



## preparation equipment

FA spiral mixers  
FX RB RVE spiral mixers  
dough dividers and rounders  
hot presses







spiral mixers  
dough dividers and rounders  
hot presses





Mixing, rounding, rolling out the bases: the art of pizza does not just lie in the baking, but also and above all in the care and quality you invest in every stage of the preparation.

It is important to choose reliable aids that can simplify and facilitate the various stages of your work, helping you to enhance the taste and quality of your pizza.

We therefore offer you a fully comprehensive range of innovative pizza-preparation products. With our mixers, rounders and presses you can always count on reduced times, uniform processes and excellent results.

At the same time, we care about your health because our products allow you to work in comfort without stress or strain.

## a must for

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TRADITIONAL  
PIZZA HOUSES

ARTISAN PIZZA  
MANUFACTURING  
UNITS

MODERN FOOD  
OUTLETS

BY-THE-SLICE AND TAKEAWAY  
PIZZERIAS, PIZZA-CORNERS IN  
SHOPPING CENTRES, ETC.

# Your own working aid

We offer state-of-the-art equipment to help you through the various stages of preparation.



## **NO STRESS OR STRAIN**

Our equipment makes your work easier. It saves your time and effort and also protects your health as it avoids developing occupational diseases such as arthritis of the shoulder and carpal tunnel syndrome.

## **ROOM FOR YOUR CREATIVITY**

Our auxiliary equipment is the best aid for the art of pizza. Let the equipment do all the donkey work and devote your time and attention to creativity.

## **IMPROVED SPEED**

Efficient and reliable, our equipment speeds up every single process. You therefore save time and money.

## **LARGE QUANTITIES**

Our equipment can handle large amounts of dough and allows you to organise your work in the best possible way.

## **UNIFORM AND EXCELLENT RESULTS**

You can always rely on perfect results. Precise dough balls, pizza bases of uniform size and thickness.

## **HIGH QUALITY**

Whatever flour types, recipes and methods you use, with our products you will always achieve high quality levels.

## **SIMPLICITY AND SAFETY**

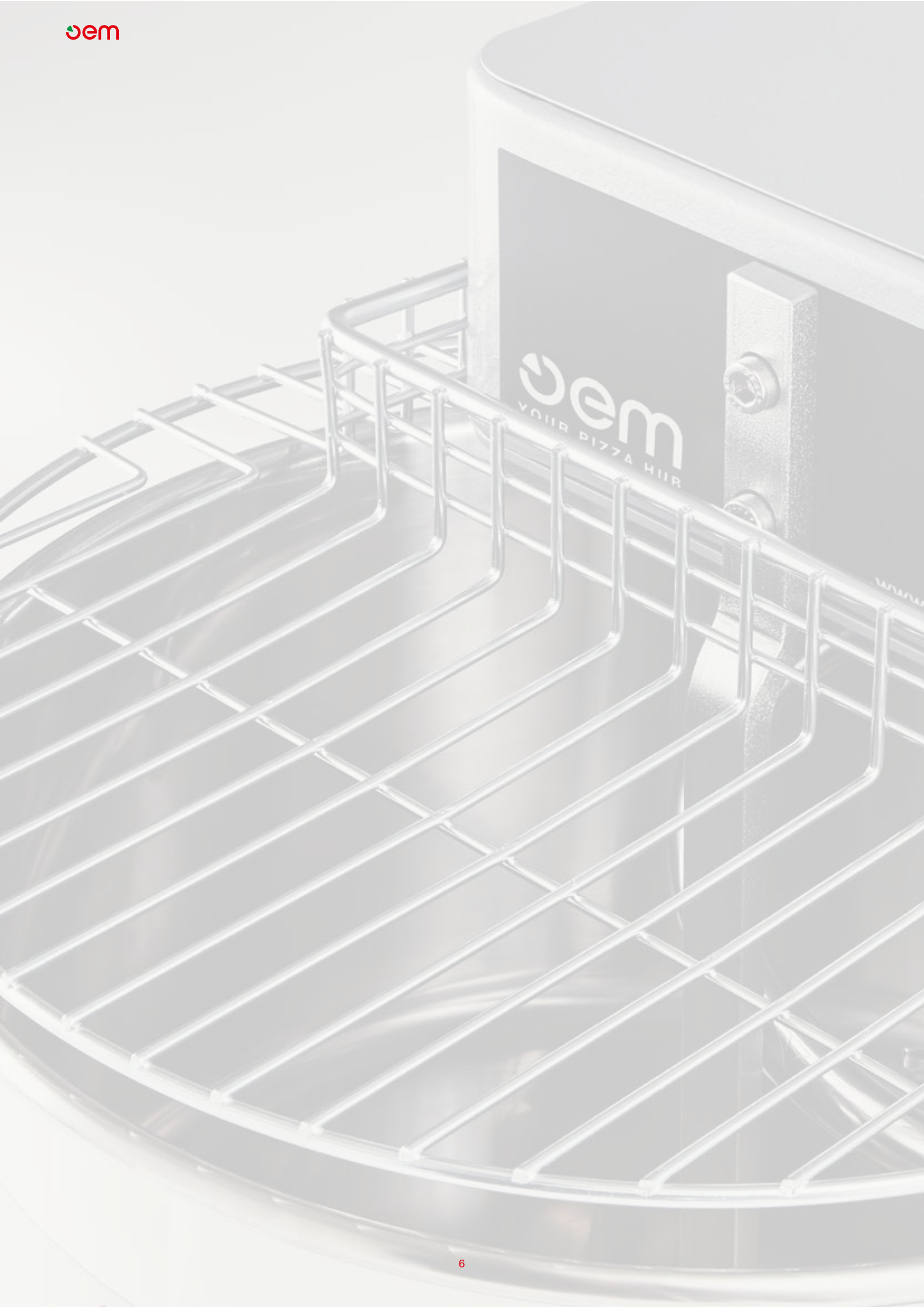
Using and cleaning requires just a few simple actions. You can work comfortably and carefreely because all of our equipment is fitted with the safety devices needed to provide full protection whilst you work.

