



“The Beauty of Design with the Best Equipments  
& Ingredients”



[www.gianni-gelato.com](http://www.gianni-gelato.com)



# Profile

With years of experience in the hospitality industry, Ice Cream / Gelato production, quality equipment supply, Ingredients for Ice cream / Gelato and pastry, Gianni & Gelato is the leader in the Middle East and GCC Market.

Offering quality products is the the most essential component of our company, including product support and 24/7 emergency maintenance and replacement.

We provide a complete training in our **GelAteneo** organizing different levels of courses every month with our awarded Gelato Maestro and Pastry Chef from Italy and we are proud to announce our collaboration with THE BELGIAN CHOCOLATE SCHOOL.

**Our new Chocolate Pastry and Gelato Training Center is open for you!!!**



## Message

Italian cuisine has influenced food culture around the world and is viewed as a form of art by many.

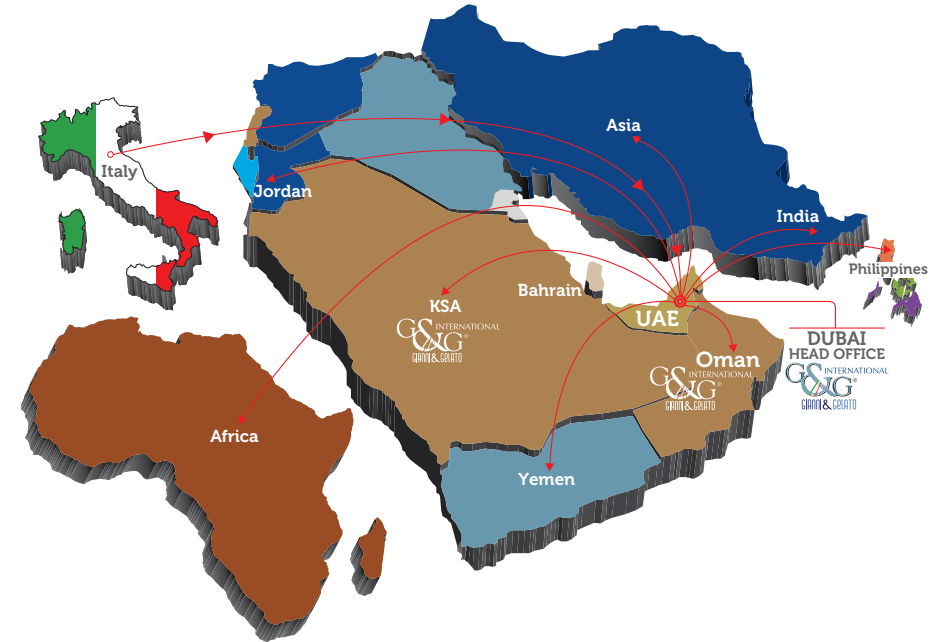
Being the only Italian that start and bring the influenced of Gelato making to the middle east many years ago I am satisfied that Gelato has been recognized in the Industry , thanks to the continuous support of our clients as we continue to grow and now exploring into pastry and chocolate world.

Quality products is the best business plan you can support to your clients, It is through the spirit of G&G Family teamwork and strong sense of vision that we stride towards our goals based on experiences, research, passion, love and tradition.

**Gianni Cimitan**  
CEO



# MIDDLE EAST - Regional Presence





# Our Products

We deal with the finest Italian brands for Gelato / Pastry Ice cream machineries, professional displays, freezers and chillers, chocolate machineries and products, kitchen equipments, coffee machine, coffee beans, Gelato / Ice cream and pastry ingredients, consumables and disposables, accessories relating to Gelato-making.

## CHOCOLATE



## COFFEE



## PASTRY GELATO



## TRAINING SERVICES





**BELGIAN  
CHOCOLATE SCHOOL**



We would like to introduce you to Bram Hullebroeck, one of the top-chocolatiers in Belgium. He stood at the base of Belgian chocolate's rise to world recognition, and boasts a vast amount of experience in teaching. Known throughout for his chocolate replicas of the Brussels city hall and London's Tower bridge. Bram has worked in numerous highly recommended chocolatiers all over the BeNeLux, acquiring world fame for their impressive shop windows displaying his showpieces. Bram is a true craftsman and we are proud to have him as the teacher of our Belgian Chocolate School.

**GelAteneo**  
Training Facility by G&G International



Gelateneo, a training facility by Icemteam 1927. The love for Gelato led Icemteam 1927 to create a training facility based on the experience of our professionals: the aim is to prepare future gelato makers.





## ICETEAM 1927: a partner for excellence.

In 1927 a talented Italian engineer, Otello Cattabriga, patented a mechanical system to make Italian style gelato. The system actually imitated the "Stir & Stick" movement of Italian gelato artisans of his time.

Since then, Cattabriga has been synonymous with top quality in gelato and the source of major technological leaps in the industry. From "Effe", a unique vertical batch freezer, the brand has improved its technology up to the Multi freeze batch freezer, the machine for our time; as flexible, as innovative, as silent, as energy-saving as no other machine is.

ICETEAM 1927 has developed the brand and its excellence so as to recommend it as a choice for top quality.





## Unique Technologies



### "Elite" stainless steel beater

100% stainless steel, patented and extremely performing.



### APM system

Emulsionates the mix for a longer dryness of gelato, when in the display cabinet.



### Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



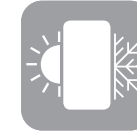
### Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



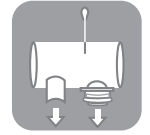
### Plug & Play

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



### Insulated door

Utterly isolates the batch freezing process.



### Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.



### Glycol-based freezing

Makes an incomparable smooth and creamy product.



### Dialog system

Remote assistance and monitoring system.



### Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



### Double inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



### Environmentally friendly heating

Heats without activating any coil, thus reducing consumptions of water and energy.



### PRO tap

Removable and easy to clean, even during the pasteurization process when the hopper is full.



### Automatic speed variation

Guarantees the best possible heat transfer in order to avoid foaming, even with small charges of mix.



### Combined heating

The combination of coil and hot gas allows to perform a full pasteurization cycle in a reduced time.



### TC board

In-house software, with high free memory slots for remote update.



### Extraction by stick

Shows the gelato making manual skills to everyone in the shop.



### Inclusions

Allows to add solid ingredients when freezing.



### Visible production

Makes production a true show in its more classical "stir and stick" process.



### Heating plates

Three independent plates, to be activated according to the quantity of mix treated.



### PASTEURIZER

		65	125
Quantity per cycle	lt	18 - 55	36 - 110
Installed power	kW	9	16
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 140	64 x 85 x 140



### PASTEURIZER

		MIX 7
Quantity per cycle	lt	3 - 7
Installed power	kW	2,2
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	43,5 x 71 x 26,5



### PASTEURIZER

		EASYMIX	60 PLUS	120 PLUS
Quantity per cycle	lt	30 - 60		36 - 110
Installed power	kW	9		18,5
Electrical supply		400 / 3 / 50		400 / 3 / 50
Dimensions W x D x H	cm	39 x 85 x 103		64 x 85 x 103



# ICETEAM



## HORIZONTAL BATCH FREEZER

MULTIFREEZE	8 PRO	12 PRO	18 PRO
Quantity per cycle Kg	1,5 - 8	1,5 - 12	2,5 - 18
Hourly production lt	14 - 68	14 - 120	21 - 150
Installed power kW	5,5	8	9,5
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x Hcm	53 x 70 x 137	53 x 70 x 137	60 x 84 x 137



## HORIZONTAL BATCH FREEZER

STARGEL	5	8	8 PRO	12	12 PRO
Quantity per cycle Kg	3 - 5	5 - 8	5 - 8	6 - 12	6 - 12
Hourly production lt	28 - 40	42 - 60	42 - 60	50 - 100	50 - 100
Installed power kW	2,9	5,6	5,6	6,4	6,4
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H cm	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140	50 x 73 x 140



