

OMNI KITCHENS • TURN KEY PIZZA SOLUTIONS

BELLARICO'S PIZZA LINE UP

PIZZA
MADE
PERFECT



OMNI
Food Concepts, Inc.
next generation foodservice

Bellarico's
New York Style Pizza



Bellarico's

New York Style Pizza



- I. Bellarico's NY Style Pre Topped Freezer To Oven Pizza
- II. Pizzeria Style Pizza- Component Program Frozen Raw Dough Docked Crust Ready to be Sauced and Topped
- III. Bellarico's Take-n-Bake Pizzas
- IV. Square Cut Pizza "The Monster"
- V. Private Label Pizzas
- VI. Limited Time Offer Specialty Pizzas
- VII. Specialty Crusts and Products Made With Pizzeria Style Dough
- VIII. Pizza Packaging and POS
- IX. Pizza Equipment Options



PIZZA
MADE
PERFECT



Bellarico's
New York Style Pizza

OMNI
Food Concepts, Inc.
next generation foodservice



I. Pre Topped Freezer To Oven Pizza



THE EASIEST 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.

7" PERSONAL

4 FLAVORS • SELF-RISING DOUGH

2 4 C O U N T / C A S E

4-CHEESE

Mozzarella, Provolone, Parmesan, and Romano

PEPPERONI

SUPREME

Sausage, Pepperoni, Peppers, Onions, and Black Olives

BREAKFAST

Sausage, Bacon, Egg, Mozzarella, and Cheddar Cheese



12" PIZZAS

7 FLAVORS • FREEZER TO OVEN

FOOD SERVICE PACK
NO LABEL 12 COUNT / CASE



5-CHEESE

Mozzarella, Provolone, Parmesan, White Cheddar and Romano



PEPPERONI



SUPREME

Sausage, Pepperoni, Peppers, Onions, and Black Olives



4-MEAT

Bacon, Pepperoni, Sausage, and Ground Beef



BUFFALO CHICKEN

Spicy Buffalo Chicken



BREAKFAST

Sausage, Bacon, Egg, Mozzarella, Cheddar Cheese



VEGGIE PIZZA

Onions, Red and Green Peppers, Mushrooms, and Black Olives

- 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 14"

SELF - RISING DOUGH
PRE - ASSEMBLED PIZZAS



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

*Sausage, Pepperoni,
Peppers, Onions, and
Black Olives*





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
Temperature: 485° Bake Time: 6 - 7 Minutes

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
Temperature: 525° Bake Time: 12 - 14 Minutes

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

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"
White 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



