



Sprizza Pizza Spinner!

"The Only Non-Heated Pizza Spinner

On The Market Today!"

***The UNIVEX Sprizza Pizza Spinner will give you
hand tossed results out of a machine!***

***The patented micro-rolling system mimics the
effect of a hand tossed pie.***

***The Sprizza is made for extreme consistency, no
matter who is using the machine. The machine
will take your doughball from 0-85% of the way
completed with***

***uniform results. Due to the rolling system, you
will always have excess dough on the outer
edges, giving you a natural crust when baked!***

***No more hiring expensive pizza makers to get the
results you need!***

***No heat means no pre-baking your dough. Fresh
dough goes in the machine, fresh dough coming
out.***



***The Sprizza40 will make up to a
16" pie, while the Sprizza50 will
make up to a 20" pie. It's
important to note that the
Sprizza50 isn't preferred for
anything under 17".***

***It is recommended to start with
1oz of dough for every 1" of
stretch. The machine might
require more or less dough,
depending how your dough
stretches.***