

Pizza Press

Code	Model	Dimensions LxWxH cm			
P06PF02050	PF 33	↔ 47	↗ 65	↕ 83	
		Control			
		Digital			
				Weight Kg	
					96
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	3,75	400	3	50	



Pizza Press

Code
P06PF02050

Model
PF 33

General Features

Roll out your dough up to a 45cm diameter.	Teflon-coated plates, no need to add oil to roll out the dough.	Roll out flat doughs or use a different plate to achieve the classic pizza with a crust.	Extremely simple and intuitive interface.
Plates heated up to 170°C.			



Pizza Press

Code
P06PF02050

Model
PF 33

Accessories



Press Support

SUPPORT IN STAINLESS STEEL FOR PIZZA PRESS WITH SUPPORT SURFACE

	Code	Model	Peso
	P11SP23002	SPFA	14

Option	PIZZA PRESS SUPPORT WHEELS
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	Code S66RU65002
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Pizza Press

Code	Model	Dimensions LxWxH cm			
P06PF02051	PF 45	↔ 63	↗ 73	↕ 89	
		Control			
		Digital			
				Weight Kg	
					127
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	5,1	400	3	50	



Pizza Press

Code
P06PF02051

Model
PF 45

General Features

Roll out your dough up to a 45cm diameter.	Teflon-coated plates, no need to add oil to roll out the dough.	Roll out flat doughs or use a different plate to achieve the classic pizza with a crust.	Extremely simple and intuitive interface.
Plates heated up to 170°C.			



Pizza Press

Code
P06PF02051

Model
PF 45

Accessories



Press Support

SUPPORT IN STAINLESS STEEL FOR PIZZA PRESS WITH SUPPORT SURFACE

	Code	Model	Peso
	P11SP23002	SPFA	14

Option **PIZZA PRESS SUPPORT WHEELS**

	Code
	S66RU65002



Pizza Press

Code	Model	Dimensions LxWxH cm			
P06PF02052	PF 33 L	↔ 47	↗ 59	↕ 83	
Control					
		Digital			
				Weight Kg	
					96
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	3,75	400	3	50	



Pizza Press

Code
P06PF02052

Model
PF 33 L

General Features

Roll out your dough up to a 45cm diameter.	Teflon-coated plates, no need to add oil to roll out the dough.	Roll out flat doughs or use a different plate to achieve the classic pizza with a crust.	Extremely simple and intuitive interface.
Plates heated up to 170°C.			



Pizza Press

Code
P06PF02052

Model
PF 33 L

Accessories



Press Support

SUPPORT IN STAINLESS STEEL FOR PIZZA PRESS WITH SUPPORT SURFACE

	Code	Model	Peso
	P11SP23002	SPFA	14

Option

PIZZA PRESS SUPPORT WHEELS

	Code
	S66RU65002



Pizza Press

Code	Model	Dimensions LxWxH cm			
P06PF02053	PF 45 L	↔ 63	↗ 73	↕ 89	
Control					
	Digital				
		Weight Kg			
		 127			
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	5,1	400	3	50	



Pizza Press

Code
P06PF02053

Model
PF 45 L

General Features

Roll out your dough up to a 45cm diameter.	Teflon-coated plates, no need to add oil to roll out the dough.	Roll out flat doughs or use a different plate to achieve the classic pizza with a crust.	Extremely simple and intuitive interface.
Plates heated up to 170°C.			



Pizza Press

Code
P06PF02053

Model
PF 45 L

Accessories



Press Support

SUPPORT IN STAINLESS STEEL FOR PIZZA PRESS WITH SUPPORT SURFACE

	Code	Model	Peso
	P11SP23002	SPFA	14

Option	PIZZA PRESS SUPPORT WHEELS
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	Code S66RU65002
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