

MADE IN ITALY



Models:

LAM050U / LAM040



Standard Features

- Ideal for working doughs for pizza shops, bakeries and restaurants.
- Strong design, all structure made in Stainless steel.
- Dough thickness adjustment from .02" to 0.16" (0.5 to 4 mm)
- Cold working of the dough in order not to alter the characteristics of the dough



LAM050U



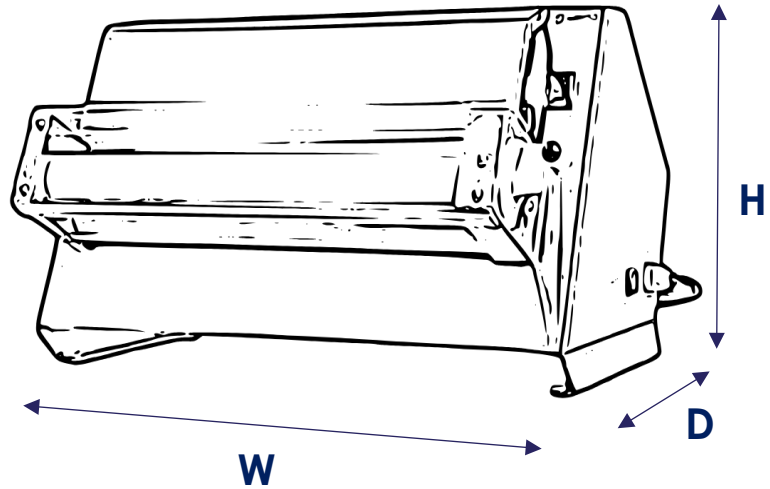
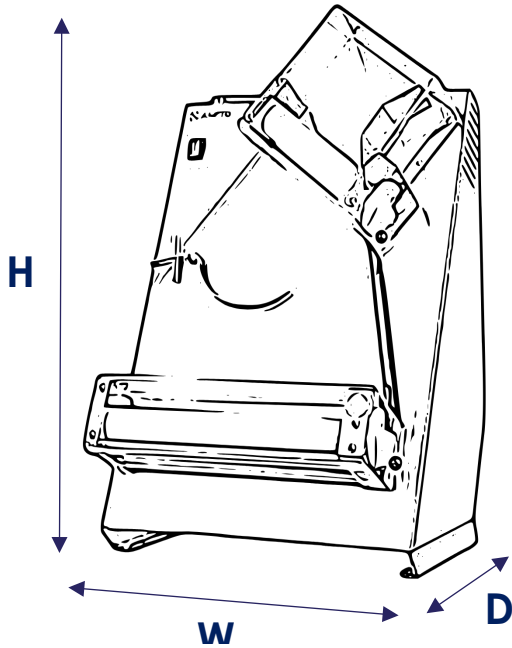
RRES160

Hands-free Pedal
(not included)



LAM040

1-year parts and labor warranty (US Only)



| SPECIFICATIONS | | |
|------------------------|--------------------------|--------------------------|
| | LAM040 | LAM050U |
| Motor Power (Hp) | 0.5 | 0.5 |
| Dough Weight | 7.5-24.69 oz (212-700 g) | 7.5-24.69 oz (212-700 g) |
| Pizza Diameter | 10.23" to 17.71" | 10.23" to 17.71" |
| Power Supply | 110V/60Hz/1ph | 110V/60Hz/1ph |
| Amps | 3 | 3 |
| Plug / Connection | Nema 5-15P | Nema 5-15P |
| External Dim. WxDxH | 21.65" x 14.37" x 29.52" | 25.65" x 13.97" x 13.97" |
| Weight (lbs) | 75 | 55 |



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.



Nema 5-20 125 VAC
2 Pole, 3 Wire
Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.