YOUR PIZZA HUB



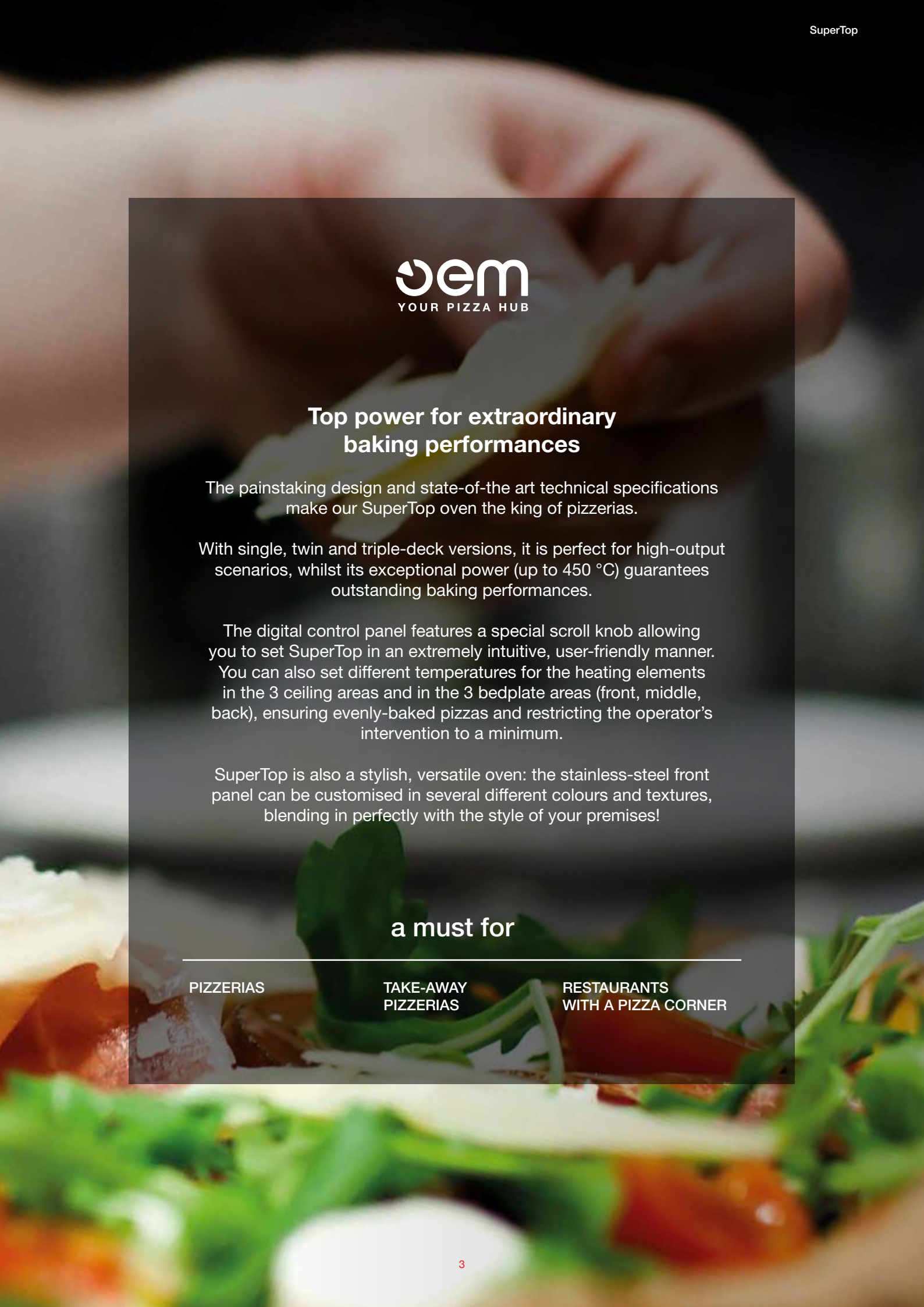
SuperTop

Modular electric
pizza oven

YOUR PIZZA HUB



modular electric
pizza oven



YOUR PIZZA HUB

Top power for extraordinary baking performances

The painstaking design and state-of-the art technical specifications make our SuperTop oven the king of pizzerias.

With single, twin and triple-deck versions, it is perfect for high-output scenarios, whilst its exceptional power (up to 450 °C) guarantees outstanding baking performances.

The digital control panel features a special scroll knob allowing you to set SuperTop in an extremely intuitive, user-friendly manner. You can also set different temperatures for the heating elements in the 3 ceiling areas and in the 3 bedplate areas (front, middle, back), ensuring evenly-baked pizzas and restricting the operator's intervention to a minimum.

