

MOLINO
Casillo
DAL 1958



Catalogue 01-2021

บริษัท ต้ม ลาซานญา จำกัด

ร้านค้าและคลังสินค้า

เลขที่ 44/13-15 หมู่ที่ 11 ถ.สุขุมวิท พัทยา ต.หนองปรือ อ.บางละมุง จ.ชลบุรี

โรงงานผลิต และ สำนักงานใหญ่

140/10,12 ม.2 สุขุมวิท ซอย 25 ต.นาเกลือ พัทยา อ.บางละมุง จ.ชลบุรี 20150 ประเทศไทย

Tom Lasanya Co., Ltd.

Shop & Warehouse :

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บริษัท ต๋ม ลาสาญญา จำกัด **Tom Lasanya Co., Ltd.**

Ancient art of fresh pasta extruded through bronze

(Frozen-18) Fresh Egg Pasta Trafilata al Bronzo

Long Pasta Ingredient : 5 Fresh Eggs per 1 Kg. Wheat Flour

<p>Code : 352 ตาโยลินี่ / เฟตตุดุชชีเนย์ Portions from 80g. <u>Tagliolini / Fettuccine</u> <u>3.5mm</u> Cooking Time 2 minutes</p>		
<p>Code : 353 บูกาตินี่ Portions from 80g. <u>Bucatini - 3.5mm.</u> Cooking Time 4 minutes</p>		
<p>Code : 355 ตาเลียเทลเล่ย์ Portions from 80g. <u>Tagliatelle - 6mm.</u> Cooking Time 3 minutes</p>		
<p>Code : 354 ตาเลียเทลเล่ย์ Portions from 80g. <u>Tagliatelle - 8mm.</u> Cooking Time 3 minutes</p>		

Website : www.tomlasanya.co.th Email : info@tomlasanya.co.th / yuwadee.b@tomlasanya.co.th

Facebook : Tom Lasanya Pattaya



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(Frozen-18) Fresh Egg Pasta Trafilata al Bronzo

Long Pasta Ingredient : 5 Fresh Eggs per 1 Kg. Wheat Flour

<p>Code : 377 ปาปาเดลเล่ย์ โตสกานเน่ย์ Portions from 80g. <u>Pappardelle Toscane</u> <u>25mm.</u> Cooking Time 3 minutes</p>		
<p>Code : 378 ปาปาเดลเล่ย์ เอมีเลียเน่ย์ Portions from 80g. <u>Pappardelle Emiliane</u> <u>15mm.</u> Cooking Time 3 minutes</p>		
<p>Code : 350 สปาเก็ตตี้ คีต้ารา Portions from 80g. <u>Spaghetti Chitarra</u> Cooking Time 4 minutes</p>		
<p>Code : 379 ลิงกวินเน่ย์ Portions from 80g. <u>Linguine - 3mm.</u> Cooking Time 3 minutes</p>		

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บริษัท ดัม ลาซانيا จำกัด **Tom Lasanya Co., Ltd.**

Ancient art of fresh pasta extruded through bronze

(Frozen-18) Special Fresh Egg Pasta Trafilata al Bronzo

CODE	ITEM DESCRIPTION	DESCRIPTION FILLING INGREDIENTS	WEIGHT & SIZE	SIZE / Kg. PACK	DESCRIPTION OF PACKAGING	M. C. T.
	พาสต้าไข่สด น้ำหมึกปลาหมึก	Cuttlefish Ink (C.F.I.)	Squid Ink			
370	ตาเลียเทลเล่ย์ Tagliatelle Squid Ink	5 Fresh Eggs per 1 Kg. Wheat Flour 8% Pasteurized Squid Ink / C.F.I.	8 มม. 8 mm.	Tray 1 Kg.	Tray 1000 g with 10 portions of 100 g.	3
374	สปาเก็ตตี้ คิต้ารา Spaghetti Chitarra Squid Ink	5 Fresh Eggs per 1 Kg. Wheat Flour 8% Pasteurized Squid Ink / C.F.I.	สี่เหลี่ยม Square	Tray 1 Kg.	Tray 1000 g with 10 portions of 100 g.	4



1- Premium product with delicious ingredients and excellent quality tested. Ready to use, no need to wait for thawing. Premium ingredients Super test ready to use, no need to defrost

2-M.C.T. = Minutes cooking time

3- The production weight will be different in size. And estimates will vary depending on powder thickness / weight, size and production speed are approximate. These values may vary depending on the thickness of the dough and the percentage ratio between the pasta and the filling.

Main Office - Factory

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Fresh Egg **Pasta Trafilata al Bronzo** (Frozen-18)

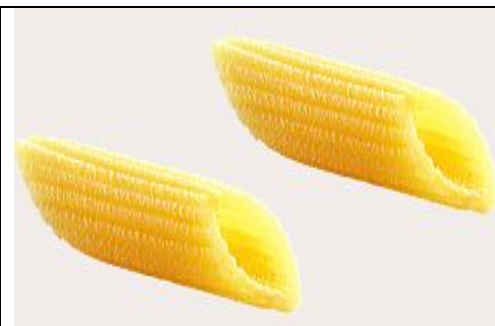
Short Pasta Ingredient : 5 Fresh Eggs per 1 Kg. Wheat Flour

Code : 358 เพนเน่ย์ รีกาเต้

Penne Rigate

Cooking Time

4 minutes



Code : 359 เมซเซ เพนเน่ย์ รีกาเต้

Mezze Penne

Rigate

Cooking Time

4 minutes

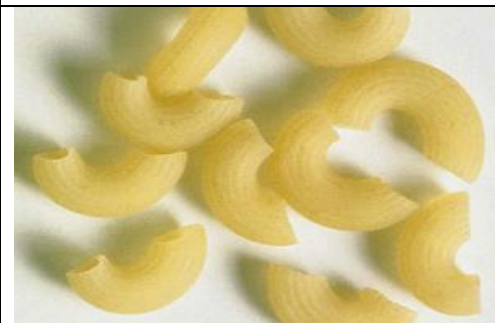


Code : 363 มัคคาโรนี

Maccaroni

Cooking Time

3 minutes



Code : 364 สโตรซซาเพรติ

Strozzapreti

Cooking Time

4 minutes



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Fresh Egg **Pasta Trafilata al Bronzo** (Frozen-18)

Short Pasta Ingredient : 5 Fresh Eggs per 1 Kg. Wheat Flour

<p>Code : 357 มัคเคโรนชีนิ</p> <p>Maccheroncini</p> <p>Cooking Time 4 minutes</p>		
<p>Code : 376 ดีตาลี</p> <p>Ditali</p> <p>Cooking Time 4 minutes</p>		
<p>Code : 362 ย็อกเก็ตตี ซาร์ดี</p> <p>Gnocchetti Sardi</p> <p>Cooking Time 4 minutes</p>		
<p>Code : 365 ลูมาเค / คาเนสตรี</p> <p>Lumache Canestri</p> <p>Cooking Time 2 minutes</p>		



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Ancient art of fresh pasta extruded through bronze
Fresh Egg Pasta Trafilata al Bronzo (Frozen-18)
Short Pasta Ingredient : 5 Fresh Eggs per 1 Kg. Wheat Flour

<p>Code : 367 ปักเครี Paccheri Lisci 6 cm. Cooking Time 5 minutes</p>		
<p>Code : 369 เมซซี่ ปักเครี Mezzi Paccheri Lisci Cooking Time 5 minutes</p>		
<p>Code : 361 ฟุซิลลี่ บิ๊ก Fusilli - Big Cooking Time 3 minutes</p>		
<p>Code : 360 ฟุซิลลี่ เล็ก Fusilli - Small 2.5 cm. Cooking Time 2 minutes</p>		



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Fresh Egg **Pasta Trafilata al Bronzo** (Frozen-18)

Short Pasta Ingredient : 5 Fresh Eggs per 1 Kg. Wheat Flour

Code : 366 แผ่นแป้ง ลาซานญา

Lasagna

(Dough-Sheet) 12x16 cm.

Cooking Time

3 minutes



Code : 356 ริกาโทนี

Rigatoni

Maccheroni

Cooking Time

5 minutes



Code : 368 คอนคิเยะ แกรนดิ

Conchiglie

Big Shells - 8 cm.

Cooking Time

6 minutes



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(Frozen-18) Fresh Egg Pasta Trafilata al Bronzo

Ravioli

ITEM DESCRIPTION	FILLING INGREDIENTS (50%)	Weight Size	M. C. T.	(Frozen-18) SHELF LIFE 12 MONTHS
Code 100 Ravioli Mix Meats (Bolognese)	8% Beef, 24% Pork, 30% Chicken, 3% E.V.O.O., Fresh Eggs, Spices, 4% Grana Padano Cheese,	Weight 10 g. Size 4 x 5 cm.	4 Min.	
Code 102 Ravioli di Magro Ricotta Cheese & Spinach	65% Ricotta Cheese, Fresh Eggs 20% Frozen Spinach, Nutmeg, 4% Grana Padano Cheese, Iodiz. Salt	Weight 10 g. Size 4 x 5 cm	4 Min.	
Code 114 Ravioli 4 Cheeses with Herbs	7% Smoked Provolone Cheese, 5% Grana Padano Cheese, 10% Mozzarella Cheese, 45% Ricotta Cheese, Spices, Fresh Eggs, Herbs,	Weight 10 g. Size 4 x 5 cm	4 Min.	
Code 116 Ravioli Squid Ink with Shrimps	49% Frozen Shrimps, 30% Fresh Potato, 4% Extra Virgin Olive Oil, 4% Pasteurized Squid Ink Fresh Eggs	Weight 10 g. Size 4 x 5 cm	4 Min.	

