



- Fornos p/ pizzas
- Formadoras de massa pizza
- Raladores de queijo
- Misturadoras
- Máquinas p/ pasta
- Caixas p/ massa de pizza
- Pás para pizza
- Pratos para pizza
- Cortadores de pizza
- Caixas para pizzas
- Sacos p/ transporte de pizzas
- E muito mais...





Coloque aqui, no motor de busca, a referência do artigo que pretende, encontre-o rapidamente e terá toda a informação atualizada do mesmo, Ex: preço, descrição, imagens, videos, fichas técnicas, etc...



Se preferir, entre em contacto connosco por WhatsApp
+351 934 577 033

Entregamos em: **48 / 72 horas** (em dias úteis)*

* Produtos em stock

IDEIA PACK[®]

WWW.IDEIAPACK-ONLINE.PT

PIZZA OVENS

- Stainless steel front panel and painted steel body.
Insulation made of rock wool.
- Refractory bricks in the cooking chamber.
- Heating elements in the chamber (top and bottom).
- Separate thermostat for each heating element.



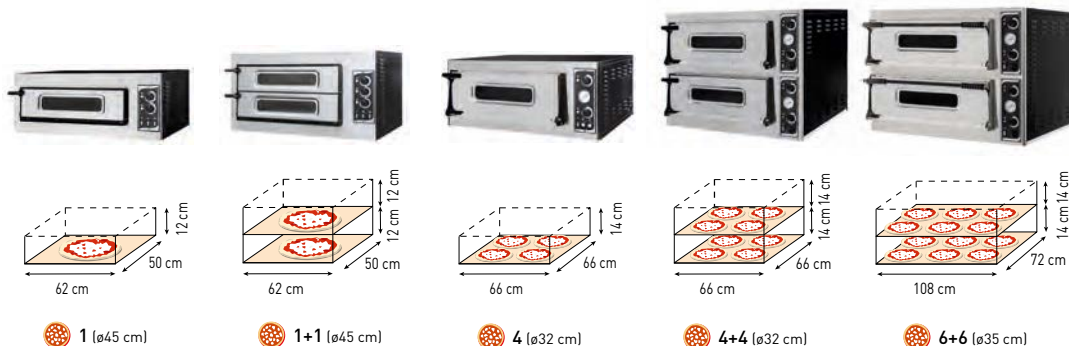
226674

PIZZA OVEN BASIC

- Steel housing with a stainless steel front, insulated with rock wool.
- Analog control panel with individual controls for each heating element, two elements per oven chamber.
- Each oven chamber is fitted with refractory bricks, a thermometer and a light.
- Models with 2 chambers have full separate control panels for each oven chamber.



226698



model	BASIC 1/50 VETRO	BASIC 2/50 VETRO
code	226889	226896
number of chambers	1	2
dimensions	915x621x(H)357 mm	915x621x(H)527 mm
dimensions int.	620x500x(H)120 mm	2x 620x500x(H)120 mm
range	from 45°C to 455°C	from 45°C to 455°C
power/voltage	4 kW/400 V	6 kW/400 V
weight		

OVEN STAND

code	
dimensions	

BASIC 4	BASIC 44	BASIC XXL 66
226681	226698	226995
1	2	2
975x814x(H)413* mm	975x814x(H)745* mm	1360x844x(H)745* mm
660x660x(H)140 mm	2x 660x660x(H)140 mm	2x 1080x720x(H)140 mm
from 45°C to 455°C	from 45°C to 455°C	from 45°C to 455°C
4,7 kW/400 V	9,4 kW/400 V	18 kW/400 V
75 kg	122 kg	176 kg

	227107	
	975x814x(H)860 mm	

ELECTRIC DOUGH ROLLERS

- Perfect for rolling cold pizza dough, pasta dough and dumpling/ravioli dough.
- Adjustable dough thickness from 1 to 5 mm
- Separate roller guards ensure easy and safe operation.



