



# Pizza base



HAND  
PEKAR  
MADE



320g





**CONSISTENT  
QUALITY**

**DIAMETER  
31-32 CM**



**HIGH-QUALITY  
ITALIAN  
00 FLOUR**

**HAND  
STRETCHED  
DOUGH**

**READY  
TO USE**

**QUICK  
AND EASY  
PREPARATION**

**HORECA  
READY**

**31-32 CM**

**MINIMUM  
ORDER IS  
1 BOX  
15 BASES**



**12M**



**-18°C**



**0 MIN**





**SHORTER PREPARATION TIME.  
DOUGH IS ALREADY PREPARED  
AND SHAPED!**

**PREMIUM PIZZA TASTE WITH  
REDUCED USE OF INGREDIENTS LIKE  
CHEESE AND SAUCE.**

**SIMPLER AND FASTER PREPARATION  
OF VARIOUS PIZZA TYPES.**

**REDUCED WASTE AND  
ALWAYS AVAILABLE STOCK.**

**STAFF COST SAVINGS.  
NO PIZZA CHEF NEEDED, SIMPLY  
ADD TOPPINGS AND BAKE.**





**SUITABLE FOR ALL  
TYPES OF PREPARATION.**

**PIZZA DECK / 5 MIN  
240°C TOP HEAT  
290°C BOTTOM HEAT**

**CONVECTION OVEN  
5 MIN, 250°C**

**WOOD-FIRED OVEN  
2 MIN, 350°C**

**-18°C / 365 DAYS**

**+4°C / 7 DAYS  
(AFTER DEFROSTING)**

**LOGISTICS:  
3 PCS PER FOIL  
15 PCS PER BOX (5×3/1)  
36 BOXES PER PALLET  
540 PCS PER PALLET**



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