## COMBO UNIT

COMPACTA	VARIO 8	VARIO 10	VARIO 12	VARIO 16
Quantity per cycle Kg	1,5 - 8	1,5 - 10	1,5 - 12	2,5 - 16
Hourly production lt	14 - 68	14 - 90	14 - 120	21 - 135
Installed power kW	9	13	15	16
Electrical supply	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x Hcm	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153	60 x 77 x 153



# ICETEAM



### VERTICAL BATCH FREEZER

		4	6
EFPE			
Quantity per cycle	Kg	4	6
Hourly production	lt	20	36
Installed power	kW	2	3,3
Electrical supply		220-380 / 3 / 50	220-380 / 3 / 50
Dimensions W x D x H	cm	51 x 69,5 x 186	55 x 83,5 x 200



### VERTICAL BATCH FREEZER

		3 - 7
GRANELLE		
Quantity per cycle	Kg	3 - 7
Hourly production	lt	20 - 50
Installed power	kW	5,2
Electrical supply		400 / 3 / 50
Dimensions W x D x H	cm	51 x 64 x 121



### VERTICAL BATCH FREEZER

		2000 HT	3000 HT
EASYFREEZE			
Quantity per cycle	Kg	3 - 7	6 - 12
Hourly production	lt	20 - 50	40 - 80
Installed power	kW	4,5	7,2
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	50,5 x 80 x 118	55 x 91 x 130



# ICETEAM





## COUNTER TOP COMBO UNIT

COMPACTA      4 C LASSIC      4 S ILVER

Quantity per cycle	Kg	1,5 - 4	1,5 - 4
Hourly production	lt	18 - 27	20 - 36
Installed power	kW	4,5	4,5
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	59 x 73 x 93	59 x 73 x 93



## COUNTER TOP BATCH FREEZER

STARGEL 4

Quantity per cycle	Kg	1,5 - 4
Hourly production	lt	20 - 30
Installed power	kW	2,4
Electrical supply		230 / 1 / 50
Dimensions W x D x H	cm	47,5 x 65 x 76



## HORIZONTAL BATCH FREEZER

MTM      K20

Quantity per cycle	Kg	1,5 - 2,5
Hourly production	lt	20
Installed power	kW	1,85
Electrical supply		220 / 1 / 50
Dimensions W x D x H	cm	36,5 x 71,5 x 66

# ICETEAM



## Unique Technologies



### SOFT ICE CREAM



**3X Beater**

Made by a few components and extremely performing in pushing the product towards the extraction point.



**BAG-IN-BOX**

Feeding system by a bag of mix connected into the unit.



**REVERSE charge**

Allows to effectively separate the operations area from the customers' self-service area.



**Direct expansion cylinder**

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



**Cleaning once a month**

Certified procedure to clean the soft unit without disassembling most of the parts.



**Dialog system**

Remote assistance and monitoring system.



**TC board**

In-house software, with high free memory slots for remote update.



**Mixer in tank**

Available as an option. Allows to continuously stir yogurt mixes, or very dense products.



**Plug & Play**

It allows to plug the machine into a single phase installation, without losing any efficiency or performance.



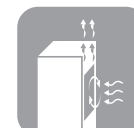
**Double and Independent motor**

Improves the production and allows to adjust freezing power independently on each side.



**Peristaltic pump**

User-friendly and easy to maintain, while highly performing.



**Chimney system**

Cooling system with exit from the top, to save space in the shop.



### SINGLE FLAVOR, COUNTER TOP UNIT

G1

Mix hopper capacity	lt	6
Flavors		1
Installed power	kW	1,5
Electrical supply		230 / 1 / 50
Dimensions W x D x H	cm	29 x 62 x 90



### SINGLE FLAVOR, FLOOR STANDING UNIT

401

BIB

BIB MIX

Hourly production	Kg	40	40
Flavors		1	1
Installed power	kW	2,5	2,5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	54 x 80 x 146	54 x 80 x 146



### SINGLE FLAVOR, COUNTER TOP UNIT

301

BABY

PRO

Hourly production	Kg	20	40
Flavors		1	1
Installed power	kW	2,3	2,7
Electrical supply		230 / 1 / 50	230 / 1 / 50
Dimensions W x D x H	cm	51 x 72 x 87	51 x 72 x 87



### P1 & P3 - TABLE TOP SOFT SERVE HIGH TECHNOLOGY

P1

P3

Hourly production	kg	13,5	15
Flavors	n.	1	2+1
Capacity tank	lt.	5	2X5
Rated power	kW	1,8	2,5
Condensation		Air	Air
Electrical supply	STANDARD	230/ 1 / 50 Hz	230/ 1 / 50 Hz
Weight	kg	97	131





## DOUBLE FLAVOR, FLOOR STANDING UNIT

603	BIB	BIB MIX
Hourly production	Kg 60	60
Flavors	2+1	2+1
Installed power	kW 5	5
Electrical supply	400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm 54 x 90 x 163 - 54 x 80 x 163	54 x 90 x 163 - 54 x 80 x 163
	AIR WATER	AIR WATER



## DOUBLE FLAVOR, FLOOR STANDING UNIT

603	INOX
Hourly production	Kg 60
Flavors	2+1
Installed power	kW 5
Electrical supply	400 / 3 / 50
Dimensions W x D x H	cm 54 x 90 x 163 - 54 x 80 x 163
	AIR WATER



## DOUBLE FLAVOR, FLOOR STANDING UNIT PER SELF-SERVICE

603	REVERSE
Hourly production	Kg 60
Flavors	2+1
Installed power	kW 5
Electrical supply	400 / 3 / 50
Dimensions W x D x H	cm 50 x 84 x 174



# ICETEAM



## Unique Technologies

### ICE CREAM & PASTRY



#### Multifunction beater

Improves the heat exchange and lowers electricity and water consumption.



#### Direct expansion cylinder

Patented, makes the gas impact over the several parts of the cylinder as homogeneous as possible.



#### Plate condenser

Improves the heat exchange and lowers electricity and water consumption.



#### Dialog system

Remote assistance and monitoring system.



#### Double lid

Allows to add ingredients in the unit when at work, maintaining safety standards.



#### Double Inverter

Varies the speed and adjusts the refrigerating power, with a remarkable saving of water and electricity.



#### Cortex board

In-house software, with high free memory slots for remote update.



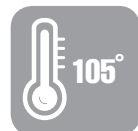
#### Insulated door

Utterly isolates the batch freezing process.



#### Heating plates

Three independent plates, to be activated according to the quantity of mix treated.



#### High temperature heating

Quietly reaching 105°C.



#### Environmentally friendly heating

Heats without activating any coil, thus reducing consumptions of water and energy.



#### Double exit boiler door

Allows to extract high-density products from combined units, directly from the boiler.





## MULTIFUNCTION

		12	20
<b>MASTERCHEF</b>			
Cylinder capacity	lt	12	20
Quantity per cycle (gelato)	Kg	3 - 7	5 - 12
Quantity per cycle (custard)	Kg	3 - 9	6 - 15
Time per cycle		9	9
max capacity	min. (39 with pasteurizing cycle)/(39 with pasteurizing cycle)		
Installed power	kW	5,2	7,7
Electrical supply		400 / 3 / 50	400 / 3 / 50
Number of speeds		7	7
Dimensions W x D x H	cm	50,5 x 70 x 121	55 x 74 x 139



## CUSTARD MAKING MACHINE

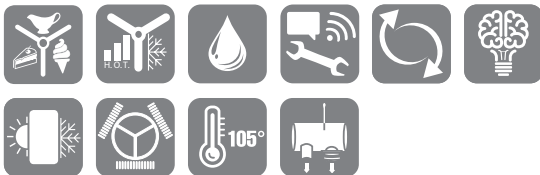
		35	60
<b>CREMOMATIC</b>			
Capacity	lt	16 - 32	26 - 52
Average time per cycle	min.	120	120
Installed power	kW	3,9	5,5
Electrical supply		400 / 3 / 50	400 / 3 / 50
Dimensions W x D x H	cm	61 x 68 x 100	66 x 68 x 107



## MULTIFUNCTION

### COMPACTA VARIO PRO

Cylinder capacity	lt	11
Quantity per cycle (gelato)	Kg	1,5 - 8
Quantity per cycle (custard)	Kg	2,5 - 4
Durata ciclo gelato		13
massima capacità	min. (25 with pasteurizing cycle)	
Installed power	kW	9
Electrical supply		400 / 3 / 50
Number of speeds		7
Dimensions W x D x H	cm	60 x 77 x 153



# ICETEAM



The Frigomeccanica group, an all- Italian organisation, operates in the market under the "Frigomeccanica", "Stiltek", "Officine 900" and "Frimar" brands. Its production plants are in Central Italy, near Teramo. The company employs 250 people in buildings of more than 80,000 sq.m. Its product range, manufactured with the aid of state-of-the-art equipment and machinery, comprises bar furnishings, ice cream display cabinets, confectionery, food and delicatessen outlets and furnishings for bakeries and retail premises in general. In its 40 years in business, the company's strong point has always been its continual technological research and stylistic innovation. Under its brands, Frigomeccanica is an industry leader, known for quality, competitiveness and reliability on the domestic and international markets.



