

Aluminium & PET Food containers



CONTITAL[®]





Benvenuti IT
Welcome EN
Willkommen DE
Bienvenue FR



IT Contital s.r.l è un'azienda del Gruppo Laminazione Sottile. Siamo leader europei nella produzione e commercializzazione di contenitori monouso in alluminio e PET, rotoli in alluminio, pellicole avvolgenti e carta forno. Presenti in oltre 40 paesi al mondo offriamo un prodotto di alta qualità e soluzioni di packaging innovative per l'industria alimentare.

EN Contital s.r.l is part of the Laminazione Sottile Group. We are leading European based manufacturers of aluminium and PET trays, supplying over 40 countries worldwide with the highest quality products and innovative packaging solutions for the food industry.

DE Contital s.r.l gehört zur Laminazione Sottile Gruppe. Wir sind europäische führende Hersteller von Aluminium- und PET-Schalen und beliefern über 40 Länder weltweit mit Produkten höchster Qualität und innovativen Verpackungslösungen für die Nahrungsmittelindustrie.

FR Contital s.r.l est une entreprise du Groupe Laminazione Sottile. Nous sommes des leaders européens pour la production et la commercialisation de barquettes jetables en aluminium et PET, de rouleaux en papier d'aluminium, de films thermorétractables et de papier sulfurisé. Présents dans plus de 40 pays du monde, nous offrons un produit de haute qualité et des solutions d'emballages innovantes pour l'industrie alimentaire.

1923

LAMINAZIONE SOTTILE S.P.A.
Aluminium rolled products

1993

ITALCOAT S.R.L
surface treatment and
lacquering of aluminium coils

CONTITAL S.R.L
Aluminium & PET trays

I2R PACKAGING SOLUTIONS LTD
Semi-rigid aluminium containers

1991

2009

La nostra storia

Our story
Unsere Historie
Notre histoire

Circa 1970

2015

IPS INDUSTRIAL PACKAGING SOLUTION S.R.L.
Aluminium foil for flexible packaging

2018

PLLANA GMBH
Rolled products distribution

I2R KOREA COMPANY LTD
Semi-rigid aluminium
containers

2017

CONTITAL LM TURKEY
Aluminium trays

2019

Mercati & Applicazioni

Markets and professional uses
Märkte und professionelle Anwendungen
Marchés et utilisations professionnelles

Professional



IT La nostra linea Professional comprende un'ampia gamma di prodotti, offrendo una soluzione di confezionamento ideale per l'industria di trasformazione alimentare e per l'ingrosso specializzato. L'intera gamma dei nostri contenitori è stata progettata tenendo in considerazione la necessità dei nostri clienti e il rispetto per l'ambiente. Essi offrono una soluzione pratica ed economica per il confezionamento di una grande varietà di alimenti. Tutti i contenitori sono prodotti secondo i più elevati standard qualitativi e sono conformi ai regolamenti europei e FDA.

EN Our comprehensive range of Professional products provides the perfect packaging solution for industrial manufacturers of food and for wholesalers and distributors to the food service industry. Our comprehensive range of trays has been designed with consideration for our customers and the environment. They offer a convenient, cost effective method of packing a very wide variety of food types. All trays are produced to the highest standards and conform to European and FDA regulations.

DE Unser breites Sortiment aus die Professional Produktpalette liefert die perfekte Verpackungslösung für die Nahrungsmittelindustrie, für Großhändler und Verteiler an die Nahrungsmittel-Dienstleistungsbranche. Unser umfassendes Produktangebot wurde unter Berücksichtigung unserer Kundenwünsche und der Umwelt entworfen. Sie bieten eine praktische, kosteneffiziente Verpackungslösung für eine große Vielfalt an Nahrungsmittelarten. Alle Produkte werden nach den strengsten Normen hergestellt und entsprechen europäischen und DFA Vorschriften.

FR Notre propre ligne Professionnelle comprend une vaste gamme de produits, en offrant une solution idéale d'emballage pour l'industrie de transformation alimentaire, et pour la vente en gros spécialisée. Notre gamme complète de nos barquettes a été projetée en tenant en considération les vrais besoins de nos clients et le respect de l'environnement. Elles offrent une solution pratique et économique pour l'emballage d'une grande variété d'aliments. Toutes les barquettes ont été produites selon les standards les plus élevés et elles sont conformes aux réglementations européennes et de la FDA.

Professional range
Professional Angebotspalette
Ligne Professionnelle

Wrinklewall

Page 11

IT Contenitori in alluminio adatti per: prodotti da forno dolci e salati, take-away fast food, catering e ristoranti, cibi freschi surgelati pronti da cuocere.

EN Aluminium trays for: sweet and savoury ambient bakery, take-away fast food, gastronomie catering and restaurants, chilled and frozen convenience meals and desserts.

DE Aluminiumschalen für: süße und sonstige Bäckerei Produkte, die auch bei Raumtemperatur haltbar sind, Fertigenü zum Mitnehmen, Gastronomie, Catering und Restaurants, Tiefgekühlte und gefrorene Fertigenüs und Desserts.

FR Des barquettes en aluminium adaptées pour: des produits de boulangerie sucrés et salés à emporter pour la restauration rapide et pour le restaurants. Des aliments frais et surgelés prêts à cuire.



Folded

Page 40

IT Contenitori in alluminio antiaderenti ideali per: plum cake, prodotti da forno dolci e salati e paté monodose. Adatti per l'utilizzo casalingo, catering e ristoranti, panifici e pasticcerie.

EN Aluminium non-stick trays ideal for: plum cake, sweet and savoury ambient bakery and single-dose paté. Suitable for domestic use, catering and restaurants, bakeries and pastry shops.

DE Antihaftend Aluminium Backformen für: Süße und salzige Gebäcke und Leberkäse. Geeignet für die Gastronomie, Bäckerei, Konditorei und Metzgerei sowie für haushaltsbedarf.

FR Barquettes en aluminium anti-adhésives parfaites pour: Plum-cake, produits de boulangerie sucrés et salés, pâté à dose unique. Idéales pour usage domestique, restauration, boulangeries et pâtisseries.



Semi Smoothwall

Page 42

IT Contenitori circolari in alluminio extra rigidi riutilizzabili adatti per: torte rustiche e salate, quiches, pizze, dolci e torte classiche e prodotti di pasticceria per uso domestico e professionale.

EN Reusable extra rigid round trays in aluminium for savoury bakery pies and quiches, individual or family cakes, sweet deserts, boulangerie and patisserie style products for the catering and bakery industry.

DE Viederverwendbare aluminium Backformen zusätzlich verstärkt, geeignet für verschiedensten Backbedarf, torten alle Art, Quiches und Pizza für haushaltsbedarf sowie für Profi.

FR Des récipients circulaires en aluminium extra-rigides réutilisables adaptés pour la préparation de Tourtes rustiques et salées, quiches, pizzas, gâteaux, tourtes classiques et produits de pâtisserie pour un usage domestique et professionnel.



Smoothwall

Page 50

IT Contenitori premium in alluminio termosaldabili per carni, pesce, pollame, pasta, verdure fresche e surgelate pronti da cuocere, carni marinate, pollo, anatra e tacchino interi per arrostiti.

EN Premium heat sealable aluminium trays for chilled and frozen ready to cook meat, fish, pasta, poultry and vegetables, marinated meat joints, whole chickens, duck and turkey for roasting.

DE Hochwertige, heißsiegelbare Aluminiumschalen für Tiefgekühltes und gefrorenes küchenfertiges Fleisch und Geflügel, Fisch, Pasta und Gemüse, mariniertes Bratenfleisch, Hähnchen, Ente und Truthahn zum Braten.

FR Des barquettes premium en aluminium thermosoudables pour viande, poisson, pâtes, volaille et légumes frais et surgelés prêts à cuire, Viandes marinées, poulet, canard et dindon entiers à rôtir.



Linea Professional

Professional range
Professional Angebotspalette
Ligne Professionnelle

Alluminio laccato / Lacquered aluminium

Page 65

IT Per migliorare l'estetica del prodotto e per contenere cibi con una shelf life prolungata e ad alto contenuto di sale o acidi nonché prodotti a marchi.

EN To improve aesthetic appearance and contain long shelf life food and sustenances with high salt or acid content as well as company branded products.

DE Für ein attraktiveres Design die Erhaltung von Lebensmittel mit langer Haltbarkeit und hohem Salz- oder Säuregehalt sowie Produkte mit eigene Firmenlogo.

FR Pour améliorer l'esthétique du produit et pour la conservation des aliments avec une durèe de conservation prolongée, aliments à forte teneur en sel ou en acide et produits de marque.



Linee Aeree / Airline

Page 74

IT Contenitori e coperchi in alluminio per il catering delle linee aeree.

EN Aluminium trays and lids for the airline industry.

DE Aluminiumschalen und Deckel für airline-catering.

FR Des barquettes et des couvercles en aluminium pour la restauration des compagnies aériennes.



Coperchi / Lids

Page 77

IT Una gamma completa di diversi sistemi di chiusure per tutti i tipi di vaschette in alluminio.

EN A full range of lidding options for all aluminium trays.

DE Ein umfassendes Angebot von Deckel- und Deckelfolien für alle Aluminiumschalen.

FR Une gamme complète avec différents systèmes de fermetures pour toutes les différentes formes de barquettes en aluminium.



PET

Page 86

IT Contenitori in plastica trasparente per il confezionamento di un'ampia varietà di alimenti: verdure fresche, insalate e frutta, carni e insaccati, banchi gastronomia, piatti pronti per take-away.

EN High clarity plastic trays for a wide variety of food types: fresh vegetables, salad and fruit, cold meats and ham, deli counter, prepared pasta to take-away.

DE Glasklare Plastikschalen für eine große Vielfalt an Nahrungsmittelarten: frisches Gemüse, Salat und Obst, Fleisch- und Wurstaufschnitte sowie Schinken, Delikatessentheke, vorbereitete Pasta zum Mitnehmen.

FR Des barquettes transparentes en plastique pour l'emballage d'une très grande variété d'aliments: légumes frais, salades et fruits. Viandes et les charcuteries. Comptoirs pour la gastronomie. Plats prêts à emporter.



Casse termiche / Insulated boxes

Page 92

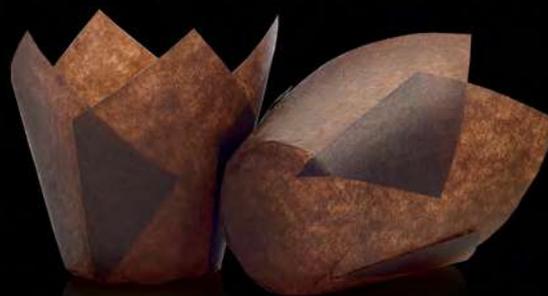
- IT** Casse termiche per il trasporto dei cibi.
- EN** Insulated boxes for keeping food hot or cold.
- DE** Isolierte Transportboxen, für warme und Kalte Speisen.
- FR** Caisses thermiques pour le transport des aliments.



Baking

Page 99

- IT** Pirottini a tulipano, carta antigrasso.
- EN** Tulip wraps, Greaseproof sheets.
- DE** Tulpen-Muffinförmchen, Fettpapier.
- FR** Emballages en forme de Tulipe, Papier anti-graisse.



Rotoli / Rolls

Page 94

- IT** Rotoli in alluminio, carta forno, pellicole avvolgenti e devolgitori.
- EN** Rolls in aluminium, paper and plastic food wrap and cutters for all applications.
- DE** Aluminium-, Papier- und Frischaltfolie rollen und Spendergeräte.
- FR** Rouleaux en aluminium, papier sulfurisé, films thermorétractables et boîtes distributrices.



Linea Professional – Caratteristiche

Professional features

Professional Eigenschaften

Ligne des Caractéristiques Professionnelles



- IT Bordo a G
- EN G rim style – standard
- DE G-Rand-Modell – Standard
- FR Bord à forme de G standard



- IT Superficie saldabile
- EN Smoothwall seal area
- DE Smoothwall Siegelrand
- FR Superficie soudable



- IT Bordo a L
- EN L rim style – standard
- DE L-Rand-Modell – Standard
- FR Bord à forme de L standard



- IT Prese d'aria – linee aeree
- EN Hot air vents – airline
- DE Heißluftabzüge – Airline Verpackungen
- FR Prises d'air pour les lignes aériennes



- IT Perforato
- EN Lanced holes
- DE Perforierte Löcher
- FR Perforations partielles



- IT Coperchio con bordino anti taglio
- EN Hand safe rolled lid
- DE Handschutz Deckel
- FR Couverture avec bordure anti-coupante



- IT Fori tranciati
- EN Clean cut holes
- DE Gestanzte Löcher
- FR Perforations découpées



- IT Fondo ondulato
- EN Ridged base (trivet)
- DE Geriffelte Einlage
- FR Fond ondulé



- IT Pareti scanalate
- EN Fluted side wall
- DE Gerillte Seitenwand
- FR Parois rainurées



- IT Piegato rettangolare
- EN Rectangular folded
- DE Rechteck gefaltet
- FR Rectangulaire plié



- IT Griglia
- EN BBQ
- DE Grill
- FR Grille



- IT Coperchio in PET a cerniera
- EN Hinged PET lid
- DE Anhängender PET-Deckel
- FR Couverture en PET à clapet



- IT Bugnato
- EN Bossage
- DE Bossenwerk
- FR Bossage



- IT Microforato
- EN Microperforated
- DE Mikroperforiert
- FR Microperforé

Wrinklewall
Food containers



Rettangolari e quadrati

Rectangular and square
Rechteckig und quadratisch
Rectangulaire et carré



R36G

	94 x 65
	85 x 56
	77 x 48
	32
	120cm ³



R999G

	110 x 110
	100 x 100
	80 x 80
	40
	310cm ³



R959G

	102 x 102
	93 x 93
	77 x 77
	33
	210cm ³



R900G

	110 x 110
	100 x 100
	82 x 82
	40
	325cm ³



R112G

	105 x 87
	91 x 73
	74 x 56
	22
	112cm ³



R909G

	110 x 110
	93 x 93
	77 x 77
	37
	225cm ³



R19G

	108 x 108
	98 x 98
	70 x 70
	42
	335cm ³



R9G

	125 x 100
	114 x 89
	94 x 69
	34
	280cm ³



R5G

	125 x 102
	109 x 86
	87 x 64
	36
	250cm ³



R18G

	152 x 129
	132 x 109
	100 x 77
	52
	550cm ³



R250G

	129 x 86
	115 x 72
	98 x 55
	38
	250cm ³



RG1G

	157 x 127
	151 x 121
	139 x 109
	39
	650cm ³



R350G

	139 x 97
	125 x 83
	108 x 66
	46
	365cm ³



R3G

1 3 5

	159 x 109
	144 x 94
	132 x 82
	26
	310cm ³



R37G

	149 x 115
	130 x 96
	120 x 85
	28
	290cm ³



R26G

1 3 5

	159 x 109
	144 x 94
	126 x 76
	48
	550cm ³



R540G

5

	149 x 122
	135 x 108
	118 x 91
	45
	540cm ³



R4G

1 3 5

	160 x 110
	144 x 94
	127 x 77
	37
	430cm ³



R10G

2

	150 x 125
	134 x 109
	107 x 82
	44
	490cm ³



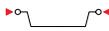
R25G

1 3 5

	160 x 160
	140 x 140
	118 x 118
	33
	550cm ³



R54G

-  162 x 132
-  147 x 117
-  132 x 102
-  30
-  480cm³



R48G

-  185 x 122
-  174 x 112
-  164 x 100
-  28
-  535cm³



R52G

-  162 x 132
-  151 x 120
-  138 x 108
-  40
-  650cm³

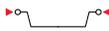
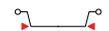


