

Production Catalogue 2018

Cono
Toma

Qualità, tradizione e Innovazione

CONO
ROMA
dal
1938

Ovunque c'è
un buon gelato

1938

80TH
ANNIVERSARY

2018

Quality and imagination

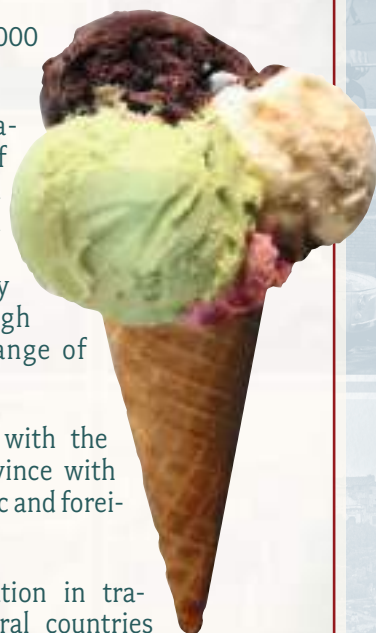
Promises kept since 1938

Cono Roma was founded in 1938 with the production of cones and wafers for ice cream; many years have passed and many goals have been reached and this is due to the desire to produce only high quality products while maintaining a passion for excellence and innovation.

Currently our company headquarters covers an area of more than 7000 m² of which 3500 are indoor and in two different operating units:

- *Rieti* factory is dedicated to the production. Specialized technicians have a deep know-how as result of experience and training, working with machinery and molds some of them unique in the market, built on our specifications for innovative products worldwide. Still inside the plant in Rieti is our chocolate factory which born from the need to offer our customers a high quality product at competitive prices for a whole range of products dedicated to the winter;
- *Rome* headquarters of the company deals instead with the distribution of ice cream in the area of Rome and province with products / services dedicated used by a network of domestic and foreign distributors.

Our product is now present and distributed with participation in trade fairs and cooperation with qualified distributors in several countries in Europe, America, and the Middle-East.



Visit our web-site www.conoroma.it

Check following logos in this catalog...



This product is suitable for vegetarians and vegans



This product does not contain palm oil



This product is made without genetically modified organisms

Cono Roma is a certified company

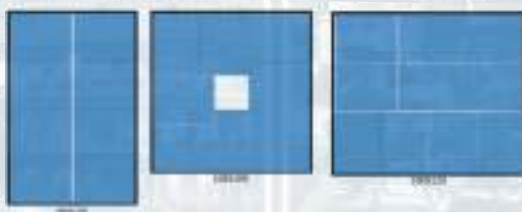


Export

In recent years we have specialized in the export of our products, the experience allows us to provide a complete service from receipt of order up to its delivery, guaranteeing availability, professionalism, and safety in the transportation of goods.



We have 3 types of pallets according to your needs:



Novità 2018

New Items 2018



Cono Rex Color Edition



Scegli il tuo colore

Choose Your Color min. 1 Pallet (56 box)

Novità 2018

New Items 2018



Wafer Cup Color Edition



Scegli il tuo colore
Choose Your Color

min. 1 Pallet (144 box)



Cono Rex

Una nuova linea di coni: 3 formati progettati da Cono Roma per essere il più resistente possibile, senza angoli, di forma slanciata e armoniosa.

A new line of cones: 3 sizes designed by Cono Roma to be as robust as possible, without angles, slendered and harmonious.



Senza Latte
e Derivati
Senza
Conservanti

Without Milk
and Derivatives
Preservative free



*Gli unici
senza olio di palma
e con olio d'oliva*
*The only ones
without palm oil
and olive oil*

