



SERVING THE FOOD INDUSTRY SINCE 1951

PIZZA DOUGH OPENER

Item: 45763 | Model: PE-BR-0500

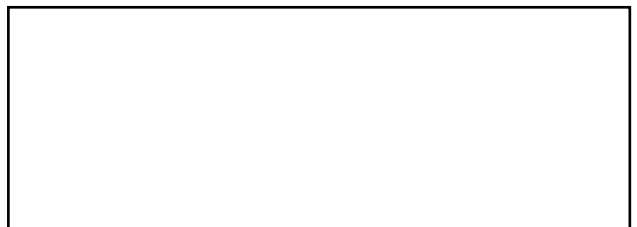


MAKE PIZZA DOUGHS FAST AND EASY!

This pizza shaping machine is ideal for forming pizza doughs. It can be easily used by non-specialised operators. Comes with 3 discs with flat side and end crust shaping side. Ideal for restaurants and pizza shops.



WARRANTY
PARTS AND LABOR



Authorized Dealer



SHIPPED ON PALLET

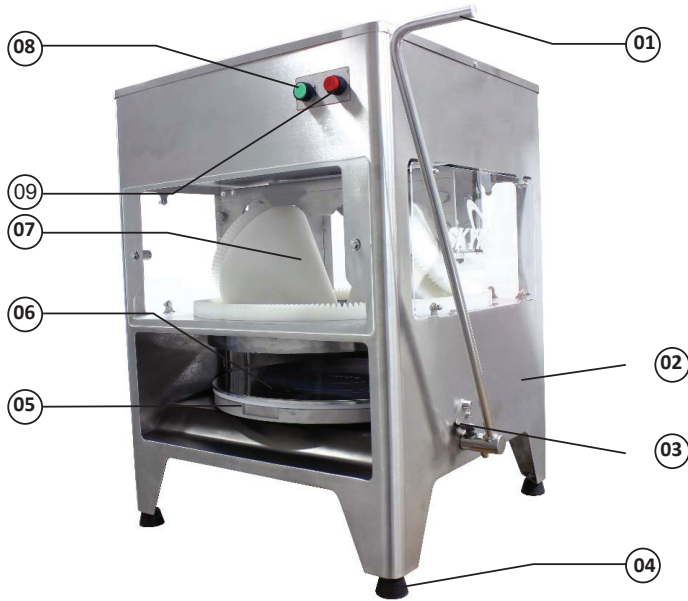


FOOD EQUIPMENT

PIZZA DOUGH OPENER



Parts Breakdown:



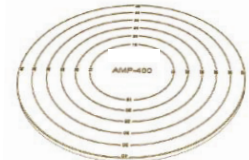
- | | | |
|----------------|-------------------|-----------------|
| 1. Handle | 4. Anti-Slip Foot | 7. Conical Roll |
| 2. Housing | 5. Disc Base | 8. On Button |
| 3. Handle Lock | 6. Dough Disc | 9. Off Button |

Features:

- Comes with 3 dough discs* with flat side and end crust shaping side
- Anti-slip feet with adjustable height for your safety
- Max. pizza dough diameter: 20"
- Easy to operate and maintain



Grooved Side



Flat Side

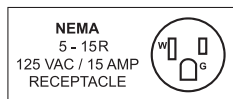
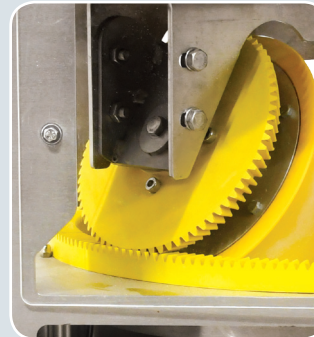
*Dough Discs

Disc 1	(1) flat side (1) grooved side - 12"/305mm Dia. edge
Disc 2	(1) grooved side - 14"/356mm Dia. edge (1) grooved side - 16"/406mm Dia. edge
Disc 3	(1) grooved side - 18"/457mm Dia. edge (1) grooved side - 20"/508mm Dia. edge

Approximately 1" wide grooved edge

TECHNICAL SPECIFICATION

ITEM NUMBER	45763
MODEL	PE-BR-0500
POWER	0.5 HP/0.37kW
MAX. DISC DIAMETER	20" / 508 mm
RPM	40
ELECTRICAL	110V / 60Hz
PRODUCTION	400kg/ 881.8lbs per hour
NET DIMENSIONS	25.59" x 30.7" x 32.87" 650 x 780 x 835 mm
GROSS DIMENSIONS	31.49" x 34.64" x 40.15" 799.8 x 879.9 x 1019.8 mm
NET WEIGHT	220.46 lbs./ 100 kg.
GROSS WEIGHT	291 lbs./ 132 kg.



OMCAN INC.

Telephone: 1-800-465-0234
 Fax: (905) 607-0234
 Email: sales@omcan.com
 Website: www.omcan.com



Follow us to keep up to date with the latest news and offers