R185G

-  185 x 185
-  180 x 180
-  148 x 148
-  34
-  700cm³



R53G

-  162 x 132
-  147 x 117
-  134 x 102
-  42
-  670cm³



RGN16T

-  187 x 134
-  176 x 123
-  165 x 112
-  36
-  680cm³



1

RGN11T

-  177 x 165
-  167 x 155
-  155 x 143
-  36
-  850cm³



R844G

-  187 x 137
-  173 x 123
-  143 x 93
-  55
-  900cm³



1

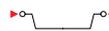
R38G

-  181 x 181
-  152 x 152
-  116 x 116
-  31
-  560cm³



5

R35G

-  188 x 133
-  173 x 118
-  161 x 104
-  30
-  590cm³



5

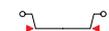
R39G

-  181 x 181
-  152 x 152
-  116 x 116
-  41
-  720cm³



5

R77G

-  188 x 133
-  173 x 118
-  155 x 100
-  35
-  660cm³



5

R107G

	190 x 126
	178 x 114
	167 x 106
	26
	460cm ³



R45G

	200 x 138
	185 x 120
	160 x 95
	49
	910cm ³



R705G

	190 x 149
	180 x 139
	163 x 124
	18
	330cm ³

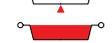


R42G

	207 x 86
	203 x 72
	174 x 54
	52
	575cm ³



R6G

	195 x 125
	179 x 109
	167 x 98
	24
	440cm ³



R1G

2

	210 x 140
	195 x 125
	175 x 105
	38
	800cm ³



R218G

	199 x 167
	186 x 154
	174 x 142
	31
	800cm ³



R12G

2

	210 x 141
	194 x 125
	177 x 108
	28
	610cm ³



R85G

	200 x 138
	182 x 118
	157 x 94
	47
	800cm ³



R62G

	216 x 122
	202 x 108
	170 x 76
	60
	1000cm ³

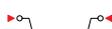


R960G

	200 x 200
	185 x 185
	175 x 175
	30
	960cm ³



R13G

	220 x 125
	205 x 110
	180 x 87
	46
	860cm ³



R784G

1 2 3 5

-  226 x 176
-  213 x 163
-  197 x 147
-  41
-  1320cm³



R49G

-  228 x 228
-  211 x 211
-  189 x 189
-  49
-  2000cm³



R83G

1 2 3

-  226 x 176
-  213 x 163
-  193 x 143
-  50
-  1570cm³



R59G

-  236 x 102
-  222 x 88
-  200 x 67
-  58
-  1000cm³



R89G

-  226 x 205
-  213 x 192
-  193 x 172
-  47
-  1650cm³



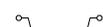
R15G

-  238 x 101
-  225 x 88
-  206 x 72
-  50
-  865cm³



R879G

1 2 3 5

-  227 x 177
-  208 x 159
-  197 x 147
-  30
-  930cm³



R30G

-  240 x 179
-  224 x 163
-  206 x 145
-  42
-  1360cm³



R11G

1 2 3 5

-  227 x 177
-  212 x 162
-  197 x 147
-  36
-  1190cm³



R46G

-  242 x 143
-  224 x 125
-  210 x 110
-  32
-  860cm³



R792G

1 2 3 5

-  227 x 177
-  213 x 164
-  194 x 144
-  38
-  1150cm³



R1200G

5

-  243 x 149
-  228 x 134
-  212 x 118
-  46
-  1200cm³



R2200G

	243 x 230
	229 x 216
	211 x 197
	52
	2200cm ³



R90G

2

	259 x 132
	250 x 123
	242 x 114
	19
	460cm ³



R94G

	248 x 123
	239 x 114
	231 x 105
	19
	500cm ³



R1150G

	265 x 159
	247 x 141
	227 x 121
	40
	1150cm ³



R47G

	248 x 147
	226 x 125
	205 x 105
	46
	1130cm ³



R72G

	267 x 187
	255 x 175
	244 x 164
	24
	1100cm ³



R700G

	255 x 85
	241 x 72
	225 x 56
	50
	690cm ³



R704G

	270 x 118
	260 x 109
	250 x 195
	27
	580cm ³



R96G

1

	258 x 115
	249 x 106
	238 x 95
	28
	650cm ³



R17G

	270 x 210
	250 x 190
	232 x 174
	48
	2130cm ³



R97G

1

	258 x 116
	250 x 108
	238 x 95
	28
	670cm ³



R212G

	294 x 107
	282 x 94
	272 x 82
	25
	510cm ³



R93G**2**

	296 x 197
	287 x 187
	280 x 180
	15
	800cm ³

**R2G/B****2 5**

	315 x 214
	292 x 191
	278 x 177
	43
	2320cm ³

**R712G**

	298 x 105
	280 x 90
	270 x 80
	23
	540cm ³

**R91G****2**

	316 x 136
	303 x 125
	294 x 114
	21
	700cm ³

**R640G**

	303 x 122
	290 x 109
	279 x 98
	25
	640cm ³

**R22G****5**

	319 x 171
	298 x 151
	279 x 131
	43
	1820cm ³

**R88G**

	310 x 103
	292 x 85
	268 x 70
	50
	1070cm ³

**R32G****1 2 5**

	322 x 262
	298 x 238
	277 x 218
	40
	2625cm ³

**R92G**

	310 x 112
	300 x 100
	283 x 85
	23
	570cm ³

**R41G****1 5**

	322 x 262
	298 x 238
	277 x 217
	43
	2690cm ³

**R2G****2 5**

	314 x 213
	292 x 191
	277 x 176
	43
	2450cm ³

**R33G****1 2 5**

	322 x 262
	298 x 238
	274 x 214
	47
	3100cm ³



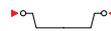
R40G

1 2 5

	322 x 262
	298 x 236
	262 x 200
	60
	3600cm ³



R99G

	395 x 325
	368 x 298
	345 x 275
	45
	4600cm ³



R31G

1 2 5

	322 x 262
	298 x 238
	273 x 213
	50
	3260cm ³



R98G

	398 x 338
	368 x 308
	345 x 285
	50
	4750cm ³



R1635G

	323 x 201
	307 x 185
	298 x 176
	30
	1635cm ³



R1370G

1

	444 x 160
	430 x 146
	418 x 130
	25
	1370cm ³



R520G

	324 x 263
	299 x 238
	242 x 182
	104
	5200cm ³



R535G

1

	525 x 325
	497 x 295
	473 x 271
	39
	5350cm ³



R34G

5

	372 x 220
	362 x 211
	347 x 194
	44
	3100cm ³



R885G

1

	527 x 325
	497 x 295
	455 x 253
	67
	8850cm ³



R1651G

	373 x 148
	360 x 135
	351 x 126
	35
	1650cm ³



R11450G

1

	525 x 325
	495 x 295
	446 x 246
	80
	11450cm ³



Rettangolari e quadrati a scompartimento

Rectangular and square compartment
 Rechteckige und quadratische Menuschalen
 Rectangulaires ou carrés à compartiment



R879G

1 2 3 5

- 227 x 177
- 208 x 159
- 197 x 147
- 30
- 930cm³



R880G

1 2 3 5

- 227 x 177
- 209 x 161
- 197 x 147
- 30
- 350/480cm³



R792G

1 2 3 5

- 227 x 177
- 213 x 164
- 194 x 144
- 38
- 1150cm³



R23G

1 2 3 5

- 227 x 177
- 213 x 163
- 197 x 147
- 30
- 400/450cm³



R901G

1 3 5

- 227 x 177
- 213 x 163
- 197 x 147
- 30
- 800cm³



R808G

1 2 3 5

- 227 x 177
- 213 x 163
- 192 x 142
- 39
- 400/550cm³



R902G

1 3 5

	227 x 177
	213 x 163
	197 x 147
	30
	270/430cm ³



R24G

1 2 3 5

	227 x 177
	213 x 163
	197 x 147
	30
	180/350/280cm ³



R7G

1 3

	230 x 159
	211 x 140
	191 x 120
	33
	250/510cm ³



R819G

1 2 3 5

	227 x 177
	212 x 162
	191 x 141
	39
	280/200/480cm ³



R881G

1 2 3 5

	227 x 177
	212 x 161
	197 x 147
	30
	220/160/380cm ³



R882G

	250 x 190
	235 x 175
	211 x 151
	29
	400/190/190cm ³



IT Una soluzione perfetta per dividere i pasti in porzioni. Regolarmente usati da catering, mense e fast food.

EN A perfect solution for portion controlled meals. Regularly used by institutional caterers, canteens and fast food outlets.

DE Eine perfekte Lösung für portionierte Menüs. Regelmäßig von Großkuchen, Kantinen und Schnellimbissen benutzt.

FR Une solution parfaite pour les repas en portions. Utilisée régulièrement par des spécialistes de la restauration collective, cantines et restauration rapide.



Rettangolari e quadrati

Rectangular and square
Rechteckig und quadratisch
Rectangulaires et carrés



R250L

4

	125 x 97
	112 x 86
	92 x 66
	34
	250cm ³



R28L

3 4 4A

	145 x 120
	128 x 104
	105 x 80
	40
	470cm ³



R9L

4 4A

	127 x 100
	114 x 87
	94 x 67
	33
	250cm ³



R27L

3 4 4A

	148 x 123
	130 x 105
	117 x 92
	25
	320cm ³



R23L

4

	144 x 119
	132 x 107
	116 x 91
	44
	530cm ³



R33L

3 4

	148 x 123
	130 x 105
	112 x 87
	40
	470cm ³



R21L

3 4

	145 x 118
	129 x 104
	109 x 84
	46
	500cm ³



R20L

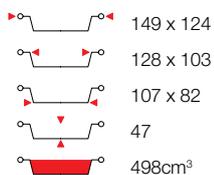
3 4

	148 x 123
	130 x 105
	125 x 100
	50
	610cm ³



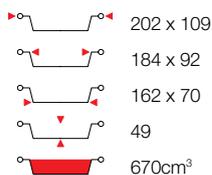
R498L

4



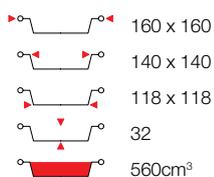
R13L

4 4A



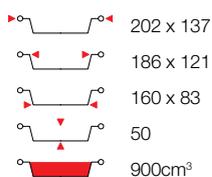
R25L

4 4A



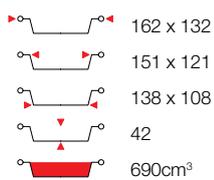
R747L

4 4A



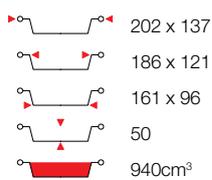
R53L

4



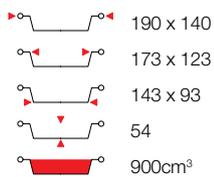
R45L

4 4A



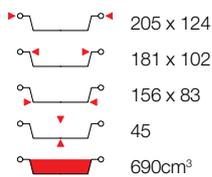
R844L

4



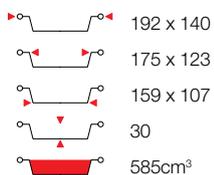
R43L

4 4A



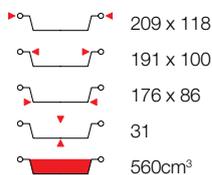
R8L

4



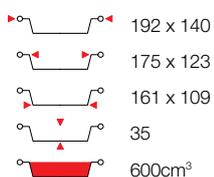
R35L

4 4A



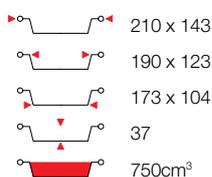
R108L

4



R711L

4A





R850L

4

-  211 x 147
-  196 x 132
-  172 x 107
-  41
-  850cm³



R87L

4 4A

-  219 x 127
-  203 x 111
-  187 x 95
-  33
-  650cm³



R1L

4

-  214 x 149
-  194 x 129
-  172 x 107
-  43
-  928cm³



R84L

4

-  219 x 158
-  202 x 140
-  177 x 114
-  38
-  900cm³



R757L

4A

-  214 x 149
-  196 x 124
-  175 x 110
-  39
-  845cm³



R1000L

4

-  220 x 157
-  200 x 137
-  178 x 114
-  40
-  1000cm³



R14L

4 4A

-  218 x 113
-  202 x 97
-  184 x 79
-  54
-  940cm³



R82L

4

-  221 x 133
-  204 x 116
-  187 x 95
-  38
-  750cm³



R15L

4 4A

-  218 x 113
-  203 x 98
-  183 x 78
-  61
-  1000cm³



R65L

4 4A

-  224 x 132
-  204 x 113
-  188 x 96
-  34
-  650cm³



R707L

4A

-  218 x 155
-  202 x 139
-  180 x 117
-  38
-  930cm³



R22L

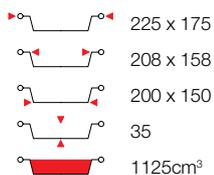
4

-  225 x 160
-  210 x 145
-  180 x 115
-  43
-  1050cm³



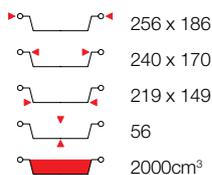
R29L

4 4A



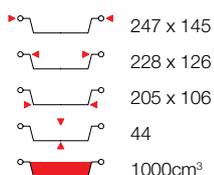
R68L

4



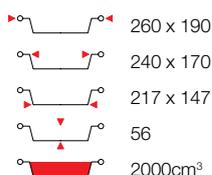
R66L

4



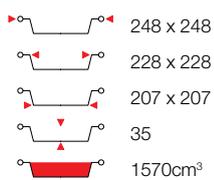
R64L

4 4A

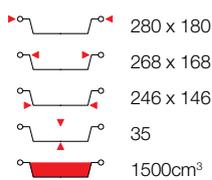


R103L

4

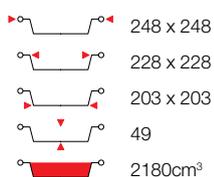


R1500L



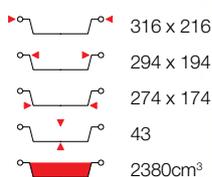
R105L

4



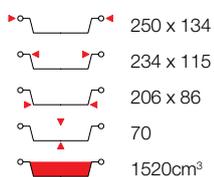
R702L

4A



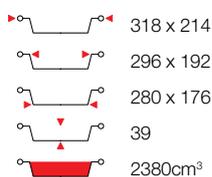
R16L

4 4A



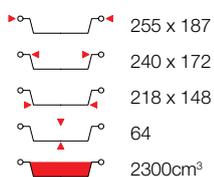
R2L

4



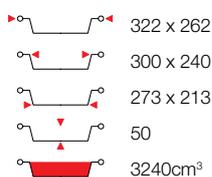
R63L

4



R31L

3 4 4A



Rettangolari e quadrati a scompartimento

Rectangular and square compartment
 Rechteckige und quadratische Menuschalen
 Rectangulaires et carrés à compartiment



