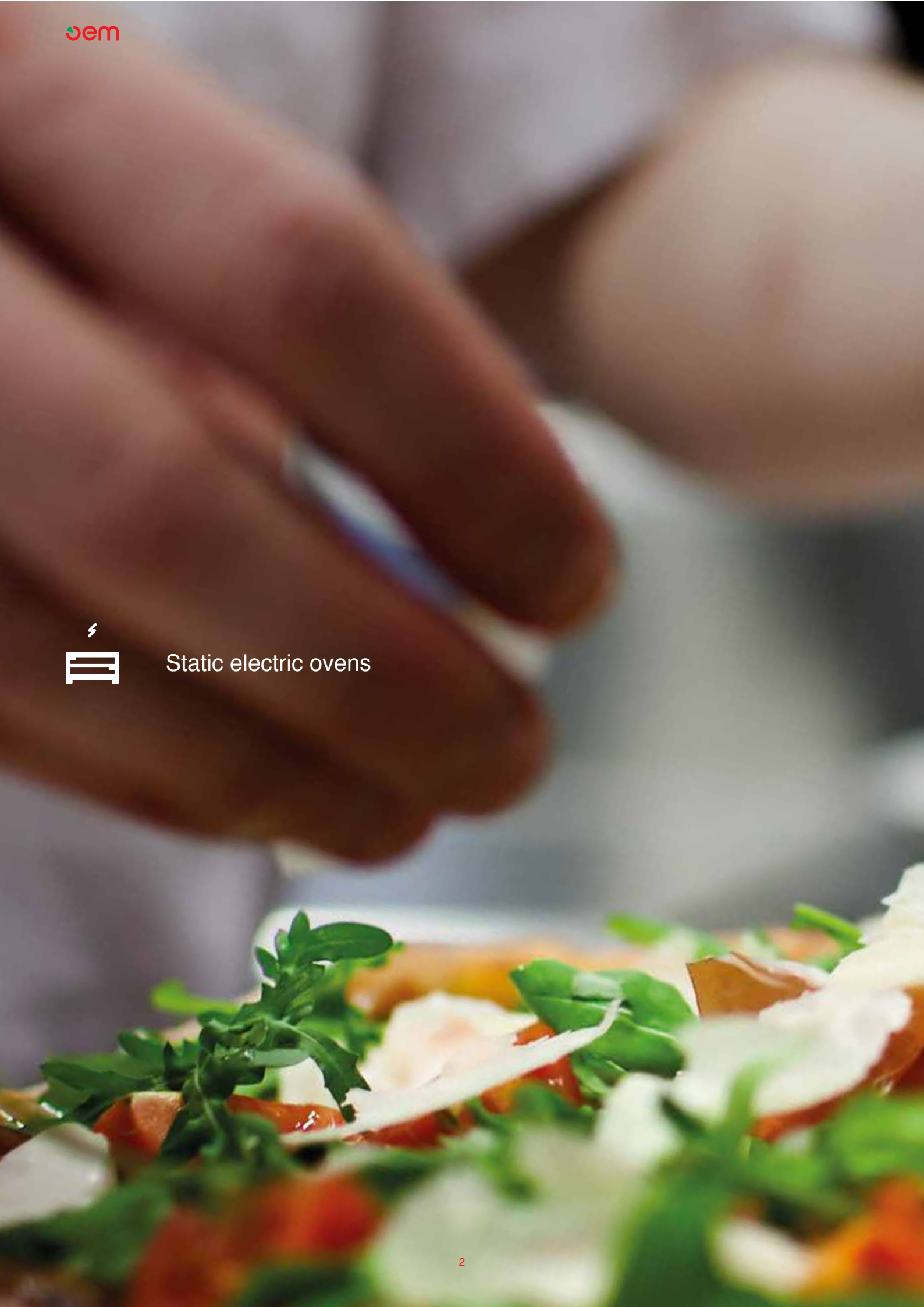
YOUR PIZZA HUB



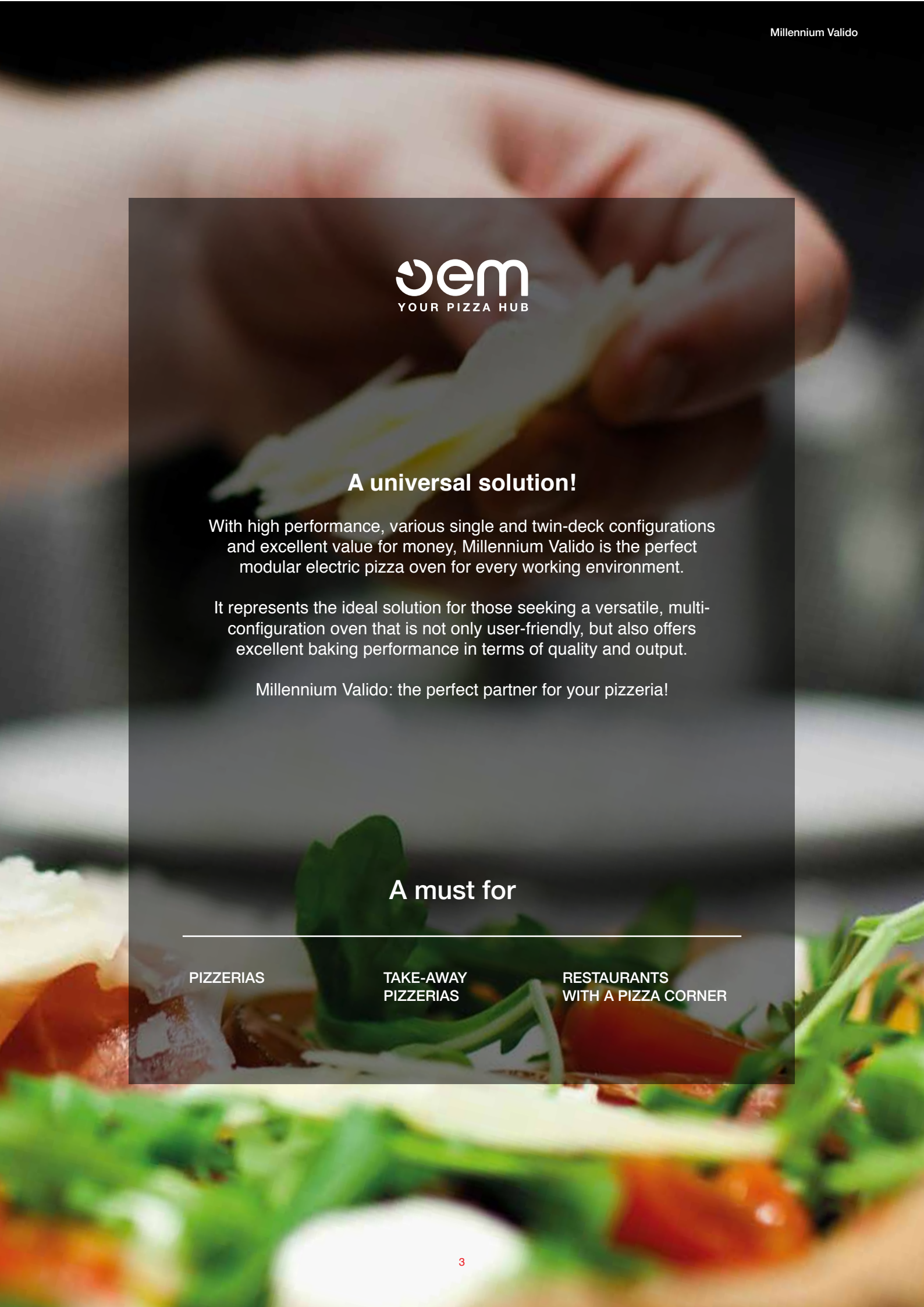
Millennium Valido

Modular electric pizza oven

YOUR PIZZA HUB



Static electric ovens



YOUR PIZZA HUB

A universal solution!

With high performance, various single and twin-deck configurations and excellent value for money, Millennium Valido is the perfect modular electric pizza oven for every working environment.

It represents the ideal solution for those seeking a versatile, multi-configuration oven that is not only user-friendly, but also offers excellent baking performance in terms of quality and output.

Millennium Valido: the perfect partner for your pizzeria!

A must for

PIZZERIAS

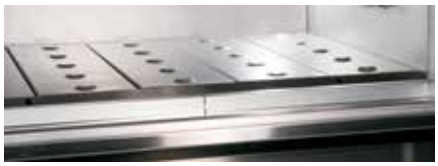
TAKE-AWAY PIZZERIAS

RESTAURANTS WITH A PIZZA CORNER

Why choose Millennium Valido?

VERSATILITY

Valido is available in various sizes with 1 or 2 decks. In order to adapt to any working requirement, this oven is available with electromechanical (E) or digital (D) controls and an optional upward-opening door. You can opt for a checker plate instead of a firebrick baking surface, the former being the ideal solution when using baking trays.



