



preparation equipment

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





spiral mixers
dough dividers and rounders
hot presses



YOUR PIZZA HUB

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

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.

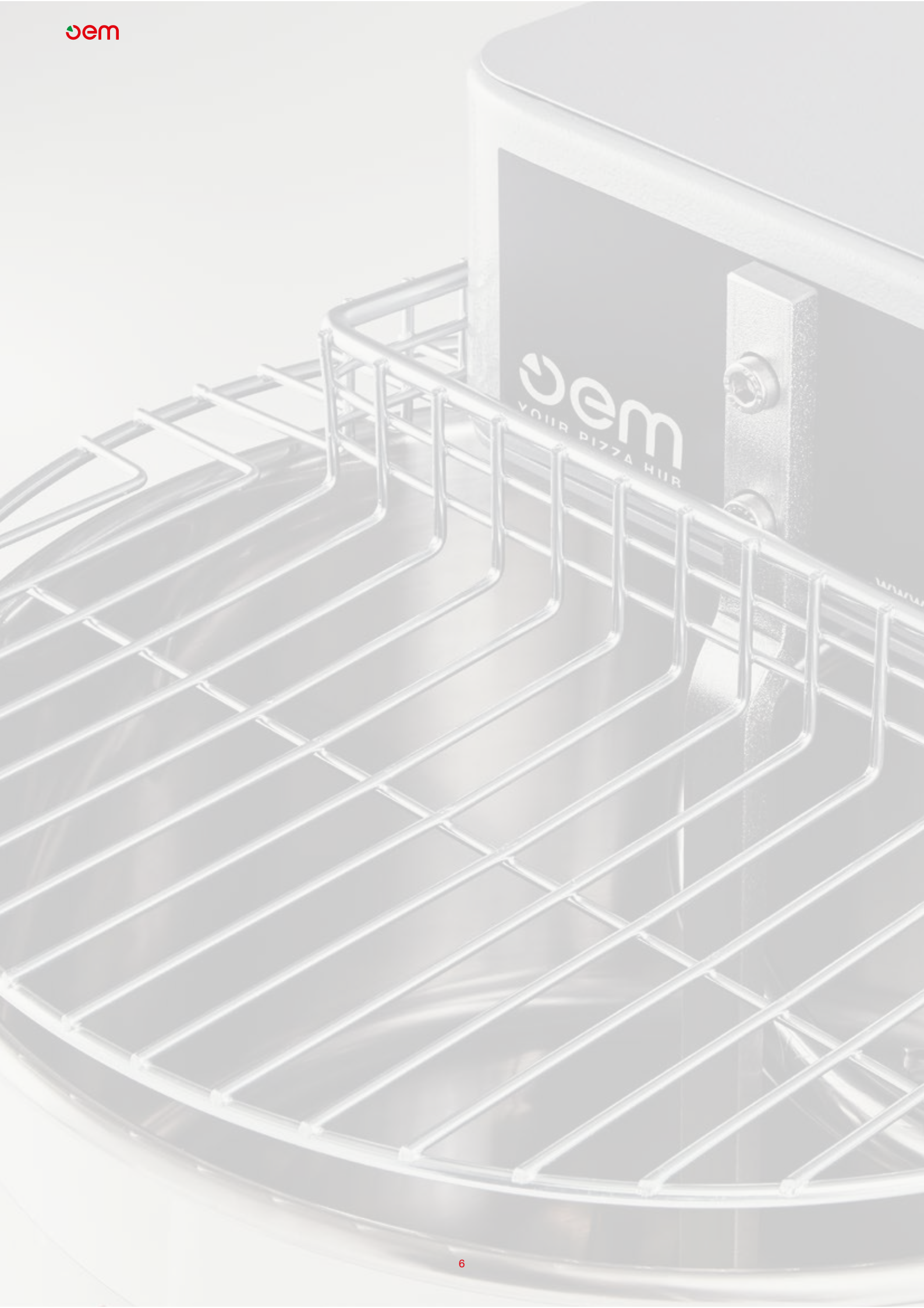
SIMPLICITY AND SAFETY

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?

