YOUR PIZZA HUB



spiral mixers

spiral mixers FX 20-30-40-60
spiral mixers FXID 20-40-60
spiral mixers RBID 30-40

Your own working aid

We offer state-of-the-art equipment to help you through the various stages of preparation.



NO STRESS OR STRAIN

Our equipment makes your work easier. It saves your time and effort and also protects your health as it avoids developing occupational diseases such as arthritis of the shoulder and carpal tunnel syndrome.

ROOM FOR YOUR CREATIVITY

Our auxiliary equipment is the best aid for the art of pizza. Let the equipment do all the donkey work and devote your time and attention to creativity.

IMPROVED SPEED

Efficient and reliable, our equipment speeds up every single process. You therefore save time and money.

LARGE QUANTITIES

Our equipment can handle large amounts of dough and allows you to organise your work in the best possible way.

UNIFORM AND EXCELLENT RESULTS

You can always rely on perfect results. Precise dough balls, pizza bases of uniform size and thickness.

HIGH QUALITY

Whatever flour types, recipes and methods you use, with our products you will always achieve high quality levels.

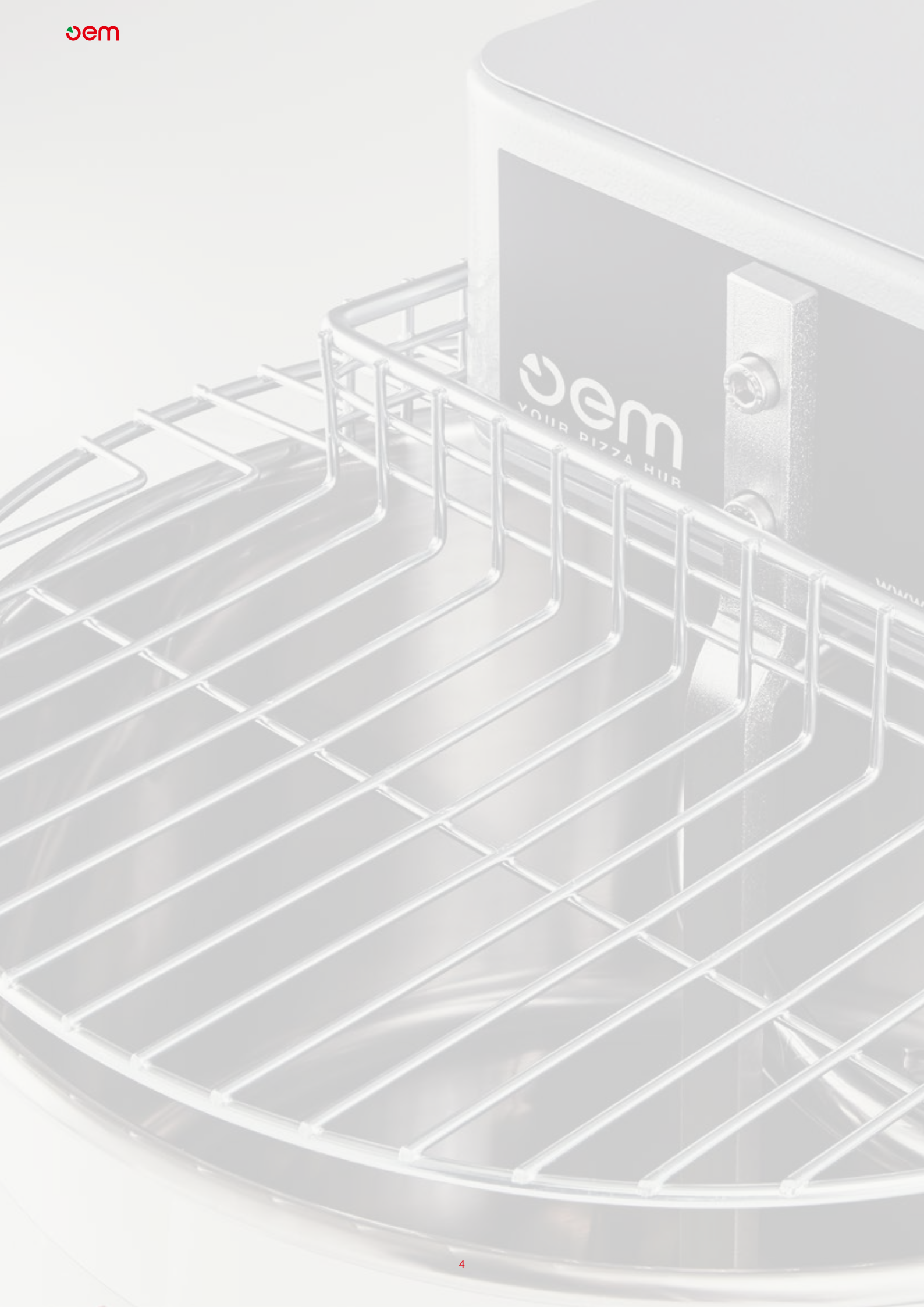
SIMPLICITY AND SAFETY

Using and cleaning requires just a few simple actions. You can work comfortably and carefreely because all of our equipment is fitted with the safety devices needed to provide full protection whilst you work.



Make the most of our experience

We know a lot about your profession and can work at your side in order to enhance the quality of your pizzas. Tell us what type of pizza you intend to offer and, together, we can see how to get the most out of our equipment. Do not hesitate to ask for our advice: contact us or visit our showroom. We will find the right solution for you.


oem
YOUR PIZZA HUB

Spiral mixers



for standard dough
FX–RB Range

for hydrated dough
FXID–RBID Range


oem
YOUR PIZZA HUB

Spiral mixers
FX–RB Range
Reliable, hard-working assistants

18 MODELS WITH CAPACITY RANGING FROM 20 TO 60 KGS

Extremely powerful and sturdy, these mixers feature a modern design and are the reliable right partner for your work. The blend of eye catching and functional features meets all current safety regulations.

FX
fixed head: 20, 30,40, 60 kg

RB