SuperTop is also a stylish, versatile oven: the stainless-steel front panel can be customised in several different colours and textures, blending in perfectly with the style of your premises!

a must for

PIZZERIAS

TAKE-AWAY PIZZERIAS

RESTAURANTS WITH A PIZZA CORNER

Why choose SuperTop?

TEMPERATURES UP TO 450 °C

Its power ensures extraordinary baking performances. Built entirely in AISI 430 stainless steel, it bakes and browns the product to perfection.

GOOD MODULARITY

Available in various sizes in single-deck, twin-deck and triple-deck versions.

HIGH OUTPUT

Perfect for high-output scenarios. The largest model (935) will simultaneously bake 9 pizzas of dia. 35 cm, 4 pizzas of dia. 45 cm or 4 sheets (60 x 40 cm) per deck.

DIGITAL CONTROLS

The digital control panel has a 7” screen and features a practical scroll knob, allowing you to set the required parameters and functions in an intuitive, user-friendly manner.

TEMPERATURE AND POWER CONSUMPTION CONTROL

A microprocessor controls 6 different baking zones (3 at the top and 3 at the bottom). It also incorporates a ceiling/ bedplate air-recirculation heat recovery system optimizing energy consumption.

USER-FRIENDLY AND BESPOKE BAKING

A simple, intuitive interface lets you choose among 3 different baking programmes or else set your own favourite baking parameters. It also features automatic switch on and self-cleaning functions.

SMART ASSISTANT

With the help of an authorized technician, it is possible to activate both a function allowing you to reach the set temperature faster when you turn the oven on for the first time on each working day, and a baking assistance, useful to keep textbook baking conditions according to the required task.

PERFECT SUCTION

The integrated hood in every oven deck and the integrated fan motor ensure a good draught of the baking fumes inside each deck, removing exceeding moisture and preventing residual material from building up inside. The motor can be set manually or automatically.

FRONT ACCESS MAINTENANCE

Thanks to the removable front panel, a technician can easily perform routine maintenance of the baking surface and extraordinary maintenance of the heating elements and electronic control boards.

STYLISH AND HIGHLY VERSATILE

It will blend in perfectly with the style of your premises since the stainless-steel front panel can be customised in several different colours and textures.