Cono Rex

Cod. 01040
Ø 56 mm · h. 155mm
Pz. / Pcs. 216
Pallet 56

Cono Rex Grande

Codice 01043
Ø 67 mm · h. 170 mm
Pz. / Pcs. 125
Pallet 56

Cono Rex Piccolo

Codice 01042
Ø 51 mm · h. 138 mm
Pz. / Pcs. 252
Pallet 56



Coppe e Coni



Coppa Roma

Cod. 01020
Ø 49 mm · h. 128 mm
Pz. / Pcs. 324
Pallet 56



Senza Latte
e Derivati
Senza Conservanti

Without Milk
and Derivatives
Preservative free



Coppa 50

Cod. 02050
Ø 52 mm · h. 132 mm
Pz. / Pcs. 252
Pallet 56



Coppa 60

Cod. 01090
Ø 56 mm · h. 145 mm
Pz. / Pcs. 175
Pallet 56



Cono Tronchetto

Cod. 01030
Ø 53 mm / h. 108 mm
Pz. / Pcs. 210
Pallet 56



Gli Imperatori

coni cartoccio e arrotolati
coiled and rolled cones



**Cono
cartoccio**

**Marco
Aurelio**

Cod. 02073
Ø 78 mm · h. 170mm
Pz. / Pcs. 126
Pallet 48

**Cono
cartoccio**

Claudio

Cod. 02077
Ø 45 mm · h. 135mm
Pz. / Pcs. 340
Pallet 48



**Cono
cartoccio**

**Giulio
Cesare**

Cod. 02078
Ø 66mm · H 175mm
Pz. / Pcs. 165
Pallet 48

**Cono
cartoccio**

Caligola

Cod. 02072
Ø 50 mm · h. 130mm
Pz. / Pcs. 265
Pallet 48



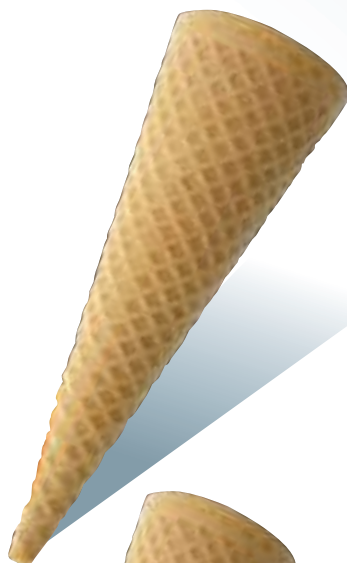
Gli Imperatori

coni cartoccio e arrotolati
coiled and rolled cones

Cono arrotolato

Traiano

Cod. 02022
Ø 50 mm · h. 180mm
Pz. / Pcs. 120
Pallet 48



Cono arrotolato

'Costantino'

Cod. 02079
Ø 48 mm · h. 155 cm
Pz. / Pcs. 260
Pallet 48



Cono arrotolato

Tito

Codice 02075
Ø 42 mm · h. 155mm
Pz. / Pcs. 290
Pallet 48



Gli Esclusivi



*Cono Pralinato
Nero*

Cod. 02084
Ø 50mm · h. 170 mm
Pz. / Pcs. 125
Pallet 56



*Cono Pralinato
Arlecchino*

Cod. 02082
Ø 50 mm · h. 170 mm
Pz. / Pcs. 125
Pallet 56



*Cono Pralinato
al Cocco*

Cod. 02083
Ø 50 mm · h. 170 mm
Pz. / Pcs. 125
Pallet 56

Gli Esclusivi



*Golosissimo
Choco Menta*

Cod. 01041
Ø 56 mm · h. 155 mm
Pz. / Pcs. 50
Pallet 120



*Golosissimo
Granella Wafer*

Cod. 01046N
Ø 56 mm · h. 155 mm
Pz. / Pcs. 50
Pallet 120



*Cono Pralinex
Nero Grande*

Cod. 01053
Ø 67mm · h. 170 mm
Pz. / Pcs. 90
Pallet 56





Senza Latte
e Derivati
Senza Conservanti

Without Milk
and Derivatives
Preservative free



Biscotondo

Cod: 02091P

Ø 60 mm

Pz. / Pcs. 700

Pallet: 144 box



Mix Emoticon Pack

Cod: caf12



Cod: caf05

Cod: caf06

Cod: caf07



Cod: caf08

Cod: caf09

*Oppure scegli
i nostri dischetti pronti!*



250 pz. / pcs.

Decor Bisco

Decora dolcissime cialde
con la tua fantasia!



Decorate sweet wafers
with your imagination!



Decorbisco

Cod: 01069

Ø 60 mm

Pz. / Pcs. 700

Pallet: 144 box



Non hai un logo, o vuoi evitare il costo cliché? Crea subito la
TUA stampa;

**LA TUA
SCRITTA!**

SCEGLI UN CARATTERE:

Cono Roma

1

Cono Roma

2

Cono Roma

3

Cono Roma

4

Cono Roma

5

Cono Roma

6

Cono Roma

7

Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

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Cono Roma

27

Cono Roma

28

OPPURE SCEGLI UN SIMBOLO:



A



B



C



D



E



F



G



H



I



L



M

YouTube

N



O



P



Q



R



S



T



U



V

OPPURE COMBINALI!



SCRIVI QUI COSA VUOI STAMPARE

Decorazioni in Cialda

Waffle Decorations



Cialdone

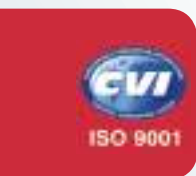
Cod. 01060
Ø 15mm · h. 190mm
Pz. / Pcs. 120
Pallet 100



