

PIZZA DOUGH SPINNER

AMP-500EF







STANDARD FEATURES

This innovative Pizza Dough Spinner is the only pizza pie making machine that keeps the air inside the dough. Its allows the process of making pizza pies to be more efficient yet keeping the same precision and traditional flavor as those of master pizzaolos.

This unique hands-free Pizza Dough Spinner transforms a dough ball into a pizza pie in just a few seconds. It is also able to make a pizza pie with a crust and in different diameters up to 20".

Multiple mold trays are available to best suit your needs.

Glass windows on all its four sides allow for visualization of the operation creating an engaging environment for customers.

Table top unit with adjustable tall legs, round edges and smooth surfaces facilitate cleaning.

Our AMP-500EF is ideal for pizzerias but it can also be used in any other commercial kitchen that works with pizza production due to its consistency and high productivity.

- Uniformity and high productivity
- Hassle-Free and easy to operate
- Easy cleaning and maintenance
- Non-Slip adjustable legs





ON / OFF PUSH BUTTONS



ADJUSTABLE LEGS



ACTIVATING LEVER



MULTIPLE TRAYS
AVAILABLE



ROTATING CONES





Skyfood Equipment LLC 175 SW 7th Street, Ste 2416 Miami, FL 33130 Toll Free: 1-800-503-7534 sales@skyfood.us

www.skyfood.us





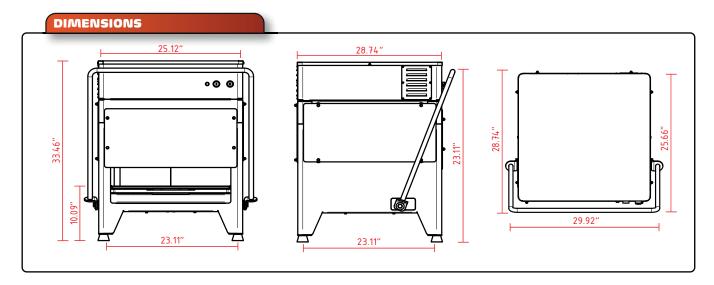




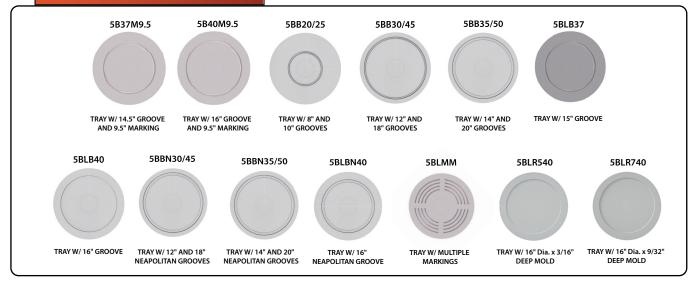
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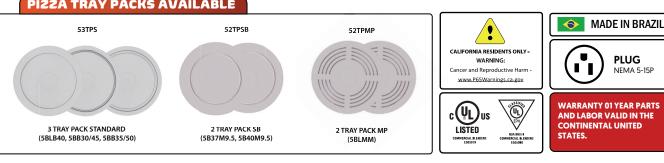








PIZZA TRAY PACKS AVAILABLE



Item	Voltage	Power Rating	RPM	Dimensions (W x D x H)	Weight (Net x Ship)	MAXIMUM PIE DIAMETER	PLUG
AMP-500EF	115 V	1/2 HP	104	29.92" x 28.74" x 33.46"	217.8 lb x 319 lb	20"	NEMA 5-15P



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