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

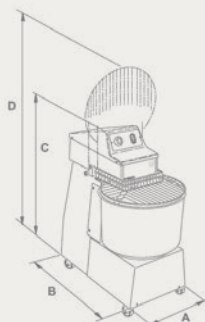
Technical specifications



-
- 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.
-



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 | ø 30 cm 200 gr | ø 35 cm 250 gr | ø 45 cm 650 gr | □ 60x40 cm 1200 gr |
|--------------|-------------------|-------------------|-------------------|-----------------------|
| 18 kg | 90 | 72 | 27 | 15 |
| 25 kg | 125 | 100 | 38 | 20 |
| 38 kg | 190 | 152 | 58 | 31 |

Values quoted are average and approximate only / Ø 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

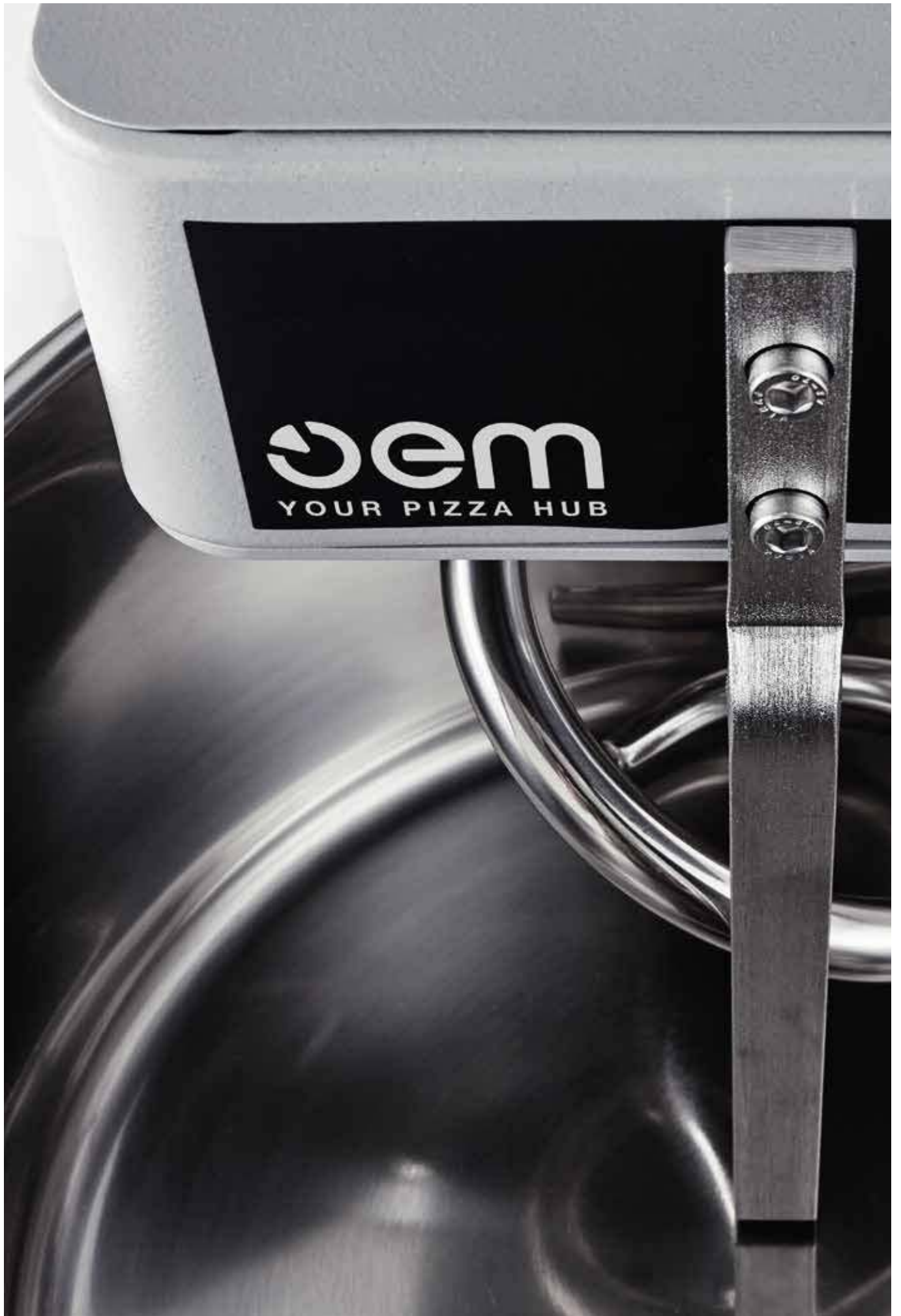
22 kg Average quantity of flour to be used for each dough cycle

