





# I. Pre Topped Freezer To Oven Pizza

#### THE FASIEST AND MOST CONVENIENT WAY TO SERVE DELICIOUS HOT BAKED PIZZA



The Bellarico's freezer to oven pre topped pizza is a labor free program that has the toppings already in place for a consistent quality pizza. The pizzas are made from a self rising raw dough crust frozen and ready to bake shell. By having these delicious pizzas already topped your profit integrity is guaranteed. You never ever have to worry about the pizzas being over topped that would reduce your margin or under topped that would jeopardize customer satisfaction. These pizzas have live active yeast and must be made from a frozen state.



### **4-CHEESE**

Mozzarella, Provolone, Parmesan, and Romano

### **PEPPERONI**

# **SUPREME**

Sausage, Pepperoni, Peppers,



# PIZZAS



#### 5-CHFESE

Mozzarella, Provolone, Parmesan, White Cheddar and Romano



#### **PEPPERONI**



#### SIIPREME

Sausage, Pepperoni, Peppers, Onions, and Black Olives



#### 4-MFAT

Bacon, Pepperoni, Sausage, and Ground Beef



#### **BUFFALO CHICKEN**

Spicy Buffalo Chicken



#### **BRFAKFAST**

Sausage, Bacon, Egg, Mozzarella, Cheddar Cheese



#### **VEGGIF PIZZA**

Onions, Red and Green Peppers, Mushrooms,

- RETAIL LABEL AVAILABLE
- PRE-ASSEMBLED
- FREEZER TO OVEN
- DELICIOUS
- CONVENIENT
- HIGH PROFIT
- HIGH IMPULSE SALES
- LOW COST ENTRY
- SMALL FOOTPRINT
- CONTROL WASTE
- EQUIPMENT FINANCING
- NO FEES
- LIMITED MENU
- SELF-RISING DOUGH



# LARGE

RE-ASSEMBLED



## **4-CHEESE**

Mozzarella, Provolone, Parmesan, and Romano



## 4-MEAT

Bacon, Pepperoni, Sausage, and Ground Beef



## PEPPERONI



## **BREAKFAST**

Sausage, Bacon, Egg, Mozzarella, and Cheddar Cheese



### **SUPREME**





# BAKING GUIDELINES BAKE ALL PIZZA FROM FROZEN

TO BAKE: KEEP FROZEN until ready to bake. Remove wrapper from frozen pie and spray top of pizza liberally with water and bake. Retain cardboard circle to cut pizza on.

Lincoln Counter Top Conveyor Oven

Bake Time: 6 - 7 Minutes Temperature: 485°

Doyon Counter Top Oven

Temperature: 460° Bake Time: 8 - 10 Minutes

Cadco Oven

Temperature: 475° Bake Time: 7 - 8 Minutes

**Convection Oven** 

Temperature: 400° Bake Time: 8 - 12 Minutes

Wisco Counter Top Oven

N/A Bake Time: 10 - 15 Minutes

Deluxe Pizza Oven

Bake Time: 12 - 14 Minutes Temperature: 5250

Cut pizza into 4 equal slices and place in pizza display case. Serve in a pizza slice bag. Hold pizza in pizza display case up to 1 hour.

For "To-Go-Pizza" cut into 8 slices and place in box.

Other ovens are available and are able to cook pizzas. Please contact OMNI for more information.

# II. Pizzeria Style Pizza

#### COMPONENT PROGRAM FROZEN RAW DOUGH DOCKED CRUST READY TO BE SAUCED AND TOPPED

The Pizzeria Style Pizza is a raw dough frozen shell docked ready to be sauced, cheesed and topped. This delicious corn meal bottom crust provides a sweet taste that makes you salivate when it enters your palate. With this concept you will use our proven recipes to build a consistent quality pizza with just the right toppings to give you that pizzeria style pizza profile. These pizzas have live active yeast and must be baked from a frozen state.

OMNI will provide you with a detailed instruction manual on how to prepare each pizza and also how to bake each recipe to ensure the highest quality, great tasting pizza that will bring back repeat customers to your business.

