



Ricettario

Recipe book
Recueil de recettes
Recetario

serie^T
conveyor

PIZZA & FOCACCE	PAG 9
PIZZA & FOCACCIA	PAG 9
PIZZA & GALETTES	PAG 9
PIZZA & FOCACCE	PAG 9
PANE & PASTICCERIA SALATA	PAG 14
BREAD & SAVOURY PASTRIES	PAG 14
PAIN & PÂTISSERIE SALÉE	PAG 14
PAN & PASTELERIA SALADA	PAG 14
PASTICCERIA DOLCE	PAG 17
SWEET PASTRIES	PAG 17
PÂTISSERIE SUCRÉE	PAG 17
PASTELERIA DULCE	PAG 17
PRODOTTI DA FORNO TIPICI	PAG 22
TYPICAL BAKED PRODUCTS	PAG 22
PRODUITS DE BOULANGERIE TYPIQUES	PAG 22
PRODUCTOS DE HORNO TIPICOS	PAG 22
PRODOTTI DI GASTRONOMIA	PAG 29
GASTRONOMY	PAG 29
PLATS CUISINÉS	PAG 29
PRODUCTOS DE GASTRONOMÍA	PAG 29
PRODOTTI DI GASTRONOMIA TIPICI	PAG 33
TYPICAL GASTRONOMY	PAG 33
PLATS CUISINÉS TYPIQUES	PAG 33
PRODUCTOS DE GASTRONOMÍA TIPICOS	PAG 33

Perché un ricettario (Multifunzionalità)

Why a recipe book (Multifunctional)

Pourquoi un livre de recettes (Multifonction)

Porqué un recetario (Multifunción)

Perché utilizzare un ottimo forno per pizza soltanto per cuocere pizza?

Nella ristorazione moderna si sta sempre più confermando come scelta vincente la varietà nell'offerta, senza mai perdere di vista la qualità: tale tendenza deve trovare conferma anche nella flessibilità degli strumenti a disposizione degli utilizzatori. La gamma serieT Conveyor di Moretti Forni risponde a tale esigenza con una speciale caratteristica: la multifunzionalità. Non solo pizza, ma anche pasticceria dolce e salata, panetteria, carne, pesce, pasta, verdure e molto altro. In questa pubblicazione troverete tutte le indicazioni utili per la cottura ottimale di più di 100 prodotti: perché in Moretti Forni crediamo, da sempre, che i nostri clienti debbano massimizzare il proprio investimento.

Why use an excellent oven just to cook pizza?

In modern catering, variety of alternatives offered without losing sight of quality is proving more and more often the winning choice: this trend also has to be confirmed by the flexibility of tools at the disposal of users. The Moretti Forni serieT Conveyor range responds to this need with a special feature: multifunctionality. Not just pizza, but also sweet and savoury bakery products, bread, meat, fish, pasta, vegetables and much, much more. This publication contains all the information you need for perfect cooking of over 100 products: because here at Moretti Forni we have always believed that our customers need to maximise their investment.

Pourquoi utiliser un excellent four à pizza uniquement pour cuire des pizzas?

Dans la restauration moderne, c'est la variété de l'offre à se confirmer toujours davantage comme choix gagnant, mais sans jamais perdre de vue la qualité : encore faut-il que les utilisateurs trouvent cette même tendance dans la flexibilité des outils dont ils disposent ! La gamme serieT Conveyor de Moretti Forni répond à cette exigence grâce à une caractéristique spéciale : la multifonction. Pas seulement la pizza, mais aussi la pâtisserie sucrée et salée, le pain, les viandes, les poissons, les pâtes, les légumes et beaucoup encore. Cette publication contient toutes les indications utiles pour cuire au mieux plus de 100 produits : parce que chez Moretti Forni, nous croyons, depuis toujours, que nos clients doivent rentabiliser au maximum leur investissement.

¿Por qué utilizar un óptimo horno para pizza únicamente para cocer pizzas?

En la moderna restauración cada vez más está triunfando la idea de disponer de una oferta variada de platos sin renunciar jamás a la calidad: sin embargo, esta tendencia requiere que el usuario disponga de herramientas flexibles. La gama serieT Conveyor de Moretti Forni responde a estas exigencias gracias a una característica especial: la multifuncionalidad. No sólo pizza sino también pastelería, dulce y salada, panadería, carne, pescado, pasta, verduras y mucho más. En esta publicación encontrará todas las indicaciones para cocinar perfectamente más de 100 productos: porque en Moretti Forni creemos, desde siempre, que nuestros clientes deben sacar el máximo partido de su inversión.



La tecnica di cottura dei forni Conveyor

The cooking method of Conveyor ovens

La technique de cuisson des fours Conveyor

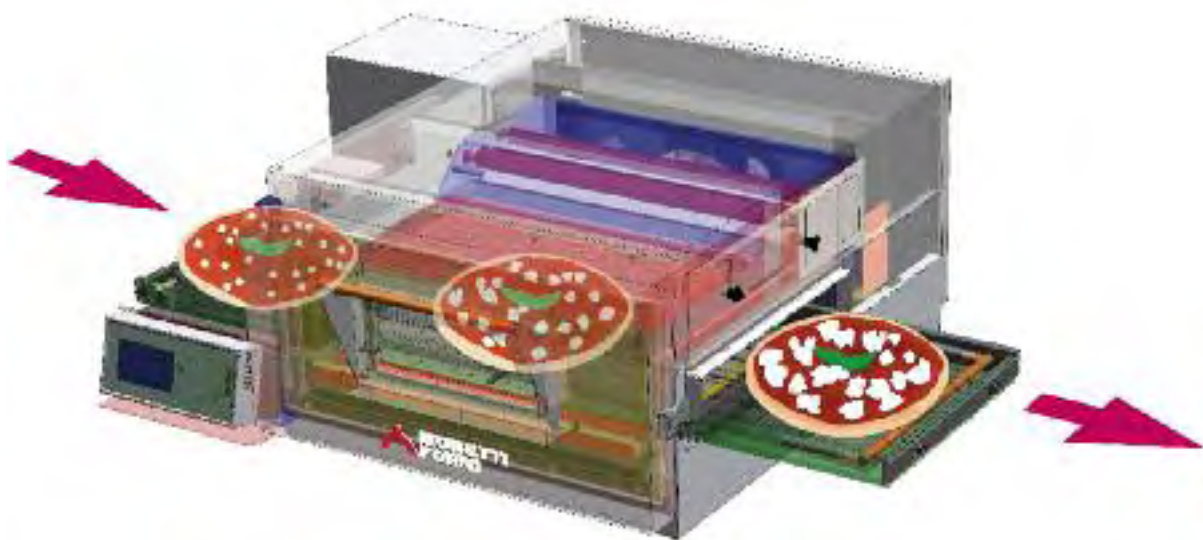
La técnica de cocción de los hornos Conveyor

I forni Conveyor funzionano sul principio dell'aria riscaldata e soffiata con forza sul prodotto. La cottura avviene tramite il passaggio del calore dalla fonte d'energia al prodotto da cuocere per convezione in quanto l'aria, ad alta temperatura ed a pressione calibrata, viene inviata sull'alimento trasmettendogli il calore necessario alla cottura. Il vantaggio del sistema Conveyor consiste nell'estrema facilità di utilizzo: il prodotto da cuocere viene depositato sul nastro trasportatore che lo inserisce gradualmente dentro il forno facendolo fuoriuscire dal lato opposto perfettamente cotto. L'operatore può inoltre dedicarsi tranquillamente ad altre attività durante la cottura senza correre il rischio di bruciare il prodotto.

Conveyor ovens work on the principle of air that is heated and blown with force onto the product. The food is cooked by convection, with the heat passing from the energy source to the product, as the air, at a high temperature and set pressure, passes over the food and transmits the heat required to cook it. The advantage of the Conveyor system is the fact that it is extremely easy to use: the product to be cooked is placed on the conveyor belt, which gradually carries it into the oven and brings it out on the other side perfectly cooked. The operator can get on with other things while the food is cooking, without there being any risk of the product getting burned.

Le mode de fonctionnement des fours Conveyor repose sur le principe de l'air chauffé et soufflé avec force sur le produit à cuire. La cuisson se fait par passage par convection de la chaleur depuis la source d'énergie jusqu'au produit à cuire ; c'est-à-dire que l'air, à haute température et sous pression calibrée, est acheminé sur les aliments et leur transmet la chaleur nécessaire à la cuisson. L'avantage du système Conveyor réside dans son extrême facilité d'emploi : le produit à cuire est déposé sur le tapis transporteur qui l'introduit de façon graduelle dans le four et le fait sortir parfaitement cuit à l'autre extrémité. De plus, l'opérateur peut tranquillement s'occuper d'autres choses pendant la cuisson sans courir le risque de brûler le produit.

El principio de funcionamiento de los hornos Conveyor consiste en calentar el aire y distribuirlo con fuerza sobre el producto. La cocción se efectúa mediante el paso del calor desde la fuente de energía hasta el producto que se debe cocer por convección ya que el aire, a temperatura elevada y presión regulada, se envía hasta el alimento, que recibe el calor necesario para cocerse. El sistema Conveyor tiene la ventaja de ser fácil de usar: el producto que se debe cocer se deposita sobre una cinta transportadora que lo introduce gradualmente dentro del horno y lo hace salir por el lado opuesto, perfectamente cocido. Durante la cocción, el operador puede dedicarse a otras tareas sin correr el riesgo de que se le queme el plato que está cocinando.



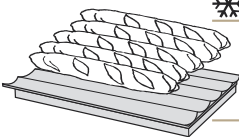
Struttura del ricettario
Structure of the recipe book
Structure du livre de recettes
Estructura del recetario

Il ricettario è suddiviso in 4 sezioni: prodotti da forno classici, prodotti da forno tipici, prodotti di gastronomia, prodotti di gastronomia tipici. La prima sezione è a sua volta suddivisa in: pizza & focacce, pane & pasticceria salata, pasticceria dolce. I prodotti tipici, sia da forno che di gastronomia, spaziano dalle ricette regionali italiane a quelle estere. Per ogni prodotto vengono indicate le seguenti informazioni: stato iniziale (fresco o surgelato), grammatura/pezzatura, superficie di cottura da utilizzare, impostazione del tempo di cottura e della temperatura. Il tutto per un totale di oltre 120 ricette.