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พาสต้าไข่สด / Fresh Egg Pasta - ย็อกกี้ มันฝรั่งสด 70% / Fresh Potato (70%)

Dumplings – Gnocchi (แช่แข็ง-Frozen-18)

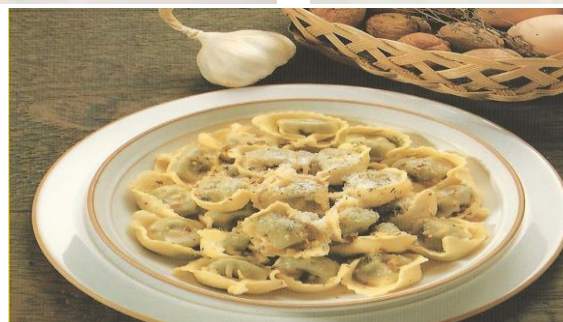
CODE	ทำด้วยมือ / ITEM HANDMADE	ส่วนผสม FILLING INGREDIENTS	M. C. T.
150	ย็อกกี้ มันฝรั่ง 70% Dumplings / มันฝรั่ง Gnocchi Potato (70%)	70% มันฝรั่งสด, 24% แป้งสาลี 5% ไข่สด, ลูกจันทน์ป่น, เกลือเสริมไอโอดีน 70% Fresh Potato, 24% Wheat Flour 5%, Fresh Eggs, Nutmeg, Iodized Salt	ต้ม 2 นาที
154	ย็อกกี้ ผักโขม Dumplings มันฝรั่ง & ผักโขม Gnocchi Potato & Spinach	20% ผักโขม, 50% มันฝรั่งสด, 24% แป้งสาลี, 5% ไข่สด, จันทน์เทศ, เกลือเสริมไอโอดีน 20% Frozen Spinach, 50% Fresh Potato, 24% Wheat Flour, 5% Fresh Eggs, Nutmeg, Iodized Salt	ต้ม 2 นาที

Tortellini (แช่แข็ง-Frozen-18)

Code	Description	Pack
156	Egg Pasta Tortellini Pork	500 g.
157	Green Egg Pasta Tortellini Spinac & Ricotta	500 g.

อายุการเก็บรักษา 12 เดือน / SHELF LIFE 12 MONTHS

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Cold Cut

Code	ITEM DESCRIPTION	
1353	Bresaola Punta D'Anca Gourmet "il Contadino" Italy	
1354	Baked Ham "Sovrano" – Prosciutto Cotto "Fiorucci" Italy	
1355	Baked Ham "Nuvola" – Prosciutto Cotto "Simonini" Italy	
1357	Mortadella Modena "Bonta' in Casa" Italy	
1359	Speck Stagionato "Alto Adige" "Alpeggio" Italy	
1360	Coppa in rete Stagionata – W/SKIN "Brugnolo" Italy	
1361	Pancetta Arrotoata "Brugnolo" Italy	
1363	Pancetta Tesa Affumicata "Brugnolo" Italy	
1364	Guanciale Stagionato – Black Pepper "Gelli" Italy	
1365	Cured - Ham Mec pressed w/o bone (Mec) "Simonini" Italy	
1374	Cured - Ham Mec pressed w/o bone (Mec) "San Francesco" Italy	"San
1366	Parma Ham – Press. 18 Months w/o bone "Simonini" Italy	
1381	Parma Ham - "Addobbo" 24 Mths w/o / B Gardenia Gourmet "Italfine" Italy	
1367	Salame di Suino al Tartufo legato a mano Gourmet "La Futura" Italy	
1392	Salame Futurino Mignon Gourmet "La Futura" Italy	
1368	Salame Futurino Stagionato Gourmet "La Futura" Italy	
1369	Salame Nostrano Stagionato Medio 75 mm. Gourmet "La Futura" Italy	
1370	Salame Gentile Nostrano 50 mm. – da Tagliere Gourmet "La Futura" Italy	

1371	Salsiccia di Cinghiale 1 Pack = 4 pcs Gourmet "Salcis" Italy	
1372	Speck Selection Press 1/1 Gourmet "Pfitscher" Italy	
1373	Capocollo di Martina Franca Gourmet " Santoro" Italy	
1377	Lardo Valdelsa Gourmet "Gelli" Italy	
1378	Salame Toscano Gourmet "Gelli" Italy	
1379	Finocchiona Gourmet "Gelli" Italy	
1390	Salame Felino IGP Gourmet "Ibis" Italy	
1380	Salami "Milano" P. Q. – Fine Grained 100 mm. "Simonini" Italy	
1382	Spianata Piccante 'Bonta' in Tavola" Italy	
1383	Nduja Calabria - Spicy "Madeo" Italy	
1384	Calabro - Spicy Salami "" 45 mm. "Simonini" Italy	
1388	Napoli – Salami 75 mm. "Sigillo Rosso" Italy	
1391	Emiliano – Salami 75mm. "Clai" Italy	
1389	Salametto Suino " Cacciatorino" 'Bonta' in Tavola" Italy	

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Code 1381 - Parma Ham - "Addobbo" Nostrano W/B 18 Months Gardenia **Gourmet** "Italfine" Italy



Code 1390 - Salame Felino IGP **Gourmet** Kg. 1 "Ibis" Italy



Code 1383 - Spicy Nduja Calabra
"Madeo" Italy

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Code 1366 - Parma Ham 18 Months
"Simonini" Italy



Code 1362 - Cured Ham - Mec
18 Months "San Francesco" Italy



Code 1365 - Mec Cured Ham Pressed
"Simonini" Italy



Code 1354 - Baked Ham "Sovrano"
Prosciutto Cotto "Fiorucci" Italy



Code 1357 - Mortadella Modena
with Pistachios IGP "Simonini" Italy



Code 1360 - Coppa Di Parma
Stagionata W/SKIN "Brugnolo" Italy



Code 1363 - Pancetta Tesa Smoked
Affumicata "Brugnolo" Italy



Code 1364 - Guanciale Stagionato
"Gelli" Italy



Code 1359 - Speck Stagionato
Alto Adige "Alpeggio" Italy

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Code 1380 - Salami "Milano"
Fine Grained 100 mm. "Simonini" Italy



Code 1388 – Salame Napoli
75 mm. "Sigillo Rosso" Italy



Code 1363 - Pancetta Arrotoata
"Brugnolo" Italy



Code 1384 - Spicy Salami Calabro
45 mm. "Simonini" Italy



Code 1391 - Emiliano – Salami
75mm. "Clai" Italy



Code 1389 – Salametto Cacciatorino
160 g. "Bonta' in Tavola" Italy



Gourmet Code 1377 - Lardo Valdesa
"Gelli" Italy



Gourmet Code 1372 – Speck Selection Press 1/1
"Pfitscher" Italy



Gourmet Code 1378 –
Salame Toscano "Gelli" Italy



Gourmet Code 1379 –
Salame Finocchiona "Gelli" Italy



Code 1382 – Spianata Spicy
"Bonta' in Tavola" Italy



Gourmet Code 1369 - Salame Nostrano Stagionato Medio 75 mm. 800 g. "La Futura" Italy



Gourmet Code 1370 - Salame Gentile 50 mm. 800 g. "La Futura" Italy



Gourmet Code 1368 – Salame Futurino Stagionato 200 g. " La Futura" Italy



Gourmet Code 1392 - Salame Futurino Mignon 100 g. "La Futura" Italy



Gourmet Code 1353 – Bresaola Punta D'Anca "IL Contadino" Italy



Gourmet Code 1373 - Capocollo di Martinafranca "Santoro" Italy



Gourmet Code 1367 – Salame di Suino al Tartufo "La Futura" Italy



Gourmet Code 1371 – Salsiccia di Cinghiale (4 pcs x pack) 200 g. "Salcis" Italy

Fresh Artisan Sausages (Frozen – 18)

Code	ITEM DESCRIPTION	(+ / -)
	Sausage Tom Lasanya – Frozen Ingredients : Pork Shoulder - Pork Belly – (Leg) Ham – Pork Loin & Spices	
1410	Sausage Luganega – Pork Meat Classic Sausage Frozen Tom Lasanya	1 Kg.
1411	Sausage Salamella – Pork Meat Classic Sausage Frozen Tom Lasanya	1 Kg.
1412	Sausage Salamella Toscana – Pork Meat Classic Sausage - Frozen Tom Lasanya	1 Kg.
1420	Cooked Ham (Natural) in Embossed Vacuum Bag Tom Lasanya	Kg. 2.5
1430	Cotechino in Embossed Vacuum Bag Frozen Tom Lasanya	700 g.
1431	Zampone in Embossed Vacuum Bag Frozen Tom Lasanya	Kg. 1.2
1435	Porchetta in Embossed Vacuum Bag Tom Lasanya	Kg. 6
1436	Porchetta – Portion in Embossed Vacuum Bag Tom Lasanya	300 g

Salamella



Luganega



Porchetta



Cotechino







Zampone



The Hams of Spain

5 JOTAS (KG. 8 / 9)	
	
100% PURE IBERIC BELLOTA SÁNCHEZ ROMERO CARVAJAL PATA NEGRA	


JAMONDOR BELLOTA IBERIAN HAM	JAMONDOR COUNTRY SIDE IBERIAN HAM
	
Code 1390 - Kg. 8.5 (Approximate)	Code 1391 - Kg. 6.5 (Approximate)
PATA NEGRA HAM "Espuna" 16 Months	JAMONDOR PLATINUM SERRANO HAM
	
Code 1392 - Kg. 8 (Approximate) including wooden cutting board and knife	Code 1393 - Kg. 6.5 (Approximate)

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Mozzarella Pizza

From Italy & Local Fresh Cheeses Italian Style

**A.T. = After Thawed **

Code	Description Item	Shelf Life Days	
	Mozzarella Dolce Latte (Frozen)		
820	Mozzarella x Pizza Fior di Latte a pasta filata Kg. 1 "Dolce Latte" Chieti-Italy	A.T. 30	Block Kg. 1
	Mozzarella Millestelle (Frozen)		
840	Mozzarella x Pizza Gold Kg.1 "Millestelle" shreded - cube or Jiulien style	A.T. 30	Block Kg. 1
	Mozzarella Santa Marta (Frozen)		
830	Santa Marta Mozzarella x Pizza Kg.1 "Delli Cardillo" Italy shreded - cube or Jiulien style	A.T. 45	Block Kg. 1
832	Santa Bianca Mozzarella x Pizza Kg.1 "Delli Cardillo" Italy shreded - cube or Jiulien style	A.T. 45	Block Kg. 1
	Mozzarella Castella Belgium (Frozen)		
850	Mozzarella x Pizza 100% Milk Bl. Kg. 2.38 "Castella" Belgium shreded - cube or Jiulien style	A.T. 30	Block Kg. 2.38
	All fresh cheeses orders are delivered within	3 days	after receipt of the order
	Millestelle Fior di Latte (Fresh Cheeses)		
805	CilieGINE - Cherries 10 g. = 50 pcs Millestelle	15 days	Bucket 500g.
807	Bocconcino Mozzarella 125 g. (Frozen) Millestelle	15 days	Sing. Bag 125 g.
809	Cheese "Burrata" 60 g. Millestelle	15 days	Bucket 60 g.
810	Cheese "Burrata" 60 g. Truffle Millestelle	15 days	Bucket 60 g.
811	Cheese "Burrata" 120 g. Millestelle	15 days	Bucket 120 g.
812	Cheese "Burrata" 100 g. Smoked Millestelle	15 days	Bucket 100 g.
817	Cheese "Stracciatella" Millestelle	15 days	Bucket 500 g.
818	Ricotta Cheese Millestelle	21 days	Bucket 500g.
	Fanucchi Dairy (Frozen)		
865	Bocconcino Mozzarella 100 g. Fanucchi Dairy	A.T. 21	Sing. Bag 100 g.