PERFORMANCE

The power rating (up to 13.2 kW per deck - mod. 935) ensures top baking performances. With a stainless-steel external structure, it bakes the products to a perfect golden brown.

VERY HIGH OUTPUT

Perfect for high-output scenarios: up to 72 (35 cm-diameter) pizzas/hour with single-deck model (935) and 96 (35 cm-diameter) pizzas/hour when using the larger twin-deck model (1235).

BESPOKE BAKING

You can check baking at all times, selecting the perfect parameters to cook the pizza of your dreams. You can bake the pizza directly on the refractory surface (direct baking) or on a tray (indirect baking).

CONTROL OF POWER AND CONSUMPTION

For first-rate baking you can control not only the temperature in the baking chamber, but also the ceiling and bedplate power settings, thus optimizing energy consumption.

VALUE FOR MONEY

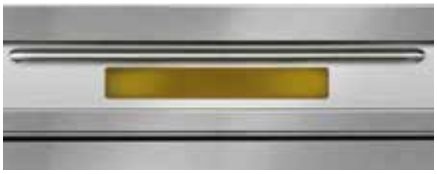
The excellent price-quality ratio makes this oven your number one choice if you are planning to open a pizzeria or expand your business.

COMPLETE RANGE

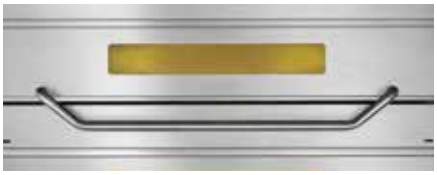
The range includes 7 models of various sizes: 4 single-deck and 3 twin-deck options.

DOOR OPENING OPTIONS

Downwards (standard)



Upwards



OPTIONAL SPECIAL STAND FEATURING PULL-OUT SHELF AND SHOVEL HOLDER (TO BE PLACED EITHER ON THE RIGHT OR ON THE LEFT SIDE)




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Millennium Valido Ovens

Technical specifications



Twin-deck version with electronic controls, downwards door opening, hood and stand



