



*Cooking
sprays*

Cook smart with Fabio cooking sprays

Grease pans, oddly shaped moulds, grills or hobs perfectly in one stroke. Spraying can substitute coating of pastry before baking. Our flavored variants go one step further by adding an amazing flavor to prepared dishes in a second, be it during the cooking itself or as a finishing touch.

3 modes of the sprayer



For perfect greasing of any surface, no need to flour your **baking pans**

For controlled dosing

For attractive serving



Finishing flavouring

Our collection of spiced oils makes cooking a quick and easy task

Health benefit

Controlled dosing and efficient greasing allows you to use less oil in your cooking



Wide range of products



Cold-pressed oils

Perfect for cold cuisine and serving



Cooking sprays

Prepare your baking forms, frying pans and grill in one stroke.



Spiced oil sprays

Boost your meal with your favourite flavour in one second.



Vinegars

Perfect for cold cuisine and serving

Packaging

2 sprayer types

- standard
- large

3 volume options

- 250 ml
- 300 ml
- 400 ml

BOV technology (Bag-on-Valve)



- > Oil situated in the bag is propelled out by compressed air
- > Safe packaging – Propane-Butane free
- > Oil is not in contact with the gas – retains its aroma and lasts longer
- > Bargain packaging – BOV technology is able to use almost 100% of oil inside

Packaging

PACKAGING	PIECES /BOX	BOXES/ LAYER	LAYERS/ PALLET	BOXES/ PALLET	PIECES/ PALLET
250 ml	12 pcs	23 boxes	5 layers	115 boxes	1 380 pcs
300 ml	12 pcs	20 boxes	5 layers	100 boxes	1 200 pcs
400 ml	12 pcs	?? boxes	5 layers	?? boxes	?? pcs



Private labels

Enhance your label by including the cooking sprays into your portfolio.

We provide the production, labelling and logistics for private labels.





Take a look

How to use cooking
oil sprays

fabrioprodukt@fabrioprodukt.cz

www.fabrioprodukt.cz