tilting head:
30, 40 kg



Why choose the FX, RB range?

THEY FACILITATE YOUR TASK

You can produce large amounts of dough without effort.

CONSTANT TEMPERATURE

The machine will not overheat and the dough is at the right temperature for fermentation and leavening.

IDEAL OXIGEN LEVELS

You can obtain really smooth doughs whatever flour type and quantity you choose.

STRETCHY DOUGH

You can obtain silky and smooth doughs every time, no matter what recipe and method you use.

GREATER CONVENIENCE WITH THE TILTING HEAD

The tilting head offers an improved dough control. Work and remove the dough quickly and easily by lifting the head.

ID MIXERS

The FX 20, FX-RB 40 ed FX 60 models with 2 speeds are also available in the ID version for hydrated dough, more powerful and faster.

QUICK

The dough you want in just 15-20 minutes.

Spiral mixers FX-RB

Technical specifications



RB-ID/402/T Model

- **FOR EVERY MODEL:**
- Painted steel frame.
- Stainless steel bowl.
- Adjustable timer up to 30 minutes.
- Active and passive safety devices (micro switch fitted as standard outfit).
- Chain tensioner for a correct mechanical operativity (except for 20 and 30 kg fixed head models).
- Machine body fully sealed for improved hygiene standards.
- 1 or 2 operating speeds for standard mixers; 2 speeds for ID mixers.
- Pneumatic telescopic arm for tilting head models (30 and 40 kgs).
- Tilting head for 30 and 40 kgs models.
- 400 V 3-phase/neutral power supply available for all models - 230 V single-phase (20 kg model only).
- Optional castors (front ones with brakes).
- The 2 speed-versions help you prepare a smoother dough in less time.
- An interesting feature: the special “open” bowl safety guard lets you add all the various ingredients with the mixer in operation, thus giving you full control over the dough at all times.
- **MODELS for HYDRATED DOUGH:**
- More powerful and faster.
- Dedicated dough breaker pierce.
- Reinforced mechanical engineering.
- Upgraded bending radius of the bowl for a faster dough preparation.

FX-RB for standard dough - FXID-RBID for HYDRATED dough

Models

A GUIDE TO OUTPUT

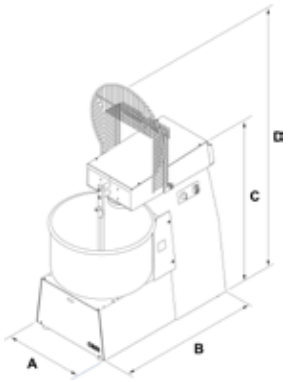
The following table shows the numbers of dough balls you can obtain according to the weight (grams) of the pizza and to mixer model.