## Make the most of our experience

We know a lot about your profession and can work at your side in order to enhance the quality of your pizzas. Tell us what type of pizza you intend to offer and, together, we can see how to get the most out of our equipment. Do not hesitate to ask for our advice: contact us or visit our showroom. We will find the right solution for you.









# Spiral mixers



# FA spiral mixers

## Simplicity in action

7 FIXED-HEAD MODELS: 18, 25, 38 KG

Practical range with an essential design.  
Quality-and price wise remarkable.  
Silver colour version with black panels.



### Why choose a fixed head mixer?

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#### A GREAT WORKER AT A GREAT PRICE

Over the same period,  
you can produce 6 times as much dough  
as you can by hand mixing.

#### CONSTANT TEMPERATURE

Each machine runs at low rpm to  
avoid overheating the dough  
(max. temperature 24 °C).

#### IDEAL OXYGEN LEVELS

It will produce a smooth dough  
according to your own recipe  
and proportions.

#### QUICK

Obtain the dough you want in just 15-20  
minutes.

#### STRETCHY DOUGH

The dough obtains the right consistency without  
sticking to the bowl.

#### REDUCED FOOTPRINT

It provides a space saving solution because it  
can be placed beneath worktops or ovens.  
By fitting castors, it can be moved wherever  
you want, ready for use at all times.



## FA spiral mixers

# Technical specifications

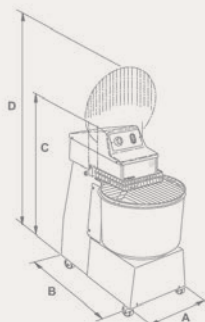


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- Painted steel frame.
  - Stainless-steel bowl.
  - Adjustable timer (up to 30 minutes).
  - Active and passive safety devices (micro switch fitted as standard outfit).
  - Machine body fully sealed for improved hygiene.
  - Transmission through oil-bathed gear motor.
  - Optimal RPM of the spiral arm and bowl for improved mixing without overheating the dough.
  - Thrust bearing to maintain an optimal distance between the spiral arm and bowl edge even at a full machine load.
  - Dough breaker pierce supplied as standard outfit.
  - 1 or 2 operating speeds.
  - 400 V 3-phase/neutral or 230 V single-phase power supply (only mod. 18 kg).
  - Optional castors (front ones with brakes).
  - An interesting feature: the special “open” bowl safety guard lets you add all the various ingredients with the mixer in operation, thus giving you full control over the dough at all times.
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External dimensions



\*The height we indicated (C-D) is intended with feet; with wheels the height increases by 6,5 cm.

Model	A	B	C*	D*
FA/181/M - OMFA181MS	38	64,5	65,5	95
FA/181/T - OMFA181S	38	64,5	65,5	95
FA/182/T - OMFA182S	38	64,5	65,5	95
FA/251/T - OMFA251S	42	77,5	73,8	102
FA/252/T - OMFA252S	42	77,5	73,8	102
FA/381/T - OMFA381S	47,6	80,5	73,8	104
FA/382/T - OMFA382S	47,6	80,5	73,8	104

## FA spiral mixers

# Models

### A GUIDE TO OUTPUT

The table shows the number of dough balls obtainable according to the weight (in gr.) of the pizza to be made and to the model of the used mixer.

Model	∅ 30 cm 200 gr	∅ 35 cm 250 gr	∅ 45 cm 650 gr	□ 60x40 cm 1200 gr
<b>18 kg</b>	90	72	27	15
<b>25 kg</b>	125	100	38	20
<b>38 kg</b>	190	152	58	31

*Values quoted are average and approximate only / ∅ diameter / □ sheet*



**The ideal model for your workload**

Tell us what you need, we will recommend the right product to optimize your operations.

