



OPERAPRIMA

LIKE A PIZZAIOLO

The new way to stretch the dough



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Technical features

Dimension:
650x750x880 mm

Material:
stainless, aluminium

Weight:
135 kg

Average consumption:
1 kW

Certification:
CE, cULus / ULEPH NSF / ANSI 8

opera-prima.eu



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The Pizza Stretcher

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OperaPrima is the pizza stretcher that creates the real artisan pizza in a quick and simple way. Thanks to the innovative opening system that replicates the hands, it guarantees a top-of-the-range end-product.

This technology has been studied for cold-working several types of dough without stressing them. It allows to make a tasty and crispy pizza, with a defined edge in a short time. OperaPrima streamlines the costs and solves the problem of shortage of skilled-labour.

Ecor International Group

The pizza stretcher OperaPrima is a product designed and developed by **Ecor International S.p.A.**, company located in the Vicenza area founded in 1976.

Ecor International has a specific know-how 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.

Why choose OperaPrima?



Cold-working process



Hydration up to 90%



Customizable edge



Artisan result



Replicates the hands



Perfect alveolation



200 pizzas per hour



Adjustable diameter



Grammage starting form 70 gr



Quality and automation



Easy to use



Simple maintenance



Connectivity for Industry 4.0

Testimonials

“OperaPrima is a game changer. It's the first machine that truly stretches dough like a pizzaiolo would.”

Roberto Caporuscio
Associazione Pizzaiuoli Napoletani

“I am very happy I purchased OperaPrima. This Pizza Shaper is fantastic, it makes the job so much easier and you don't need to be an expert pizza maker to use it. OperaPrima opens the dough in a few seconds.”

Michael Yekutiel
Pizza Tuvia - Shoham - Israel

“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 Lupo
Pizzeria Lei - Niedereschach - 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 Pitossi
Da Ermanno - Brescia - Italy