

Marra's ManStretcher1020 manual pizza dough stretcher delivers truly artisanal pizza crusts, quickly and consistently. Its operating process provides identical results every time, with a high hourly throughput and easy operation.

ManStretcher1020 cold-works a wide variety of doughs without stressing them, all while keeping air inside the dough, preserving their structure and quality. The result is a perfectly shaped crust with a well-defined edge and a light, crispy texture. In addition to traditional pizza crusts, the ManStretcher 1020 is also capable of producing false crusts using alternative ingredients.

Built for performance, the ManStretcher1010 provides consistent and standardized pizza crust output quickly and consistently, helping you reduce operating costs without compromising on quality.

Standard Features

- Mimics human hand movements to create a well-defined crust without overheating or overworking the dough
- Keeps air inside the dough
- Physical start and stop buttons provide easy access to basic functions
- Operating indicator light
- Stainless steel exterior
- Plastic upper shell
- Stainless steel manual operating handle
- Includes 3 trays for stretching crusts in 6 different diameters (20" [500mm] maximum)
- Straightforward cleaning and maintenance
- 115V/60Hz/1 Ph electrical supply via attached cord with NEMA 5-15 plug

Capacity

Typical stretching time per crust	10 seconds
Maximum rotation speed	40 RPM
Hourly production capacity (max)	Up to 180 pizza crusts
Individual dough portion range	4.2-19.4 oz. (120-550g)
Stretched pizza crust diameter	10/12/14/16/18/20" (250/300/350/400/450/500mm) *
Acceptable dough hydration	Up to 58% *

* *It may be possible to successfully stretch pizza dough outside of these ranges. If required, please contact Marra Forni at inquiries@marraforni.com, or Pizza University at info@pizzauniversity.org, for assistance.*



Manual Dough Stretcher MANSTRETCHER1020

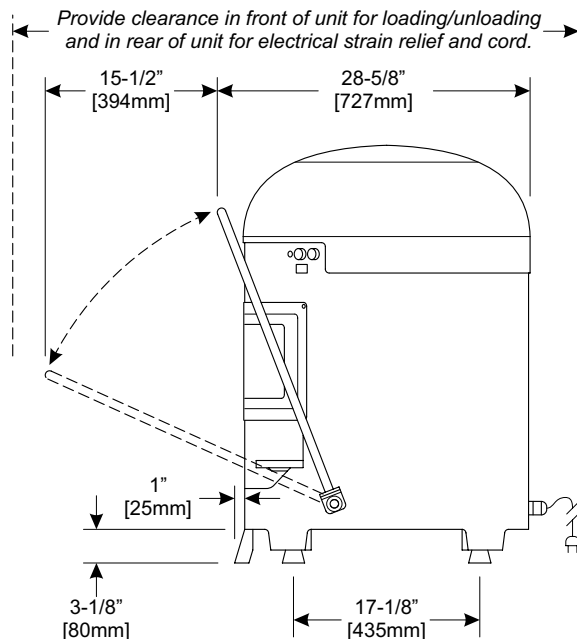
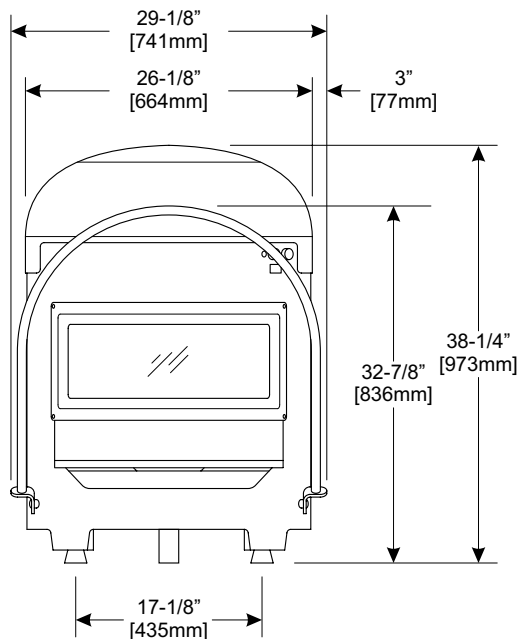
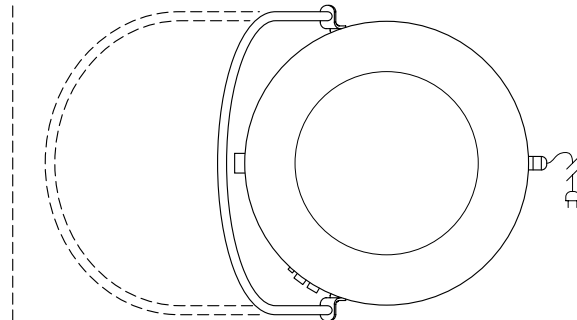


Electrical connection

115V/60Hz/1 Ph, 3.6 A, 0.37 kW, 0.5 HP.
Attached cord and NEMA 5-15P plug
supplied

Dimensional Information

- Exterior: (H x W x D): 38-1/4" x 29-1/8" x 28-5/8" (973 x 741 x 727mm)
- Shipping: (H x W x D): 46" x 38" x 40" (1168 x 965 x 1016mm)
- Weight: 300 lbs. (136 kg)
- Crated Weight: 350 lbs. (159 kg)



Specification

MANSTRETCHER1020 Item # _____

Unit will be a cULus-listed Marra Forni ManStretcher1020 manually-loaded and operated dough stretcher, intended for stretching pizza dough crusts and other approved food products.

Unit will be capable of stretching dough portions of 4.2-19.4 oz. (120-550g) of 10-20" diameter (250-500mm), at a maximum rotation speed of 40 RPM, with a typical stretching time of 10 seconds per crust, and a capacity of up to 180 crusts per hour.

Operating voltage will be 115V, 60Hz, 1Ph.

Unit will include physical start-stop buttons for access to basic operations, as well as an operating indicator light.

Unit will feature a removable dough stretching shelf and Teflon stretching plate for straightforward cleaning and maintenance.

Unit will feature a stainless steel manual operating handle.

Unit will be constructed with a stainless steel chassis and exterior, and a plastic upper shell.

Unit will be supplied with four bullet feet.

Unit will feature an attached cord and NEMA 5-15P plug.

All specifications are subject to change without notice, based on Marra Forni's commitment to ongoing product development and improvement measures. Ovens are designed only for the cooking of manufacturer-approved food products in commercial and institutional settings, and should not be used for any other purpose.