R106L

4

-  203 x 133
-  187 x 117
-  171 x 102
-  30
-  280/250cm³



R24L

4 4A

-  227 x 177
-  212 x 163
-  195 x 145
-  30
-  180/350/280cm³



R80L

4 4A

-  227 x 177
-  209 x 161
-  197 x 147
-  30
-  350/480cm³



R808L

4 4A

-  227 x 177
-  213 x 163
-  192 x 142
-  38
-  400/550cm³



R81L

4 4A

-  227 x 177
-  212 x 161
-  197 x 147
-  30
-  220/160/380cm³



R83L

4

-  233 x 181
-  217 x 165
-  201 x 149
-  29
-  200/200/470cm³



Circolari

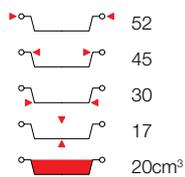
Circular
Rund
Rond

C

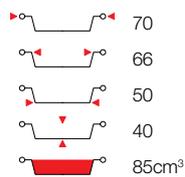
Gr°



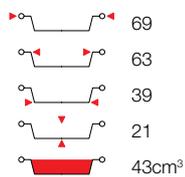
C18G



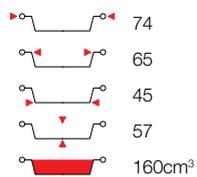
C63G



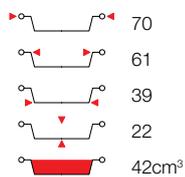
C43G



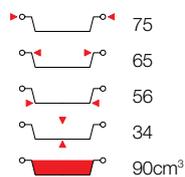
C20G



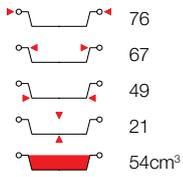
C42G



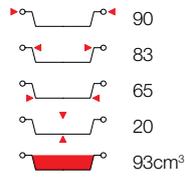
C90G



C5030G

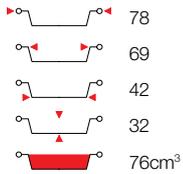


C9G

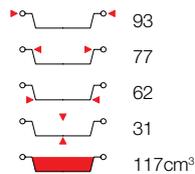


C74G

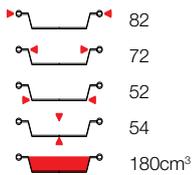
1



C115GF

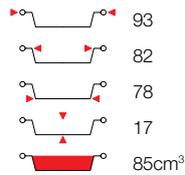


C180G



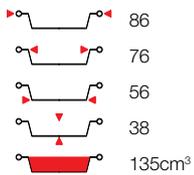
C92G

1

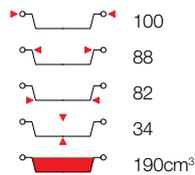


C1G

2

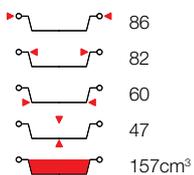


C501G

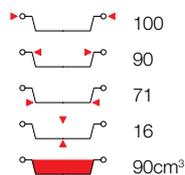


C157G

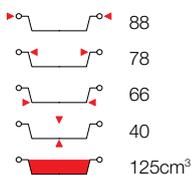
2



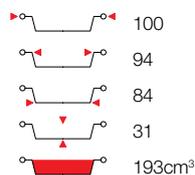
C19G



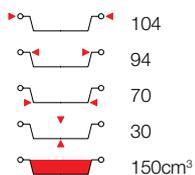
C125G



C201G

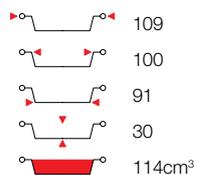


C5040G

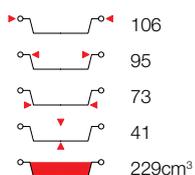


C114G/C

1

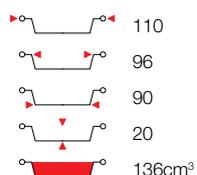


C229G



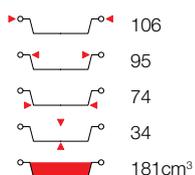
C137G

1

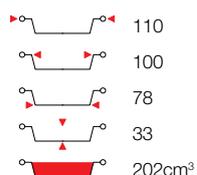


C181G

1

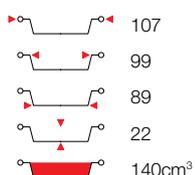


C202G

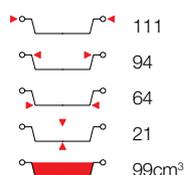


C107G/C

1 2

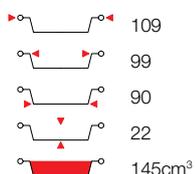


C99G

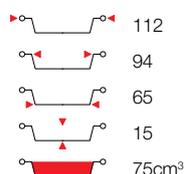


C109G

1

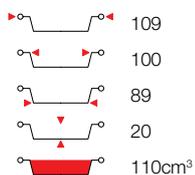


C5053G

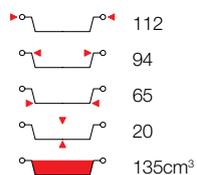


C110G/C

1



C5055G





C165G

- 112
- 95
- 67
- 32
- 165cm³



C134G/C

1

- 135
- 118
- 106
- 27
- 250cm³



C260G

1

- 112
- 98
- 86
- 39
- 260cm³



C135G

1

- 135
- 118
- 106
- 27
- 260cm³



C410G

- 120
- 105
- 85
- 59
- 410cm³



C383G

- 137
- 125
- 96
- 40
- 368cm³



C152G

1

- 124
- 103
- 76
- 23
- 152cm³



C138G/C

1

- 138
- 124
- 113
- 20
- 220cm³



C203G

1

- 124
- 103
- 83
- 30
- 203cm³



C25G

- 138
- 124
- 113
- 20
- 245cm³



C169G/C

1

- 128
- 117
- 95
- 21
- 169cm³



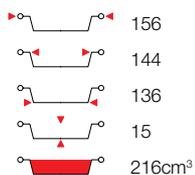
C154G/C

1

- 154
- 145
- 128
- 26
- 350cm³

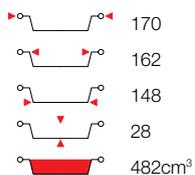


C600G



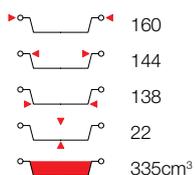
C500G/C

1

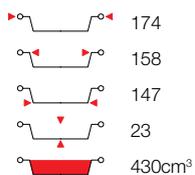


C160G/C

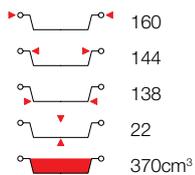
1 2



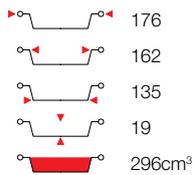
C23G



C521G

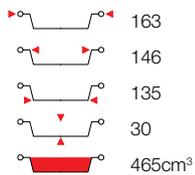


C296G

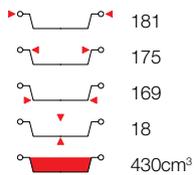


C465G

1

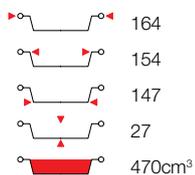


C29G

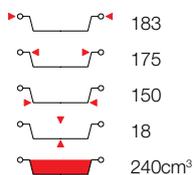


C164G

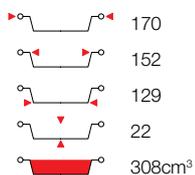
2



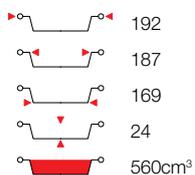
C513G



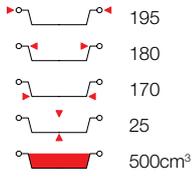
C308G



C192G/C

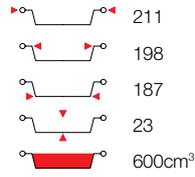


C13G

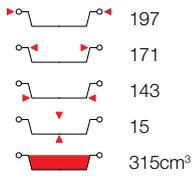


C210G/C

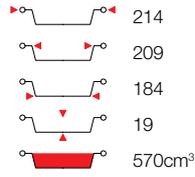
1 2



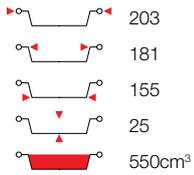
C101G



C214G

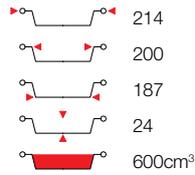


C512G



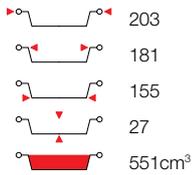
C215G/C

1 2

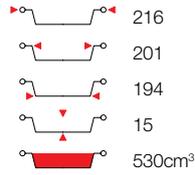


C551G

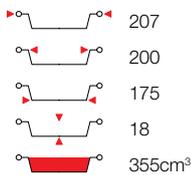
1



C5G

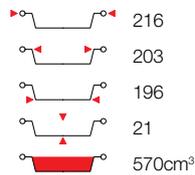


C514G

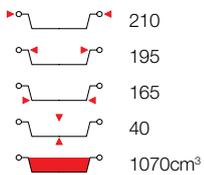


C550G/C

1

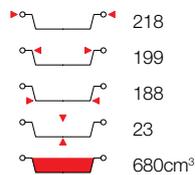


C7G

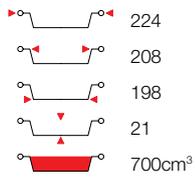


C100G

1

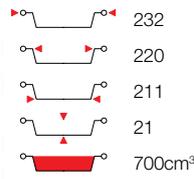


C22G



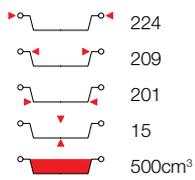
C233G/C

1 2

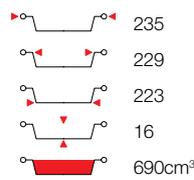


C601G

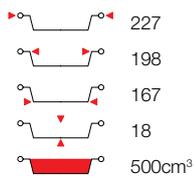
1



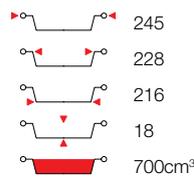
C8G



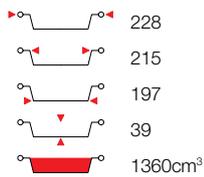
C102G



C21G

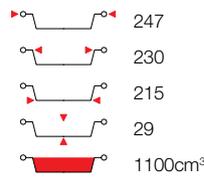


C3G



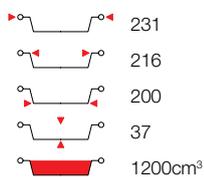
C250G/C

2

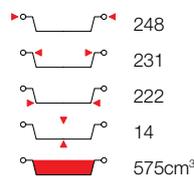


C231-37G

1

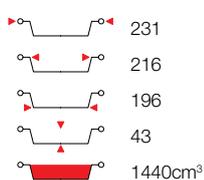


C248G



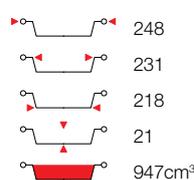
C231-43G

1



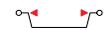
C247G/C

1 2



C247G

1 2

-  248
-  231
-  218
-  21
-  947cm³



C30G

-  251
-  245
-  235
-  15
-  1020cm³



C249G

2

-  248
-  231
-  217
-  24
-  955cm³



C258G

2

-  258
-  244
-  233
-  22
-  1000cm³



C12G

-  248
-  230
-  223
-  23
-  980cm³



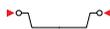
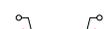
C259G

-  258
-  244
-  233
-  22
-  900cm³



C2G

2

-  250
-  228
-  215
-  15
-  670cm³



C452G

2

-  261
-  245
-  235
-  10
-  452cm³



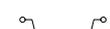
C515G

-  250
-  230
-  202
-  22
-  830cm³



C31G

1

-  270
-  266
-  245
-  13
-  750cm³



C11G

-  250
-  231
-  222
-  15
-  700cm³



C32G

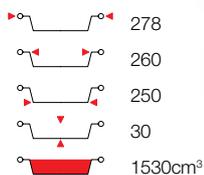
1

-  277
-  260
-  249
-  23
-  1240cm³

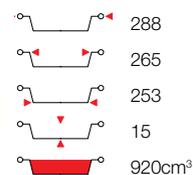


C1530G

1



C4G

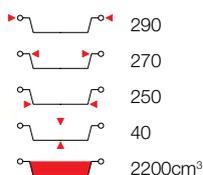


C270G

1 2

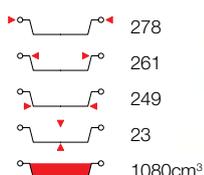


C10G

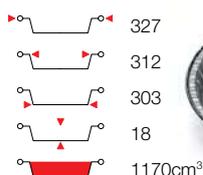


C270G/C

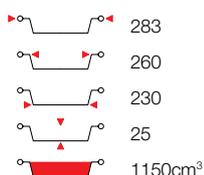
1 2



C327G

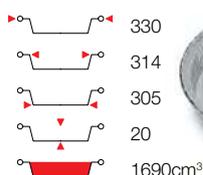


C517G

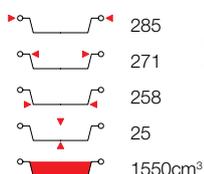


C14G

1

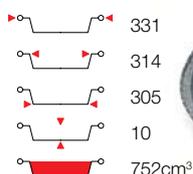


C45G/C



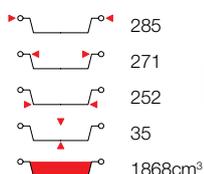
C752G

1 2



C285G

1





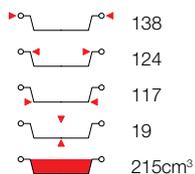
Circolari

Circular
Rund
Rond



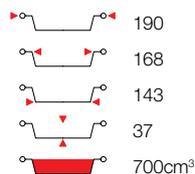
C502L

4A



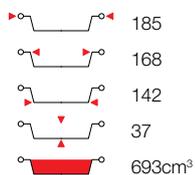
C524L

4 4A



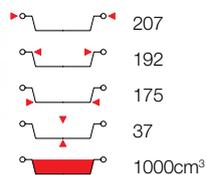
C804L

2 4 4A



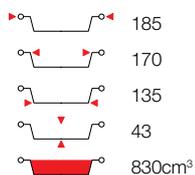
C805L

4



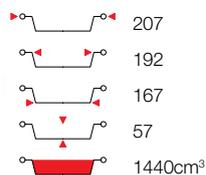
C801L

2 4 4A



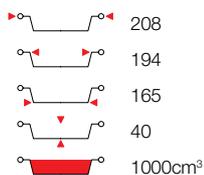
C802L

4



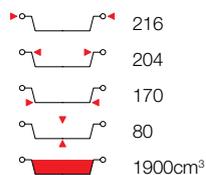
C807L

2 4



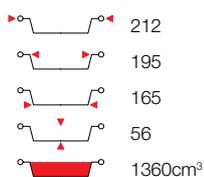
C806L

4



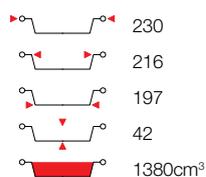
C532L

4A



C803L

2 4 4A



Discover our
Semi Smoothwall
containers

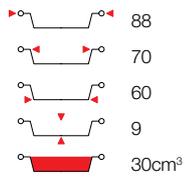
Per maggiori informazioni visita il sito
www.contital.com

Formati Speciali e Vassoi

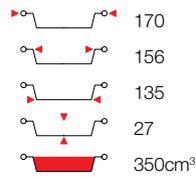
Speciality containers and platters
 Spezialbehälter und Servierplatten
 Formats Spéciaux et plateaux



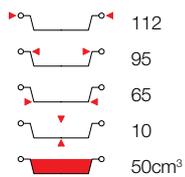
P1G



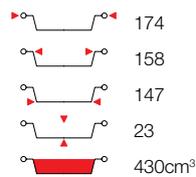
C170G/E



P2G

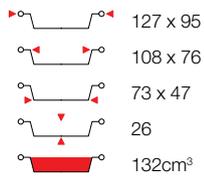


C23G/E

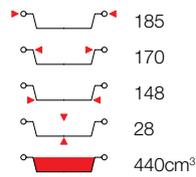


O132G

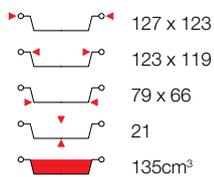
5



C185G/E

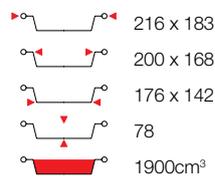


E3G

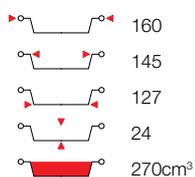


E1L

4

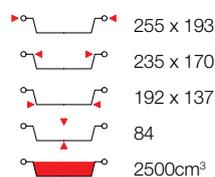


C161G/E



E2L

4



E3L

4A

	260 x 190
	240 x 169
	195 x 123
	93
	2500cm ³



V350G

	351 x 243
	327 x 225
	257 x 155
	21
	805cm ³



E1G

4

	273 x 225
	260 x 212
	185 x 140
	76
	2750cm ³



V430G

	430 x 286
	401 x 261
	325 x 185
	25
	1800cm ³



GR1G

1

	282 x 220
	263 x 211
	257 x 195
	12
	440cm ³



V550G

	550 x 360
	515 x 340
	425 x 242
	22
	2150cm ³



GR2G

1

	310 x 210
	298 x 198
	290 x 190
	20
	660cm ³



R276G

	430 x 364
	409 x 343
	388 x 322
	28
	3800cm ³



GR3G

1

	344 x 225
	330 x 211
	320 x 201
	25
	1400cm ³



R275G

	444 x 324
	430 x 310
	412 x 292
	24
	2750cm ³



V330G

	332 x 228
	314 x 210
	245 x 142
	22
	760cm ³



Folded
Food containers



Folded

Folded

Rectangular folded
Rechteck gefaltet
Rectangulaire plié

R

Gr°

RF540G

	189 x 86
	179 x 72
	158 x 55
	50
	540cm ³



RF1090G

	233 x 108
	220 x 95
	198 x 73
	60
	1090cm ³



RF550G

	149 x 109
	140 x 101
	123 x 84
	44
	550cm ³



RF1500G

	250 x 121
	237 x 108
	216 x 87
	68
	1500cm ³



RF640G

	203 x 93
	191 x 81
	168 x 58
	52
	640cm ³



RF2270G

	305 x 117
	291 x 103
	270 x 82
	81
	2270cm ³



RF870G

	230 x 100
	217 x 87
	192 x 62
	58
	870cm ³



Bake-eeze[®]
The non-stick revolution

more info: www.contital.com

Semi Smoothwall
Food containers





Semi Smoothwall

IT Siamo lieti di presentare una nuova linea di contenitori semi smooth wall riutilizzabili in alluminio. I contenitori in alluminio extra rigidi sono adatti alla preparazione di torte dolci e salate e costituiscono un'alternativa alle tradizionali tortiere in commercio.

Lo spessore del materiale conferisce rigidità al contenitore e ne permette il riutilizzo nel tempo.

L'alluminio, essendo un ottimo conduttore, distribuisce il calore in maniera omogenea, migliorando la cottura dei cibi nel forno tradizionale.

È disponibile un'ampia gamma di prodotti allo scopo di coprire tutte le esigenze del mercato finale.

EN We are pleased to present a new line of reusable semi smooth containers in aluminum. They are extra strong and an alternative to the typical traditional rigid pan and are suitable for the preparation of cakes and pies.

The thickness of the material used gives rigidity to the container and allows the product to be reused many times.

The aluminum, being a good conductor, distributes heat homogeneously, improving the cooking of food in the oven.

A wide range of products are available to cover all the needs of end users.

DE Wir freuen uns Ihnen, eine neue Linie von Wiederverwendbare semi-smooth wall Backformen aus Aluminium vorzustellen. Zusätzlich verstärkt diese Backformen sind für verschiedensten Backbedarf (Torten alle Art, so wie Pizza) als Alternative zu den Handelsüblichen Backbleche geeignet.

Die Stärke des Materials erlaubt diese Backformen, auf Grund der sehr hohen Stabilität, problemlos mehrmals wieder zu verwenden. In zu kommt das unschlagbare Preis-Leistungs-Verhältnis die diese Behälter bieten gegenüber den Handelsüblichen Backformen.

Auf Grund der Aluminiumbeschaffenheit diese Behälter, die eine gleichmäßig Wärme Weiterleitung garantieren, ist des Backprozess der Speisen optimiert.

Wir verfügen über eine breite Produktpalette, die fast jeden Bedarf abdeckt.

FR Nous sommes heureux de vous présenter la nouvelle ligne des récipients à parois lisses réutilisables en aluminium. Les récipients en aluminium ex-rigides sont adaptés pour la préparation de gâteaux, tartes et tourtes et ils constituent une alternative aux traditionnels moules à gâteaux dans le commerce.

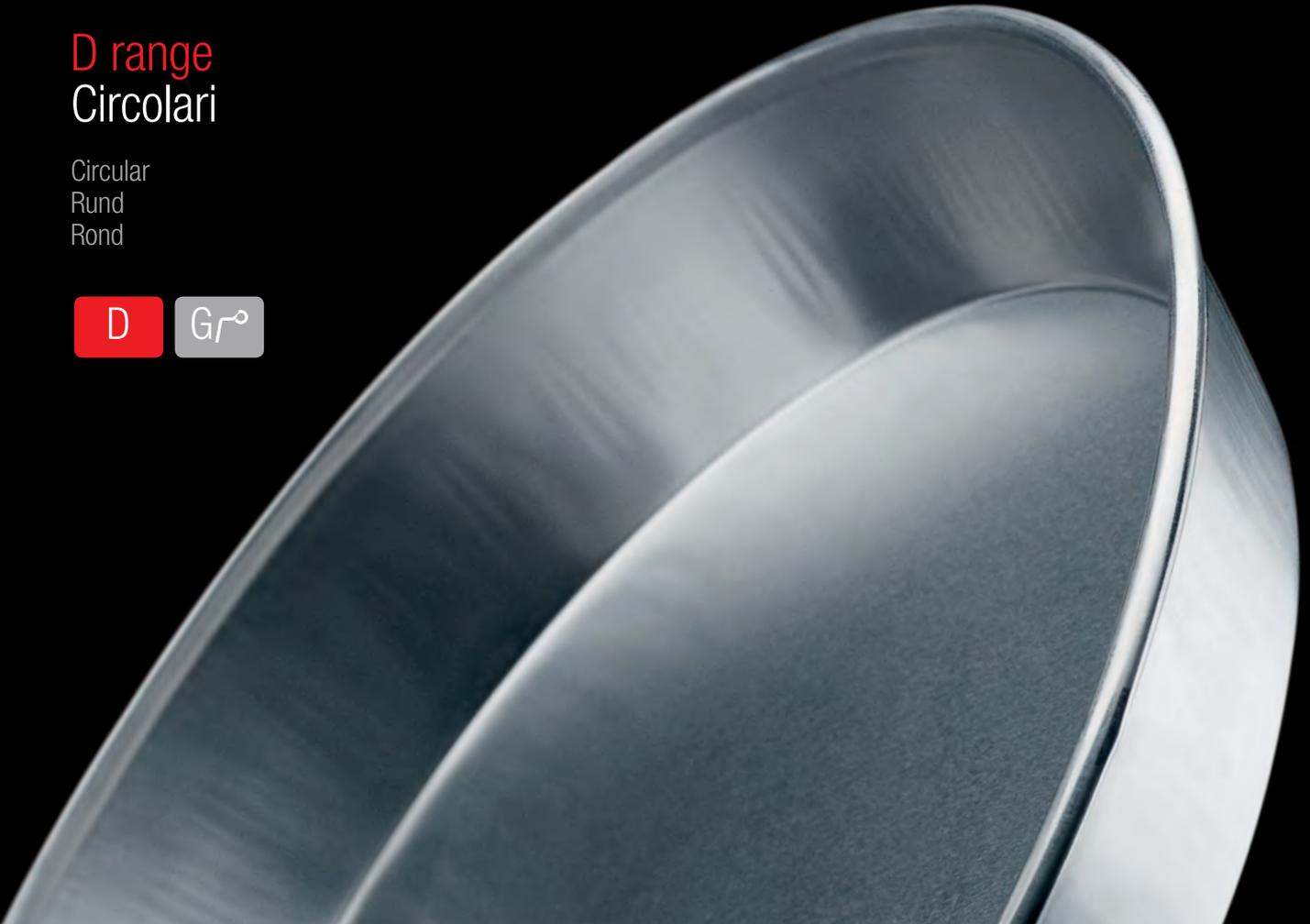
L'épaisseur du matériel confère une rigidité au récipient et elle en permet la réutilisation au fil du temps.

L'aluminium, en étant un très bon conducteur, distribue la chaleur de façon homogène, en améliorant la cuisson des aliments dans le four traditionnel.

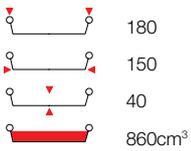
Une vaste gamme de produits est disponible dans le but de couvrir toutes les exigences du marché final.

D range Circolari

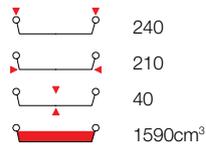
Circular
Rund
Rond



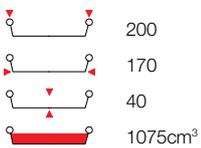
D18G



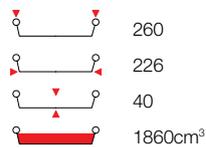
D24G



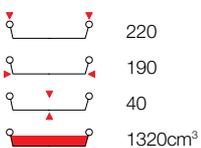
D20G



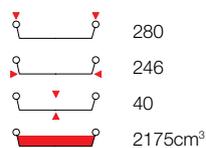
D26G



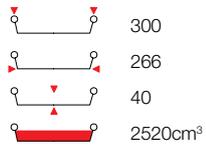
D22G



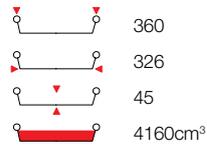
D28G



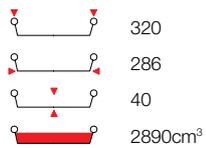
D30G



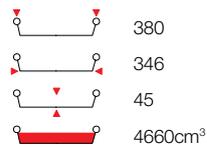
D36G



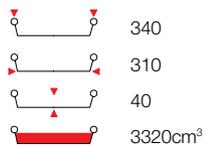
D32G



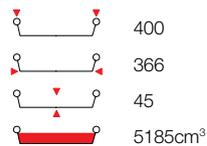
D38G



D34G



D40G



Happy Day

Our Semi Smoothwall containers Happy Day have been awarded with

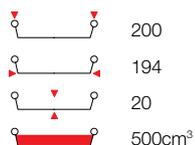
Alufoil Trophy

DP range Circolari

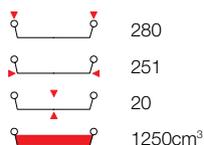
Circular
Rund
Rond



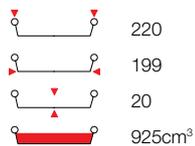
DP20G



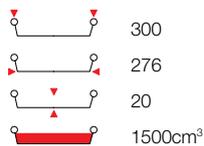
DP28G



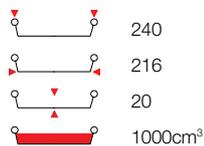
DP22G



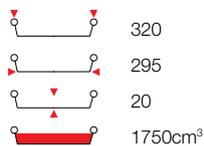
DP30G



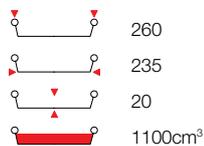
DP24G



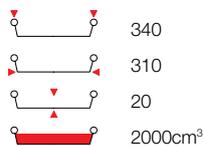
DP32G



DP26G



DP34G



Semi Smoothwall

DC range

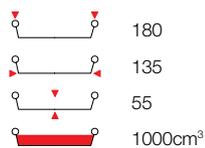
Circolari
Rund
Rond

DC

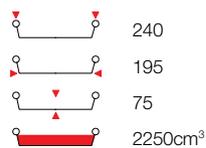
Gr°



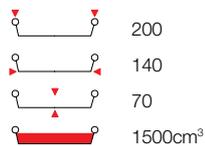
DC18G



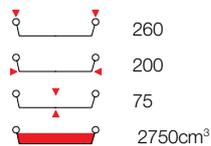
DC24G



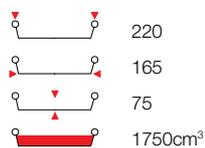
DC20G



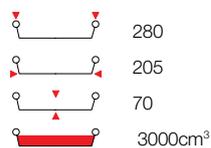
DC26G



DC22G



DC28G



DC30G

-  300
-  240
-  70
-  4000cm³



DC34G

-  340
-  275
-  70
-  5000cm³



DC32G

-  320
-  255
-  70
-  4250cm³



DC36G

-  360
-  290
-  70
-  5500cm³



Discover our Tulip Wraps

For more information visit www.contital.com

Ambiente

Environment
Umwelt
Environnement



IT Noi prendiamo in seria considerazione la nostra responsabilità verso l'ambiente. La progettazione di tutti i nostri prodotti viene realizzata ponendo particolare attenzione nella scelta dei materiali e nella riduzione del consumo energetico, ove possibile.

