



*Pizzaform*



The Cuppone Pizzaform is a special dough press which is manufactured in five different sizes and can press pizza dough bases for pizzas measuring up to 50 cm (19.7") in diameter.

The Pizzaform has a high production rate, capable of making up to four hundred (400) pizzas in one hour without having to employ specialized labor.

The Pizzaform creates perfectly uniform bases that include the traditional edging (edge of crust), which is obtained as a result of the special plate design.

The thickness of your pizza dough bases can be quickly changed by the operator using our micro mechanical thickness lever. The design of our thermostatically controlled heated chrome pressure plates gently seal the dough surface helping to produce an evenly baked product.

This equipment, which has been produced completely in stainless steel, comes equipped with all the safety devices required by international legislation.



*Shown with optional Stand*

*Heated chrome pressure plates gently seal the dough surface helping to produce an evenly baked product.*

# Pizza Equipment Professionals

Exclusive Importer for North America, Mexico, & Caribbean

### Why choose a Cuppone?

- 50 years of innovation
- World Leader of oven manufacturers
- Specializing only in pizza equipment
- Built to the highest specification
- All products are fine tuned to produce a perfect result
- Considered as the most efficient oven and equipment on the market!

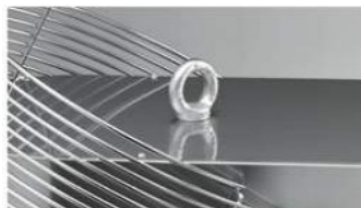
### Unique Qualities...

- All Stainless Steel construction
- Five sizes available
- Self Contained
- Patented Design
- Top and bottom temperature controls
- Adjustable press times
- Stainless Steel Stand with optional drawer

Dimensions & Power Specs	PZF/30* 11.8"	PZF/35* 13.8"	PZF/40 15.8"	PZF/45 17.7"	PZF/50* 19.7"	SPZFUS/1 STAND
Plate Size (cm/inch)	30 cm. / 11.8"	35 cm. / 13.8"	40 cm. / 15.8"	45 cm. / 17.7"	50 cm. / 19.7"	N/A
External Dimensions (W x D x H)	20" x 24" x 31"	20" x 24" x 31"	22" x 28" x 34"	22" x 28" x 34"	22" x 28" x 34"	22" x 28" x 32"
Power	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	208/220 VAC, 3 Phase	N/A
Maximum Absorption kW (max)	5.0 kW	5.0 kW	6.10 kW	6.55 kW	6.55 kW	N/A
Net Weight	316 Lbs.	324 Lbs.	441 Lbs.	452 Lbs.	463 Lbs.	102 Lbs.

\*The PZF/30, PZF/35, and PZF/50 units are available with double flat plates.

\*\*Shipping weight and dimensions available upon request.



### OPTIONS:

- Stainless Steel Stand with Castors. Single, Double or Triple Drawers (Includes one 18x26 dough tray).

**Pizza Equipment Professionals**

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