

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



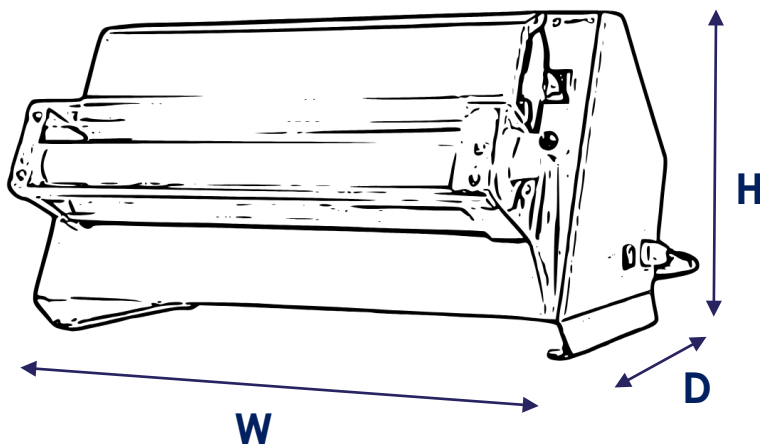
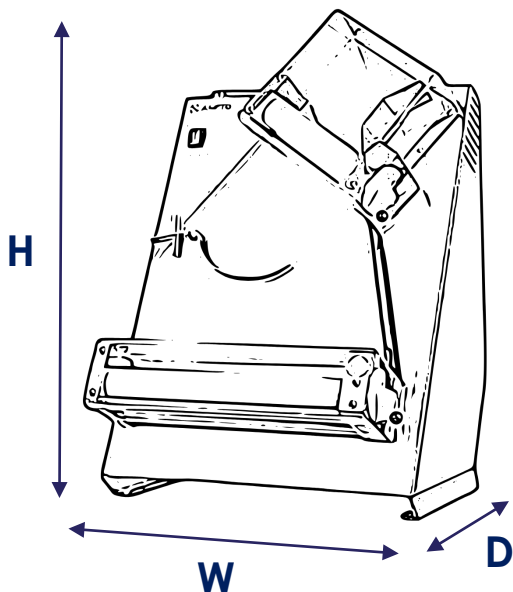
## RRES160

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.\*