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Code 840 – Mozzarella Gold x Pizza Kg. 1 "Millestelle"



Code 820 - Mozzarella x Pizza Fior di Latte a pasta filata Kg. 1 "Dolce Latte" Chieti-Italy



Code 840 - Mozzarella x Pizza Kg. 2.38 "Castella" Belgium



Code 810 – Cheese Burrata Truffle 100 g. Millestelle



Code 830 - Santa Marta Mozzarella Pizza Kg. 1 "Delli Cardillo" Italy



Code 831 - Santa Bianca Mozzarella Pizza Kg. 1 "Delli Cardillo" Italy



Code 811 – Cheese Burrata 120 g. Millestelle



Code 817 – Cheese Stracciatella Box 500 g. Millestelle



Code 805 – Ciliegine/Cherries 10 g. Box 500 g. Millestelle



Code 865 - Bocconcino Mozzarella 100 g. Fanucchi Dairy



Code 807 – Cheese Bocconcini 125 g. Millestelle



Code 818 – Cheese Ricotta Box 500 g. Millestelle

Cheeses

CODE	ITEM DESCRIPTION	
1040	Hard Cheese / Duro Italiano	"Mantova" Italy
1041	Parmigiano Reggiano 20 Months	Italy
1042	Grana Padano DOP - 18 Months	Italy
1043	Grated Hard Cheese	Italy
1046	Pecorino Romano DOP Grating Cheese	"F.lli Pinna" Italy
1057	Pecorino Brigante	Italy
1058	Pecorino Pascoli di Pienza	Italy
1071	Pecorino Sardo Brunu Rigato Aresu	Italy
1072	Pecorino Sardo Risveglio Semi stagionato Aresu	Italy
1073	Pecorino Moliterno	Italy
1074	Pecorino Toscano DOP Stagionato	Italy
1050	Gorgonzola - Fresh Cheese - Sweet	"Argento" Aioli Italy
1052	Fontal Cheese	"Zarpollon" Italy
1053	Taleggio - Fresh Cheese DOP	"Verde Pascolo" Italy
1054	Provolone Cheese Dolce	"Soresina" Italy
1055	Asiago Cheese Pressed	"Brazzale" Italy
1056	Mozzarella Affumicata Frozen	"Millestelle"
1061	Mascarpone Box 500 g.	"Sterilgarda" Italy
1080	Brie Fresh Cheese	"Plasir du Roy" France
1081	Edamer	German
1082	Edamer Tostino	German
1083	Emmental Bavarese	German
1089	Greek Feta Cheese in water	"Kolios" Greece

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**Code 1041– Parmigiano Reggiano
18 Months Italy**



**Code 1042 - Grana Padano Cheese
(16/18 Months)**



**Code 1040 = Hard Cheese / Duro Italiano
“Mantova” Italy**



**Code 1043 - Grated Hard Cheese
Italy**



**Code 1046 - Pecorino Romano
Cheese DOP (Italy) Grating Cheese**



**Code 1050 - Gorgonzola Cheese
(Sweet) “Argento Aioli” Italy**



**Code 1055 - Asiago Cheese Pressed
“Brazzale” Italy**



**Code 1053 - Taleggio Cheese DOP
“Verde Pascolo” Italy**



**Code 1052 - Fontal Cheese
“Zarpollon” Italy**



**Code 1054 - Provolone Cheese Dolce
“Soresina” Italy**



**Code 1056 – Mozzarella Cheese Smoked
Frozen “Millestelle”**



**Code 1061 - Mascarpone Box 500 g.
“Sterilgarda” Italy**



Code 1074 - Pecorino Toscano DOP Stagionato Italy Sheep Milk Cheese



Code 1057 - Pecorino Brigante Italy Sheep Milk Cheese



Code 1073 - Pecorino Moliterno "Sardegna" Italy Sheep Milk Cheese

C



Code 1072 - Pecorino Sardo Risveglio Semi Stag. Italy Sheep Milk Cheese



Code 1071 - Pecorino Sardo Brunu Rigato Italy Sheep Milk Cheese



Code 1058 - Pecorino Pascoli di Pienza Italy Sheep Milk Cheese



Code 1089 - Greek Feta Cheese in water 2 Kg. Kolios "Grece"



Code 1080 - Brie Fresh Cheese "Plasir du Roy"



Code 1082 - Edamer Tostino Bavarian German



Code 1081 - Edam Cheese Bavarian German



Code 1083 - Emmental Cheese Bavarian German

Tomatoes

Code	ITEM DESCRIPTION	
1500	Ready Pizza Sauce - Fine Crushed Tom. - 100% Italian Tomatoes Brix 7.5 / Tin 5 Kg. (4000 g. Net Weight)	"La Valle" Italy
1501	Peeled Plum Tomatoes - 100% Italian Tomato Tin 3 Kg. (2.500 g. Net Weight)	"La Valle" Italy
1503	Chopped Tomatoes - 100% Italian Tomato Tin 3 Kg. (2.500 g. Net Weight)	"La Valle" Italy
1504	Cherry Tomatoes - 100% Italian Tomato Can 400 g. Net Weight	"La Valle" Italy
1505	Cherry Tomatoes - 100% Italian Tomato Tin 3 Kg. (2.550 g. Net Weight)	"La Valle" Italy
1506	Strained Tomatoes - 100% Italian Tomato Glass Bottle 700 g. (680 g. Net Weight)	"La Valle" Italy
GRC03	Double Concentrate of Tomato Tin 850 g.	"Greci" Italy

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Code 1500
Ready Pizza
Sauce
Fine Crushed
Tomatoes 100%
Italian Tomatoes
Brix 7.5
Kg. 5
(4000 g.
Net Weight)
“La Valle” Italy



Code 1501
Peeled Plum
Tomatoes
100% Italian
Tomato
3 Kg.
(Net Weight
2.500g.)
“La Valle” Italy

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**Code 1505 – Cherry Tomatoes “La Valle”
3 Kg. (Net Weight 2.550g.) “La Valle ” Italy**



**Code 1504 – Cherry Tomatoes “La Valle”
500g. (Net Weight 400g.) “La Valle” Italy**



**Code 1506 - Strained Tomatoes Classic
700g. (Net Weight 680g.) “La Valle ” Italy**



**Code 1503 - Chopped Tomatoes
100% Italian Tomato
Kg. 3 (Net Weighth 2.500g.) “La Valle” Italy**

Sauces & Ready-made Sauces

Code	ITEM DESCRIPTION	
Sauces		
1700	Pesto Genovese con Pinoli (0.2%) 980 g. Pesto Genovese with Pine Nuts (0.2%) 980 g. "Prontidee" Italy	Jar 980 g.
1701	Pesto Genovese con Pinoli (0.2%) 180 g. without garlic Pesto Genovese with Pine Nuts (0.2%) 180 g. "Prontidee" Italy	Jar 180 g.
1702	Nero di Seppia 100 % - Pastorizzato Frozen - 18 Pasteurized Squid Ink 100 % Frozen - 18	1 Bag 400 g.
Truffle Sauce		
1710	Salsa Tartufo Nero Truffle Sauce "Ellesse" Italy	Black Jar 500 g.
Ready-made Sauces		
1730	Sugo Pronto alla Bolognese Ready-made Bolognese Sauce "Prontidee" Italy	Jar 350 g.
1731	Sugo Pronto alla Arrabbiata Ready-made Arrabbiata Sauce "Prontidee" Italy	Jar 350 g.
1732	Sugo Pronto alla Amatriciana Ready-made Amatriciana Sauce "Prontidee" Italy	Jar 350 g.
1734	Sugo Pronto alle Olive Ready-made With Olives Sauce "Prontidee" Italy	Jar 350 g.

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Code 1700 - Pesto Genovese with Pine Nuts (0.2%) 980 g. "Prontidee" Italy



Code 1701 - Pesto Genovese with Pine Nuts (0.2%) without garlic 180 g. "Prontidee" Italy



Code 1730 - Ready-made Bolognese Sauce 350 g. "Prontidee" Italy



Code 1732 - Ready-made Amatriciana Sauce 350 g. "Prontidee" Italy



Code 1731 - Ready-made Arrabbiata Sauce 350 g. "Prontidee" Italy



Code 1734 - Ready-made With Olives Sauce 350 g. "Prontidee" Italy



Code 1710 - Black Truffle Sauce Jar 500 g. "Ellesse" - Italy



Code GRC03 - Double Concentrate of Tomato "Greci" Italy

M O L I N O
Casillo
 D A L 1 9 5 8

Code	Description of Flour "Molino Casillo"	W / Proteine	Kg. Bag
5000	"Capri" Soft Wheat Flour Type "00" Paper Bag	220 / 10,3	Paper Bag Kg.
5001	"Capri" Soft Wheat Flour Type "00" Vacuum Bag	220 / 10,3	Vacuum Kg.
5002	"Capri" Soft Wheat Flour Type "00" Vacuum Bag	220 / 10,3	Vacuum Kg.
5005	"Napoli" Soft Wheat Flour Type "00" Paper Bag	280 / 11.1	Paper Bag Kg.
5006	"Napoli" Soft Wheat Flour Type "00" Vacuum Bag	280 / 11.1	Vacuum Kg.
5007	"Napoli" Soft Wheat Flour Type "00" Vacuum Bag	280 / 11.1	Vacuum Kg.
5010	"Sorrento" Soft Wheat Flour Type "0" Vacuum Bag	340 / 11.1	Vacuum Kg.
5011	"Sorrento" Soft Wheat Flour Type "0" Vacuum Bag	340 / 11.1	Vacuum Kg.
5020	"Manitoba" Soft Wheat Flour Type "0" Vacuum Bag	450 / 12.8	Vacuum Kg.
5021	"Manitoba" Soft Wheat Flour Type "0" Vacuum Bag	450 / 12.8	Vacuum Kg.
5030	Spelt Flour - Paper Bag	W / 240	Paper Bag Kg.
5031	Spelt Flour - Vacuum	W / 240	Vacuum Kg.
5025	"Spolverina" Durum Wheat Semolina Staccafacile - P. Bag		Paper Bag Kg.
5050	Instant Dry Beer Yeast		500 gr.
5051	Mother Dry Yeast "Piu' Pizza"		1 Kg.

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Code 5000 - Pizza Capri W220



Code 5002 – Pizza Napoli W 280



Code 5003 – Pizza Napoli W 280



Code 5004 – Pizza Sorrento W 340



Code 5020 – Manitoba W 450



Code 5030 – Spelt Flour



Code 5025 - 'Spolverina"
Durum Wheat Semolina Flour Kg. 5



Code 5050
Istant Dry Beer Yeast 500 g.