The Frozen Docked Self Rising Crusts come in the following sizes:

7" PIZZA PRIMO CRUST 12" PIZZA PRIMO CRUST 14" PIZZA PRIMO CRUST 16" PIZZA PRIMO CRUST

White Pizza 16"

# **SPECIALTY OFFERINGS**

Barbeque Chicken Pizza 16"
Mexican Pizza 16"
BLT Pizza 16"
Philly Steak Pizza 16"
Buffalo Chicken Pizza 16"
Dessert Pizzas 12"
Cheeseburger Pizza 16"
Peanut Butter and Jelly Dessert Pizza 12"
Hawaiian Pizza 16"
Meatball Pizza 16"

This concept allows you to offer Specialty Pizzas along with the traditional offerings. The opportunities are limitless, but here is a list of pizza recipes that we provide.

# TRADITIONAL OFFERINGS

Cheese Breakfast Pepperoni Veggie Supreme Meat Lovers

# TRADITIONAL TOPPINGS

Pizza Primo Cheese Pizza Primo Pepperoni Pizza Primo Sauce Pizza Primo Sausage Crumbles



# III. Bellarico's Take-n-Bake Pizzas

# RETAIL LABEL

We offer our delicious Pre Topped pizzas in a retail label to sell as a "TAKE -n-BAKE. This is the same quality pizza as our Bellarico's Pre Topped Self Rising crust only with a retail label over wrap. Customer's can take this home and enjoy the Bellarico's Self Rising crust Pizza in the comfort of their home. These pizzas are freezer to oven and contain live active yeast.

# 12" SELF RISING CRUST PEPPERONI



# 12" SELF RISING CRUST 5 CHEESE



12" SELF RISING CRUST BUFFALO CHICKEN



12" SELF RISING CRUST SUPREME



12" SELF RISING CRUST 4-MEAT



12" SELF RISING CRUST BREAKFAST



#### PAR BAKED 14" TAKE-N-BAKE

We also offer a Par Baked 14" Take-n-Bake crust in Cheese and Pepperoni. These pizzas can be used as an EBT/SNAP Food offering at retail. The customer purchases the pizza and then can take it back to the food service area to be cooked if desired. The Par Baked Pizzas can be refrigerated and baked from a thawed state.



- CHEESE FLAT
- FREEZER TO OVEN
- DELICIOUS
- CONVENIENT
- HIGH PROFIT



# IV. Square Cut Pizza "The Monster"

# **MONSTER 24 CUT**

SELF-RISING DOUGH ADD SAUCE CHEESE AND TOPPINGS

OMNI offers a square raw dough frozen shell that can be sauced, cheesed and topped to create a "Monster" pizza. By using two of our 12" x 17" crusts you can create a 24 cut offering for party goers, sporting events or just to feed the family. Our recipe program book will guide you through the building of this monster pizza. Don't be scared, this Monster will not hurt you. In fact, you will love it!



# V. Private Label Pizza



# YOUR BRAND OUR QUALITY

7"•12"•14"•16"•PIZZAS

OMNI has the ability to offer private label Pizzas for our higher volume customers. We allow you to customize a brand using our recipes and your name. In order to qualify for a Private Label pizza you must be able to purchase in a minimum of 12 pallet increments per flavor. The pallets are loaded at 60 cases per pallet, 720 cases per flavor.

# VI. Limited Time Offer Specialty Pizzas

### THESE ARE DOUGHLICIOUS PIZZAS



OMNI allows you the opportunity to experiment with specialty limited time offering pizzas that will provide your customers with more choices without you having to load your store up with additional inventory to prepare. These truly original self rising pizzas are Pre Topped and ready to go with either our whole wheat crust or our delicious Bellarico's self rising crust.

OMNI creates an annual calendar giving you the opportunity to offer either 4 or 6 LTO's throughout the year. These LTO's must be pre ordered in 8 pallet increments.

# Some of the Varieties offered are, but not limited to:

- -BBO STYLE WHITE CHICKEN PIZZA 12"
- -STUFFFD CRUST P177A 12"
- -RANCHERO STYLE PIZZA 12"
- -WHITE GRAVY PIZZA 12"
- -CHICKEN BACON RANCH 12"
- -WOOD FIRED PEPPERONI P177A 12"
- -BUFFALO CHICKEN PIZZA 12"
- -APPLE CRUMB DESSERT PIZZA 12"



# VII. Specialty Crusts and Products



OMNI's frozen self rising crust pizza dough can be used for many other product offerings. Our raw dough frozen shell can be slacked out and used for calzones, pepperoni rolls and bread sticks.