PREMIUM.



MAGNUM.



ARTIKA.



VISUAL.



ELETTRA.



PRIMA.



TWIN.



FUSION.



ALBA.



ALBA SQUARED.



NEXT.



## Modular systems & design

The inspiring philosophy of Frigomeccanica product lines is based on three fundamental elements: modular structure, technical efficiency, design. All bar furniture, open refrigerators for food sale, bakery and confectionery showcases are modular-manufactured. The range of modular systems, suitable for all the above mentioned product lines, is wide and versatile, perfect to furnish every kind of space and meet various needs.

The range of Ice Cream Display Cases includes professional ventilated Artika, Magnum, Twin, ELETTRA, VISUAL & PRIMA display cases, which is suitable for professional and top quality ice cream shops, ducted to the pastry cases of the same series and illuminated with high brightness LEDs.

The collection also includes ALBA and Alba Squared, the professional ventilated ice-cream display case which fit in smaller spaces but with the quality of the larger display cases.





CLOUD is a system of refrigerated display cases designed to combine aesthetic quality to high performance standards. Designed for the display and storage of products from gelato and pastries, the display case is distinguished by its generous transparency and original design of the base. Outside the display case has compact dimensions, unique in the market. Only one meter in depth is an important

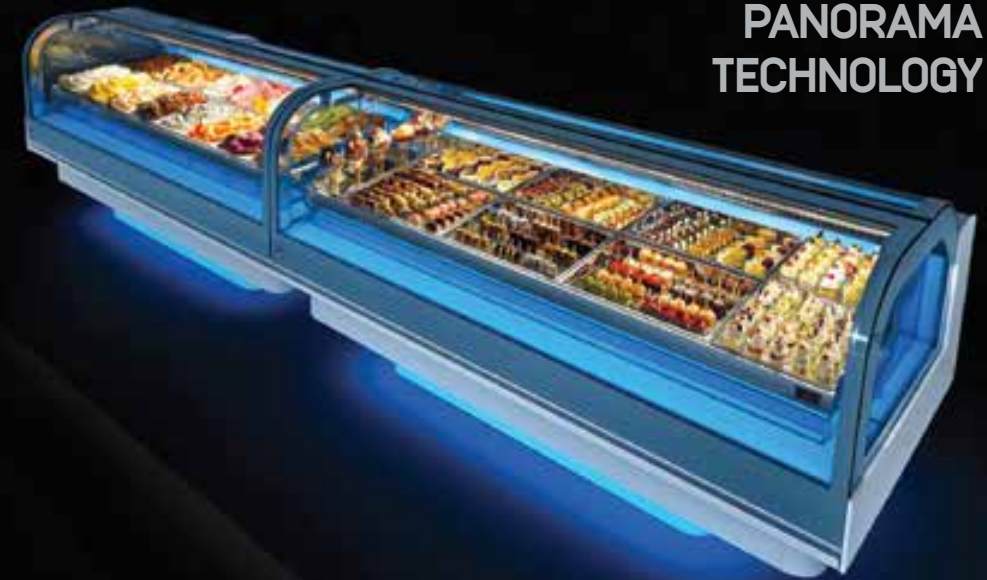
milestone for a professional dual evaporator display. The range consists of 3 different sizes, individually and in line configurable. The innovative rear closing system guarantees the hermetic storage of the ice cream without the need to store it in separate refrigerated cells. The end result is a product with a new design, in which the ice cream seems to float, suspended in a cloud of light that can change color and intensity as you like.



-14°C  
7°F  
-13°C  
9°F  
-6°C  
21°F  
-2°C  
28°F



**PANORAMA  
TECHNOLOGY**



# TECHFROST



PASTRY



ICE CREAM



CATERING



BAKERY

**BLAST  
CHILLER  
BLAST  
FREEZER  
STORAGE  
SOLUTION**

## MASTER LINE



**M5**

BLAST CHILLER /  
BLAST FREEZER  
5 TRAYS GN1/  
1-EN600X400



**M8**

BLAST CHILLER /  
BLAST FREEZER  
8 TRAYS GN1/1  
EN600X400



**M10**

BLAST CHILLER /  
BLAST FREEZER  
10 TRAYS GN1/1  
EN600X400



**M15**

BLAST CHILLER /  
BLAST FREEZER  
15 TRAYS GN1/1  
EN600X400



**M18**

BLAST CHILLER /  
BLAST FREEZER  
18 TRAYS GN1/1  
EN600X400



**M20**

BLAST CHILLER /  
BLAST FREEZER  
20 TRAYS GN1/1



**MCR 20**

BLAST CHILLER /  
BLAST FREEZER  
1 TROLLEY RATIONAL/  
CONVOTHERM/GIORIK



**MBF 230**

BLAST CHILLER /  
BLAST FREEZER  
1 TROLLEY GN1/1  
EN600X400



**MBF SERIES**

BLAST CHILLERS /  
BLAST FREEZERS  
TROLLEY GN2/  
1-EN600X800

## E-LINE



**JOF 923**

BLAST CHILLER /  
BLAST FREEZER  
3 TRAYS GN2/3



**JOF ONE**

BLAST CHILLER /  
BLAST FREEZER  
3 TRAYS GN2/3



**E9**

BLAST CHILLER /  
BLAST FREEZER  
3 TRAYS GN1/1



**E5**

BLAST CHILLER /  
BLAST FREEZER  
5 TRAYS GN1/1  
EN600X400



**E8**

BLAST CHILLER /  
BLAST FREEZER  
8 TRAYS GN1/1  
EN600X400



**E10**

BLAST CHILLER /  
BLAST FREEZER  
10 TRAYS GN1/1  
EN600X400



**E15**

BLAST CHILLER /  
BLAST FREEZER  
15 TRAYS GN1/1  
EN600X400



**E200**

BLAST CHILLER /  
BLAST FREEZER  
1 TROLLEY  
GN1/1-EN600X400



**E400**

BLAST CHILLER /  
BLAST FREEZER  
1 TROLLEY  
GN2/1-EN600X800





## THE WORLD LEADER IN COMMERCIAL REFRIGERATION

Since many years Tekna is certified for quality ISO 9001. Nowadays one of the most important aspects to consider is the conformity to the national and international laws. Almost all markets are ruled by specific laws for electrical and environment safety. Tekna invests many resources to comply with the existing regulations.

This has enabled it to obtain the certification of its products through the most authoritative international certification bodies, TEKNA is proud to be SASO certified.



