



PIZZA RANGE



DOUGH PREPARATION

FX201 M

FX202 M

Dough spiral mixers



Topics

- Optimal production with no effort
- Constant temperature, no dough overheating
- Silky and smooth doughs
- Quick operation: in 15/20 minutes customers obtain the desired quantity of dough

Dough spiral mixers



Main Features

- External dimensions 42,7 x 74 x 73,4 cm
- 79 kgs weight
- Standard dough (50-60% hydration)
- Optional models with high hydration (60-85%) (ID models)
- Bowl capacity 30 lts
- Minimum dough quantity 2 kgs, maximum dough quantity 18 kgs
- Fixed head

Dough spiral mixers



Technical specifics

- Single speed model (FX201 M) and double speed model (FX202 M). The double speed model prepares a smoother dough in less time
- Single motor, chain movement
- Painted steel frame
- Stainless steel bowl
- Adjustable timer up to 30 minutes
- Active and passive safety micro-switch
- Fully sealed body
- Castors with brakes

Dough spiral mixers

Details: dough breaker



Dough spiral mixers

Details: bowl



Dough spiral mixers

Details: controls



Dough spiral mixers

Details: spiral





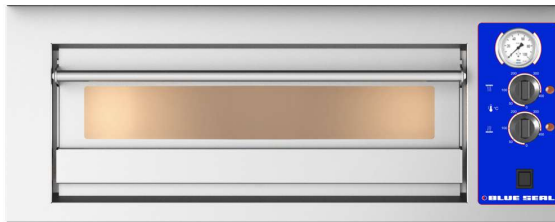
DECK OVENS

430 EM

830 EM



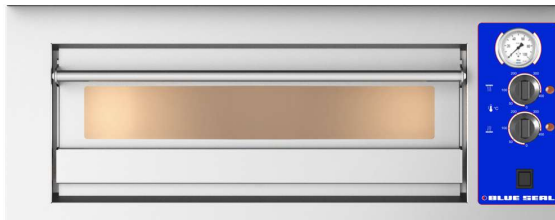
Domitor EM Deck Oven



Topics

- Modular deck ovens with chamber for pizzas $\varnothing$ 30 cm
- Optimal baking on refractory stone or on trays
- Modular stackable version (430 EM) and monobloque version (830 EM)
- User-friendly electromechanical control panel

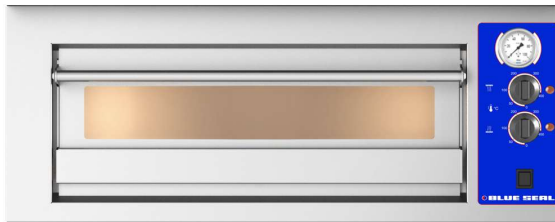
Domitor EM Deck Oven



Main features

- External dimensions:
88,2 x 82,7 x 34,3 cm -> 430 EM
88,2 x 82,7 x 68,6 CM -> 830 EM
- Capacity for:
430 EM: 32/h pizzas with ø 30 cm
5/h pizzas with ø 45 cm
3/h trays 60x40 cm
830 EM: 64/h pizzas with ø 30 cm
10/h pizzas with ø 45 cm
6/h trays 60x40 cm
- Weight: 85 kgs for 430 EM, 158 kgs for 830 EM

Domitor EM Deck Oven



Technical specifics

- Frontal, door and handle in stainless steel
- Baking chamber in aluminated plate
- Independent temperature setting for ceiling and bedplate
- Pyroceramic glass door
- Eco-friendly insulation in fibroc ceramic and rock wool
- Refractory stone baking surface with thickness 14 mm
- Maximum baking temperature 400°C
- Safety thermostat with manual resetting
- Internal lighting with halogen lamp
- Direct smoke outlet

Domitor EM Deck Oven



Control panel

- Electromechanical control
- Totally user-friendly
- Temperature display with analogical pyrometer
- Temperature adjustment through independent thermostats for ceiling and bedplate
- General switch
- Function monitoring lights



