



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.









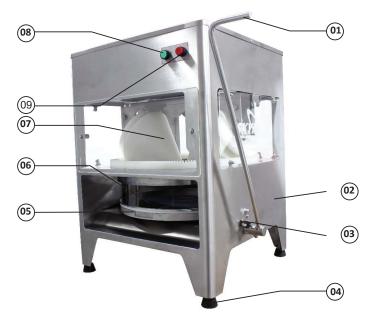


Authorized Dealer

FOOD EQUIPMENT **PIZZA DOUGH OPENER**



Parts Breakdown:



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

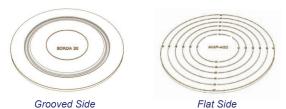
TECHNICAL SPECIFICATION

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.	



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



*Dough Discs

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

Approximately 1" wide grooved edge



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