Pizzaiola

bernardi

Pizzas for all tastes!

Even if its dimensions are compact, Pizzaiola is perfect for kneading more complex and high-hydration doughs, like gourmet pizza and ‘pizza alla pala.



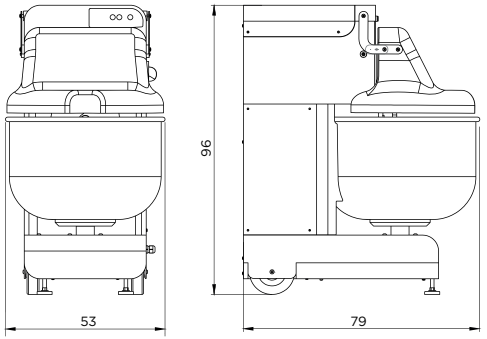
- **Removable arms** for easy cleaning
- **Hole in the safety protection** for adding ingredients easily
- **Progressive speed variator** from 35 to 55 strokes/minute
- Mechanical **timer**
- **One size** max 48 kg dough
- **Voltage 230V** single-phase

SCAN THE QR CODE FOR MORE INFORMATION

Bernardi Srl - Via Pasquale Bottero, 16 - 12020 Villar San Costanzo (Cuneo) ITALY

Tel. + 39 0171 902352 - info@bernardi.it - www.bernardi.it

Technical details



Model	Pizzaiola
Flour capacity	3 - 30 kg
Dough capacity	5 - 48 kg
Bowl capacity	60 ℓ
Bowl size (cm)	ø 50 - h 34
Voltage	230V single-phase
Power	1500 W
Speed steps	Progressive variator
Strokes (strokes/min)	from 35 to 55
Dimensions LxWxH (cm)	53x79x96
Weight	145 kg
Product code	PZ4823099
Timer	Mechanical
Packaging dimensions (cm)	63x89x116
Packaging weight	187 kg