



# PEKAR

## Pizza base



HAND  
PEKAR  
MADE

Clean  
PEKAR  
Label

FROZEN

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





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

HAND  
PEKAR  
MADE



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Every day from ❤ since 1989.

[WWW.PEKAR.HR/EN/](http://WWW.PEKAR.HR/EN/)