| | 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.
-

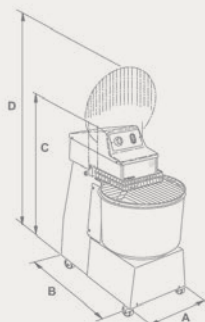
**CURIOUS
FACT**

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 |
|------------------|-------------------|-------------------|-------------------|-----------------------|
| 20 kg RVE | 100 | 80 | 30 | 16 |
| 30 kg RB | 150 | 120 | 46 | 25 |
| 40 kg RB | 200 | 160 | 61 | 33 |
| 60 kg FX | 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





oem
YOUR PIZZA HUB

www.oemali.com

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

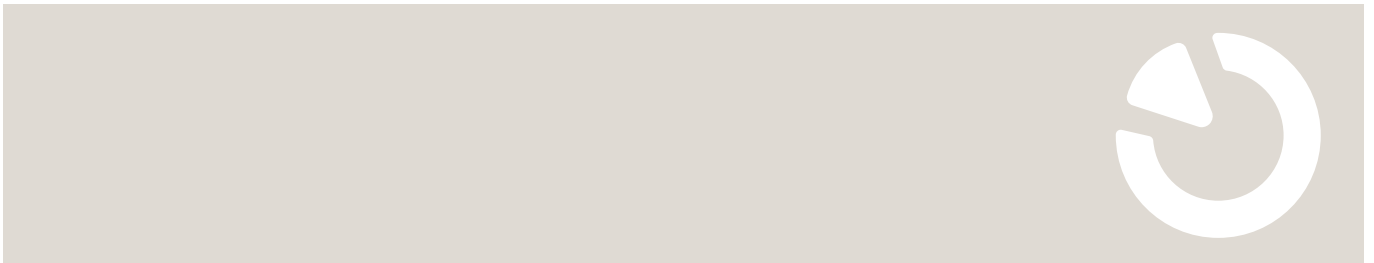
Their use will prevent you from developing occupational diseases such as arthritis of the shoulder and carpal tunnel syndrome.

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

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 |
| BM/2+AS (OMBM2AS) | 76,5 x 76,5 x 145 | 30 | 0,92 • 400-3N | 203 |
| BM/2+NT (OMBM2NT) | 47,5 x 76,5 x 74 | 30 | 0,55 • 400-3N | 101 |
| AS/T (OM00972..) | 57 x 61 x 50 | - | 0,37 • 400-3N | 76 |

Cones for BM/2 - BM/2/AS

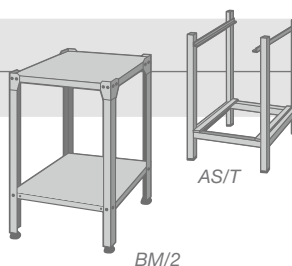
| | CONE DIAMETER | DOUGH WEIGHT |
|---------|---------------|--------------|
| COD | cm | gr |
| AH027RO | Ø 3,5 | 50/70 |
| AH021RO | Ø 4,0 | 60/100 |
| AH022RO | Ø 4,5 | 90/130 |
| AH023RO | Ø 5,0 | 120/160 |
| AH024RO | Ø 5,5 | 150/190 |
| AH025RO | Ø 6,0 | 180/220 |
| AH026RO | Ø 6,5 | 210/250 |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