PLATE 1



**TONDA MIGNON - MIGNON ROUND**

07.FCTP1  
 Ø sup -                    Ø up 41 mm  
 Ø inf -                    Ø low 27 mm  
 h                            18 mm  
 lato - side                4 mm  
 fondo - bottom        4 mm  
 impronte - moulds    30

PLATE 26



**NOCE LISCIA - SMOOTH NUT**

07.FCTP26  
 sup - up                    41x28 mm  
 h                            15 mm  
 lato - side                3 mm  
 fondo - bottom        4 mm  
 impronte - moulds    30

PLATE 33



**MATTONCINO QUADRATO - SQUARE BRICK**

07.FCTP33  
 dim.                        72x72 mm  
 h                            19 mm  
 lato - side                4 mm  
 fondo - bottom        4 mm  
 impronte - moulds    12

PLATE 39



**FUNGO - MUSHROOM**

07.FCTP39  
 dim.                        72x72 mm  
 h                            19 mm  
 lato - side                4 mm  
 fondo - bottom        4 mm  
 impronte - moulds    12



**Martellato**

**MADE IN ITALY**

**ITALIAN DESIGN & QUALITY**



Fimar has designed, researched and developed some of the very best solutions for the world of professional catering and hospitality.





# Chocolate World®



**WE DESIGN  
YOUR CHOCOLATE**

We can make that dream come true. Here at Chocolate World we proudly present our latest compact and profitable concept. Based on 30 years of experience, we have assembled the ideal combination of machinery and materials for you to be able to produce your own artisanal chocolates, of the highest quality, semi-automatically.



Chocolate World®



### MINI MOULDING LINE FOR MOULDS 135 X 275 MM M1800S1

#### Production process:

- \* The (various) moulds are placed on the mould loader.
- \* A pushing system places the moulds under the tempering machine, which fills the moulds with chocolate.
- \* The moulds are scraped with a double scraper and vibrated on the vibrating table.
- \* Afterwards, the moulds can be turned over in order to create chocolate shells

#### Technical characteristics:

- \* Speed: 4 moulds per minute
- \* Power and consumption: 230 V - 16 A - 3680 W
- \* dimensions: 1950 mm x 494 mm x 1470 mm
- \* Weight: 205 kg



### AUTOMATIC TEMPERING MACHINE CW 80 KG M1450

- \* Tank capacity: 80 kg of chocolate
- \* Production per hour: 200 kg
- \* Power: 6.1 kW, three-phase current
- \* Standard dosing function
- \* Microprocessor with digital temperature display
- \* Pedal to dose the chocolate
- \* Heated vibrating table
- \* Weight: 214 kg



### AUTOMATIC TEMPERING MACHINE CW 60 KG M1400

- \* Tank capacity: 60 kg of chocolate
- \* Production per hour: 200 kg
- \* Power: 6.1 kW, three-phase current
- \* Standard dosing function
- \* Microprocessor with digital temperature display
- \* Pedal to dose the chocolate
- \* Heated vibrating table
- \* Weight: 215 kg





Chocolate World



**CW1684**  
34x34x4,50 mm  
3x7 pc/5 gr  
275x135x24



**CW1621 DATES**  
39x19x10 mm  
2x10 pc 3 fig./2x4,50 gr  
275x135x24 mm  
double mould  
recto/verso



**CW1790**  
49x25x19 mm  
3x6 pc/16,50 gr  
275x135x24  
  
Inspired by  
Saud Alkazemi



**CW1775**  
28,50x28,50x5 mm  
3x7 pc/4,50 gr  
275x135x24



**CW1793**  
26x26x23,50 mm  
3x8 pc/9,50 gr  
275x135x24



**CW1779**  
38,50x22,50x17,50 mm  
3x5 pc/12,50 gr  
275x135x24  
Inspired by  
Saud Alkazemi



**CW1781**  
42,50x31x18,50 mm  
2x7 pc/10,50 gr  
275x135x24  
  
Inspired by  
Saud Alkazemi



**CW1849**  
34x34x11,50 mm  
3x6 pc/15 gr  
275x135x24



**CW1787**  
30,50x30,50x19,50 mm  
3x7 pc/14,50 gr  
275x135x24  
  
Inspired by  
Saud Alkazemi



**CW1788**  
30,50x30,50x19 mm  
3x7 pc/12 gr  
275x135x24  
  
Inspired by  
Saud Alkazemi



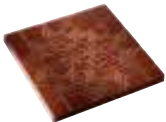
**CW1667 "EID MUBARAK"**  
125x55x7 mm  
2x2 pc/47 gr  
275x135x24



**CW1886**  
31x31x16,50 mm  
3x7 pc /13,50 gr  
275x135x24



**CW1791**  
49x29,50x21,50 mm  
2x7 pc/15,50 gr  
275x135x30  
  
Inspired by  
Saud Alkazemi



**CW1747**  
99,50x99,50x7 mm  
1x2 pc/90 gr  
275x135x24



**L014117**  
Transfer sheet



**L013444**  
Transfer sheet



**L011520**  
These transfer sheets are  
made to fit magnetic mould 2000L03



**M1287C**



**M1287DC**





*espresso coffee machines*

La Spaziale was founded in 1969 by people with an experience in the branch of espresso coffee machines going back to 1947, thus creating a product based on quality and innovation. Today the company still believes in the original concepts by keeping the same philosophy and by committing every day to grant a high quality level in the cup through always advanced technical solutions. The first factory opened in Bologna in 1969 has been expanded and turned later into a new industrial plant of more than 6000 square meters.



- Consistent Temperature
- Limescale Decrease
- Energy Saving





## The history of BABBI is the history of a family.

In the very heart of Romagna, an Italian region rich in tradition and in gastronomic-culture, Attilio Babbi grew up surrounded by love and passion for the confectionary art since his birth in 1906.

After many years of experience in this sector, in the late 1940s he started producing ingredients for Gelato in the very heart of Cesena. His goal was to make the summer walks down the Romagna's streets more pleasing for everyone. In 1952 he then finally founded the BABBI Confectionary Industry for the production of cones, wafers and ingredients for Gelato Makers.

The quality and freshness of raw materials made Attilio Babbi the primary character in the Artisan Gelato Makers' scene.

However, this was just a high-seasonal production, merely carried on during the summer season.





**CLASSIC**



COD. 1.28.22



PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB / AR	4 (Plastic Bucket)	3,00 Kg

**WHITE CHOCOLATE**



COD. 1.28.34



PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB / AR	4 (Plastic Bucket)	3,00 Kg

**MILK-HAZELNUT**



COD. 1.28.27



PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB / AR	4 (Plastic Bucket)	3,00 Kg

**DARK CHOCOLATE**



COD. 1.28.33



PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB / AR	4 (Plastic Bucket)	3,00 Kg

**GIANDUJA**



COD. 1.28.30



PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB / AR	4 (Plastic Bucket)	3,00 Kg

**PISTACHIO**



COD. 1.28.32



PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB / AR	4 (Plastic Bucket)	3,00 Kg

**TOFFEE MOU**

COD. 1.28.01.01



PRODUCT QUANTITY G/KG      PACKAGES FOR CARTON      NET WEIGHT FOR PACKAGE

QB - AR

4  
(Plastic Bucket)

3,00 Kg

**GOLOSA KROK GIANDUIA**

COD. 1.23.87



PRODUCT QUANTITY G/KG      PACKAGES FOR CARTON      NET WEIGHT FOR PACKAGE

QB - AR

4  
(Plastic Bucket)

3,00 Kg

**GOLOSA KROK PISTACCHIO**

COD. 1.23.86



PRODUCT QUANTITY G/KG      PACKAGES FOR CARTON      NET WEIGHT FOR PACKAGE

QB - AR

4  
(Plastic Bucket)

3,00 Kg





**PISTACHIO**



COD. 1.24.19



Pure product made of 100% high quality selected pistachios (Sicilian and Mediterranean).  
Savory, light toasted aroma. Color green.

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
80 - 100	4 (Plastic Bucket)	3.00 Kg

**PISTACHIO**



COD. 1.24.18



Product made with selected pistachio as main ingredient. Toasted aroma. Color green.

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
80 - 100	4 (Plastic Bucket)	3.00 Kg

**PISTACHIO NATURAL COLOR**



COD. 1.23.25



Pure product made of 100% high quality selected pistachios (Sicilian and Mediterranean).  
Savory, light toasted aroma. Color green.

