



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

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.

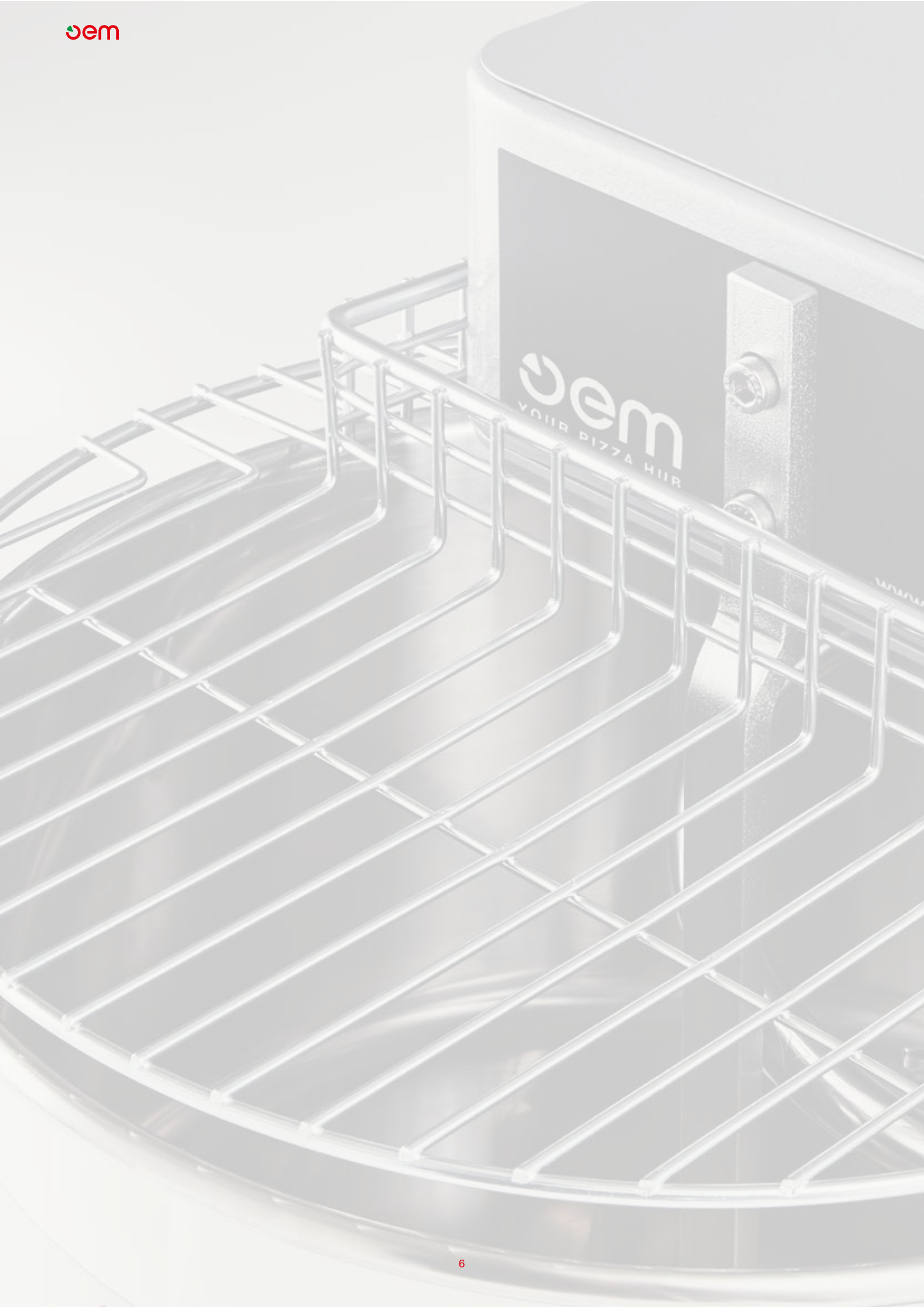
SIMPLICITY AND SAFETY

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

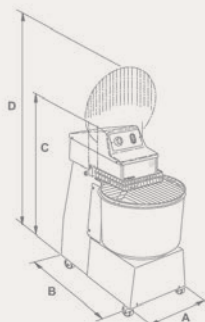
Technical specifications



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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.
-



