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“BESIDES BEING
PIZZA OVEN
MANUFACTURERS,
WE CAN ALSO OFFER
ALL THE KNOW-HOW
NEEDED TO BAKE
AN EXCELLENT PIZZA
IN EVERY CORNER
OF THE WORLD”



**We promote the art of pizza
at every latitude, allowing pizza chefs every opportunity
to use their imagination and creativity.**

AN ALL-ROUND ART



Because we want to be
Your Pizza Hub
always and everywhere.

For more than 40 years our business has been helping you to create pizzas of the highest quality in a simple, quick and efficient manner. Over the years we have developed excellent skills and **innovative products to facilitate your task at every stage of the process from mixing to baking.**

Not just state-of-the-art products but also a wealth of knowledge: **we also offer training and advice.** This is why you can visit our premises and attend our training courses and events at any time. We have also created interesting partnerships with Italian and foreign culinary schools aimed at training the next generation of pizza chefs.

From the United States to Uzbekistan and from China to Colombia, **we aim at spreading the Italian pizza culture and tradition throughout the world.**

We use our products and know-how to promote the art of pizza at every latitude, allowing pizza chefs every opportunity to use their imagination and creativity.

With our commitment and enthusiasm we act as **the ideal partner for the pizza maker, a research and development centre, a focal point able to oversee your work at every stage of the process. Because we want to be Your Pizza Hub always and everywhere.**

From the United States to Uzbekistan
and from China to Colombia,
we aim at spreading
the Italian pizza culture and tradition
throughout the world.

A light beige, stylized world map is centered in the background of the page, showing the outlines of continents and major landmasses.

THE MILESTONES IN OUR HISTORY

1973

OEM FOUNDATION

OEM is founded in Bozzolo on the outskirts of Mantova. Our manufacturing facilities, offices and product showroom are located here.

1977

TOWARDS NEW HORIZONS

We begin exporting to France, Spain and Germany. Our showroom is a real workhouse of ideas with an increasing number of pizza chefs coming to try out our products.

1980

FROM MIXING TO BAKING

Our ovens are complemented by dough mixers, dividers and presses. Our product range is the most comprehensive on the market as it guides you through each individual stage from preparation to baking.

1990

PIZZA WITHOUT FRONTIERS

Exports have now reached the four corners of the earth. Our manufacturing facilities are enlarged and new talent joins our team.



1996

CONSOLIDATING PARTNERSHIP WITH THE ALI GROUP

We become a member of the Ali Group, the world's leading catering equipment manufacturer. A great opportunity to create powerful business synergies and obtain a huge background of experience

2000

CONTINUOUS DEVELOPMENT

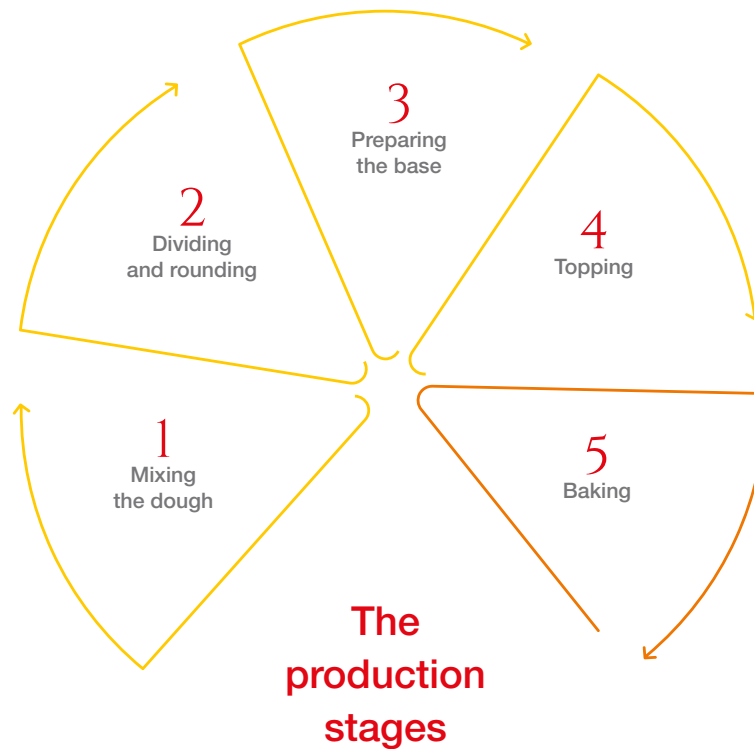
Our passion for pizza continues to grow. We work closely with flour mills and the most important Italian and foreign pizza chef academies. This knowledge exchange encourages us to improve every day.

WHAT ABOUT THE FUTURE?

