



SPACCANAPOLI

— FROZEN —



THE PIZZA

Like in Pizzeria

PRODUCT CATALOG



READY ALSO
IN AIR FRYER



SELECTED
FLOURS



ITALIAN
TOMATO



MOZZARELLA
MADE WITH
100% ITALIAN MILK



EXTRA VIRGIN
OLIVE OIL



12 MONTHS
SHELF LIFE

NEAPOLITAN TRADITION, **QUALITY WITHOUT COMPROMISE.**



SPACCANAPOLI
— FROZEN —

NEAPOLITAN TRADITION MEETS INNOVATION

SPACCANAPOLI FROZEN is born from the meeting of pizza-making art and the most advanced technology.

Every pizza tells our land, its traditions, its aromas and its passion. We carefully select authentic ingredients and craft our dough using artisanal methods, to give you an experience that brings the true scent of Naples, wherever you are.

WE FREEZE ONLY EXCELLENCE, so you can enjoy it every day as if it were just made.



THE SOUL OF NAPLES.
THE QUALITY OF ALWAYS.
THE TECHNOLOGY OF TODAY.



SPACCANAPOLI
— FROZEN —



PREMIUM QUALITY FROZEN NEAPOLITAN PIZZA



SPACCANAPOLI
FROZEN



ARTURO
ITALIAN SPECIALTY

THE TRUE NEAPOLITAN PIZZA. FROZEN.

A dough crafted with the utmost care in every detail to preserve all the characteristics of true Neapolitan pizza, even after freezing.

48h

UP TO 48 HOURS OF NATURAL LEAVENING

A long maturation at controlled temperature for a light, easy-to-digest dough full of flavor.



HIGH HYDRATION

A highly hydrated dough for a soft, elastic and highly digestible pizza.



ALVEOLATED CRUST

High, soft and light crust with a regular honeycomb structure, the hallmark of true Neapolitan pizza.



SELECTED INGREDIENTS

Only top-quality raw materials, carefully selected to ensure authentic taste and consistent quality over time.



AIR FRYER READY

Ready in just a few minutes, with optimal cooking that enhances fragrance, crispness and softness.



FROZEN

TO PRESERVE QUALITY,
FRESHNESS
AND FLAVOR.

22 CM. AIR FRYER PERFECT.

Designed to deliver maximum performance in the air fryer, the 22 cm Spaccanapoli Frozen line combines convenience and authentic Neapolitan taste.

A versatile, fast and modern format, crafted to ensure fragrance, perfect texture and premium quality in just a few minutes.



READY IN FEW MINUTES

Fast, convenient and always perfect.



CRISPY OUTSIDE

Golden crust and fragrant.



SOFT INSIDE

Light, soft and highly digestible.



48h

NATURAL LEAVENING UP TO 48 HOURS

Long maturation for a unique flavor.



HIGH HYDRATION

High-hydration dough for an elastic and digestible pizza.



NEAPOLITAN TRADITION,
TODAY'S TECHNOLOGY.



PREMIUM QUALITY FROZEN NEAPOLITAN PIZZA



SPACCANAPOLI
— FROZEN —



ARTURO
ITALIAN SPECIALTY

MARGHERITA 22 CM

AVAILABLE IN SINGLE AND DOUBLE PACK

SINGLE



X2



1

1 PIZZA
22 CM

2

2 PIZZAS
22 CM



ALSO READY
IN AIR FRYER



HIGH HYDRATION
DOUGH



ITALIAN
PEELED
TOMATOES



MOZZARELLA
MADE WITH
100% ITALIAN MILK



EXTRA VIRGIN
OLIVE OIL



NET
WEIGHT



NEAPOLITAN TRADITION, TODAY'S TECHNOLOGY.



