www.lineadori.com

Since 1950,

LINEA DORI 3000 srl is a reference for the designing and creation of wooden work tools for bakeries and pizzerias.

Our products are made entirely of wood not chemically treated, and the handling process is carried out without using glues or any other product that could be harmful in contact with food.

The Dori production is granted by its registered authenticity trade mark, heat-branded on each produced item.



Quality is served... ... naturally, on a Dori cutting board!





Linea Dori 3000 s.r.l. - Via di Vigna Girelli, 48/b - 00148 Rome - ITALY Tel/Fax +39 06 65671626 Cell. +39 334 1386352 www.lineadori.com - fabioladori@lineadori.com - P.Iva: 10215691006 ROMA MADE IN ITALY

> Wooden tools for bakeries and pizzerias







Evaporated beech peel with long handle

Art. 5201



Evaporated beech peel with handle



"Fuxion" aluminium peel with wooden handle for "Pinsa Romana"

Art. 5601

Beech paddle

Art. 6101





Spruce rising box

Beech plywood board

to put pizza into oven



Beech plywood ground peel rack

Beech wall peel rack

Brush with natural

bristles (horsehair)

Reinforced gloves

aluminium scoop

Beech pizza serving

board for pizza by

the meter

for oven use

Polished

Temp. 300 C°





Art. 22001









Beech plywood removable support for pizza serving board



Beech plywood "Pinsa Romana" serving board with handle



Beech plywood pizza serving board for one portion

Beech plywood

board (with slices

Beech "crostino"

serving board

with handle

round cutting

or smooth

surface)



Art. 6701





Beech plywood "Cloud" serving board with can place

Art. 15003001



Our certificate of conformity certifies our product line meant for the oven use. Moreover, articles that come into contact with food are finished with a chemical treatment and can be customized with your logo.