Watch the video



One set of rollers, electric foot pedal



code	226612	226629	226636
number of pairs of rollers	1	2	2
weight of the dough portion	0,21-0,70 kg	0,08-0,21 kg	0,21-0,70 kg
rolled dough disc diameter	ø260-450 mm	ø140-300 mm	ø260-400 mm
dimensions	650x345x(H)430 mm	475x375x(H)660 mm	585x435x(H)790 mm
power	250 W	250 W	250 W
voltage	230 V	230 V	230 V
weight	27 kg	28 kg	37 kg



226827



Stainless steel roller

CHEESE-GRATING MACHINE

- Capacity of 30 kilos per hour.
- Functional and practical, stable body.
- Despite its small size, the device offers high performance.
- Ideal for grating Parmesan cheese and other hard cheeses.
- Motor is protected against overloading.
- Provided with grated cheese container 1,3 L.
- Speed: 1400 RPM.
- Cylinder diameter Ø 110x60 mm.
- Weight 8 kg.

code	-	V	W	mm
226827	30 kg/h	230	380	280x250x(H)310

SPIRAL MIXERS

- Housing made of high-quality white lacquered stainless steel.
- Mixing bowl, lid and spiral made of 18/10 stainless steel.
- Integrated timer.
- Mobile thanks to 4 wheels, 2 of which are braked.

S.S. 18/10
stainless steel stainless steel



Mobile thanks to 4 wheels,
2 of which are braked

SPIRAL MIXER WITH FIXED BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM
226315	290x590x(H)580	10	8	35	ø260x(H)200	40	230	370	0,5
226209	385x670x(H)725	22	17	56	ø360x(H)210	59	400	750	1,0
226308	435x750x(H)810	32	25	88	ø400x(H)260	82	400	1100	1,5

SPIRAL MIXER WITH REMOVABLE BOWL

code	mm	bowl capacity (l)	dough load (kg)	capacity (kg/h)	bowl dimensions (mm)	kg	V	W	kM
226339	380x600x(H)645	10	8	35	ø260x(H)200	56	230	370	0,5
226346	390x670x(H)735	22	17	56	ø360x(H)210	81	400	750	1,0
226353	435x750x(H)810	32	25	88	ø400x(H)260	95	400	1100	1,5



224830

**PASTA MAKER**

- Perfect for making fresh pasta (max. width: 140 mm).
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three aluminium alloy rollers/cutters: dough roller, tagliatelle cutter and fettuccine cutter.
- Includes a hand crank and a clamp for table mounting.

code	mm
224830	382x440x(H)340

**PASTA MAKER ELECTRIC**

- Perfect for making fresh pasta (max. width: 170 mm).
- Cover equipped with safety switch.
- Dough thickness adjustable in 7 steps from 0,2 to 2,5 mm.
- Three rollers/cutters: dough roller, tagliatelle cutter (6,25 mm) and fettuccine cutter (2 mm).
- The rollers and cutters are made of 430 stainless steel.

code	V	W	mm
224847	230	70	258x218x(H)232



Watch the video



224847

PIZZA DOUGH BOX

- Made of food-grade polypropylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Dishwasher safe.

AMER★BOX

WHAT SHOULD AN IDEAL PIZZA DOUGH PROOFING BOX BE?

Airtight

One of the most key features to look out for is whether your dough proofing box is airtight. This prevents the dough from drying out during prolonged fermentation and makes the dough easier to form.

Environmentally friendly

The use of airtight, resealable boxes reduces the use of foil, traditionally used to cover the dough during proofing. Plastic boxes are durable and can last for many years.

Made of suitable material

Traditional Italian dough proofing boxes were made of wood, but modern plastic boxes provide several benefits. They are airtight and they improve the shape and structure of the dough balls. The right amount of time for the dough to proof creates the right structure which translates into comfortable work – the dough is easier and quicker to stretch. This is not possible with metal containers that interfere with the dough proofing process.

The plastic surface is also smooth, which prevents the dough balls from sticking and makes it easy to remove them from the box after proofing.

