

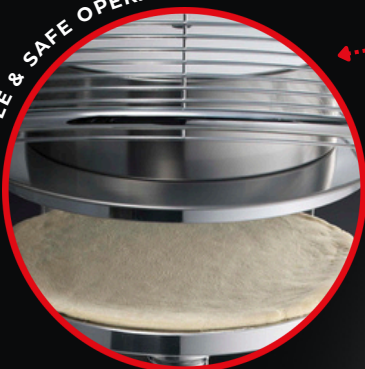


# HEATED PRESS

The production-boosting, skill-busting, consistency machine

PIZZA FORM

SIMPLE & SAFE OPERATION



Operated with minimal contact, the machine runs **automatically** through it's full cycle when the guard is down.

Easily **adapt** the thickness of your pizza with an easy to adjustment handle.



ADJUSTMENT HANDLE

TRADITIONAL AESTHETICS



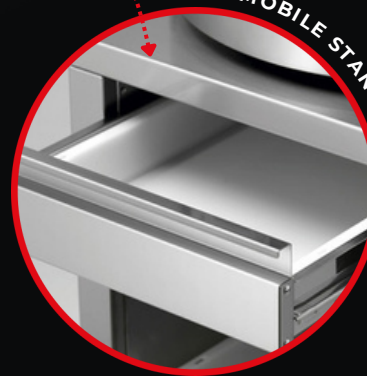
Chromium plates with **bevelled edge** as standard, create traditional crusts as if hand stretched.

DIGITAL CONTROL PANEL



Easily set temperature and contact time at the touch of a button. Added **safety** with the emergency stop feature.

MOBILE STAND



An optional mobile stand designed to work exclusively with the press. **Space** to stack and prove and a dedicated flouring drawer.








# Features.

# Pizzaform

Heated pizza press



External dimensions

Model			LLKP30		LLKP35		LLKP40		LLKP45		LLKP50	
	Working Height	mm	550		550		600		600		600	
	Productivity Per Hour	Nr	400 (Ø 30-34 cm)		400 (Ø 35-38 cm)		400 (Ø 40-43 cm)		400 (Ø 45-49 cm)		400 (Ø 50-52 cm)	
	Electric Power Supply	Volt (50Hz)	AC 230V	AC 3 N 400	AC 230V	AC 3 N 400	AC 230V	AC 3 N 400	AC 230V	AC 3 N 400	AC 230V	AC 3 N 400
	Maximum Absorption	kW max	3.95	4.2	3.95	4.2	5.6		6.6		6.6	
	Average Consumption	kWh	2.9		2.9		3.9		4.6		4.6	
	Net Weight	Kg	136		143		201		210		217	
	Gross Weight	Kg	151		158		218		227		234	

External dimensions

Stand

Model

Model			SLLKP	
	Net Weight	Kg	58	
	Gross Weight	Kg	72	



H: Height | Machine is available with flat plates add FP eg. LLKP30FP