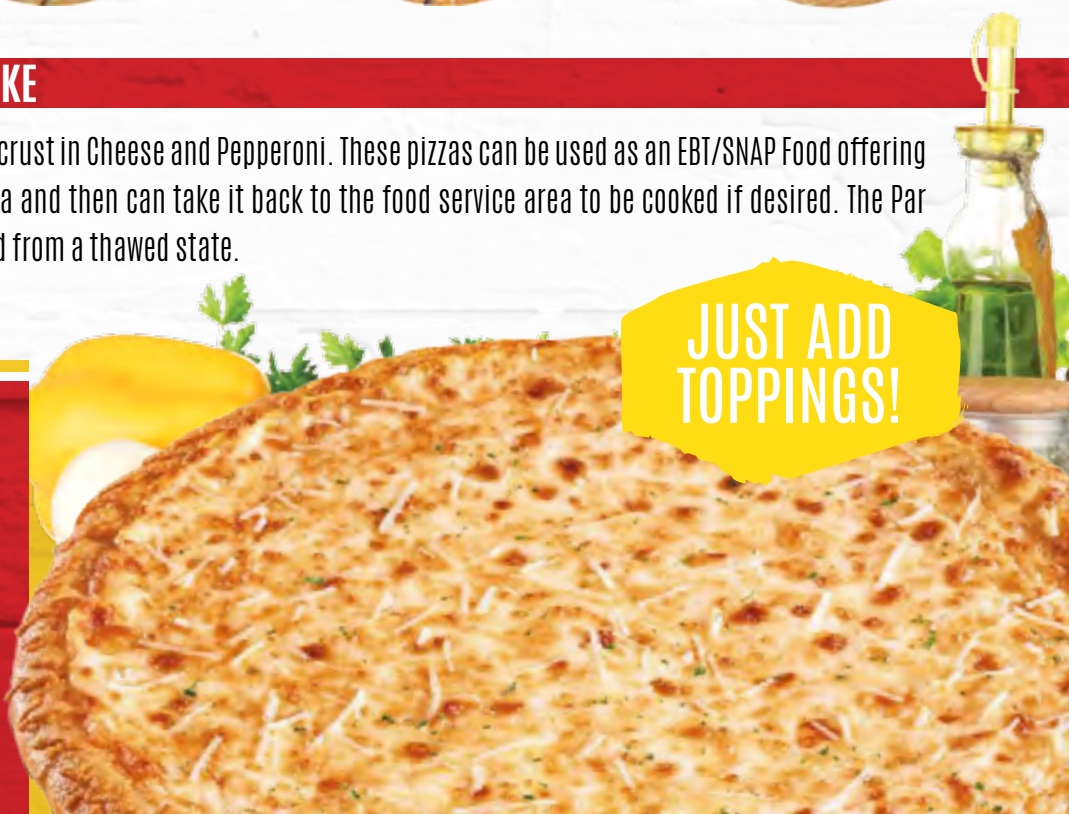
PAR BAKED 14" TAKE-N-BAKE

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.

× **EBT** ×
APPROVED

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

JUST ADD TOPPINGS!



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” • P I Z Z A S

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:

- BBQ STYLE WHITE CHICKEN PIZZA 12"
- STUFFED CRUST PIZZA 12"
- RANCHERO STYLE PIZZA 12"
- WHITE GRAVY PIZZA 12"
- CHICKEN BACON RANCH 12"
- WOOD FIRED PEPPERONI PIZZA 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 in 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

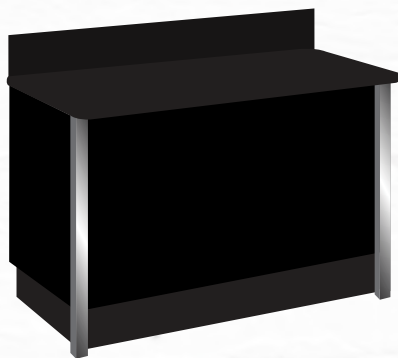


Contempo

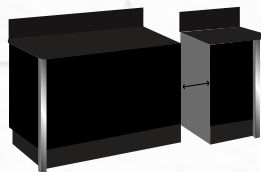


BACK COUNTER OPTIONS: 72"W, 32"D, 36"H,

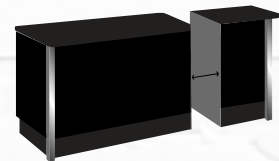
ADD-ON COUNTER: (Order by the foot)



Back Counter



Front Counter



OVERHEAD MENU GRAPHICS: 72"W, 24" H



Pole or Wall Mounted LED & Back Lights Overhead Menu Graphic



Wall Mounted Coroplast Non-illuminated Overhead Menu Graphic

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



IX. Pizza Equipment Options

OVEN OPTIONS:



Lincoln Conveyor
35 3/8"W, 31 1/4"D, 18"H



Cadco Deck
23 5/8"W, 28 1/8"D, 20"H



Wisco Countertop
18"W, 15"D, 7 3/4"H

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 guard, Tuscan or Contempo
2. Menu Graphic, LED pole, LED wall or non-illuminated 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



Pizza Primo

DECK PACKAGE

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

Bellarico's Pizza

COUNTERTOP PACKAGE

1. Kiosk, 6' front and back counter w/sneeze guard, Tuscan or Contempo
2. Menu Graphic, LED pole, LED wall or non-illuminated 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



Bellarico's

New York Style Pizza

GET IT BEFORE ITS GONE!

PIZZA
MADE
PERFECT



OMNI
Food Concepts, Inc.

next generation foodservice

OMNI Food Concepts, Inc. • Corporate Offices

90 Clairton Blvd. • Pittsburgh, PA 15236

1.888.367.7829 • fax 412.386.8151

info@omnifoodconcepts.com • www.omnifoodconcepts.com

05/17