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
80 - 100	4 (Plastic Bucket)	3.00 Kg



**NATURAL PISTACHIO PESTO**

COD. 1.23.25



Pure product made of 100% high quality selected pistachios (Sicilian and Mediterranean).  
*The "Pesto" undergoes to a mild refining process with no filtering. The salt addition improves the natural savory taste. Intense, long-lasting, toasted aroma. No added Color.*

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
80 - 100	4 (Plastic Bucket)	3.00 Kg





## CAFFÈKROK



COD. 123.14

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB - AR	4 (Plastic Bucket)	2,50 K g

## GIANDUIAKROK



COD. 139.18

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB - AR	4 (Plastic Bucket)	2,50 K g

## PRALINÈ



COD. 124.37

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB - AR	4 (Plastic Bucket)	3,00 K g

## COCCOKROK



COD. 123.34

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB - AR	4 (Plastic Bucket)	3,00 K g

## PISTACCHIOKROK



COD. 123.15

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB - AR	4 (Plastic Bucket)	2,50 K g

## LEMONKROK



COD. 123.70

PRODUCT QUANTITY G/KG	PACKAGES FOR CARTON	NET WEIGHT FOR PACKAGE
QB - AR	4 (Plastic Bucket)	3,00 K g







## HAZELNUT

COD. 124.12



Pure product made of 100% Italian high quality hazelnuts, medium roasted. Intense, toasted and long-lasting aroma.











## HAZELNUT LIGHT COLOR

COD. 123.09



Pure product made of 100% Italian high quality hazelnuts, light roasted. Mild and long-lasting aroma.

### BASES AND STABILIZERS

			 kg	GLUTEN FREE
1.43.03	<b>BASE PER GELATO CALDO</b> Powder base for gelato semifreddo at negative temperature.	14	1.00	
1.28.03	<b>FREDDY</b> Liquid base for semifreddo (vegetable fat-free).	6	1.00	
1.14.61	<b>MONTANTE PER SEMIFREDDI</b> Powder base for semifreddo with vegetable fats.	14	1.00	
1.49.06	<b>PRONTO MOUSSE</b> Powder Base for bavarese and mousse.	8	1.00	
1.17.24	<b>RISO NATURA BASE DESSERT</b> Powder base for vegan semifreddo.	7	1.00	
1.48.31	<b>STABIL CREAM</b> Powder base for positive serving temperature desserts.	8	1.00	


### COMPLETE MIX FOR PASTRY

			 kg	GLUTEN FREE
1.43.32	<b>CREMA PASTICCERA A FREDDO/ CUSTARD MIX</b> Powder mix for pastry custard, egg-free.	8	1.00	
1.03.29	<b>MIX PER CRÊPES</b> Mix in powder for the fast production of salty and sweet crêpes.	5	2.00	
1.49.21	<b>MIX PER PAN DI SPAGNA/ SPONGE CAKE</b> Gluten free mix in powder for the production of a soft Sponge Cake. Oven or microwave baking.	6	1.00	
1.28.12	<b>TUORLOMIO</b> Pasteurized yolk added with sugar and natural flavourings. Perfectly suitable for Gelato and Pastry.	6	1.20	

### GLAZES AND DECORATIONS



1.49.01	GLASSA TRASPARENTE NEUTRA / NEUTRAL GLAZE
1.49.03	GLASSA TRASPARENTE ARANCIO / ORANGE GLAZE
1.49.23	GLASSA TRASPARENTE AMARENA /SOUR CHERRY GLAZE
1.49.02	GLASSA TRASPARENTE FRAGOLA /STRAWBERRY GLAZE
1.49.04	GLASSA TRASPARENTE LIMONE /LEMON GLAZE
1.49.05	GLASSA A SPECCHIO CIOCCOLATO / CHOCOLATE MIRROR GLAZE
1.49.22	GLASSA BIANCA / WHITE GLAZE
1.23.87	GOLOSA KROK GIANDUJA
1.23.88	COPERTURA KROK PISTACCHIO
1.28.20	EASYSUGAR/ ISOMALT(SACCHETTO / BAG 1 KG)

	 kg
4	3,0 Kg



### CHOCOLATE DIPPING

1.49.10	ARTISTICK CIOCCOLATO BIANCO /WHITE CHOCOLATE
1.49.11	ARTISTICK CIOCCOLATO CLASSICO /MILK CHOCOLATE
1.49.12	ARTISTICK FRAGOLA /STRAWBERRY
1.49.15	ARTISTICK LIMONE / LEMON
1.49.13	ARTISTICK NOCCIOLA /HAZELNUT
1.49.14	ARTISTICK PISTACCHIO /PISTACHIO

	 kg
6	1,0 Kg



### MIX CAPPUCCINO CAKE & MUFFIN

**RECIPE**

Mix Cappuccino Cake & Muffin	1000g
Olio di semi / Seed Oil	300g
Uova / Eggs	500g



Note: You can use 300g of butter instead of seed oil.

COD. 2.13.0001



4

Powder mix for cake and cupcakes cappuccino flavour.  
Lactose and gluten free.



2,5 Kg

### MIX RED VELVET

**RECIPE**

Mix Red Velvet	1000g
Olio di semi / Seed Oil	350g
Uova / Eggs	500g



Note: You can use 350g of butter instead of seed oil.

COD. 2.13.0003



4

Powder mix for red velvet cake and cupcakes.  
Lactose free and gluten free.



2,5 Kg

### MIX UNIVERSALE PIZZA & FOCACCIA

**RECIPE**

Mix Universale Pizza & Focaccia	1000g
Acqua tiepida / Warm water	800g
Fresh brewer's yeast	25g



COD. 2.13.0006



4

Powder mix for bakery product as bread and pizza.  
Gluten free.



2,5 Kg

### MIX BROWNIES

**RECIPE**

Mix Brownies	1000g
Burro / Butter	500g
Uova / Eggs	375g



COD. 2.13.0002



4

Powder mix for brownies, lava cake, Sacher torte.  
Gluten free.



2,5 Kg

### MIX FROLLA & BISCOTTI

**RECIPE**

Mix Frolla & Biscotti	1000g
Olio di semi / Seed Oil	300g
Uova / Eggs	125g



Note: You can use 400g of butter instead of seed oil.

COD. 2.13.0004



4

Crust and cookies powder mix. Gluten free.



2,5 Kg

### MIX MACARONS

**RECIPE**

Mix Macarons	1000g.
Albume d'uovo / Egg white	250g



COD. 2.13.0005



8

Powder mix for white macarons. Gluten free.



1 Kg





**BABBİ Toppings** are made with selected ingredients and are perfect for the creation of colorful and tasty decorations.

Many flavours and colors give you the chance to easily and quickly personalize your Gelato, Yogurt Gelato, Semifreddo, Sorbet, Pudding or Panna Cotta. The ergonomic bottle makes the use of these Toppings even easier, grants freshness and avoids waste.


























- |                                   |                   |                    |                                 |                          |                       |                        |                     |                      |                  |                         |                |                     |                          |                     |
|-----------------------------------|-------------------|--------------------|---------------------------------|--------------------------|-----------------------|------------------------|---------------------|----------------------|------------------|-------------------------|----------------|---------------------|--------------------------|---------------------|
| BLACK<br>(SOUR) CHERRY<br>1.32.01 | COFFEE<br>1.32.03 | CARAMEL<br>1.32.49 | CHOCOLATE<br>FLAVOUR<br>1.32.04 | CREME CARAMEL<br>1.32.05 | STRAWBERRY<br>1.32.06 | MIX BERRIES<br>1.32.07 | GIANDUIA<br>1.32.43 | RASPBERRY<br>1.32.19 | MANGO<br>1.26.14 | MINT FLAVOUR<br>1.32.48 | MOU<br>1.32.28 | HAZELNUT<br>1.32.09 | STRACCIATELLA<br>1.24.21 | ZABAIONE<br>1.32.10 |
|-----------------------------------|-------------------|--------------------|---------------------------------|--------------------------|-----------------------|------------------------|---------------------|----------------------|------------------|-------------------------|----------------|---------------------|--------------------------|---------------------|












## COMPLETE MIX FOR SLUSH

(BAG)