Garantiamo attraverso l'uso responsabile del prodotto il risparmio di sprechi alimentari e risorse preziose.

Noi sosteniamo attivamente le nostre organizzazioni professionali e le iniziative dei paesi locali nei loro sforzi per l'ambiente. Sosteniamo inoltre il riutilizzo e il riciclo di tutti i nostri prodotti.

EN We take our responsibility for the environment very seriously. We ensure that all designs of products take into consideration material choice and the minimisation of material and energy consumption wherever possible. We ensure complete product protection to save food waste and valuable resources.

We actively support our own professional organisations and local country initiatives in their environmental efforts and we educate and encourage the re-use and recyclability of all our products.

DE Wir nehmen unsere Verantwortung gegenüber der Umwelt sehr ernst. Wir sorgen dafür, dass alle Produktdesigns die Materialwahl und die Minimierung des Material- und Energieverbrauchs soweit wie möglich berücksichtigen. Wir sorgen für einen kompletten Produktschutz, um die Vergeudung von Nahrungsmitteln und wertvollen Ressourcen zu vermeiden.

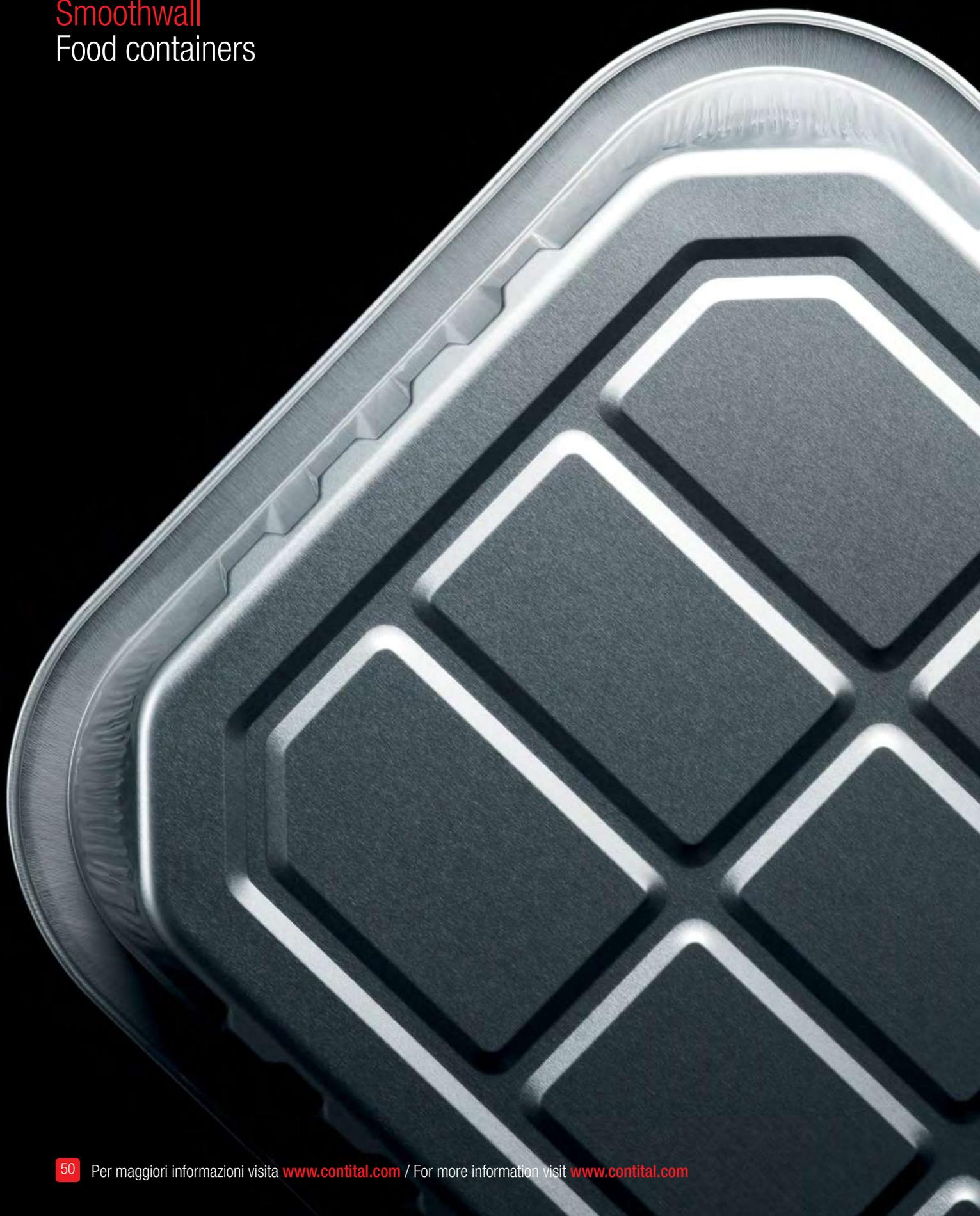
Wir unterstützen aktiv unsere eigenen professionellen Organisationen und örtliche Initiativen in ihren Bemühungen um die Umwelt. Wir erklären und fördern die Wiederverwertbarkeit aller unserer Produkte.

FR Nous prenons très au sérieux notre responsabilité envers l'environnement. La conception de tous nos produits est réalisée en imposant une particulière attention dans le choix des matériaux et dans la réduction de la consommation d'énergie, dans la mesure du possible.

Nous garantissons à travers l'utilisation responsable du produit le gaspillage des denrées alimentaires et des ressources précieuses.

Nous soutenons activement nos organisations professionnelles et les initiatives des pays locaux dans leurs efforts pour l'environnement. En outre nous soutenons la réutilisation et le recyclage de tous nos produits.

Smoothwall
Food containers





Smoothwall

IT I nostri contenitori Smoothwall in alluminio nudo o laccato sono perfetti per l'imballaggio di prodotti di alta qualità "pronti da cuocere", tra cui carni rosse, pollame, pesce, verdure, cibi da barbecue e dessert, ampiamente disponibili in tutti i principali rivenditori. I contenitori hanno un bordo liscio che può essere chiuso con una pellicola, per ottenere un confezionamento a tenuta stagna per la conservazione a lunga durata degli alimenti. Questa può essere estesa ulteriormente, se richiesto, attraverso il confezionamento in Atmosfera Modificata (M.A.P.). I contenitori possono anche essere chiusi con la nostra gamma di coperchi in plastica.

EN Our plain or lacquered Smoothwall aluminium foil containers are perfect for packaging high quality 'ready to cook' convenience products including red meat, poultry, fish, vegetables, BBQ food and desserts which are widely available in all major retailers. The containers have a smooth rim that can be lidded with film to provide a leak proof pack for food preservation over a long shelf life. This can be extended further by gas flushing if required using M.A.P. They can also be lidded with our own range of plastic clip-on lids.

DE Unsere glatte oder lackierte Smoothwall Alufolienverpackungen eignen sich perfekt für die Verpackung von Convenience-Lebensmittel von hoher Qualität, einschließlich rotes Fleisch, Geflügel, Fisch, Gemüse, Grillspeisen und Desserts, die bei allen größeren Einzelhändlern erhältlich sind. Die Behälter haben einen glatten Rand, der mit der Folie verschlossen werden kann, um eine lecksichere Verpackung für eine langfristige Nahrungsmittelkonservierung bereitzustellen. Die Haltbarkeit kann durch Gasspülung verlängert werden, falls erforderlich, unter Verwendung von M.A.P. Sie können auch mit unserem eigenen Sortiment von Kunststoffclipdeckeln verschlossen werden sein.

FR Nos récipients Smoothwall en aluminium brut ou vernis sont parfaits pour l'emballage de la nourriture « prête à cuire » de haute qualité, notamment pour les viandes rouges, les volailles, le poisson, les légumes, les aliments pour le barbecue et les desserts amplement disponibles chez tous les revendeurs. Les récipients présentent un bord lisse qui peut être scellé à l'aide d'un film de fermeture et qui garantit une parfaite tenue et une durée de conservation prolongée des aliments. Si cela serait nécessaire, elle peut être ultérieurement prolongée avec l'adjonction de gaz, en utilisant la méthode MAP. Les récipients à parois lisses peuvent en outre être fermés avec des couvercles préformés en plastique à clip.

Applicazioni tipiche del prodotto

Typical product applications / typische Produktanwendungen / Applications typiques du produit

IT Piatti pronti a base di pasta • pezzi di carne refrigerati e congelati, compresi prosciutto affumicato, maiale, manzo e agnello • Prodotti pronti da cuocere tra cui pollame, pesce, carne rossa e verdure • Pollo, tacchino e anatre interi per la cottura al forno • Dolci freschi o congelati • cibi da barbecue • prodotti di alta gastronomia.

EN Prepared pasta based dishes • Chilled and frozen meat joints, including gammon, pork, beef and lamb • Ready to cook prepared products including poultry, fish, red meat and vegetables • Whole chicken, turkey and ducks for oven roasting • Fresh or frozen desserts • BBQ food • Deli style foods.

DE Fertig Pasta-gerichte • Gekühlte und tiefgefrorene Fleischstücke einschließlich Schinken, Schwein, Rind und Lamm • Convenience-Lebensmittel einschließlich Geflügel, Fisch, rotes Fleisch und Gemüse • Ganzes Huhn, Puter und Enten zu braten • Frische oder gefrorene Desserts und Nachspeisen • BBQ Essen • Delikatessen.

FR Des hors-d'œuvres préparés. Des viandes fraîches et congelées, dont le jambon, le porc, le bœuf et l'agneau. Des aliments prêts à cuire y compris les volailles, le poisson, la viande rouge et les légumes. Le poulet, la dinde et le canard à cuire au four ou à la grille. Des desserts surgelés. Un barbecue. Des produits typiques de la gastronomie.

Caratteristiche del prodotto

Product features / Produkteigenschaften / Caractéristiques professionnelles



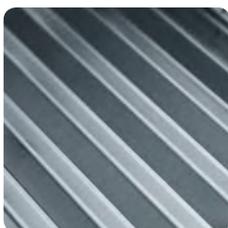
IT Resistenza e peso: I nostri contenitori sono progettati per avere una maggiore resistenza e durata e, di conseguenza, siamo riusciti a ridurre il peso dell'imballaggio come parte del nostro impegno per proteggere l'ambiente.

EN Strength and weight: Through design, our containers have enhanced strength and durability and as a result, we have been able to reduce packaging weight as part of our commitment to help the environment.



IT Lacca: Questa può essere applicata sia all'interno che all'esterno del contenitore, aggiungendo un colore per la valorizzazione estetica, migliorando la tenuta della termosaldatura per aumentare la durata di conservazione dei cibi, o la resistenza del prodotto ai sali e agli acidi e per i processi di sterilizzazione e pastorizzazione.

EN Lacquer: These can be applied to both the inside and outside of the container for aesthetic enhancement by way of adding a colour and for improvements in heat sealing to increase shelf life, product resistance against salt and acid and for retort applications including sterilisation and pasteurisation.



IT Vassoi con il fondo ondulato: questo design aumenta la circolazione dell'aria calda sollevando il cibo dalla base del contenitore. Può accelerare la cottura e migliorare l'arrostimento di prodotti ad elevato contenuto di umidità.

EN Ridged base trays: This design increases hot air circulation by lifting the food off the base of the container. It can speed up cooking and improve roasting of products with high moisture content.



IT Metodi di cottura: La gamma completa può essere utilizzata per la cottura al forno e la grigliatura. In determinate condizioni i prodotti possono essere utilizzati anche nel forno a microonde, mentre i vassoi piani possono essere utilizzati anche sul barbecue.

EN Cooking methods: The complete range can be used for oven cooking and grilling. Under certain conditions the products can also be used in the microwave and plain trays can also be used on the BBQ.



IT Riciclaggio: Tutti i contenitori sono riciclabili al 100% e portano impresso in maniera chiara e concisa il simbolo del riciclaggio, per ricordare al consumatore di non smaltire il contenitore come rifiuto indifferenziato ma di riciclare laddove possibile.

EN Recycling: All containers are 100% recyclable and carry the clear and concise recycling logo to remind the consumer not to dispose of the container as part of their normal refuse but to recycle wherever possible.



IT Coperchi in PET: in alternativa al film plastico di chiusura, disponiamo della nostra gamma di coperchi a clip che sono perfetti quando si presentano e confezionano alimenti freschi nei punti vendita, quali gastronomie, macellerie, pescherie, rosticcerie, panetterie.

EN PET clip-on lids: As an alternative to lidding film, we have our own range of clip-on lids which are perfect when presenting and packaging fresh food at outlets such as delicatessens, butcher, fishmongers and bakers.



IT Confezioni sottovuoto – ALfresh™: I nostri vassoi Smoothwall ALfresh™, unici al mondo, offrono una soluzione perfetta per il confezionamento sottovuoto, per estendere la durata dei prodotti freschi oltre quella ottenibile con film convenzionali e garantire protezione completa e posizionamento del prodotto a scaffale.

EN Vacuum packs – ALfresh™: Our own unique ALfresh™ Smoothwall trays provide a perfect ovenable tray solution for vacuum packing processes to extend shelf life for fresh products beyond those achieved with conventional lidding films and give complete on-shelf product protection and placement.

IT Istruzioni chiare ai consumatori sul riciclo indicate su tutti i contenitori.

EN Clear consumer guidelines for recyclability on full range of trays.

IT Un design moderno, e accattivante che può essere applicato a una molteplicità di prodotti.

EN Fresh, modern, crisp, attractive generic design that can be applied to a suite of products.

IT Le dimensioni superiori sono conformi agli standard di movimentazione ed esposizione del prodotto richiesti dalla moderna distribuzione.

EN 'Must Fit' principal applied to top tray dimensions ensuring no process, transit or on shelf changes required.

IT Minor impatto ambientale grazie alla riduzione complessiva del peso dell'imballaggio rispetto a standard di settore. Riduzione ottenuta grazie all'impiego di un minore spessore di alluminio e di una fascetta o astuccio in cartoncino più piccolo.

EN Environmental benefit due to overall packaging weight reduction compared with industry standard. Reduction includes thinner gauge aluminium & smaller paper board sleeve.

IT Le costole lungo le pareti laterali offrono un sostegno alla fascetta, oltre a migliorare l'aspetto e la stabilità della vaschetta, riducendo il rischio di grinze e ammaccature.

EN Side wall ribbing for sleeve support, improved appearance & reduction in wrinkles & dents.

IT Gli angoli smussati riducono la possibilità di ammaccature dei contenitori sullo scaffale ed offrono una maggiore sicurezza per i consumatori nel maneggiare prodotti particolarmente caldi in forno o alla griglia.

EN Cut-away corners giving increased strength for reduction in shelf damage & increased consumer safety when handling hot products from the oven or grill.



