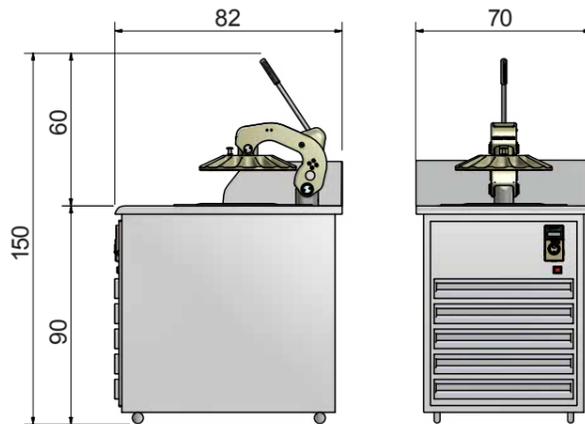


TOP VERSION

SIZE		
WIDTH	DEPTH	HEIGHT MAX
51 cm	58 cm	94 cm
CAPACITY		MAX PRODUCTIVITY
1 dough ball		180 pizza bases per hour
WEIGHT		
85 kg		

FORMING AREA SIZE	
ø 28 - 35 cm	
POWER CONNECTION	
230 Volts - 50/60 Hz	1 + N + PE
POWER CONSUMPTION	
350 W	

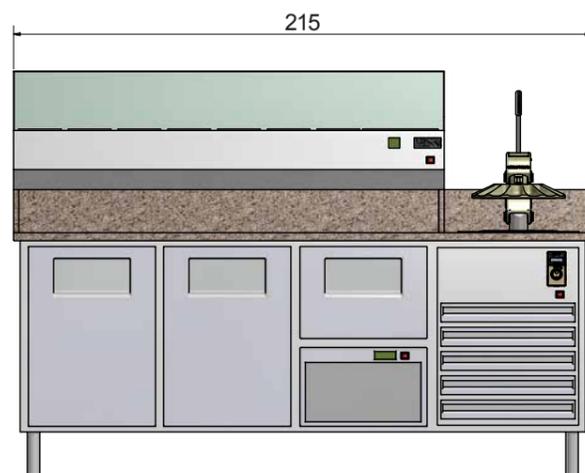
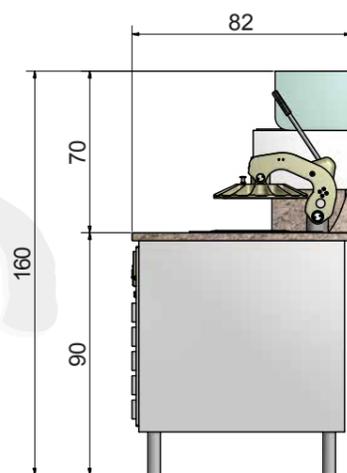


INTEGRATED IN STAINLESS STEEL CABINET

SIZE		
WIDTH	DEPTH	HEIGHT MAX
70 cm	82 cm	150 cm
CAPACITY		MAX PRODUCTIVITY
1 dough ball		180 pizza bases per hour
WEIGHT		
170 kg		

FORMING AREA SIZE	
ø 28 - 35 cm	
POWER CONNECTION	
230 Volts - 50/60 Hz	1 + N + PE
POWER CONSUMPTION	
350 W	

CABINET FEATURES
- 6 independent dough balls container drawers under Pizzarella



INTEGRATED IN PIZZA COUNTER

SIZE		
WIDTH	DEPTH	HEIGHT
215 cm	82 cm	160 cm
WEIGHT		
550 kg		
POWER CONNECTION		
2 x 230 V 50 Hz	2 x 1 + N + PE	
TOTAL ELECTRIC POWER		
780 W		

PIZZA COUNTER FEATURES
- Cooled stainless steel containers' storage, 160 cm wide, glass windows
- Double cooled dough ball containers storage
- 4 dough ball container large drawer
- 5 independent dough balls container drawers under Pizzarella



Pizzarella®

morelloforni.com

After years of research and development, Morello Forni is proud to present Pizzarella, the first and sole semi-automatic pizza former, capable of preparing a raw pizza base just like the hands of an expert pizza chef would. Pizzarella is a revolutionary machine that will not stress or mistreat the dough.