Our mission remains unchanged. We want to continue improving our products in order to enhance the taste and unique characteristics of your pizza.

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.**

With Pizza Hub we help you make the entire production
process simpler and more efficient: from dough preparation
and dividing to shaping the base to baking.



Why choose Pizza Hub?

Because it facilitates your work.

We'll guide you effortlessly through every stage of preparation with innovative, user-friendly products.

Because it ensures results of the highest quality.

We have perfected a wide range of products to enhance the taste and organoleptic properties of your pizza.

Because it will help cut your costs.

Using Pizza Hub you cut processing times and eliminate waste because we help rationalise your production.

Because it takes care of your well-being.

Ergonomics is the driving force behind the design and development of all our products. We want to make your work comfortable and free from health risks.

Designed for those who want it all.

Technology and tradition

Our leading-edge products will help enhance your pizza's flavour, aroma and nutritional properties.

Inventiveness and rationality

We like to give inventiveness free rein. With our wide range of products you can turn your full attention to the art of pizza, we'll take care of everything else. Pizza Hub helps you organise and rationalise production.

Quantity and quality

With us you can think big. We will help you process large quantities whilst maintaining excellent results.

PRODUCTS

TECHNOLOGY MEETS TRADITION

At every stage of the process you can rely on valuable aids that will simplify your work and enhance your pizza's flavour. We offer a fully comprehensive range of innovative products guaranteeing reduced times and the very highest quality in every corner of the world.

A must for various types of business:

1 ARTISAN PIZZA
MANUFACTURING
UNITS

2 TRADITIONAL
PIZZA HOUSES

3 MODERN
FOOD
OUTLETS
such as by-the-slice and takeaway
pizzerias, pizza-corners in
shopping centres, etc.



PREPARATION EQUIPMENT



SPIRAL MIXERS

They quickly create an optimal dough mixture with a good oxygen level at the right temperature. You can choose various models with capacity ranging from 18 to 60 kg.



DOUGH DIVIDERS AND ROUNDERS

They prepare compact, perfectly-smooth, even dough balls weighing from 50 to 300 g. You can produce from 800 up to 1200 balls per hour!



HOT PRESSES

They prepare perfect bases with or without a raised edge, diameters ranging from 30 to 50 cm. You can make up from 250 to 300 pizza bases per hour.



TOPPING ASSITANTS

Vegetable slicers and mozzarella slicers. They allow fast and precise prepping and slicing of all your topping ingredients. You can process up to 400 kg of product per hour.



OUR OVENS



SMALL, MEDIUM AND LARGE OVENS; DECK OVENS: SINGLE UNIT OR MODULAR; ELECTRIC OR GAS. TUNNEL OVENS: SINGLE UNIT OR MODULAR; STATIC ELECTRIC - FAN-FORCED ELECTRIC OR GAS.

They can bake to perfection every type of pizza of any shape and size (round, sheet, classic, rectangular). You can make up to 270 pizzas per hour.







On this page:
Modular electric ovens
Top range and Energy range

PLANNING YOUR PIZZERIA

THE RIGHT RECIPE FOR EVERY BUSINESS

What sort of premises do you have in mind? What type of pizza do you want to offer? We can offer a bespoke solution based on your needs and available capital.

Drawing on their long experience, our experts can help you design your pizzeria. We can also offer **you all the marketing, technical and commercial support** needed to realize the project you have in mind.