Stackable

During proofing and fermentation, we keep multiple balls of dough at the same time. Stackable boxes take up less space in the kitchen. Stacked boxes are also easier to handle due to their stability.

No rounded edges

Special pizza dough boxes make it easy to cut and pull the dough without misshaping it. GN containers, which are used in kitchens, have rounded edges, thus making it impossible to remove the dough balls without destroying their shape.



880906



KITCHEN LINE PIZZA DOUGH BOX

- Made of food-grade polyethylene, harmless to human health.
- It maintains freshness of dough and continuity of proofing process.
- Stackable – with or without lids.
- Lid sold separately (880968).
- Dishwasher safe

code	liters	mm int.	mm
880906	14	565x365x(H)70	600x400x(H)75
880913	18	565x365x(H)90	600x400x(H)95
880920	24	565x365x(H)125	600x400x(H)130
880968		lid	600x400





NEW

**PIZZA SCOOP**

- Lightweight and durable, made of anodized aluminium.
- Handle with slide grip for easy removal of pizzas from the oven.



code		mm
617151	-	230x1200
617168	perforated	230x1200

NEW

PIZZA SCOOP, ROUND, PERFORATED

- Made of durable anodized aluminium resistant to wear, abrasion and corrosion.

- Two heat-resistant plastic handles (including one sliding handle) protect against heat.



code	mm
618103	230x1200

PIZZA SCOOP

- Handle with slide grip for easy removal of pizzas from the oven.



code		mm
617199	perforated	230x1200
617182		230x1200

PIZZA SCOOP SQUARED

- Light and robust, made of anodised aluminium.



code		mm
617113	-	305x1320
617120		405x1320
617137	perforated	305x1320
617144	perforated	405x1320



523902

**CAKE SERVER**

- With polypropylene handle.

code	mm
523902	265x55



PIZZA SCOOP SQUARED



code	mm
617175	305x1320

PIZZA OVEN CLEANING BRUSH

- Copper brush.
- Aluminium handle.
- Steel scraper.



code	mm
525593	(L)1320

PIZZA SCOOP, SQUARED

- Long wooden handle.
- Heat resistant.



code	mm
617816	305x1320
618028	355x1320
617861	405x1320

PIZZA OVEN CLEANING BRUSH

- Brush made of brass wire.
- Steel scraper.
- Removable wooden handle with a screw.

code	mm
525630	930x260



CAKE SCOOP/CUTTER

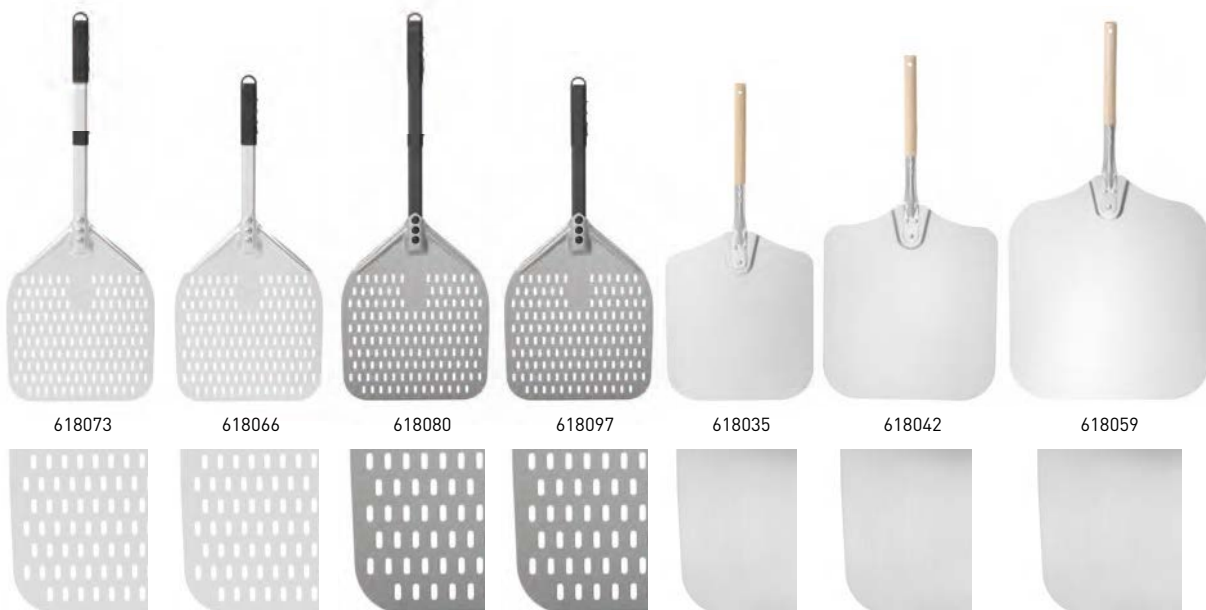
- Black polypropylene handle.
- Thanks to its sharpened edges it can be used as a knife.

