



OPERAPRIMA

LIKE A PIZZAIOLO

The new way to shape the dough





OperaPrima The automatic Pizza Shaper

OperaPrima is the innovative and professional Pizza Shaper, designed and produced in Italy, that creates the classic Italian pizza in a quick and simple way.

It guarantees a top-of-the-range end-product thanks to its patented dough opening system, which simulates the pizza maker's expert hands.

The machine has a cold-working process for several types of dough without stressing it.

It allows to make a tasty and crispy pizza, with a defined end-crust in a short time.



The company in a nutshell

The pizza stretcher OperaPrima is a product designed and developed by Ecor International S.p.A., company with more than 40 years of activity.

Since its foundation in 1976, Ecor International has consolidated its knowledge in the Food Industry where it is necessary to comply with the required health, hygiene and safety standards.

Thanks to a qualified department of engineers with specialised expertise and skills in mechanical, electrical and pneumatic design, the company is now able to deliver innovative solutions with high technological content.

Research & Development

Fully aware of the value of innovation in order to maintain market competitiveness, Ecor International S.p.A. founded the Il Sentiero International Campus S.r.l., which operates in the areas of Surface Engineering, Reliability Engineering, Additive Manufacturing and Jointing Technologies.

This Industrial Research Centre studies materials, surfaces and processes for the development of innovative components and solutions.

Research, innovation and technology are the core elements of the company's products.



About OperaPrima



It doesn't stress the dough

It stretches the dough without stressing it through a cold-working process.



A defined edge

It shapes the traditional pizza with a regular and well-defined end-crust.



An artisan pizza

It creates the classic Italian pizza, as handmade, with a soft consistency and evenly-cooked.



It simulates expert hands

It entirely replaces skilled labour and you don't need to be an expert pizza maker.



200 pizzas per hour

It allows high hourly productivity by improving the efficiency of the pizzeria.



A customised diameter

It allows to adjust dough opening diameter to achieve the desired result.



Quality and automation

It is the first Pizza Stretcher in the world that creates a high quality final product through an automatic system.



It's user-friendly

You only need to place the dough on the plate and push the start button: the pizza base will be ready in a few seconds.



Adaptability to the pizzeria

The machine can be placed on a counter or a stainless steel support, thus ensuring perfect adaptability to any space.



Easy maintenance

It is both easy to wash and carry, as well as compact due to the choice of materials.



A complete service

Flexibility

OperaPrima is a highly flexible product that can perfectly meet its users' needs and their different types of dough.

High-quality pizzas

Our team of experts is available to perform lab tests on the dough and share the best method to create a high quality pizza.

Always prepared to listen

We are always willing to provide any further information and knowledge on how the Pizza Stretcher works at our Headquarters.

Put to the test

Scientific tests and patented system

The machine technology has been granted a patent, and is the result of several lab tests carried out with different types of dough by our R&D Team.

Attention to detail

The machine has a modern design, is made completely out of stainless steel, and its technology is made to last over time.

Regulatory compliance

The product is provided with the CE mark and with appropriate safety features, in accordance with International standards, and it is designed with Hygienic Design criteria.



The raw material

OperaPrima has been designed to create different types of pizzas, according to the type of flour and dough preparation technique.

Due to its versatility, the best result is always guaranteed.

Flours that can be used with OperaPrima



» **Type 00 flour**

The most refined flour, in which all the external parts of the wheat have been discarded.



» **Type 0 flour**

Less refined than previous one, it forms an elastic dough with a good gluten shield.



» **Wholemeal flour (type 1, 2, wholemeal flour)**

It is obtained by stone grinding of all wheat parts and therefore the most of nutrients are preserved, depending on the type.



» **Spelt flour**

It is a type of cereal very similar to wheat from the point of view of characteristics and properties.



» **Rye flour**

This type of flour is also similar to wheat and makes a not very elastic dough as it contains little gluten.



» **Kamut flour**

It is an American variety of the common wheat with which it shares most of the properties.

Techniques of kneading

» **Direct dough**

» **Indirect dough:** Biga, Polish, Sourdough starter



Use our doughs

Together with OperaPrima, you can buy our frozen dough rolls, to save time and raw materials without sacrificing the quality and fragrance of your pizza.