Twin-deck version with digital controls, downwards door opening, hood and stand



Single-deck version with electronic controls and downwards door opening

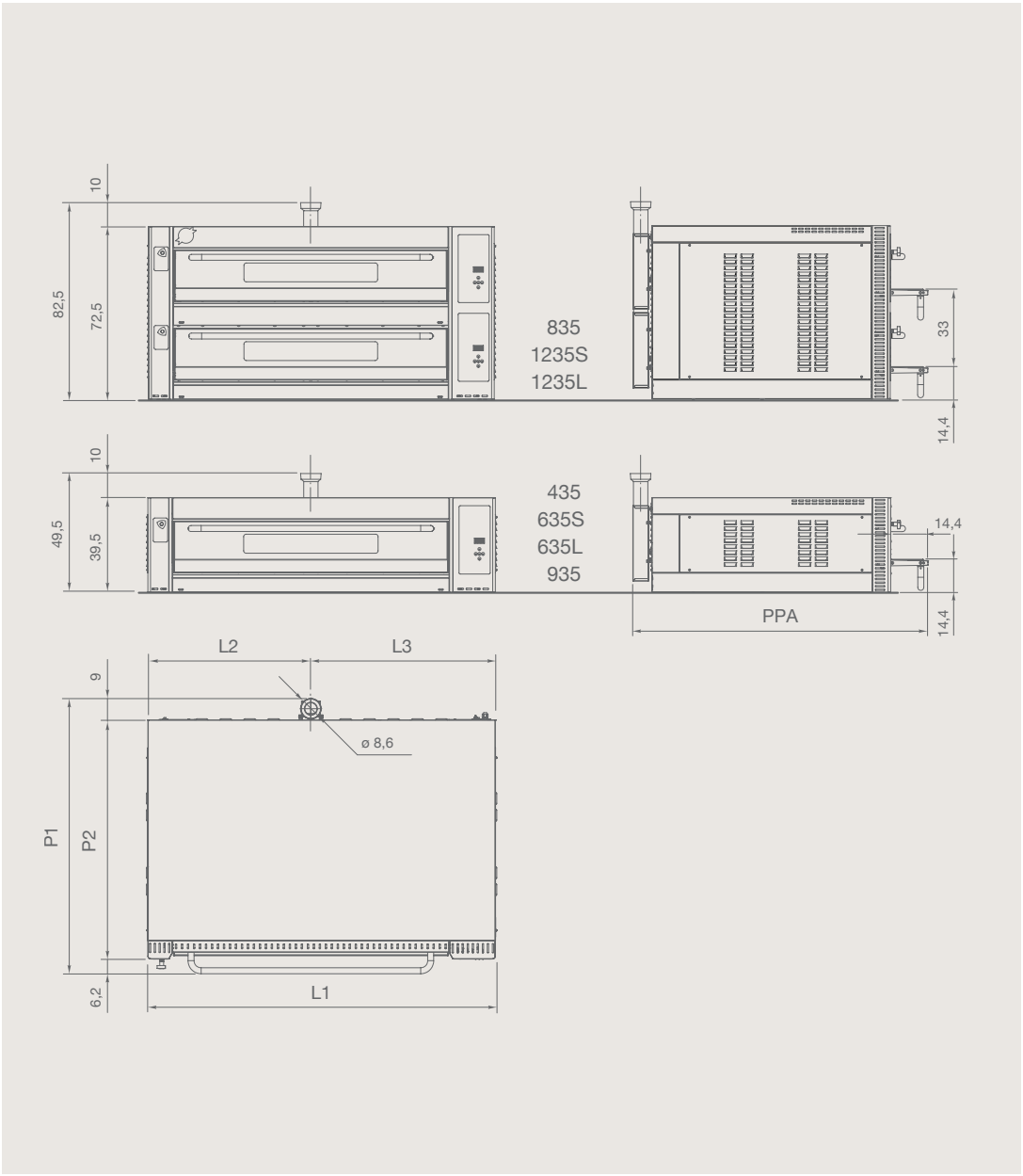


Single-deck version with digital controls and downwards door opening



Twin-deck version with electronic controls, upwards door opening, with hood and stand featuring pull-out shelf and shovel holder

- Fully modular and stackable oven decks with separate electrical connection
- Fan-cooled control panel
- Stainless-steel front panel, door and full-width handle
- Baking chamber in radiating laminated plate
- Panoramic glass-ceramic door
- Panel insulation in eco-friendly ceramic fibre and stone wool
- 19 mm-thick firebrick baking surface
- Max operating temperature 400 °C
- Manually resettable safety thermostat
- Heat-saving shield when deck is opened
- Interior lighting with halogen lamp
- Adjustable exhaust vent including external flue
- Choice of downward or upward door opening
- External hood may be neutral or motorised with (optional) remote speed control



	Internal sizes			External sizes					
Model	**L**	**P**	**A**	**L1**	**L2**	**L3**	**P1**	**P2**	**PPA**
435/E-D	75	73	10 ÷ 14	108,4	48,7	58,7	115	99,8	123,2
635S/E-D	75	108	10 ÷ 14	108,4	48,7	58,7	150,5	135,3	158,7
635L/E-D	113	73	10 ÷ 14	145	68	77	115	99,8	123,2
935/E-D	113	108	10 ÷ 14	145	68	77	150,5	135,3	158,7
835/E-D	75	73	10 ÷ 14	108,4	48,7	58,7	115	99,8	123,2
1235S/E-D	75	108	10 ÷ 14	108,4	48,7	58,7	150,5	135,3	158,7
1235L/E-D	113	108	10 ÷ 14	145	68	77	115	99,8	123,2

Millennium Valido Ovens

Technical specifications

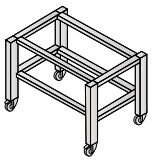
	Number of decks	External sizes	Internal sizes	Power supply	Max temp.	Net weight
MOD.		cm W x D x H	cm W x D x H	kW/h**-Max Volt 400~3N	°C	Kg
435/E-D	1	108,4 x 115 x 39,5 (+10)*	75 x 73 x 15	3,9-7	400	107
635S/E-D	1	108,4 x 150.5 x 39,5 (+10)*	75 x 108 x 15	5,5-8,8	400	142
635L/E-D	1	145 x 115 x 39,5 (+10)*	113 x 73 x 15	5,7-12	400	110
935/E-D	1	145 x 150,5 x 39,5 (+10)*	113 x 108 x 15	9-13,2	400	177
835/E-D	2	108,4 x 115 x 72,5 (+10)*	75 x 73 x 15	7,8-14	400	167
1235S/E-D	2	108,4 x 150,5 x 72,5 (+10)*	75 x 108 x 15	11-17,6	400	217
1235L/E-D	2	145 x 115 x 72,5 (+10)*	113 x 73 x 15	11,4-24	400	217

* Flue projection
** kW/h = Average hourly consumption - Max = Power rating (maximum available installed power)
*** Special voltages available upon request

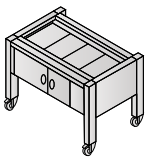
Optionals

All oven combinations can be completed with an open stand (pull-out shelf and shovel holder options also available), or a neutral or heated chamber.