Code 5051 – Mother Dry Yeast
"Piu' Pizza" Kg. 1

Pasta (Dry)

Code	Rummo Italy	Pack
1620	Spaghetti Grossi N. 5	Kg. 1
1621	Penne Rigate	500 g.
1622	Orecchiette	500 g.
	Mamma Tina – Pasta Italy	
1630	Linguine	500 g.
1631	Spaghetti	500 g.
1632	Fusilli	500 g.
1633	Rigatoni	500 g.
1634	Peene Rigate	500 g.

Rice

Code	Carnaroli – Arborio Italy	Pack
1610	Rice Carnaroli “Gallo” Italy	Kg. 1
1611	Riso Carnaroli “Gallo” Italy	Kg. 6
1613	Riso Arborio “Gallo” Italy	Kg. 1
1615	Risotto Pronto “4 Cheeses” “Gallo” Italy	175 g.
1616	Risotto Pronto “Saffron” “Gallo” Italy	175 g.
1617	Risotto Pronto “Porcini Mushroom” “Gallo” Italy	175 g.

Flour

Code	5 Stagioni - Italy	Pack
Y0653	5 Stagioni ORO	
Y0663	5 Stagioni "OO" PIZZA "NAPOLETANA	
	Polselli - Italy	
FLR70	Farina 00 W220	
	Molino Pizzuti - Italy	
FL182	Semola Rimacinata (Spolverina)	

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Pasta Rummo Spaghetti N.5 Kg. 1 Kg. Code 1620	Pasta Rummo Orecchiette 500 g. Code 1622	Pasta Rummo Penne 500 g. Code 1621
		

Mamma Tina Spaghetti 500 g. Code 1631	Mamma Tina Linguine 500 g. Code 1630	Mamma Tina Penne Rigate 500 g. Code 1634	Mamma Tina Fusilli 500 g. Code 1632	Mamma Tina Rigatoni 500 g. Code 1633
				

Riso Gallo Carnaroli Kg. 1 Code 1610	Riso Gallo Arborio Kg. 1 Code 1613	Riso Gallo Carnaroli Kg. 1x6 = Kg. 6 Code 1611	Riso Gallo 175 g. Ready "4 Cheeses"	Riso Gallo 175 g. Ready "Saffron"	Riso Gallo 175 g. Ready "Mushroom"
					
			Code 1615	Code 1616	Code 1617

สินค้าเบ็ดเตล็ด - Grocery 1/2

Code	ITEM DESCRIPTION	
	Artichokes - Spinach - Mushrooms - Legumes	
1510	Artichokes Quarters in Brine Can 2.600 g.	"La Valle" Italy
1511	Roman Style Artichokes w/Steam in Oil Can 2.550 g.	"La Valle" Italy
1512	Artichokes Wedges Frozen	Italy
1513	Artichokes Hearts Frozen	Italy
1514	Spinach Leaf Frozen	Italy
1515	Natural Sliced Champignon Mushrooms (Brine) Tin 2.600g	"La Valle" Italy
1516	Frozen Diced Porcini Mushrooms (Cubettati) Bag Kg.2	Frozen Italy
1517	Dry Mushroom Mix Porcini	"Bosco Mar" Italy
1520	Cannellini Beans Tin 400 g. Net Weight	"La Valle" Italy
1522	Red Kidney Beans Tin 400 g. Net Weight	"La Valle" Italy
1524	Chickpeas – Ceci Tin 400 g. Net Weight	"La Valle" Italy
1525	Peas – Piselli Tin 400 g. Net Weight	"La Valle" Italy
	Olives - Cappers - Appetizers	
1530	Black Olives-Pitted Tin 4.300 g.	Fiordelisi/La Espanola
1531	Round Sliced Black Olive Tin 4.300 g.	"Fiordelisi" Italy
1532	Green Olives-Pitted Tin 4.300 g.	Fiordelisi/La Espanola
1533	Green Big Olive "La Bella di Cerignola" 2.9 kg glass jar	"Fiordelisi" Italy
1536	Cappers in Vinegar - Jar 580 g.	"Terramaris" Italy
1537	Cappers "Lacrimella" in Salt - Jar 1000 g.	"Masiello" Italy
1540	Sun Dried Tomatoes in Oil Jar 550 g.	"La Valle" Italy
1542	Marinated Eggplant Strip (Melanzane) Jar 550 g. Net W.	"La Valle" Italy
1543	Peppers With Tuna 280 g. Net	"Fiordelisi" Italy
1544	Peppers With Cheese 280 g. Net	"Fiordelisi" Italy
	Zaffron	
1583	Zafron Powder– Zafferano Bag 0.08g.	"Aromatic" Italy
	Spices	
1550	Parsley (dried) Bag 100 g.	"El Avion" Spain
1551	Oregano (dried) Bag 100 g.	"El Avion" Spain
1552	Rosemary (dried) Bag 500 g.	"El Avion" Spain
1553	Bay (dried) Bag 200 g	"El Avion" Spain
1554	Thyme (dried) Bag 200 g.	"El Avion" Spain
1555	Paprika (dried) Bag 500 g.	"El Avion" Spain

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Code1510 - Artichokes Quarters
in Brine Can 2.600 g. "La Valle" Italy



Code 1511 - Roman Artichokes
with Stem in Oil "La Valle" Italy



Code 1515 - Natural Sliced Champignon
Mushrooms Tin 2.600 g. "La Valle" Italy



Code 1512 – Artichokes Wedges
Frozen Italy



Code 1513 – Artichokes Hearts
Frozen Italy



Code 1516 - Porcini Mushrooms
cut squares Frozen Italy



Code 1514 - Spinach Leaf
Frozen Italy



Code 1536 - Cappers in Vinegar
Jar 580 g. "Terramaris" Italy



Code 1537 - Cappers "Lacrimella"
in Salt Pet 1 Kg. "Masiello" Italy



Code 1520 - Cannellini Beans
400g. "La Valle" Italy



Code 1522 -
Red Kidney Beans
400g. "La Valle" Italy



Code 1524 - Chickpeas 400g.
"La Valle" Italy



Code 1525 - Peas / Piselli
400 g. "Nobile" Italy



Code 1540 -
Sun dried Tomatoes Oil
Jar 550 g. "La Valle" Italy



Code 1542 -
Marinated Eggplant Strips
Jar 550 g. "La Valle" Italy



Code 1543
Peppers With Tuna
280 g. Net "Fiordelisi" Italy



Code 1544
Peppers With Cheese
280 g. Net "Fiordelisi" Italy



Code 1530 -
Black Olives-Pitted
Tin 4.250g. "Fiordelisi" Italy



Code 1532
Green Olives-Pitted
Tin 4.250g. "Fiordelisi" Italy



Code 1531
Round Sliced Black Olive
Tin 4.250g. "Fiordelisi" Italy



Code 1533 - Green Big Olive
"La Bella di Cerignola"
2.9 kg glass jar "Fiordelisi" Italy



Code 1583 - Zafron Powder– Zafferano Bag 0.08g. “Aromatic” Italy



Code 1550 - Parsley (dried) Bag 100 g. “El Avion” Spain



Code 1551 - Oregano (dried) Bag 100 g. “El Avion” Spain



Code 1552 - Rosemary (dried) Bag 500 g. “El Avion” Spain



Code 1553 - Bay (dried) Bag 200 g. “El Avion” Spain



Code 1554 - Thyme (dried) Bag 200 g. “El Avion” Spain



Code 1555 - Paprika (dried) Bag 500 g. “El Avion” Spain

สินค้าเบ็ดเตล็ด-Grocery 2/2

Code	ITEM DESCRIPTION		
	Anchovies		
1560	Anchovies Fillets in Olive Oil Jar 720 g.	“Flott” Italy	700 g.
	Olive Oil - Truffle Oil		
1563	Extra Virgin Olive Oil Pet 5 Lt “	“Fiordelisi” Italy	Pet
1564	Extra Virgin Olive Unfiltered Oil Bottle 1 Lt	“Fiordelisi” Italy	1 LT
1565	Extra Virgin Olive Oil LT 1	“Moniga del Garda” Italy	LT. 1
1566	Pomace Oil of Olive Tin 5 LT	“Bonoli” Perugia Italy	Tin
	Vinegar		
1570	Balsamic Vinegar IGP Modena Pet 5 LT	“La Valle” Italy	Pet
1571	Balsamic Vinegar Glaze	“Mamma Tina” Italy	500 ml
1572	Vinegar – Red Wine Glass Bottle 1 LT	“Campagna” Italy	
1573	Vinegar – White Wine Glass Bottle 1 LT	“Campagna” Italy	
	Whipping Cream		
1586	Whipping Cream (UHT) - Master Gourmet Gold	“Master Martini” Italy	1 Lt.
1587	Whipping Cream (UHT) - Maxim Chef	“Master Martini” Italy	1 Lt.
1588	Whipping Cream (UHT) Sweet - Monna lisa	“Master Martini” Italy	1 Lt.
	Tiramisu		
1610	Tiramisu Original Italian Style Frozen	“Tom Lasanya”	120 g.
	Bakery		
1620	Savoardi – Ledyfingers	“Bonomi” Italy	Pack 400 g.
1621	Amarena Fabbri Vaso Opale	“Fabbri” Italy	Opal Vase 600 g.



