



# Morello Forni®

www.morelloforni.com

## PIZZARELLA INTEGRATED TABLE

Item: **PZLINT35 / PZLINT35 NAPOLI**

SIZE			
Width	Depth	Height	Weight
215 cm	82 cm	150 cm	550 Kg

Max. productivity	
180 pizza bases per hour	

ELECTRICAL DATA	
Voltage	Power
Single Phase: 2 x 230 V 50/60 Hz - CE 2 x L + N + PE	780 W

PIZZA COUNTER FEATURES	
- Stretching area level with granite worktop for maximum ergonomics and pizza prepping speed	
- Cooled toppings' stainless steel containers, 160 cm wide, with glass windows	
- Twin door cooled dough ball containers storage	
- Independent dough balls container drawers under Pizzarella	
- Optional "NAPOLI" platter with thicker center to obtain a bigger crust	



PZLINT35

- This innovative solution of inserting the Pizzarella® into a modern standard pizza counter, designed and manufactured by Morello Forni, speeds up, optimizes and makes simpler the preparation of a pizza base;
- The stretching worktop of Pizzarella lies flush with the preparation table's granite worktop, to stretch the dough ball into a pizza base with Pizzarella®, then complete it with toppings in the shortest possible time and number of movements;
- Double refrigerated doors to allow curing the freshly made dough balls into the supplied specific dough ball containers
- 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