



Increase Your Quality with Old World Technology

INTRODUCING THE FULLY AUTOMATIC Heavy Duty Pizza Press

Features:

- UNI-SCHPI-350 Model: Pizza diameters up to 14"
- UNI-SCHPI-450 Model: Pizza diameters up to 18"
- Exclusive patented electronic temperature controlled plate that will not punish dough
- Produces perfectly round & formed pizza shells, as if it was rolled by hand
- Easy adjustable crust thickness
- Save labor and increase production
- Easy cleaning with no tools required
- Fully automatic system for high production
- CE Approved. Complies to UL standards
- 24/7 nationwide service

OPTIONS:

- 25" stainless steel undercounter dough storage cabinet
- Compact table top size fits in tight spaces



UNI-SCHPI-350

	UNI-SCHPI-350	UNI-SCHPI-450
Pizza Diameter	14"	18"
Plates Temperature	0-300° F	0-300° F
Display	Electronic	Electronic
Height	21"	24"
Dimensions	19" x 24" x 21" (W x L x H)	21" x 27" x 24" (W x L x H)
Weight	375 lbs.	425 lbs.
Power	220/60/3 Phase, 8 Amps	220/60/3 Phase , 12 Amps

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