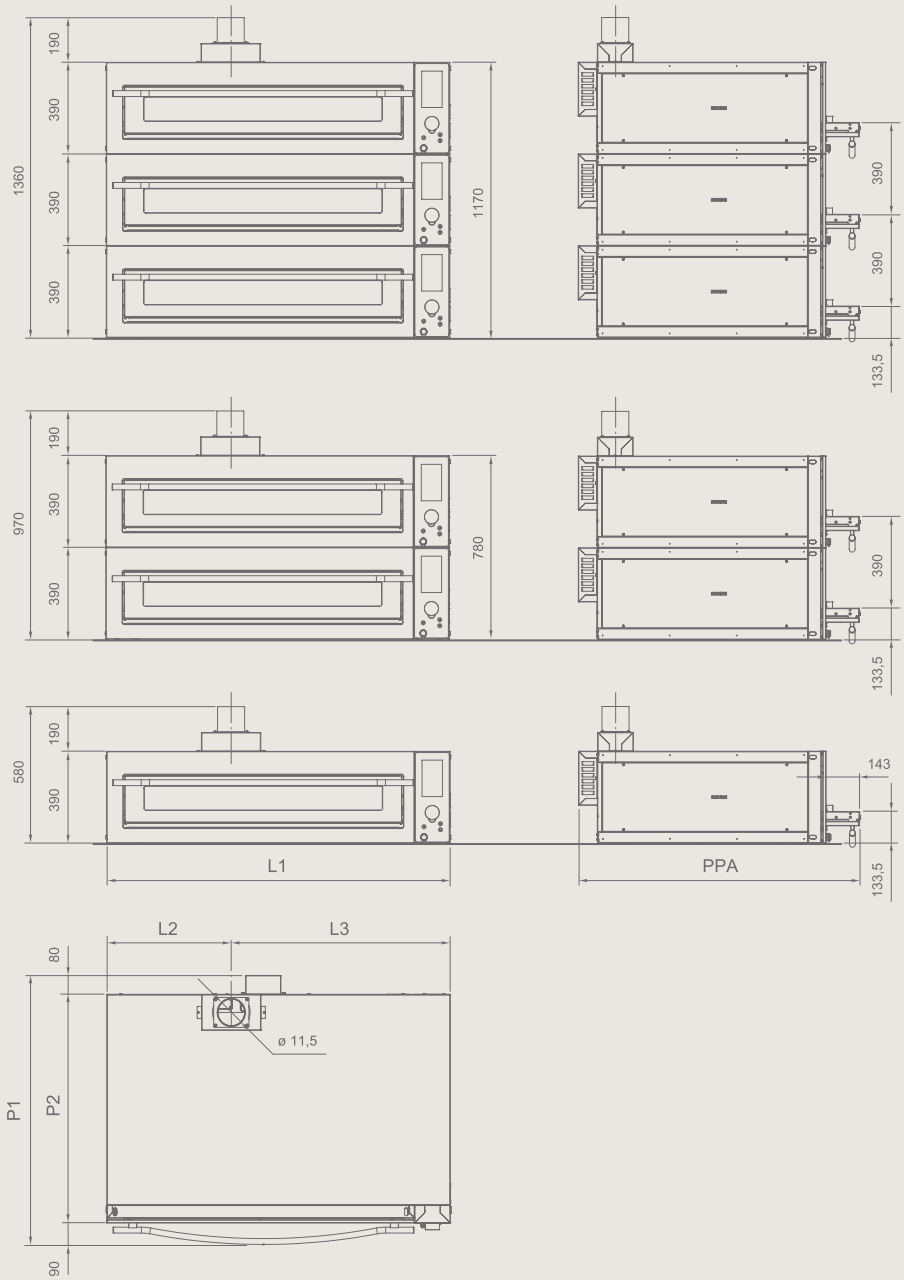


SuperTop Ovens

Technical specifications



- Max. temperature 450°C
- Built entirely in AISI 430 stainless-steel
- Integrated hood in every oven deck
- Manual or automatic vent adjustment
- Door gasket provides safe and silent closure
- Motor-operated extractor kit supplied as standard
- Completely removable front panel and baking surface
- Stainless-steel front panel which can be customised in several different colours and textures
- Digital control panel with 7” screen and knob
- Automatic switch on function twice a day
- Self-cleaning function
- 6 different baking zones (3 at the top and 3 at the bottom)



	Internal dimensions			External dimensions					
Model	**L**	**P**	**A**	**L1**	**L2**	**L3**	**P1**	**P2**	**PPA**
435	75,9	75,8	15	108,3	34,5	74,25	114,3	97,3	119,6
635S	75,9	110,8	15	108,3	34,05	74,25	149,3	132,3	154,3
635L	113,6	75,8	15	146	52,9	93,1	114,3	97,3	119,6
935	113,6	110,8	15	146	52,9	93,1	149,3	132,3	154,3

SuperTop Ovens

Technical data

	Kw/Std - Max * Volt	Size of baking chamber	External dimensions	Net weight Gross weight	Packaging	
MOD.	Kw/volt	cm L x P x H	cm L x P x H	kg	cm L x P x H / m³	
435/1	3,5 - 8,2 400 3N 50	75 x 73 x 15	108 x 108 x 39	155 175	128 x 110 x 56 0,788	X1
435/2	7 - 16,4 400 3N 50	75 x 73 x 15	108 x 108 x 78	310 350	128 x 110 x 56 0,788	X2
435/3	10,5 - 24,6 400 3N 50	75 x 73 x 15	108 x 108 x 117	465 525	128 x 110 x 56 0,788	X3

	Kw/Std - Max * Volt	Size of baking chamber	External dimensions	Net weight Gross weight	Packaging	
MOD.	Kw/volt	cm L x P x H	cm L x P x H	kg	cm L x P x H / m³	
635S/1	5,1 - 10,6 400 3N 50	75 x 108 x 15	108 x 146 x 39	193 224	145 x 167 x 50 1,21	X1
635S/2	10,2 - 21,2 400 3N 50	75 x 108 x 15	108 x 146 x 78	386 448	145 x 167 x 50 1,21	X2
635S/3	15,3 - 31,8 400 3N 50	75 x 108 x 15	108 x 146 x 117	579 672	145 x 167 x 50 1,21	X3

	Kw/Std - Max * Volt	Size of baking chamber	External dimensions	Net weight Gross weight	Packaging	
MOD.	Kw/volt	cm L x P x H	cm L x P x H	kg	cm L x P x H / m³	
635L/1	5,4 - 14,5 400 3N 500	113 x 73 x 15	108 x 146 x 39	199 230	165 x 113 x 51 0,95	X1
635L/2	10,8 - 29 400 3N 500	113 x 73 x 15	108 x 146 x 78	398 460	165 x 113 x 51 0,95	X2
635L/3	16,2 - 43,5 400 3N 50	113 x 73 x 15	108 x 146 x 117	597 690	165 x 113 x 51 0,95	X3

	Kw/Std - Max * Volt	Size of baking chamber	External dimensions	Net weight Gross weight	Packaging	
MOD.	Kw/volt	cm L x P x H	cm L x P x H	kg	cm L x P x H / m³	
935/1	8,5 - 19 400 3N 50	113 x 108 x 15	146 x 146 x 39	250 281	167 x 146 x 50 1,219	X1
935/2	17 - 38 400 3N 50	113 x 108 x 15	146 x 146 x 78	500 562	167 x 146 x 50 1,219	X2
935/3	25,5 - 57 400 3N 50	113 x 108 x 15	146 x 146 x 117	750 843	167 x 146 x 50 1,219	X3

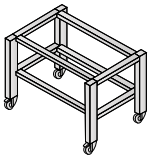
* kW/Std = Average hourly Consumption - Max = Power rating (max installed and available power)

Optionals

All SuperTop ovens can be fitted with an optional open stand, a heated or neutral cabinet (incorporating telescopic height-adjustable legs) with castors supplied as standard.