Code 1586 - Whipping Cream (UHT) 1 LT
Master Gourmet Gold “Master Martini” Italy



Code 1587 - Whipping Cream (UHT)
1 LT Maxim Chef “Master Martini” Italy



Code 1588 - Whipping Cream (UHT) 1 LT
Monna lisa Sweet “Master Martini” Italy



Code 1620 - Savoardi – Ledyfingers
Pack 400 g. “Bonomi” Italy



Code 1621 - Amarena Fabbri 600 g.
Vaso Opale “Fabbri” Italy



Code 1610 - Tiramisu
Frozen 120 g. “Tom Lasanya”

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Code 1564 - Extra Virgin Olive Oil Classic 5 LT "Luglio" Molfetta Italy



Code 1566 – Pomace Olive Oil with EVOO Tin 5 LT "Bonoli" Perugia Italy



Code 1570 - Balsamic Vinegar IGP Modena Pet 5 Lt "La Valle" Italy



Code 1565 - Extra Virgin Olive Oil 1 Lt "Moniga del Garda" Italy



Code 1564 - Extra Virgin Olive Oil Unfiltered Bottle 1 Lt "Fiordelisi" Italy



Code 1571 - Balsamic Vinegar Glaze Pet 500 ml. "Mamma Tina" Italy



Code 1560 - Anchovies Fillets in Olive oil 720 g. "Flott" Italy



Code 1573 – Vinegar White Wine Glass Bott. 1 LT "Mamma Tina" Italy



Code 1572 – Vinegar Red Wine Glass Bott. 1 LT "Mamma Tina" Italy

Wines & Spirits

Code			Vol.	Vint.
1900	Red Wine 2 Lt.	Fontana di Papa Red Wine 2 Lt. Sangiovese, Merlot and Montepulciano	"Lazio" Italy 12 %	N/V
WBT-002R	Red Wine	Barbera D'Asti Sabri DOCG	"Batasiolo" Piemonte Italy 14%	2018
WBT-026R	Red Wine	Dolcetto d' Alba "Arie" DOC	"Batasiolo" Piemonte Italy 14%	2018
WBT-025R	Red Wine	Nebbiolo Langhe "Sfuje" DOC	"Batasiolo" Piemonte Italy 13%	2017
WAL-020R	Red Wine	Merlot IGT Corte Giara	Veneto - Italy 12.5%	2018
WAL-016R	Red Wine	Valpolicella DOC Corte Giara	Veneto - Italy 12.5%	2016-18
WAL-018R	Red Wine	Valpolicella Ripasso DOC Corte Giara	Veneto - Italy 13.5%	2017
WML-005R	Red Wine	Chianti Governo All 'Uso DOCG	"Melini" Toscana Italy 15%	2016
WLN-002R	Red Wine	Chianti DOCG - Leonardo Vintage	Cantine Leonardo- Italy 13%	2017
WFA-010R	Red Wine	Cabernet Sauvignon IGP - Vitiano	"Fam. Cotarella" Umbria Italy 13.5%	2018
WCR-024R	Red Wine	Cabernet – La Betulla	"Caldirola" Missaglia) Italy 11.5%	N/V
WVN-006R	Red Wine	Montepulciano D'Abruzzo DOC	Velenosi (Marche) Italy 13%	2018
WPL-006R	Red Wine **	Nero D'Avola Syrah	Carlo Pellegrino (Sicily) Italy 12.5%	2016
WVZ-001R	Red Wine	Nero D' Avola IGP (Decanter)	'Vigneti Zabu" Sicilia Italy 13.5%	2018
WVD-002R	Red Wine	Primitivo Puglia I Muri IGP	Farnesini (Vigneti Del Salento) Italy 14%	2018
WTR-029R	Red Wine	Primitivo IGP Neprica	"Tormaresca Antinori" Puglia - Italy 14%	2017
1925	Red Wine	Primitivo IGP Donna Marzia Salento	"Conti Zecca-Lecce" Italy 14%	2019
1929	White Wine 2 Lt.	Fontana di Papa White Wine 2 Lt. Malvasia di Candia, Malvasia del Lazio and Trebbiano Toscano	"Lazio" Italy 11 %	N/V
WAL-003W	White Wine	Soave Classico DOC	"Allegrini" Veneto Italy 12.5%	2018
WAL-005W	White Wine	Pinot Grigio IGT	"Corte Giara" Veneto Italy 12.5%	2019
WPL-005W	White Wine **	Pinot Grigio IGT – Cavallina Grillo	"Carlo Pellegrino" Sicily Italy 12.5%	2017
WCR-019W	White Wine	Chardonnay - La Betulla	"Caldirola" Missaglia) Italy 11.5%	N/V
1932	White Wine	Sauvignon "Villa Martina"	Friuli Venezia Giulia Italy 13%	2018
WTU-001SP	Sparkling Wine	Ribolla Gialla Spumante Brut	"Tenuta Luisa" Friuli Italy 12%	2018
WCR-001SP	Sparkling Wine	Nua Brut Vino Spumante Brut DOC 750 ml	"Caldirola" Italy 12%	N/V
WCR-002SP	Sparkling Wine	Nua Vino Prosecco DOC 750 ml	"Caldirola" Italy 11%	N/V
WCV-001SP	Sparkling Wine	Lambrusco Emilia Amabile	"Cavicchioli" Emilia Romagna - Italy 8%	N/V
WBT-002S	Sparkling Wine	Moscato Spumante	"Batasiolo" Piemonte - Italy 6.5%	N/V
WPL-002S	Fortified Wine	Marsala Fine DOC	"Carlo Pellegrino" Sicily Italy 0.75 L	14%
1950	Spirits	Limoncello Limon D'oro – Pallini 2 Lt.	Lt. 2	26%
1952	Spirits	Montenegro Amaro	0.7 L	40%
1953	Spirits	Amaro Siciliano - Bato'	0.7 L	40%
1954	Spirits	Sambuca - Cristiani	0.7 L	40%
1955	Spirits	Grappa Alambicco - Cristiani	0.7 L	40%
1956	Spirits	Grappa Barrique – Carlo Pellegrino	0.7L	40%
1957	Spirits	Vecchia Romagna	0.75 L	40%
1961	Spirits	Amaretto GRANDE Genova - Cristiani	0.7 L	25%
		**screw cap – Tappo a vite		

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Code 2011 - Ground Espresso
250g.



Code 2016 - Ground Dark Roast
250g.



Code 2020 - Espresso Beans
500g.



Code 2025 - Dark Roast Beans
500g.



Code 2000 - Espresso Beans
Kg. 1



Code 2005 - Dark Roast Beans
Kg. 1.

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Premium Mineral Water



Code	Description	Min. Order Packing Case
WTSB-005	Still Mineral Water Glass Bottle "San Benedetto" Veneto Italy	20 x 0.50 L
WTSB-011SP	Sparkling Mineral Water Glass Bottle "San Benedetto" Veneto Italy	20 x 0.50 L
WTSB-007	Still Mineral Water PET Bottle "San Benedetto" Veneto Italy	6 x 1.5 L
WTSB-006	Still Mineral Water Glass Bottle "San Benedetto" Veneto Italy	12 x 0.75 L
WTSB-004-SP	Sparkling Mineral Water Glass Bottle "San Benedetto" Veneto Italy	12 x 0.75 L




Code	Description	Min. Order Packing Case
	NEW PRODUCT Glass Bottles	
WTSB-061	Antica Fonte Still Mineral Water "San Benedetto" Veneto Italy	24 x 0.33 L
WTSB-059	Antica Fonte Still Mineral Water "San Benedetto" Veneto Italy	15 x 0.65 L
WTSB-062SP	Antica Fonte Sparkling Mineral Water "San Benedetto" Veneto Italy	24 x 0.33 L
WTSB-060SP	Antica Fonte Sparkling Mineral Water "San Benedetto" Veneto Italy	15 x 0.65 L

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Pizza Base

Code	Description 	Weight
861	Pizza Base 7-8 Inches	110 g.
862	Pizza Base 10 Inches	140 g.
863	Pizza Base 12 Inches	185 g.
870	Pizza Base "Pala" 12 Inchies	240 g.

Ingredients :

"Casillo" Flour - Italy

Extra Virgin Olive Oil Italy, Salt, Water



The Pizza Base is only **"Made to Order"** – Fresh or Frozen 

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Box Pizza

Code	Description
3000	Square Pizza Box 13' cm. 32.5 x 32.5 x 3.5



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ແກ່ນຕັດຟິລິມຮັບຮ່ອາຫານ

✓ ສະດວກ ກນຫານ ແຂ້ງແຮງ ນ້ຳໜັກເບາ

ສິບຄ້າ
ຂາຍດີ



Code 3080 - P.V.C. Cling Film

DISPENSER 18"



Code 3085 Dispenser



Code - 3090 Cooking Paper 2 pcs x 1 Pack
"Pro-Shivo" Japan

MT = 19.2 /size 26.5 cm. x 24 cm. /= 80 sheets paper



ALUMINIUM FOIL

Code 3081 Aluminium Foil 18"



Vacuum Bags Embossed



Vacuum Bags Normal

Vacuum Bags Normal

Code	Description	Minimum Order
3050	Vacuum Normal, 130mm x 200mm x 95my, Fresh Bags, Box	Box 100 pcs Single Piece
3051	Vacuum Normal, 140mm x 225mm x 95my, Fresh Bags, Box	Box 100 pcs Single Piece
3052	Vacuum Normal, 150mm x 250mm x 95my, Fresh Bags, Box	Box 100 pcs Single Piece
3053	Vacuum Normal, 200mm x 300mm x 95my, Fresh Bags, Box	Box 100 pcs Single Piece
3054	Vacuum Normal, 250mm x 350mm x 95my, Fresh Bags, Box	Box 100 pcs Single Piece
3055	Vacuum Normal, 350mm x 450mm x 95my, Fresh Bags, Box	Box 50 pcs Single Piece

Vacuum Bags Embossed

Code	Description	Minimum Order
3070	Vacuum Embossed, 150mm x 250mm, Fresh Bags, Box	Box 100 pcs Single Piece
3071	Vacuum Embossed, 200mm x 300mm, Fresh Bags, Box	Box 100 pcs Single Piece
3072	Vacuum Embossed, 250mm x 350mm, Fresh Bags, Box	Box 100 pcs Single Piece
3073	Vacuum Embossed, 300mm x 400mm, Fresh Bags, Box	Box 50 pcs Single Piece
3074	Vacuum Embossed, 300mm x 600mm, Fresh Bags, Box	Box 25 pcs Single Piece
3075	Vacuum Embossed, 400mm x 600mm, Fresh Bags, Box	Box 25 pcs Single Piece

Aluminium Foil - P.V.C. Cling Film – Dispenser - Cooking Paper

Code	Description
3080	P.V.C. Cling Film Est/50 3" 450 mm x 500 Mt x 11 MY., Fresh Wrap Refill
3081	Aluminium Foil 18"., 450 mm x 150 Mt x 15MY., Plastic Box with tear-off cut
3085	Dispenser (Stainless) x P.V.C. Cling Foil 600 mm, Wrap Refil
3090	Cooking Paper 2 pcs x 1 Pack "Pro-Shivo" Japan MT = 19.2 / size 26.5 cm. x 24 cm. / = 80 sheets of paper

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Code : MSD300P235M / SOTTOVUOTO A BARRA MSD/300P เครื่องดูดอากาศ

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BAR VACUUM PACKERS
MACHINES SOUS VIDE À BARRE
VAKUUMVERPACKER MIT SCHWEISSLEISTE
ENVASADORAS AL VACÍO CON BARRA
ВАКУУМНЫЕ УПАКОВОЧНЫЕ МАШИНЫ СО
СВАРОЧНОЙ ПЛАНКОЙ



IT Macchina per prolungare i tempi di conservazione degli alimenti mantenendone intatte le caratteristiche organolettiche. Tramite l'utilizzo di apposite buste goffrate o contenitori si crea un livello di vuoto tale da impedire la proliferazione batterica a bassa temperatura. Carcassa in plastica - elettrovalvola apertura rapida barra - pompa a secco - automatica - digitale - provvista di sensore di regolazione altimetrica. Tutte le macchine sottovuoto supportano il vuoto in sacchetti o contenitori completi di coperchi specifici per l'utilizzo.