PREMIUM QUALITY FROZEN NEAPOLITAN PIZZA

SPACCANAPOLI®

FROZEN

5 Formaggi



ALSO READY
IN AIR FRYER



5
MIN



200°C
(392°F)



260g
(9.2 oz)

INGREDIENTS:

Mozzarella Fior di Latte made with 100% Italian Milk, 4 Cheeses Cream (Fontal Cheese, Italian Cheese, Grana Padano Cheese, Emmental Cheese, Butter).
Extra Virgin Olive Oil

2 Pomodorini



ALSO READY
IN AIR FRYER



5
MIN



200°C
(392°F)



320g
(11.3 oz)

INGREDIENTS:

Italian Cherry Tomatoes,
Mozzarella Fior di Latte made with 100% Italian Milk,
Extra Virgin Olive Oil, Oregano



NEAPOLITAN TRADITION, TODAY'S TECHNOLOGY.



PREMIUM QUALITY FROZEN NEAPOLITAN PIZZA



SPACCANAPOLI[®]

— FROZEN —

CAPRICCIOSA



ALSO READY
IN AIR FRYER



5
MIN



200°C
(392°F)



420g
(14.8 oz)

INGREDIENTS:

Peeled Tomatoes,
Mozzarella Fior di Latte with 100% Italian Milk,
Champignon Mushrooms, Artichokes, Olives,
Extra Virgin Olive Oil.

PATATE



ALSO READY
IN AIR FRYER



5
MIN



200°C
(392°F)



280g
(9.9 oz)

INGREDIENTS:

Mozzarella Fior di Latte
with 100% Italian Milk,
Seasoned Potatoes,
Extra Virgin Olive Oil.



NEAPOLITAN TRADITION, TODAY'S TECHNOLOGY.



PREMIUM QUALITY FROZEN NEAPOLITAN PIZZA



SPACCANAPOLI

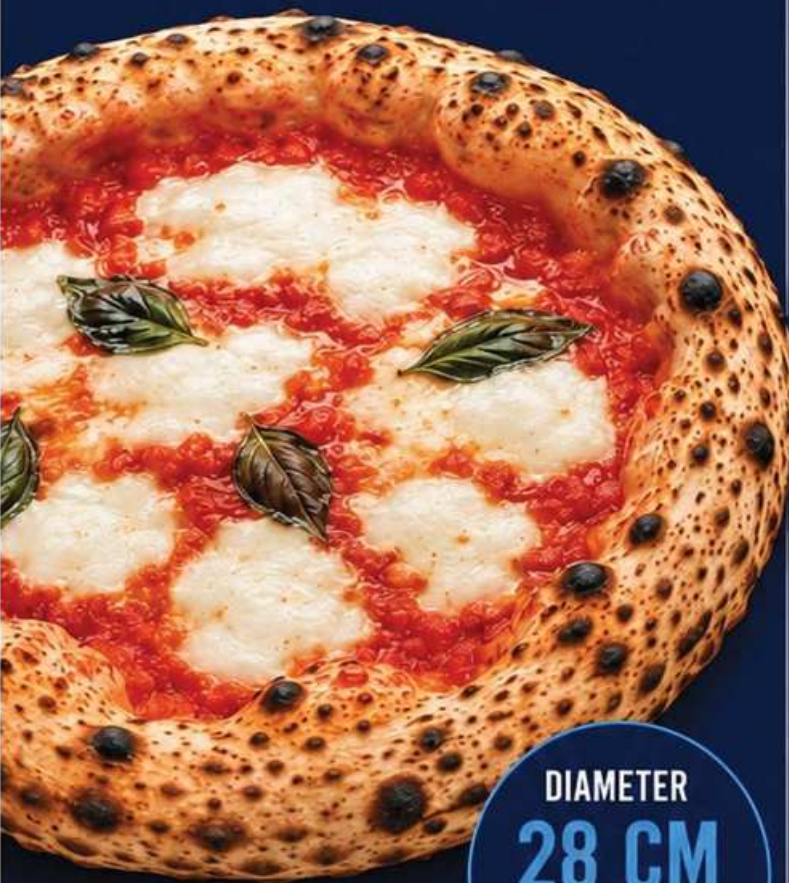
— FROZEN —



ARTURO
ITALIAN SPECIALTY

28 CM

THE PERFECT SOLUTION
FOR THE HO.RE.CA. SECTOR.



DIAMETER
28 CM

IDEAL FOR EVERY
TYPE OF VENUE

Designed for the Ho.Re.Ca. world, the 28 cm Spaccanapoli Frozen line is born to offer authentic Neapolitan pizza even if you don't have a professional or specialized oven.

