



EASY 350

PRESSFORM EASY 350

Cold press

The new **EASY 350** cold pressform completes the professional **OEM** range of models dedicated to shaping pizza dough. Requested several times by the most demanding customers, who want **to reproduce faithfully, but automatically and quickly the heavy manual work**, the cold press avoids any “stress” to the dough, including temperature changes. **EASY 350** therefore represents the ideal solution for pizzerias, chains and accommodation facilities constantly looking for traditional and genuine products, but with economic and sustainable production needs. Compact in size, **EASY 350** was designed with materials selected for reliability and durability; simple and intuitive control panel that allows to fix the two main parameters (thickness and pressure time) to arrive to the set goal. The use of this machine, like other equipment belonging to our range, significantly reduces the risk of occupational diseases in the sector.



TECHNICAL FEATURES

- Max diameter: **350 mm**
- Power supply: **230/50/1**
- Total power: **1,2 kW**
- **LCD display**



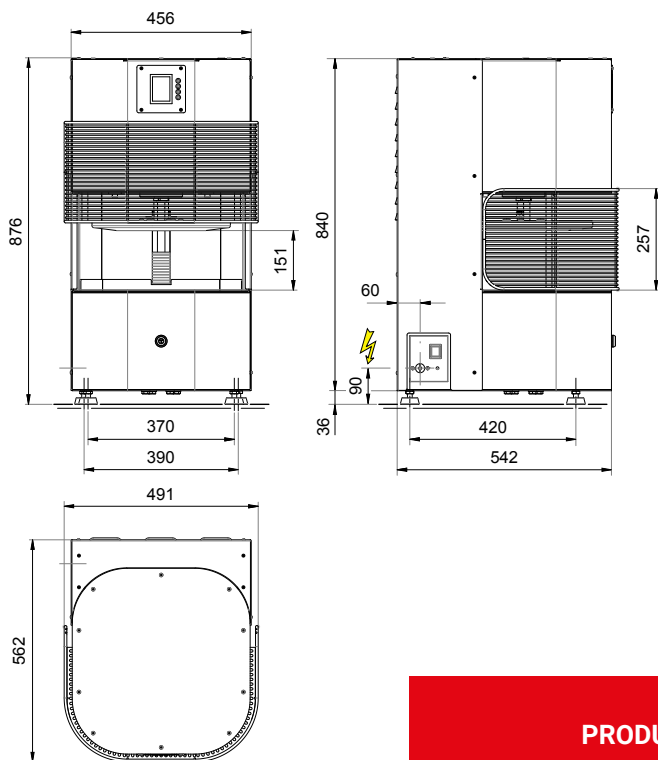
EASY 350

Mod.	Max Diameter	kW Max*	Supply**	Outside dim. (W x D x H)	Net weight
	∅ cm		Volt Hz Ph	cm	kg
EASY 350	35	1,2	230 50 1N	49 x 56,2 x 87,6	140

PORTION weight: 240 ÷ 350 g - HYDRATION: 45-75%

*Nominal power (maximum installed usable) - **Special voltages on request.

The data reported in this document are to be considered non-binding. OEM Ali Group S.r.l. reserves the right to make technical changes at any time.



PRODUCTIVITY: 1 Person 60-80/hour - 2 People 150/hour

*The values shown are average and indicative.



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