TUNNEL OVEN

TLV45 Touch

Tunnel oven TLV45 Touch



Topics



- Adjustable baking time from 30 seconds to 20 minutes
- Automatic stabilization of the temperature setting
- 10 customizable programs
- Weekly self-starting setting
- Possibility to stop the belt for longer baking programs (ex. Bakery and pastry products)
- Pyrolysis cleaning programs
- Possibility to set the direction of the belt
- Stackable up to three units for large production necessities (tot. 150 pizzas per hour ø 30-35 cm)

Tunnel oven TLV45 Touch



Main Features



- External dimensions 144 x 95 x 57,5 cm
- 190 kgs weight
- Capacity for: 50/h pizzas with $\varnothing$ 30-35 cm
18/h pizzas with $\varnothing$ 45 cm
9/h trays 60x40 cm
- Belt 45 cm

Tunnel oven TLV45 Touch



Technical specifics



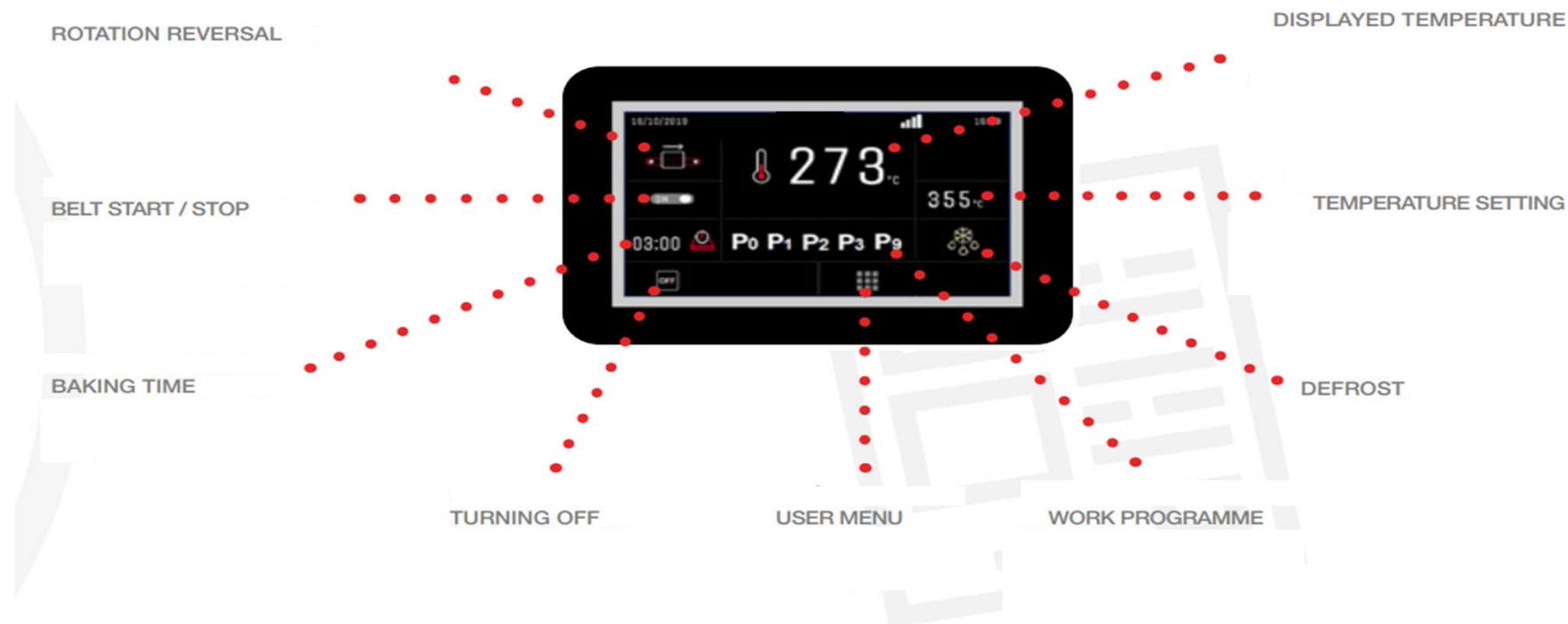
- Front, door and baking chamber in AISI 304 stainless steel
- Eco-friendly high density glass ceramic fiber insulation
- Baking surface with high-performance stainless-steel mesh belt (thin mesh belt 6 mm thickness), allowing direct baking
- Max operating temperature 400°C