## 18 kg

9 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OMFA181MS	0,75 230 1N 50	18 - 23	1	12 - 69	36	38 x 64,5 x 65,5	69 / 76	74 x 44 x 81 0,263
OMFA181S	0,75 400 3N 50	18 - 23	1	12 - 69	36	38 x 64,5 x 65,5	69 / 76	74 x 44 x 81 0,263
OMFA182S	0,37-0,55 400 3N 503N 50	18 - 23	2	8 - 46 12 - 71	36	38 x 64,5 x 65,5	69 / 76	74 x 44 x 81 0,263

## 25 kg

13 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OMFA251S	1,1 400 3N 50	25 - 32	1	12 - 80	40	42 x 77,5 x 73,8	110 - 118	55 x 88 x 88 0,425
OMFA252S	0,75-1,1 400 3N 50	25 - 32	2	8 - 53 12 - 82	40	42 x 77,5 x 73,8	110 - 118	55 x 88 x 88 0,425

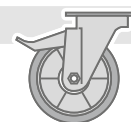
## 38 kg

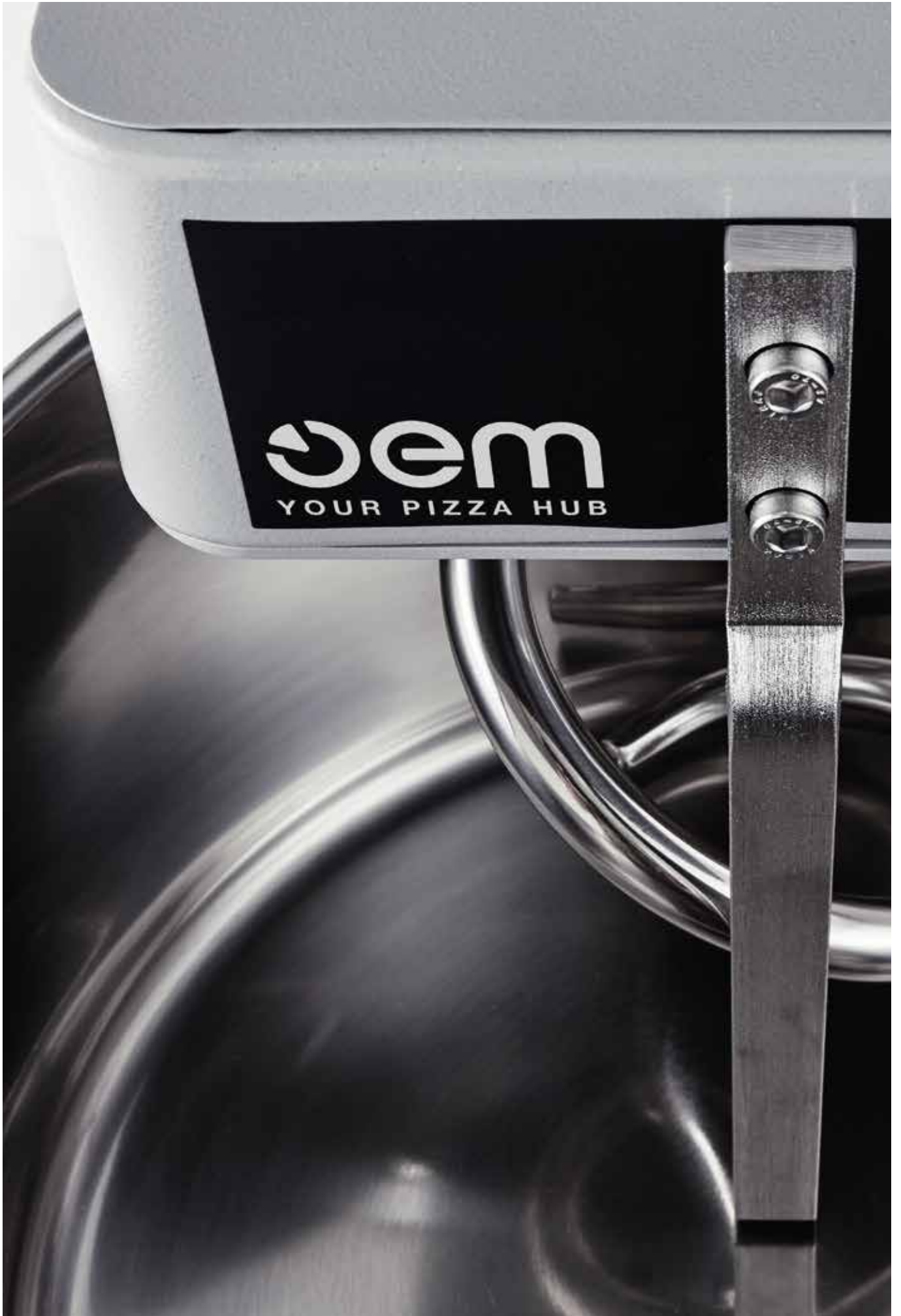
22 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OMFA381S	1,1 400 3N 50	38 - 41	1	12 - 80	45,2	47,6 x 80,5 x 73,8	112 - 120	55 x 88 x 88 0,425
OMFA382S	0,75-1,1 400 3N 50	38 - 41	2	8 - 53 12 - 82	45,2	47,6 x 80,5 x 73,8	112 - 120	55 x 88 x 88 0,425

## Optional

COD	
OMAC215R0	Set of 4 wheels (2 with brakes)







# Spiral mixers

## FX - RB - RVE range

### Reliable, hard-working assistants

**9 MODELS WITH CAPACITY RANGING FROM 20 TO 60 KG**

Extremely powerful and sturdy, these mixers feature a modern design and are the reliable right partner for your work. The blend of eye-catching and functional features meets all current safety regulations.

