



OMAS

Food technology
solutions

MADE IN ITALY

Premium Italian Craftsmanship since 1949

Professional Slicers & Food Equipment



THE COMPANY



BEHIND THE BRAND

Behind every company
and every
entrepreneurial reality,
there are labor,
creativity, passion, and
skill, used
day by day to serve
a dream,
an idea.

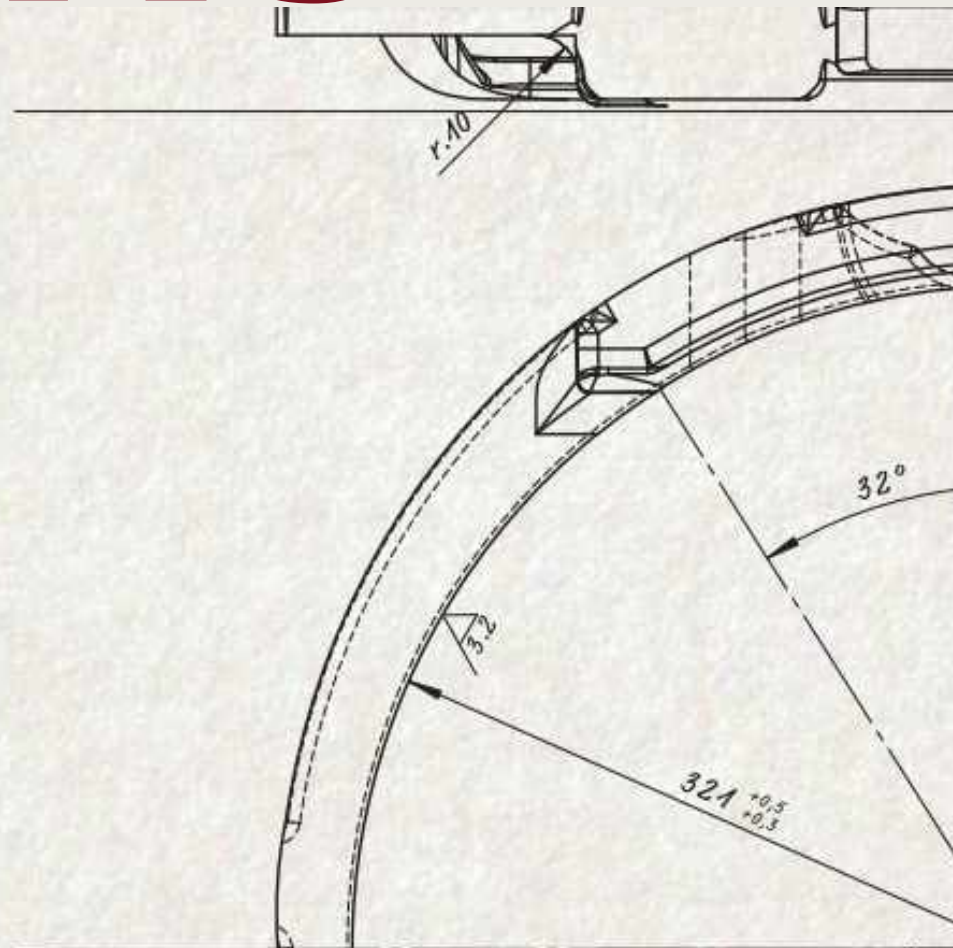
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Food Machinery

OMAS



There are still those in Oggiona S. Stefano, nearby Milan, who remember that truck that used to leave early in the morning loaded with slicers.

It was the 1950s, everything seemed possible and life was an exciting adventure.

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COMPANY HISTORY

1950S: OMAS AND THE CLASSIC S9, THE FIRST FLYWHEEL SLICER

Omas snc (Officine Meccaniche Affettatrici Santo Stefano) was founded in 1950 by Carlo Rabolli and two associates.

Oggiona's territory and its surroundings were traditionally known for producing balances and scales: Carlo saw a chance to start building and marketing slicers alongside the already established balance and scale production. It seemed commercially appealing to provide groceries and butchers with both scales and slicers.

Carlo's entrepreneurial experience in the slaughtering field and his clear and innovative vision, between 1949 and 1950 allowed him to design the S9 model, the first flywheel slicer to be produced in the area.

THE 1960S BOOM

Omas slicers and machinery keep on evolving. By now the company has already become an international reality, not only in Europe: in 1962 Omas breaks into the Far East and Australia. Such is the increase in production that in 1964 the company opens an aluminum foundry to better monitor the fusion and quality of the metal that Omas uses to make machine parts. The foundry is still growing alongside Omas.

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COMPANY HISTORY

1970S-1990S: OMAS SETS ITSELF APART FROM THE MARKET

In the 1970s and 1980s, the food machinery industry is alive with new companies. Omas maintains its supremacy on other producers by constantly improving its models. These are the years when Omas launches the automatic slicer.

In the 1990s, new European regulations require food machinery designers to put operator safety first. This leads to a further increase in innovation to make Omas products safe, fast cleaning and disassembling procedures, meeting every little demand without giving up its traditional quality standards.

