Up to 30 kg of dough at one time

Code

Dimensions WxDxH cm

P14SZ01001

SA300

51

✓ 85

[↑] 52



Manual

Weight kg



70

Total Power KW

Voltage V

Frequency Hz



0.93

400

3 + T

50





Code

Model

P14SZ01001

SA300

General characteristics

Customize the preparation process adjusting knife and shovel.

precise contact for manage the processes in the best possible way.

Glass door for maximum visibility throughout the process.

Make single portions from 50 to 300 g.

Work up to 30kg of dough in the same one moment.

You have 5 bushes with different diameters, from 4 to 6 cm.





Code

Model

P14SZ01001

SA300

Accessories



Automatic divider support

STAINLESS STEEL SUPPORT FOR SA300 - SA800 DIVIDER

Code	Model	Weight
A11SZ01001	SPSA	28





+ 39 0434 857000

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Up to 30 kg of dough at one time

Code

Dimensions WxDxH cm

P14SZ01003

SA800

51

✓ 85

65



Manual

Weight kg



80

Total Power KW

Voltage V

Frequency Hz



0.93

400

3 + T

50





Code

Model

P14SZ01003

SA800

General characteristics

Customize the preparation process adjusting knife and shovel.

precise contact for manage the processes in the best possible way.

Glass door for maximum visibility throughout the process.

Make single portions from 50 to 300 g.

Work up to 30kg of dough in the same one moment.

You have 5 bushes with different diameters, from 4 to 6 cm.





Code

Model

P14SZ01003

SA800

Accessories



Automatic divider support

STAINLESS STEEL SUPPORT FOR SA300 - SA800 DIVIDER

Code	Model	Weight
A11SZ01001	SPSA	28





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