**FX**  
fixed head: 60 kg

**RB**  
tilting head:  
30, 40 kg

**RVE**  
tilting head and  
removable bowl:  
20 kg



### Why choose the FX, RB, RVE range?

#### **FACILITATE YOUR TASK**

Produce large amounts of dough without effort.

#### **CONSTANT TEMPERATURE**

The machine will not overheat and the dough is at the right temperature for fermentation and leavening.

#### **IDEAL OXYGEN LEVELS**

You obtain a really smooth dough whatever flour type and quantities you have chosen.

#### **STRETCHY DOUGH**

You can obtain a silky and smooth dough every time, whatever your recipe and method.

#### **GREATER CONVENIENCE WITH THE TILTING HEAD**

The tilting head offers an improved dough control. Work and remove dough quickly and easily by lifting the head.

#### **EXTREMELY HANDY WITH REMOVABLE BOWL**

The removable bowl allows you to store the dough inside without moving it and also allows you to have several bowls to work which at the same time.

#### **QUICK**

The dough you want in just 15-20 minutes.

## Spiral mixers - FX - RB - RVE range

# Technical specifications



Mod. RVE/202/T

- Painted steel frame.
- Stainless-steel bowl.
- Adjustable timer (up to 30 minutes).
- Active and passive safety devices (micro switch fitted as standard outfit).
- Chain tensioner for correct mechanical operation (except 20 kg model).
- Machine body fully sealed for improved hygiene.
- 1 or 2 operating speeds (according to the model).
- Pneumatic telescopic arm on tilting-head models.
- Dough breaker piece supplied as standard outfit (30 - 40 - 60 kg models).
- 20 kg model also available in version with removable bowl.
- 400 V 3-phase/neutral power supply available for all models - 230 V single-phase (20 kg model only).
- Optional castors (front ones with brakes).
- The 2 speed-versions help you prepare a smoother dough in less time.
- An interesting feature: the special “open” bowl safety guard lets you add all the various ingredients with the mixer in operation, thus giving you full control over the dough at all times.

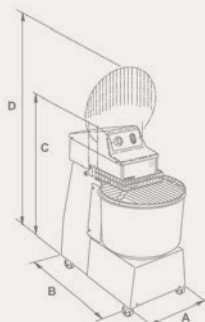
**CURIOUS  
FACT**

Did you know that you can also use these machines for other types of dough?  
For example, using the appropriate quantities, you can prepare an egg-based  
dough.



Mod. FX/602/T

External dimensions



\* The height we indicated (C-D) is intended with  
feet; with wheels the height increases by 6,5 cm.

Model	A	B	C*	D*
FX/601/T - OM06380..	58,8	98,6	109	141
FX/602/T - OM06382..	58,8	98,6	109	141
RVE/201/M - OM06261..	38,6	66,3	81	102
RVE/201/T - OM06260..	38,6	66,3	81	102
RVE/202/T - OM06259..	38,6	66,3	81	102
RB/301/T - OM06308..	43	78	88	126
RB/302/T - OM06307..	73	78	88	126
RB/401/T - OM06366..	48	80,6	88	116
RB/402/T - OM06367..	48	80,6	88	116

## Spiral mixers - FX - RB - RVE range

# Models

### A GUIDE TO OUTPUT

The following table shows the number of dough balls obtainable according to the weight (in gr) of the pizza to be made and to the model of the used mixer.

Model	ø 30 cm 200 gr	ø 35 cm 250 gr	ø 45 cm 650 gr	□ 60x40 cm 1200 gr
<b>20 kg RVE</b>	100	80	30	16
<b>30 kg RB</b>	150	120	46	25
<b>40 kg RB</b>	200	160	61	33
<b>60 kg FX</b>	300	240	92	50

Values quoted are average and approximate only / Ø diameter / □ sheet



### The right model for your own needs

Oem offers you many different models. We can help you choose the right one fully tailored to suit your requirements and working practices.



## FX 60 kg

35 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06380..	1,87 - 2,6 400 3N 50	60 - 83	1	10,5 / 56	55	58,5 x 98,6 x 109	202 / 218	106 x 63 x 122 0,814
OM06382..	1,87 - 2,6 400 3N 50	60 - 83	2	1a - 9,5 / 51 2a - 14 / 75	55	58,5 x 98,6 x 109	202 / 218	106 x 63 x 122 0,814

## RB 30 kg

17 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06308..	1,1 400 3N 50	30 - 37	1	11 / 85	40	43 x 78 x 88	132 / 142	88 x 55 x 103 0,498
OM06307	0,75 - 1,1 400 3N 50	30 - 37	2	1a - 10,5 / 83 2a - 15 / 120	40	43 x 78 x 88	132 / 142	88 x 55 x 103 0,498

## RB 40 kg

23 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06366	1,1 400 3N 50	40 - 47	1	13 / 85	45	48 x 80,6 x 88	135 / 145	86 x 53 x 103 0,469
OM06367..	0,75 - 1,1 400 3N 50	40 - 47	2	1a - 12,5 / 83 2a - 18 / 120	45	48 x 80,6 x 88	135 / 145	86 x 53 x 103 0,469