Rettangolari

Rectangular
Rechteckig
Rectangulaires



AS220515

2A

	142 x 126
	124 x 108
	115 x 99
	45
	515cm ³



AS220497

2A

	157 x 124
	131 x 111
	118 x 98
	40
	497cm ³



AS220582

2A

	150 x 125
	137 x 107
	119 x 94
	50
	582cm ³



AS220430

	160 x 110
	144 x 94
	132 x 82
	36
	425cm ³



AS220594

3

	178 x 136
	164 x 122
	152 x 110
	34
	594cm ³

**AS220875**

2A

	196 x 142
	178 x 124
	169 x 115
	45
	875cm ³

**AS220763**

	178 x 136
	164 x 122
	148 x 106
	45
	763cm ³

**AS220859**

	197 x 155
	179 x 137
	164 x 122
	40
	859cm ³

**AS220753**

	183 x 152
	166 x 135
	152 x 121
	39
	753cm ³

**AS220670**

	198 x 108
	182 x 92
	163 x 73
	50
	671cm ³

**AS220870**

	183 x 171
	166 x 154
	152 x 140
	39
	870cm ³

**AS221037**

	200 x 155
	184 x 139
	170 x 125
	47
	1037cm ³

**AS220892**

3

	188 x 147
	172 x 131
	155 x 114
	47
	892cm ³

**AS221294**

	200 x 155
	184 x 139
	166 x 121
	60
	1294cm ³

**AS221175**

	191 x 163
	177 x 149
	155 x 127
	57
	1175cm ³

**AS221410**

	200 x 173
	186 x 159
	166 x 139
	48
	1410cm ³



AS320850

	208 x 157
	190,5 x 139,7
	182,8 x 131,5
	59
	850cm³

**AS220801**

2A

	220 x 150
	202 x 132
	190 x 120
	34
	801cm³

**AS220975**

2A

	214 x 142
	196 x 124
	187 x 115
	45
	975cm³

**AS221000**

3 2A

	220 x 150
	202 x 132
	186 x 116
	45
	1000cm³

**AS221340**

2A

	214 x 142
	196 x 124
	180 x 99
	75
	1340cm³

**AS221534**

2A

	220 x 150
	202 x 132
	180 x 110
	70
	1534cm³

**AS220761**

	220 x 130
	202 x 112
	190 x 100
	40
	764cm³

**AS221920**

2A

	220 x 150
	202 x 132
	175 x 105
	90
	1920cm³

**AS221086**

	220 x 130
	202 x 112
	184 x 94
	58
	1086cm³

**AS220570**

	221 x 171
	202 x 152
	197 x 147
	20
	570cm³

**AS221317**

	220 x 130
	202 x 112
	184 x 94
	70
	1317cm³

**AS221253**

3

	221 x 171
	202 x 152
	190 x 140
	45
	1253cm³



AS221122**3**

	221 x 168
	199 x 146
	183 x 130
	45
	1122cm ³

**AS221530****2A**

	236 x 185
	218 x 167
	199 x 148
	49
	1530cm ³

**AS221900**

	221 x 168
	199 x 146
	171 x 118
	80
	1900cm ³

**AS221165**

	237x 182
	220 x 165
	210 x 155
	35
	1160cm ³

**AS221020**

	227 x 178
	209 x 160
	189 x 140
	35
	1020cm ³

**AS221078**

	239 x 167
	220 x 148
	210 x 138
	37
	1078cm ³

**AS221570****2A**

	233 x 196
	215 x 178
	206 x 169
	45
	1570cm ³

**AS221520**

	253 x 185
	218 x 167
	199 x 148
	49
	1520cm ³

**AS220700****3**

	234 x 138
	218 x 122
	207 x 111
	30
	700cm ³

**AS221315****3**

	260 x 177
	243 x 160
	231 x 148
	37
	1315cm ³

**AS220971****3**

	234 x 138
	218 x 122
	203 x 107
	43
	971cm ³

**AS221740**

	260 x 177
	243 x 160
	227 x 144
	50
	1737cm ³



AS221168

3

-  265 x 162
-  247 x 144
-  234 x 131
-  37
-  1168cm³



AS222040

2A

-  293 x 193
-  279 x 179
-  263 x 163
-  45
-  2040cm³



AS221500

-  265 x 162
-  247 x 144
-  231 x 128
-  47
-  1449cm³

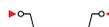
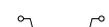


AS223602

-  293 x 193
-  275 x 175
-  255 x 155
-  85
-  3602cm³



AS222371

-  265 x 165
-  247 x 147
-  231 x 131
-  75
-  2371cm³



AS223320

2A

-  312 x 244
-  288 x 220
-  262 x 194
-  60
-  3320cm³



AS221820

2A

-  266 x 196
-  248 x 178
-  239 x 169
-  45
-  1820cm³



AS222500

-  313 x 212
-  291 x 189
-  275 x 176
-  43
-  2500cm³



AS222160

-  270 x 190
-  255 x 175
-  241 x 161
-  55
-  2160cm³



AS222065

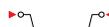
2A

-  317 x 190
-  299 x 172
-  281 x 154
-  47
-  2065cm³



AS221933

2A

-  293 x 193
-  276 x 176
-  264 x 164
-  45
-  1933cm³



AS221650

-  318 x 198
-  274 x 177
-  260 x 165
-  37
-  1650cm³



AS223600

2A

	322 x 262
	298 x 238
	282 x 222
	60
	3600cm ³



AS223405

	368 x 249
	323 x 228
	309 x 214
	48
	3405cm ³



AS226704

	322 x 262
	298 x 238
	269 x 209
	110
	6704cm ³



AS222210

3

	380 x 185
	365 x 170
	352 x 157
	40
	2190cm ³



AS223050

	323 x 262
	295 x 234
	273 x 214
	51
	3050cm ³



AS224750

	398 x 338
	364 x 306
	344 x 284
	51
	4750cm ³



AS223000

	339 x 249
	315 x 224
	298 x 205
	47
	3000cm ³



We've got the world covered.



Ovali

Oval
Oval
Ovale

0

Gr°



AS320638

	198 x 108
	182 x 92
	163 x 73
	50
	638cm ³



AS321120

	218 x 126
	194 x 110
	163 x 87
	70
	1112cm ³



AS320997

	218 x 126
	194 x 110
	168 x 92
	60
	997cm ³



AS320900

	235 x 109
	219 x 93
	180 x 72
	58
	900cm ³



Smoothwall

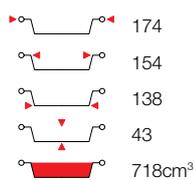
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Circular
Rund
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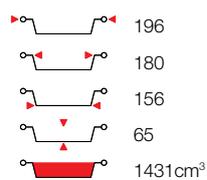
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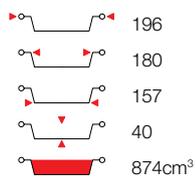
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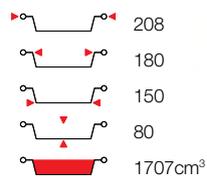
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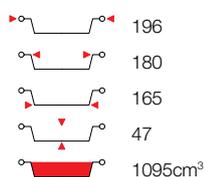
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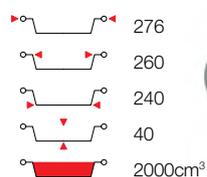
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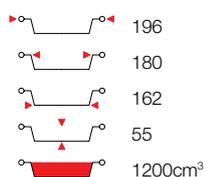
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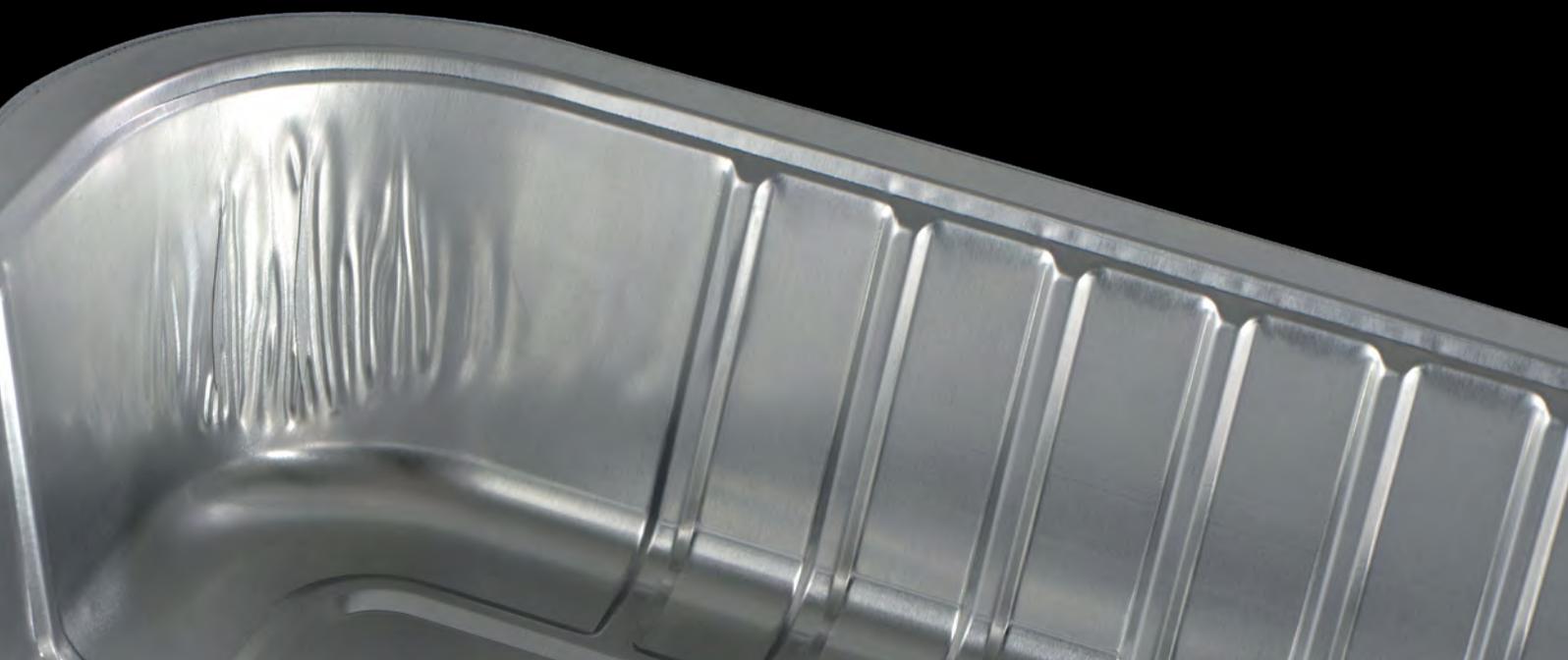


ALUMINUM™

Ultra™. Leaner. Greener. Stronger

Brevettato e con un design registrato, Ultra™ utilizza un nuovo stile di goffatura per aumentare notevolmente la resistenza dei contenitori così da ridurre lo spessore, il prezzo e l'impatto ambientale del prodotto.

Patent protected and design registered, Ultra™ uses a new style of embossing to dramatically increase stress resistance thereby reducing the gauge, price point and environmental impact of the product.



US220801

	220 x 150
	202 x 132
	190 x 120
	34
	801cm³



US221086

	220 x 130
	202 x 112
	184 x 94
	58
	1086cm³



US221000

	220 x 150
	202 x 132
	186 x 116
	45
	1000cm³



US221315

	260 x 177
	245 x 162
	230 x 147
	37
	1315cm³



US221449

	265 x 162
	247 x 144
	231 x 128
	47
	1449cm ³

**US223320**

	312 x 244
	290 x 222
	262 x 194
	60
	3320cm ³

**US222597**

	290 x 255
	267 x 232
	241 x 206
	50
	2597cm ³

**US222629**

	317 x 190
	298 x 171
	281 x 154
	60
	2629cm ³



Caratteristiche Principali / Key Features

**IT Fondo Goffrato**

La nostra goffatura esagonale sul fondo aumenta notevolmente la resistenza dei contenitori che si traduce in una riduzione del peso dell'imballaggio.

EN Base Emboss

Our hexagonal base emboss adds a significant amount of additional strength which results in a reduction in packaging weight.

**IT Costolatura**

Per garantire un aumento della resistenza strutturale, è stata applicata una costolatura studiata per garantire una ulteriore riduzione del peso dell'imballaggio.

EN Wall to base ribbing

A specialist wall to base ribbing design has been applied to provide an increase in structural strength which delivers a further reduction in packaging weight.

**IT Flangia Rinforzata**

Dove possibile, abbiamo aggiunto un passaggio strutturale per rinforzare la flangia. Questo aiuta durante il processo di sigillatura e il trasporto quando i prodotti sono impilati.

EN Structural Step

Where possible, we have added a structural step to add strength to the flange. This helps during the sealing process and during transportation when the products are stacked.

**IT Risciacqua e Ricicla**

Sulla base del vassoio, abbiamo inserito il logo "Alu recyclable" e un messaggio "risciacqua e ricicla", una call-to-action chiara e forte per il consumatore, per promuovere ulteriormente i già alti livelli di riciclo dell'alluminio.

EN Rinse Recycle

On the base of the tray, we have included an 'Alu' recyclable logo and a 'rinse & recycle' message, both of which help provide the consumer with a clear and strong environmental call-to-action, assisting to further promote the already high levels of aluminium recycling.

Formati Speciali

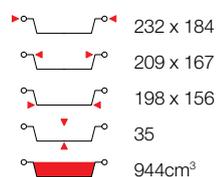
Pollame, anatra e tacchino

Speciality: Chicken, duck and turkey
 Spezialformen: Hähnchen, Ente und Truthahn
 Formats Spéciaux : Poulet, canard et dinde

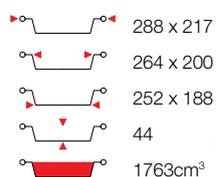


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2A

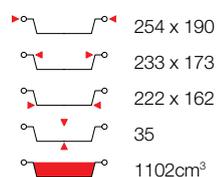


AS421619



AS421118

2A



Lacquered

Contenitori Laccati

Lacquered containers
Lackierte Schalen
Gamme de produits laqués

R

Gr



Alluminio laccato standard

Standard lacquered aluminium
Standard Lackierte Folie
Standard Aluminium laqué



Colori principali / Main colours

 Lemon yellow RAL: 1012	 Ivory RAL: 1014	 Light ivory RAL: 1015	 Ochre yellow RAL: 1024	 Broom yellow RAL: 1032	 Red orange RAL: 2001	 Flame red RAL: 3000	 Tomato red RAL: 3013	 Raspberry red RAL: 3027	 Blue lilac RAL: 4005
 Purple violet RAL: 4007	 Ultramarine blue RAL: 5002	 Emerald green RAL: 6001	 Black olive RAL: 6015	 Pine green RAL: 6028	 Pastel turquoise RAL: 6034	 White cream RAL: 9001	 Signal white RAL: 9003	 Graphite black RAL: 9011	 Papyrus white RAL: 9018

IT I colori visualizzati potrebbero essere leggermente diversi dalla codifica RAL a causa della conversione CMYK.

EN Displayed colours could be slightly different from RAL due to CMYK conversion.

IT Altri colori disponibili su richiesta.

EN Other colours available on request.

IT Il tipo di laccatura sarà valutato in base all'applicazione finale dei contenitori.

EN Surface coating will be evaluated according to final application of containers.

IT Miglioramento estetico e delle prestazioni tecniche con l'impiego delle lacche

La richiesta del mercato riguardo all'impiego di lacche per il miglioramento estetico e delle prestazioni tecniche dei prodotti è in crescita. Siamo in grado di fornire lacche in differenti colori per l'applicazione all'esterno dei contenitori al fine di migliorare l'aspetto estetico di un prodotto e di aumentare il richiamo verso i consumatori grazie all'identificazione rapida e immediata del prodotto sullo scaffale da parte del consumatore. I contenitori laccati all'esterno hanno un alto impatto visivo. Le lacche possono essere in una versione brillante o opaca e la varietà di colori realizzabili è quasi infinita.

Le lacche possono inoltre essere applicate allo scopo di migliorare le prestazioni tecniche delle nostre vaschette. Siamo in grado di selezionare il tipo di lacca a seconda delle caratteristiche specifiche del tuo prodotto.

I vantaggi tipici sono:

- Maggiore resistenza alla corrosione in caso di contatto prolungato con alimenti acidi o salati. In casi estremi sono state formulate speciali lacche in grado di garantire una shelf life del prodotto per un periodo superiore a 24 mesi, preservando l'integrità del contenitore e del cibo.
- L'applicazione delle lacche consente di prolungare la shelf life del prodotto, grazie al miglioramento della tenuta di chiusura sia in caso di utilizzo di film plastici flessibili che riducono la permeabilità all'ossigeno e all'umidità sia in caso di utilizzo di film accoppiati con alluminio, i quali offrono una barriera contro gli effetti degradanti della luce esterna.
- Adatto all'utilizzo per il confezionamento di cibi sottoposti a processi retort di pastorizzazione e sterilizzazione.

EN Aesthetic and performance enhancing lacquers

The market for aesthetic and performance enhancing lacquers is growing.

We can provide coloured lacquers to the outside of the tray to enhance the aesthetic appearance of a product for shelf appeal to the customers and for quick and easy identification of a product by the consumer. Externally coloured trays have high visual impact and can be supplied in a bright or matt version. The number of colours is almost endless.

Internal lacquers can also improve the functional performance of our trays. We can select a coating to suit your specific product criteria.

Typical benefits are:

- Increased corrosion resistance against acid and salty food types. In extreme cases lacquers have been formulated to resist degradation of either the food or container for over two years.
- Shelf life extension can be increased by applying lacquers which improve seal integrity with either flexible plastic films for reduction in oxygen and humidity permeability or aluminium lidding materials to prevent any light degradation.
- Ability to withstand the rigours of pasteurisation and sterilisation using retort processes.

DE Ästhetische und Leistung steigernde Lacke

Der Markt für Ästhetik und Leistung steigernde Lacke wächst.

Wir können farbige Lacke auf die Außenseite der Schale auftragen, um das ästhetische Aussehen des Produkts zu verbessern und damit seine Attraktivität für die Kunden auf dem Regal zu erhöhen und die Identifizierung eines Produkts zu erleichtern. Außen farbige Schalen haben eine starke Ausstellung. Die Lacke können glänzend oder auch matt sein, die Auswahl der Farben ist nahezu unendlich.

Lacke können ebenfalls die Funktionsfähigkeit unserer Schalen verbessern. Wir können eine Beschichtung wählen, die Ihren speziellen Produktkriterien entspricht.

Typische Vorteile sind:

- Erhöhte Korrosionsfestigkeit gegenüber saure oder salzige Nahrungsmittel. In extremen Fällen wurden die Lacke so formuliert, dass sie über zwei Jahre hin von der Zersetzung des Nahrungsmittels oder des Behälters unbeeinflusst bleiben.
- Die Verlängerung der Haltbarkeit kann durch Auftragen von Lacken verstärkt werden, durch eine dichtere Verschluss sowohl mit flexiblen Plastikfolien zu reduzieren der Durchlässigkeit für Sauerstoff und Feuchtigkeit als auch mit Aluminium Deckfolie zur Verhinderung jeder Zersetzung durch Licht.
- Einsetzbach, bei Retorte Prozesse, für Pasteurisierung und Sterilisierung.

FR Amélioration de l'esthétique et des prestations techniques avec l'utilisation des vernis

La recherche du marché qui concerne l'utilisation des vernis pour l'amélioration de l'esthétique et des prestations techniques des produits est en hausse. Nous pouvons fournir des vernis de différentes couleurs pour l'application externe des récipients afin d'améliorer l'aspect esthétique d'un produit et d'augmenter l'attraction vers les consommateurs grâce à l'identification rapide et immédiate du produit sur le rayon de la part du consommateur. Les récipients laqués à l'extérieur ont un fort impact visible. Les vernis peuvent être dans une version brillante ou opaque et la variété des couleurs réalisées est presque infinie.

En outre les vernis peuvent être appliqués afin d'améliorer les prestations techniques de nos barquettes. Nous pouvons sélectionner le type de vernis selon les caractéristiques spécifiques de votre produit.

Les avantages typiques sont :

- Une plus grande résistance à la corrosion en cas de contact prolongé avec les aliments acides ou salés. Dans des cas extrêmes, ils ont été formulés des vernis spéciaux dans la mesure de garantir une durée de conservation du produit pour une période supérieure à 24 mois, en préservant l'intégrité du récipient et de la nourriture.
- L'application des vernis permet de prolonger la durée de conservation du produit, grâce à l'amélioration de la capacité de fermeture même en cas d'utilisation de films plastiques flexibles qui réduisent la perméabilité à l'oxygène et à l'humidité qu'en cas d'utilisation de films accouplés avec aluminium, lesquels offrent une barrière contre les effets dégradants de la lumière externe.
- Adapté pour l'utilisation de l'emballage des aliments soumis à des processus autoclaves de pasteurisation et de stérilisation.