EN Machine aimed at prolonging food preservation times, keeping intact the organoleptic characteristics. The use of specific embossed bags or containers creates a vacuum level that keeps intact the organoleptic characteristics and prevents the proliferation of bacteria at low temperatures. Plastic casing - solenoid valve quick bar opening - dry pump - automatic - digital - equipped with height adjustment sensor. All vacuum machines can be used for vacuum in bags or containers with lids specifically designed for this purpose.

FR Machine pour prolonger les temps de conservation des aliments et maintenir intacts les caractéristiques organoleptiques. Grâce à l'usage de spéciaux sachets ou conteneurs, il est possible créer un niveau de vide, tel de empêcher la prolifération bactérienne à basse température. Corps en plastic - électrovanne d'ouverture rapide de la barre - pompe à sec - automatiques - numériques - munis de capteur de réglage altimétrique. Toutes les machines soutiennent le vide en sachets ou bien en conteneurs complets de couvercles spécifiques ce type d'usage.

DE Maschine zur Verlängerung der Haltbarkeit von Lebensmitteln, die die organoleptischen Eigenschaften intakt hält. Die Verwendung von speziellen geprägten Beuteln oder Behältern erzeugt ein Vakuumniveau, das die Vermehrung von Bakterien bei niedrigen Temperaturen verhindert. Kunststoffgehäuse - Magnetventil mit Schnellverschluss - Trockenpumpe - automatisch - digital - ausgestattet mit Höheneinstellsensor. Alle Vakuummaschinen können für das Vakuum in Beuteln oder Behältern mit speziellen Deckeln eingesetzt werden.

ES Máquina para prolongar el tiempo de conservación de los alimentos manteniendo sus características organolépticas. A través del uso de bolsas o contenedores especiales se produce un nivel de vacío que impide la proliferación bacteriana a baja temperatura. Carcasa de plástico - electroválvula abertura rápida de la barra - bomba a seco - automática - digital - dotado de sensor de regulación altimétrica. Todas las envasadoras al vacío pueden hacer vacío en bolsas o contenedores con tapas específicas para el uso.

RU Машина предназначена для продления сроков хранения продуктов питания, сохранения органолептических свойств. Использование специальных тисненых пакетов или контейнеров создает уровень вакуума, который сохраняет органолептические свойства и предотвращает размножение бактерий при низких температурах. Пластиковый корпус - электромагнитный клапан быстрого открытия барной стойки - сухой насос - автоматический - цифровой - оснащен датчиком регулировки высоты. Все вакуумные машины могут быть использованы для вакуума в мешках или контейнерах с соответствующими крышками.

	MSD300P
	0,49 kW (0,7 HP)
	230V/1N/50-60Hz
	320 mm
	0,9 m³/h
	80%
	390 x 310 x 140(h) mm
	4,5 Kg
	5,5 Kg
	420 x 350 x 190(h) mm
	0,028 m³
Baht 14,100	
Special Voltages - Разное питающее напряжение + €	

* Utilizzare solo buste per sottovuoto goffrate.
Use only embossed bags.
Utiliser seulement les sachets gaufrés.
Nur gaufrierte Beutel fuer vakuum benutzen.
Usar solo bolsas para envasado al vacío gofradas.
Использовать только пакеты для вакуума с тиснением.

Code : ELSBP350235M / SOTTOVUOTO A BARRA SBP/350 AUTO เครื่องดูดอากาศ

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SBP350

IT Macchina per prolungare i tempi di conservazione degli alimenti mantenendone intatte le caratteristiche organolettiche. Tramite l'utilizzo di apposite buste goffrate o contenitori si crea un livello di vuoto tale da impedire la proliferazione batterica. Carcassa in acciaio inox (in plastica ABS per il modello SBS300P) - pompa a secco - pannello comandi digitale con ciclo di lavoro automatico e/o manuale - saldatura da 5 mm.
Accessori: sacchetti goffrati in vari formati - rotoli goffrati per ottenere sacchetti della lunghezza desiderata.

EN A machine to prolong food storage duration ensuring the integrity of the organoleptic characteristics. The use of special embossed envelopes or containers creates a vacuum level that prevents the proliferation of bacteria. Stainless steel casing (ABS plastic for SBS300P model) - dry pump - digital control panel with automatic and/or manual working cycle - 5 mm sealing.
Accessories: embossed bags in various sizes - embossed rolls to obtain bags of the desired length.

FR Machine pour prolonger les temps de conservation des aliments tout en conservant intactes les caractéristiques organoleptiques. Grâce à l'utilisation de boîtes gaufrées ou de récipients spéciaux, on obtient un niveau de vide qui empêche la prolifération bactérienne. Corps en acier Inox (en plastique ABS pour le modèle SBS300P) - pompe à sec - panneau de commande numérique avec cycle de travail automatique et/ou manuel - soudure 5 mm.
Accessoires: boîtes gaufrés de différents formats - bobines gaufrées pour obtenir des boîtes de la longueur désirée.

DE Maschine zur Verlängerung der Aufbewahrungsdauer von Lebensmitteln, um die Integrität der organoleptischen Eigenschaften zu gewährleisten. Durch den Einsatz von geprägte Beutel oder Behälter wird ein Vakuumniveau erzeugt, dass die Keimenvermehrung verhindert. Edelstahlgehäuse (aus ABS-Kunststoff für das Modell SBS300P) - Trockenlaufpumpe - digitales Bedienfeld mit automatischem und/oder manuellem Arbeitszyklus - 5 mm Siegelung.
Zubehör: geprägte Beutel in verschiedenen Formaten - geprägte Rollen zur Herstellung von Beutel der gewünschten Länge.

ES Máquina para prolongar el tiempo de conservación de los alimentos manteniendo sus características organolépticas. A través del uso de bolsas o contenedores especiales crea un nivel de vacío tal que impida la proliferación de bacterias. Carcasa de acero inoxidable (de plástico ABS en el modelo SBS300P) - bomba seca bara - panel de control digital con ciclos de trabajos manuales y/o automáticos - sellado de 5 mm. Accesorios: bolsas gofradas de diferentes tamaños - rollos gofrados para obtener bolsas de diferentes medidas.

RU Машина для продления срока хранения продуктов. обеспечение целостности органолептических характеристик. Использование специальных тисненых конвертов или контейнеров создает уровень вакуума, предотвращающий размножение бактерий. Корпус из нержавеющей стали (ABS пластик для модели SBS300P) - сухой насос - цифровая панель управления с автоматическим и/или ручным циклом работы - 5 мм уплотнение.
Аксессуары: тисненные пакеты различных размеров - тисненные рулоны для получения пакетов нужной длины.

	SBS300P	SBP350	SBP400
	0,19 kW (0,25 HP)	0,25 kW (0,33 HP)	0,27 kW (0,36 HP)
	230V/1N/50Hz		
	300 mm	350 mm	400 mm
	0,6 m³/h	1,2 m³/h	
	80%		
	380 x 180 x 80(h) mm	370 x 260 x 130(h) mm	420 x 260 x 130(h) mm
	2 Kg	7,5 Kg	8 Kg
	2,5 Kg	8,2 Kg	9 Kg
	440 x 260 x 120(h) mm	420 x 290 x 210(h) mm	510 x 330 x 240(h) mm
	0,014 m³	0,026 m³	0,040 m³
		Baht 18,600	
		Special Voltages - Разное питающее напряжение + 50 €	

* Utilizzare solo buste per sottovuoto goffrate.
Use only embossed bags.
Utiliser seulement les sachets gaufrés.
Nur gaufrierte Beutel fuer vakuum benutzen.
Usar solo bolsas para envasado al vacío gofradas.
Использовать только пакеты для вакуума с тиснением.

Code : AFK350X235M / AFFETTATRICE K 350 MONOFASE E. เครื่องสไลด์เนื้อ

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K330
K350
K370

VERTICAL SLICERS
TRANCHEUSES VERTICALES
VERTIKALE AUFSCNITTMASCHINE
CORTADORAS VERTICALES
ВЕРТИКАЛЬНЫЕ СЛАЙСЕРЫ



IT Macchina per affettare salumi, carne, formaggi ecc. Struttura in lega leggera di alluminio anodizzato - blocco piatto vela - carrello fisso - disponibili con piatto carne - anello fisso protezione lama - spessore taglio 0÷15 mm - paralama estraibile - pomello regolazione vela con scala graduata - affilatoio fisso con coppia di smerigli per l'affilatura della lama.

EN Slicing machine for cold cuts, cheeses, meats, etc. Light anodized aluminum alloy casing - tray block for table removing - also available with sliding meat table - blade protection fixed ring - cutting thickness from 0 to 15 mm - extractable blade guard - blade adjustment knob with graduated scale - fixed sharpener with a pair of grinders to sharpen the blade.

FR Machine à trancher pour charcuterie, fromages, viandes, etc. Corps en alliage d'aluminium anodisé léger - bloc plateau pour l'enlèvement du plateau - également disponible avec plateau à viande coulissant - anneau fixe pour la protection de la lame - épaisseur de coupe de 0 à 15 mm - protège-lame extractible - bouton de réglage de la lame avec échelle graduée - affûteur fixe avec une paire de meuleuses pour affûter la lame.

DE Schneidemaschine für Wurst, Käse, Fleisch, usw. Leichtes Gehäuse aus eloxierter Aluminiumlegierung - Schlittenhalterung für sichere Entnahmefester Ring für den Klingenschutz - auch mit Fleischschlitten erhältlich - Schnittstärke von 0 bis 15 mm - abnehmbarer Klingenschutz - Klingeneinstellknopf mit abgestufter Skala - feste Schleifvorrichtung mit einem Paar Schleifer zum Schärfen der Klinge.

ES Máquina para cortar en lonchas embutidos, quesos, carnes, etc. Estructura ligera de aleación de aluminio anodizado - bloque plano - protección vertical - plato fijo - disponibles con plato carne - espesor del corte de 0÷15 mm - anillo fijo para proteger la cuchilla y protección de la cuchilla extraíble - pomo de regulación protección vertical con escala graduada - afilador fijo piedras de amolar para afilar la cuchilla.

RU Режущая машина для колбас, сыра, мяса и т.д.. Корпус из легкого анодированного алюминиевого сплава - держатель скольжения - фиксированное кольцо для защиты ножей - также предлагается с раздвижным мясным столом - толщина реза от 0 до 15 мм - съемная защита ножей - ручка регулировки ножей с градуированной шкалой - фиксированное шлифовальное устройство с парой шлифмашин для заточки ножей.