## RVE 20 kg

12 kg Average quantity of flour to be used for each dough cycle

	kW/Std - Max	CAPACITY BOWL	SPEED No.	rpm Bowl/Spiral	Diameter Bowl Ø	EXTERIOR DMS.	NET WEIGHT/ GROSS WEIGHT	PACKAGING
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x D x H	kg	cm L x D x H / m3
OM06261..	0,6 230 1N 50	20 - 26	1	13 / 75	45,2	38,6 x 66,3 x 81	88 / 97	88 x 55 x 103 0,498
OM06260..	0,75 400 3N 50	20 - 26	1	13 / 75	45,2	38,6 x 66,3 x 81	88 / 97	88 x 55 x 103 0,498
OM06259..	0,45 / 0,56 400 3N 50	20 - 26	2	1a - 12,5 / 71,5 2a - 18 / 105	45,2	38,6 x 66,3 x 81	88 / 97	88 x 55 x 103 0,498

### Optional

COD

OMAC210R0 (60 kg)

Set of 4 wheels (2 with brakes)

OMAC215R0

Set of 4 wheels (2 with brakes)



## Spiral mixers

# How do our mixers work?

## The perfect dough in 5 steps.

# 1

Pour 50% of the flour into the mixer.

# 2

Add the yeast previously dissolved in a little water (5%) at approx. 38 °C.

# 3

Pour the remaining 95% water at a temperature of 10-15 °C, assuming a room temperature of approx. 20 °C (reduce by 3-4 °C for higher room temperatures).

# 4

After mixing for 3-4 minutes, add salt, the remaining 50% flour and the extra virgin olive oil.

# 5

Remove the dough from the bowl, place it on a worktop and cover with a damp cloth. The temperature of the dough should not exceed 24 °C.

### NOTE

This is just an example. Then you can use our mixers as you wish accordingly to your own ingredients, recipes and secrets.









# Dough dividers and rounders





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YOUR PIZZA HUB

[www.oemali.com](http://www.oemali.com)

[www.oemali.com](http://www.oemali.com)

# Dough dividers and rounders

## Top quality results

**BM2 DOUGH DIVIDER**  
**BM2AS DOUGH DIVIDER + ROUNDER**  
**AST COUNTERTOP DOUGH ROUNDER**

Reliable assistants to prepare the dough balls for your pizzas. These sturdy, functional machines ensure excellent performances, accelerating the pizza-making process and guaranteeing perfect results every time.



## Why choose Oem dough dividers and rounders?

### PRODUCTION OF DOUGH BALLS OF DIFFERENT SIZES

From 50 up to 300 g (using the special extrusion cones to divide into balls and complementary rounding cups).

### ROUND, SMOOTH COMPACT DOUGH BALLS

Uniform size, compact shape, airtight.

### NO WASTE

High scaling accuracy (tolerance +/- 5%). This means you can retrieve all scraps and mix again.

### EXTREMELY USER FRIENDLY

After setting the machine it operates automatically according to your specifications without the need for further intervention.

### HEALTH FRIENDLY

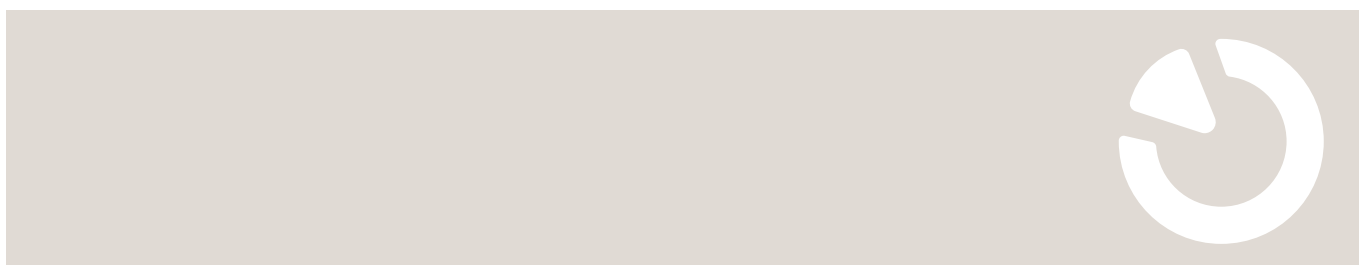
Their use will prevent you from developing occupational diseases such as arthritis of the shoulder and carpal tunnel syndrome.

### REDUCED FOOTPRINT

Compact and space saving, you can put them in any premises from the traditional pizzeria to artisan or industrial manufacturing units.

### EASY CLEANING

Made 100% of stainless steel, the inside of the machine can be easily cleaned with a damp sponge, whilst the accessories, such as the spiral and blade are fully removable and dish-washable. The aluminium cones can be hand-washed, whilst cups and disks should be wiped with a damp cloth. To speed up this operation we recommend cleaning the machine straight after use.





