

# ESMACHLAB *Smart* PIZZA MODEL

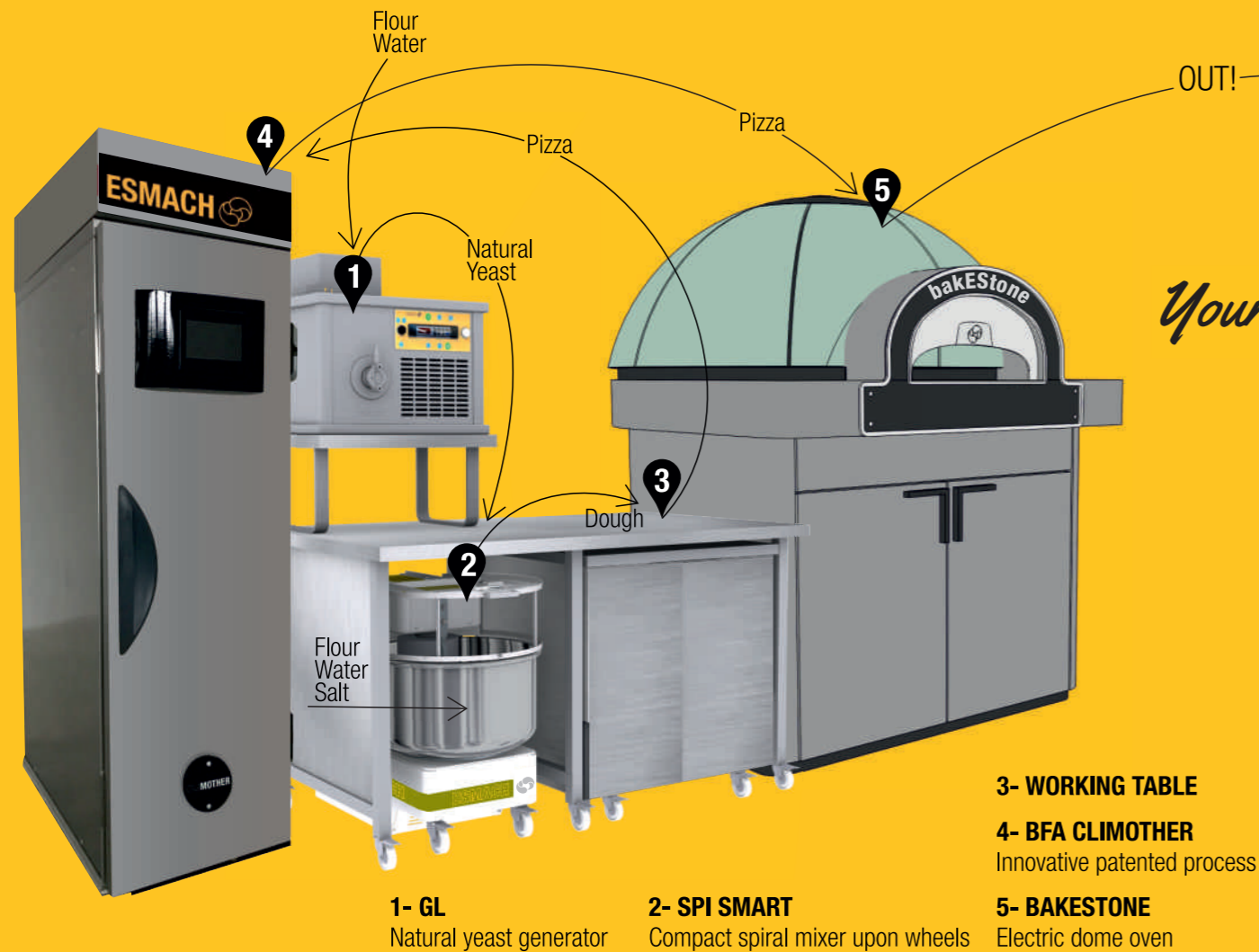
The ultimate system for the best Italian pizza... anywhere in the world!

Healthy and digestible pizzas... today also with liquid natural mother yeast! All this thanks to Esmach's safe and easy-to-use technology. Esmachlab Pizza is the system designed by Esmach that constantly checks and produces natural mother yeast to be incorporated into the dough to make it extra special and ready to be shaped and baked. The cycle is simple, repeatable, scalable, and guarantees the same excellent quality, every time.

You can create your own laboratory to bake extraordinary pizzas all day long... in just 2.5 m! It is an innovative and simple laboratory concept that makes your business competitive as it allows even the most inexperienced staff to obtain a delightful product. Thanks to EsmachLab technology even the most inexperienced staff can bake an excellent pizza.

