



OMAS MULTI DEVICE INTERFACE



- Multi Device** (tablet, smartphone, PC) by **Wi-Fi** connection
- Improved navigation** and machine view in 2D or 3D
- High standard** of UX-UI
- Customizable widgets**
- Multi recipe** for your Flexy Mill
- Easy maintenance** and alarm resolution

OMAS SERVICE

Close to the customer for real time solutions.



Omas Service aims to maintain the efficiency and high performance of your milling plant.

Our team offers assistance and troubleshooting during the assembly and testing of a plant, up to after-sales for spare parts, training, and improvements to machine systems.

With Omas Service the customer can receive everywhere and at any time support from our specialists, thanks to our service packs:

OTS - OTYE - OTYE+

COST EFFECTIVE

EFFICIENT

FRIENDLY

REAL TIME

SUSTAINABLE

TARGETED

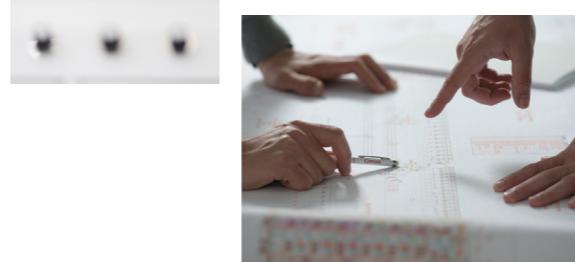
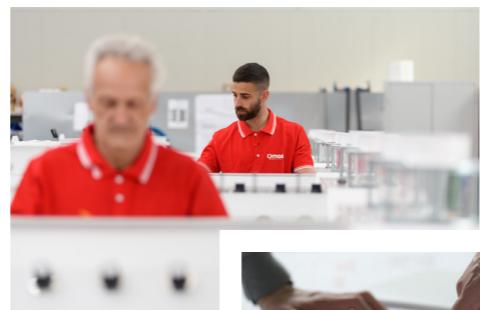


Our Mission & Vision

We are aware of the increasingly important role that the milling industry will play in the future of world food and we care about eco-sustainability. For this reason it is innovation that inspires our choices every day and that guides us to change the rules, to experiment, to improve ourselves.

Every day we invest in R&D to offer advanced solutions oriented to energy saving, automation, reduction of maintenance while improving production flexibility.

We support the customer from the preliminary stage to the detailed engineering up to the assembly and testing phase, to offer turnkey systems and cutting-edge solutions.



omasindustries.com



MILLING



CLEANING



STORAGE



DISCHARGE



ACCESSORIES

Omas
REINVENTING THE MILL.



Giotto

Intensive Wheat Sterilizer

Intensive wheat sterilizer fitted with special tempered steel tools that improve the mill's technical performance. Giotto eliminates most mycotoxins, bacteria, fungi, and all the impurities that affect the quality of flours. Giotto S is equipped with Direct Drive Torque Motor.



Dante

Extraction Booster

Designed to scrub the wheat, improving the plant's yield and performance, whether it's dedicated to hard or soft wheat. It comprises 8 grinding wheels and a PLC-controlled electromechanical rotor, which determines how long the product can remain inside the machine. A rotor ventilation system provides a clean and uncontaminated outfeed product. Dante ensures additional flour extraction when installed in existing milling plant.



Palladio

Single-Case Plansifter

Palladio shares the same technical and construction characteristics of the Galileo, but thanks to its design it can be flexibly integrated into any production environment. Two doors on the sides allow easy inspection and maintenance.



Leonardo

Roller mill

Leonardo incorporates Omas' technological evolution resulting from the research of our R&D department. This patent-protected machine has revolutionised the milling industry, elevating this art to a higher level where milling performance meets energy savings.

Revolutionary. Unique. Extraordinary.

OKS: Omas patented technology that recovers kinetic energy. Leonardo roller mill, thanks to the new permanent magnets power units, directly coupled on each milling rolls that, combined with the OKS device, allows to save up to 15kW/ton compared to any fixed speed belt drive roller mill.

Economy in building layout: Leonardo allows to eliminate one entire floor. Thanks to the permanent magnet motors plugged directly to the machine, an entire motorization floor is eliminated, reducing building costs and installation time.

ODS: ODS adjusts the grinding gap of grinding rolls using a pair of electric actuators that act on Leonardo's adjustment units. This system allows for both manual and automatic operation.

OPS: The grinding rolls' pressure is controlled and measured through a load cell device applied to the cylinders' drive systems.

Flexy Mill: This technology gives maximum flexibility to the grinding process, thanks to the possibility of changing the speed of the grinding rolls independently to match any flour specification or wheat grits. Quickly shifting from DD- Dull to Dull to SS - Sharp to Sharp Leonardo maximizes flour and semolina production.



Galileo

Plansifter

Our Plansifter stands out for its reliable operation, technological innovation and the noble materials used such as stainless steel and anodised aluminium for top sanitation of flours. Walls are thermally insulated, with foam injection, thus guaranteeing "Dew Point Free" that reduces internal condensation.



Michelangelo

Purifier

Our purifier offers really high performance levels, thanks to robust, yet lightweight, bodywork and structure: machine stability guaranteed by excellent structure balance transmitting no vibrations to the floor. Michelangelo has adjustable sieves deck inclination.



Donatello

Impact destroyer

Robust machine, with balanced rotor that allows a deep sterilization of the flour, by deactivating the eggs of insects that compromises the quality of the finished product. The machine can work with a rotor in vertical or horizontal position.