	K300	K330	K350	K370
	0,37 kW (0,5 HP)			
	230-400V/3/50Hz			
	230V/1N/50HZ			
	300 mm	330 mm	350 mm	370 mm
	260 x 200(h) mm	250 x 210(h) mm	300 x 265(h) mm	290 x 275(h) mm
	570 x 470 mm		660 x 540 mm	
	710 x 550 x 610(h) mm		820 x 650 x 640(h) mm	
	35 Kg	36 Kg	43 Kg	46 Kg
	47 Kg	48 Kg	55 Kg	58 Kg
	700 x 620 x 700(h) mm		820 x 720 x 760(h) mm	
	0,304 m³		0,449 m³	
	Baht 77,500			
Special Voltages - Разное питающее напряжение + €				

Code : TMTAC3050M / TAGLIAMOZZARELLA TAC MONOFASE เครื่องหั่นชีส

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MOZZARELLA CUTTER COUPE-MOZZARELLA MOZZARELLASCHNEIDER CORTADORAS DE MOZZARELLA КУСАЧЕК МОЦАРЕЛЛЫ



IT Macchina realizzata appositamente per cubettare (TAC) e sfilacciare (TAS) mozzarella. Carcasa in acciaio inox AISI 304 - corpo centrale e coperchio in alluminio anodizzato - dimensione bocca - 80x65 mm - microinterruttori di sicurezza su coperchio e maniglia.

TAC: in base ai dischi utilizzati si ottengono diverse misure di cubetti.
TAS: in base all'utilizzo dei vari dischi si ottiene sia una sfilacciatura mista che un taglio a spaghetti.

EN Machine specifically designed for cutting mozzarella into small cubes (TAC) and shredding (TAS). Stainless steel casing AISI 304 - central case and lid in anodized aluminium - inlet size - 80x65 mm - safety microswitches on lid and handle.

TAC: depending on the discs used, different sizes of cubes are obtained.
TAS: depending on the discs used, both mixed shredding and shoestring cutting are obtained.

FR Machine conçue spécifiquement pour le coupage en petits cubes (TAC) et le filetage (TAS) de la mozzarella. Corps en acier inox AISI 304 - corps central et couvercle en aluminium anodisé - dimensions orifice d'entrée - 80x65 mm - microinterrupteurs de sécurité sur le couvercle et la poignée.

TAC: en fonction des disques utilisés, différentes tailles de cubes sont obtenues.
TAS: en fonction des disques utilisés, on obtient aussi bien l'effilochage mixte que la coupe à julienne.

DE Maschine, die speziell für das Schneiden von Mozzarella in kleine Würfel (TAC) und das Zerkleinern (TAS) entwickelt wurde. Gehäuse aus Edelstahl AISI 304 - zentraler Körper und Deckel aus eloxiertem Aluminium - Einführöffnungsgröße - 80x65 mm - Sicherheitsmikroschalter an Deckel und Griff.

TAC: je nach verwendeter Scheibe werden unterschiedliche Größen von Würfeln erzielt.
TAS: je nach verwendeter Scheibe werden sowohl gemischte Zerkleinerung als auch Stabchen realisiert.

ES Máquinas realizadas especialmente para desmenuzar / desfilachar (TAS) y cortar en cubitos. (TAC) la mozzarella. Carcasa de acero inoxidable AISI 304 - cuerpo central y tapa de aluminio - dimensión boca - 80x65 mm - microinterruptores de seguridad en la tapa y la manija.

TAS: con el uso de los diferentes discos se consiguen tanto un desfilachado mixto como un corte tipo espagueti.
TAC: con el uso de los diferentes discos se consiguen diferentes tamaños de cubitos.

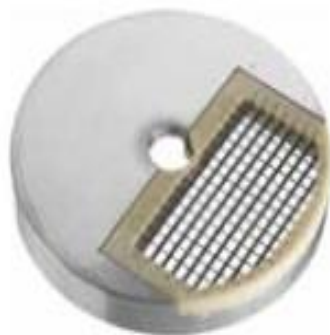
RU Машина специально разработана для резки моцареллы на маленькие кубики (TAC) и дробления (TAS). Корпус из нержавеющей стали AISI 304 - центральный корпус и крышка из анодированного алюминия - вставное отверстие - 80x65 мм - микровыключатель безопасности на крышке и ручке.

TAC: в зависимости от используемого диска получаются кубики разных размеров.
TAS: в зависимости от используемого диска производится как смешанное измельчение, так и палочки.

	TAC	TAS
	0,4 kW (0,55 HP) - 1 PH 0,45 kW (0,6 HP) - 3 PH	0,3 kW (0,4 HP) - 1 PH 0,35 kW (0,5 HP) - 3 PH
	230-400V/3/50Hz	
	230V/1N/50Hz	
	140 rpm	300 rpm
	120-190 Kg/h	250-300 Kg/h
	330 x 380 x 690(h) mm	
	17 Kg	15 Kg
	19 Kg	17 Kg
	430 x 400 x 800(h) mm	
	0,138 m³	
	CE	
	Baht 68,300	
	Special Voltages - Разное питающее напряжение + €	



TAC-P5 **Baht 4,690**



TAC-NPDBX8 **Baht 5,780**

MODELLO TAS / ONLY MODEL TAS

Può utilizzare anche i dischi della serie E-H-Z-V.

May also be used with the discs of the series E-H-Z-V.

Peut également utiliser les disques de la série E-H-Z-V.

Kann auch die Scheiben der Serie E-H-Z-V verwenden.

Pueden usarse también los discos de la serie E-H-Z-V.

Можно также использовать диски серии E-H-Z-V.

Code : GR12S23050M / GRATTUGIA 12/S GRATER 12/S SINGLE-PH MOTOR BRAKE เครื่องบดชีส

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GRATER
RAPE
KÄSEREIBE
RALLADOR
ТЕРКА



- IT Struttura e bocca in alluminio lucidato - dimensione della bocca 140x75 mm - rullo in acciaio inox - griglia inferiore di protezione - microinterruttore leva pressore grattugia - versione CE con freno motore.
- EN Polished aluminium casing and inlet - inlet size 140x75 mm - stainless steel roller - lower protection grid - grater presser lever switch - CE version with motor brake.
- FR Corps et orifice en aluminium poli - dimensions de l'orifice 140x75 mm - rouleau en acier inox - grille inférieure de protection - micro-interrupteur bras pousseur râpe - version CE avec frein moteur.
- DE Gehäuse und Einführöffnung aus poliertem Aluminium - Einführöffnungsgröße 140x75 mm - Rolle aus Edelstahl - unterer Schutzrost - Mikroschalter am Hebel des Reibenniederhalters - CE-Version mit Motorbremse.
- ES Estructura y boca de aluminio pulido - tamaño de boca de inserción 140x75 mm - rodillo de acero inoxidable - rejilla inferior de protección - microinterruptor palanca prensador rallador - versión CE con freno motor.
- RU Корпус и мясоприемник из полированного алюминия, размеры мясоприемник 140x75 мм ролик из нержавеющей стали, нижняя защитная решетка, микровыключатель на прижимном рычаге терки, исполнение CE с тормозом двигателя.

	GR12S	
	0,75 kW (1 HP)	
	230-400V/3/50Hz	
	230V/1N/50Hz	
	40 Kg/h	
	430 x 290 x 390+600(h) mm	
	17 Kg	
	19 Kg	
	470 x 300 x 480(h) mm	
	0,068 m³	
Baht 31,000	Con freno motore With motor brake Avec frein moteur Mit Motorenbremse Con freno motor торможением двигателя	

Code : ELFOFD4723M / FORNO CONVEZIONE FD-47 MONOFASE เต้าอบอาหาร

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CONVECTION OVENS
FOURS À CONVECTION
KONVEKTIONSOFEN
HORNOS DE CONVECCIÓN
КОНВЕКЦИОННЫЕ ПЕЧИ



IT Forni a convezione ventilati - struttura in acciaio inox - termostato meccanico 65÷260°C, timer meccanico 0÷120 minuti - porta con doppio vetro. Griglie incluse.

EN Ventilated convection ovens - stainless steel structure - mechanical thermostat 65 ÷ 260°C, mechanical timer 0 ÷ 120 minutes - door with double glass. Grids included.

FR Fours à convection ventilés - structure en acier inox - thermostat mécanique 65 ÷ 260°C, minuterie mécanique 0 ÷ 120 minutes - porte avec double vitrage. Grille inclus.

DE Umluftkonvektionsöfen - Edelstahlgehäuse - mechanischer Thermostat 65 ÷ 260°C, mechanischer Timer von 0 bis 120 Minuten - Tür mit Doppelglas. Inklusive Rost.

ES Hornos de convección ventilados - estructura de acero inoxidable - termostato mecánico 65 ÷ 260°C, temporizador mecánico 0 ÷ 120 minutos - puerta con doble cristal. Rejilla incluidas.

RU Вентилируемые конвекционные печи - конструкция из нержавеющей стали - механический термостат 65 ÷ 260°C, механический таймер 0 ÷ 120 минут - дверца с двойным стеклом. Решётка включены.

	FD21	FD47	FD66
	2,1 kW	2,5 kW	2,8 kW
 1 Ph	230V/1N/50-60Hz		
	21 L 3 x GN1/2	47 L 4 x 45x33 cm	66 L 4 x 45x33 cm
	503 x 475 x 380(h) mm	580 x 570 x 406(h) mm	580 x 570 x 510(h) mm
	15 Kg	20 Kg	24 Kg
	18 Kg	24 Kg	27 Kg
	570 x 570 x 460(h) mm	650 x 650 x 470(h) mm	660 x 650 x 580(h) mm
	0,149 m³	0,199 m³	0,25 m³
	Baht 29,300		

Code : MXM2523M / MIXER MX25 MONOFASE เครื่องผสมอาหารแบบมือถือพร้อมหัวผสม

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IMMERSION BLENDER
MÉLANGEUR À IMMERSION
EINTAUCH-MIXSTAB
TRITURADORA A INMERSIÓN
ПОГРУЖНОЙ БЛЕНДЕР



IT Macchina per ottenere diversi prodotti in base all'utensile utilizzato. Mescolatore realizzato interamente in acciaio inox AISI 304, utile per realizzare minestrone, puree di verdure, salse, pastelle, maionese, passato di pomodoro, pesto ecc... Il modello MX25 è dotato del solo mescolatore da 30 cm per un livello max di immersione fino a 15 cm. Possibilità di acquisto del solo blocco motore.

