



OPERAPRIMA

LIKE A PIZZAILO

The new way to shape the dough





OperaPrima The Pizza Stretcher

OperaPrima is the innovative and professional Pizza Stretcher, 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

OperaPrima is the new product of the Ecor International SpA company. For the last 40 years our firm has been gaining expertise in the mechanical design of the food processing industry, which requires high safety and hygiene standards to be met.

Thanks to investing in research and innovation, our business can now provide high-tech solutions for the pizza sector.



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, up to 35 cm, 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

- » Type 00 flour
- » Type 0 flour
- » Type 1 flour

The dough

- » Direct dough
- » Indirect dough: Biga, Poolish, Sourdough starter

The final product

OperaPrima is ideal to make the following types of pizza:

» **Pizza Classica**

It's 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 dimple 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.



Technical Features

Hourly output	200 pizzas
Pizza diameter	up to 350 mm
Workbench height	400 mm
Dimensions	650x650x870 mm
Net weight	135 kg
Material	Stainless steel, aluminium, POM-C
Power supply	230 V - 50 Hz
Average consumption	1 kW
Display dimensions	160x90 mm



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