Prizzaform

Pizza Dough Forming Machine by Cuppone



The Cuppone PizzaForm is a special dough press which is manufactured in five different sizes and can press pizza dough bases for 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 (Cornicione), 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.

- Cuppone has over 50 years of innovation.
- Ongoing research and experimentation.
- Setting trends in technology and design.
- Always copied but never duplicated!







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DOUGH FORMING

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| CUPPONE 1963 | 1 | 2 | 3 | 4 | 5 | STAND |
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| MODEL NO. | PZF 30 | PZF 35 | PZF 40 | PZF 45 | PZF 50 | SPZF/1 |
| PLATE SIZE | 30 cm / 11.8" | 35 cm / 13.8" | 40 cm / 15.8" | 45 cm / 17.7" | 50 cm / 19.7" | N/A |
| AVAILABLE WITH FLAT PLATES | YES | YES | NO | NO | YES | N/A |
| EXTERNAL DIMS (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 REQUIRED | 208/220 VAC, Single or 3 Phase | N/A |
| ENERGY REQUIRED | 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. |











STANDARD FEATURES

- ✓ Top & Bottom Temperature Control
- ✓ Five Sizes Available
- ✓ Flat or Beveled Plates

- ✓ All Stainless Steel Construction
- ✓ Digital Temperature Control Panel
- ✓ Adjustable Press Times

- ✓ Patented Design
- ✓ One Year Parts and Labor Warranty
- √ Handle to Adjust Dough Thickness



- Optional Stainless Steel Stand with Casters
- Available with Single, Double or Triple Drawers