Wrinklewall
Lacquered containers



R10G

2

	150 x 125
	134 x 109
	107 x 82
	44
	490cm ³

**R47G**

	248 x 147
	226 x 125
	205 x 105
	46
	1130cm ³

**R18G**

	152 x 129
	132 x 109
	100 x 77
	52
	550cm ³

**R30G**

	240 x 179
	224 x 163
	206 x 145
	42
	1360cm ³

**R45G**

	200 x 138
	185 x 120
	160 x 95
	49
	910cm ³

**R17G**

	270 x 210
	250 x 190
	232 x 174
	48
	2130cm ³

**R1G**

2

	210 x 140
	195 x 125
	175 x 105
	38
	800cm ³

**R2G**

2 5

	314 x 213
	292 x 191
	277 x 176
	43
	2450cm ³

**R12G**

2

	210 x 141
	194 x 125
	177 x 108
	28
	610cm ³

**R32G**

1 2 5

	322 x 262
	298 x 238
	277 x 218
	40
	2625cm ³

**R11G**

1 2 3 5

	227 x 177
	212 x 162
	197 x 147
	36
	1190cm ³

**R31G**

1 2 5

	322 x 262
	298 x 238
	273 x 213
	50
	3260cm ³

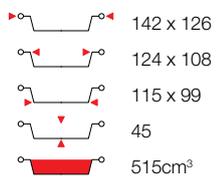


Smoothwall Lacquered containers



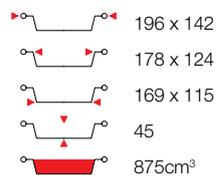
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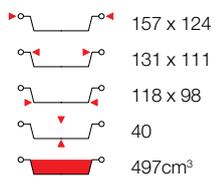
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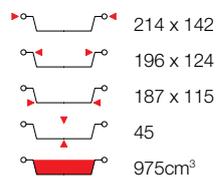
AS220497

2A



AS220975

2A



AS221570

	233 x 196
	215 x 178
	206 x 169
	45
	1570cm ³

**AS223600**

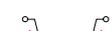
2A

	322 x 262
	298 x 238
	282 x 222
	60
	3600cm ³

**AS221530**

	236 x 185
	218 x 167
	199 x 148
	49
	1530cm ³

**AS223050**

	323 x 262
	295 x 234
	273 x 214
	51
	3050cm ³

**AS221500**

	265 x 162
	247 x 144
	231 x 128
	47
	1449cm ³

**AS223000**

	339 x 249
	315 x 224
	298 x 205
	47
	3000cm ³

**AS221820**

2A

	266 x 196
	248 x 178
	239 x 169
	45
	1820cm ³

**AS223405**

	368 x 249
	323 x 228
	309 x 214
	48
	3405cm ³

**AS222040**

2A

	293 x 193
	279 x 179
	263 x 163
	45
	2040cm ³

**AS224750**

	398 x 338
	364 x 306
	344 x 284
	51
	4750cm ³

**AS222500**

	313 x 212
	291 x 189
	275 x 176
	43
	2500cm ³





Contenitori in alluminio nel forno a microonde

Aluminium trays in a microwave oven
Aluminiumschalen im Mikrowellen Ofen
Barquettes en aluminium dans un four à micro-ondes

Istruzione per l'uso



The aluminium lid must be removed from the tray before use.

The meal should cover most of the floor of the tray.

Place the aluminium tray in the middle of the turntable in the microwave oven.
Attention: If your microwave oven is equipped with a metal turntable, please place a ceramic or glass plate beneath the tray.

The aluminium dish must not come into contact with the walls of the microwave oven. (Minimum distance to the walls: 2cm.)

Only **one aluminium tray may be used in the microwave oven at a time.**

* Not suitable for microwave ovens constructed before 1983

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IT Da uno studio del Fraunhofer Institute for Process Engineering and Packaging IVV a Freising in Germania sono state dimostrate prove inconfutabili che gli imballaggi in foglio di alluminio possono essere usati in modo sicuro nei forni a microonde.

I risultati sfatano il mito secondo cui i contenitori in foglio di alluminio non siano sicuri per l'uso nei forni a microonde a dimostrazione che i timori dei consumatori nei confronti dell'utilizzo dei contenitori di alluminio nel microonde sono infondati.

Per ulteriori informazioni, puoi visitare il sito www.alufoil.org (biblioteca di riferimento – foglio di alluminio e forni a microonde).

EN Conclusive evidence that aluminium foil packaging can be used safely in microwave ovens has been established by a study from the Fraunhofer Institute for Process Engineering and Packaging IVV in Freising, Germany.

The results dispel the myth that aluminium foil containers are unsafe for use in microwave ovens and prove that consumer fears about using alufoil packs in the microwave are unfounded.

For more information, please go to www.alufoil.org (reference library – Aluminium foil and microwave ovens).

DE Ein zwingender Beweis dafür, dass Aluminiumverpackungen gefahrlos im Mikrowellen Ofen benutzt werden kann, wurde durch eine Studie des Fraunhofer Instituts für Verfahrenstechnik und Verpackung IVV in Freising, Deutschland, erbracht.

Die Ergebnisse räumen mit dem Mythos auf, dass die Anwendung von Aluminiumfolien Behälter in Mikrowellen Ofen nicht sicher ist, und beweisen, dass die Bedenken der Verbraucher hinsichtlich der Verwendung von Alufolie im Mikrowellen Ofen unbegründet sind.

Für weitere Informationen gehen Sie bitte zur Webseite www.alufoil.org (Präsenzbibliothek –Aluminiumfolie und Mikrowellen Ofen)

FR Par une étude de Fraunhofer Institute for Process Engineering and Packaging IVV à Freising en Allemagne il a été démontré par l'intermédiaire de preuves évidentes que les emballages en feuille d'aluminium peuvent être utilisés sans danger dans des fours à micro-ondes.

Les résultats démystifiaient le mythe selon lequel les récipients en feuille d'aluminium ne seraient pas sûrs pour l'utilisation dans les fours à micro-ondes, pour démontrer que les préoccupations des consommateurs vis-à-vis de l'utilisation des récipients en aluminium dans les fours à micro-ondes sont infondées.

Pour des ultérieures informations, nous vous prions de consulter le site www.alufoil.org (bibliothèque de référence – feuille d'aluminium et fours à micro-ondes).

Linee Aeree

Contenitori, coperchi e sistemi di chiusura

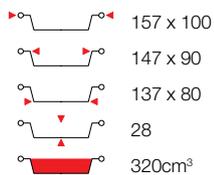
Trays, lids and sheets

Schalen, Deckel und Folie

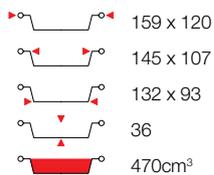
Barquettes, couvercles et feuilles



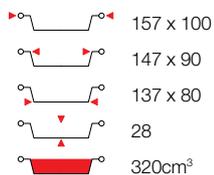
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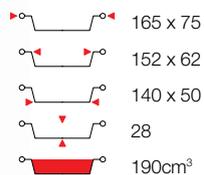
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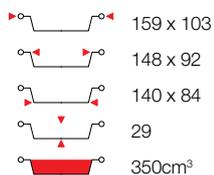
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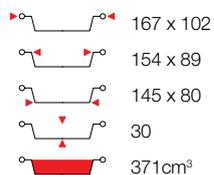
AS210190



AS210350



AS210371



AS210371

	167 x 102
	154 x 89
	145 x 80
	30
	371cm ³



AL210371

	172 x 115
	157 x 92
	153 X 89
	12



AS210370

	176 x 97
	161 x 82
	128 x 71
	33
	370cm ³



AL210350

	175 x 106
	156 x 99
	147 x 91
	13



AS210420

	177 x 105
	169 x 97
	161 x 89
	27
	420cm ³



AL210420

	183 x 111
	179 x 108
	177 x 105
	7



AS510420

	177 x 105
	169 x 97
	158 x 87
	33
	300/120cm ³



SC01G

	202 x 110
	198 x 106
	194 x 102
	14



AS210321

	196 x 98
	183 x 85
	153 x 70
	30
	320cm ³



SC02G

	335 x 210
	329 x 204
	323 x 198
	18



AL210320

	163 x 106
	155 x 98
	145 x 90
	12



CR535G APF

	532 x 340
	522 x 330
	510 x 315
	16





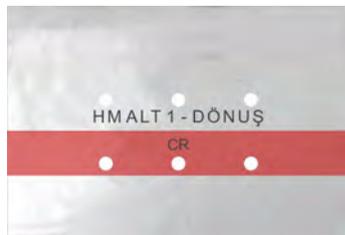
Linee Aeree

Fogli di alluminio per chiusura

Aluminium sheets
Aluminium Folie
Aluminium feuilles

ALU SHEETS

▶ ◁ 170 x 240



ALU SHEETS

▶ ◁ 170 x 240



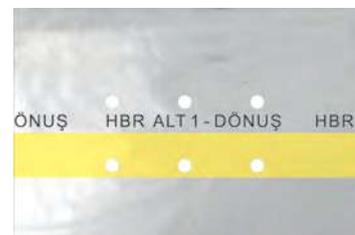
ALU SHEETS

▶ ◁ 170 x 240



ALU SHEETS

▶ ◁ 170 x 240



ALU SHEETS

▶ ◁ 170 x 240



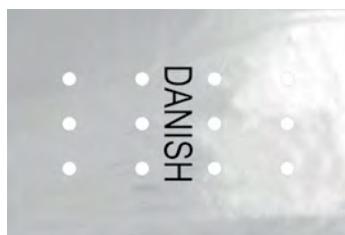
ALU SHEETS

▶ ◁ 230 x 270



ALU SHEETS

▶ ◁ 170 x 240



ALU SHEETS

▶ ◁ 365 x 480



Coperchi e sistemi di chiusura

Lids and lidding systems
Deckel und Verschlussysteme
Couvercles et systèmes de fermeture



1 Coperchi pre-formati in alluminio • Aluminium pre-formed lids Vorgeformte Aluminiumdeckel • Couvercles préformés en aluminium



R Gr

CR3G	R3G - R4G - R26G	160 x 110	14	0.045
CR7G	R7G	250 x 179	14	0.045
CR25G	R25G	160 x 160	14	0.045
CR844G	R844G - RGN16T	187 x 137	14	0.045
CR100G • CR100G/HS HS = hands safe	R11G - R23G - R24G - R83G - R784G - R792G - R808G R819G - R879G - R880G - R881G - R901G - R902G	226 x 178	14	0.045
CR535 • CR885G	R535G - R885G - R11450G	625 x 525	39	0.045
CR31G	R31G - R32G - R33G - R40G - R41G	326 x 266	16	0.065

2 Coperchi pre-formati in plastica • Plastic pre-formed lids /Wrinklewall Vorgeformte Kunststoffdeckel • Couvercles préformés en plastique



R Gr

CR1G-PL	R1G - R12G	213 x 143	220 x 150	20
CR11G-PL	R11G - R23G - R24G - R83G - R784G - R792G - R808G R819G - R879G - R880G - R881G	229 x 179	235 x 190	20
CR10G-PL	R10G	153 x 128	160 x 135	20
CR2G-PL	R2G - R2G/B	318 x 217	325 x 225	20
CR31G-PL	R31G - R32G - R33G - R40G	325 x 263	332 x 270	28

2 Coperchi pre-formati in plastica • Plastic pre-formed lids / Wrinklewall
 Vorgeformte Kunststoffdeckel • Couvertles préformés en plastique



C

CC1G-PL	C1G	88	91	15
---------	-----	----	----	----

C

CC801L-PL - CC804L-PL	C801L - C804L	160	180	20
CC801L-PL - CC804L-PL	C801L - C804L	160	180	40
CC803L-PL	C803L	225	245	20
CC807L-PL	C807L	175	205	25

2A Coperchi pre-formati in plastica • Plastic pre-formed lids / Smoothwall
 Vorgeformte Kunststoffdeckel • Couvertles préformés en plastique



PL220515	AS220515	PL142x126
PL220582	AS220582	PL150x125
PL220497	AS220497	PL157x124
PL220975	AS220975 - AS221340	PL214x142
PL221000	AS220801 - AS221000 - AS221534 - AS221920	PL220x150
PL221570	AS221570	PL233x196
PL221530-1525	AS221525 - AS221530	PL236x185
PL221820	AS221820	PL266x196
PL222040-2038	AS221933 - AS222038 - AS222040	PL293x193
PL223600	AS223600 - AS226704	PL322x262
PL220875	AS220875	PL203x146
PL420959	AS420959 - AS421118	PL204x167

3 Coperchi piani in alluminio • Aluminium flat lids
 Aluminiumflachdeckel • Couvertles plats en aluminium



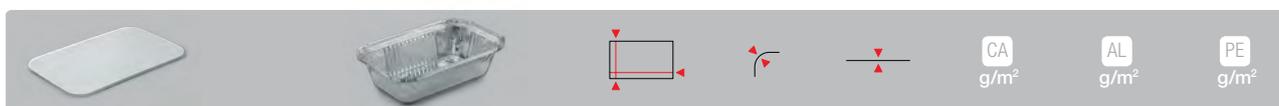
R

CR3G	R3G - R4G - R26G	178 x 128	0.045
CR7G	R7G	250 x 179	0.045
CR100G	R11G - R23G - R24G - R83G - R784G - R792G - R808G R819G - R879G - R880G - R881G - R901G - R902G	250 x 179	0.045
CR25G	R25G	180 x 180	0.045

R

CR20L	R20L - R21L - R27L - R28L - R33L	141 x 116	0.060
CR31L	R31L	314 x 254	0.060

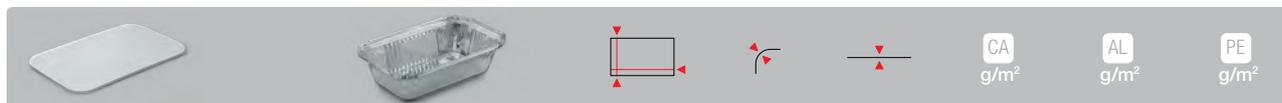
4 Coperchi accoppiati in cartone-alluminio • Lined foil board lids
Alukaschiertepappdeckel • Couvercles en carton avec un revêtement en aluminium



R		L ^{RP}						
CR1L-CA	R1L	208 x 143	25	0.45	260	19	14	
CR2L-CA	R2L	309 x 209	32	0.45	285	19	14	
CR8L-CA - CR108L-CA	R8L - R108L	185 x 133	24	0.45	260	19	14	
CR9L-CA	R9L - R250L	121 x 95	20	0.45	260	19	14	
CR13L-CA	R13L	196 x 104	22	0.45	260	19	14	
CR14L - CR15L-CA	R14L - R15L	213 x 109	20	0.45	260	19	14	
CR16L-CA	R16L	244 x 124	35	0.45	260	19	14	
CR20L-CA - CR21L-CA - CR27L-CA CR498L-CA	R20L - R21L - R27L R498L	140 x 115	22	0.40	260	19	14	
CR22L-CA	R22L	216 x 157	22	0.45	260	19	14	
CR23L-CA	R23L	135 x 110	18	0.40	260	19	14	
CR24L-CA	R24L	220 x 173	24	0.45	260	19	14	
CR25L-CA	R25L	152 x 152	31	0.45	260	19	14	
CR28L-CA - CR33L-CA	R28L - R33L	140 x 115	22	0.40	260	19	14	
CR29L-CA	R29L	218 x 168	22	0.45	260	19	14	
CR31L-CA	R31L	314 x 254	30	0.45	285	19	14	
CR35L-CA	R35L	193 x 110	25	0.45	260	19	14	
CR43L-CA	R43L	196 x 117	23	0.45	260	19	14	
CR45L-CA	R45L - R747L	197 x 132	19	0.45	260	19	14	
CR53L-CA	R53L	155 x 125	21	0.45	260	19	14	
CR63L-CA	R63L	246 x 176	22	0.45	260	19	14	
CR64L-CA - CR68L-CA	R64L	253 x 184	31	0.45	260	19	14	
CR66L-CA	R66L	235 x 135	28	0.45	260	19	14	
CR80L-CA - CR81L-CA - CR808L-CA	R80L - R81L - R808L	220 x 173	24	0.45	260	19	14	
CR82L-CA - CR65L-CA	R82L - R65L	216 x 128	28	0.45	260	19	14	
CR83L-CA	R83L	228 x 176	24	0.45	260	19	14	
CR84L-CA	R84L - R707L	212 x 149	16	0.45	260	19	14	
CR87L-CA	R87L	213 x 122	29	0.45	260	19	14	
CR103L-CA - CR105L-CA	R103L - R105L	244 x 244	22	0.45	260	19	14	
CR106L-CA	R106L	199 x 129	29	0.45	260	19	14	
CR850L-CA	R850L	206 x 142	28	0.45	260	19	14	
CRE1L-CA	E1L	211 x 178	-	0.45	260	19	14	
CRE2L-CA	E2L	246 x 188	-	0.45	260	19	14	
CR844L-CA	R844L	181 x 131	25	0.45	260	19	14	
CR1000L-CA	R1000L	217 x 154	25	0.45	260	19	14	

C		L ^{RP}						
CC801L-CA - CC804L-CA	C801L - C804L - 524L	181	-	0.45	260	19	14	
CC802L-CA	C802L	200	-	0.45	260	19	14	
CC803L-CA	C803L	227	-	0.45	260	19	14	
CC805L-CA	C805L	200	-	0.45	260	19	14	
CC807L-CA	C807L	204	-	0.45	260	19	14	
CC806L-CA	C806L	213	-	0.45	260	19	14	

4A Coperchi in cartone • Coated paper lids
 Pappdeckel • Couvertcles en carton



R

CC502L	C502L	133 x 133
CC803L	803L	227 x 133
CC801 - CC804L	C801 - C804L	181 x 181
CC524L	C524L	180 x 181
CC532L	C532L	207 x 207
CR35L	R35L	191 x 110
CR702L	R702L	209 x 308
CR707L	R707L	150 x 212
CR13L	R13L	196 x 104
CR711L	R711L	133 x 202
CR14L - CR15L	R14L - R15L	213 x 109
CR16L	R16L	244 x 124
CR9L	R9L	218 x 168
CR24L	R24L	220 x 173
CR80L - CR81L - CR808L	R80L - R81L - R808L	220 x 173
CR27L - CR28L	R27L - R28L	140 x 115
CR29L	R29L	218 x 168
CR31L	R31L	313 x 254
CR43L	R43L	196 x 177
CR45L	R45L	197 x 132
CR747L	R747L	197 x 132
CR25L	R25L	152 x 152
CR65L	R65L	216 x 128
CR757L	R757L	204 x 138
CR64L	R64L	253 x 184
CR87L	R87L	213 x 122
CE3L	E3L	255 x 185

5 Nastro in alluminio per chiusura • Aluminium foil for closing
 Aluminiumfolie zum Verschließen • Feuille en aluminium pour fermeture



Nastro alluminio nudo • Uncoated aluminium foil
 Unbeschichtete Aluminiumfolie • Feuille en aluminium non enduite

	150	0.045	∅	AL	18
	180	0.040	∅	AL	18
	180	0.045	∅	AL	18
	208	0.040	∅	AL	22
	210	0.048	∅	AL	22
	230	0.040	∅	AL	22
	240	0.040	∅	AL	22
	250	0.040	∅	AL	25

**Nastro alluminio nudo • Uncoated aluminium foil**

Unbeschichtete Aluminiumfolie • Feuille en aluminium non enduite

250	0.048	∅	AL	25
290	0.040	∅	AL	25
193	0.040	●	AL	18
210	0.040	●	AL	18
210	0.048	●	AL	18
260	0.048	●	AL	25
306	0.045	●	AL	28
307	0.040	●	AL	28
335	0.048	●	AL	31
340	0.050	●	AL	31
350	0.050	●	AL	31

Nastro in alluminio Surlyn® termo-saldante • Heat sealable Surlyn® aluminium foil

Heißsiegelbare Surlyn® Aluminiumfolie • Feuille en aluminium Surlyn® thermosoudante

160	0.075	∅	AL+PE	18
165	0.075	∅	AL+PE	18
180	0.075	∅	AL+PE	18
190	0.075	∅	AL+PE	18
200	0.075	∅	AL+PE	18
205	0.075	∅	AL+PE	18
220	0.075	∅	AL+PE	18
228	0.075	∅	AL+PE	18
262	0.075	∅	AL+PE	18
310	0.073	∅	AL+PE	18
340	0.075	∅	AL+PE	18

Nastro tri-strato in alluminio termo-saldante • Triple laminated heat sealable aluminium foil

Dreifach laminierte heißsiegelbare Aluminiumfolie • Feuille tri-couche en aluminium thermosoudante

310	0.150	∅	PET+AL+PE	18
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Macchine chiuditrici • Closing machines

Verschließmaschine • Machine pour fermeture hermétiquement



R2G • R2G/B • R3G • R4G • R11G • R23G • R24G • R25G • R26G • R31G • R32G

R33G • R40G • R41G • R42G • R784G • R792G • R808G • R819G • R879G • R880G

R881G • R901G • R902G



Prodotti complementari

Smoothwall

Complementary products
Sonstige Produkte
Produits complémentaires

IT Film di chiusura

I film flessibili termosaldabili vengono largamente impiegati per la sigillatura dei contenitori smooth wall. Essi offrono un sistema di chiusura a tenuta ermetica.