Model	ø 30 cm 200 gr	ø 35 cm 250 gr	ø 45 cm 650 gr	□ 60x40 cm 1200 gr
20 kg	100	80	30	16
30 kg	150	120	46	25
40 kg	200	160	61	33
60 kg	300	240	92	50

The quoted values are average and approximate only/ / Ø diameter / □ sheet



Outside dimensions



Model	A	B	C*	D*
FX/201/M - FX/201/T - FX/202/M FX/202/T - FXID/202/T	42,7	74	73,4	111,9
FX/301/T - FX/302/T	42,7	74	73,4	111,9
RB/301/T - RB/302/T	47,8	80,9	80,7	119
FX/401/T - FX/402/T - FXID/402/T	47,8	80,9	77,8	119
RB/401/T - RB/402/T - RBID/402/T	47,8	80,9	80,7	119
FX/601/T - FX/602/T - FXID/602/T	58,5	99	100,5	149

**The C-D height is with feet; with wheels the height increases by 6,5 cm.*

FX–RB Range - For standard dough
FXID–RBID Range - For HYDRATED dough

FX 20 kg

Min. and max DOUGH quantity for each cycle: 2 ÷ 20 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	r.p.m.	cm	cm L x P x H	kg	%
FX/201/M	0,75 230 1 50	20 - 26	1	11,4 / 85,7	42,7	42,7 x 74 x 73,4	98 / 107	50 - 60
FX/201/T	0,75 400 3N 50	20 - 26	1	11,4 / 85,7	42,7	42,7 x 74 x 73,4	98 / 107	50 - 60
FX/202/M	0,45 - 0,56 230 1 50	20 - 26	2	1a - 10,3 / 77,1 2a - 16 / 120	42,7	42,7 x 74 x 73,4	98 / 107	50 - 60
FX/202/T	0,45 - 0,56 400 3N 50	20 - 26	2	1a - 10,3 / 77,1 2a - 16 / 120	42,7	42,7 x 74 x 73,4	98 / 107	50 - 60

FX 30 kg

Min. and max DOUGH quantity for each cycle: 3 ÷ 30 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
FX/301/T	1,1 400 3N 50	30 - 37	1	11,4 / 85,7	42,7	42,7 x 74 x 73,4	98 / 107	50 - 60
FX/302/T	0,75 - 1,1 400 3N 50	30 - 37	2	1a - 10,3 / 77,1 2a - 16 / 120	42,7	42,7 x 74 x 73,4	98 / 107	50 - 60

RB 30 kg

Min. and max DOUGH quantity for each cycle: 3 ÷ 30 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
RB/301/T	1,1 400 3N 50	30 - 37	1	11,8 / 85,7	42,7	47,8 x 80,9 x 80,7	135 / 145	50 - 60
RB/302/T	0,75 - 1,1 400 3N 50	30 - 37	2	1a - 10,3 / 77,1 2a - 16 / 120	42,7	47,8 x 80,9 x 80,7	135 / 145	50 - 60

FX 40 kg

Min. and max DOUGH quantity for each cycle: 4 ÷ 40 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
FX/401/T	1,1 400 3N 50	40 - 47	1	11,8 / 85,7	47,8	47,8 x 80,9 x 77,8	135 / 145	50 - 60
FX/402/T	0,75 - 1,1 400 3N 50	40 - 47	2	1a - 10,6 / 77,1 2a - 16,5 / 120	47,8	47,8 x 80,9 x 77,8	135 / 145	50 - 60

RB 40

Min. and max DOUGH quantity for each cycle: 4 ÷ 40 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
RB/401/T	1,1 400 3N 50	40 - 47	1	11,8 / 85,7	47,8	47,8 x 80,9 x 80,7	135 / 145	50 - 60
RB/402/T	0,75 - 1,1 400 3N 50	40 - 47	2	1a - 10,6 / 77,1 2a - 16,5 / 120	47,8	47,8 x 80,9 x 80,7	135 / 145	50 - 60

FX 60

Min. and max DOUGH quantity for each cycle: 6 ÷ 60 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
FX/601/T	2,2 400 3N 50	60 - 83	1	10,5 / 70	58,5	58,5 x 99 x 100,5	202 / 218	50 - 60
FX/602/T	1,87 - 2,6 400 3N 50	60 - 83	2	1a - 9 / 60 2a - 14 / 93,3	58,5	58,5 x 99 x 100,5	202 / 218	50 - 60