Tunnel oven TLV45 Touch

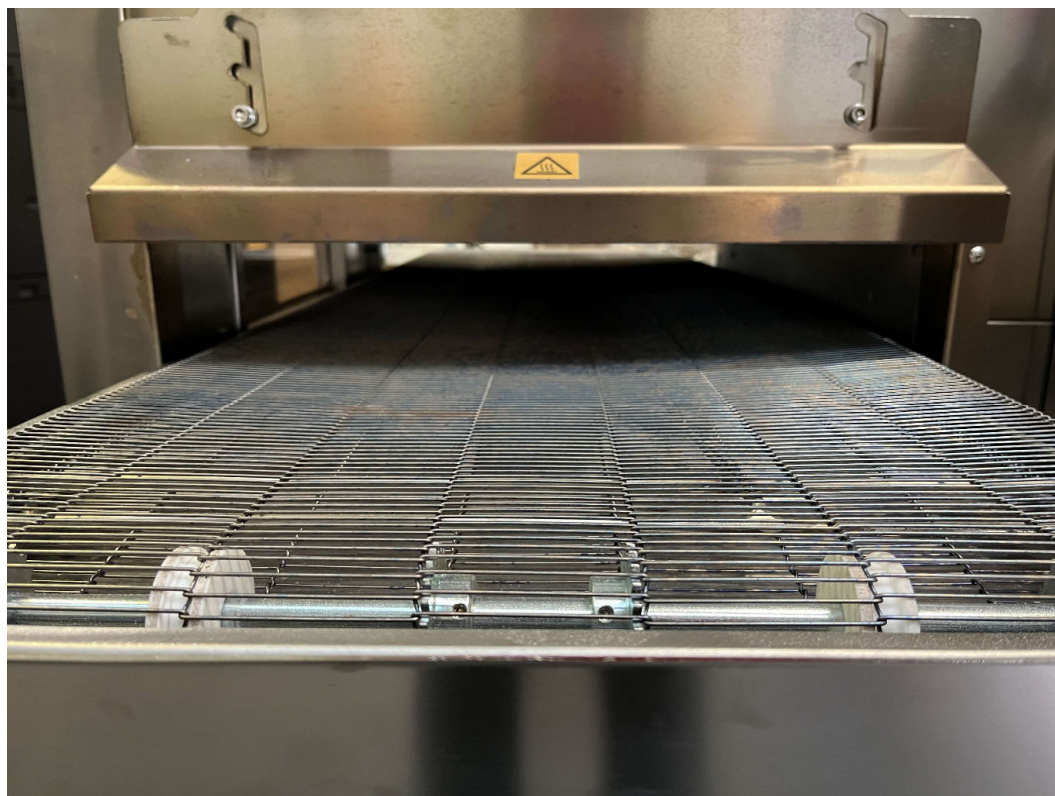
Control panel



Main display



Tunnel oven TLV45 Touch



Details: belt

Tunnel oven TLV45 Touch



Details: lateral door



PIZZA PRESS

PF33 MT

Pizza press PF33 MT



Topics



- Hot press model
- High speed: a base every 3 seconds. Potential of 250 pizzas per hour (including downtime)
- Uniform results
- PF33 MT removes the moisture from the base, thus enabling a quicker baking time

Pizza press PF33 MT



Main Features

- External dimensions 410 x 550 x H 780 mm
- 119 kgs net weight
- Capacity for pizza diameter 33 cm



Pizza press PF33 MT



Technical specifics

- Max operating temperature 180°C
- 3,3 kw max absorption
- 230/1/50 hz voltage





Thank you for your attention!