								GLUTEN VEGAN FREE	
1.16.2002	BLACK (SOUR) CHERRY		10	1,00	250	Acqua / Water			
1.16.2001	ORANGE		10	1,00	250	Acqua / Water			
1.16.2004	COKE		10	1,00	250	Acqua / Water			
1.16.2000	LEMON		10	1,00	250	Acqua / Water			
1.16.2003	MINT		10	1,00	250	Acqua / Water			

## COMPLETE MIX FOR CREAMY SORBETS

(BAG)

								GLUTEN VEGAN FREE	
1.46.73	COFFEE		10	0,80	285	Acqua / Water			
1.03.80	LEMON		10	1,00	270	Acqua / Water			
1.46.75	YOGHURT		10	1,00	285	Acqua / Water			



SMART SOFT (BAG)



GLUTEN VEGAN FREE

1.48.07	SMART SOFT CHOCOLATE	6	1,50	330	Acqua / Water		
1.48.10	SMART SOFT STRAWBERRY	6	1,50	330	Acqua / Water		
1.48.09	SMART SOFT WHITE VANILLA	6	1,50	330	Acqua / Water		
1.48.11	SMART SOFT NEUTER	6	1,50	330	Acqua / Water		





















LATTELATTE SOFT (BAG)

1.43.09	CAPPUCCINO		8	1,25	290	Milk		
1.48.06	LATTELATTE CHEESECAKE		8	1,00	280	Milk		
1.14.87	CHOCOLATE		8	1,25	290	Milk		
1.14.88	MILK CREAM		8	1,25	290	Milk		
1.48.21	LATTELATTE SALTED CARAMEL		8	1,25	290	Milk		
1.14.85	YELLOW VANILLA WITH SEEDS		8	1,25	290	Milk		
1.14.86	LATTELATTE YOGURT / YOGHURT		8	1,25	290	Milk		
1.14.89	NEUTER FOR AROMATIC PASTES		8	1,00	250	Milk		
1.14.96	NEUTER FOR CLASSIC PASTES		8	1,00	250	Milk		
1.14.60	RICOTTA MIX 400		8	1,00	280	Milk		
1.43.02	FROZEN YOGURT MIX		6	1,60	210	Milk		





RISO NATURA SOFT  
(BAG)

							GLUTEN VEGAN FREE
1.17.20	RICE CREAM	8	1,25	330	Acqua / Water		 
1.17.22	CHOCOLATE	6	1,60	390	Acqua / Water		 
1.17.21	YELLOW VANILLA	8	1,25	330	Acqua / Water		 
1.48.22	RISO NATURA NEUTER	8	1,00	300	Acqua / Water		 
1.48.24	NEUTER SWEETENED WITH STEVIA	8	1,25	300	Acqua / Water		 



LAPED is an Italian company, international leader in semi-finished sugar-based products manufacturing. Our products are ideal both for professional (confectionery and pastry shops, industries and laboratories) use ("Platinum" professional line) and home use ("Gold" retail line).

All Laped products are manufactured in our three plants, located in the wonderful natural setting of the Euganean hills, and every stage of production is carefully monitored to ensure consistent quality. We use selected, high quality raw materials and leading edge production lines to guarantee maximum quality to our products.

Our leading edge Research and Development is our key tool in the development of new and often highly innovative products like our "Light" line.



CODE	PRODUCT	KG/ITEM	PACKAGING
<b>NEW PRODUCTS 2019</b>			
7365003	Mamma Mia	3	Bucket
7159605	Goldy	5	Bucket
<b>FONDANT SUGAR</b>			
F1	Fondant sugar	15	Carton
7819005	Quick fondant	5	Bucket
<b>ICING SUGARS AND POWDERS</b>			
V1LM	Icing Sugar 3% starch	20	Carton (4x5 kg)
DOL2	Dolomiti	20	Carton (4x5 kg)
7343405	Spolverciok Plus	5	Bag
GRAPL	Sugar Grains	10	Carton
7020310	Dextrose	10	Bag
ISOMALT	Isomalt	3	Bucket
<b>LIQUID SUGAR</b>			
7158005	Invert Sugar Syrup 81%	5	Bucket
7065010	Glucose Syrup 43 Bé	5	Bucket
GL1	Glucose Syrup 43 Bé	25	Bucket
9050020	Glucose Powder	20	Carton (4x5 kg)
<b>ALMOND PASTE</b>			
P5	Decorative Almond Paste	5	Carton (5x1 kg)
P5L	Almond Paste Fruttini	5	Carton (5x1 kg)
P5V	Almond Paste Green	5	Carton (5x1 kg)
<b>SUGAR PASTE</b>			
WPIT1000BIANC	Wonder Paste White	5	Carton (5x1 kg)
WPIT1000CERO	Wonder Paste Red	5	Carton (5x1 kg)
WPIT1000CEGIA	Wonder Paste Yellow	5	Carton (5x1 kg)
WPIT1000BLU	Wonder Paste Blue	5	Carton (5x1 kg)
WPIT1000CEVE	Wonder Paste Green	5	Carton (5x1 kg)
WPIT1000CENE	Wonder Paste Black	5	Carton (5x1 kg)
WPIT1000CEPIN	Wonder Paste Pink	5	Carton (5x1 kg)
WPIT1000AZZU	Wonder Paste Baby Blue	5	Carton (5x1 kg)
7610081	Wonder Paste Brown	5	Carton (5x1 kg)
7610082	Wonder Paste Apple Green	5	Carton (5x1 kg)
7610088	Wonder Paste Fuchsia	5	Carton (5x1 kg)
7610089	Wonder Paste Lilac	5	Carton (5x1 kg)



MODEL1000	Model Paste White	5	Carton (5X1 Kg)
	Daisy Gum Paste	5	Carton (8X0,5 Kg)
7638500	Daisy Flower Paste	4	Carton (8X0,5 Kg)
9043008	Fuchsia Stripe Mat "OTTO"		1 Carton
9043409	Fuchsia Stripe Mat "SPRING"		Containing 44
9043405	Fuchsia Stripe Mat "HEARTS"		Silicon Mats
<b>ROYAL ICING</b>			
7510000	Super Ice	2.5	Bucket
<b>OTHER COMMODITIES</b>			
7638705	Daisy Starter Kit	0.5	Bucket
9300310	Potato starch	10	
9210125	Maize starch	25	Bag
L5S	Levitas baking powder	5	Bucket
LCCA	LC2000	20	Carton
9820530	Amaretto Grains	4	Carton
9912005	Ammonium Bicarbonate	20	
<b>GLAZES</b>			
7362015	Brill d'Elite - apricot	15	Bucket
7361015	Brill d'Elite - neutral	15	Bucket
7366003	Mirror Glass - neutral	3	Bucket
7364000	Mirror Glass - chocolate	3	Bucket
7364001	Mirror Glass -White chocolate	3	Bucket
7364004	Mirror Glass - caramel	3	Bucket
7364002	Mirror Glass - strawberry	3	Bucket
7364003	Mirror Glass - pistachio	3	Bucket
7364010	Mirror Glass- white	3	Bucket
7364015	Mirror Glass- Black cherry	3	Bucket
7346007	Mirror Glass-Mixed Berries	3	Bucket
<b>JAMS</b>			
PADE2	Apricot jam - multipurpose	12.5	Bucket
PC10	Cherry jam	12.5	Bucket
<b>CUSTARD CREAM MIX</b>			
7851010	Star Cream - vanilla classic	10	Bag
	Vanilla 1 kg	8	Carton

# SUBLIME<sup>1983</sup> *syrup*



## SUBLIME POMEGRANATE

**INGREDIENTS:** sugar, water, acidifier: citric acid; pomegranate flavouring; colouring agents: black carrot extract, red beet, beta carotene.



