

NEW PIZZA STRETCHER LINE

600 PIZZAS PER HOUR



ADAPTABLE TO ALL PIZZERIA LINES



Revolutionary technology

Cold working process without stressing the dough



Artisanal result

Creates a pizza with perfect alveolation



High productivity

Stretches up to 400 dough balls per hour without skilled labor



Customizable pizza

Edge, thickness, and diameter adjustment

	Length	Width	Height	Belt height
Eu:	2 m	1 m	1.5 m	da 75 cm a 90 cm
Us:	78.74"	39.37"	59.05"	from 29.52" to 35.43"

> **Intuitive display**

> **600 pizzas per hour**

> **Stainless steel and coated aluminum**

> **Convenient wheels for easy movement**




OPERAPRIMA
 LIKE A PIZZAIOLO

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