code	mm
523957	300x75



523957





618073

618066

618080

618097

618035

618042

618059

NEW**NEW****NEW****PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED**

- Made of anodized aluminium, lightweight and durable.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm
618073	305x660
618066	305x560

PIZZA SCOOP WITH SHORT HANDLE, SQUARED, PERFORATED

- Made of durable anodized aluminum resistant to wear, abrasion and corrosion.
- Thanks to the perforated surface, excess flour can be removed.
- Equipped with a short handle, perfect for small spaces.
- The silicone handle remains cool during use and protects against heat.

code	mm
618080	305x560
618097	305x660

PIZZA SCOOP WITH SHORT HANDLE, SQUARED

- Equipped with a short wooden handle, perfect for small spaces.
- Heat resistant.

code	mm
618035	305x660
618042	355x710
618059	405x760



617724

PIZZA SCOOP, WOODEN

- Can be used when removing pizza from the oven and for serving.
- Made of durable wood, resistant to high temperatures.

code	mm
617724	535x305x(H)10

PIZZA PLATES SPECIALE

- Made of very durable porcelain, these plates are perfect for heavy use in professional catering establishments.
- The snow-white plates are available in sizes with the diameter of 28 and 33 cm and are complemented with elements in trendy colours;

they go together perfectly and bring out the appearance of the dish, making it look even tastier.

- The decoration is protected by glaze, which makes the plates dishwasher and microwave safe.



774847

PIZZA PLATE SPECIALE

code	mm
774830	ø280
774847	ø330



774892

PIZZA PLATE SPECIALE DECORATED

code	mm
774892	ø330



774885

PIZZA PLATE SPECIALE GRANITE

code	mm
774885	ø330



774861

PIZZA PLATE SPECIALE YELLOW

code	packed per	mm
774861	6	ø330



774854

PIZZA PLATE SPECIALE GRAY

code	packed per	mm
774854	6	ø330



774878

PIZZA PLATE SPECIALE ORANGE

code	packed per	mm
774878	6	ø330



777855

PIZZA PLATE BLACKBOARD NAPOLI

code	packed per	mm
777855	6	ø330





617069

PIZZA PAN

- Made of blue steel.
- Ideal for uniform pizza baking.
- Pan thickness: 0.75 mm
- Suitable for using in a wood-burning oven.

code	mm
617069	ø200x(H)25
617076	ø220x(H)25
617083	ø240x(H)25
617090	ø260x(H)25
617106	ø280x(H)25
617205	ø300x(H)25
617304	ø320x(H)25
617403	ø360x(H)25
617410	ø400x(H)25
617427	ø450x(H)38
617434	ø500x(H)38



617533

PIZZA SCREEN

- Ideal for uniform pizza baking.
- Made of aluminium.

code	mm
617502	ø230
617519	ø250
617526	ø280
617533	ø300
617540	ø330
617557	ø360
617458	ø380
617564	ø400
617465	ø430
617571	ø450
617472	ø480
617588	ø500
617595	ø600



