Pizza base diameter
CLASSIC	220 ÷ 260 gr.	30 ÷ 33 cm
NAPOLI	260 ÷ 300 gr.	26 ÷ 30 cm

(*) 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
- Optional "NAPOLI" platter with thicker center to obtain a bigger 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

- The standard platter stretches dough balls to 32 centimeters - 12 inches, with the crust already formed, yet preserving the dough's elasticity, so that the user can still stretch its pizza base, if he needs to.

- 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