This recipe book is divided into 4 sections: traditional baked products, typical baked products, gastronomy, typical gastronomy. The first section is in turn divided into: pizza & focaccia, bread & savoury pastries, sweet pastries. Typical products, both oven baked and gastronomy, range from Italian regional recipes to foreign dishes. The following information is indicated for each product: initial state (fresh or frozen), weight/size, cooking surface to be used, cooking time and temperature setting. Giving a total of over 120 recipes in all.

Le livre de recettes est divisé en 4 sections : les produits de boulangerie classiques, les produits de boulangerie typiques, les plats cuisinés et les plats cuisinés typiques. La première section est à son tour divisée en: pizza & galettes, pain & pâtisserie salée, pâtisserie sucrée. Les recettes des produits typiques, aussi bien les tartes et les gâteaux que les plats cuisinés sont issus de la gastronomie régionale italienne ou étrangère. Les informations suivantes sont données pour chaque produit: état initial (frais ou surgelé), poids/mesures, surface de cuisson à utiliser, réglage du temps de cuisson et de la température. Le tout pour un total de plus de 120 recettes.

El recetario se divide en cuatro secciones: productos de horno clásicos, productos de horno típicos, productos de gastronomía y productos de gastronomía típicos. A su vez, la primera sección se divide en: pizza y focacce, pan y pastelería salada, pastelería dulce. Para los productos típicos, tanto de horno como de gastronomía, se proporcionan recetas regionales italianas y recetas extranjeras. Para cada producto se da la siguiente información: estado inicial (fresco o congelado), peso/tamaño, superficie de cocción que se debe utilizar y configuración del tiempo de cocción y de la temperatura. Todo ello por un total de 120 recetas.

Prodotto Product Produit Producto	Peso Weight Poids Peso	Modello Model Modèle Modelo	Supporto Support Support Soporte	Temperatura platea Floor temperature Température du plan de cuisson Temperatura de la solera	Temperatura cielo Ceiling temperature Température du ciel Temperatura cielo	Tempo di cottura Cooking time Temps de cuisson Tiempo de cocción	Produzione oraria Hourly production Production horaire Producción horaria
BAGUETTES (surgelate) BAGUETTES (frozen) BAGUETTES (surgelée) BAGUETTES (congelados)	300 gr x5 pcs						B1 pcs/h
	 Teglia forata ondulata 60x40 cm Corrugated punched tray 60x60 cm Plaque percée ondulée 60x40 cm Bandeja ondulada perforada 60x40 cm	T75E		190°	190°	18':00"	15
		T97E		200°	200°	18':00"	30
		T75G		190°		18':00"	15
		T97G		200°		18':00"	30

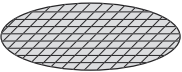
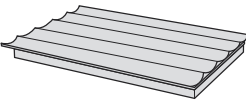
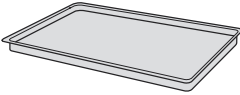
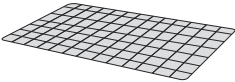
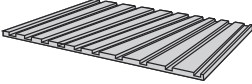
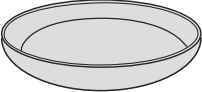
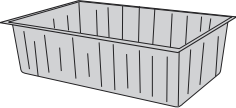
Supporti utilizzati
Supports used
Supports utilisés
Soportes utilizados

Per una cottura perfetta è fondamentale utilizzare il supporto appropriato per ogni prodotto. Tutti i supporti utilizzati sono elencati e descritti qui di seguito e possono essere richiesti a Moretti Forni insieme al forno.

For perfect cooking it is essential to use the appropriate support for each product. All the supports used are listed and described below, and can be requested from Moretti Forni together with the oven.

Pour une cuisson parfaite, il est fondamental d'utiliser le support adapté à chaque produit. Ci-dessous vous trouverez la liste de tous les supports utilisés ainsi que leur description; ils sont disponibles pour chaque four sur simple demande à Moretti Forni.

Para obtener una óptima cocción es fundamental elegir el soporte más adecuado a cada producto. Todos los soportes utilizados se indican y describen a continuación y se pueden solicitar a Moretti Forni junto al horno.

	Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm		Teglia forata ondulata 60x40 cm Corrugated punched tray 60x60 cm Plaque percée ondulée 60x40 cm Bandeja ondulada perforada 60x40 cm
	Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm		Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm
	Retino 60x40 cm Screen 60x40 cm Grille 60x40 cm Parrilla 60x40 cm		Teglia preformata 60x40 cm h[2 cm Muffin tray 60x40 cm h[2 cm Plaque à petits gâteaux 60x40 cm h[2 cm Bandeja preformada 60x40 cm h[2 cm
	Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiaderente Ø 28 cm h[2 cm		Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiaderente GN 2/3
	Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiaderente Ø 28 cm h[4 cm		Vaschetta in alluminio 22 x 18cm Aluminium pan 22 x 18cm Casserole d'aluminium 22x18 cm Bandeja de aluminio 22x18 cm

Avvio rapido

Quick start-up

Mise en marche rapide

Puesta en marcha rápida

Per un avvio rapido all'utilizzo del forno eseguire le seguenti operazioni:

- 1 • accendere il forno tramite l'interruttore Start/Stop ❶
- 2 • selezionare il parametro da impostare muovendosi nel display con i tasti ❷ e ❸
- 3 • impostare il valore desiderato tramite i tasti ❹ e ❺
- 4 • premere il tasto OK ❻ per confermare
- 5 • nella parte destra del display comparirà la scritta "riscaldamento"
- 6 • quando comparirà la scritta "cottura" sarà possibile infornare

To start the oven up quickly ready for use, proceed as follows:

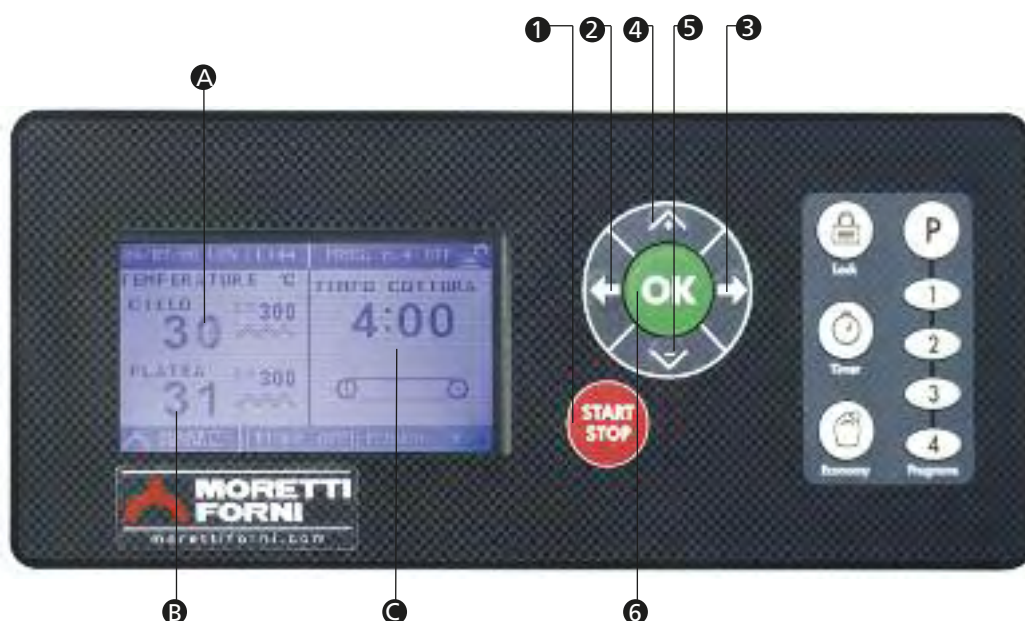
- 1 • turn the oven on using the Start/Stop button ❶
- 2 • select the parameter to be set by moving around the display using ❷ and ❸
- 3 • set the value required using ❹ and ❺
- 4 • press OK ❻ to confirm
- 5 • the indication "heating" is shown in the right hand part of the display
- 6 • when the message "cooking" appears you can start cooking

Pour une mise en marche rapide du four, effectuer les opérations suivantes :

- 1 • allumer le four au moyen de l'interrupteur Start/Stop (Marche/Arrêt) ❶
- 2 • sélectionner le paramètre à régler en utilisant les touches pour vous déplacer sur l'écran ❷ et ❸
- 3 • régler la valeur désirée au moyen des touches ❹ et ❺
- 4 • appuyer sur la touche OK ❻ pour confirmer
- 5 • sur la droite de l'écran le mot "chauffage" s'affichera.
- 6 • quand les mots "four prêt" s'afficheront, il sera possible d'introduire les aliments dans le four.

Para poner en marcha rápidamente el horno, efectuar las siguientes operaciones:

- 1 • Encender el horno mediante el interruptor Start/Stop ❶
- 2 • Seleccionar el parámetro que se debe programar desplazándose en el display con las teclas ❷ y ❸
- 3 • Configurar el valor deseado con las teclas ❹ y ❺
- 4 • Pulsar OK ❻ para confirmar.
- 5 • En la parte derecha del display se visualiza la palabra "calentamiento".
- 6 • Cuando se visualice el mensaje "horno listo", enhornar el producto.



