



YOU CAN TRUST

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".

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



NON-SLIP ADJUSTABLE LEGS



COMES WITH 3 DISKS



ROTATING CONES

ILLUSTRATIVE PHOTO, ACTUAL PRODUCTS AND ACCESSORIES ARE SUBJECT TO CHANGE WITHOUT NOTICE



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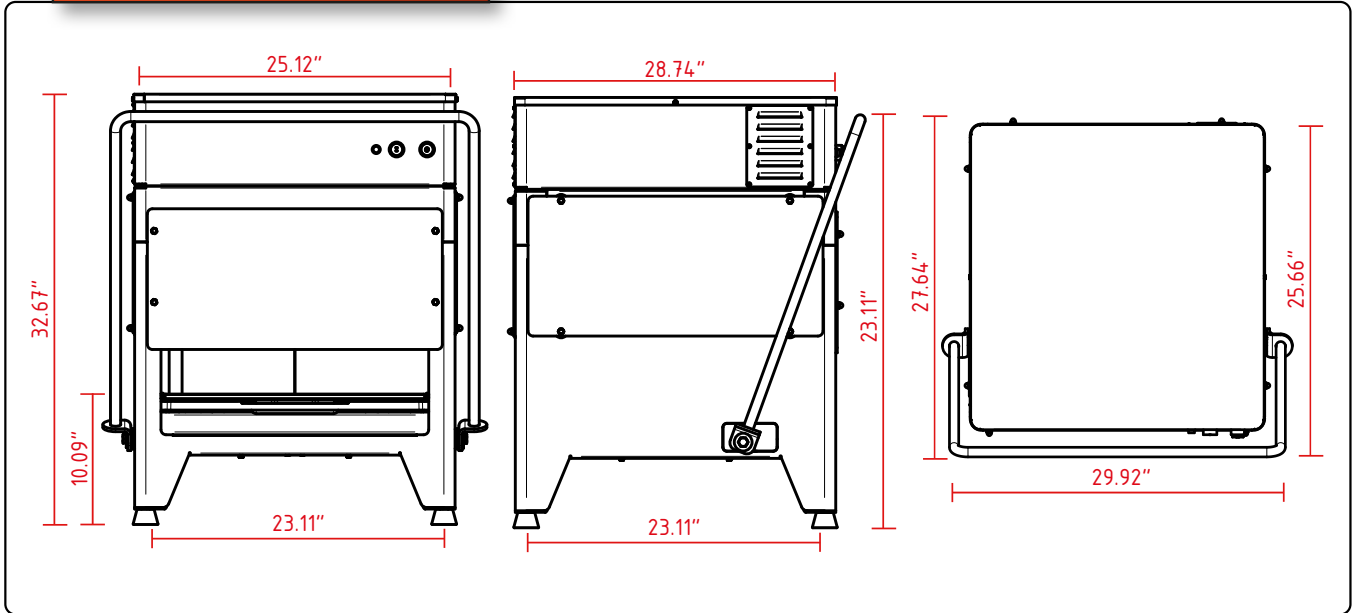
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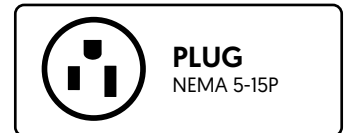
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DIMENSIONS



INCLUDES 3 PIZZA DISKS



ACTIVATING LEVER



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 32.67"	254 lb x 341 lb	20"	NEMA 5-15P



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