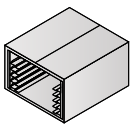
Painted stands



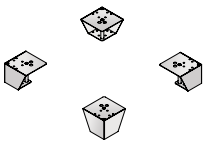
Neutral or heated chambers



Set of slide supports for trays (7 positions)



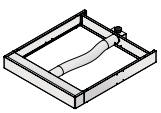
Set of rises (H = 15 cm) for single-deck models



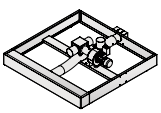
Set of 4 Castors (the 2 front ones are with brake)



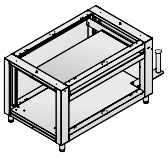
Neutral hood



Hood assembly complete with ventilator (0.25 kW - 230-1 V)



Stand featuring pull-out shelf and shovel holder



Millennium Valido Ovens

A guide to output*

** Values quoted are average and approximate only: output will vary according to type of product used and working methods/conditions.*

Model	ø 35 cm	ø 45 cm	▭ 60x40 cm
435/E-D	32	5	3
635S/E-D	48	10	6
635L/E-D	48	10	6
935/E-D	72	20	12
835/E-D	64	10	6
1235S/E-D	96	20	12
1235L/E-D	96	20	12



Control panel

Electromechanical or digital?





Valido is available in two different types of control panel:



Electromechanical panel

Manually-operated electronic controls (E)

The ceiling and bedplate heating elements can be separately set using manual 5-position switches (20% tuning). There are electronic controls to set the temperature (1 °C accuracy) and a LED display to read it. Main control switch and interior light switch also included.