Esmach's system ensures that leavened dough remain stable so that they can be used for up to 12 hours after ripening, thus guaranteeing a waste-free and stress-free production. Digestibility, authenticity, fragrance, flavour, and quality are the "ingredients" that win over any palate and they also represent the soul of EsmachLab.

- **Total concept**
- **Measurable, reliable, elegant**
- **Makes the best pizza no matter who uses it**
- **Can be checked during every phase**
- **Easy to use, intuitive, repeatable anywhere and everywhere**
- **Visually personalisable**
- **Top quality Italian oven-baked products without being in Italy!**

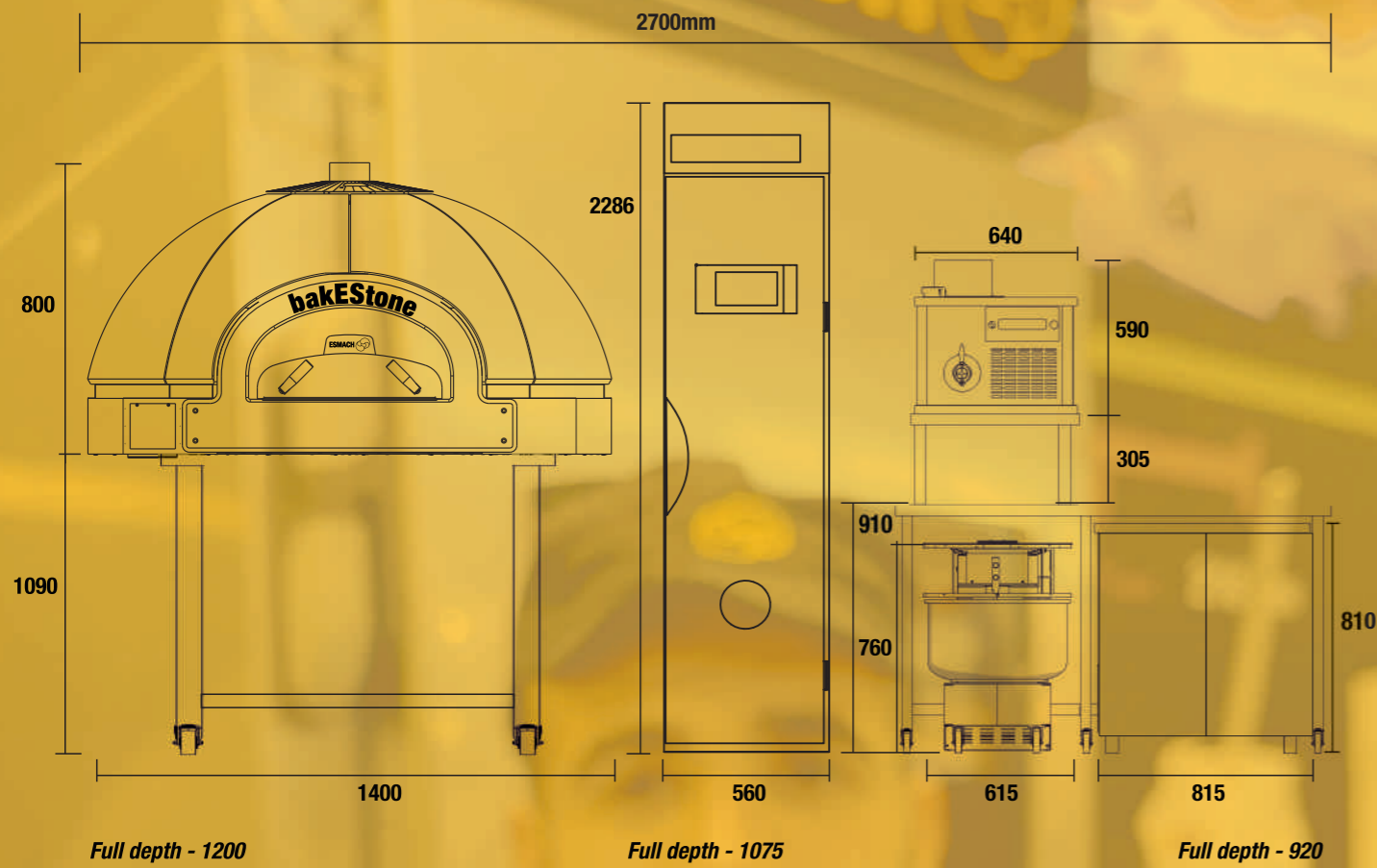


*Taste Italian tradition everywhere*



*Your complete pizzeria from 110 inches*

**DIMENSIONS**



# ESMACHLAB *Smart*

## PIZZA MODEL



**Outstanding results,  
repeatable quality anywhere**



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The Spirit of Excellence