

SIGMA

Bakery Pastry Pizza equipment

SPRIZZA 40

MANUAL COLD DOUGH PRESS

A strong and reliable cold dough press that mimics the hand movement of the pizzaiola. This machine has been in production for many years and produces a perfect dough disc up to 40cm in diameter, without any need for heat or oil. The patented system allows the machine to produce a pressed pizza with a raised edge to ensure perfect crust rise in the oven. The Sigma Sprizza 40 can produce up to 250 pieces per hour with a small footprint.



TECHNICAL SPECIFICATION

SPRIZZA 40

- Cold system for spreading the pizza dough
- Patented micro-rolling system
- Creates pizza crust
- Automatic start and stop
- Up to 250 pcs per hour production capacity
- CE certified
- 120KG weight
- 13 AMP electrical socket
- Mobile trolley available



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