

FABTECH
KITCHEN & LAUNDRY

MAXIMIZE YOUR CAFÉ



| PASTRIES | |
|---------------------|-----|
| Chocolate Croissant | 180 |
| Vanilla Croissant | 180 |
| Apple Pie | 180 |
| Blueberry Pie | 180 |
| Strawberry Pie | 180 |
| Cherry Pie | 180 |
| Orange Pie | 180 |
| Apple Pie | 180 |
| Blueberry Pie | 180 |
| Strawberry Pie | 180 |
| Cherry Pie | 180 |
| Orange Pie | 180 |

| VIENNOISERIES | |
|---------------------|-----|
| Chocolate Croissant | 180 |
| Vanilla Croissant | 180 |
| Apple Pie | 180 |
| Blueberry Pie | 180 |
| Strawberry Pie | 180 |
| Cherry Pie | 180 |
| Orange Pie | 180 |

| SOURDOUGH PAN DE TSOVOLATE | |
|----------------------------|-----|
| Small | 120 |
| Medium | 150 |
| Large | 180 |

| CAKES | |
|------------|-----|
| Vanilla | 180 |
| Chocolate | 180 |
| Apple | 180 |
| Blueberry | 180 |
| Strawberry | 180 |
| Cherry | 180 |
| Orange | 180 |

| AURO COFFEE | |
|------------------------------|-----|
| Espresso | 150 |
| Americano | 160 |
| Cappuccino | 170 |
| Cafe Latte | 180 |
| Mocha | 190 |
| Cortado | 180 |
| Flat White | 190 |
| Spanish Latte | 210 |
| Gold Brew | 210 |
| at Any Whole Chocolate Cream | 220 |

Proudly
Filipino

EASY PRODUCTS TO ADD TO YOUR EXISTING CAFÉ

Featuring





Are you passionate about coffee, pastries and people? Opening a café may be a long-term aim or an excellent opportunity to enhance your skills. It's nice to build and run a successful café, however cooking pastries, tasting kind of deserts, sampling new flavors, and studying ingredients can get complex and it takes a lot of time finding a suitable menu for your customers.

GRUPPO DOLCI

ONE STOP FOOD SOLUTION PROVIDER

Gruppo Dolci can make your cafe menu bigger as we supply ingredients, packaging, and finished products that is proven and tested, offering full end-to-end culinary solutions to companies of all kinds, from small independent eateries to large hotel networks.



GRUPPO DOLCI PROVIDES:



Finished Gelato



MEC3 Ingredients



Breads



Pastries



Gelato Kits



Packaging



Training & Workshop



Commissary Services



AURO
CHOCOLATE

UNIQUE CHOCOLATE FLAVORS CAN BE ADDED TO YOUR MENU

Auro Chocolate is a proudly Filipino internationally awarded tree-to-bar chocolate brand that promotes sustainability by working with local farmers directly. We have a huge range of products that can not only make your products more delicious but also make your brand more local and sustainable.



AURO CHOCOLATE PROVIDES:



Natural Cacao Powder



Chocolate Coin



100% Tablea



Roasted Cacao Nibs

SPEEDY COOKING THAT DELIVERS AMAZING TASTE!



SPEEDELIGHT

Instead of investing in a large amount of kitchen equipment, invest in the right tools for your sandwiches, pastries, and bread.

60% LESS ENERGY CONSUMPTION

With innovative Energy Saving Mode. Good for your pocket and the environment.



YOU CAN COOK A DIFFERENT MEALS WITH JUST ONE OVEN



MULTI COOK OVEN

The Alto-Shaam Multi Cook Oven is the best solution for your starting Coffee shops, or food business.

Cook several different types of food with one oven without fear of spreading taste and smell.

