



## dough dividers and rounders

dough divider + rounder BM2AS  
dough divider BM2  
countertop dough rounder AST



# Dough dividers and rounders





**oem**  
YOUR PIZZA HUB

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# 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

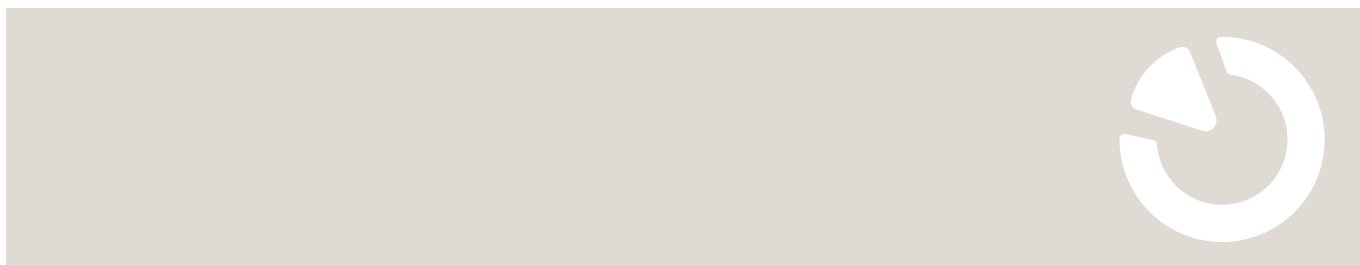
Their use will prevent you from developing occupational diseases such as arthritis of the shoulder and carpal tunnel syndrome.

### 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



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### 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
BM/2+AS (OMBM2AS)	76,5 x 76,5 x 145	30	0,84 • 400~3N	182
BM/2+NT (OMBM2NT)	47,5 x 76,5 x 74	30	0,48 • 400~3N	98
AS/T (OM00972..)	57 x 61 x 50	-	0,37 • 400~3N	66

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

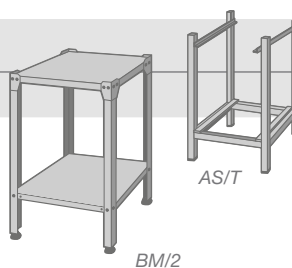
	CONE DIAMETER	DOUGH WEIGHT
COD	cm	gr
AH027RO	Ø 3,5	50/70
AH021RO	Ø 4,0	60/100
AH022RO	Ø 4,5	90/130
AH023RO	Ø 5,0	120/160
AH024RO	Ø 5,5	150/190
AH025RO	Ø 6,0	180/220
AH026RO	Ø 6,5	210/250
AH044RO	Ø 7,0	240/300

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

	DOUGH WEIGHT
COD	gr
KA024RO	50/80
KA025RO	90/130
KA026RO	140/180
KA027RO	190/230
KA029RO	220/260
KA028RO	260/300

## 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.





# 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

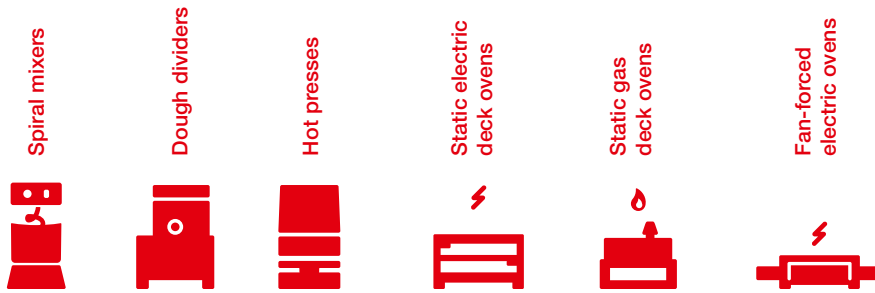
Please do not hesitate to contact us for advice or visit our showroom to try out yourself our ovens.

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### WOULD YOU LIKE MORE INFORMATION?

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





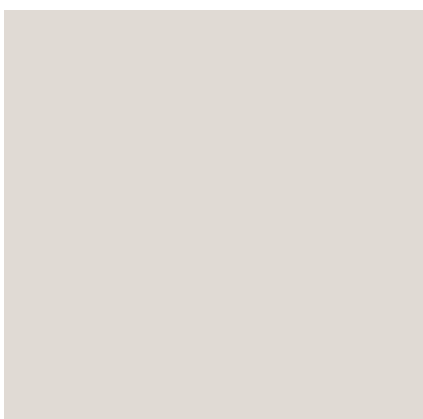
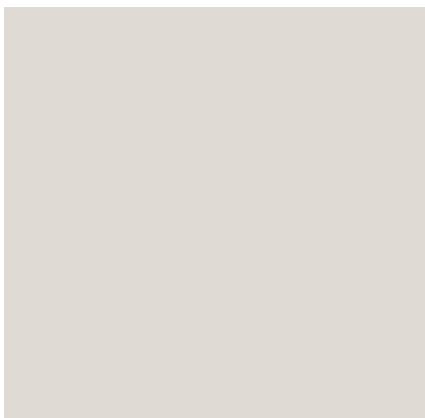
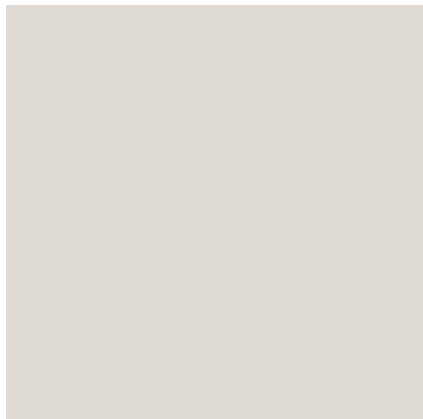
## Pizza Hub

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.



The specifications shown in this document are to be considered not binding. OEM Ali Group S.r.l. reserves the right to make technical changes at any moment.

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