EN Machine for obtaining different mixtures according to the tool used. Blending stick made entirely of stainless steel AISI 304, ideal for making soups, vegetable purees, sauces, batters, mayonnaise, tomato puree, pesto, etc... The MX25 model is equipped with only a 30 cm blending stick for a maximum immersion level of up to 15 cm. You can purchase only the motor unit.

FR Machine pour obtenir différents mélanges en fonction de l'outil utilisé. Mélangeur entièrement en acier inoxydable AISI 304, idéal pour la préparation de soupes, purées de légumes, sauces, batters, mayonnaise, purée de tomates, pesto, etc... Le modèle MX25 est équipé seulement d'un mélangeur de 30 cm pour un niveau d'immersion maximum jusqu'à 15 cm. Il est possible d'acheter uniquement le groupe moteur.

DE Maschine zur Zubereitung verschiedener Mischungen je nach verwendetem Werkzeug. Mixstab komplett aus Edelstahl AISI 304, ideal für die Zubereitung von Suppen, Gemüsepurees, Saucen, Teigwaren, Mayonnaise, Tomatenmark, Pesto, etc... Das Modell MX25 ist mit nur einem 30 cm Mixstab für eine maximale Eintauchtiefe von bis zu 15 cm ausgestattet. Auf Wunsch können Sie nur die Motoreinheit kaufen.

ES Máquina para obtener diferentes productos según el tipo de herramienta que se utiliza. Mezclador de acero inoxidable AISI 304, ideal para sopas, purés de verduras, salsas, masas, mayonesas, salsa de tomate, pesto, etc... El modelo MX25 solo tiene un mezclador de 30 cm para una inmersión máxima de 15 cm. Se puede comprar sólo el bloque del motor.

RU Машина для получения различных смесей в зависимости от используемого инструмента. Смеситель, полностью изготовленный из нержавеющей стали AISI 304, идеально подходит для приготовления супов, овощных пюре, соусов, блюд, майонеза, томатного пюре, песто и т.д. Модель MX25 оснащена смесителем толщиной всего 30 см для максимального погружения до 15 см. Вы можете приобрести только моторный блок.

	MX25	
	0,25 kW (0,3 HP)	
	230V/1N/50-60Hz	
	13000 rpm	0,6 Kg - 300 mm
	30 L	
	135 x 100 x 600(h) mm	
	2,2 Kg	
	3,4 Kg	
	410 x 280 x 170(h) mm	
	0,020 m ³	
	Baht 8,540	
	MXM25	Blocco motore - Motor unit Groupe moteur - Motoreinheit Dispositivo motor - блок двигателя Baht 5,150
	ME2530	Mescolatore - Blending stick Mélangeur - Mixstab - Brazo mezclador Смесительный стержень Baht 4,080
Special Voltages - Разное питающее напряжение + €		

AV4960



- IT Pala in alluminio forata -per uso professionale
 EN Perforated aluminium peel - for professional use
 FR Pelle en aluminium perforée - pour usage professionnel
 DE Perforierte Aluminiumschaufel - für den professionellen Einsatz

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	AV4960	AV4961	AV4962	AV4963
	33 x 33 x 170(h) cm	36 x 36 x 170(h) cm	45 x 45 x 170(h) cm	50 x 50 x 170(h) cm
Baht 5,890				

AV4942

- IT Oliera in acciaio inox 0,75 l
 EN Stainless steel oil dispenser 0,75 L
 FR Huilier en acier inox 0,75 L
 DE Edelstahl Ölfflasche 0,75 L



	AV4942
	0,75 L
Baht 3,200	

AV4922



- IT Palino in acciaio forato
 FR Pelle de cuisson en acier perforé
 EN Perforated steel turning peel
 DE Perforierter Brotschieber

	AV4922	AV4923	AV4968
	ø 18 x 170(h) cm	ø 22 x 170(h) cm	ø 26 x 170(h) cm
Baht 3,930			

AV4934

- IT Rotella taglia pizza ø 90 mm
 EN Pizza cutting wheel ø 90 mm
 FR Molette coupe pizza ø 90 mm
 DE Grädchen zur Pizza schneiden ø 90 mm



	AV4934
	ø 9 cm
Baht 860	

AV4933

- IT Bucasfoglia in lega
 EN Alloy puff pastry perforator
 FR Perforateur de pâte feuilletée en alliage
 DE Legierung Blätterteiglöcherer



	AV4933
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Baht 2,780



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PERSONALIZZA IL TUO FORNO - CUSTOMIZE YOUR OVEN - PERSONNALISEZ VOTRE FOUR
STEP BY STEP

2
 Preparazione grafica su pietra
 realizzata a mano da pittori
 artigiani
 Graphic design on lavic stone
 handmade by artisan painters
 Préparation graphique sur pierre
 fait à la main par des artisans
 peintres



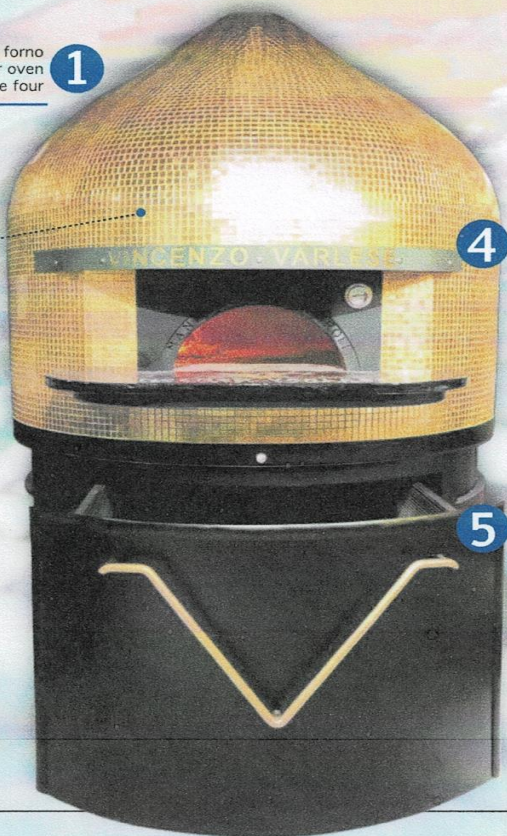
3
 Cottura in forno della pietra lavica
 ad oltre 900°C per la sigillatura e
 l'integrità del disegno
 Lavic stone baked at over 900° C
 to preserve the design
 Cuisson de la pierre de lave
 à plus de 900 ° C pour l'étanchéité
 e l'intégrité de la conception



1
 Scegli la forma del tuo forno
 Choose the shape of your oven
 Choisissez la forme de votre four



4
 Personalizza la fascia in acciaio inox con il
 nome o il logo della tua attività
 Customize the stainless steel band with the
 name or logo of your business
 Personnalisez le bracelet en acier inoxydable
 avec le nom ou logo de votre entreprise



5
 Dai un tocco in più di eleganza al tuo forno
 con il box porta legna e maniglia personalizzata
 Give an extra touch of elegance to your oven
 with wood box and personalized handle colored
 Donnez une touche d'élégance supplémentaire
 à votre four avec boîte en bois et poignée
 personnalisée

6
 Personalizza la cupola con qualche
 dettaglio, darai personalità al tuo
 forno
 Customize the dome with some detail,
 you will give personality to your oven
 Personnalisez le dôme avec quelques
 détails, vous donnerez de la personnalité
 four

Manna Forni

CAPACITA' PIZZE - OVEN CAPACITY - CAPACITE' DE PIZZA



LEGNA - WOOD - BOIS

Ø 29 cm.

Ø 33 cm.

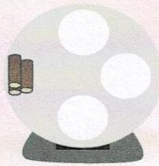
GAS - GAZ

Ø 29 cm.

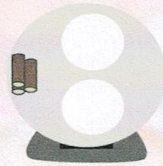
Ø 33 cm.



MOD.90



N. 3



N. 2

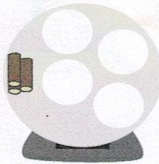


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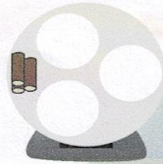


N. 3

MOD.100



N. 4



N. 3

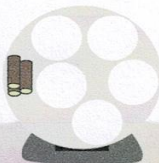


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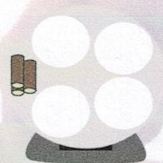


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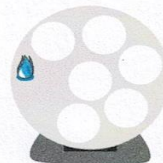
MOD.110



N. 5



N. 4

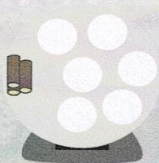


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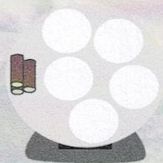


N. 5

MOD.120



N. 6



N. 5

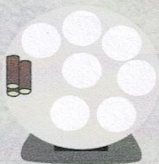


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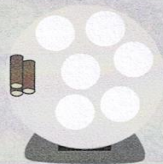


N. 6

MOD.130



N. 7



N. 6

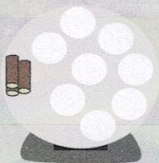


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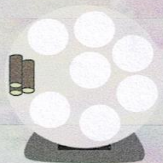


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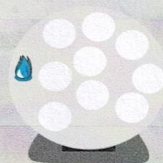
MOD.140



N. 8



N. 7



N. 9



N. 8

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Manna Forni

Neapolitan Handmade Oven

MOD.	COATING:
D90	SINGLE-COLOR CERAMIC MOSAIC (SETA / DIVA / ANTHOLOGIA)
D100	
D110	PALLADIAN MARBLE / GRES TILES
D120	PEBBLE x mq
D130	BRONZE / SILVER / GOLD - GLASS/MIX
D140	APPIANI / VIETRI x mq

CODE	ACCESSORIES
D161	WOOD CASE
D162	CLOSED STAND
D163	WHEELS OVENS

CODE	GAS
D170	Drago P1 Manual control until D110 "Avanzini" Italy
D171	Drago P2 Manual control until D140 "Avanzini" Italy
D172	Drago D2 Digital Control until D140 "Avanzini" Italy
D173	Spitfire 12 Microflames until D140 "Avanzini" Italy

Include all Certificate = Italian & European Union	The transport and testing service is provided by our technicians and assistance is guaranteed throughout the National Territory
Delivery Time = 90 Days (-/+)	
Oven Connection smoke = Not Include	
Transport / Delivery = Not Include	

CODE	CUSTOMIZATION	CODE	PACKAGING
D180	NAME ON OVEN	D190	Standard Inc.
D181	LOGO ON OVEN (Up. Request)	D191	Wood Cage
D182	INOX PLATE CUSTOMER NAME	D192	Wood Box
D183	MARBLE PIZZA HAND-PAINTED		

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