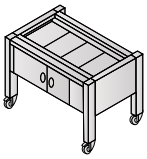
Painted stands

	External dimensions
Model	cm L x P x H
435/1-2-3	110 x 89,5 x 90*
635S/1-2-3	110 x 124,5 x 90
635L/1-2-3	148 x 89,5 x 90
935/1-2-3	148 x 124,5 x 90



Heated or neutral cabinets

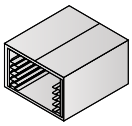
External dimensions	kW - Volt
cm L x P x H	kW - Volt 230~1
110 x 89,5 x 90*	0,6
110 x 124,5 x 90	0,6
148 x 89,5 x 90	0,8
148 x 124,5 x 90	0,8



* Incorporating telescopic, height-adjustable legs

Set of slide supports for trays included (5 positions)

For cabinets/optional for stands







SuperTop Ovens

Control panel

The extremely-intuitive digital control panel lets you handle everything effortlessly. The temperature is visible at all times on the large display, whilst a scroll knob allows you to decide the baking parameters and check all the settings. Furthermore, the twice-a-day automatic switch on system allows you to schedule your work and save energy.

Finally, the panel has a USB port than can be used to monitor the oven life (User settings – Service settings), upload and download recipes, update the software and transfer or save data.



Main display

Functions

1. TEMPERATURE
2. CEILING HEATING ELEMENT
3. TEMPERATURE SETTING
4. BEDPLATE HEATING ELEMENT
5. VENT
6. EXTRACTOR
7. TIMER 1
8. TIMER 2
9. INTERIOR LIGHT
10. PROGRAMME 1
11. PROGRAMME 2
12. PROGRAMME 3
13. SELF-CLEANING CYCLE
14. USER MENU
15. USB PORT



Interface



It displays calendar, chosen language, time, scheduled automatic switch on time (if previously set), software and power control boards.

User menu



It allows you to select and set all the functions besides the ones displayed on the interface: language choice, Service menu (access restricted to authorised staff), calendar, automatic switch on timer, Economy function, Door function.



SuperTop Ovens

A matter of style

SuperTop will amaze you, not only for its stunning performances, but also for its extraordinary versatility. As a matter of fact, the stainless-steel front panel can be customised in several eye-catching colours and textures, blending in perfectly with the style of your premises (e.g. satin green, satin red, glossy linen, glossy leather).

Please contact us for further details about available options!





Satin red



Satin green



Glossy linen



Glossy leather

SuperTop Ovens

A guide to output

** Values quoted are average and approximate only*

Model	ø 35 cm	ø 45 cm	▭ 60x40 cm
435/1	40	6	4
435/2	80	12	8
435/3	120	18	12
635S/1	60	12	8
635S/2	120	24	16
635S/3	180	36	24
635L/1	60	12	8
635L/2	120	24	16
635L/3	180	36	24
935/1	90	24	16
935/2	180	48	32
935/3	270	72	48


Door
oem
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.

+39 0376 910511

info@oemali.com

WOULD YOU LIKE MORE INFORMATION?
Request catalogues or visit our website
www.oemali.com

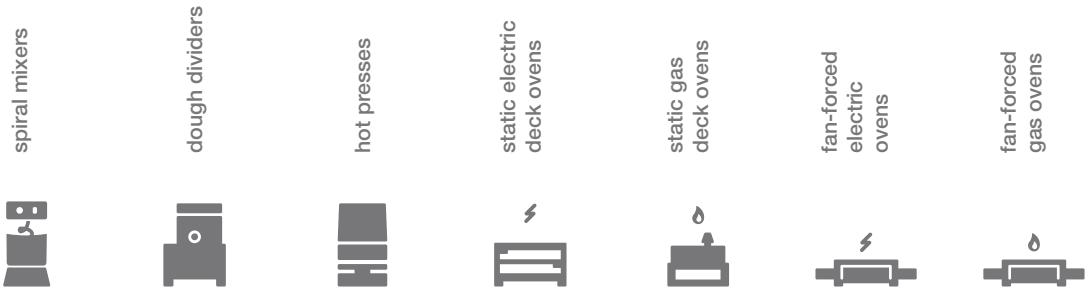


Pizza Hub

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









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

Concept and design
Hangar Design Group

an Ali Group Company

GROUP

The Spirit of Excellence