Project _____   Item Number _____   Quantity _____

SPZ40 / SPZ50

Pizza Spinner

SPZ40 / SPZ50

Pizza Spinner

Univex Corporation

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 then 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
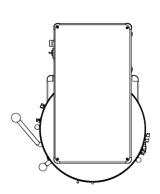- Additional SPZ50 19.69" (50cm) ring with felt

Univex Corporation
www.Univexcorp.com

3 Old Rockingham Rd
Salem, NH 03079
United States of America

INTL TEL: (800)258-6358
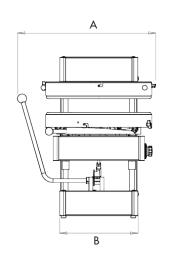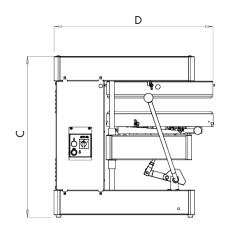TEL: (603)893-6191
INTL FAX: (800)356-5614
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Pizza Spinner   # SPZ40 / SPZ50

Line drawing is the SPZ50

	SPZ40	SPZ50
A	23" (58.42 cm)	28" (71.12 cm)
B	13" (33.02 cm)	16" (40.64cm)
C	30" (76.2cm)	33" (83.82cm)
D	25" (63.5 cm)	32" (8.28cm)

Controls: Stop and start push buttons, dual levers for intial 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