810361

PIZZA SCREEN/PAN RACK

- Holds up to 14 pizza screens or pans.

code	mm
810361	300x305x(H)680



505540

ø500 and 600 mm have
a reinforced bottom

PIZZA BOARD

- Made of raw beech wood.
- With grooves to assist cutting into 6 equal parts.

code	mm
505540	ø300
505557	ø350
505564	ø400
505571	ø450
505588	ø500



505533



505526

PIZZA BOARD WITH HANDLE

- Made of compressed wood fibers.
- Resistant to temperature of up to 175 °C.
- The high pressure used during production makes the boards stronger than regular wood.
- Maintenance free (no need for oil or bleach).
- Handle with hole to hang the board.
- Darkens during use which gives it a natural look.

code	mm
505526	ø254x(H)6
505533	ø305x(H)6



LID SPACER FOR PIZZA'S - 500 PCS

- Height of the lid spacer: 35 mm.

code	packed per
709900	500



709900



617700



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617700	(L)190



617731



PAN GRIPPER

- Suitable for all types of pizza pans.

code	mm
617731	(L)200



617007



PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.

code	ø	length (mm)
617007	ø100	(L)230

NEW



617014



PIZZA SLICER

- Stainless steel knife blade, polypropylene handle.
- With HACCP color coding system, coloured clips are not removable after placing.

code	ø	length (mm)
617014	ø100	(L)230



CAIXAS DE PIZZA

Ref:100660009



Caixas De Pizza Dim. 24x24x4cm -
Embalagem 100 unidades
20,84 € / Embalagem(ns) *

Ref:100660023



Caixas De Pizza Dim. 26x26x3,5cm -
Embalagem 100 unidades
21,00 € / Embalagem(ns) *

Ref:100660021



Caixas De Pizza Dim. 28x28x4cm -
Embalagem 100 unidades
24,06 € / Embalagem(ns) *

Ref:100660032



Caixas De Pizza Dim. 30x30x3,5cm -
Embalagem 100 unidades
25,67 € / Embalagem(ns) *

100660001



Caixas de Pizza Dim. 31x31x3,5cm -
Embalagem 100 unidades
26,41 € / Embalagem(ns) *

Ref:100660020



Caixas De Pizza Dim. 33x33x3,5cm -
Embalagem 100 unidades
28,88 € / Embalagem(ns) *

Ref:100660033



Caixas De Pizza Cartão Castanho Dim.
33x33x4cm - Embalagem 100 unidades
27,19 € / Embalagem(ns) *

Ref:100660022



Caixas De Pizza Dim. 36x36x4cm -
Embalagem 100 unidades
39,69 € / Embalagem(ns) *

Ref:100660015



Caixas De Pizza Dim. 40x40x3,5cm -
Embalagem 100 unidades
41,81 € / Embalagem(ns) *

100660030



Caixas De Pizza Dim. 45x45x5cm -
Embalagem 50 unidades
26,92 € / Embalagem(ns) *

Ref:100660013



Caixas De Pizza Dim. 46x46x5cm -
Embalagem 50 unidades
29,23 € / Embalagem(ns) *

Ref:100660011



Caixas De Pizza Dim. 50x50x5cm -
Embalagem 50 unidades
35,71 € / Embalagem(ns) *

Ref:100660024



Caixas para Calzone Dim. 28x17x7cm -
Embalagem 100 unidades
20,69 € / Embalagem(ns) *

Ref:100660025



Caixas para Calzone Dim. 31x17x7cm -
Embalagem 150 unidades
28,99 € / Embalagem(ns) *

234.73



Pizza triangular pizza 'thepack' 230 g / m2
21x16.5x3,5cm branco papelão ondulado
nan - Emb1200 Un.
103,38 € / Embalagem(ns) *

234.74



Pás Triangulares Pizza Thepack 220G/m2
21x16,5x3,5Cm Natural Cartão Ondulado
Nano-micro - Emb. 1200U
103,38 € / Embalagem(ns) *

