



Rasita Bisani
SPECIALTY FOOD SERVICE EQUIPMENT

Pizzarella PZL35
Semi-automatic
Pizza Base Former



Features

Pizzarella is the first and only semi-automatic pizza former which makes a pizza base like a professional pizza chef. **Pizzarella** spreads the dough ball evenly into a pizza base quickly. This simple process leads to an instant result of a gourmet quality pizza base mastered only after years of apprenticeship. **Pizzarella** works with room temperature dough without rolling or heating, preserving the dough's physical organic properties.

- Stainless Steel
- Production capacity: up to 180 pizza dough ball bases per hour.
- Forming area: 8 in. to 14 in.

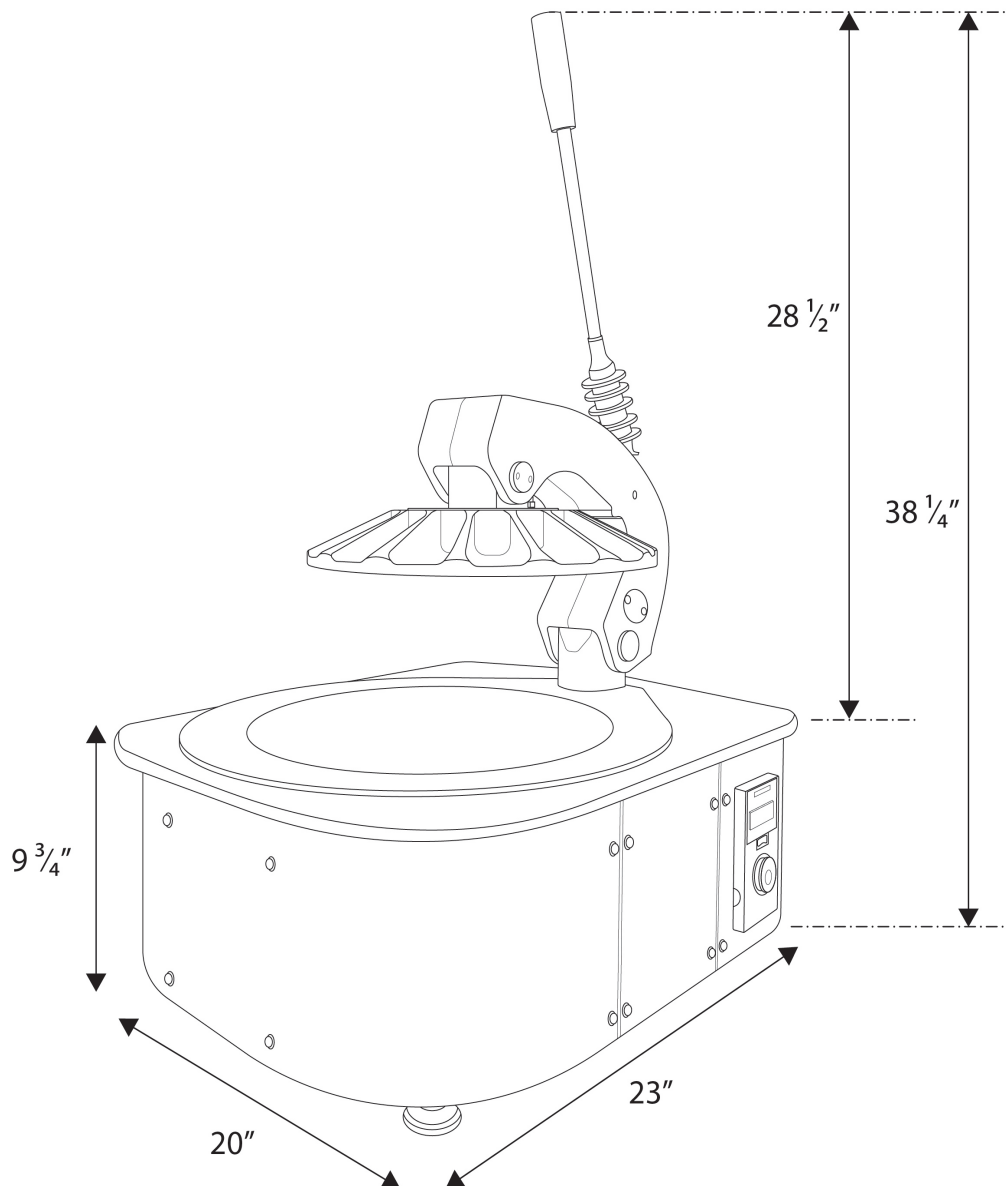
ITEM:

PROJECT:

DATE:

**Pizzarella PZL35
Semi-automatic
Pizza Base Former**

Pizzarella PZL35
 Semi-automatic
 Pizza Base Former



model	width (inches)	depth (inches)	height (inches)	voltage	watts	shipping weight
PZL35	20	23	38 1/4	110	200	250 lbs.



NSF/ANSI 8

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