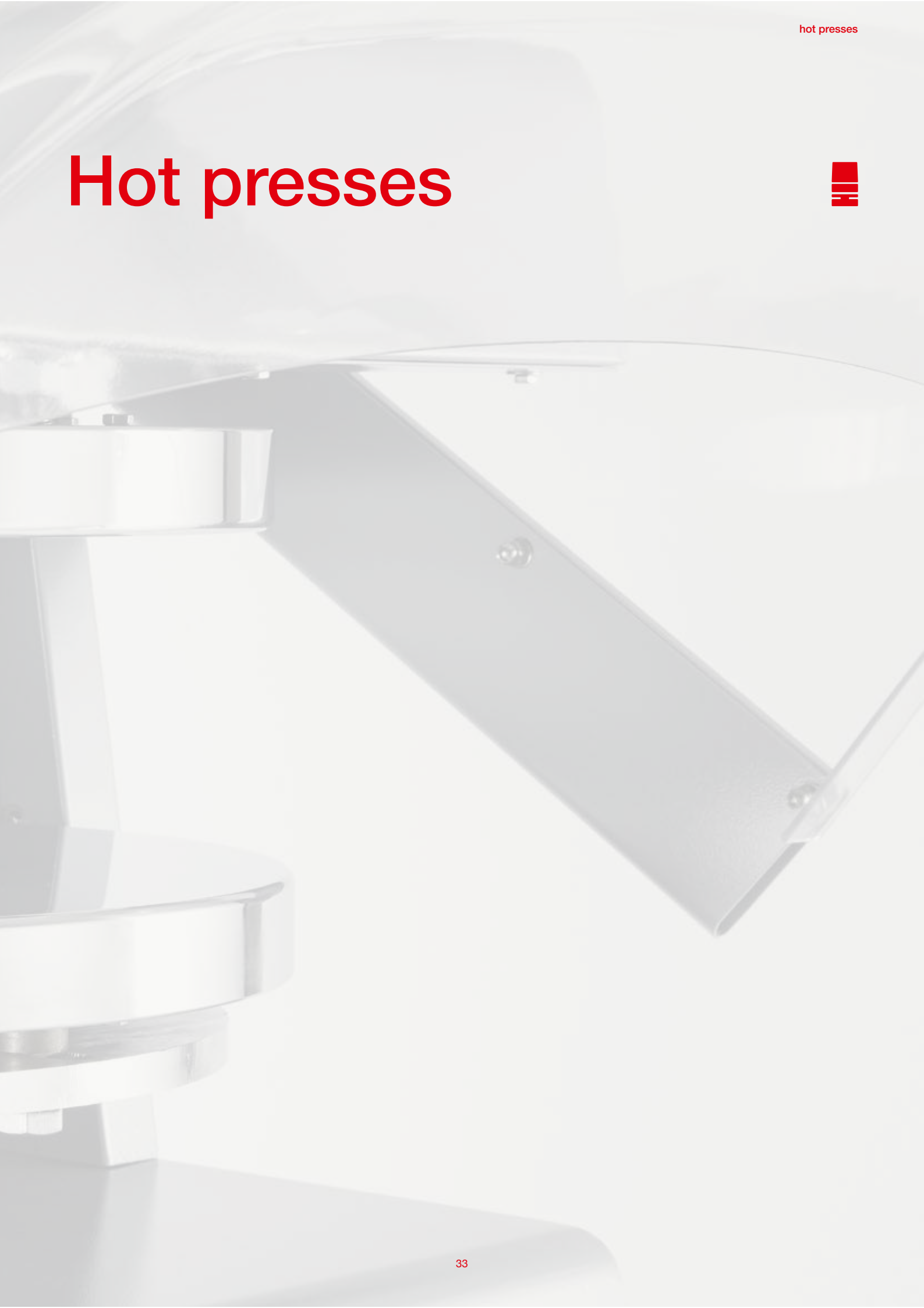
IMPORTANT

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?