Ref:101980314



Mesitas Brancas em PP para Pizza Dim.
Ø4,5 x 3cm - Caixa 250 unidades
6,45 € / Embalagem(ns) *

**Possibilidade de personalização a 1 cor.
Quantidade mínima 3000 caixas.**

Contacte-nos:

E-mail: ideiapack@gmail.com

Telefone: 232 185 360 (chamada para rede
fixa nacional)

NEW



709887



709870

PIZZA DELIVERY BAG 35 CM KITCHEN LINE

- Fits 4 pizza boxes of 35x35 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm
709887	360x360x(H)200

PIZZA DELIVERY BAG 45 CM KITCHEN LINE

- Fits 4 pizza boxes of 45x45 cm.
- Made from durable and easy to clean polyester.
- Outside made from 600D polyester and the inside is made from 210D polyester.
- Pizza compartment is padded with 5 mm thick foam.
- Closed with velcro, easy to adjust.
- The large handle makes carrying comfortable.
- Fitted with top transparent pocket for bills.

code	mm
709870	460x460x(H)210



PIZZA DELIVERY BAG

- Tight shutter easy to adjust.
- Made of tough and easy to clean material.
- Top transparent pocket for bills.

709818

code	capacity	mm
709825	4 boxes	360x360x(H)200
709818	4 boxes	460x460x(H)210

WATERPROOF COATING

The bag is made of a high-quality material that protects its contents against water and wind.
EASY DELIVERY EVEN WHEN IT RAINS OR SNOWS



UNIQUELY CAPACIOUS INTERIOR

The bag has a capacity of 72 litres, which means that you can deliver up to: 10 pizza boxes* or 8 salads* + 6 main courses* + 6 soups*
HIGH CAPACITY = HIGH PERFORMANCE
= LOWER COST OF DELIVERY = HIGHER PROFIT
* standard delivery packaging was used for the measurement.

ADJUSTABLE THERMAL SHELF

A shelf that divides the compartment into two parts.
Select a place for salads, coleslaws.
Put hot dishes in a separate compartment.
COOL AT THE BOTTOM, HOT AT THE TOP

SEPARATORS

The thermal bag has 5 semicircular separators in the lower shell. They provide thermal insulation of the container compartment from the ground and prevent the outer fabric from becoming worn out.
DON'T WORRY ABOUT PUTTING IT DOWN THE DISHES ARE SAFE

MULTIFUNCTIONAL CARRIER

Equipped with:

- Chest + belt tensioners
- Hooks for payment terminals/on the straps
- Comfort system – soft, ventilated cladding with light foam on the back and the harness
- Waterproof bill pocket

FUNCTIONALITY COMFORT
"HANDS-FREE"

THREE-LAYER WALL WITH COMPARTMENT INSERT

Low temperature permeability thanks to the multi-layer system of walls where the PVC compartment insert plays an important role. It stiffens the entire structure and provides effective thermal insulation.

THE THERMO INSTANT TECHNOLOGY KEEPS THE FOOD WARM FOR MORE THAN 1.5 HOURS

STRUCTURAL AND SUPPORT BELTS IN AUTOMOTIVE TECHNOLOGY

Polypropylene weave strips in the belt. Durable, strong, with a great design that will last for years.
NO FRAYING OR UNRAVELLING

NEW

PIZZA & FOOD DELIVERY BACKPACK INSULATED

- Lightweight backpack with large, adjustable, padded shoulder straps and padded back section for comfort.
- Fitted with adjustable waist band for extra stability.
- Waterproof thanks to the use of durable 600D polyester.
- Large compartment with adjustable, velcro mounted shelf.
- Can hold up to 10 pizza-boxes.
- Compartment has two layers of insulation, PE foam and aluminium foil.

- One side of the backpack can be opened with a zipper for easy access.
- With large padded carrying handles on the top and a transparent card holder on the back.
- Reflector strip fitted on the outside for extra safety.

code	mm
709801	410x410x(H)490