



# Original pizza arts from Italy German Engineering know-how

- Professional pizza making system
- Original Italian style
- Germany Engineering know-how
- Training and consultation support
- Maintenance and parts available



# Pizza system



Mixing



Fermentation

Shaping



Topping

Baking





## Spiral mixer 101

Model	101
Dimension	28 x 54 x 55 cm
Net weight	42kg
Power	750W
Mixer speed	Mixer 98rpm, bowl 10rpm
Bowl size	Dia. 260mm x Height 200mm
Capacity	6kg dough per mixing

- Chassis constructed by 4mm to 8mm thick hot rolled steel with welding assemble.
- Powder coating surface finishing with white color to meet European customer priority.
- S steel bowl, Safety Grid, dough divider and mixing spiral.
- Up-lift spiral and removable bowl for easy clearing.
- Universal gear box and chain transmission system.
- Easy service access to motor and gear box by uplift motor and gear box.
- Strong motor with specially selected silent gear box.
- All machines pass limitation of 70 dB max. noise level.
- 24V Low voltage control box with emergency stop, 30 minute timer, push start button main switch
- 2 speed option switch.(only for 2V machine )
- Non- Voltage release electrical safety operation design with motor overload automatic protection.
- Up-lift detection system by a patented mechanical system with micro switch integrated to control box in order to stop machine running at Safety grid or mixing spiral in up-lift position.
- Easy Electrical control box service system. Just plug in and out to replace new control box.
- Wooden case packing with quick release design. Just take out the Wooden cover and machine is sit on the wooden crate in front of the operation without using any special tool.





## Dough Roller Model 211

Model	211
Dimension	59 x51 x 70 cm
Net weight	44kg
Power	370w
Roller length	Roller length 420
Dough width	0.5mm -5.5mm
Capacity	15" pizza 120pc per hour

- Suitable for Pizza and bread dough rolling.
- Fully constructed by contemporary s.steel.
- Food safe resin rollers.
- Roller opening from 0.5mm to 5.5mm max.
- Transparent safety covers for the top and bottom rollers.
- Pedal control can be request as option.
- Non- Voltage release electrical safety operation design with motor overload automatic protection.
- Wooden case packing with quick release design. Just take out the wooden cover and machine is sit on the wooden crate in front of the operation without using any special tool.
- CE and RoHS certification by Factory with Declaration of Conformity and Self statement certification.





## Dough Roller Model 315



Model	315
Dimension	151 x 80 x 141.5 cm
Net weight	244kg
Power	320w + 210w
Capacity	580L
Temperature	+2 c` ~ +8c

- Chassis constructed by 0.8mm 304 s.steel sheet.
- Insulated by polyform.
- Original Italian compressor with low noise feature.
- Marble stone table for Pizza forming and topping.
- EBM fan applied.
- Thermostat by ELIWELL.
- Wooden case packing with quick release design. Just take out the wooden cover and machine is sit on the wooden crate in front of the operation without using any special tool.
- CE and RoHS certification by Factory with Declaration of Conformity and Self statement certification.





## Pizza oven Model 504

Model	504
Dimension	97.5 x 81.5 x 47.5 cm
Net weight	100kg
Power	7500w
Temperature	0 ~ 500c
Capacity	12" pizza x 4 pcs
Cooking time	Minimum 120 seconds per pizza

- Stainless steel front Door and front Panel, Hot dip aluminum sheet internal chamber, Powder coating surface finished structure.
- Max. 500c temperature control. Fast cooking within 5 minute.
- Mechanical thermostat controls separate for upper and lower heating element inside each deck.
- Max 600c mechanical thermometer Standard European Pizza Oven internal chamber height of 230mm.
- 30 minute heat up time for 300c temperature. Minimum 45 minute heat up time to 450c temperature.
- Reinforced door for easy service door and frequency open and close operation.
- Reinforced high temperate glass window for monitor pizza baking condition.
- Long live halogen lighting system for better to check pizza baking process.
- Fire stone / internal chamber material, stainless steel and insulation material are RoHS tested.
- All installed exhaust window for water content running except.
- Quick release packing with machine site on wooden crate and cover by strong cartoon.
- One piece longitudinal fire stone for operator can one shot slide in the soft pizza without damage the shape.
- CE and RoHS certification by Factory Declaration of Conformity and Self statement.





## Recipe & Training

Flour 1kg  
Water 600g  
Dry yeast 6 g  
Sugar 3 g  
Salt 26 g  
Olive Oil 26 g



### Pizza equipment set for coffee shop

Model	Description
Combo P60	Design for 60 x 12" pizza daily
101	Dough mixer
315	Pizza working table
504	Pizza oven
812	Pizza oven rack
901	2 days elementary course

Pizza training is available:  
-2 days elementary course  
-4 days immediately course  
Please, contact distributor for detail





## Accessory & Material

Model No.	Description	
9101	Shovel	
9212	Pizza mesh	
9312	Pizza pan	
9415	Serving board	
9501	Cutter roller	
9601	Pin roller	
7101	Pizza flour	
7201	Tomato juice	
7301	Mozzarella cheese	

For detail, please,  
contact our  
representative