## SUBLIME ROSE

**INGREDIENTS:** sugar, water, rose flavouring, acidifier: citric acid; colouring agent: black carrot extract.



## SUBLIME ELDERFLOWER

**INGREDIENTS:** sugar, water, acidifier: citric acid; elder flavoring.



## SUBLIME COLA

**INGREDIENTS:** sugar, water, acidifier: citric acid; colouring agent: caramel (E150a); aromi.



## SUBLIME BLUE RASPBERRY

**INGREDIENTS:** sugar, water, acidifier: citric acid; flavouring: raspberry; colouring agents: E133, E132.



## SUBLIME LIME

**INGREDIENTS:** sugar, water, acidifier: citric acid; flavourings: lime, lemon; safflower extract, colouring agent: E133.



## SUBLIME BASIL

**INGREDIENTS:** sugar, water, flavouring: basil; acidifier: citric acid; safflower extract, colouring agent: E133.



## SUBLIME PINEAPPLE

**INGREDIENTS:** Sugar, water, acidifier: citric acid; pineapple flavouring; safflower extract, colouring agent: E101.



## SUBLIME MINT

**INGREDIENTS:** sugar, water, mint flavoring, safflower extract, colouring agent: E133.



## SUBLIME STRAWBERRY

**INGREDIENTS:** sugar, water, acidifier: citric acid; flavouring: strawberry; colouring agents: black carrot extract, red beet, beta carotene.



## SUBLIME ROSE

**INGREDIENTS:** sugar, water, rose flavouring, acidifier: citric acid; colouring agent: black carrot extract.



## SUBLIME LYCHEE

**INGREDIENTS:** sugar, water, acidifier: citric acid; lychees flavouring.



## SUBLIME LIQUORICE

**INGREDIENTS:** sugar, water, acidifier: citric acid; coloring agent: caramel (E150a), licorice flavoring.



## SUBLIME CHERRY

**INGREDIENTS:** Sugar, water, acidifier: citric acid; sour cherry flavouring; colouring agents: black carrot extract, red beet, beta-carotene.



# SUBLIME<sup>1983</sup> *syrup*



## SUBLIME ORANGE

**INGREDIENTS:** sugar, water, acidifier: citric acid; flavouring: orange; colourings agent: beta carotene, black carrot extract.



## SUBLIME VIOLET

**INGREDIENTS:** sugar, water, acidifier: citric acid; violet flavoring, coloring agents: black carrot extract, E133.



## SUBLIME CUCUMBER

**INGREDIENTS:** sugar, water, acidifier: citric acid; cucumber flavouring.



## SUBLIME PASSION FRUIT

**INGREDIENTS:** sugar, water, acidifier: citric acid; flavouring: passion fruit; colouring agents: safflower extract, beta-carotene, black carrot extract.



## SUBLIME LEMON

**INGREDIENTS:** sugar, water, acidifier: citric acid; lemon flavouring, safflower extract.



## SUBLIME GOLDEN SUGAR

**INGREDIENTS:** sugar, water, acidifier: citric acid; colouring agents: E171, E172.



## SUBLIME GRAPE SUGAR

**INGREDIENTS:** crystal grape sugar 44%, water, sugar, acidifier: citric acid.



## SUBLIME MANGO

**INGREDIENTS:** sugar, water, acidifier: citric acid; mango flavoring, coloring agents: beta-carotene, black carrot extract.



## SUBLIME BLACK TEA

**INGREDIENTS:** sugar, water, acidifier: citric acid; black tea extract powder 1,3%, colouring agent: E150a; flavouring.



## SUBLIME GREEN TEA

**INGREDIENTS:** sugar, water, acidifier: citric acid; green tea extract 0,24%, green tea natural flavoring.



## SUBLIME GREEN APPLE

**INGREDIENTS:** sugar, water, acidifier: citric acid; apple flavoring, safflower extract, coloring agent: E133.



## SUBLIME WATERMELON

**INGREDIENTS:** sugar, water, acid: citric acid; flavorings, colors: black carrot extract, red beet, beta-carotene.



## SUBLIME BERRIES

**INGREDIENTS:** Sugar, water, acidifier: citric acid; berries flavouring; colouring agents: red beet, black carrot extract, E133.



## SUBLIME MELON

**INGREDIENTS:** sugar, water, acid: citric acid; melon flavoring, colors: beta-carotene, black carrot extract.



# SUBLIME<sup>1983</sup> syrup



**SUBLIME ALMOND**  
Products | Coffee Master | Sublime Almond  
**INGREDIENTS:** sugar, water, ALMOND  
flavoring



**SUBLIME PEACH AND APRICOT**  
**INGREDIENTS:** sugar, water, acidifier: citric  
acid; flavourings: peach, apricot; colouring  
agents: beta-carotene (E160a), black carrot  
extract (E163)



**SUBLIME DATE**  
**INGREDIENTS:** sugar, concentrated date  
juice 28%, water, acidifier: citric acid



**SUBLIME WHITE MINT**  
**INGREDIENTS:** sugar, water, flavorings,  
acidifier: citric acid



**SUBLIME BROWN SUGAR**  
**INGREDIENTS:** cane sugar, water, acidifier:  
citric acid.



**SUBLIME WHITE SUGAR**  
**INGREDIENTS:** sugar, water, acidifier: citric  
acid.



**SUBLIME CARAMEL**  
**INGREDIENTS:** sugar, water, caramel  
flavouring.



**SUBLIME COCONUT**  
**INGREDIENTS:** sugar, water, flavouring:  
coconut.



**SUBLIME PISTACHIO**  
**INGREDIENTS:** sugar, water, flavorings  
(contain EGGS), salt, acidifier: citric acid;  
coloring agents: E150a, E133; safflower  
extract.



**SUBLIME COOKIES**  
**INGREDIENTS:** sugar, water, biscuit flavoring



**SUBLIME BLU CURAÇÃO**  
**INGREDIENTS:** sugar, water, flavorings, acid:  
citric acid; color: E133.



**SUBLIME GINGER**  
**INGREDIENTS:** sugar, water, ginger extract  
0,4%, acid: citric acid; antioxidant: L-Ascorbic  
acid; flavoring.



**SUBLIME MANDARIN**  
**INGREDIENTS:**



**SUBLIME VANILLA**  
**INGREDIENTS:** sugar, water, flavourings:  
vanilla, vanilline.



Cono Roma, born in Rome in 1938, is famous for cones and waferscraft. Many years have passed and many milestones have been achieved because of Cono Roma's desire to produce only high quality products and passion for excellence and innovation.



CODE	DESCRIPTIONS
COR01049B	Coppa Rex Black (216 pcs/box) Dimension Ø51mm x 138 mm h
COR01049LB	Coppa Rex Light Blue (216 pcs/box) Dimension Ø51mm x 138 mm h
COR01049R	Coppa Rex Red (216 pcs/box) Dimension Ø51mm x 138 mm h
COR01049Y	Coppa Rex Yellow (216 pcs/box) Dimension Ø51mm x 138 mm h
COR1042	Coppa Rex Piccola (252 pcs/box) Dimension Ø51mm x 138 mm h
COR1040	Coppa Rex (216 pcs/box) Dimension: Ø56 mm x 155 mm h
COR1043	Coppa Rex Grande (125 pcs/box) Dimension: Ø67 x 170 mm h
COR01090	Coppa 60 (175 pcs/box) Dimension: Ø56 x 145h mm
COR02050	Coppa 50 (252 pcs/box) Dimension: Ø52 x 132h mm
COR02065G	Mini Cono Arrotolato (840 pcs/box) Dimension: Ø 25 x 60 mm h
COR02060P	Cono Micro (450 pcs) Dimension: Ø 25 x 70 mm h
COR02076	Wafer Cup 100 ml (84 pcs/box) Dimension: Ø66 x 66 mm h
COR02076B	Wafer Cup 100 ml (84 pcs/box) – BLACK Dimension: Ø66 x 66 mm h
COR02076P	Wafer Cup 100 ml (84 pcs/box) – PINK Dimension: Ø66 x 66 mm h