## Dough dividers and rounders

# Models



### BM2AS dough divider + rounder

Two functions in a single model: BM2AS automatically divides the pizza dough into portions and rounds them into balls. You can introduce up to 30-32 kg of dough and obtain perfectly round balls with high weight accuracy. Its very high output allows you to schedule your tasks: making daily batches of dough is not necessary and you can refrigerate balls for the fermentation and leavening processes.

### BM2 dough divider

You can load up to 30-32 kg of dough and set the weight of the ball (from 50 to 300 g) by choosing the appropriate cone. The hourly output is very high: up to 1200 x 50 g pieces per hour. It is also very useful for dividing the dough to make flatbread wraps.

## Dough dividers and rounders

# Models



cone



front view cup



rear view cup



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### AST countertop dough rounder

Rounds off the pieces of dough according to the required weight (from 50 to 300 g), guaranteeing a round, compact ball. Small and compact, it can be placed anywhere and is very user friendly: our rounder greatly aids your work as you can enter a piece of dough every 3 seconds!

### Cones and cups

You can purchase cones and cups of various sizes according to the required weight of your dough ball.



# Dough dividers / Rounders

	EXTERIOR DIMENSIONS	TANK CAPACITY	kW/Max - Volt	NET WEIGHT
COD	cm L x D x H	kg		kg
<b>BM/2+AS</b> (OMBM2AS)	76,5 x 76,5 x 145	30	0,92 • 400-3N	203
<b>BM/2+NT</b> (OMBM2NT)	47,5 x 76,5 x 74	30	0,55 • 400-3N	101
<b>AS/T</b> (OM00972..)	57 x 61 x 50	-	0,37 • 400-3N	76

## Cones for BM/2 - BM/2/AS

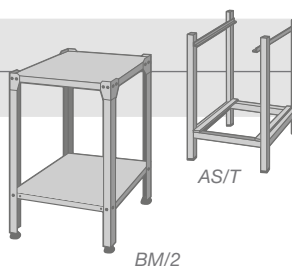
	CONE DIAMETER	DOUGH WEIGHT
COD	cm	gr
AH027RO	Ø 3,5	50/70
AH021RO	Ø 4,0	60/100
AH022RO	Ø 4,5	90/130
AH023RO	Ø 5,0	120/160
AH024RO	Ø 5,5	150/190
AH025RO	Ø 6,0	180/220
AH026RO	Ø 6,5	210/250
AH044RO	Ø 7,0	240/300

## Cups for AS/T - BM/2/AS

	DOUGH WEIGHT
COD	gr
KA024RO	50/70
KA025RO	60/100
KA026RO	90/130
KA027RO	120/160
KA029RO	150/190
KA028RO	180/220

## Painted iron stand

mod.	COD	EXTERIOR DIM.
		cm L x D x H
BM/2	OMSU440...	40 x 60 x 60
AS/T	OMSU441...	53 x 57 x 85



## Optional

COD	
OMAC210R0	Set of 4 wheels (2 with brakes)





## Dough dividers and rounders

### How do they work?

### Divide and round in 4 steps.

# 1

Select and position the cone corresponding to the required weight (in gr).

# 2

Load the dough into the machine hopper (approx. 30 kg of unleavened dough).

# 3

Begin dividing.

# 4a

When using the BM2AS model, the cut pieces are conveyed to a spiral cup in order to be rounded.

# 4b

When using the AST model, after selecting and positioning the cup corresponding to the weight of the ball, load the lumps of dough into the top opening and the rounded ball will appear ready to be collected.

If necessary, repeat the final step in order to obtain the required roundness.

