

# 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 48 kg dough

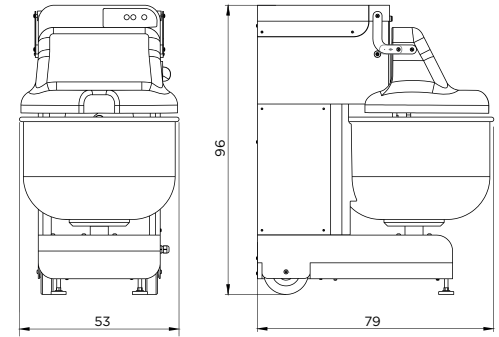


**Voltage 230V** single-phase



SCAN THE QR CODE  
FOR MORE INFORMATION

# Technical details



## Model

## Pizzaiola

Flour capacity	3 - 30 kg
Dough capacity	5 - 48 kg
Bowl capacity	60 l
Bowl size (cm)	ø 50 - h 34
Voltage	230V single-phase
Power	1500 W
Speed steps	Progressive variator
Strokes (strokes/min)	from 35 to 55
Dimensions LxWxH (cm)	53x79x96
Weight	145 kg
Product code	PZ4823099
Timer	Mechanical
Packaging dimensions (cm)	63x89x116
Packaging weight	187 kg