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In some pizzerias, stretching dough is not just a job, but an art. For whatever reason, however, an operation that prides itself on its made-by-hand principles may need to streamline the pizza assembly process via machines.

To enjoy the best of both worlds, the OperaPrima, created by Ecor International S.p.A. and unveiled at last October's **HostMilano trade show**, dubs itself the "pizza stretcher that replicates the handcrafted work of a true pizzaiolo." The machine slightly differs from a traditional dough press in that mechanical handles open each dough, while a cold pressing process is designed to open the dough more gently—while still allowing for a defined edge and a customizable diameter. Ultimately, the machine can be used to cold press doughs that use different types of flour, and to prepare different styles of pizza, including Neapolitan, Roman or classic.

Even if you're looking at investing in a more traditional dough press, today's manufacturers offer up a wide range of features to help in the pizzeria kitchen: nonstick coated platens, digital time and temperature controls, and the ability to adjust crust thickness and temperature for the best results. Ultimately, a range of variables—the space available in the kitchen, your style of pizza and the volume of your business—will help determine the machine that's right for you.