

Project _____

Item Number _____

Quantity _____

SPZ40 / SPZ50

Pizza Spinner

Univex Corporation



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
- Consistency Machine, made to take your dough ball from 0-85% of the way completed.

The SPZ50 can not do any sizes smaller than 17" pizza's.

Warranty:

- One year, on-site parts and labor

Standard Accessories:

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

Optional Accessories:

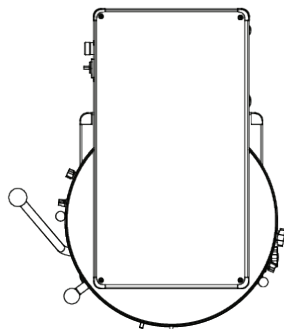
- Additional SPZ40 15.75" (40cm) ring with felt
- Additional SPZ50 19.69" (50cm) ring with felt
- Stand with wheels



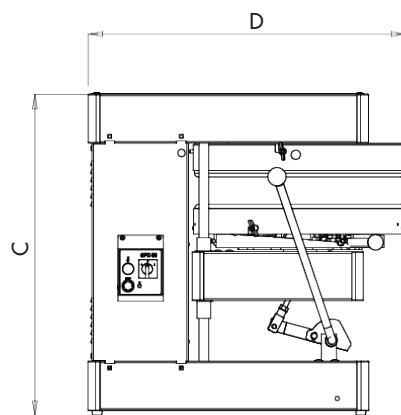
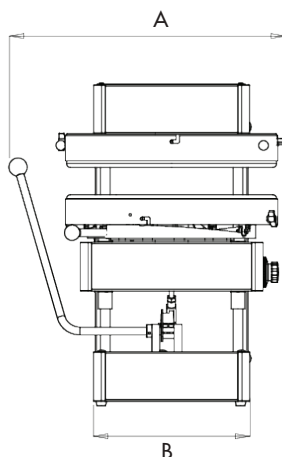
WE RAISE THE BAR. WE SET THE STANDARD.

Pizza Spinner

SPZ40 / SPZ50



Line drawing is the SPZ50



	SPZ40	SPZ50
A	23" (58.42 cm)	28" (71.12 cm)
B	13" (33.02 cm)	16" (40.64 cm)
C	30" (76.2 cm)	33" (83.82 cm)
D	25" (63.5 cm)	32" (81.28 cm)

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

Drive: Belt drive

NEMA #: 5-15-P

Electrical Information (60Hz)		
Model	Standard Voltage	Amps
SPZ40	115V/60Hz/1ph	5
SPZ50	115V/60Hz/1ph	7

Shipping Information

Model	Net Weight	Shipping Weight	Overall Dimensions
SPZ40	265 lbs. (120Kg)	375 lbs. (170Kg)	40" (101.6 cm) H x 34" (86.36 cm) W x 38" (96.52 cm) D
SPZ50	330 lbs. (150Kg)	441 lbs. (200Kg)	42" (106.68 cm) H x 33" (83.82 cm) W x 35" (88.9 cm) D



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