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

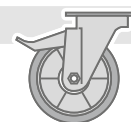
38 kg

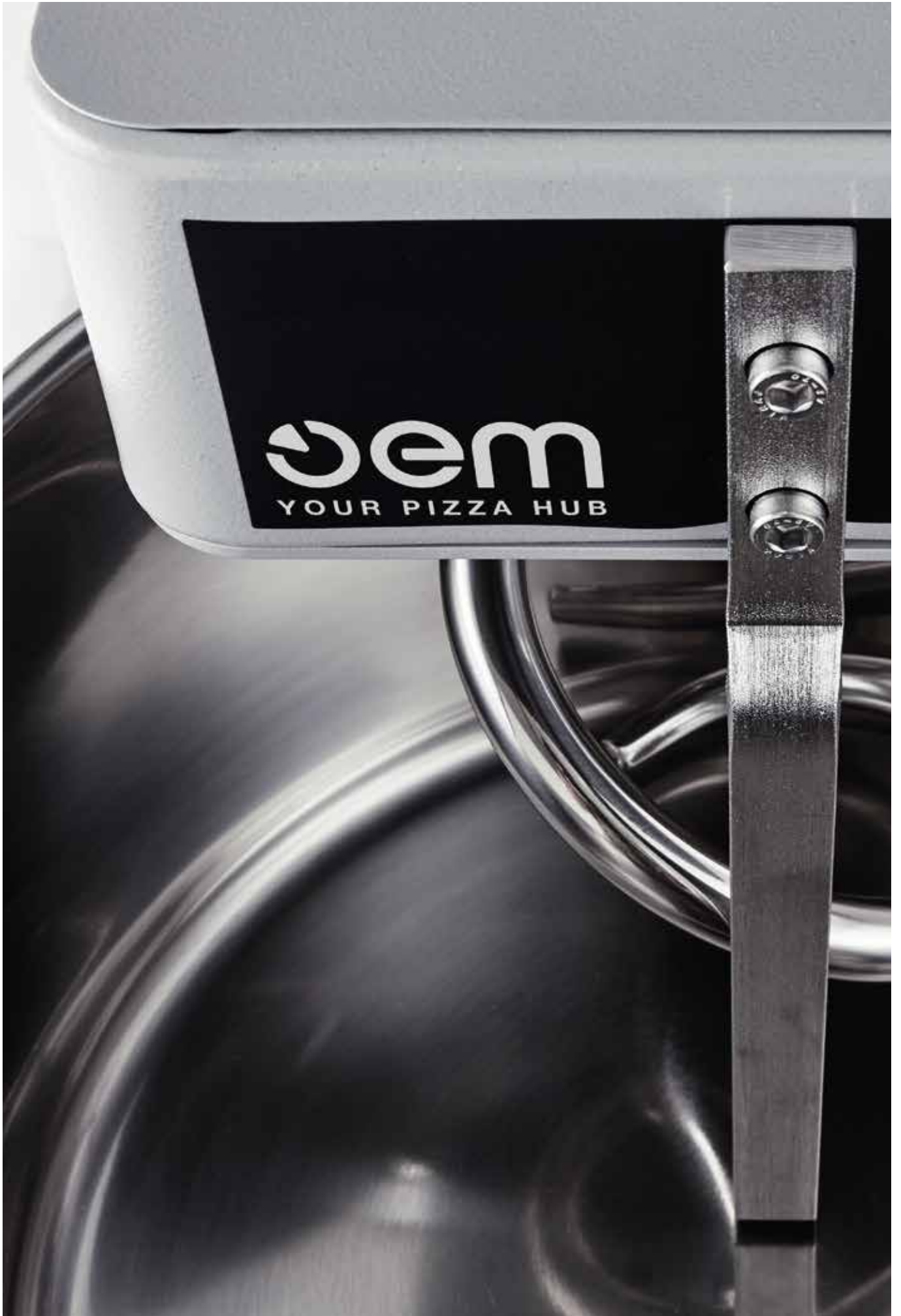
22 kg Average quantity of flour to be used for each dough cycle

	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.

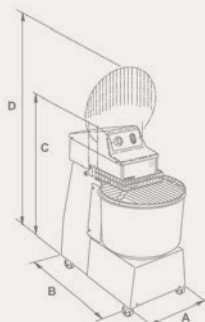
**CURIOUS
FACT**

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.