In addition we have recipes for mouthwatering dessert options like cinnamon sticks and dessert pizzas with apple, blueberry or cherry pie filling. All of these options are outlined n our recipe menu.

These are some of the crusts that we have available. We can also make any crust you desire predicated on volume.

#### **Self Rising Crusts**

7", 12" 14" 16" Round
12" x 17" Square
7", 12" 14" 16" Whole Wheat Crust Round
12' Stuffed Crusts
Whole Wheat Sheet Pizzas
Corn Meal Bottom Crusts
Thin Crust 12" and 16"

#### **Par Baked Crusts**

7", 12" 14" 16" Wood Fired Crust 12" and 16 Thin Crust 12" and 16"

# VII. P.O.S. Material and Pizza Packaging

OMNI offers signage and POS to promote the brands we offer. By having a branded concept at retail with eye catching graphics you will attract new customers to your store while offering a professional image.





OUTDOOR BUILDING SIGN 24" x 48"

METAL LIGHTED WINDOW SIGN 23" x 16"



WINDOW SIGNS 15" x 22"



**COUNTER TOP CARDS** 8.5" x 11"



VINYL BANNER 3' x 5'



BRANDED SLICE 7" WINDOW BOX



**BRANDED 12" PIZZA BOX** 



**COUPONS** 



**BRANDED SLICE BAG** 

# IX. Pizza Equipment Options

For those just starting out that need equipment or for those who need to update their pizza equipment, OMNI offers several options for you to choose from. The ovens and pizza warmers are key pieces to the success of your program. Let us help you determine what equipment is right for your store and your volume.

#### FRONT COUNTER OPTIONS with Logo and Sneeze Guard: : 72"W, 32"D, 36"H,



**COLOR:** 

Tuscan



Contempo



#### BACK COUNTER OPTIONS: 72"W, 32"D, 36"H,

#### ADD-ON COUNTER: (Order by the foot)



**Back Counter** 



**Front Counter** 



**OVERHEAD MENU GRAPHICS: 72"W, 24" H** 

LAMINATED BRICK WALL COVERING: 72"W, 72"H,



Lights Overhead Menu Graphic



Wall Mounted Coroplast Non-illuminated Overhead Menu Graphic



# IX. Pizza Equipment Options

#### **OVEN OPTIONS:**







#### PREP TABLE & FREEZER:



Everest Mega-Top Prep Table 27 1/2"W, 35"D, 37 3/4"H



Everest Single Under Counter Freezer 27 1/2"W, 31 1/2"D, 29 3/4"H

#### PIZZA DISPLAY MERCHANDISER OPTIONS:



Nemco Pizza Display Case 18 1/2"W, 18 1/2"D, 33 7/8"H



Wisco 2-Tier Slide Warmer 25"W, 18"D, 20 1/2"H

For more information about the equipment specifications please contact OMNI.

# IX. Pizza Equipment Options

# COMPLETE SYSTEM OPTIONS

Bellarico's Pizza

# **DECK OVEN PACKAGE**

- 1. Kiosk, 6' front and back counter w/sneeze quard. Tuscan or Contempo
- 2. Menu Graphic, LED pole, LED wall or nonilluminated wall mount
- 3. Brick Laminated Back Wall Graphic, 6' x 6'
- 4. Megatop 27" Prep Table
- 5. Cadco Oven
- 6. Pizza Display Case

7. Smallwares



# **COUNTERTOP PACKAGE**

- 1. Kiosk, 6' front and back counter w/sneeze guard, Tuscan or Contempo
- 2. Menu Graphic, LED pole, LED wall or nonilluminated wall mount
- 3. Brick Laminated Back Wall Graphic, 6' x 6'
- 4. Megatop 27" Prep Table
- 5. Lincoln Ext Conveyor Oven
- 6. Wisco Oven
- 7. Pizza Display Case
- 8. Metal Outdoor Sign, 4' x 2'
- 9. Smallwares



# Pizza Primo **DECK PACKAGE**

- 1. Kiosk, 6' front and back counter w/sneeze quard. Tuscan
- 2. Menu Graphic, LED pole, LED wall or nonilluminated wall mount
- 3. Brick Laminated Back Wall Graphic, 6' x 6'
- 4. Megatop 27" Prep Table
- 5. Equipment Options Availiable





# GET IT BEFORE ITS GONE!

