

PIZZAARCH

MASSIMA Hot Press Pizza Base Maker



Hot presses. Less effort, higher precision

this stage with its hot presses that shape the pizza dough in a quick and uniform manner. These powerful, user- friendly hot presses save you the effort of rolling out the dough giving you more time to concentrate on topping and baking.

Rolling a pizza base by hand requires considerable time, effort and a great deal of experience. Oem simplifies



PIZZAARCH



A must for

TRADITIONAL PIZZA HOUSES - ARTISAN PIZZA MANUFACTURING UNITS - MODERN FOOD OUTLETS such as BY-THE-SLICE AND TAKEAWAY pizzerias, PIZZA-CORNERS in shopping centres, etc.



MASSIMA

MB

PF 33 MT PF 35 MT



MASSIMA

MBE

PF 45 MTE PF 50 MTE



MASSIMA MB



This safe and reliable machine has passed a laboratory test of 350,000 cycles

PRESSFORM MB 33

For discs with a diameter of 13 inches.

PRESSFORM MB 35

For discs with a diameter of 13.8 inches.



MASSIMA MBE



The Massima Professional range delivers an even greater high-tech performance, using a recirculating ball bearing for smooth, powerful operation and thicker plates that offer improved heat retention. This can rightly be considered a heavy-duty appliance having actually completed 1,100,000 test cycles. A true record!

PRESSFORM MBE 45

For discs with a diameter of 45 cm (about 17.7 inches)."

PRESSFORM MBE 50

For discs with a diameter of 50 cm (about 19.7 inches).

Technical data

Mod.	kW Max*	Alimentation**	External dimensions(W x D x H)	Diameter Diamètre max Platte D	Max Temp.	Net weight
		Volt Hz Ph	cm	Ø cm	°C	kg
MA 33 MB SV. 2 - SV. 4	3,25	400 50 3N	43 x 58 x 78	33	180	119
MA 35 MT PIANO - SV. 2 - SV. 4	3,4	400 50 3N	43 x 58 x 78	35	180	128
MA 45 DG PIANO - SV. 2	7,95	400 50 3N	55 x 70 x 81	45	180	212
MA 45 MTE PIANO - SV. 2 - SV. 4	6,55	400 50 3N	60 x 85 x 90	45	180	240
MA50 MTE PIANO - SV. 2	6,55	400 50 3N	60x85x90	50	180	240

*kW Max = Power rating (maximum available installed power) **Special voltages available upon request

PIANO

VERSIONE A PIATTO PIANO - Model with smoothupper plate - Modelavec plateausupérieur lisse - Flacher Teller - Versión con plato llano

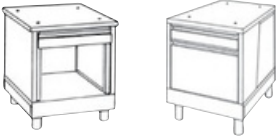
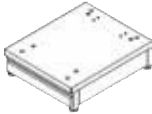
SV. 2

VERSIONE CON PIATTO SUPERIORE SVASATO2MM - Model with upper plate,exteriorflare2 mm - Model avec plateau supérieur évasé 2 mm - 2 mm Gesenkter Teller-Plato superior con borde de2mm

SV. 4

VERSIONE CON PIATTI SUPERIORE ED INFERIORE SVASATI 2 MM (TOT. 4 MM) - Model with flared upper and lower plates 2 mm (total 4 mm) - Modèle avec

Optional Optional

Optional		Mod.	L x P x A / W x D x H L x P x H / B x T x H A x P x A cm
	Painted iron stand + S/S drawer Support	MA 33 - 35	22 x 26 x 32
	Painted stand with S/S chest of drawers Support	MA 45 - 50	22 x 27 x 29
MASSIMA MB 	Set of 4 wheels - 2 with brakes	MA 33 - 35	A/H/H/H/A 10
MASSIMA MBE 		PF 45 - 50	A/H/H/H/A 16
	Bench painted iron stand + S/S drawer Support verní	MA 33 - 35	22x 27 x 8

The specifications shown in this document are to be considered not binding. PizzaARCH reserves the right to make technical changes at any moment.

Your pizza base in 4 steps

1

Specify the characteristics of your base using the timer and thickness gauge.

2

Place the dough ball in the middle of the plate.

3

Attiva la macchina, rispettando le procedure di sicurezza secondo il modello.
Switch on the machine making sure you follow the safety procedures for the model in use.
Mettez la machine en marche en respectant les procédures décrites en fonction du modèle.
Schalten Sie das Gerät ein. Beachten Sie unbedingt die Sicherheitsvorschriften des Modells.
Pon en acción la máquina, respetando los procedimientos de seguridad según el modelo.



4

After lifting the plexiglass protection, the plates separate and you can remove the disc. You can now prepare the topping or stack in piles.

NOTE - Before spreading the dough balls, we suggest avoiding using flour on them; it is advisable to use wheat durum semolina. The balance between heat, pressure and pressing time, using a perfectly leavened dough, will determine the quality of the product.

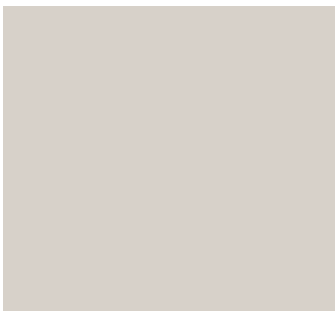
Please do not hesitate to contact us for advice or visit our showroom to try out our products for yourself.

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SIMPLE ~~STRECH~~ **350**

Cold press



PIZZA ARCH