With its restless aid, rolling a pro-grade pizza base becomes "a piece of cake" for anybody to enjoy.

Pizzarella's main feature is the capability of spreading the dough ball just like professional pizza chefs, to make simple and immediate this process, mastered only after years of apprentice. Pizzarella works at room temperature on the ball, without squeezing or rolling it, nor heating it up, thusly preserving your dough's physical and organoleptic properties, just like the expert hand work of an Italian pizza chef do.



MORELLO FORNI s.a.s.

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Pizzarella®

Thanks to its manually operated upper platter, it transmits gently and uniformly a continuous series of pressure waves and rotating pulsations to the dough, through its special anti-stick membranes, to roll out the dough with an unsurpassed homogeneous way.

Pizzarella forms a base as thin as desired in its center, and a thicker outer crust, retaining precious gas micro-bubbles, that form during the leavening, inside the dough.

Pizzarella thusly allows obtaining the typical thick and empty crust on the outer rim, and a soft and aromatic pizza once cooked.

Pizzarella has two special membranes that do not fear the wet or adherence of any wet parts of the dough, being easy to clean and immediately ready for another use.

- ✓ All its parts in contact with the dough are made in food grade, easy to clean materials.
- ✓ Pizzarella is absolutely innovative, totally designed and manufactured in our factory, its operation system optimized after many years of research and development.
- ✓ Pizzarella is a Morello Forni patent, made of high precision mechanical structure, with a compact and nice design, built in aluminum-alloyed cast iron.
- ✓ Pizzarella is a registered brand for its use on a worldwide scale.
- ✓ Pizzarella respects the environmental respect and energy saving policy always featured in Morello Forni products.



USER ADVANTAGES

- No more dough parts sticking to the machine, slowing down production, like while using cold presses .
- No more burns on hands, like unfortunately happens when using hot dough pressing machines.

Pizzarella® rolls out the dough, needing just a light cover of common "00" fine grain flour on its membranes; the flour, though, will not be absorbed in the pizza base, thanks to the edgy structure of the flour particle.

Pizzarella in facts will retain on its membranes, touching the dough ball, a thin flour layer, thanks to a proprietary "induced polarization" effect.

Backlighted image of a Pizzarella rolled base



Backlighted image of a hand rolled base



Pizzarella® thanks to its control lever, mounted directly on a complex force amplification mechanism, allows its user to ergonomically act on the dough, helping the former to preserve its joints, on the long run, from work-induced diseases. Pressing and opening operations are servo-assisted, to avoid unnecessary fatigue for the operator.

Pizzarella is downright silent and economic, thanks to its automatic "Start&Stop" system, and has an average power consumption of 200 Watts per hour. Pizzarella can form up to 180 pizza bases per hour.

Pizzarella® can be easily adjusted by its user, and can be operated by anyone who's qualified for manual work, with the least effort and maximum efficiency.

• "Pizzarella Counter top version"

To be placed on an adequate support, side by side or on top of an already existing pizza counter, or on its dedicated and specially designed support; Pizzarella in counter top version is easy to add or install, never too big or bulky when compared to former generation pizza spinners.



• "Pizzarella integrated in stainless steel cabinet"

To offer customers, already in possession of a pizza counter, the advantages and ergonomics of Pizzarella flush with the worktop, Morello Forni offers a stainless steel cabinet, equipped with 6 neutral drawers for dough ball containers and wheels, so you can easily put it alongside the pizza counter.



• "Pizzarella integrated in pizza counter"

This innovative solution of insertion into a modern standard pizza counter, designed and manufactured by Morello Forni, speeds up, optimizes and makes simpler the preparation of a pizza base.

Pizzarella integrated in the pizza counter, as well as being insuperably inserted flush with the worktop, harmonizes and optimizes its effectiveness to the utmost, engaging in perfect synergy in the work cycle of the traditional pizzeria.