A_ Temperatura cielo

A_ Ceiling temperature

A_ Température du ciel

A_ Temperatura cielo

B_ Temperatura platea

B_ Floor temperature

B_ Température du plan de cuisson

B_ Temperatura de la solera

C_ Tempo di cottura

C_ Cooking time

C_ Temps de cuisson

C_ Tempo de cocción

PIZZA & FOCACCE

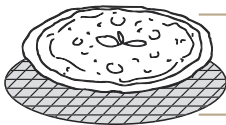
PIZZA & FOCACCIA

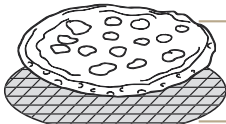
PIZZA & GALETTES

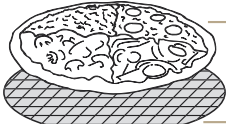
PIZZA & FOCACCE

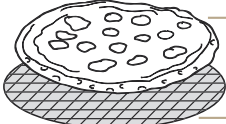
pizza e focacce
pizza & focaccia

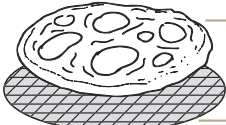


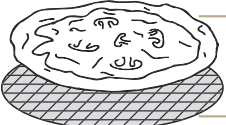
PIZZA MARGHERITA (fresco) PIZZA MARGHERITA (fresh) PIZZA MARGHERITA (frais) PIZZA MARGARITA (fresco)					A1
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	3':50"	108
	T75G	340°		3':40"	48
	T97G	360°		3':40"	114

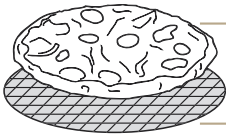
PIZZA NAPOLETANA (fresco) PIZZA NAPLES (fresh) PIZZA NAPLES (frais) PIZZA NAPOLITANA (fresco)					A2
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	3':40"	114
	T75G	340°		3':40"	48
	T97G	360°		3':30"	119

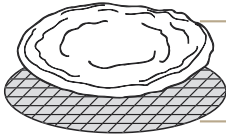
PIZZA 4 STAGIONI (fresco) PIZZA 4 SEASONS (fresh) PIZZA 4 SAISONS (frais) PIZZA 4 ESTACIONES (fresco)					A3
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	4':10"	99
	T75G	340°		3':40"	48
	T97G	360°		4':00"	103

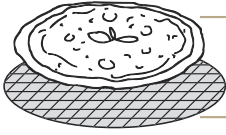
PIZZA BUFALINA (fresco) PIZZA WITH BUFALA CHEESE (fresh) PIZZA AVEC FROMAGE DE BUFALA (frais) PIZZA CON QUESO DE BÚFALA (fresco)					A4
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	4':10"	99
	T75G	340°		3':40"	48
	T97G	360°		3':40"	114

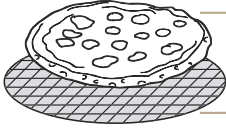
PIZZA ORTOLANA (fresco) PIZZA WITH VEGETABLES (fresh) PIZZA AVEC LÉGUMES (frais) PIZZA CON VERDURAS (fresco)					A5
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	340°	340°	3':40"	48
	T97E	355°	360°	4':10"	99
	T75G	340°		3':40"	48
	T97G	360°		4':00"	103

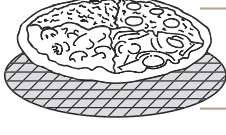
PIZZA AI FUNGHI (fresco) PIZZA WITH MUSHROOMS (fresh) PIZZA AVEC CHAMPIGNONS (frais) PIZZA CON CHAMPIÑONES (fresco)					A6
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	4':00"	103
	T75G	340°		3':40"	48
	T97G	360°		3':40"	114

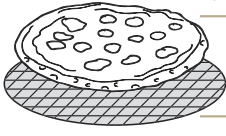
PIZZA CAPRICCIOSA (fresco) PIZZA CAPRICCIOSA (fresh) PIZZA CAPRICCIOSA (frais) PIZZA CAPRICCHOSA (fresco)					A7
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	4':10"	99
	T75G	340°		3':40"	48
	T97G	360°		4':00"	103

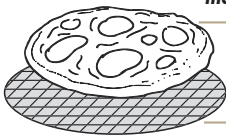
PIZZA AI 4 FORMAGGI (fresco) PIZZA 4 CHEESES (fresh) PIZZA 4 FROMAGES (frais) PIZZAPIZZA 4 QUESOS (fresco)					A8
 gr 200 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	3':40"	48
	T97E	350°	360°	4':10"	99
	T75G	350°		3':40"	48
	T97G	360°		3':50"	118

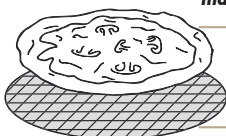
PIZZA MARGHERITA maxi (fresco) PIZZA MARGHERITA maxi (fresh) PIZZA MARGHERITA maxi (frais) PIZZA MARGARITA maxi (fresco)					A9
maxi  gr 600 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

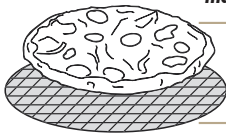
PIZZA NAPOLETANA maxi (fresco) PIZZA NAPLES maxi (fresh) PIZZA NAPLES maxi (frais) PIZZA NAPOLETANA maxi (fresco)					A10
maxi  gr 600 Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

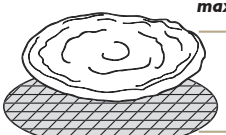
PIZZA 4 STAGIONI maxi (fresco) PIZZA 4 SEASONS maxi (fresh) PIZZA 4 SAISONS maxi (frais) PIZZA 4 ESTACIONES maxi (fresco)					A11
maxi  gr 600 Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

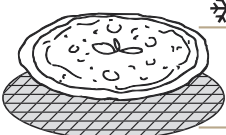
PIZZA BUFALINA maxi (fresco) PIZZA WITH BUFALA CHEESE maxi (fresh) PIZZA AVEC FROMAGE DE BUFALA maxi (frais) PIZZA CON QUESO DE BÚFALA maxi (fresco)					A12
maxi  gr 600 Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

PIZZA ORTOLANA maxi (fresco) PIZZA WITH VEGETABLES maxi ((fresh) PIZZA AVEC LÉGUMES maxi (frais) PIZZA CON VERDURAS maxi (fresco)					A13
maxi  600  Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	340°	340°	4':40"	25
	T97E	350°	350°	4':40"	38
	T75G	340°		4':40"	25
	T97G	350°		4':40"	38

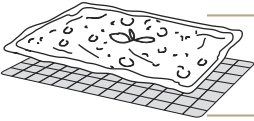
PIZZA AI FUNGHI maxi (fresco) PIZZA WITH MUSHROOMS maxi (fresh) PIZZA AVEC CHAMPIGNONS maxi (frais) PIZZA CON CHAMPIÑONES maxi (fresco)					A14
maxi  600  Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

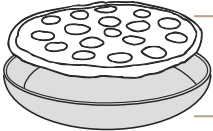
PIZZA CAPRICCIOSA maxi (fresco) PIZZA CAPRICCIOSA maxi (fresh) PIZZA CAPRICCIOSA maxi (frais) PIZZA CAPRICIOSA maxi (fresco)					A15
maxi  600  Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

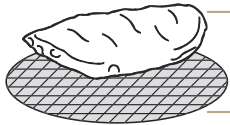
PIZZA AI 4 FORMAGGI maxi (fresco) PIZZA 4 CHEESES maxi (fresh) PIZZA 4 FROMAGES maxi (frais) PIZZAPIZZA 4 QUESOS maxi (fresco)					A16
maxi  600  Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	330°	340°	4':40"	25
	T97E	340°	350°	4':40"	38
	T75G	330°		4':40"	25
	T97G	350°		4':40"	38

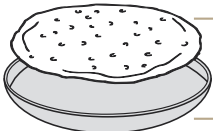
PIZZA MARGHERITA (surgelata) PIZZA MARGHERITA (frozen) PIZZA MARGHERITA (surgelée) PIZZA MARGHERITA (congelados)					A17
  200  Retino Ø 45 cm Screen Ø 45 cm Grille Ø 45 cm Parrilla Ø 45 cm					pcs/h
	T75E	240°	240°	3':20"	54
	T97E	250°	250°	3':20"	126
	T75G	240°		3':20"	54
	T97G	250°		3':20"	126

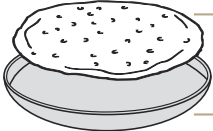
PIZZA MARGHERITA teglia rotonda (fresco) PIZZA MARGHERITA (fresh) PIZZA MARGHERITA (frais) PIZZA MARGHERITA (fresco)					A18
 200 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm 					pcs/h
	T75E	300°	300°	5':00"	48
	T97E	310°	310°	5':00"	112
	T75G	300°		5':00"	48
	T97G	300°		5':00"	112

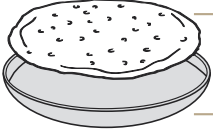
PIZZA MARGHERITA al taglio (fresco) PIZZA MARGHERITA TAKE AWAY (fresh) PIZZA MARGHERITA À EMPORTER (frais) PIZZA MARGARITA TAKE AWAY (fresco)					A19
 gr 950 Retino 60x40 cm Screen 60x40 cm Grille 60x40 cm Parrilla 60x40 cm					pcs/h
	T75E	330°	340°	4':00"	22
	T97E	340°	350°	4':00"	42
	T75G	330°		4':00"	22
	T97G	350°		4':00"	42

PIZZA DEEP-PAN - USA (fresco) DEEP PAN PIZZA - USA (fresh) PIZZA DEEP PAN - USA (frais) PIZZA DEEP PAN - USA (fresco)					A20
 gr 350 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm					pcs/h
	T75E	240°	250°	8':30"	26
	T97E	250°	260°	8':30"	61
	T75G	250°		8':00"	26
	T97G	260°		8':30"	61

CALZONE FARCITO (fresco) STUFFED CALZONE (fresh) CALZONE FARCI (frais) TARTA RELLENA (fresco)					A21
 gr 300 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm					pcs/h
	T75E	340°	330°	3':40"	48
	T97E	350°	340°	3':40"	114
	T75G	340°		3':40"	48
	T97G	350°		3':40"	114

FOCACCIA AL ROSMARINO (fresco) ROSEMARY FOCACCIA (fresh) FOCACCIA AU ROMARIN (frais) HOGAZA AL ROMERO (fresco)					A22
 gr 500 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm					pcs/h
	T75E	220°	220°	12':00"	17
	T97E	230°	230°	13':00"	36
	T75G	220°		12':00"	17
	T97G	230°		13':00"	36

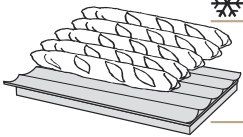
FOCACCIA ALLE OLIVE (fresco) OLIVES FOCACCIA (fresh) FOCACCIA AVEC OLIVES (frais) HOGAZA CON ACEITUNAS (fresco)					A23
 gr 500 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm					pcs/h
	T75E	220°	220°	12':00"	17
	T97E	230°	230°	13':00"	36
	T75G	220°		12':00"	17
	T97G	230°		13':00"	36

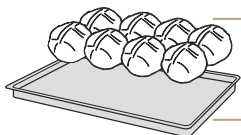
FOCACCIA ALL'OLIO DI OLIVA (fresco) OLIVE OIL FOCACCIA (fresh) FOCACCIA À L'HUILE DE OLIVE (frais) HOGAZA AL ACEITE (fresco)					A24
 gr 500 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm					pcs/h
	T75E	220°	220°	12':00"	17
	T97E	230°	230°	13':00"	36
	T75G	220°		12':00"	17
	T97G	230°		13':00"	36