THE NEW MILLENNIUM

More than ever, innovation remains the best strategy today, often favored by lower costs. The best way to assure top quality of materials and procedures is by monitoring every working stage: from metal fusion to anodization and polishing, from turning to the assembly of machine parts, each procedure is carried out within Omas's premises.

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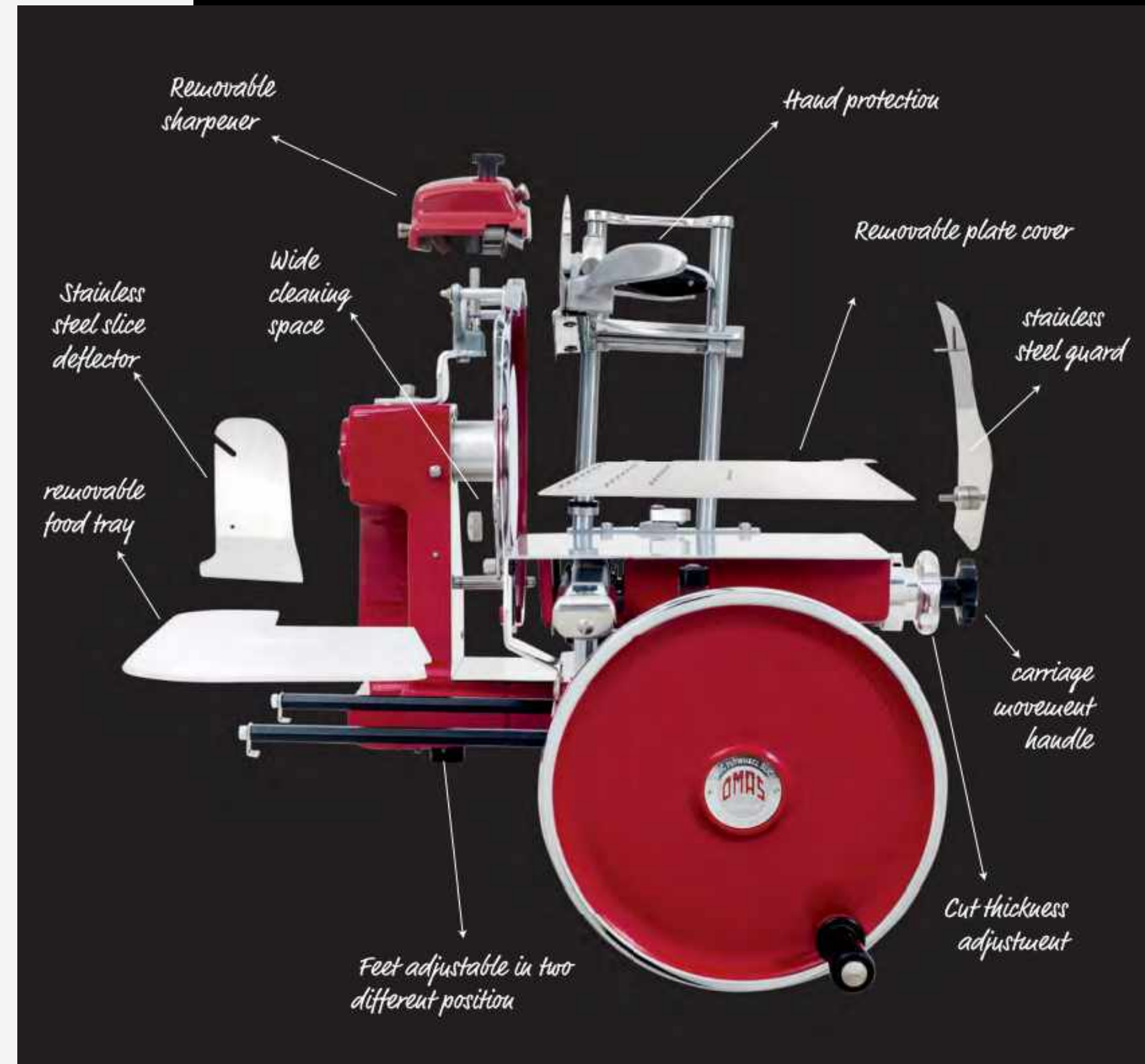
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At Omas, we believe that every machine is not only an object, but it represents all those who have helped to make it, from designers to foundrymen and assemblers, to all those who do their best in every day's work.