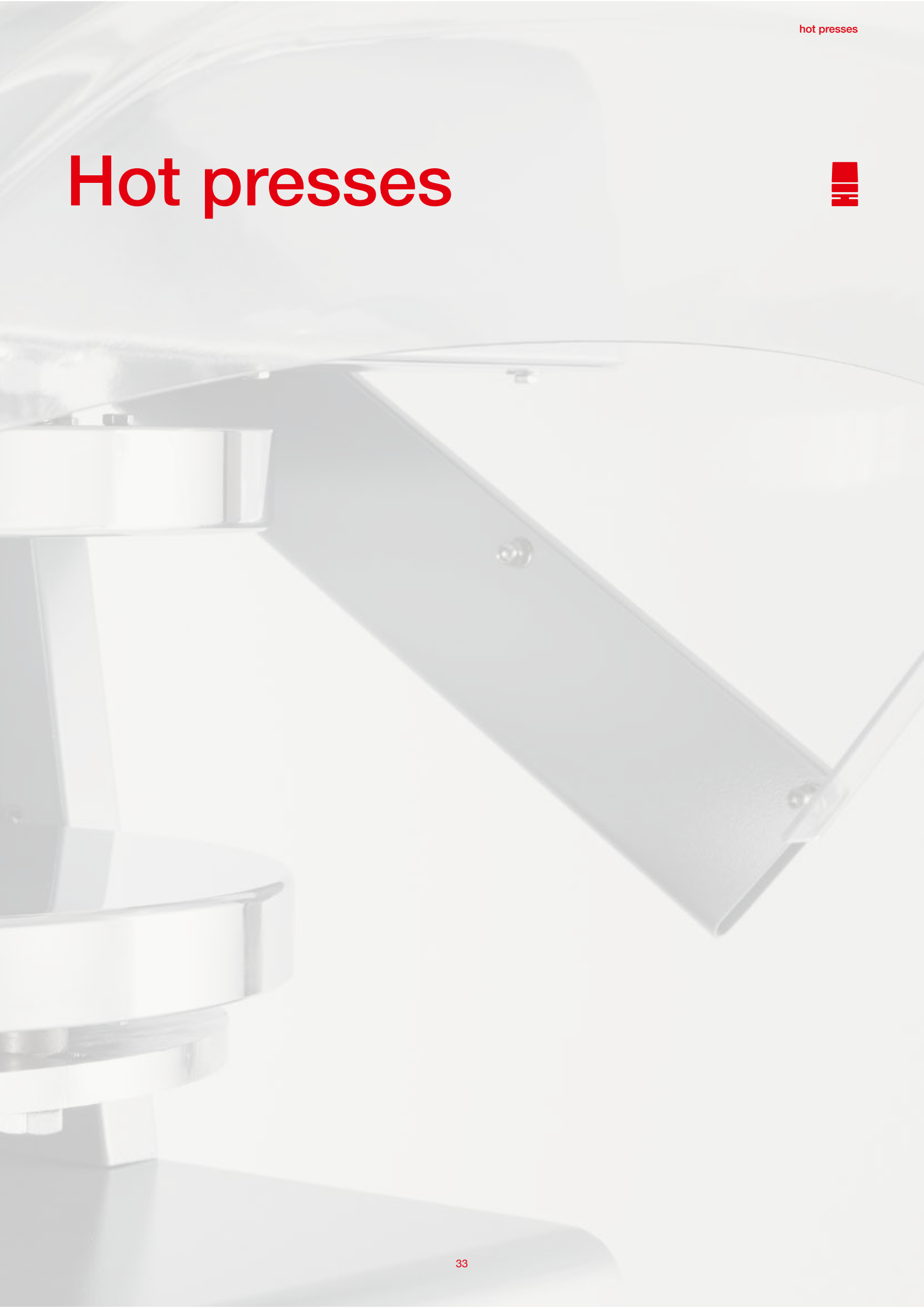
#### IMPORTANT

Dividers and rounders will not work dough already leavened at room temperature or in the refrigerator.





# Hot presses



**dem**  
YOUR PIZZA HUB





# Hot presses

## Less effort, higher precision

PRESSFORM: 350, 500

PRESSFORM PROFESSIONAL: 33, 45

Rolling a pizza base by hand requires considerable time, effort and a great deal of experience. Oem simplifies this stage with its hot presses that shape the pizza dough in a quick and uniform manner. These powerful, user-friendly hot presses save you the effort of rolling out the dough giving you more time to concentrate on topping and baking.



### Why choose Oem presses?

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#### HIGH SPEED

A base every 3 seconds.

#### VERY HIGH OUTPUT

250 pizza bases per hour (including downtime).

#### UNIFORM RESULTS

The high quality bases are standard sized. You can stack them before topping without worrying about sticking.

#### DISCS OF VARIOUS DIAMETERS AND THICKNESSES

You can adjust the diameter of the disc (range 33 to 50 cm). A knob lets you adjust the thickness of the base.

#### PIZZA WITH OR WITHOUT A RAISED EDGE

The flared upper plate will give your pizza a raised edge; alternatively, the completely smooth plate forms a totally flat disc.

#### FASTER BAKING TIMES

Hot presses do not prebake the dough, however they do remove moisture so baking in the oven is much quicker.

## Hot presses

# Models



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### Pressform range

This safe and reliable machine has passed a laboratory test of 350,000 cycles.

**PRESSFORM 350**  
**FOR DISCS OF DIAMETER 35 CM**

**PRESSFORM 500**  
**FOR DISCS OF DIAMETER 45 OR 50 CM**

### Pressform Professional range

The Pressform Professional range delivers an even greater high-tech performance, using a recirculating ball bearing for smooth, powerful operation and thicker plates that offer improved heat retention. This can rightly be considered a heavy-duty appliance having actually completed 1,100,000 test cycles. A true record!

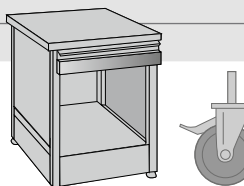
**PRESSFORM PROFESSIONAL 33**  
**FOR DISCS OF DIAMETER 33 CM**

**PRESSFORM PROFESSIONAL 45**  
**FOR DISCS OF DIAMETER 45 CM**

## Pressform range

	Version with 2 mm flare upper plate	Version with smooth upper plate	EXTERIOR DIMENSIONS	MAX Diameter	kW/Max	Max Temp.	NET WEIGHT
model	COD	COD	cm L x D x H	Ø cm	Volts	°C	kg
PF/350	OM05616...	OM05617...	52 x 58 x 78	Ø 35 cm	3,97 • 400~3N	180 °C	172
PF/500	OM05764...	OM05765...	55 x 70 x 81	Ø 45 cm	7,95 • 400~3N	180 °C	212
PF/500	OM05760...	OM05762...	55 x 70 x 81	Ø 50 cm	7,95 • 400~3N	180 °C	225