PIZZA MANUFACTURING UNIT

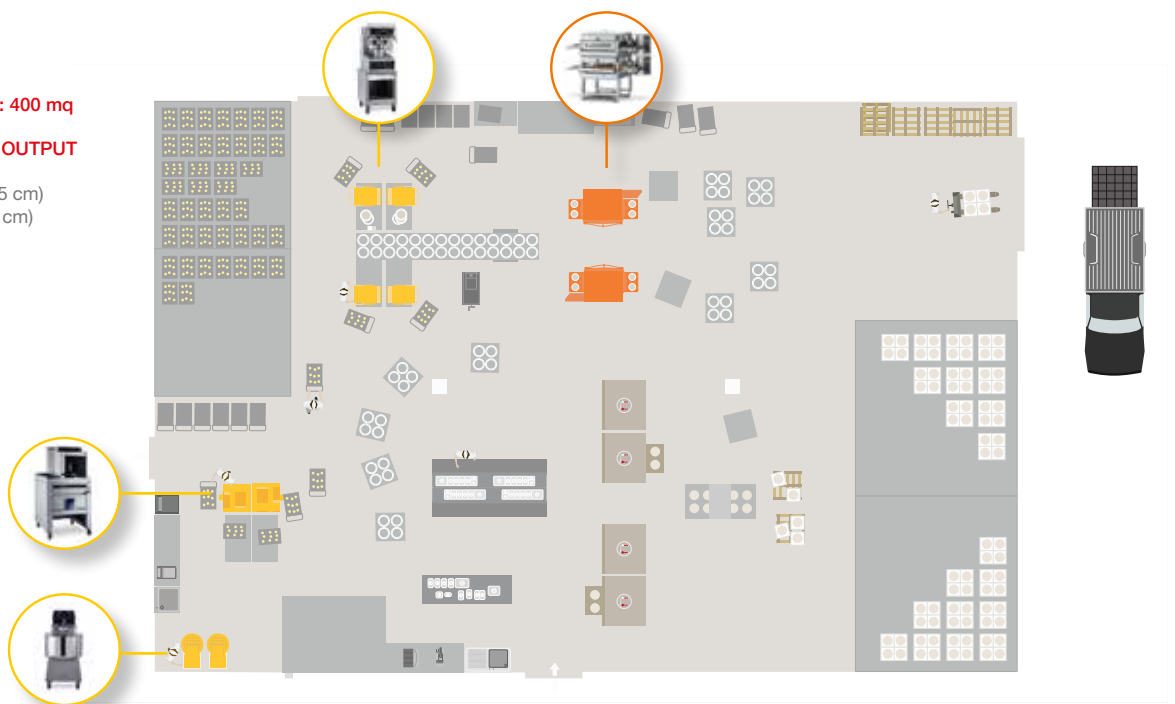
AREA OF THE PREMISES: 400 mq

Estimated average hourly OUTPUT

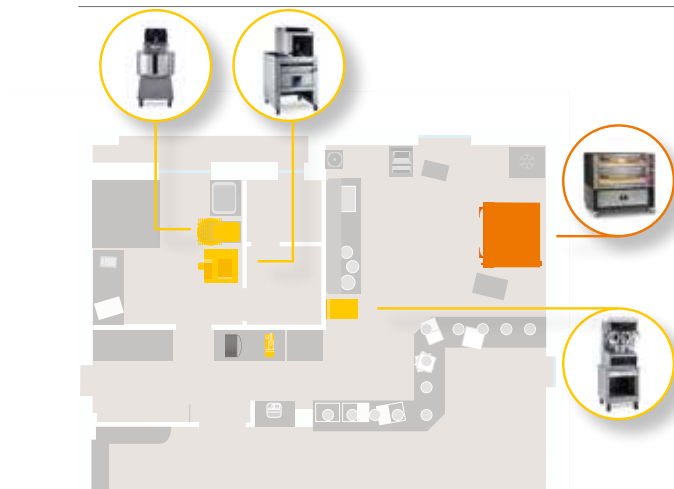
n° 2 twin-deck ovens:

n° 420 pizzas/hour (ø 30-35 cm)

n° 20 pizzas/hour (ø 45-50 cm)



BY-THE-SLICE & TAKEAWAY PIZZERIA



AREA OF THE PREMISES: 100 mq

Estimated average hourly OUTPUT

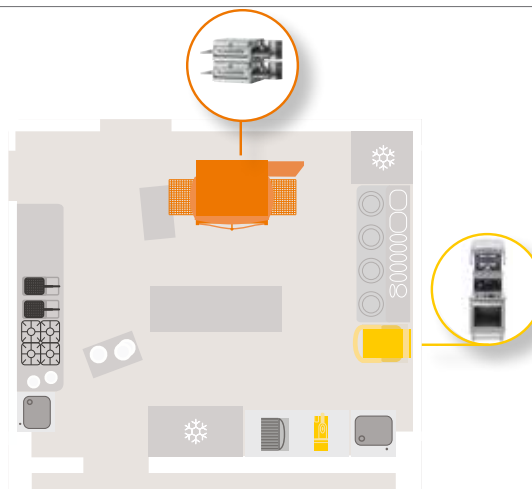
n° 1 twin-deck oven

n° 180 pizzas/hour (ø 35 cm)

n° 48 pizzas/hour (ø 45 cm)

n° 32 trays/hour (60x40 cm)

CLASSIC PIZZERIA



AREA OF THE PREMISES: 400 mq

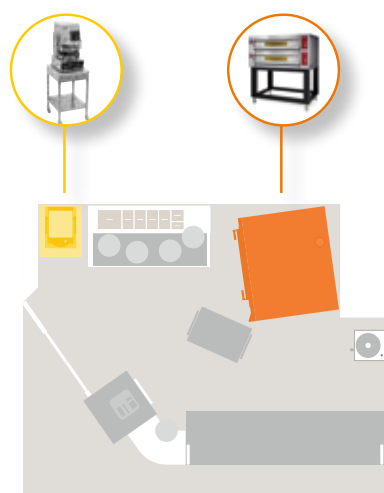
Estimated average hourly OUTPUT

n° 1 twin-deck oven

n° 120 pizzas/hour (ø 30-35 cm)

n° 60 pizzas/hour (ø 45-50 cm)

