Project Item Number Quantity



# SPZ40 / SPZ50 Pizza Spinner

#### Models:

> SPZ40: 15.75" (40cm) Cold system pizza spinner

> SPZ50: 19.69" (50cm) Cold system pizza spinner



#### **Features:**

- Bench model pizza spinner
- Patented micro rolling system
- User adjustable crust thickness
- Produces repeatable results
- Is a cold system pizza spinner, meaning you are not partially cooking your dough
- Automatic start and stop

#### **Standard Accessories:**

- SPZ40 15.75" (40cm) ring with felt
- SPZ50 19.69" (50cm) ring with felt

### **Optional Accessories:**

- Additional SPZ40 15.75" (40cm) ring with felt
- Additional SPZ50 19.69" (50cm) ring with felt
- Stand with wheels

### Warranty:

One year, on-site parts and labor



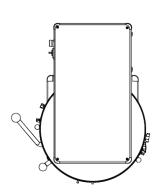
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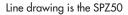
3 Old Rockingham Rd Salem, NH 03079 United States of America INTL TEL: (800)258-6358 TEL: (603)893-6191 INTL FAX: (800)356-5614 FAX: (603)893-1249

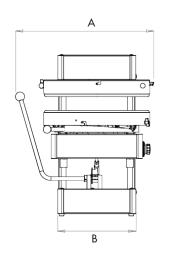


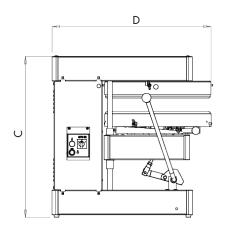
## Pizza Spinner

## **SPZ40 / SPZ50**









	SPZ40	SPZ50
Α	22 3/8" (56.8cm)	28" (70.9cm)
В	13" (323cm)	15 7/8" (40.2cm)
С	30" (76.1cm)	32 5/8" (82.6cm)
D	28 3/8" (72cm)	32 1/2" (82.5cm)

Controls: Stop and start push buttons, dual levers for intial press and for crust formation.

Drive: Belt drive

NEMA #: 5-15-P

Electrical Information (60Hz)				
Model	Standard Voltage/hp(kW)/Amps	Optional Voltage/hp(kW)/Amps		
SPZ40	115/60/1	220/.75(.55)/4.53		
SPZ50	115/60/1	220/1(.75)/4.53		

Shipping Information					
Model	Net Weight	Shipping Weight	Overall Dimensions		
SPZ40	265 lbs. (120Kg)	375 lbs. (170Kg)	46" (116.8cm) H x 33" (83.8cm) W x 39" (99.1cm) D		
SPZ50	330 lbs. (1 <i>5</i> 0Kg)	441 lbs. (200Kg)	46" (116.8cm) H x 33" (83.8cm) W x 39" (99.1cm) D		



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