Opzionale	CODE	
	OMAC210R0 (60 kg)	Set of wheels (2 with brakes)
	OMAC215R0	Set of wheels (2 with brakes)



FXID 20 kg

Min. and max quantity of HYDRATED DOUGH for each cycle: 2 ÷ 20 kg
Min. and max quantity of STANDARD DOUGH for each cycle: 2 ÷ 15 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
FXID/202/T	0,75 - 1,1 400 3N 50	20 - 26	2	1a - 10,3 / 128,6 2a - 16 / 200	42,7	42,7 x 74 x 73,4	98 / 107	60 - 85 (ID) 50 - 60

FXID 40 kg

Min. and max quantity of HYDRATED DOUGH for each cycle: 4 ÷ 40 kg
Min. and max quantity of STANDARD DOUGH for each cycle: 4 ÷ 30 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
FXID/402/T	0,75 - 1,3 400 3N 50	40 - 47	2	1a - 8,2 / 100 2a - 16,5 / 200	47,8	47,8 x 80,9 x 77,8	135 / 145	60 - 85 (ID) 50 - 60

RBID 40 kg

Min. and max quantity of HYDRATED DOUGH for each cycle: 4 ÷ 40 kg
Min. and max quantity of STANDARD DOUGH for each cycle: 4 ÷ 30 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
RBID/402/T	0,75 - 1,3 400 3N 50	40 - 47	2	1a - 8,2 / 100 2a - 16,5 / 200	47,8	47,8 x 80,9 x 80,7	135 / 145	60 - 85 (ID) 50 - 60

FXID 60 kg

Min. and max quantity of HYDRATED DOUGH for each cycle: 6 ÷ 60 kg
Min. and max quantity of STANDARD DOUGH for each cycle: 6 ÷ 40 kg

	kW/Std - Max	BOWL CAPACITY	SPEED N°	r.p.m. Bowl/ Spiral	Bowl diameter Ø	OUTSIDE DIMENS.	NET WEIGHT/ GROSS WEIGHT	WATER Min - Max
COD	kW / Volt	Kg - Lt.	no	g/min - r.p.m.	cm	cm L x P x H	kg	%
FXID/602/T	2,1 - 3 400 3N 50	60 - 83	2	1a - 9 / 112,5 2a - 14 / 175	58,5	58,5 x 99 x 100,5	202 / 218	60 - 85 (ID) 50 - 60

Opzionale	CODE	
	OMAC210R0 (60 kg)	Set of wheels (2 with brakes)
	OMAC215R0	Set of wheels (2 with brakes)





The right model for your own needs

Oem offers you many different models. We can help you choose the right one fully tailored to suit your requirements and working practices.

Spiral mixers

How do our mixers work?
The perfect dough in 5 steps.

1

Pour 50% of the flour into the mixer.

2

Add the yeast previously dissolved in a little water (5%) at approx. 38 °C.

3

Pour the remaining 95% water at a temperature of 10-15 °C, assuming a room temperature of approx. 20 °C (reduce by 3-4 °C for higher room temperatures).

4

After mixing for 3-4 minutes, add salt, the remaining 50% flour and the extra virgin olive oil.

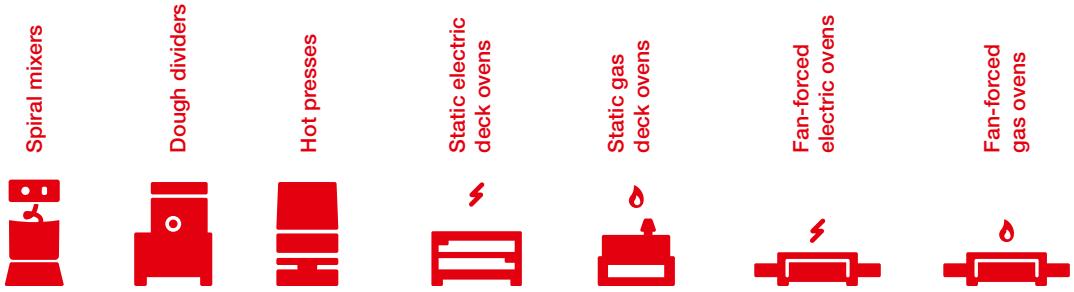
5

Remove the dough from the bowl, place it on a worktop and cover with a damp cloth. The temperature of the dough should not exceed 24 °C.

NOTE

This is just an example. Then you can use our mixers as you wish accordingly to your own ingredients, recipes and secrets.





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.





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