



EVERY PIZZA HAS ITS OWN IDENTITY

Build the pizza platform
designed around your menu,
labor model, and production goals



DECK
OVENS



STONE CONVEYOR
OVENS



PIZZA PREP
TABLES



SPIRAL
MIXERS



PLANETARY
MIXERS

CHOOSE YOUR PIZZA IDENTITY

Different pizza styles require different production strategies



NEAPOLITAN



NEW YORK



DETROIT / SICILIAN / GRANDMA



CHICAGO DEEP DISH



TAVERN



ROMAN / TAGLIO

PIZZA PRODUCTION PROFILES

NEAPOLITAN

Soft, airy crust
leopard spotting



Labor Level ● ● ● ● ●
Production Level ● ● ● ● ●

Recommended Platform



NEW YORK

Crispy bottom,
foldable slice



Labor Level ● ● ● ● ●
Production Level ● ● ● ● ●

Recommended Platform



DETROIT/GRANDMA

Caramelized edge,
airy interior



Labor Level ● ● ● ● ●
Production Level ● ● ● ● ●

Recommended Platform



CHICAGO DEEP DISH

Thick, layered,
rich and satisfying



Labor Level ● ● ● ● ●
Production Level ● ● ● ● ●

Recommended Platform



TAVERN

Thin, crispy,
perfect for volume



Labor Level ● ● ● ● ●
Production Level ● ● ● ● ●

Recommended Platform



ROMAN/TAGLIO

Thick, airy,
crispy bottom



Labor Level ● ● ● ● ●
Production Level ● ● ● ● ●

Recommended Platform



Labor Level measures the amount of skill, training, and hands-on involvement required from staff to consistently produce the pizza style.
Production Level measures the operation's ability to efficiently produce high volumes of pizza while maintaining speed and consistency.

**THERE IS NO PERFECT PIZZA OVEN.
ONLY THE RIGHT OVEN FOR YOUR PIZZA STYLE.**

CHOOSE YOUR BAKING PHILOSOPHY

Two approaches, one goal, exceptional pizza



DECK OVENS

**FOR OPERATORS WHO WANT
COMPLETE BAKE CONTROLS**



ARTISAN FLEXIBILITY

Every bake can be adjusted manually



TRADITIONAL BAKING ENVIRONMENT

Authentic radiant deck



UNIQUE CRUST PERSONALITY

Best for premium artisan concepts



STONE CONVEYOR OVENS

**ARTISAN RESULTS
WITH MODERN SIMPLICITY**



LOWER LABOR DEPENDENCY

Simplified operator training



CONSISTENT RESULTS

Repeatable bake profiles every time



HIGHER PRODUCTION FLOW

Designed for volume and scalability

AT A GLANCE COMPARISON

FEATURES	VORTEX DECK OVEN	IKON STONE CONVEYOR OVEN
Artisan Flexibility	●	
Labor Simplicity		●
Throughput		●
Menu Customization	●	●
Product Consistency		●

THE SCIENCE OF DOUGH

Great pizza starts with the right mixing solution

Primo SPIRAL MIXERS

AUTHENTIC DOUGH DEVELOPMENT



Better gluten development for stronger, more elastic dough



Cooler dough temperatures for better fermentation



Ideal for high hydration and long fermentation



Built for the demands of pizza production

BEST FOR

- Artisan pizza programs
- High volume dough rooms
- Traditional fermentation



PLANETARY MIXER

FLEXIBILITY FOR MODERN KITCHENS



Multi-purpose mixer for more than just pizza



Smaller batch versatility with consistent results



Interchangeable attachments for flexibility



Perfect for expanding menus

BEST FOR

- Multi-use kitchens
- Smaller operations
- Expanding menus

BUILD A BETTER PIZZA LINE

Efficient kitchens create more consistent pizzas



KIN44PP-HC



KIN67PP-HC



KIN91PP-HC

 [Click Here](#)
for Product Information

PIZZA PREP TABLES



FASTER TICKET TIMES

Reduce unnecessary movement and bottlenecks



EASIER TRAINING

Simplified workflow helps new team members succeed



BETTER CONSISTENCY

Organized ingredients lead to consistent builds



BUILT FOR RUSH

Durable, reliable, and designed for non-stop service

LABOR REALITIES IN MODERN PIZZA

Great pizza still matters. Labor has changed



THE ARTISAN MODEL



Hands-on baking



Artisan variation



Traditional pizza craftsmanship

CONSIDERATIONS

- Requires experienced labor
- Active monitoring
- Longer training curve



THE MODERN VOLUME MODEL



Staffing simplicity



Faster onboarding



Repeatable output

CONSIDERATIONS

- Less hands-on control
- Best for high volume concepts
- Menu design

DIFFERENT OPERATORS
DIFFERENT DEFINITIONS OF SUCCESS

REAL WORLD PIZZA CONCEPTS

Equipment packages designed for the way you operate

THE ARTISAN PIZZERIA



MODERN FAST CASUAL



HIGH VOLUME DELIVERY



PIZZA STYLES

- Neapolitan
- New York
- Roman

EQUIPMENT PACKAGE

- Vortex Deck Oven
- Spiral Mixer
- Pizza Prep Table

OPERATOR PRIORITIES

- Premium Quality
- Hands-on Baking
- Chef-driven Identity

PIZZA STYLES

- Detroit Style
- Tavern Style
- Fast Casual Neapolitan

EQUIPMENT PACKAGE

- Ikon Stone Conveyor
- Planetary Mixer
- Pizza Prep Table

OPERATOR PRIORITIES

- Consistency
- Speed of Service
- Labor Simplicity

PIZZA STYLES

- New York
- Tavern Style
- Deep Dish

EQUIPMENT PACKAGE

- Ikon Stone Conveyor
- Planetary Mixer
- Pizza Prep Table

OPERATOR PRIORITIES

- Throughput
- Repeatability
- Fast Onboarding

FROM DOUGH TO DELIVERY

MVP helps you build pizza systems designed for today and tomorrow



GET STARTED TODAY

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