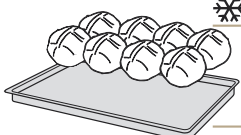
PANE & PASTICCERIA SALATA
BREAD & SAVOURY PASTRIES
PAIN & PÂTISSERIE SALÉE
PAN & PASTELERIA SALADA

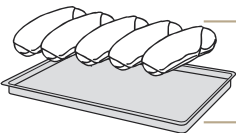
pane e pasticceria salata
bread & savoury pastries

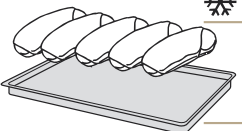


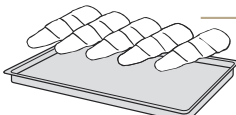
BAGUETTES (surgelate) BAGUETTES (frozen) BAGUETTES (surgelée) BAGUETTES (congelados)					B1	
			 SUP	 INF		pcs/h
   300 gr x 5 pcs Teglia forata ondulata 60x40 cm Corrugated punched tray 60x60 cm Plaque percée ondulée 60x40 cm Bandeja ondulada perforada 60x40 cm	T75E	190°	190°	18':00"	15	
	T97E	200°	200°	18':00"	30	
	T75G	190°		18':00"	15	
	T97G	200°		18':00"	30	

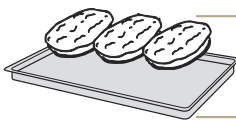
PANINI (fresco) SANDWICH BREAD (fresh) PETIT PAINS (frais) PANECILLOS (fresco)					B2	
			SUP	INF		pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	170°	180°	18':00"	36	
	T97E	180°	190°	18':00"	72	
	T75G	180°		18':00"	36	
	T97G	190°		18':00"	72	

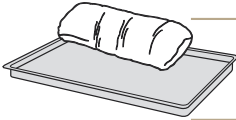
PANINI (surgelati) SANDWICH BREAD (frozen) PETIT PAINS (surgelée) PANECILLOS (congelados)					B3	
			SUP	INF		pcs/h
   50 gr x 15 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	200°	210°	6':00"	210	
	T97E	210°	220°	6':00"	405	
	T75G	210°		6':00"	210	
	T97G	220°		6':00"	405	

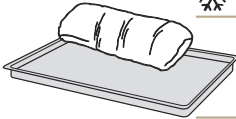
PANINI AL LATTE (fresco) MILK BREAD (fresh) PETIT PAINS AU LAIT (frais) PANECILLOS AL LECHE (fresco)					B4
			 SUP	 INF	 pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	170°	180°	18':00"	36
	T97E	180°	190°	18':00"	72
	T75G	180°		18':00"	36
	T97G	190°		18':00"	72

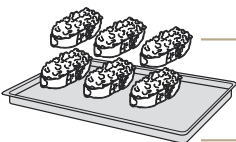
PANINI AL LATTE (surgelati) MILK BREAD (frozen) PETIT PAINS AU LAIT (surgelée) PANECILLOS AL LECHE (congelados)					B5	
			 SUP	 INF		pcs/h
   50 gr x 15 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	200°	210°	6':00"	210	
	T97E	210°	220°	6':00"	405	
	T75G	210°		6':00"	210	
	T97G	220°		6':00"	405	

PANINI ALL'OLIO (fresco) OIL BREAD (fresh) PETIT PAINS A L'HUILE (frais) PANECILLOS AL ACEITE (fresco)					B6	
			SUP	INF		pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	170°	180°	18':00"	36	
	T97E	180°	190°	18':00"	72	
	T75G	180°		18':00"	36	
	T97G	190°		18':00"	72	

PANE ARABO (fresco) ARABIC BREAD (fresh) PAIN ARABE (frais) PAN ÀRABE (fresco)					B7	
			 SUP	 INF		pcs/h
 gr 150 gr x 10 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	230°	240°	18':00"	30	
	T97E	240°	250°	18':00"	60	
	T75G	240°		18':00"	30	
	T97G	250°		18':00"	60	

CIABATTA (fresco) CIABATTA BREAD (fresh) PAIN CIABATTA (frais) PAN CIABATTA (fresco)					B8	
			 SUP	 INF		kg/h
  300 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	180°	190°	20':00"	0,6	
	T97E	190°	200°	20':00"	1,5	
	T75G	190°		20':00"	0,6	
	T97G	200°		20':00"	1,5	

CIABATTA (surgelata) CIABATTA BREAD (frozen) PAIN CIABATTA (surgelée) PAN CIABATTA (congelados)						B9
			 SUP	 INF		kg/h
   300 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	190°	190°	18':00"	0,9	
	T97E	200°	200°	18':00"	1,8	
	T75G	190°		18':00"	0,9	
	T97G	200°		18':00"	1,8	

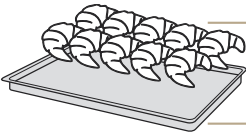
BRUSCHETTA (fresco) BRUSCHETTA (fresh) BRUSCHETTA (frais) BRUSCHETTA (fresco)					B10	
			 SUP	 INF		pcs/h
  50 gr x 15 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	180°	190°	4':00"	330	
	T97E	190°	200°	4':00"	630	
	T75G	190°		4':00"	330	
	T97G	200°		4':00"	630	

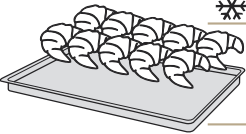
[illegible]

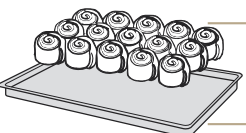
PASTICCERIA DOLCE
SWEET PASTRIES
PÂTISSERIE SUCRÉE
PASTELERIA DULCE



pasticceria dolce
sweet pastries

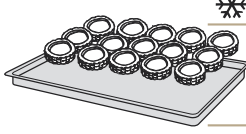
CROISSANT (fresco) CROISSANT (fresh) CROISSANT (frais) CROISSANT (fresco)					C1
			 SUP	 INF	 pcs/h
 gr 80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm		T75E	170°	170°	15':00" 48
		T97E	180°	180°	15':00" 96
		T75G	170°		15':00" 48
		T97G	180°		15':00" 96

CROISSANT (surgelati) CROISSANT (frozen) CROISSANT (surgelée) CROISSANT (congelados)					C2
			 SUP	 INF	 pcs/h
 gr 70 gr x 15 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm		T75E	190°	180°	16':00" 45
		T97E	200°	190°	16':00" 105
		T75G	190°		16':00" 45
		T97G	200°		16':00" 105

BRIOCHEs (fresco) BRIOCHEs (fresh) BRIOCHEs (frais) BRIOCHEs (fresco)					C3
			 SUP	 INF	 pcs/h
 gr 80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm		T75E	170°	170°	16':00" 36
		T97E	180°	180°	16':00" 84
		T75G	170°		16':00" 36
		T97G	180°		16':00" 84

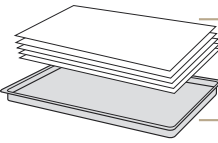
BRIOCHEs (surgelate) BRIOCHEs (frozen) BRIOCHEs (surgelée) BRIOCHEs (congelados)					C4
			 SUP	 INF	 pcs/h
 gr 70 gr x 15 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm		T75E	180°	190°	17':00" 45
		T97E	190°	200°	17':00" 105
		T75G	190°		17':00" 45
		T97G	200°		17':00" 105

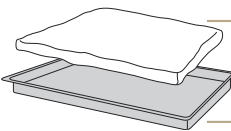
PLUM CAKE (fresco) PLUM CAKE (fresh) PLUM CAKE (frais) PLUM CAKE (fresco)					C5
			 SUP	 INF	 pcs/h
 gr 50 gr x 12 pcs Teglia preformata 60x40 cm h[2 cm Muffin tray 60x40 cm h[2 cm Plaque à petits gâteaux 60x40 cm h[2 cm Bandeja preformada 60x40 cm h[2 cm		T75E	180°	180°	15':00" 48
		T97E	190°	190°	15':00" 96
		T75G	180°		15':00" 48
		T97G	190°		15':00" 96

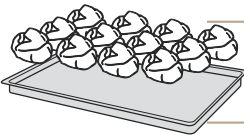
VOL AU VENT (surgelati) VOL AU VENT (frozen) VOL AU VENT (surgelée) VOL AU VENT (congelados)					C6
			 SUP	 INF	 pcs/h
 gr 40 gr x 24 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm		T75E	180°	180°	18':00" 54
		T97E	190°	190°	18':00" 108
		T75G	180°		18':00" 54
		T97G	190°		18':00" 108

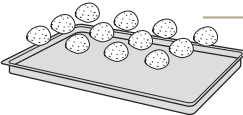
CROSTATATA ALLA MARMELLATA (fresco) JAM TART (fresh) TARTE À LA CONFITURE (frais) TARTA A LA MERMELADA (fresco)						C7
			 SUP	 INF		kg/h
  1000 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm	T75E	170°	170°	20':00"	8,0	
	T97E	180°	180°	20':00"	20,0	
	T75G	170°		20':00"	8,0	
	T97G	180°		20':00"	20,0	

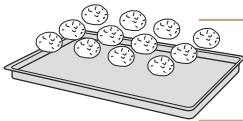
PASTA FROLLA (fresco) SHORT PASTRY (fresh) PÂTE BRISÉE (frais) PASTAFLORA (fresco)						C8
			 SUP	 INF		kg/h
  600 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm	T75E	180°	180°	15':00"	7,2	
	T97E	190°	190°	15':00"	18,0	
	T75G	180°		15':00"	7,2	
	T97G	190°		15':00"	18,0	

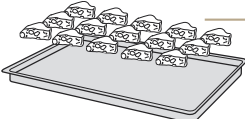
PASTA SFOGLIA (fresco) PUFF PASTRY (fresh) PÂTE FEUILLETÉE (frais) HOJALDRE (fresco)					C9	
			SUP	INF		kg/h
 gr 400 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	180°	170°	20':00"	0,8	
	T97E	190°	180°	20':00"	2,0	
	T75G	180°		20':00"	0,8	
	T97G	190°		20':00"	2,0	

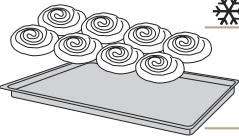
PAN DI SPAGNA (fresco) SPONGE CAKE (fresh) GÉNOISE (frais) BIZCOCHO (fresco)					C10	
			SUP	INF		kg/h
  2000 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	190°	190°	12':00"	12,0	
	T97E	200°	200°	12':00"	22,0	
	T75G	190°		12':00"	12,0	
	T97G	200°		12':00"	22,0	

