

Pizzaiola



Pizzas for all tastes!

Even if its dimensions are compact, Pizzaiola is perfect for kneading more complex and high-hydration doughs, like gourmet pizza and 'pizza alla pala.



Removable arms
for easy cleaning



Hole in the safety protection
for adding ingredients easily



Progressive speed variator
from 35 to 55 strokes/minute



Mechanical timer



One size
max 48kg/105.8 lbs of dough

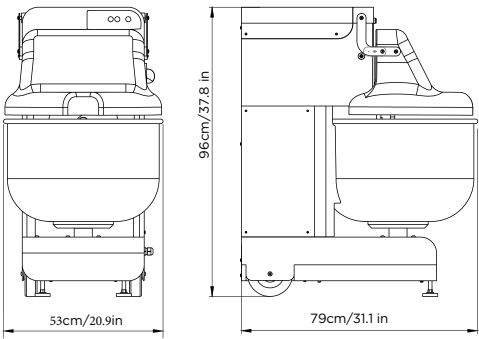


Voltage 200-250 V single-phase



SCAN THE QR CODE
FOR MORE INFORMATION

Technical details



Model

Pizzaiola

Flour capacity	3 - 30 kg/6.6-66.1 lbs.
Dough capacity	5 - 48 kg/11.1-105.8 lbs.
Bowl capacity	60 ℓ
Bowl size	ø 50-h 34 cm/ø 19.7-h 13.4 in
Voltage	200-250 V single-phase
Power	1500 W - 7A - 50-60 Hz
Speed steps	Progressive variator
Strokes (strokes/min)	from 35 to 55
Dimensions LxWxH	53x79x96 cm/20.9x31.1x37.8 in
Weight	145 kg/319.7 lbs.
Product code	PZ4823099
Timer	Mechanical
Packaging dimensions	63x89x116 cm/24.8x35x45.7 in
Packaging weight	187 kg/412.3 lbs.