

Решения для пиццерий

Описание

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
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Воронеж (473)204-51-73
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Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
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Набережные Челны (8552)20-53-41
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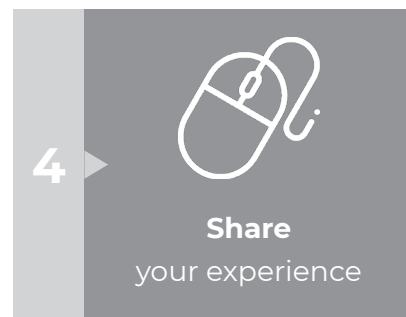
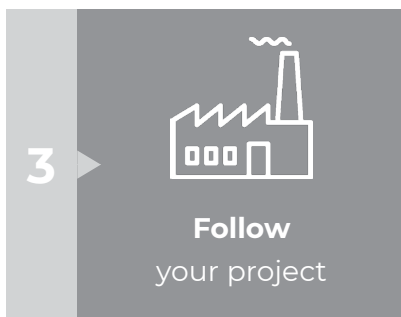
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Орел (4862)44-53-42
Оренбург (3532)37-68-04
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Псков (8112)59-10-37
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Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
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Улан-Удэ (3012)59-97-51
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Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
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SNACKING-PIZZA

The creation of a pizzeria, or a fast food space in your bakery, requires an adapted organization in order not to disperse during the strong time of the midday, or the evening.

YOUR PROJECT IN 4 STEPS



A snack/pizza corner worthy of all take-out restaurants

The idea of offering fast food as a complement to the bakery-pastry part of the business is becoming more and more popular. But offering a diversified range of products, while being practical to use, is not always easy. In this implementation, the snacking corner is just behind the store. Thanks to our trading offer, we can provide you with the best equipment on the market, in addition to Pavailler, CFI and Bertrand-Puma for your bakery and pastry section. Whether it is a dough machine, a panini grill, a plancha, a deep fryer, or equipment specialized in OEM pizzas, we can provide you, always having only one interlocutor, these equipments, while respecting the step forward, thanks to the expertise of our designer.

The equipment present in this implementation

1. Spiral mixers with fixed head SPI45



2. Continuous flow water chillers



3. Water meters

4. Self tilting spiral mixers

5. Divitrad

6. Intermediate proofers Eclipse

7. Oblique Moulders Euro 2000



8. Electric deck ovens Opale



9. Slow proofing



10. Retarder proofer chambers



11. Positive conservation chambers



12. Negative conservation chambers



13. Blast freezing cabinets



14. Retarder Proofer Cabinets for trolleys



15. Electric convection ovens Topaze



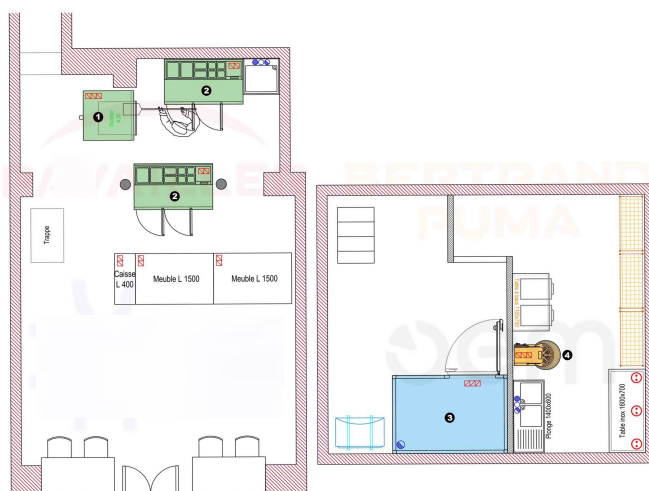
16. Refrigerated worktables

17. Dough sheeters

18. Planetary mixers EBM

A complete pizzeria

In a pizzeria, it is necessary to have equipment specialized in pizza, but also brands specialized in cold and dough processing. Always with Pavailler Solution as the only interlocutor, our designer positions the different equipments ergonomically. The laboratory for making pizza dough is far from the heat of the ovens and the store, so that it can be prepared in complete tranquillity. The pizza refrigerated worktable is next to the Domitor OEM oven, in order to put in the oven easily and quickly, avoiding any loss of time.



The equipment present in this implementation



1. Electric pizzeria oven
Domitor OEM



2. Refrigerated worktables
to garnish



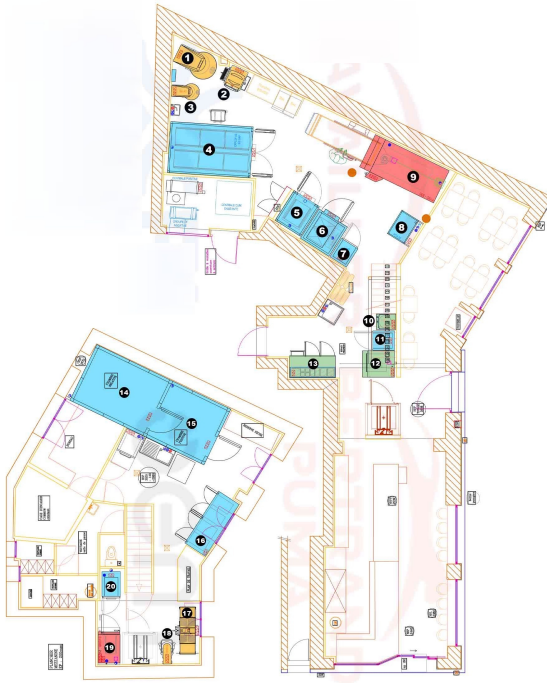
3. Positive conservation
chambers

4. Spiral mixers with fixed
head

Bakery-pastry-snacking

The pizza area is positioned directly next to the dining room so that the smell of your delicious pizzas is diffused throughout the room. In order to have an efficient forward motion, we have installed successively a pizza press to shape your pizzas, refrigerated worktables to garnish them and a compact Domitor oven to obtain a homogeneous and crispy baking. The OEM oven is placed just in front of the refrigerated worktables, to facilitate the loading of the pizzas. Finally, a positive conservation chambers allows to keep all your ingredients. This laboratory allows us to offer bread, pastries and pizza. The layout has been thought to be easy to use, and to be able to

supply the store without any problem.



The equipment present in this implementation



10. Hot presses OEM



11. Positive conservation
Cabinets



12. Electric pizzeria oven
Domitor



13. Refrigerated
worktables to garnish

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