

Model: PZF/30DS - 35DS - 40DS - 45DS - 50DS  
PZF/30DP - 35DP - 40DP - 45DP - 50DP



## Unique Features

- **FIVE SIZES** - Special dough press that is manufactured in five different sizes and can press bases measuring 12.5" and up to 20" in diameter.
- **HIGH HOURLY PRODUCTION** - Capable of making up to 400 pizzas in one hour without having to employ specialized labor.
- **FLAT OR FLARED PLATES** - Creating perfectly uniform bases that include the traditional edging (flared) or a flat edge, which is obtained as a result of choosing your desired plate design.
- **MECHANICAL CONTROL FOR PLATE CONTACT** - The thickness of your pizza dough bases can be quickly changed by the operator using the micro mechanical thickness lever.
- **TOP AND BOTTOM TEMPERATURE CONTROL** - The design of the thermostatically controlled heated chrome pressure plates gently seal the dough surface helping to produce an evenly baked product.
- **STAINLESS STEEL CONSTRUCTION** - The PizzaForm is made of stainless steel and comes equipped with safety devices.

## Standard Equipment



Structure in stainless steel



**CHROME-PLATED PLATES**  
- flat plates: DP  
- flared plates: DS



Electronically controlled plate temperature



Perfect uniformity of shape and thickness of the dough disc



No pre-cooking



Possibility to vary the thickness of the dough disks



Up to 400 pizzas/hour



Up to 20.5 in diameter dough discs



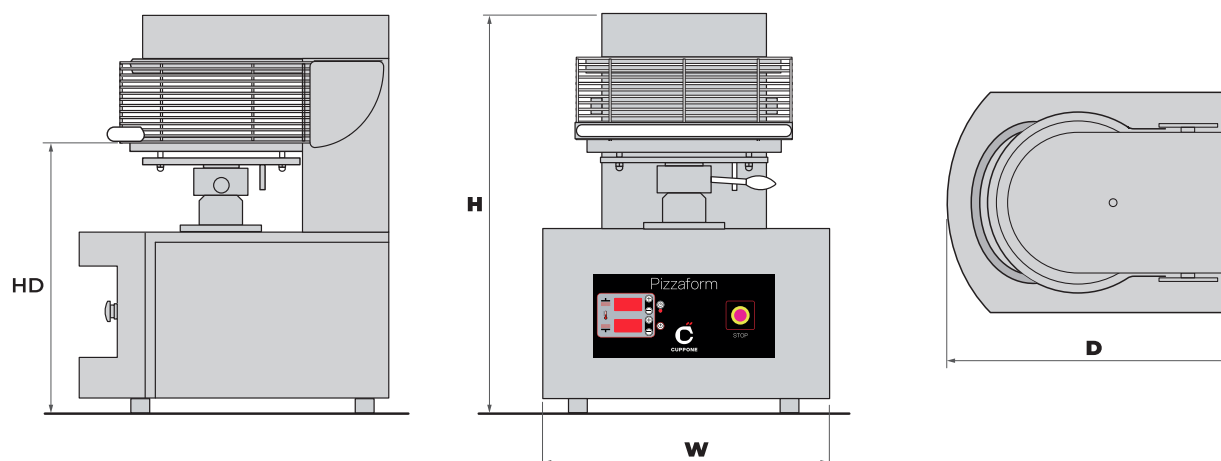
Traditional edge thanks to the special shape of the chrome plates

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## Dimensions | Productivity | Power Required | Weight

MODEL	Dimensions (W x D x H)	Work Surface Height (HD)	Plate Size / Pizzas	Productivity per Hour	Power	Net Weight	Gross Weight
<b>PZF/30DS</b>	19.7" x 24" x 30.7" (500 x 610 x 780 mm)	22.1" (56 cm)	12.5" (31.75 cm)	400 (11.8" - 13.4" / 30 - 34 cm)	208 VAC, Single Phase 4.13 kW	300 lbs. / 136 kg	333 lbs. / 151 kg
<b>PZF/30DP</b>					208 VAC, Three Phase 4.13 kW		
<b>PZF/35DS</b>	19.7" x 24" x 30.7" (500 x 610 x 780 mm)	22.1" (56 cm)	14" (35.56 cm)	400 (13.8" - 15" / 35 - 38 cm)	208 VAC, Single Phase 4.13 kW	315 lbs. / 143 kg	342 lbs. / 155 kg
<b>PZF/35DP</b>					208 VAC, Three Phase 4.13 kW		
<b>PZF/40DS</b>	21.7" x 27.2" x 33.7" (550 x 690 x 855 mm)	24" (61 cm)	16" (40.64 cm)	400 (15.7" - 16.9" / 40 - 43 cm)	208 VAC, Single Phase 5.55 kW	443 lbs. / 201 kg	480 lbs. / 218 kg
<b>PZF/40DP</b>					208 VAC, Three Phase 5.55 kW		
<b>PZF/45DS</b>	21.7" x 27.2" x 33.7" (550 x 690 x 855 mm)	24" (61 cm)	18" (45.72 cm)	400 (17.7" - 19.3" / 45 - 49 cm)	208 VAC, Single Phase 6.55 kW	463 lbs. / 210 kg	500 lbs. / 227 kg
<b>PZF/45DP</b>					208 VAC, Three Phase 6.55 kW		
<b>PZF/50DS</b>	21.7" x 27.2" x 33.7" (550 x 690 x 855 mm)	24" (61 cm)	20" (50.8 cm)	400 (19.7" - 20.5" / 50 - 52 cm)	208 VAC, Single Phase 6.55 kW	478 lbs. / 217 kg	516 lbs. / 234 kg
<b>PZF/50DP</b>					208 VAC, Three Phase 6.55 kW		

NOTE: The type of cable/wire to connect the machine to the power supply must comply with the manufacturer's specifications and local regulations.



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