	Wafer Cup with chocolate
CORCAF01	(22 pcs/box) – BLACK/WHITE
	Dimension: Ø66 x 66 mm h
COR02072	Cono Cartoccio "Caligola" (265 pcs/box)
	Dimension: Ø50 mm x 130mm h
COR02077	Cono Cartoccio "Claudio" (340pcs/box)
	Dimension: Ø45 mm x 135 mm h
COR02078	Cono Cartoccio "Giulio Cesare" (165pcs/box)
	Dimension: Ø66 mm x 175 mm h
COR02091P	Biscotondo
	Ø60 mm
	1,000pcs/box
COR02110	Copa Stella (88 pcs/box)
	Dimension: Ø100 mm x 38 mm h
COR1102	Piccola Italia (400 grams/box)
	Cones for decorations
COR076981CS	Mix Cono 7Kg/Bucket
	Dosage: 1 kg of product + 0.9 liters water
COR76982	Mix per Crepes 7Kg/Bucket
	Dosage: 1 kg of product + 1.4 liters water
COR76983	Mix Waffles 7Kg/Bucket
	Dosage: 1 kg of product+ 0.8 liters water
COR76984	Mix Pancakes 7Kg/Bucket
	Dosage: 1 kg of product + 0.8 liters water







Since 1967 Bussy contributes to the enrichment of artisanal ice cream and pastry creations with a wide variety of quality products. In response to our customers' desires, our products have evolved during the years to offer a wide range of high quality of wafers and rolled wafers. Quality is our guarantee: born from the total respect for pastry traditions and rigorous selection of the ingredients, every Bussy product is guaranteed to meet our customers' most stringent quality requirements. We are pleased to present our newest product assortment in this page. The versatility of these products will enhance and distinguish your own ice cream and pastry creations.







*Linea Professionale*



## A passion that runs in the family

ICAM is an ambassador worldwide for Italian outstanding quality in the art of chocolate making.

Behind this role lie the company's specific manufacturing choices, an effective expression of the philosophy that has always guided the Agostoni family, at the helm of the business since it was founded in 1946.

Though it is certainly the essence of ICAM, passion is not the only element that makes the company what it is today: creativity, cutting-edge techniques and technologies and a close eye on market trends all contribute to the success reaped by the chocolate produced by the Lecco firm with consumers all over the world.

ICAM chocolate is the fruit of the undying passion handed down through the generations of the Agostoni family, virtuosos of a genuine Italian-crafted chocolate culture.

The control exercised over every link in the production chain, from the selection of the cocoa plantations in the land of origin right through to the customisation of the product, allows ICAM to offer an indisputable guarantee of quality, placing the accent on a transparent production process and complete traceability of the finished product as the best way to respond to the growing food safety demands on the part of consumers.



# CHOCOLATE DROPS/COIN



CHOCOLATE  
COUVERTURE

**DARK**  
REGINA COCOA

61%

CODE **80008311**

4Kg x 3



CHOCOLATE  
COUVERTURE

**MILK**  
REGINA COCOA

35%

CODE **80008348**

4Kg x 3



CHOCOLATE  
EDELWEISS

**WHITE**

CODE **80008372**

4Kg x 3



CHOCOLATE  
VANINI

**DARK**  
REGINA COCOA

72%

CODE **80008310**

4Kg x 3



CHOCOLATE  
VANINI COCOA

**MILK**  
REGINA COCOA

39%

CODE **80008341**

4Kg x 3



CHOCOLATE  
COUV. UGANDA COCOA

**DARK**  
REGINA COCOA

78%

CODE **80008311**

4Kg x 3



CHOCOLATE  
COUVERTURE

**DARK**  
MADAGASCAR

71%

CODE **80008348**

4Kg x 3



CHOC. COUV.  
LOS BEJUCOS COCOA

**WHITE**  
REGINA COCOA

46%

CODE **80006820**

4Kg x 3



CHOCOLATE  
COUV. VENEZUELA SUR

**DARK**  
REGINA COCOA

CODE **80006805**

4Kg x 3



CHOC. COUVERTURE  
LOS BEJUCOS

**DARK**  
REGINA COCOA

70%

CODE **80006803**

4Kg x 3



CHOC. COUV.  
PERU PACHIZA COCOA

**MILK**  
REGINA COCOA

39%

CODE **80006821**

4Kg x 3



CHOCOLATE  
VANINNI

**WHITE**  
REGINA COCOA

39%

CODE **80008273**

15kg/Bag



Our manufacturing plant is situated in Campobasso/Ripalimosani and spans across 15,000 square meters, 10,000 of which are covered. There are 8 production lines for packaging, allowing us to manufacture over 2,000 tons of coffee each year.

70% of the production is destined for the HO.RE.CA. sector, while the remaining 30% is ground and packed for retail or into pods and capsules.

We are proud to provide our customers with four generations of tradition and experience combined with the latest manufacturing equipment.



From its birth the coffee bean plays the leading role in our high quality control system, beginning with the selection of the green coffee beans and concluding with the selling of the product. For more than 50 years we have assured quality in every single phase of production.

Company procedures are monitored daily for research and study of new products as we reach towards our primary goal: the complete satisfaction of our clients.

This continual striving for excellence has rewarded us with the Certificate of High Quality ISO 9001.

The Camardo Company is a pioneer in coffee exportation abroad reaching markets in Australia, Canada and the United States.



CODE	PRODUCT	KG/PACKAGING
234-1	Espressissimo Blend Coffee Beans	1 BAG x 1 Kg (6 KG/BOX)
237	Espresso Crema Coffee Beans	1 BAG x 1 Kg (6 KG/BOX)
130	Miscela Bar Coffee Beans	1 BAG x 1 Kg (6 KG/BOX)
21	Decaffeinated Coffee Beans	1 BAG x 1 Kg (6 KG/BOX)
161	Carabico Coffee Beans	1 TIN x 3 Kg (6KG/BOX)
240	Espresso Crema Ground Coffee	1 Pack x 250 grams
56125	Hot chocolate Classic Taste	30 grams 25pcs/box



## PACKAGING SOLUTION

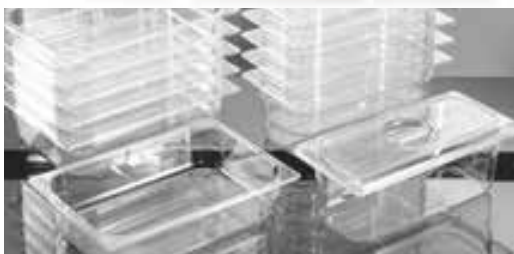
Personalize your packaging with Us





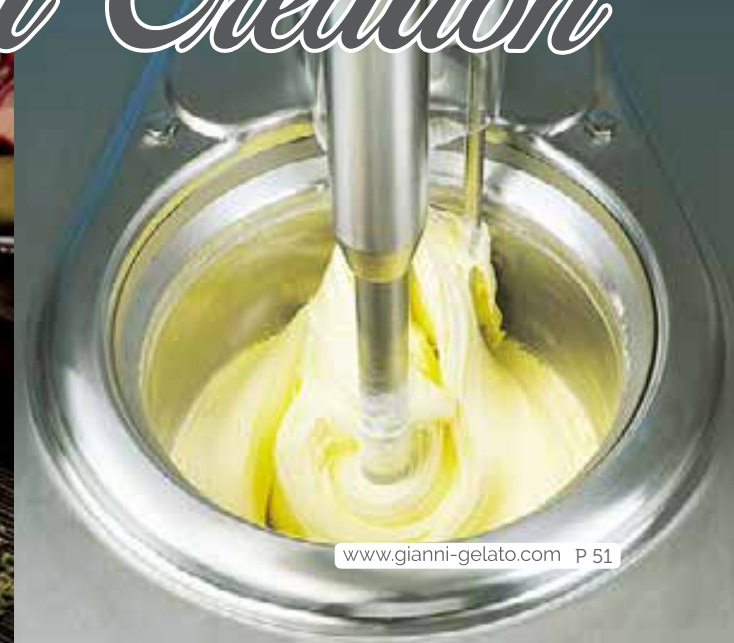
## PACKAGING SOLUTION

Personalize your packaging with Us





*Your Partner in Sweet Creation*







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Design | Training | Installation | Maintenance | Spare Parts  
Equipments | Ingredients

