

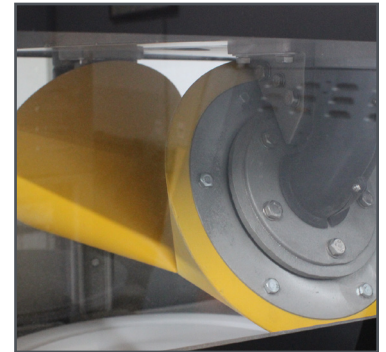
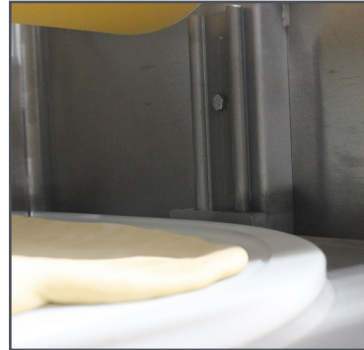


SERVING THE FOOD INDUSTRY SINCE 1951

Pizza Dough Former/Shaper/Stretcher - 110-120V, 370W

ITEM: 46322

MODEL: PE-BR-0500-V



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.

FEATURES:

- Easy to operate and maintain
- Includes 3 Discs
- Optimizes production
- Keeps the air inside the dough
- Easy to operate and maintain
- Anti-slip feet with adjustable height for your safety
- Max. pizza dough diameter: 20"



Telephone: 1-800-465-0234

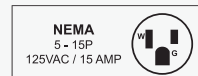
Fax: (905) 607-0234

Email: sales@omcan.com

Website: www.omcan.com



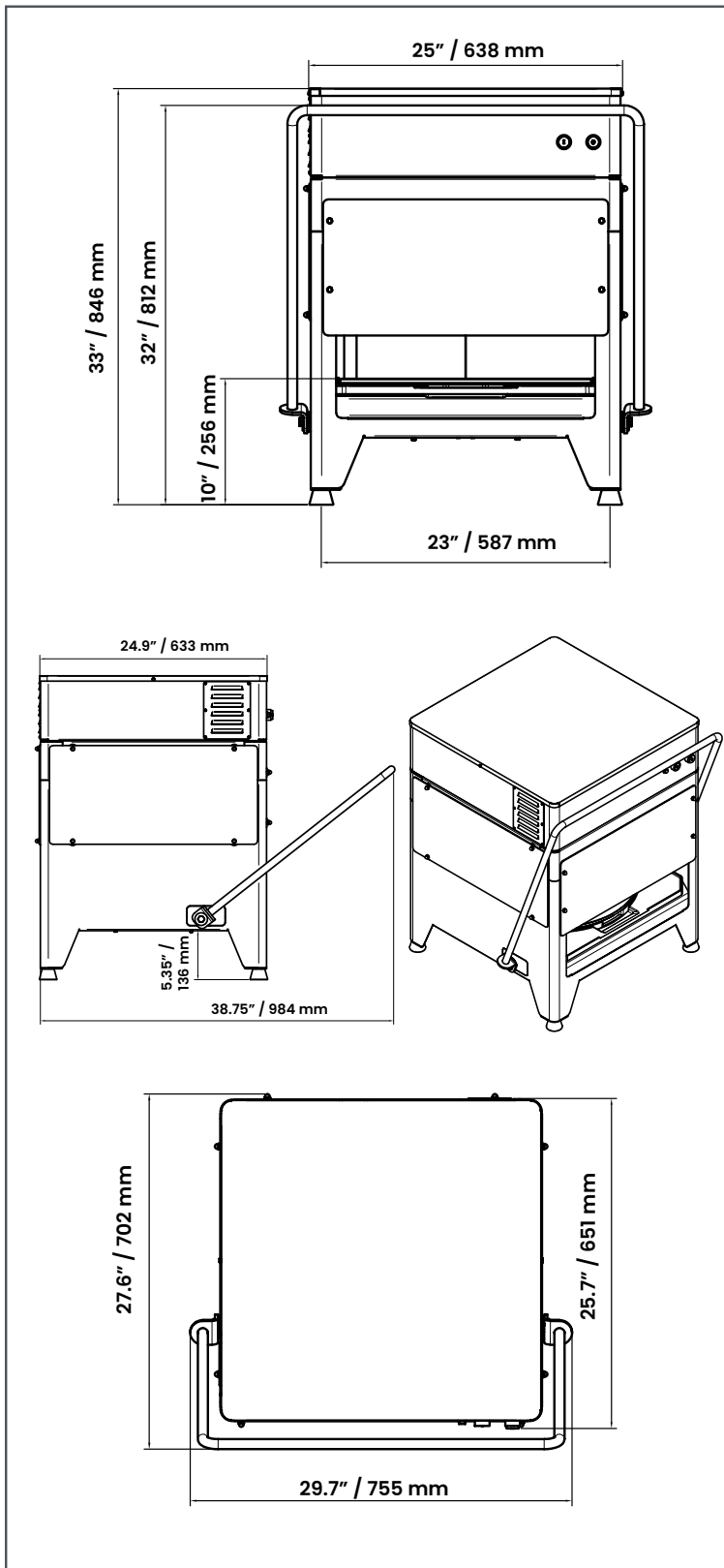
Authorized Dealer



(Version 2023.10)

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TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Item	46322
Model	PE-BR-0500-V
Max. Disc Diameter	20" / 508 mm
Power	0.5 HP / 370 W
Electrical	110-120V / 60Hz / 1Ph
Production	882 lb. / 400 kg. per hour
Net Weight	220.5 lb. / 100 kg.
Net Dimensions (WDH)	29.7" x 25" x 33" / 755 x 638 x 846 mm
Gross Weight	291 lb. / 132 kg.
Gross Dimensions (WDH)	35" x 31.5" x 40" / 880 x 800 x 1010 mm
Included Items	<p>3 Discs</p> <p>Disc 1 - Side A: Flat Side B: 16" Crust</p> <p>Disc 2 - Side A: 12" Crust Side B: 18" Crust</p> <p>Disc 3 - Side A: 14" Crust Side B: 20" Crust</p>
Optional Items	<p>Disc 1 - 15" / 370 mm</p> <p>Disc 2 - 16" / 400 mm</p> <p>Disc 3 - 18" / 450 mm</p> <p>Disc 4 - 20" / 500 mm</p>
Plug Type	NEMA 5-15P