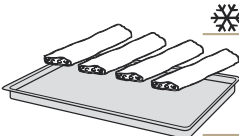
BIGNÉ (fresco) CREAM PUFF (fresh) BIGNÉ (frais) BIGNES (fresco)					C11	
			 SUP	 INF		pcs/h
 gr 10 gr x 45 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	200°	190°	20':00"	90	
	T97E	210°	200°	20':00"	225	
	T75G	200°		20':00"	90	
	T97G	210°		20':00"	225	

BISCOTTI (fresco) BISCUITS (fresh) BISCUITS (frais) GALLETAS (fresco)					C12	
			 SUP	 INF		kg/h
  500 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	170°	180°	12':00"	3,0	
	T97E	180°	190°	12':00"	5,5	
	T75G	180°		12':00"	3,0	
	T97G	190°		12':00"	5,5	

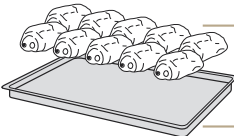
AMARETTI (FRESCO) AMARETTO BISCUITS (fresh) BISCUITS AMARETTO (frais) AMARGUILLOS (fresco)					C13
 gr 500 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	170°	180°	12':00"	3,0
	T97E	180°	190°	12':00"	5,5
	T75G	180°		12':00"	3,0
	T97G	190°		12':00"	5,5

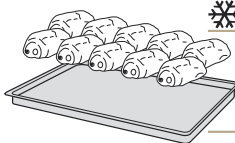
CANTUCCI (fresco) CANTUCCI BISCUITS (fresh) BISCUITS CANTUCCI (frais) GALLETAS CON ALMENDRAS (fresco)					C14
 gr 500 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	170°	180°	12':00"	3,0
	T97E	180°	190°	12':00"	5,5
	T75G	180°		12':00"	3,0
	T97G	190°		12':00"	5,5

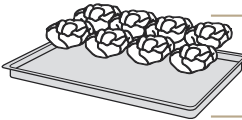
ESCARGOT (surgelate) ESCARGOT (frozen) ESCARGOT (surgelée) ESCARGOT (congelados)					C15
 gr 100 gr x 10 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	200°	190°	18':00"	30
	T97E	210°	200°	18':00"	60
	T75G	190°		18':00"	30
	T97G	200°		18':00"	60

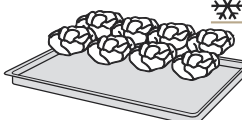
STRUDEL DI MELE (surgelato) APPLE STRUDEL (frozen) STRUDEL AUX POMMES (surgelée) ESTRUDEL DE MANZANAS (congelados)					C16
 gr 600 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	230°	220°	20':00"	1,2
	T97E	240°	230°	20':00"	3,0
	T75G	220°		20':00"	1,2
	T97G	230°		20':00"	3,0

MUFFINS (fresco) MUFFINS (fresh) MUFFINS (frais) MUFFINS (fresco)					C17
 gr 50 gr x 12 pcs Teglia preformata 60x40 cm h[2 cm Muffin tray 60x40 cm h[2 cm Plaque à petits gâteaux 60x40 cm h[2 cm Bandeja preformada 60x40 cm h[2 cm					
	T75E	180°	170°	15':00"	48
	T97E	190°	180°	15':00"	96
	T75G	180°		15':00"	48
	T97G	190°		15':00"	96

PAIN AU CHOCOLAT (fresco) PAIN AU CHOCOLAT (fresh) PAIN AU CHOCOLAT S (frais) PAIN AU CHOCOLAT (fresco)					C18
 gr 80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	170°	180°	18':00"	36
	T97E	180°	190°	18':00"	72
	T75G	180°		18':00"	36
	T97G	190°		18':00"	72

PAIN AU CHOCOLAT (surgelato) PAIN AU CHOCOLAT (frozen) PAIN AU CHOCOLAT (surgelée) PAIN AU CHOCOLAT (congelados)					C19	
			 SUP	 INF		pcs/h
   60 gr x 15 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	200°	210°	6':00"	210	
	T97E	210°	220°	6':00"	405	
	T75G	210°		6':00"	210	
	T97G	220°		6':00"	405	

DANESI (fresco)					C20				
DANISH PASTRY (fresh)									
DANOIS (frais)									
DANÉS (fresco)									
						 SUP	 INF		pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	170°	170°	16':00"	36				
	T97E	180°	180°	16':00"	84				
	T75G	170°		16':00"	36				
	T97G	180°		16':00"	84				

DANESI (surgelati) DANISH PASTRY (frozen) DANOIS (surgelée) DANÉS (congelados)					C21	
			 SUP	 INF		pcs/h
   70 gr x 15 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	180°	190°	17':00"	45	
	T97E	190°	200°	17':00"	105	
	T75G	190°		17':00"	45	
	T97G	200°		17':00"	105	

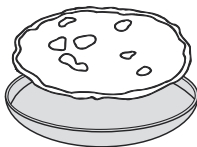
Note notes

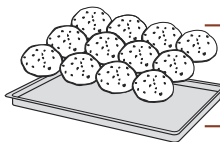
PRODOTTI DA FORNO TIPICI
TYPICAL BAKED PRODUCTS
PRODUITS DE BOULANGERIE TYPIQUES
PRODUCTOS DE HORNO TIPICOS

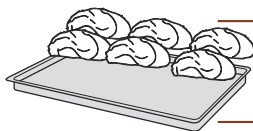


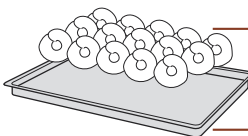
prodotti da forno tipici
typical baked products

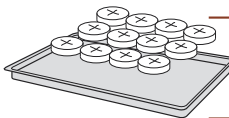
FARINATA DI CECI (fresco) CHICKPEAS TART (fresh) FARINATA DE POIS CHICHES (frais) GACHAS DE GARBANZOS (fresco)					Liguria		D1		
						 SUP	 INF		kg/h
  500 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm	T75E	240°	240°	20':00"	4,0				
	T97E	250°	250°	20':00"	10,0				
	T75G	240°		20':00"	4,0				
	T97G	250°		20':00"	10,0				

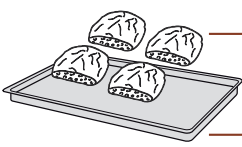
FOCACCIA DI RECCO (fresco) WHITE CHEESE FOCACCIA (fresh) FOCACCIA AU FROMAGE BLANC (frais) HOGAZA AL QUESO BLANCO (fresco)					Liguria		D2		
						 SUP	 INF		kg/h
  600 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm	T75E	180°	180°	20':00"	4,8				
	T97E	190°	190°	20':00"	12,0				
	T75G	180°		20':00"	4,8				
	T97G	190°		20':00"	12,0				

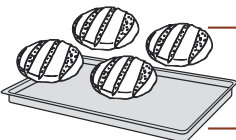
PANE CON I CICCIOI (fresco)					Campania		D3		
BREAD WITH PORK SCRAPS (fresh)									
PAIN AVEC FRITONS (frais)									
PAN CON CHICHARRONES (fresco)						 SUP	 INF		pcs/h
 gr 80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	170°	180°	18':00"	36				
	T97E	180°	190°	18':00"	72				
	T75G	180°		18':00"	36				
	T97G	190°		18':00"	72				

PANINO NAPOLETANO (fresco)		Campania			D4
NEAPLES BREAD (fresh)					
PETIT PAIN DE NAPLES (frais)					
BOCADILLO NAPOLETANO (fresco)			 SUP	 INF	 pcs/h
 gr 80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	170°	180°	18':00"	36
	T97E	180°	190°	18':00"	72
	T75G	180°		18':00"	36
	T97G	190°		18':00"	72

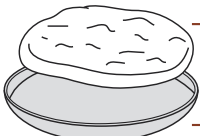
TARALLI (fresco)					Puglia		D5		
TARALLI BREAD (fresh)									
TARALLI (frais)									
TÁRALOS (fresco)						 SUP	 INF		kg/h
  500 Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	180°	180°	18':00"	1,5				
	T97E	190°	190°	18':00"	3,0				
	T75G	180°		18':00"	1,5				
	T97G	190°		18':00"	3,0				

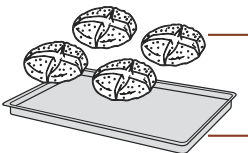
TIGELLA (fresco)		Emilia-Romagna			D6
TIGELLA (fresh)					
TIGELLA (frais)					
TIGELLA (fresco)					
 gr 80 gr x 12 pcs Teglia 60x40 cm h[2 cm Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm		 SUP	 INF		pcs/h
	T75E	190°	190°	18':00"	36
	T97E	200°	200°	18':00"	72
	T75G	190°		18':00"	36
	T97G	200°		18':00"	72

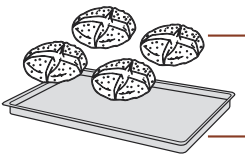
PANE DI MAIS (fresco) CORN BREAD (fresh) PAIN AU MAÏS (frais) PAN AL MAÍZ (fresco)		Friuli-Venezia-Giulia			D7	
			 SUP	 INF		pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	170°	180°	18':00"	36	
	T97E	180°	190°	18':00"	72	
	T75G	180°		18':00"	36	
	T97G	190°		18':00"	72	

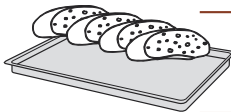
PANE AL FARRO (fresco) SPELT BREAD (fresh) PAIN AU ÉPEAUTRE (frais) PAN AL FARRO (fresco)		Marche 			D8	
			 SUP	 INF		pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	170°	180°	18':00"	36	
	T97E	180°	190°	18':00"	72	
	T75G	180°		18':00"	36	
	T97G	190°		18':00"	72	

PANE CARASAU (fresco) SARDINIAN BREAD (fresh) PAIN SARDE (frais) PAN SARDO (fresco)		Sardegna			D9	
			 SUP	 INF		kg/h
  60 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm] Casserole anti-adhérente Ø 28 cm h[2 cm] Bandeja antiadherente Ø 28 cm h[2 cm]	T75E	250°	250°	3':00"	5,0	
	T97E	260°	260°	3':00"	11,6	
	T75G	250°		3':00"	5,0	
	T97G	260°		3':00"	11,6	