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



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!

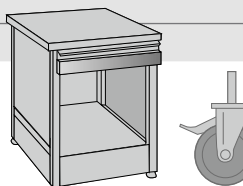
PRESSFORM PROFESSIONAL 33
FOR DISCS OF DIAMETER 33 CM

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 |

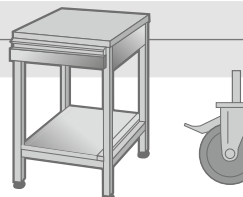
| Optional for Mod. PF/350 - PF/500 | | EXTERIOR DIM. |
|-----------------------------------|------------|---------------|
| | COD | cm L x D x H |
| Painted iron stand + S/S drawer | OMSU452.. | 60 x 70 x 77 |
| Set of 4 wheels | OM54.00110 | - |



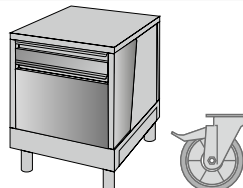
Pressform Professional range

| | 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

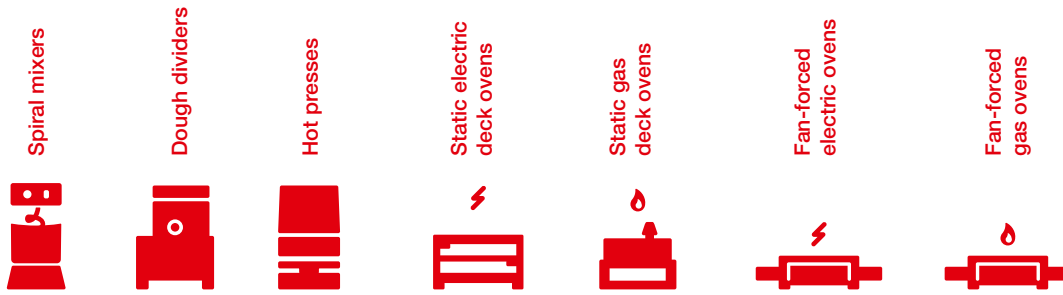
Please do not hesitate to contact us for advice or visit our showroom to try out yourself our ovens.

+39 0376 910511 info@oemali.com

WOULD YOU LIKE MORE INFORMATION?

Request our oven catalogues or visit our website www.oemali.com





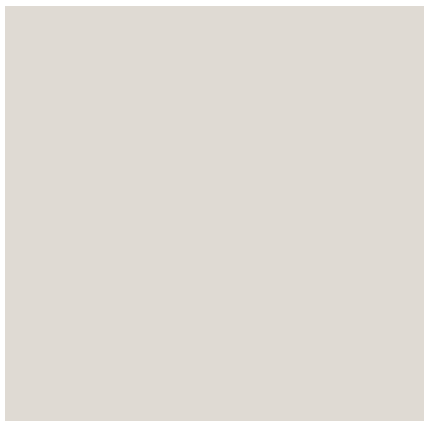
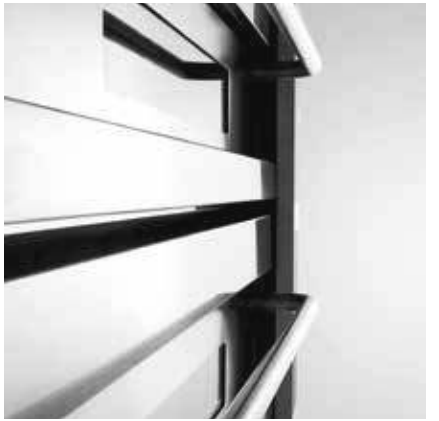
Pizza Hub

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.



OEM ALI S.p.A.

Viale Lombardia, 33
Bozzolo (MN)
T +39 0376 910511
F +39 0376 920754
info@oemali.com
www.oemali.com

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