

压饼机 PIZZAFORMER

产品特点 General Features

- 2~3秒做好披萨面饼
 - 不需要完全解冻面团使用
 - 完美尺寸的披萨饼底
 - 抗压材料
 - 易清洗
 - 人性化的设计
 - 一体式设计
 - $\Phi 28\sim\Phi 35$ 厘米披萨底座
 - 180份披萨/小时
 - 无粘结面
- 2~3 seconds ready Pizza Base
 - Ready to Use with Cold Dough
 - Perfect Rounded Pizza Base
 - Anti Dough Stick Material
 - Easy to Clean
 - User Friendly Design
 - Build Body Design
 - $\Phi 28\sim\Phi 35$ cm Pizza Base
 - 180 Pizza / Hour
 - Non-Stick Surface

产品细节 Product Details



产品参数 Technical Data

型号 Model	ATM01
产品尺寸 Product Size (mm)	510 × 580 × 910
容量 Capacity	1~2 Dough Bal
赫兹 Hz	50/60
额定电压 Rated voltage (V)	230
额定功率 Power (W)	350
净重 Net Weight (Kg)	85
相位 Phases	1L+1N+PE

产品认证 Product Certification



* 我司有权利更改产品设计和配置, 不会提前告知客户! We have the right to change the product design and configuration without informing customers in advance!



披萨压饼机使用的环境温度是配合用于以专业方式生产 $\Phi 28$ 厘米至 $\Phi 35$ 厘米的披萨面饼。

目的是减少甚至消除在准备和生产过程中单调的工作步骤, 以提高效率, 在短时间内增加高质量的披萨面饼的生产。

Pizzaformer采用的是瑞典专家和工程师发明的特殊技术。

适用于湿度从30%到70%的各种面团。

The ambient temperature of the pizza press is designed for producing pizza bases from $\Phi 28$ cm to $\Phi 35$ cm in a professional way.

With the goal of reducing or even eliminating monotonous work steps during preparation and production with the aim of improving efficiency and increasing the production of high quality pizza bases in a short time.

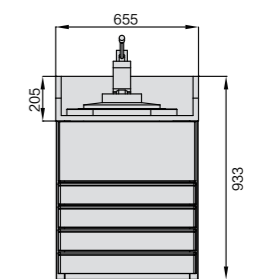
Pizzaformer has special technology invented by Swedish Experts and engineers.

The Pizzaformer pressing membrane is adaptable for each kind of dough within the humidity from 30% and up to 70%.



平面图
Plan View

正视图 Front View



侧视图 Side View

