

# Pizzaiola

Pizzaiola is a mixer with a compact plunging arm system for professional use, specifically for pizza and focaccia dough. It has a flexible speed range that allows reaching higher hydrations in order to make more complex doughs such as pizza alla pala and gourmet.

On technical level, the Pizzaiola is equipped with an inverter with a speed variator, and a mechanical timer and works at 230V single-phase.

Easier emptying and cleaning operations thanks to its arms been completely extractable.



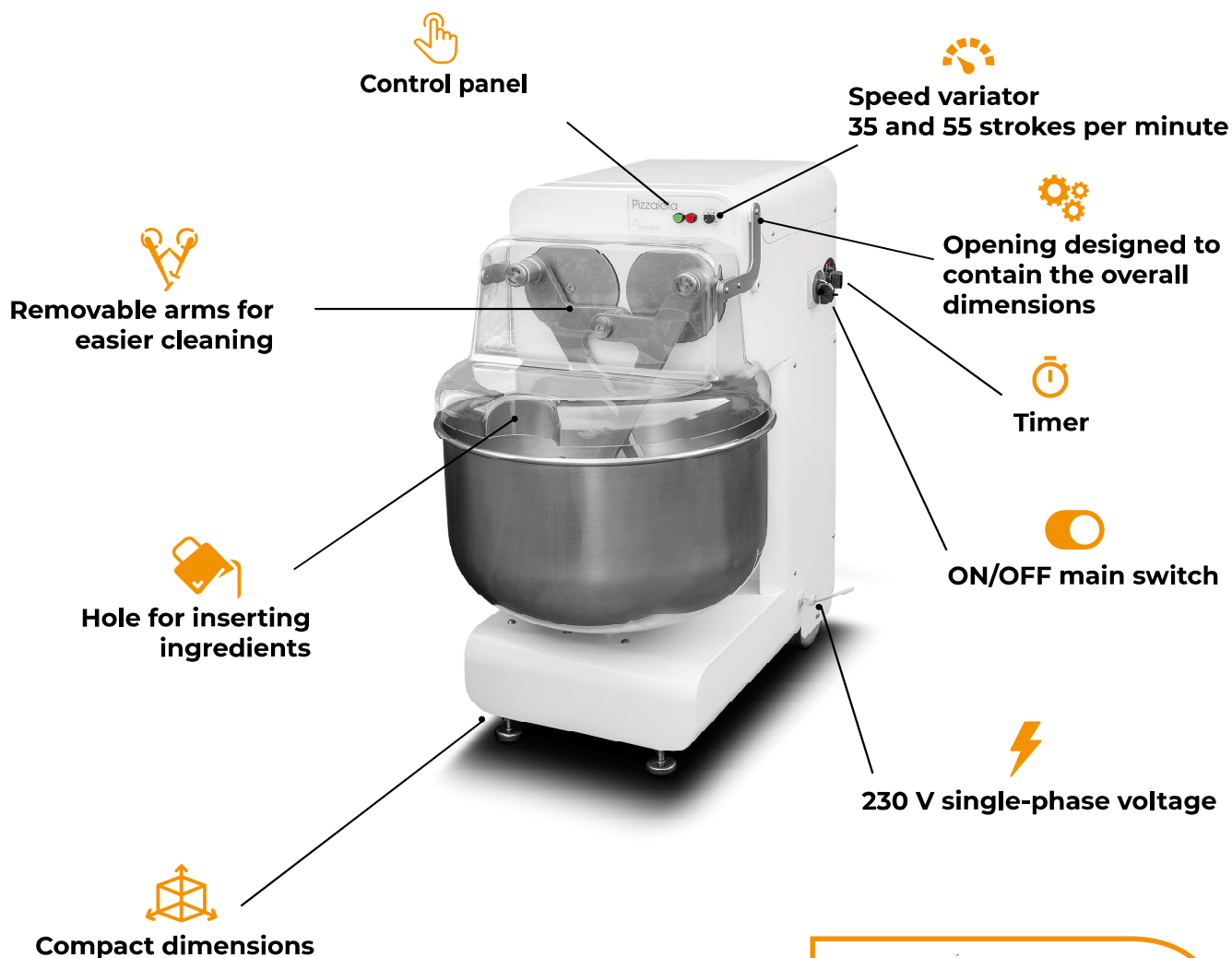
with speed  
variator

	Pizzaiola
Flour capacity	3 - 30 kg
Kneading capacity	5 - 48 kg
Bowl capacity	60 lt
Bowl dimensions	Ø 50 - h 34
Voltage	230 V single phase
Power	1500 W
Speed of the arms	from 35 to 55 strokes/min
Dimensions LxPxH (cm)	53x79x96
Mixer weight	145 kg
Packing weight	178 kg
Item code	PZ4823099



**USERS:** the ideal mixer for the production of more hydrated pizza and focaccia doughs such as pizza alla pala and pizza gourmet

# MADE IN ITALY



## WEIGHT AND VOLUMES