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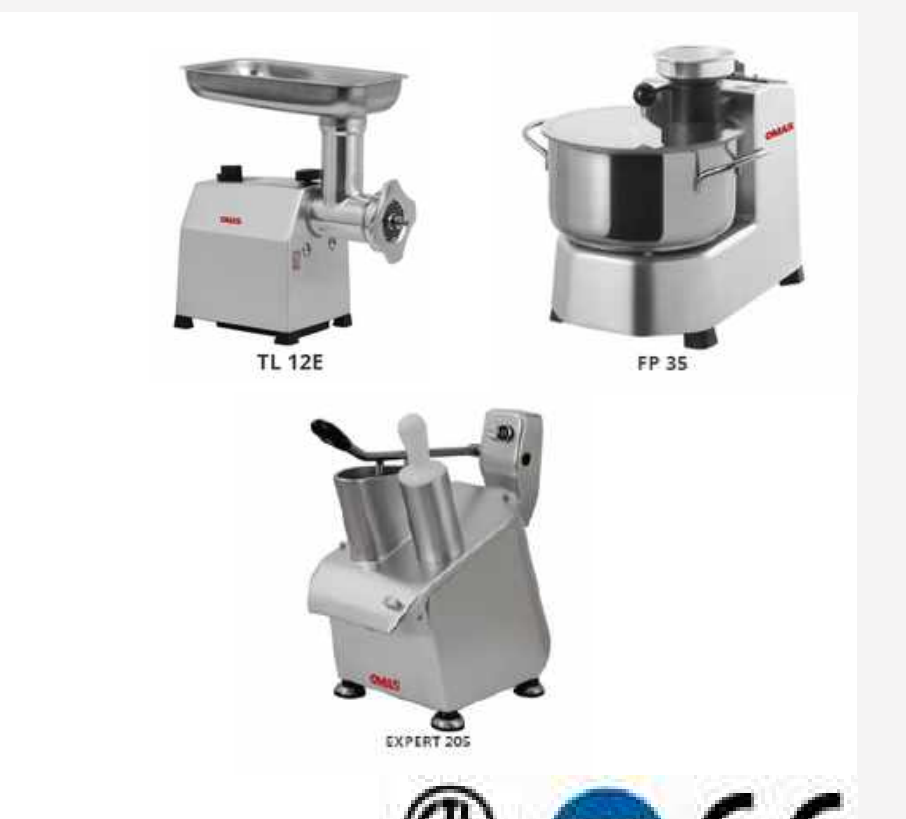
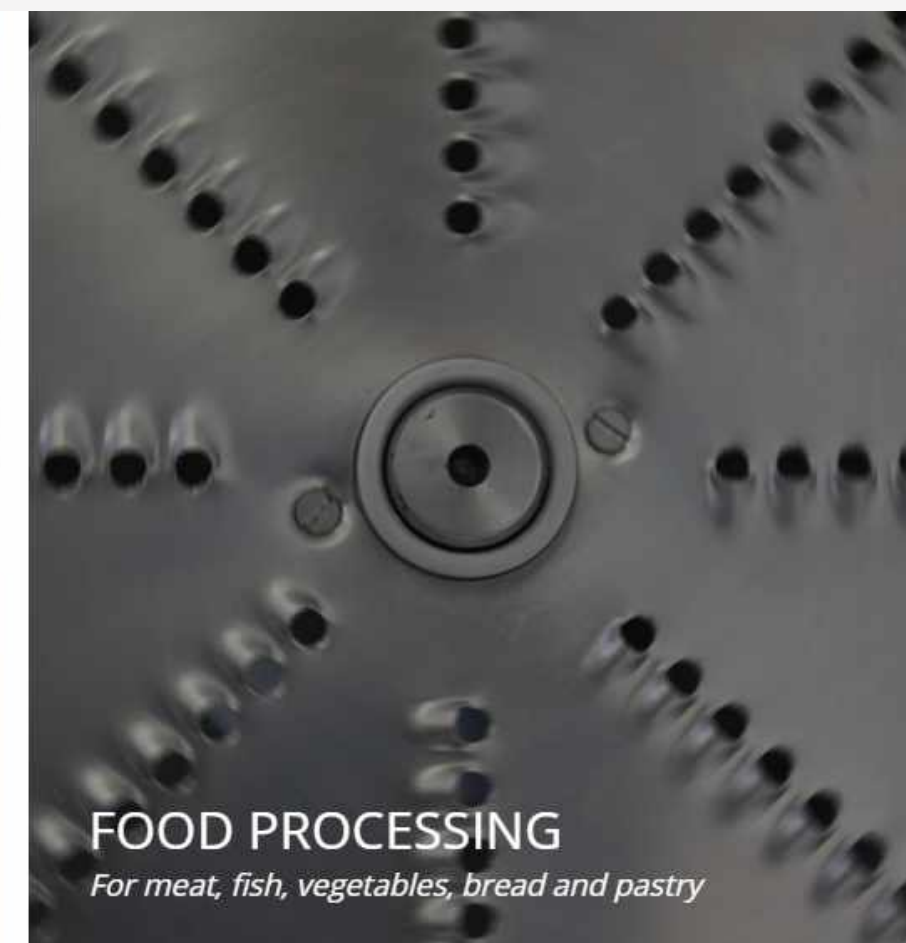
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**TODAY: CONSTANT
RESEARCH, TECHNICAL
IMPROVEMENT, AND
COMPLETELY MONITORED
PRODUCTION. THE BEST
STRATEGY FOR THE NEW
MILLENNIUM.**

PRODUCTS



CONTACT INFORMATION

VISIT US

www.omas1949.com

SALES

info@omas1949.com

786-409-7052

SERVICE

service@omas1949.com

786-360-6316



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