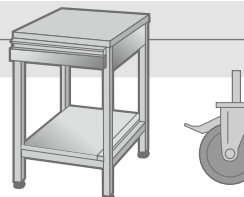
Optional for Mod. PF/350 - PF/500		EXTERIOR DIM.
	COD	cm L x D x H
Painted iron stand + S/S drawer	OMSU452..	60 x 70 x 77
Set of 4 wheels	OM54.00110	-



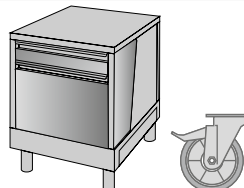
## Pressform Professional range

	Version with 2 mm flare upper plate	Version with smooth upper plate	EXTERIOR DIMENSIONS	MAX Diameter	kW/Max	Max Temp.	NET WEIGHT
model	COD	COD	cm L x D x H	Ø cm	Volts	°C	kg
PF/33/MT	OM00884..	OM00885..	41 x 55 x 78	Ø 33 cm	3,25 • 400~3N	180 °C	119
PF/45/MTE	OM01513..	OM01515..	60 x 85 x 90	Ø 45 cm	6,55 • 400~3N	180 °C	240

Optional for Mod. PF/33/MT		EXTERIOR DIM.
	COD	cm L x D x H
Painted iron stand + S/S drawer	OMSU442..	56 x 68 x 83
Set of 4 wheels	OMAC210R0	-



Optional for Mod. PF/45/MTE		EXTERIOR DIM.
	COD	cm L x D x H
Painted iron stand + S/S drawer	OMSU452..	60 x 70 x 77
Painted iron stand + S/S Chest of Drawers	OMSU453..	60 x 70 x 77
Set of 4 wheels	OM54.00110	-



## Hot presses

### Your pizza base in 4 steps.

# 1

Specify the characteristics of your base using the timer and thickness gauge.

# 2

Place the dough ball in the middle of the plate.

# 3

Switch on the machine making sure you follow the safety procedures for the model in use. The plexiglass protection is lowered and the plates flatten the ball, creating a disc of the required diameter and thickness.

# 4

After lifting the plexiglass protection, the plates separate and you can remove the disc. You can now prepare the topping or stack in piles.

#### NOTE

Before spreading the dough balls, we suggest avoiding using flour on them; it is advisable to use wheat durum semolina. The balance between heat, pressure and pressing time, using a perfectly leavened dough, will determine the quality of the product.









# What about baking? Find your oven in 3 steps

1

Choose your energy supply and required production.

STATIC  
ELECTRIC  
DECK OVENS

STATIC  
GAS  
DECK OVENS

TUNNEL OVENS  
STATIC ELECTRIC, FAN-FORCED  
ELECTRIC AND FAN-FORCED GAS

2

Browse the complete range and choose according to the type of pizza you want to bake and to your available space.

3

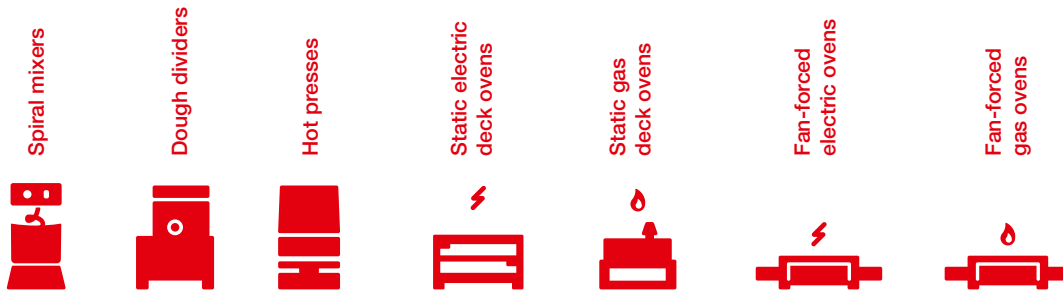
Please do not hesitate to contact us for advice or visit our showroom to try out yourself our ovens.

+39 0376 910511    [info@oemali.com](mailto:info@oemali.com)

### WOULD YOU LIKE MORE INFORMATION?

Request our oven catalogues or visit our website [www.oemali.com](http://www.oemali.com)





## Pizza Hub

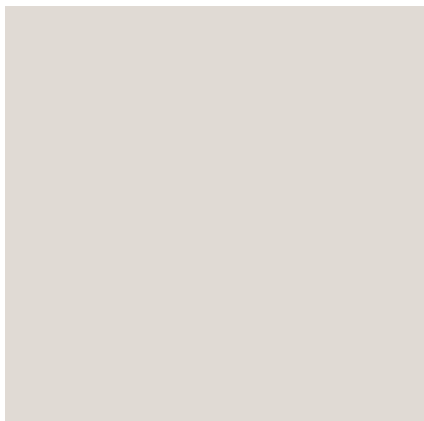
From mixing to baking  
an all-round art



**Need a helping hand in your pizzeria?**  
**We offer a complete range of products that can help you throughout the entire process.**

All of our products are designed to facilitate your work, allowing you to concentrate your talent on the art of making pizza.





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