Thanks to its high hydration structure and the leavening process studied for professional regeneration, it guarantees excellent results, saving time and ensuring high quality with every service.

IDEAL FOR:



BAR



PUB



HOTEL



BISTRO



BEACH CLUBS
AND RESORTS



FOOD
SERVICE

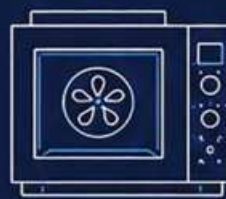


DARK
KITCHEN



BUSINESSES
WITH HIGH
WORKLOAD

The pizza can be easily regenerated in **conventional ovens with constant humidity**, ensuring:



CONVENTIONAL
OVEN COOKING

WITH CONSTANT HUMIDITY

- ✓ UNIFORM COOKING
- ✓ WELL-DEVELOPED CRUST
- ✓ MAXIMUM PRODUCT YIELD
- ✓ WASTE REDUCTION
- ✓ OPTIMIZATION OF OPERATING COSTS
- ✓ SIMPLE STAFF MANAGEMENT



CONTROLLED COSTS

Efficient resource management
to maximize your margins.



MAXIMUM YIELD

More portions per cycle,
more value for your service.



ZERO WASTE

Frozen product: perfect
preservation, simple use
of what you need.



A PRODUCT DESIGNED TO INCREASE PROFITABILITY
WHILE MAINTAINING HIGH QUALITY STANDARDS.



PREMIUM QUALITY FROZEN NEAPOLITAN PIZZA



PIZZA
LINE

28cm

AVAILABLE
VARIANTS

PIZZAS READY TO BE REGENERATED, MAXIMUM YIELD, COST OPTIMIZATION.



MARGHERITA

- Peeled Tomatoes
- Mozzarella Fior di Latte made with 100% Italian Milk
- Extra Virgin Olive Oil

WEIGHT
460 g
(16.2 oz)

STATIC OVEN
220°C
(428°F)
 5 MIN.



ROSSA

- Peeled Tomatoes
- Extra Virgin Olive Oil

WEIGHT
390 g
(13.8 oz)

STATIC OVEN
220°C
(428°F)
 4 MIN.



BIANCA

- Mozzarella Fior di Latte made with 100% Italian Milk
- Extra Virgin Olive Oil

WEIGHT
380 g
(13.4 oz)

STATIC OVEN
220°C
(428°F)
 4 MIN.



RECOMMENDED OVEN

STATIC OVEN

Ideal for perfect, even
and consistent cooking.

TEMPERATURE
220°C (428°F)

COOKING TIME
4/5 MIN.

COOKING MODE
STATIC



IDEAL FOR
Ho.Re.Ca.

Designed for Ho.Re.Ca. channels to ensure high performance, consistency and maximum yield with every service.



FROZEN
PRODUCT

Maximum freshness
and food safety
guaranteed.



READY TO
REGENERATE

Quick and perfect
regeneration
and results.



MAXIMUM YIELD
AND COST CONTROL

Selected ingredients
for high performance
and optimized costs.

SPACCANAPOLI

FROZEN

THE TASTE OF NAPLES,
ALWAYS.



Spaccanapoli Frozen was born from the passion for true Neapolitan pizza and from the experience of those who work every day with dedication to bring quality, tradition and innovation to professionals' tables.

*Tradition that evolves,
quality that makes the difference.*



FROZEN PRODUCT

Maximum freshness
and food safety.



READY TO REGENERATE

Fast regeneration
and perfect results.



MAXIMUM YIELD AND COST CONTROL

Selected ingredients for
high performance and
optimized costs.



IDEAL FOR HO.RE.CA.

Designed for the Ho.Re.Ca.
channel to guarantee
excellent performance
in every service.

HEADQUARTERS
DISTRIBUTED BY



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ARTURO
ITALIAN SPECIALTY

*The Neapolitan Tradition,
on your menu, every day.*



MADE WITH PASSION. SERVED WITH PRIDE.

SPACCANAPOLI FROZEN