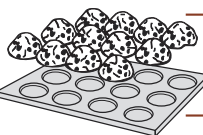
IMPANATA (fresco) SICILIAN BREAD (fresh) PAIN SICILIEN (frais) EMPANADA SICILIANA (fresco)		Sicilia		D10		
			 SUP	 INF		kg/h
  500 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm] Casserole anti-adhérente Ø 28 cm h[2 cm] Bandeja antiadherente Ø 28 cm h[2 cm]	T75E	220°	220°	12':00"	8,5	
	T97E	230°	230°	12':00"	20,0	
	T75G	220°		12':00"	8,5	
	T97G	230°		12':00"	20,0	

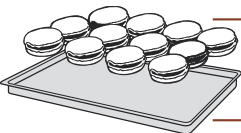
PANE AI SEMI DI PAPAVERO (fresco)		Trentino		D11		
POPPY SEEDS BREAD (fresh)						
PAIN AUX GRAINES DE PAVOT (frais)						
PAN A LAS SEMILLAS DE AMAPOLA (fresco)						
		 SUP		 INF		
				pcs/h		
	 80 gr x 12 pcs	T75E	170°	180°	18':00"	36
	Teglia 60x40 cm h[2 cm]	T97E	180°	190°	18':00"	72
	Tray 60x40 cm h[2 cm]	T75G	180°		18':00"	36
	Plaque 60x40 cm h[2 cm]	T97G	190°		18':00"	72
Bandeja 60x40 cm h[2 cm]						

PANE AI SEMI DI LINO (fresco) LINSEEDS BREAD (fresh) PAIN AUX GRAINES DE LIN (frais) PAN A LAS SEMILLAS DE LINO (fresco)		Trentino		D12		
			 SUP	 INF		pcs/h
  80 gr x 12 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	170°	180°	18':00"	36	
	T97E	180°	190°	18':00"	72	
	T75G	180°		18':00"	36	
	T97G	190°		18':00"	72	

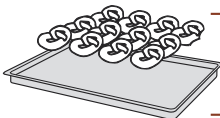
LAGACCIO (fresco)				Piemonte	D13			
LAGACCIO BISCUITS (fresh)								
BISCUITS LAGACCIO (frais)								
GALLETAS LAGACCIO (fresco)								
					 SUP	 INF		kg/h
  400 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	190°	200°	20':00"	0,8			
	T97E	200°	210°	20':00"	2,0			
	T75G	190°		20':00"	0,8			
	T97G	200°		20':00"	2,0			

QUICHE LORRAINE (fresco)							D14		
QUICHE LORRAINE (fresh)									
QUICHE LORRAINE (frais)									
QUICHE LORRAINE (fresco)									
						 SUP	 INF		kg/h
  600 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm] Casserole anti-adhérente Ø 28 cm h[2 cm] Bandeja antiadherente Ø 28 cm h[2 cm]	T75E	180°	190°	20':00"	4,8				
	T97E	190°	200°	20':00"	12,0				
	T75G	180°		20':00"	4,8				
	T97G	190°		20':00"	12,0				

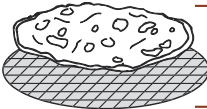
PAIN D'EPICES (fresco)						D15		
PAIN D'EPICES (fresh)								
PAIN D'EPICES (frais)								
PAIN D'EPICES (fresco)								
					 SUP	 INF		pcs/h
  50 x 12 pcs Teglia preformata 60x40 cm h[2 cm] Muffin tray 60x40 cm h[2 cm] Plaque à petits gâteaux 60x40 cm h[2 cm] Bandeja preformada 60x40 cm h[2 cm]	T75E	150°	160°	18':00"	36			
	T97E	160°	170°	18':00"	72			
	T75G	160°		18':00"	36			
	T97G	170°		18':00"	72			

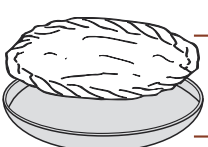
MACARONS (fresco)							D16		
MACAROONS (fresh)									
MACARONS (frais)									
MACARONS (fresco)									
						 SUP	 INF		pcs/h
  80 x 12 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	160°	170°	15':00"	48				
	T97E	170°	180°	15':00"	96				
	T75G	160°		15':00"	48				
	T97G	170°		15':00"	96				

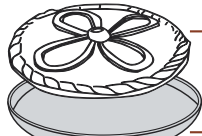
MADELEINE (fresco)							D17		
MADELEINE (fresh)									
MADELEINE (frais)									
MADELEINE(fresco)									
						 SUP	 INF		pcs/h
  80 x 12 pcs Teglia preformata 60x40 cm h[2 cm] Muffin tray 60x40 cm h[2 cm] Plaque à petits gâteaux 60x40 cm h[2 cm] Bandeja preformada 60x40 cm h[2 cm]	T75E	170°	180°	15':00"	48				
	T97E	180°	190°	15':00"	96				
	T75G	180°		15':00"	48				
	T97G	190°		15':00"	96				

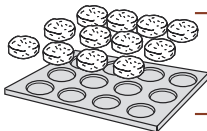
PRETZEL (fresco)							D18		
PRETZEL (fresh)									
PRETZEL (frais)									
PRETZEL (fresco)									
						 SUP	 INF		pcs/h
  80 x 12 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	210°	220°	12':00"	72				
	T97E	220°	230°	12':00"	132				
	T75G	220°		12':00"	72				
	T97G	230°		12':00"	132				

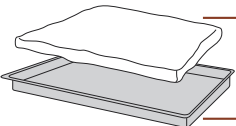
TORTA DI CAROTE (fresco) CARROT CAKE (fresh) TARTE DE CAROTTES (frais) PASTEL DE ZANAHORIAS (fresco)					 D19				
						 SUP	 INF		pcs/h
  150 gr x 12 pcs Teglia preformata 60x40 cm h[2 cm] Muffin tray 60x40 cm h[2 cm] Plaque à petits gâteaux 60x40 cm h[2 cm] Bandeja preformada 60x40 cm h[2 cm]	T75E	200°	210°	20':00"	24				
	T97E	210°	220°	20':00"	60				
	T75G	200°		20':00"	24				
	T97G	210°		20':00"	60				

FLAMMEKUECHE (fresco) FLAMMEKUEKE (fresh) TARTE FLAMBÉE (frais) TARTE FLAMBÉE (fresco)					 D20				
						 SUP	 INF		pcs/h
  100 Retino Ø 33 cm Screen Ø 33 cm Grille Ø 33 cm Parrilla Ø 33 cm	T75E	280°	280°	4':00"	44				
	T97E	290°	290°	4':00"	103				
	T75G	280°		4':00"	44				
	T97G	290°		4':00"	103				

EMPANADA (fresco) EMPANADA (fresh) EMPANADA (frais) EMPANADA (fresco)					 D21				
						 SUP	 INF		kg/h
  500 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm] Casserole anti-adhérente Ø 28 cm h[2 cm] Bandeja antiaderente Ø 28 cm h[2 cm]	T75E	220°	220°	12':00"	8,5				
	T97E	230°	230°	12':00"	20,0				
	T75G	220°		12':00"	8,5				
	T97G	230°		12':00"	20,0				

HORNAZO (fresco) HORNAZO (fresh) HORNAZO (frais) HORNAZO (fresco)					 D22				
						 SUP	 INF		kg/h
  600 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiaderente Ø 28 cm h[2 cm	T75E	180°	190°	18':00"	5,4				
	T97E	190°	200°	18':00"	13,8				
	T75G	190°		18':00"	5,4				
	T97G	200°		18':00"	13,8				

PASTA DI RISO (fresco) RICE TART (fresh) TARTE DE RIZ (frais) PASTEL DE ARROZ (fresco)					 D23				
						 SUP	 INF		pcs/h
  80 gr x 12 pcs Teglia preformata 60x40 cm h[2 cm] Muffin tray 60x40 cm h[2 cm] Plaque à petits gâteaux 60x40 cm h[2 cm] Bandeja preformada 60x40 cm h[2 cm]	T75E	170°	180°	15':00"	48				
	T97E	180°	190°	15':00"	96				
	T75G	170°		15':00"	48				
	T97G	180°		15':00"	96				

BISCOTTO DI CARTA (fresco) PAPER BISCUIT (fresh) BISCUIT DE PAPIER (frais) BIZCOCHO DE PAPEL (fresco)					 D24				
						 SUP	 INF		kg/h
  1200 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]	T75E	180°	190°	12':00"	7,2				
	T97E	190°	200°	12':00"	13,2				
	T75G	180°		12':00"	7,2				
	T97G	190°		12':00"	13,2				

CORNISH PASTY (fresco)

CORNISH PASTY (fresh)

CORNISH PASTY (fraîs)

CORNISH PASTY (fresco)



D30



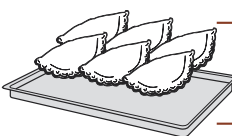
 SUP

 INF



pcs/h

T75E	210°	220°	18':00"	18
T97E	220°	230°	18':00"	36
T75G	220°		18':00"	18
T97G	230°		18':00"	36



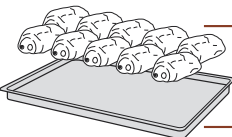
 150 gr x 6 pcs

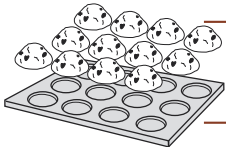
Teglia 60x40 cm h|2 cm

Tray 60x40 cm h|2 cm

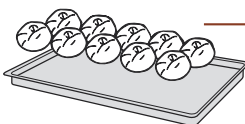
Plaque 60x40 cm h|2 cm

Bandeja 60x40 cm h|2 cm

BATONSNOIX (fresco) NUTSTICKS (fresh) BATONSNOIX (frais) APALEAS A LAS NUECES (fresco)					 D31
 gr 100 gr x 10 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]					  SUP  INF  pcs/h
T75E					190° 200° 20':00" 20
T97E					200° 210° 20':00" 50
T75G					190° 20':00" 20
T97G					200° 20':00" 50

COOKIES (fresco) CHOCOLAT CHIP COOKIES (fresh) BISCUITS CHOCOLAT CHIP (frais) GALLETAS CON GOTAS DE CHOCOLATE (fresco)					 D32
 gr 100 gr x 12 pcs Teglia preformata 60x40 cm h[2 cm] Muffin tray 60x40 cm h[2 cm] Plaque à petits gâteaux 60x40 cm h[2 cm] Bandeja preformada 60x40 cm h[2 cm]					  SUP  INF  pcs/h
T75E					160° 160° 15':00" 48
T97E					170° 170° 15':00" 96
T75G					160° 15':00" 48
T97G					170° 15':00" 96

