



OP_42: SMART TABLETOP DOUGH STRETCHER

SERIES: FIERO DOUGH APPLIANCES



REFERENCE INVOICE #:

THE SMART PIZZAIOLO FOR NEXT GEN PIZZAMAKING

The OP_42 is an innovative commercial pizza dough stretching robot, designed and produced in Italy. It fully automates the stretching of pizza dough, with well defined crust and adjustable settings for a wide range of flours and pizza sizes. Simply slide open the door handle and place a pizza dough ball directly in the stretching chamber - after a 10-15 second cold-working process, the fully stretched pizza dough base is ready for sauce and toppings. The OP_42 is equipped with 2 ethernet ports for Industrial 4.0 systems, providing real-time monitoring and data collection to ensure consistency is maintained at all times and locations. For more information on this product, please visit www.fierogroup.com.



Designed for use on any tabletop or flat surface, stretch Neapolitan, Roman, New York, and many other styles of pizza.



One button touch operation ensures that anyone can easily stretch pizza dough in your establishment.



Operates with a wide range of flour types and sizes, as well as dough weights and spreading widths.

DOUGH SPECIFICATIONS

Hourly Dough
Production

200 pizzas/hr

Individual Dough
Portion Weight

2.5 - 25 Oz

DIMENSIONS

Weight	Width	Depth	Height
287 lbs	25.6"	29"	35.5"

ELECTRICAL REQUIREMENTS

Phase	Voltage	Current	Power
1 Phase	115 V / 60 Hz	6.25 A	750 W



Supplied with a standard NEMA 5-15P plug

DIMENSIONAL DRAWING



Manufactured under ISO 45001:2018
Occupational Health and Safety Management Certified System

1 year limited warranty on parts. See warranty document for details.

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Falamos Português)

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ANSI/UL 763, CSA-C22.2 No. 195, NSF-8
Commercial Food Preparing Machine -
Dough Opener



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REVISED SPRING 2023. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.

MADE IN ITALY