



## hot presses

hot presses PF 33-35-46-50 MT  
hot presses PF 45-50 MTE



# Hot presses





# Hot presses

## Less effort, higher precision

PRESSFORM MT: 33, 35, 46, 50

PRESSFORM PROFESSIONAL MTE: 45, 50

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



---

### MT Pressform range

This safe and reliable machine has passed a laboratory test of 350,000 cycles.

**PRESSFORM 33**  
**FOR DISCS OF DIAMETER 33 CM**

**PRESSFORM 35**  
**FOR DISCS OF DIAMETER 35 CM**

**PRESSFORM 46**  
**FOR DISCS OF DIAMETER 46 CM**

**PRESSFORM 50**  
**FOR DISCS OF DIAMETER 50 CM**

### MTE 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!

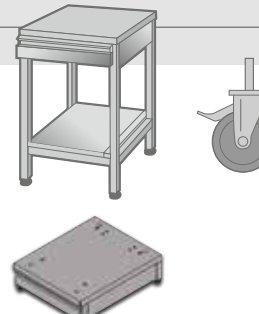
**PRESSFORM PROFESSIONAL 45**  
**FOR DISCS OF DIAMETER 45 CM**

**PRESSFORM PROFESSIONAL 50**  
**FOR DISCS OF DIAMETER 50 CM**

## MT Serie Pressform

	Version with smooth upper plate	Version with 2 mm flare upper plate	Versione with flared upper and lower plates 2 mm (4 mm)	EXTERIOR DIMENSIONS	MAX Diameter	kW/Max	Max Temp.	NET WEIGHT
model	COD	COD	COD	cm L x D x H	Ø cm	Volts	°C	kg
PF33MT	OM00885...	OM00884...	OM00859...	41 x 55 x 78	Ø 33 cm	3,25 • 400~3N	180 °C	119
PF35MT	OM07130...	OM07131...	OM7132...	54,5 x 71,6 x 84	Ø 35 cm	3,4 • 400~3N	180 °C	222
PF46MT	OM07115...	OM07114...	OM07113...	54,5 x 71,6 x 84	Ø 46 cm	6,4 • 400~3N	180 °C	222
PF50MT	OM07126...	OM07125...	OM07127...	54,5 x 71,6 x 84	Ø 50 cm	6,4 • 400~3N	180 °C	222

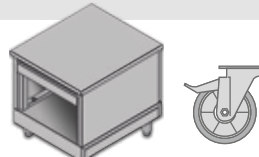
Optional for Mod. PF33-35-46-50MT			EXTERIOR DIM.
	COD		cm L x D x H
Painted iron stand + S/S drawer	OMSU442..		56 x 68 x 83
Set of 4 wheels (PF33MT only)	OMAC210R0		-
Bench painted iron stand + S/S drawer	OMSU500..		55,8 x 67,8 x 19,5



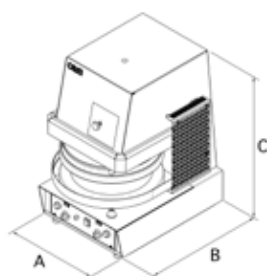
## MTE Serie Pressform Professional

	Version with smooth upper plate	Version with 2 mm flare upper plate	Versione with flared upper and lower plates 2 mm (4 mm)	EXTERIOR DIMENSIONS	MAX Diameter	kW/Max	Max Temp.	NET WEIGHT
model	COD	COD	COD	cm L x D x H	Ø cm	Volts	°C	kg
PF45MTE	OM01515...	OM01513...	OM01426...	60 x 85 x 90	Ø 45 cm	6,55 • 400~3N	180 °C	240
PF50MTE	On demand!	On demand!	On demand!	60 x 85 x 90	Ø 50 cm	6,55 • 400~3N	180 °C	240

Optional for Mod. PF/45/MTE			EXTERIOR DIM.
	COD		cm L x D x H
Painted iron stand + S/S drawer	OMSU454..		60 x 70 x 76
Set of 4 wheels	OMAC100R0		-



Exterior dimensions



Models	A	B	C*
PF33MT	41	55	78
PF35MT - PF46MT - PF50MT	54,5	71,6	84
PF45MTE - PF50MTE	60	85	90

## 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.

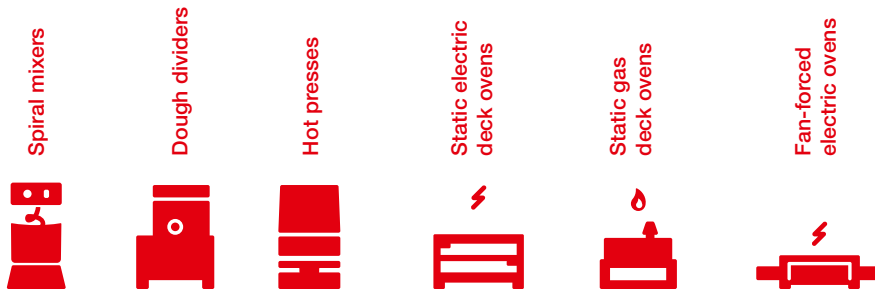
#### NOTE

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.









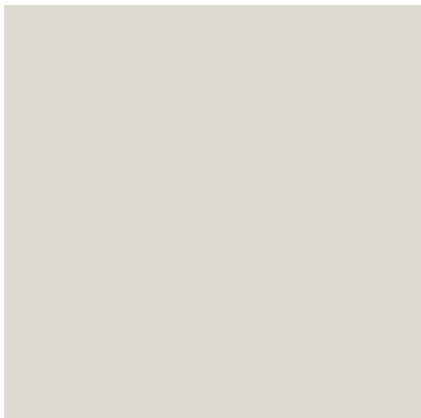
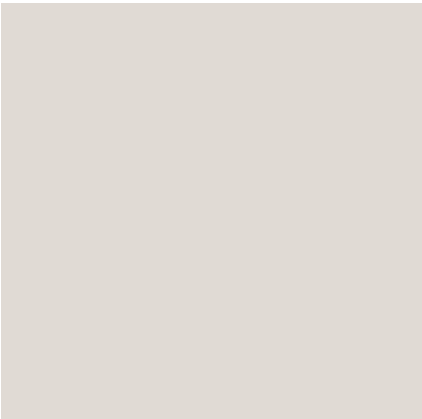
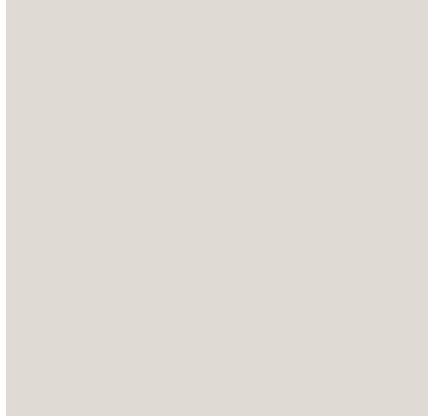
## Pizza Hub

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.

**Oem Ali Group S.r.l.**  
a Socio Unico

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

an Ali Group Company



The Spirit of Excellence