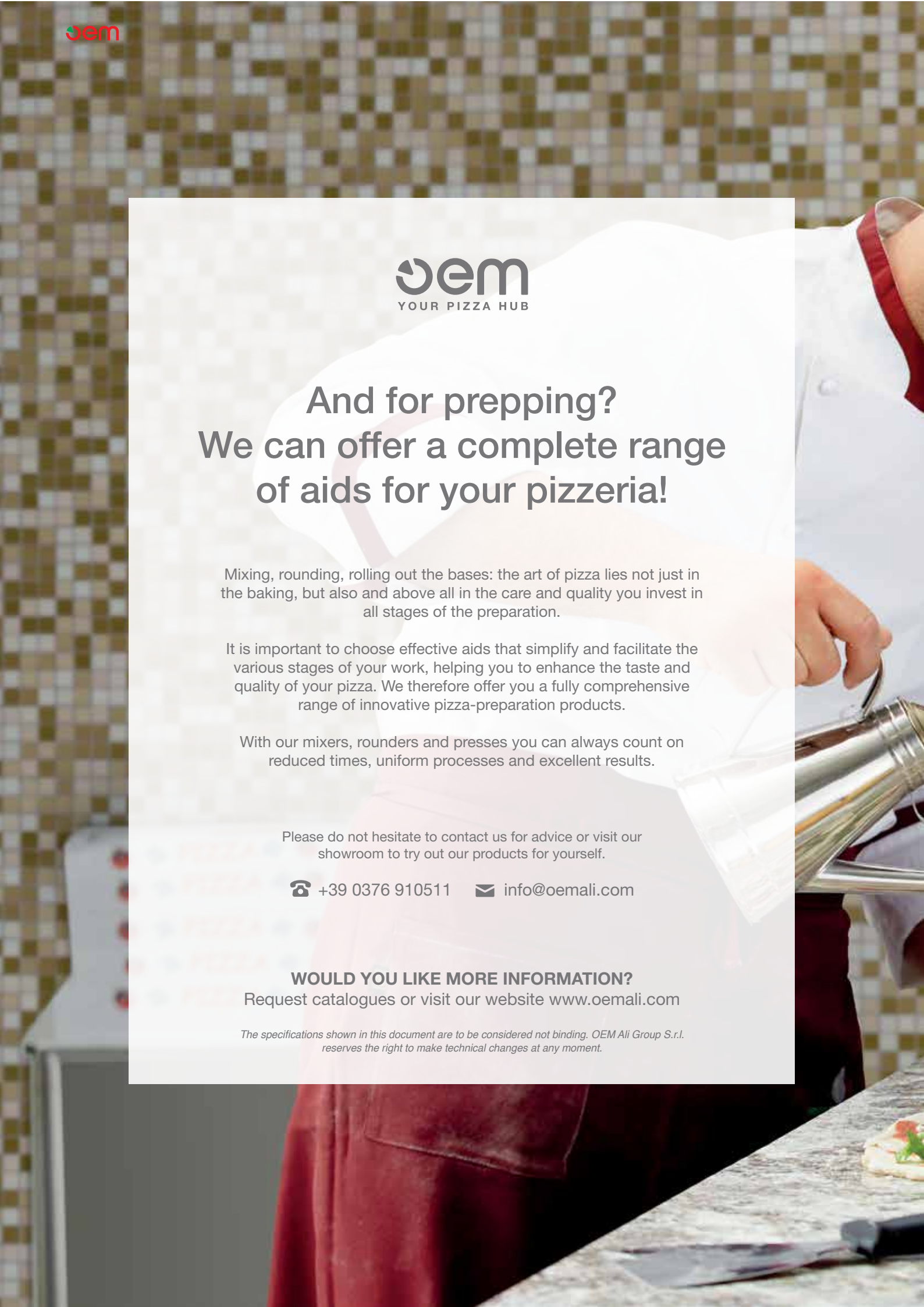


Digital panel

Digital controls (DGPRO)

Thanks to a user-friendly scroller knob, the digital control panel allows easy selection of all parameters; unlike the electromechanical version, it provides the following additional functions:
- Scheduled switch-on
- Baking timer
- Cleaning programme
- Economy function (optimising power consumption by keeping the set temperature in the baking chamber)





YOUR PIZZA HUB

And for prepping? We can offer a complete range of aids for your pizzeria!

Mixing, rounding, rolling out the bases: the art of pizza lies not just in the baking, but also and above all in the care and quality you invest in all stages of the preparation.

It is important to choose effective aids that simplify and facilitate the various stages of your work, helping you to enhance the taste and quality of your pizza. We therefore offer you a fully comprehensive range of innovative pizza-preparation products.

With our mixers, rounders and presses you can always count on reduced times, uniform processes and excellent results.

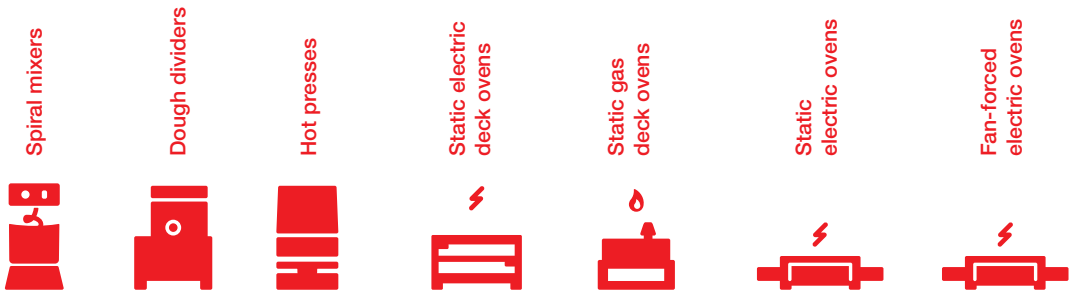
Please do not hesitate to contact us for advice or visit our showroom to try out our products for yourself.

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Request catalogues or visit our website www.oemali.com

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.





Pizza Hub

An all-round art from mixing to baking



Need a helping hand in your pizzeria? An assistant that facilitates your work so you can concentrate on the art of making pizza?

Oem offers a complete range of products than can help you throughout the entire process. All are designed to create a bespoke work area where you can unleash your own personal inventiveness.





YOUR PIZZA HUB

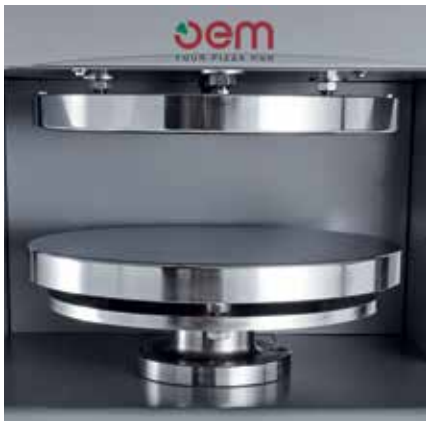












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