BROWNIE (fresco) BROWNIE (fresh) BROWNIE (frais) BROWNIE (fresco)					 D33
 gr 600 Teglia antiaderente Ø 28 cm h[2 cm] Anti-sticking pan Ø 28 cm h[2 cm] Casserole anti-adhérente Ø 28 cm h[2 cm] Bandeja antiadherente Ø 28 cm h[2 cm]					  SUP  INF  kg/h
T75E					180° 190° 18':00" 5,6
T97E					190° 200° 18':00" 13,8
T75G					190° 18':00" 5,6
T97G					200° 18':00" 13,8

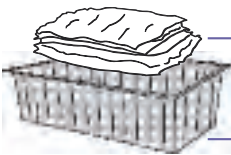
BAGEL (fresco) BAGEL (fresh) BAGEL (frais) BAGEL (fresco)					 D34
 gr 100 gr x 10 pcs Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm] Plaque 60x40 cm h[2 cm] Bandeja 60x40 cm h[2 cm]					  SUP  INF  pcs/h
T75E					180° 190° 12':00" 60
T97E					190° 200° 12':00" 110
T75G					190° 12':00" 60
T97G					200° 12':00" 110

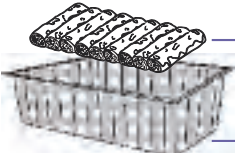
This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

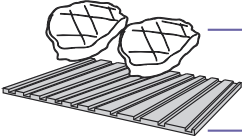
PRODOTTI DI GASTRONOMIA
GASTRONOMY
PLATS CUISINÉS
PRODUCTOS DE GASTRONOMÍA

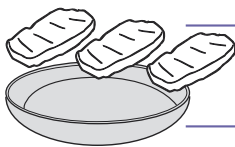


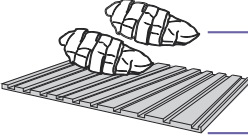
prodotti di gastronomia
gastronomy

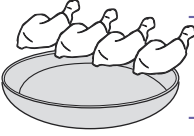
LASAGNE (fresco) LASAGNE BOLOGNESE (fresh) LASAGNES BOLOGNESE (frais) LASAÑA (fresco)					E1
					kg/h
 gr 800 Vaschetta in alluminio 22x18 cm Aluminium pan 22x18 cm Casserole d'aluminium 22x18 cm Bandeja de aluminio 22x18 cm					
	T75E	230°	220°	20':00"	16,8
	T97E	240°	230°	20':00"	35,2
	T75G	230°		20':00"	16,8
	T97G	240°		20':00"	35,2

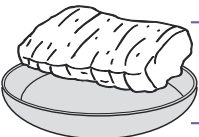
CANNELLONI (fresco) STUFFED CANNELLONI (fresh) CANNELLONI (frais) CANELONES (fresco)					E2
					kg/h
 gr 600 Vaschetta in alluminio 22x18 cm Aluminium pan 22x18 cm Casserole d'aluminium 22x18 cm Bandeja de aluminio 22x18 cm					
	T75E	230°	230°	15':00"	19,2
	T97E	240°	240°	15':00"	39,6
	T75G	230°		15':00"	19,2
	T97G	240°		15':00"	39,6

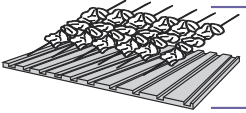
TAGLIATA DI MANZO (fresco) BEEF TAGLIATA (fresh) TAGLIATA DE BOEUF (frais) CORTE DE NOVILLO (fresco)					E3
					kg/h
 gr 600 Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiadherente GN 2/3					
	T75E	270°	280°	8':00"	10,8
	T97E	280°	290°	8':00"	28,2
	T75G	280°		8':00"	10,8
	T97G	290°		8':00"	28,2

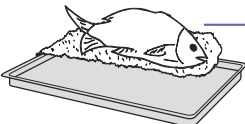
SCALOPPINE ALLA VALDOSTANA (fresco) VALDOSTANA ESCALOPES (fresh) ESCALOPES À LA VALDÔTAINE (frais) ESCALOPAS A LA VALDOSTANA (fresco)					E4
					kg/h
 gr 200 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm					
	T75E	280°	280°	8':00"	5,6
	T97E	290°	290°	8':00"	13,1
	T75G	280°		8':00"	5,6
	T97G	290°		8':00"	13,1

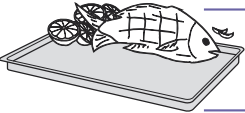
PETTO DI POLLO (fresco) CHICKEN BREAST (fresh) BLANC DE POULET (frais) PECHUGA DE POLLO (fresco)					E5
					kg/h
 gr 150 Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiadherente GN 2/3					
	T75E	280°	280°	4':00"	6,1
	T97E	290°	290°	4':00"	15,4
	T75G	280°		4':00"	6,1
	T97G	290°		4':00"	15,4

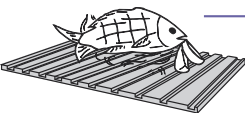
POLLO ALLA CACCIATORA (fresco) CHICKEN CHASSEUR (fresh) POULET CHASSEUR (frais) POLLO A LA CAZADORA (fresco)					E6
					kg/h
 gr 800 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm					
	T75E	210°	220°	20':00"	6,3
	T97E	220°	230°	20':00"	15,6
	T75G	220°		20':00"	6,3
	T97G	230°		20':00"	15,6

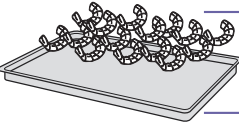
FILETTO DI MAIALE (fresco) PORK FILET (fresh) FILET DE PORC (frais) SOLOMILLO DE CERDO (fresco)					E7
					kg/h
 gr 150 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm					
	T75E	280°	280°	8':00"	4,2
	T97E	290°	290°	8':00"	9,8
	T75G	280°		8':00"	4,2
	T97G	290°		8':00"	9,8

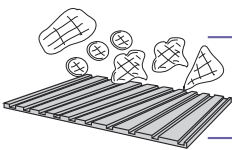
SPIEDINI DI CARNE (fresco) BEEF SKEWERS (fresh) BROCHETTE DE VIANDE (frais) PINCHOS DE CARNE (fresco)					E8
					pcs/h
 gr 200 gr x 6 pcs Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiadherente GN 2/3					
	T75E	280°	280°	5'+5'	84
	T97E	290°	290°	5'+5'	216
	T75G	280°		5'+5'	84
	T97G	290°		5'+5'	216

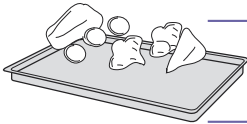
PESCE AL SALE (fresco) Salted Fish (fresh) Poisson au sal (frais) Pescado en sal (fresco)					E9
					kg/h
 gr 300 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	280°	280°	20'+20'	0,3
	T97E	290°	290°	20'+20'	0,6
	T75G	280°		20'+20'	0,3
	T97G	290°		20'+20'	0,6

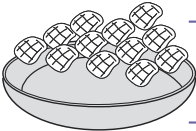
SPIGOLA AL CARTOCCIO (fresco) SEA BASS IN FOIL (fresh) BAR EN PAPILOTTE (frais) LUBINA A LA PAPILOTE (fresco)					E10
					kg/h
 gr 300 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	230°	230°	20':00"	0,7
	T97E	240°	240°	20':00"	1,5
	T75G	230°		20':00"	0,7
	T97G	240°		20':00"	1,5

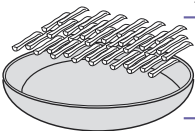
SPIGOLA ARROSTO (fresco) ROASTED SEA BASS (fresh) RÔTI DE BAR (frais) LUBINA ASADA (fresco)					E11
					kg/h
 gr 300 Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiadherente GN 2/3					
	T75E	280°	280°	8':00"	5,4
	T97E	290°	290°	8':00"	14,1
	T75G	280°		8':00"	5,4
	T97G	290°		8':00"	14,1

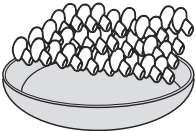
SCAMPI AL SALE (fresco) SALTED PRAWNS (fresh) LANGOUSTINES AU SAL (frais) LANGOSTINOS AL SAL (fresco)					E12
					kg/h
 gr 800 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm					
	T75E	270°	280°	12':00"	4,4
	T97E	280°	290°	12':00"	9,0
	T75G	280°		12':00"	4,4
	T97G	290°		12':00"	9,0

VERDURE GRIGLIATE (fresco) GRILLED VEGETABLES (fresh) LÉGUMES GRILLÉEVERDURAS (frais) EMPARRILLADAS (fresco)					E13
					pcs/h
 h 0.5 cm Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiadherente GN 2/3	T75E	280°	280°	8':00"	-
	T97E	290°	290°	8':00"	-
	T75G	280°		8':00"	-
	T97G	290°		8':00"	-

VERDURE GRATINATE (fresco) ROASTED VEGETABLES (fresh) GRATIN DE LÉGUMES (frais) VERDURAS GRATINADAS (fresco)					E14
					kg/h
 gr 800 Teglia 60x40 cm h[2 cm] Tray 60x40 cm h[2 cm Plaque 60x40 cm h[2 cm Bandeja 60x40 cm h[2 cm	T75E	210°	220°	20':00"	1,8
	T97E	220°	230°	20':00"	4,2
	T75G	220°		20':00"	1,8
	T97G	230°		20':00"	4,2

PATATE ARROSTO (fresco) ROASTED POTATOES (fresh) POMMES DE TERRE RÔTIES (frais) PATATAS AL HORNO (fresco)					E15
					kg/h
 gr 550 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm	T75E	220°	210°	20':00"	4,3
	T97E	230°	220°	20':00"	10,7
	T75G	210°		20':00"	4,3
	T97G	220°		20':00"	10,7

PATATE FRITTE (surgelato) FRENCH FRIES (frozen) POMMES FRITES (surgelée) PATATAS FRITAS (congelados)					E16
					kg/h
  gr 400 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm	T75E	270°	280°	10':00"	8,5
	T97E	280°	290°	10':00"	20,1
	T75G	280°		10':00"	8,5
	T97G	290°		10':00"	20,1

CHAMPIGNON (fresco) MUSHROOMS (fresh) CHAMPIGNONS (frais) CHAMPIÑONES (fresco)					E17
					kg/h
 gr 500 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm	T75E	280°	270°	8':00"	14,0
	T97E	290°	280°	8':00"	32,8
	T75G	280°		8':00"	14,0
	T97G	290°		8':00"	32,8