PIZZA CORNER



AREA OF THE PREMISES: 15 mq

Estimated average hourly OUTPUT

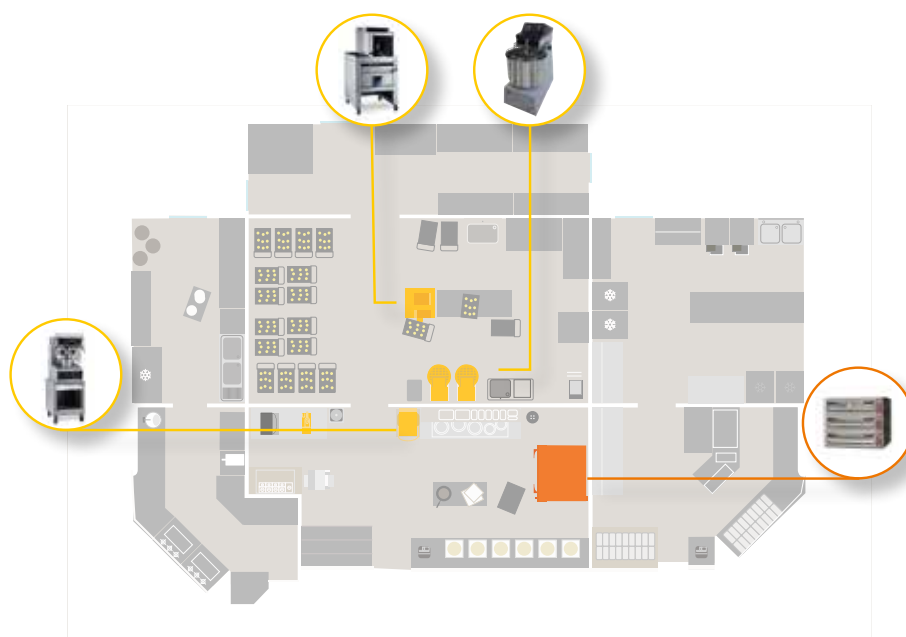
n° 1 twin-deck oven

n° 100 pizzas/hour (ø 30 cm)

n° 20 pizzas/hour (ø 45 cm)

n° 8 trays/hour (60x40 cm)

PIZZA, PASTA & GELATO



AREA OF THE PREMISES: 200 mq

Estimated average hourly OUTPUT

n° 1 triple-deck oven

n° 270 pizzas/hour (ø 35 cm)

n° 72 pizzas/hour (ø 45 cm)

n° 48 trays/hour (60x40 cm)

TRAINING

KNOWLEDGE IS OUR MOST PRECIOUS INGREDIENT



We are not just manufacturers pizza ovens and equipment but also provide all the know-how needed to make your pizza along with a layout and design service for your premises.

At our facility, a **showroom and skilled engineers** are available so you can see our products in action. We organise regular **training courses** in order to obtain the most from our products and help you to start or expand your business.

DO YOU INTEND TO JOIN OUR TRAINING COURSES & EVENTS?

Contact us on

☎ +39 0376 910511

✉ info@oemali.com

SERVICE

AN OUSTANDING SERVICE



**Our service department is always on hand
to offer you comprehensive
and excellent assistance.**

This means you can try out our products, preparing pizza according to your own recipe. A proper simulation to ensure that everything is working perfectly and the result meets your highest expectations.

Furthermore, with our **service network in Italy and abroad** we are always on-hand to help you in your work at every latitude. **OEM original spare parts** can also be purchased on-line by visiting our **modern and efficient webshop** (www.oemali.partiricambio.it).

OEM ALI S.p.A

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www.oemali.com



At your side with the strength of a great group.

Ali Group is one of the world's biggest names in the hospitality and professional catering sector. The Group was founded in Italy in 1963, but many of its members boast more than a century of history and are amongst the market's most recognised and esteemed brands.

Ali Group designs, manufactures and markets an extensive range of catering equipment. With 58 manufacturing sites, more than 10,000 employees in 29 countries and 76 brands, it operates in almost every segment of the market: from meal cooking and distribution, bread-making and confectionery to dishwashers, refrigerators, ice cream, ice and coffee machines. Ongoing investment on research and development allows us to offer sturdy, innovative, environmentally-friendly products providing the perfect solution to the needs of major hotel and restaurant chains, as well as hospitals, schools, airports, staff canteens and prisons.

www.aligroup.it

an Ali Group Company



The Spirit of Excellence