La varietà di film disponibili è tale da soddisfare le differenti esigenze dei clienti. Possono essere, pelabili, con una shelf life prolungata, o anche anti fog per migliorare la visibilità del prodotto all'interno della confezione. Inoltre il film può essere personalizzato attraverso la stampa del marchio del prodotto e/o del produttore, o anche delle istruzioni per i consumatori. Sono disponibili film che trattengono gli aromi dei cibi durante la cottura in forno.

IT Macchine

Le macchine per la saldatura a caldo partono da modelli manuali a singola cavità fino ad arrivare alle linee di confezionamento completamente automatizzate.

Siamo in grado di raccomandare fornitori specializzati di film e di macchinari o, in alternativa, possiamo fornire insieme ai contenitori i nostri film e le nostre macchine chiuditrici manuali a singola cavità, in un pacchetto chiavi in mano. Le nostre macchine hanno stampi intercambiabili e sono facili da usare.

IT Accessori per l'assorbimento di liquidi

Le spugnette da forno assorbenti Roast-it™ sono ideali per assorbire il liquido in eccesso nei cibi allo stato fresco, oltre al grasso durante la cottura nei nostri contenitori smooth wall. Sono disponibili in qualsiasi formato a partire da 50 x 50mm e in differenti livelli di assorbenza da 1700cc a 10000cc. Il prodotto è realizzato da un film resister a temperature elevate accoppiato a un substrato cellulosico. Ulteriori informazioni saranno fornite su richiesta.

EN Lidding film

Flexible lidding films are widely used to seal the smoothwall range of trays and provide a leak proof hermetic pack. The variety of films available is varied to suit customer needs. For example, peel or weld seal, extended shelf life, anti fog for enhanced product visibility. In addition the film may be printed for company identity or consumer instructions and oven films are available for moisture retention whilst cooking.

EN Machinery

Heat seal machines range from single cavity manually operated versions to multi cavity fully automatic process lines.

We can recommend many specialist providers of film and machinery or alternatively we can provide our own film and single cavity machine as part of a turn-key package. Our machine has interchangeable moulds and is perfect for counter top applications.

EN Absorbent Pads

Roast-it™ oven safe absorbent pads are ideal for absorbing excess juice in the chilled state and fat whilst the food is cooking in our smoothwall trays. The ovenable pads are available in any size from 50 x 50mm upwards in a variety of absorbencies from 1700cc to 10000cc. The product is made from elevated temperature resistant film thermally laminated to a cellulosic substrate. Further information on request.



DE Für eine übersetzte Version kontaktieren Sie bitte unser Büro.

FR Veuillez contacter votre bureau régional pour la traduction de la documentation.

I nostri confezionamenti / Our Packaging

Linea Smart - Professional - Premium

Smart



Professional



Premium



L'Alluminio

Aluminium facts

Das Aluminium

Faits à retenir sur l'aluminium

IT Utilizzo generale:

I contenitori e rotoli in alluminio sono leggeri, resistenti e perfetti per il confezionamento e la conservazione degli alimenti.

Effetto barriera:

L'alluminio fornisce una barriera totale all'acqua e ai gas.

È resistente alla corrosione a contatto con sostanze con un pH da 4 a 9.

Igiene e sicurezza:

L'alluminio è sterile e sicuro per l'uso a diretto contatto con gli alimenti.

Resistenza termica:

Capacità di condurre la temperatura velocemente e in modo uniforme. Non vi è alcun rischio di rotture, di fusione, carbonizzazione o bruciature.

Metodi di cottura:

Grill, forno, barbecue e forno a microonde.

Temperatura:

Da -40°C a +280°C.

Riciclabilità:

Tutti i contenitori sono riciclabili al 100%.

Retort:

I contenitori in alluminio, se adeguatamente trattati con apposite vernici, sono in grado di supportare applicazioni retort.

EN General use:

Containers and rolls are light-weight, strong and perfect for storing and preserving food.

Barrier properties:

It provides a 100% water and gas barrier. It is corrosion resistant to substances in the pH range 4 to 9.

Hygiene and safety:

Aluminium is sterile and safe for use in direct contact with foodstuffs.

Heat resistance:

The ability to conduct temperature quickly and evenly. There is no risk of cracking, melting, charring or burning.

Cooking:

Grill, oven, BBQ and microwave.

Temperature range:

From -40°C to +280°C.

Recyclability:

All trays are 100% recyclable.

Retort capability:

Aluminium containers are capable of supporting retort applications when used in conjunction with appropriate surface lacquer treatments.

DE Allgemeine Anwendung:

Behälter und Rollen sind leicht, stark und perfekt zum Lagern und Konservieren von Nahrung.

Sperreigenschaften:

Es bietet eine 100%ige Wasser- und Gassperre. Es ist korrosionsfest gegenüber Substanzen im pH-Bereich 4 bis 9.

Hygiene und Sicherheit:

Aluminium ist steril und für die Anwendung in direktem Kontakt mit Nahrungsmitteln geeignet.

Wärmebeständig:

Die Fähigkeit, Temperaturen schnell und gleichmäßig zu leiten. Es besteht keine Gefahr der Rissbildung, des Schmelzens, der Verkohlungs oder des Verbrennens.

Kochen:

Grill, Ofen, und Mikrowellen.

Temperaturbereich:

Von -40°C bis +280°C.

Wiederverwertbarkeit:

Alle Schalen sind zu 100% wiederverwertbar.

Retorte geeignet:

Aluminiumbehälter eignen sich zur Anwendung in Retorten, wenn sie mit geeignetem Oberflächenlack behandelt werden.

FR Utilisation générale :

Les récipients et les rouleaux en aluminium sont légers, résistants et parfaits pour l'emballage et la conservation des aliments.

Effet barrière :

L'aluminium fournit une barrière totale contre l'eau et les gaz. Il est résistant à la corrosion au contact avec des substances avec un pH de 4 à 9.

Hygiène et sécurité :

L'aluminium est stérile et sûr pour l'utilisation directe au contact avec les aliments.

Résistance thermique :

Capacité de conduire la température rapidement et de façon uniforme. Il n'y a aucun risque de rupture, de fusion, de carbonisation ou de brûlure.

Méthodes de cuisson :

Grill, four, barbecue et four à micro-ondes.

Température :

De -40° C à + 280° C.

Récyclabilité :

Tous les récipients sont recyclables à 100 %.

Autoclave :

Les récipients en aluminium, en étant adéquatement traités avec des vernis appropriés, sont dans la mesure de supporter des applications autoclaves.

II PET

PET facts
Das PET
Le PET

IT Uso generale:

I contenitori e coperchi in PET sono leggeri, resistenti e trasparenti, ottimi per la presentazione dei cibi. I prodotti possono essere realizzati in un numero quasi illimitato di forme e dimensioni diverse.

Effetto barriera:

Il PET è chimicamente inerte ed ha eccellenti proprietà di barriera contro l'acqua, l'anidride carbonica, l'ossigeno e l'azoto.

Igiene e sicurezza:

È infrangibile e resistente agli urti. Esso preserva il sapore e l'aroma dei cibi senza alterarli.

Resistenza al calore:

Il PET ha un'ottima stabilità termica nell'intervallo di temperatura consentito.

Temperatura:

Da -40°C a +70°C (non può essere impiegato in alcun tipo di forno).

Riciclabilità:

È l'imballaggio in plastica più riciclato al mondo. I nostri contenitori sono facilmente identificabili grazie al logo di riciclo posto sul fondo del prodotto.

EN General use:

Containers and lids are lightweight, tough and provide a glass like clarity for excellent food presentation. Products may be formed into an almost limitless number of different shapes and sizes.

Barrier properties:

PET is chemically inert and has excellent barrier properties against water, carbon dioxide, oxygen and nitrogen.

Hygiene and safety:

It is shatter proof and crack resistant. It preserves product flavour and aroma without taint.

Heat resistance:

PET has excellent thermal stability within its operating temperature range.

Temperature range:

From -40°C to +70°C (non-ovenable).

Recyclability:

It is the most recycled plastic packaging in the world. Our containers are easily identified by the recycling logo on or near the bottom of the product.

DE Allgemeine Anwendung:

Behälter und Deckel sind leicht, robust und ermöglichen eine glasklare Durchsicht, so dass die Nahrung ausgezeichnet präsentiert werden kann. Die Produkte können in den verschiedensten Formen und Größen hergestellt werden.

Spereigenschaften:

PET ist chemisch träge und hat ausgezeichnete Spereigenschaften in Bezug auf Wasser, Kohlendioxid, Sauerstoff und Stickstoff.

Hygiene und Sicherheit:

Es ist bruchfest und unzerbrechlich. Es erhält frisch der Aroma des Produkts und ist Geschmackneutral.

Wärmebeständigkeit:

PET hat eine ausgezeichnete thermale Stabilität innerhalb des betrieblichen Temperaturbereichs.

Temperaturbereich:

Von -40°C bis +70°C (nicht ofenfähig)

Wiederverwertbarkeit:

Es ist die am besten wiederverwertbare Kunststoffverpackung in der Welt. Unsere Behälter sind am Recycling-Logo auf oder in der Nähe des Produktbodens leicht zu erkennen.

FR Utilisation générale :

Les récipients et les couvercles en PET sont légers, résistants et transparents, excellents pour la présentation des aliments. Les produits peuvent être réalisés dans un nombre presque illimité de formes et de différentes dimensions.

Effet barrière :

Le PET est chimiquement inerte et il a d'excellentes propriétés de barrière contre l'eau, l'anhydride carbonique, l'oxygène et l'azote.

Hygiène et sécurité :

Il est infrangible et résistant aux chocs. Il préserve la saveur et l'arôme des aliments sans les altérer.

Résistance à la chaleur :

Le PET a une très bonne stabilité thermique dans l'intervalle de température autorisée.

Température :

De -40° C à +70° C (il ne peut pas être utilisé dans certain type de four).

Riciclabilité :

C'est l'emballage en plastique le plus recyclable au monde. Nos récipients sont facilement identifiables grâce au logo de recyclage sur le fond du produit.

PET

PET

Contenitori e coperchi

Trays and lids
Schalen und Deckel
Barquettes et couvercles



PET Rettangolari

Rectangular
Rechteckig
Rectangulaires

R



PET A01 0250

	126 x 118
	101 x 94
	90 x 84
	35
	250cm ³



PET A04 0750

	186 x 143
	163 x 119
	151 x 106
	45
	750cm ³



PET A02 0375

	126 x 118
	100 x 94
	87 x 80
	50
	375cm ³



PET A05 1000

	186 x 143
	163 x 119
	148 x 103
	60
	1000cm ³



PET A03 0500

	143 x 126
	119 x 104
	105 x 90
	52
	500cm ³



PET C01 100/PI

	221 x 118
	203 x 100
	194 x 90
	30
	500cm ³



PET C02 100/BO

	221 x 118
	203 x 100
	194 x 90
	30
	500cm ³



PET D01 250/PI

	224 x 148
	203 x 131
	197 x 122
	30
	700cm ³



PET D02 250/BO

	224 x 148
	203 x 131
	197 x 122
	30
	700cm ³



PET E00 200/PI

	222 x 168
	204 x 150
	194 x 140
	20
	550cm ³



PET E01 300/PI

	222 x 168
	204 x 150
	194 x 140
	30
	850cm ³



PET E02 450/PI

	222 x 168
	204 x 150
	190 x 136
	50
	1250cm ³



PET E03 600/PI

	222 x 168
	204 x 150
	188 x 134
	60
	1500cm ³



PET F01

	220 x 198
	209 x 184
	184 x 159
	50
	3313cm ³



PET F03

	220 x 198
	209 x 184
	170 x 145
	90
	5607cm ³



PET F02

	220 x 198
	209 x 184
	178 x 153
	70
	4638cm ³



PET

PET Ovali

Oval
Oval
Ovale

0

PET B01 0250

	137 x 111
	112 x 82
	103 x 73
	36
	250cm ³



PET B05 1000

	189 x 163
	163 x 133
	148 x 118
	60
	1000cm ³



PET B02 0375

	148 x 122
	122 x 92
	112 x 82
	43
	375cm ³



PET B06 1500

	221 x 197
	193 x 163
	178 x 143
	59
	1500cm ³



PET B03 0500

	157 x 132
	131 x 102
	120 x 89
	49
	500cm ³



PET B07 2000

	221 x 197
	193 x 163
	175 x 140
	80
	2000cm ³



PET B04 0750

	176 x 150
	150 x 120
	136 x 106
	55
	750cm ³

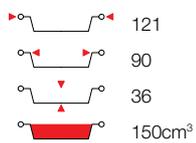


PET Circolari

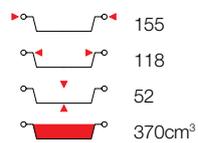
Circular
Rund
Rond



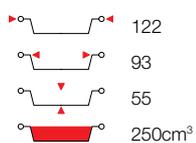
PET H01 0150



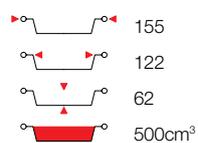
PET H03 0375



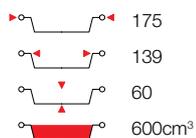
PET H02 0250



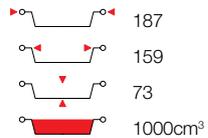
PET H04 0500



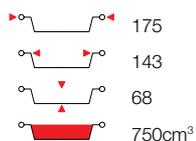
PET H05 0600



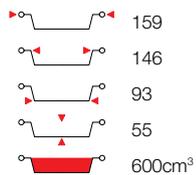
PET H07 1000



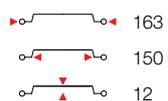
PET H06 0750



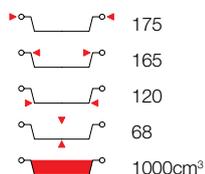
PET G02 0600



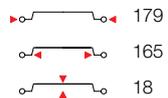
PET CG02/PI



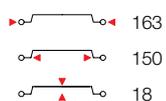
PET G03 1000



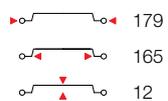
PET CG03/BO



PET CG02/BO



PET CG03/PI



Casse termiche in polistirolo

Polystyrene boxes
Polystyren-Transportboxen
Boîtes thermiques en polystyrène

IT Le casse termiche in polistirolo, grazie alle loro particolari caratteristiche, mantengono costante la temperatura dei cibi per diverse ore.

EN The polystyrene insulated box, thanks to its particular characteristics, keeps the food hot or cold for several hours.

DE Die isolierte Polystyren-Transportboxen hält die Nahrung dank ihrer besonderen Merkmale mehrere Stunden lang heiß oder kalt.

FR Les boîtes thermiques en polystyrène, grâce à leurs caractéristiques, maintiennent constamment la température des aliments pour plusieurs heures.

Casse termiche in polistirolo • Polystyrene insulated boxes Isolierte Polystyren-Transportboxen • Boîtes thermiques en polystyrène

								
CT1	360	180	110	400	220	170	36	
CT2	552	238	40	593	279	100	20	
CT3	482	233	35	523	365	96	16	
CT4	482	233	70	523	365	132	12	
CT5	482	233	140	523	365	204	10	
CT6	538	334	110	598	374	175	12	
CT7	538	334	211	598	374	276	8	
CT8	552	238	142	593	279	204	10	
CT9	552	238	70	593	279	132	16	
CT10	554	375	185	604	425	265	8	
CT11	554	375	78	604	425	156	12	
CT12	328	166	107	368	205	162	18	
CT13	555	185	187	595	225	250	16	
CT20	554	375	165	604	425	245	10	

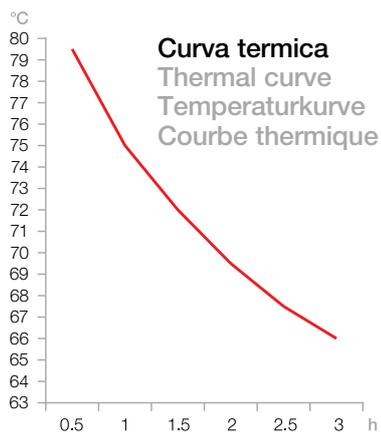


Tabella di configurazione • Box configuration table
 Tabelle mit Verpackungs-Konfiguration • Tableau de configuration

	CT3	CT4	CT5	CT6	CT7	CT8	CT9	CT10	CT11	CT12	CT13	CT20
R Gr^o												
R2G		2	6									
R3G	9	18	45	40	70		12	30		9	30	50
R4G		9	27	20	50		6	36		6	20	40
R7G	4	8	16	12	24	6	6	20				
R11G						3	3	16			10	10
R22G		3	6		12			12	3			9
R23G						6	6		8		12	20
R24G						6	6		8		12	20
R25G	6	12	24		30					6	15	
R26G		9	18	20	40		6	30	10		15	30
R31G				4	8			6	2			6
R32G				4	10			8	2			6
R38G						6	6	30	12		15	24
R39G						3	3	24	6		12	18
R53G		6		16	24	4		32	8	4	16	24
R54G	6			24	24			48	16	4	16	40
R83G						3	3	16			10	
R784G						3	3	16			10	
R879G	2					6	6	20	8		10	20
R881G	2					6	6	20	8		10	20

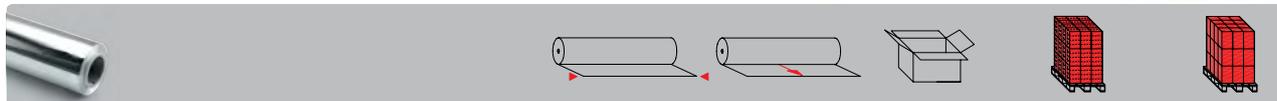
R Lr^o												
R2L		2	6									
R20L		8	16	16	16			27			12	
R21L			20	12	16					4	12	
R24L						6	6	20	8		12	20
R25L	6	12	24		30					6	15	
R27L	8	16	40	32	56					8	28	
R28L		8	24	16	20					4	16	
R29L						3	3	16				
R31L				4	8			6	12			
R53L		6		16	16	4		32	8	4	16	24
R80L						6	6	20	8		12	20
R81L	2					6	6	20	8		12	20