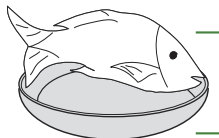
PRODOTTI DI GASTRONOMIA TIPICI
TYPICAL GASTRONOMY
PLATS CUISINÉS TYPIQUES
PRODUCTOS DE GASTRONOMÍA TIPICOS

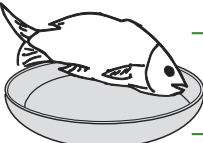


prodotti di gastronomia tipici
typical gastronomy

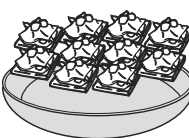
SCALOPPINE DI POLLO CON CREMA MOSTARDA (fresco)						F1
CHICKEN ESCALOPES WITH MUSTARD (fresh)						
CHICKEN ESCALOPES WITH MUSTARD (frais)						
ESCALOPES DE POLLO CON MOSTAZA (fresco)						
			 SUP	 INF		kg/h
  150 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm	T75E	280°	280°	8':00"	4,2	
	T97E	280°	280°	8':00"	9,8	
	T75G	280°		8':00"	4,2	
	T97G	280°		8':00"	9,8	

FILETTO DI POLLO AI FUNGHI (fresco)				F2	
CHICKEN FILET WITH MUSHROOMS (fresh)					
FILET DE POULET AUX CHAMPIGNONS (frais)					
SOLOMILLO DE POLLO CON CHAMPIÑONES (fresco)					
 gr 160 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm			 SUP  INF		 kg/h
	T75E	280°	280°	8':00"	4,5
	T97E	280°	280°	8':00"	10,5
	T75G	280°		8':00"	4,5
	T97G	280°		8':00"	10,5

SALMONE ARROSTO ALL'OLIO D'OLIVA (fresco)						F3	
ROASTED SALMON WITH OLIVE OIL (fresh)							
SAUMON RÔTI À L'HUILE D'OLIVE (frais)							
SALMON ASADO AL ACEITE (fresco)							
 gr 150 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm		 SUP	 INF		kg/h		
	T75E	280°	280°	8':00"	4,2		
	T97E	280°	280°	8':00"	9,8		
	T75G	280°		8':00"	4,2		
	T97G	280°		8':00"	9,8		

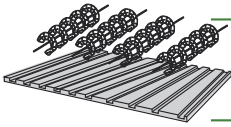
ORATA ALLA PROVENCALE (fresco)							F4
PROVENZAL BREAM FISHL (fresh)							
DORADE PROVENÇALE (frais)							
DORADA A LA PROVENZAL (fresco)							
  180 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm			 SUP	 INF		kg/h	
	T75E	280°	280°	8':00"	5,0		
	T97E	280°	280°	8':00"	11,8		
	T75G	280°		8':00"	5,0		
	T97G	280°		8':00"	11,8		

COZZE MARINATE AL POMODORO (fresco)					F5	
MARINATED MUSSELS WITH TOMATOES (fresh)						
MOULES MARINIÈRE AVEC TOMATES (frais)						
MEJILLONES EN ESCABECHE AL TOMATE (fresco)						
 gr 360 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm			 SUP  INF		 kg/h	
	T75E	280°	280°	8':00"		10,0
	T97E	280°	280°	8':00"		23,6
	T75G	280°		8':00"		10,0
	T97G	280°		8':00"	23,6	

BOCCONCINI DI SALMONE (fresco)							F6
SALMON MORSELS (fresh)							
SAUMON POCHÉ (frais)							
BOCADITOS DE SALMÓN (fresco)							
 gr 150 Teglia antiaderente Ø 28 cm h[4 cm Anti-sticking pan Ø 28 cm h[4 cm Casserole anti-adhérente Ø 28 cm h[4 cm Bandeja antiadherente Ø 28 cm h[4 cm			 SUP	 INF		kg/h	
	T75E	280°	280°	8':00"	4,2		
	T97E	280°	280°	8':00"	9,8		
	T75G	280°		8':00"	4,2		
	T97G	280°		8':00"	9,8		

CODE DI SCAMPI AL BURRO E AGLIO (fresco) PRAWNS TAILS WITH GARLIC AND BUTTER (fresh) QUEUES DE LANGOUSTINE AVEC BEURRE À L'AIL (frais) COLAS DE LANGOSTINOS CON MANTEQUILLA Y AJO (fresco)					 F7
 150 pcs Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm] Casserole anti-adhérente Ø 28 cm h[4 cm] Bandeja antiadherente Ø 28 cm h[4 cm]		 SUP	 INF		kg/h
	T75E	280°	280°	4':00"	9,2
	T97E	280°	280°	4':00"	21,4
	T75G	280°		4':00"	9,2
	T97G	280°		4':00"	21,4

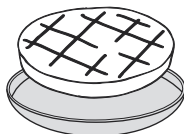
FILETTO DI ORATA MARINATA (fresco) MARINATED BREAM FISH FILET (fresh) FILET DE DORADE MARINÉE AUX CITRONS CONFITS (frais) FILETE DE DORADA EN ESCABECHE (fresco)					 F8
 200 gr x 6 pcs Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm] Casserole anti-adhérente Ø 28 cm h[4 cm] Bandeja antiadherente Ø 28 cm h[4 cm]		 SUP	 INF		kg/h
	T75E	280°	280°	8':00"	4,2
	T97E	280°	280°	8':00"	9,8
	T75G	280°		8':00"	4,2
	T97G	280°		8':00"	9,8

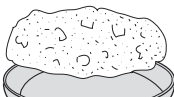
SPIEDINI DI GAMBERI ALL'AGLIO (fresco) GARLIC SHRIMPS SKEWERS (fresh) BROCHETTE DE GAMBAS GRILLÉE À L'AIL FRAIS (frais) BROCHETAS DE GAMBAS A L'AJO (fresco)					 F9
 4/6 pezzi Teglia rigata antiaderente GN 2/3 Ridged non-stick tray GN 2/3 Plaque striée anti-adhérente GN 2/3 Bandeja estriada antiadherente GN 2/3		 SUP	 INF		pcs/h
	T75E	280°	280°	8':00"	108
	T97E	280°	280°	8':00"	282
	T75G	280°		8':00"	108
	T97G	280°		8':00"	282

FILETTO DI LIMANDA ALL'OLIO DI OLIVA (fresco) LIMANDE FILET WITH OLIVE OIL (fresh) FILET DE LIMANDE POÊLE À L'HUILE D'OLIVE (frais) FILETE DE LIMANDA AL ACEITE (fresco)					 F10
 130 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm] Casserole anti-adhérente Ø 28 cm h[4 cm] Bandeja antiadherente Ø 28 cm h[4 cm]		 SUP	 INF		kg/h
	T75E	280°	280°	8':00"	3,6
	T97E	280°	280°	8':00"	8,5
	T75G	280°		8':00"	3,6
	T97G	280°		8':00"	8,5

FILETTO DI LIMANDA ALLA CREMA DI FUNGHI (fresco) LIMANDE FILET WITH MUSHROOM CREAM (fresh) FILET DE LIMANDE À LA CREME DE CHAMPIGNONS (fresh) FILETE DE LIMANDA CON CREMA DE CHAPIÑONES (fresco)					 F11
 130 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm] Casserole anti-adhérente Ø 28 cm h[4 cm] Bandeja antiadherente Ø 28 cm h[4 cm]		 SUP	 INF		kg/h
	T75E	280°	280°	8':00"	3,6
	T97E	280°	280°	8':00"	8,5
	T75G	280°		8':00"	3,6
	T97G	280°		8':00"	8,5

FAGIOLINI VERDI (surgelati) FRENCH BEANS (frozen) HARICOTS VERTS (surgelée) JUDIAS VERDES (congeladas)					 F12
 150 Teglia antiaderente Ø 28 cm h[4 cm] Anti-sticking pan Ø 28 cm h[4 cm] Casserole anti-adhérente Ø 28 cm h[4 cm] Bandeja antiadherente Ø 28 cm h[4 cm]		 SUP	 INF		kg/h
	T75E	280°	280°	8':00"	4,2
	T97E	280°	280°	8':00"	9,8
	T75G	280°		8':00"	4,2
	T97G	280°		8':00"	9,8

TORTA ALLA RICOTTA (fresco) RICOTTA CHEESECAKE (fresh) TARTE À LA RICOTTA (frais) PASTEL A LA RICOTA (fresco)				 SUP	 INF		kg/h
  300 Teglia antiaderente Ø 28 cm h[2 cm Anti-sticking pan Ø 28 cm h[2 cm Casserole anti-adhérente Ø 28 cm h[2 cm Bandeja antiadherente Ø 28 cm h[2 cm	T75E	280°	280°	4':00"	18,4		
	T97E	280°	280°	4':00"	42,7		
	T75G	280°		4':00"	18,4		
	T97G	280°		4':00"	42,7		

PAELLA (surgelato) PAELLA (frozen) PAELLA (surgelée) PAELLA (congelados)				F20		
			 SUP	 INF		kg/h
   400	Teglia antiaderente Ø 28 cm h[4 cm	T75E	280°	280°	8':00"	11,2
	Anti-sticking pan Ø 28 cm h[4 cm	T97E	280°	280°	8':00"	26,2
	Casserole anti-adhérente Ø 28 cm h[4 cm	T75G	280°		8':00"	11,2
	Bandeja antiadherente Ø 28 cm h[4 cm	T97G	280°		8':00"	26,2

TORTILLA (fresco)							F21		
TORTILLA (fresh)									
TORTILLA (frais)									
TORTILLA (fresco)									
						 SUP	 INF		pcs/h
	 120 gr x 12 pcs	T75E	190°	180°	15':00"	47			
	Teglia preformata 60x40 cm h 2 cm	T97E	200°	190°	15':00"	99			
	Muffin tray 60x40 cm h 2 cm	T75G	180°		15':00"	47			
	Plaque à petits gâteaux 60x40 cm h 2 cm	T97G	280°		15':00"	99			
	Bandeja preformada 60x40 cm h 2 cm								

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



**MORETTI
FORNI** S.P.A. ®



morettiforni.com

Moretti Forni Spa • via Meucci, 4 • 61037 Mondolfo (PU) • ITALY • Ph. +39 0721 96161 • Fx. +39 0721 9616299