

RANGE COMPOSITION

The range consists of 3 models of hot pizza presses, 35 cm, 45 cm or 50 cm in diameter.



603325 with accessories

TUTTOPIZZA

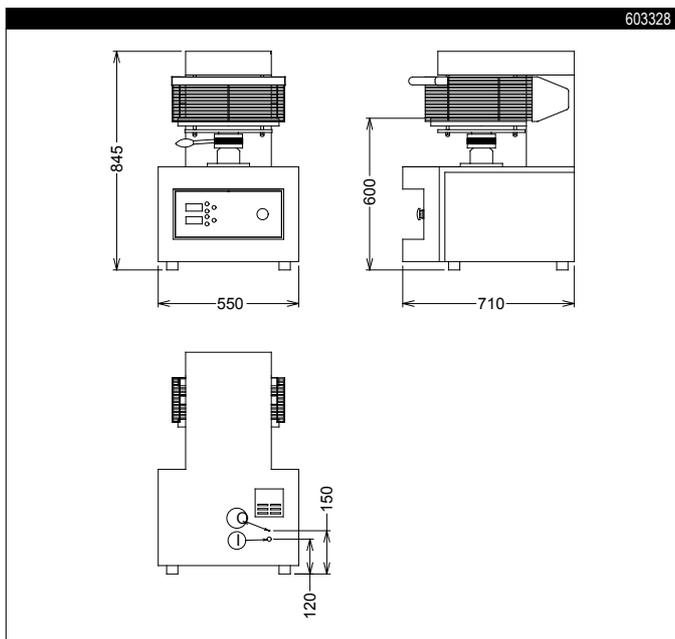
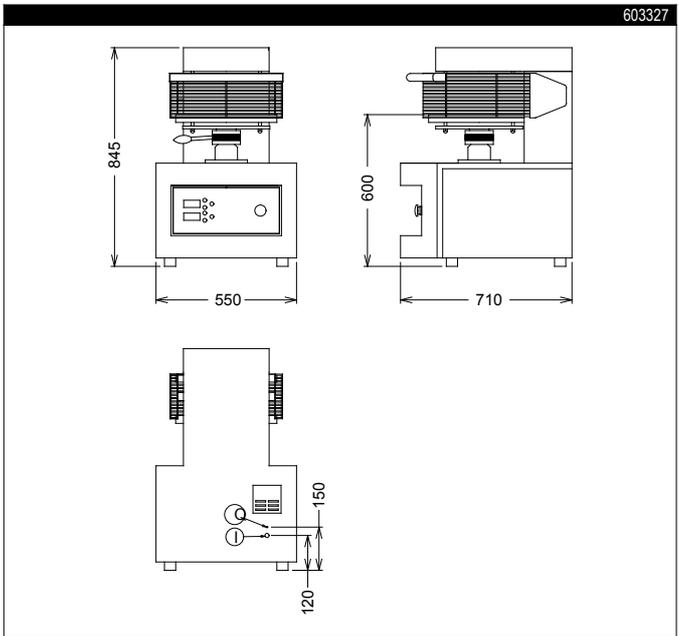
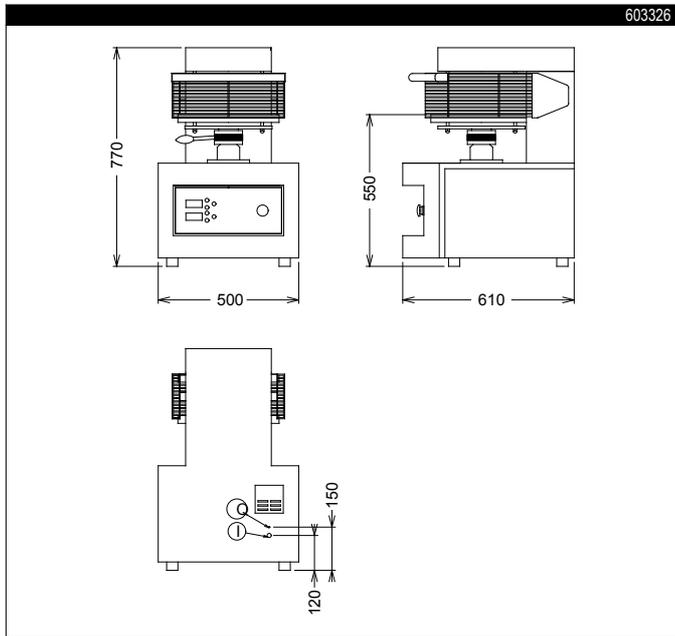
HOT PIZZA PRESSES **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Constructed entirely in stainless steel.
- ◆ Versatility of use: the thickness and diameter of the pizza disc is adjustable according to requirements without altering the characteristics of the dough.
- ◆ Time and labour saving.
- ◆ These appliances guarantee a high output of up to 400 pizzas an hour, which is ideal for large sized outlets.
- ◆ All the models feature safety devices in line with current legislation.
- ◆ Electronically controlled plates cause the production of a solid thin layer of starch gel on the external part of the dough mixture. This starch layer holds back the gas produced in the natural fermentation of the dough, thus contributing to the perfectly even cooking of the pizza bases.

- ◆ Easy to use and clean.
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked.

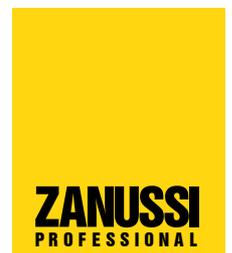
TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	HPZF35 603326	HPZF45 603327	HPZF50 603328
External dimensions - mm			
width	500	550	550
depth	610	710	710
height	770	845	845
Power - kW			
installed-electric	3.8	6	6
Net weight - kg.	147	191	196
Supply voltage	380/400 V, 3, 50/60	380/400 V, 3, 50/60	380/400 V, 3, 50/60



LEGEND			
	HPZF35 603326	HPZF45 603327	HPZF50 603328
I - Electrical connection	380/400 V, 3, 50/60	380/400 V, 3, 50/60	380/400 V, 3, 50/60



OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	HPZF35 603326	HPZF45 603327	HPZF50 603328
STAND FOR HOT PIZZA PRESSES	653564	653564	653564



www.zanussiprofessional.com