Why our dough balls are special:

» For the patented preservation method

The dough balls are not frozen, but hibernated, allowing the yeasts contained in the dough not to die when the preservation temperature is reached (-20°C.) but to go on stand-by and resume leavening when the balls reach the temperature of use.

» For the artisanal characteristics

The originality of the fresh dough is not altered thanks to the individual packaging of each dough; the pizza dough maintains its characteristic aromatic profile and reacts to automatic manipulation as fresh dough.

» For the individual packaging

The freshness-saving packaging maintains the fragrance of each dough, eliminates waste, and avoids oxidation that forms the bothersome 'skin' on the surface.

The proposals

» **Standard dough** (230/630 gr)

» **Organic dough** (230/630 gr)

» **Whole wheat dough** (230/630 gr)

» **Kamut dough** (230/630 gr)



The final product

OperaPrima allows to stretch doughs of any weight starting from 70 grams with maximum flexibility.

OperaPrima is ideal to make the following types of pizza:

» **Pizza Classica**

Is the typical pizza with a thin end-crust and it can be made with all kinds of flour.

» **Pizza Napoletana**

It's a soft and dimpled pizza, typically round-shaped, with a well-defined end-crust.

» **Pizza Romana**

It's a thin and crispy pizza called "scrocchiarella" with a onomatopoeic adjective in the roman dialect.



A conscious choice

Our team is available to provide all the information before purchasing OperaPrima and to present how the patented technology of the automatic Pizza Shaper works.

In the Ecor International headquarters it is possible to test different types of dough and share ideas and suggestions with no purchase obligation.

Customised training and advice

Our experts are at your disposal to offer you customised advice and training courses on raw material, doughs and processing methods.

Thanks to scientific working method, it will be possible to acquire specialized knowledge to obtain an excellent dough and make a pizza that meets the needs of the final consumer.

For those who already use their recipe

Just bring the recipe with you and book an appointment with us. We'll test your dough together with our automatic Pizza Shaper to understand how it can help you improve your work.

For those who want to start a new business

If you've just begun working in the pizza world and want to learn more about how you can make a good dough with an effective method using our automatic Pizza Shaper, come and have a chat with us.

We're here to share some helpful tips for your business and answer your questions.

Industry 4.0 Total monitoring

OperaPrima is equipped with a real-time monitoring system of working conditions capable of connecting to the software installed in the user's computer system.

It is possible to send information to the pizza stretcher about the types of dough to be stretched.

This allows the monitoring of the process and the collection of strategic information with the aim of making business activities more efficient.

Data collected by the Pizza Shaper

- » Number of doughs stretched over a period of time
- » Dimensions of the pizza base
- » Stretching parameters: thickness, extension, extension time
- » Diagnostic information

Testimonials

“OperaPrima is ideal for pizzerias which want to offer their customers superior quality artisan end products. It's really user-friendly: I just set the opening diameter and thickness, place the dough on the surface and I close the drawer. The result is always excellent: an ultralight pizza, with a well-defined edge and well stretched diameter.”

Maurizio
Pizzeria “Da Loris”
Schio (VI), Italy

“OperaPrima allows you to obtain a well-defined pizza edge. Thanks to the patented cold processing technology of the dough, OperaPrima does not alter the gluten mesh and guarantees a high-quality result. Try and see!”

Davide
White's Food Equipment
London, England

“I tried OperaPrima and I was very satisfied with it. OperaPrima recreates great Italian pizza. You simply set the opening diameter and edge thickness and this Pizza Shaper does the rest. It is really easy to use and you do not have to be a professional pizzaiolo to get an excellent result.”

Franco
Pizzeria Lei
Niedererschach, Germany

“While OperaPrima rolls out the dough, I can focus on other tasks, such as answering the phone, checking the oven, or topping the pizzas. I am able to save time by taking care of all those tasks that I could not follow before.”

Ermanno
Da Ermanno
Brescia, Italy



Technical Features

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Workbench height	400 mm
Dimensiona	650x650x870 mm
Net weight	135 kg
Material	Stainless, aluminium
Power supply	230 V - 50 Hz
Average consumption	1 kW
Display dimensions	160x90 mm
Connectivity for Industry 4.0	2 Ethernet ports



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