Rotoli e prodotti complementari

Rolls and complementary products
Rollen und sonstige Produkte
Rouleaux et produits complémentaires



Rotoli in alluminio • Aluminium foil rolls
Alufolienrollen • Rouleaux de feuille d'aluminium

**Flower/coffee**

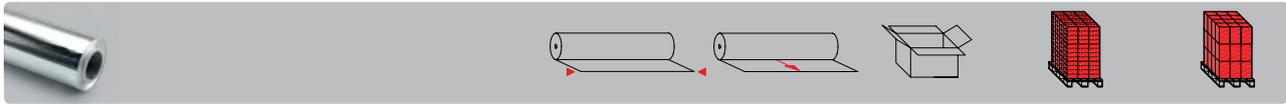
ROLL120		120	80m	12	600	50
ROLL120		120	80m	24	576	24
ROLL120		120	100m	24	600	24
ROLL120		120	100m	24	576	24
ROLL120		120	125m	24	720	30
ROLL120		120	125m	12	600	50
ROLL120		120	150m	12	600	50
ROLL120		120	150m	24	576	24

Hair

ROLL150		150	50m			
ROLL150		150	50m			
ROLL150		150	80m	24	600	50
ROLL150		150	100m	24	576	24
ROLL150		150	100m	24	576	24
ROLL150		150	125m	24	576	24
ROLL150		150	125m	24	576	24
ROLL 200		200	100m	12	600	50
ROLL 200		200	125m	12	600	50
ROLL 200		200	150m	12	600	50

Food

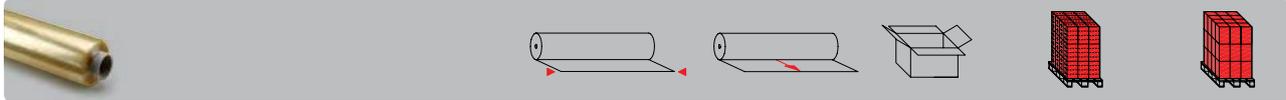
ROLL 300		292	64m	9	450	50
ROLL 300		292	64m	9	216	24
ROLL 300		292	75m	9		
ROLL 300		292	75m	9		
ROLL 300		292	80m	9	450	50
ROLL 300		292	80m	9	216	24
ROLL 300		292	100m	9	450	50
ROLL 300		292	100m	9	216	24
ROLL 300		292	125m	9	450	50
ROLL 300		292	125m	9	216	24
ROLL 300		292	150m	9	450	50
ROLL 300		292	150m	9	216	24
ROLL 300		292	200m	3	180	60
ROLL 300		292	250m			
ROLL 300		292	250m			
ROLL 330		326	100m	9	450	50
ROLL 330		326	125m	9	450	50
ROLL 330		326	150m	9	450	50
ROLL 330		326	150m	3	180	60
ROLL 330		326	150m	9	216	24
ROLL 330		326	200m	3	180	60
ROLL 330		326	200m	3	168	56
ROLL 400		400	125m	9	216	24
ROLL 400		400	150m	9	216	24
ROLL 450		450	75m	6	144	24



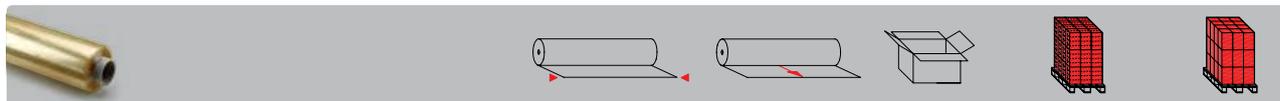
ROLL 450		450	90m	6	144	24
ROLL 450		450	90m	6	144	24
ROLL 450		450	100m	6	144	24
ROLL 450		450	100m	6	144	24
ROLL 450		450	125m	6	144	24
ROLL 450		450	125m	6	144	24
ROLL 450		450	150m	6	144	24
ROLL 450		450	150m	6	144	24
ROLL 450		450	200m	6	144	24
ROLL 450		450	200m	6	144	24
ROLL 500		500	150m	6	144	24
ROLL 500		500	125m	6	144	24
ROLL 600		600	150m	6	144	24
ROLL 650		650	150m	6	144	24



Pellicola • Cling film
Frischhaltefolie • Film thermorétractable

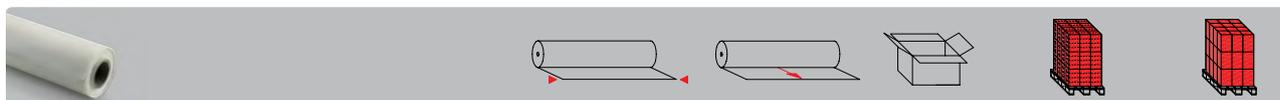


ROLL 300		300	200m			
ROLL 300		300	200m			
ROLL 300		300	250m			
ROLL 300		300	250m			
ROLL 300		300	300m	9	675	75
ROLL 300		300	300m	3	180	60
ROLL 300		300	500m			
ROLL 300		300	500m			
ROLL 300		300	1000m			
ROLL 300		300	1000m			
ROLL 300		300	1250m			
ROLL 300		300	1250m			
ROLL 350		350	1000m			75
ROLL 350		350	1000m			
ROLL 350		350	1250m			
ROLL 350		350	1250m			
ROLL 350		350	1500m	1	30	30
ROLL 380		380	1500m	1	30	30
ROLL 400		400	1000m	1		
ROLL 400		400	1000m	1		
ROLL 400		400	1250m			
ROLL 400		400	1250m			
ROLL 400		400	1500m	1	30	30
ROLL 450		450	100m			
ROLL 450		450	100m			
ROLL 450		450	150m			
ROLL 450		450	150m			



ROLL 450		450	180m
ROLL 450		450	180m
ROLL 450		450	200m
ROLL 450		450	200m
ROLL 450		450	250m
ROLL 450		450	250m
ROLL 450		450	500m
ROLL 450		450	500m
ROLL 450		450	1000m
ROLL 450		450	1000m
ROLL 450		450	1250m
ROLL 450		450	1250m
ROLL 450		450	1500m
ROLL 500		500	1500m
ROLL 600		600	100m
ROLL 600		600	100m
ROLL 600		600	150m
ROLL 600		600	150m
ROLL 600		600	180m
ROLL 600		600	180m
ROLL 600		600	200m
ROLL 600		600	200m
ROLL 600		600	250m
ROLL 600		600	250m
ROLL 600		600	300m
ROLL 600		600	300m
ROLL 600		600	500m
ROLL 600		600	500m

Carta Forno • Oven paper
Backpapier • Papier sulfurisé



Roll 400		400	50m	12	288	24
Roll 400		400	50m	12	240	20
Roll 330		330	50m	9	252	28
Roll 330		330	50m	9	216	24

Carta forno in fogli • Oven paper sheets
Backpapier • Feuilles de papier sulfurisé



Foglio 10 kg		600 x 400	1000	64
Foglio 5 kg		600 x 400	500	128

Devolgitori • Cutters
Spendergeräte • Boîtes distributrices



Plastica • Plastic • Plastique • Kunststoff	•		300 - 330
Plastica • Plastic • Plastique • Kunststoff	•	•	300 - 330
in acciaio • Metal • Metal • Metall		•	300 - 330
in acciaio • Metal • Metal • Metall	•		300 - 400



Baking
Pirottini a tulipano
Carta antigrasso

Tulip wraps
Greaseproof sheets





Baking

IT Contital è il produttore di una nuova e innovativa gamma di prodotti da forno che comprende pirottini a tulipano per muffin e fogli di carta antigrasso. Perfetto per panifici, rosticcerie, salumerie, farm shop, ristoranti, caffetterie e pasticcerie.

EN Contital is the manufacturer of a new and innovative baking product range which includes tulip muffin wraps and greaseproof paper sheets. Perfect for bakeries, deli's, farm shops, restaurants, coffee shops and patisserie's.

DE Contital ist der Hersteller einer neuen und innovativen Backwaren-Produktpalette, die Tulpen-Muffinförmchen und Fettpapier umfasst. Sie sind perfekt für Bäckereien, Feinkostläden, Rostbraterei, Restaurants, Hofladen, Cafés und Konditoreien.

FR Contital est le producteur d'une nouvelle et innovante gamme de produits pour le four qui comprend des emballages en forme de tulipe pour les muffins et des feuilles de papier anti-graisse. Parfait pour les boulangeries, les rôtisseries, les charcuteries, les magasins agricoles, les restaurants, les cafétérias et les pâtisseries.



Pirottini / Tulip Wraps

IT La gamma di pirottini a tulipano di Contital comprende formati, disegni, colori, forme e qualità della carta standard e personalizzati, che includono la certificazione FSC®. Tutti i nostri pirottini a tulipano sono progettati per essere uniformi così da avere una perfetta separazione automatica se necessaria. La nostra gamma è in costante espansione per soddisfare la domanda dei clienti e le tendenze del mercato.

EN Contital's tulip wrap range includes standard and bespoke sizes, designs, colours, shapes and paper qualities, including being FSC® certified. All our tulip wraps are designed to be uniform for perfect auto-denesting if required. Our range is continuously expanding to meet customer demand and market trends.

DE Die Contital Tulpen-Muffinförmchen Palette umfasst Standard und maßgeschneiderte Größen, Designs, Farben, Formen und Papierqualität, die FSC®-zertifiziert sind. Alle unsere Tulpen-Muffinförmchen sind gleichförmig entworfen, um eine perfekte automatische Trennung bei Bedarf zu garantieren. Unsere Linie wird ständig erweitert, um die Kundennachfrage und die Markttrends zu treffen.

FR La gamme d'emballages en forme de tulipe Contital comprend des formats, des dessins, des couleurs, des formes et une qualité de papier standard et personnalisé, qui inclue la certification FSC. Tous nos emballages en forme de tulipe sont projetés pour être uniformes pour permettre ainsi une parfaite séparation automatique si nécessaire. Notre gamme est en constante expansion pour satisfaire la demande des clients et les tendances du marché.

Misura



Modello



Forma



Materiale

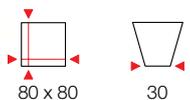
Antigrasso
Siliconato antigrasso
Pergamena vegetale

40gsm → 75gsm

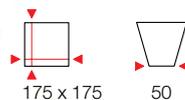
Design



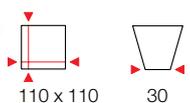
TW-08030



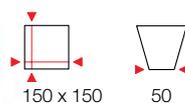
TW-17550



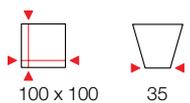
TW-11030



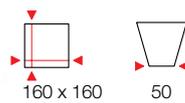
SW-15050



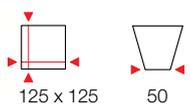
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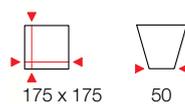
SW-16050



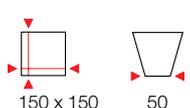
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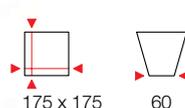
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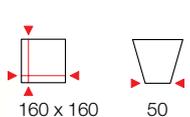
TW-15050



SW-17560



TW-16050



STAMPO DA FORNO PER MUFFIN





Carta antigrasso

IT La gamma dei fogli di carta antigrasso di Contital comprende carta siliconata, antigrasso e antigrasso stampata, per adattarsi a molte applicazioni. Disegni personalizzati sono disponibili su richiesta.

EN Contital's range of greaseproof sheets includes both siliconised, greaseproof and printed greaseproof to suit many applications. Bespoke designs are available upon request.

DE Die Contital Fettpapier Palette umfasst Silikonpapier, Fettpapier und bedrucktes Fettpapier, die für viele Anwendungen geeignet sind. Maßgeschneiderte Designs sind auf Anfrage erhältlich.

FR La gamme des feuilles de papier anti-graisse d'Contital comprend un papier siliconé, anti-graisse et anti-graisse imprimé, pour s'adapter à beaucoup d'applications. Des dessins personnalisés sont disponibles sur demande.

Siliconata

SBIANCATA

450 x 750 480/ream
400 x 600 480/ream

(altri colori e misure sono disponibili su richiesta)



Antigrasso

SBIANCATA

Disponibili dimensioni su misura

NON SBIANCATA

Disponibili dimensioni su misura

STAMPATO

Logo/Modello fino a 4 colori pantone

Ideali per

- Panifici
- Pasticcerie
- Rosticcerie
- Farm Shop
- Ristoranti
- Caffetterie

Usi:

- Confezioni cibo
- Tovagliette
- Menù stampati
- Promozione brand
- Tovagliette per vassoio



Posateria

Cutlery products
Coutellerie
Besteck



SA

Eco Heavy Fork 2.00g
 Eco Fork 1.60g
 Eco Knife 2.00g
 Eco Spoon 2.05g
 Eco Small Spoon 1.23g

**SE**

Lux Fork 4.50g
 Lux Knife 4.50g
 Lux Spoon 4.70g
 Lux Small Spoon 2.50g

**SB**

Eco Heavy Fork 2.00g
 Eco Fork 1.60g
 Eco Knife 2.00g
 Eco Spoon 2.10g
 Eco Small Spoon 1.20g

**SF**

PP knife 1.90g
 PP fork 2.15g
 PP spoon 2.10g
 PP small spoon 1.10g
 PP small spoon 1.10g

**SC**

Medium Fork 3.53g
 Medium Knife 3.53g
 Medium Spoon 3.80g
 Medium Small Spoon 2.05g

**SG**

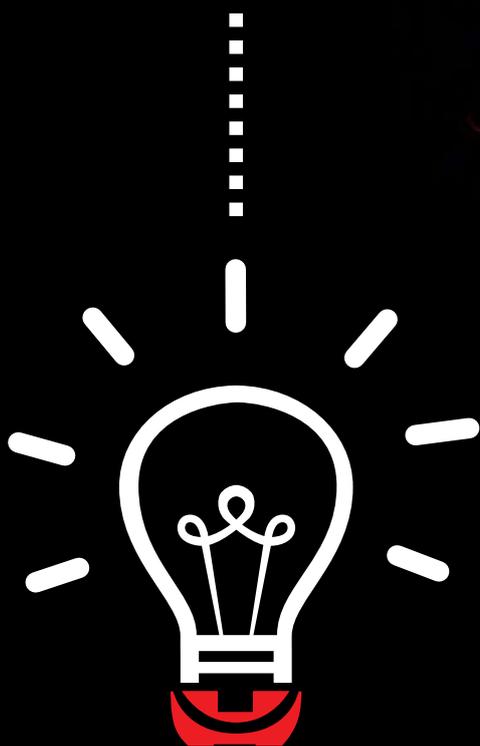
Org. Stirrer 0.38g

**SD**

Medium Fork 3.53g
 Medium Knife 3.53g
 Medium Spoon 3.80g
 Medium Small Spoon 2.05g



Design your ideas



Valutazione
Evaluation



IT Crediamo nelle nuove idee.

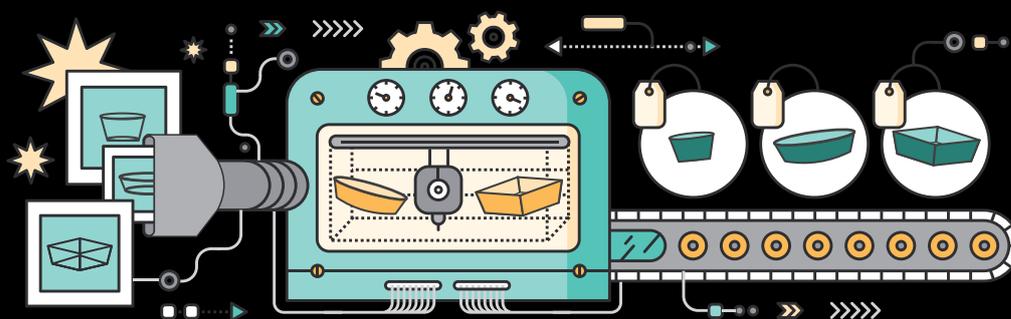
Stai pensando a un nuovo contenitore per esigenze di mercato specifiche?
Un design innovativo o un formato particolare?

Contattaci! Un nostro team di esperti esaminerà il tuo progetto. Valuteremo i dettagli tecnici e la realizzazione di un prototipo.

EN We believe in new ideas.

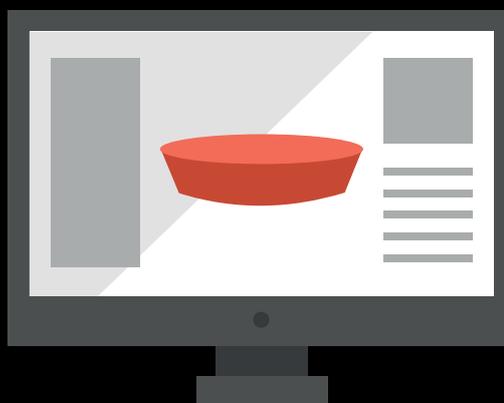
Are you thinking about a new container for specific market needs? An innovative design or a particular size or shape?

Contact us: our team of experts will examine your project. We will evaluate the technical details and the creation of a prototype.



Prototipo
Prototype

Progettazione
Design



Bake-eeze®

The non-stick revolution

IT Bake-eeze® è un sistema innovativo per realizzare linee di contenitori in alluminio antiaderenti.

EN Bake-eeze® is an innovative system to manufacture aluminium non-stick containers ranges.

FR Bake-eeze® est un système d'innovation utilisé pour réaliser des séries de barquettes en aluminium anti-adhérentes.

DE Bake-eeze® ist ein innovatives System zur Erstellung von antihaftend Aluminium Backformen



IT Vantaggi

- Riduzione dei costi: antisticking su contenitore in alluminio nudo
- Ideale per cottura nel forno industriale e di casa
- Elimina la necessità di pre-ungere o rivestire il contenitore
- Distacco rapido e completo del cibo per ridurre lo spreco alimentare
- 100% riciclabile
- L'intera gamma dei prodotti in alluminio di Contital può essere realizzata nella versione antiaderente

FR Avantages

- Réduction des coûts: antisticking sur le récipient en aluminium nu
- Idéal pour la cuisson dans le four industriel ou traditionnel à la maison
- Élimine la nécessité de graisser ou recouvrir le récipient
- Retrait rapide et complet du produit (réduit le gaspillage alimentaire)
- 100% recyclable
- L'ensemble de la gamme de produits en aluminium de Contital peut-être réalisée en version anti-adhésive.

EN Benefits

- Cost saving: non-stick properties on plain aluminum container
- Ideal for industrial baking or home cooking
- Eliminates the need to pre-grease or line the container
- Revolutionary easy release of product to minimize food waste
- 100% recyclable
- The entire line of Contital's aluminium containers can be realized in non-stick version

DE Vorteile

- Kostenvorteile: antihaft-Eigenschaften auf blanken Aluminiumbehälter
- Ideal sowohl für industrielles als auch für häusliches Backen
- Kein Bedürfnis den Behälter vorher einzufetten oder zu beschichten
- Die Nahrung löst sich schnell und gänzlich los, um die Lebensmittelverschwendung zu reduzieren
- 100% recycelbar
- Alle Contital Alubehalter und Aluschalen können in der Antihaft-Serie realisiert werden

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