



PIZZA FORM

HEATED PRESS

The production-boosting, skill-busting, consistency machine



Features.

SIMPLE & SAFE OPERATION

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

ADJUSTMENT HANDLE

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

Pizzaform

Heated pizza press



External dimensions		500	500	560	560	560	
		H 770 mm		H 770 mm		H 860 mm	
Model		LLKP30	LLKP35	LLKP40	LLKP45	LLKP50	
	Working Height	mm	550	550	600	600	
	Productivity Per Hour	Nr	400 (\varnothing 30-34 cm)	400 (\varnothing 35-38 cm)	400 (\varnothing 40-43 cm)	400 (\varnothing 45-49 cm)	
	Electric Power Supply	Volt (50Hz)	AC 230V	AC 3 N 400	AC 230V	AC 3 N 400	
	Maximum Absorption	kW max	3.95	4.2	3.95	4.2	
	Average Consumption	kWh	2.9	2.9	3.9	4.6	
	Net Weight	Kg	136	143	201	210	
	Gross Weight	Kg	151	158	218	227	
		H 775 mm					

Stand

External dimensions		620	690	H 775 mm	SLLKP
	Net Weight	Kg	58		
	Gross Weight	Kg	72		

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