Cialdone al cacao

Cod. 01063
Ø 15mm · h. 190mm
Pz. / Pcs. 50
Pallet 165

Granelle



Granella di cialda

cod.01060G · Kg. 1,5



Granella di cialda al cacao

cod. 01063G · Kg. 1,5

i Microconi

una nuova linea di microconi
a new line of microcones



Cono Micro Strip Pz. 8

Cod. 02061
Pz. / Pcs. 60
Pallet 144

Cono Micro cacao

Cod. 02061P
Ø 25 · h. 70
package 600 g
Pallet 108



Cono Micro

Cod. 02060P
Ø 25mm · h. 70 mm
Package 600 g
Pallet 108



Cono Micro colorato

Cod. 02060PC
Ø 25 · h. 70
Package 600 g
Pallet 108



Decorazioni in Cialda

Waffle Decorations



Bisqui

Cod. 02164
h. 95 mm - Largh. / Depth 50mm
Pz. / Pcs. 400
Pallet 160



Sigarette in Cialda

Cod. 02280
Ø 1,2 cm · h. 8 cm
Pz. / Pcs. 350
Pallet 160



Sigarette Wafercacao

Cod. 02288
Ø 1,2 cm · h. 8 cm
Pz. / Pcs. 350
Pallet 160



Minicono

Cod. 02065
Ø 25mm · h. 60 mm
Pz. / Pcs. 840
Pallet 80

I Cestini

La cialda fatta per contenere ogni tipo di dessert, tiramisù, mousse, fragole con panna, gelato.
The waffle made to contain any kind of dessert, tiramisu, mousse, strawberry with cream and ice cream.



Coppa Stella

Cod. 02110
Ø 100 mm · h. 38 mm
Pz. / Pcs. 88
Pallet 144



Piatto del Re Grande

Cod. 02111
Ø 80mm · h. 50 mm
Pz. / Pcs. 50
Pallet 56



Wafer Cup

Cod. 02076
Ø 66 mm · h. 66 mm
Pz. / Pcs. 84
Pallet 144

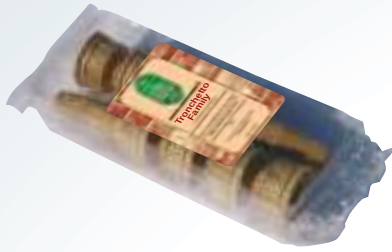


Coppa Stella al Cioccolato

Cod. 02110c
Ø 100 mm · h. 38 mm
Pz. / Pcs. 72
Pallet 96



Cialde da banco



Tronchetto Family

Cod. 01033

Pz. / Pcs. 16

Pallet 56



Cialdone Family Strip Pz. 5

Cod. 01064

Pz. / Pcs. 24

Pallet 100



Cono Micro Strip Pz. 8

Cod. 02061

Pz. / Pcs. 60

Pallet 144



Sigarette Wafer Cacao Strip Pz. 5

Cod. 02292

Pz. / Pcs. 100

Pallet 55



Cialde da banco



Wafer Cup Family Pack

Cod. 02097

45 g.

Pz. / Pcs 10

12 confezioni per cartone



Coppa Stella Family Pack

Cod. 02096

45 g.

Pz. / Pcs. 6

12 confezioni per cartone



Espositore da Banco

B 33 x P 39 x H 45 cm

W 33 x D 39 x H 45 cm



www.conoroma.it



info@conoroma.it

Cono Roma presents

*Glamour & Delicious
Made in Italy Products
for Your Special Coffee*



Coffee Time

Wafercup white / black con cioccolato all'interno

Conf. 22 Pz. / Pcs.
Ø 66 mm · h. 66mm
100 ml



cod. Caf 01



cod. Caf 02



Roundwafer

Conf. 250 Pz. / Pcs.
Ø 60 mm

Disponibili con scritte / Available with written:
Ciao, Arrivederci, Buongiorno,
Hello, Good Morning,
o con il vostro logo / o with your logo
(min. d'ordine 8 latte / MOQ 8 tins)



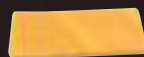
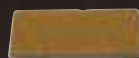
da Caf 05 a Caf 09
from Caf 05 to Caf 09

Coffee Waferino cocoa / white

Pcs. 6 x 250 gr. - 45mm x 20 mm
A delicious biscuit for take your coffee



cod. Caf 04



cod. Caf 03

Coffee Snack

Pz. / Pcs. 500
Mini barretta 100% caffè
Mini stick 100% coffee



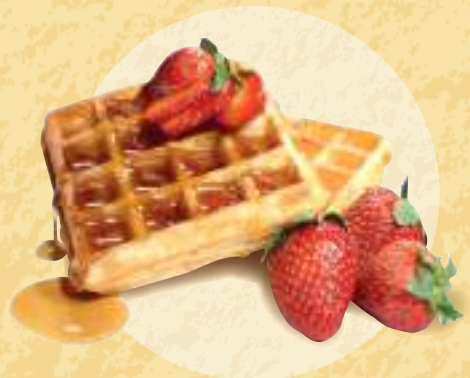
cod. Caf 10





Solo Acqua per le Tue Creazioni! Just Water for Your Creations!

*Preparati studiati per avere in pochi secondi prodotti di prima qualità.
Garantisci ai tuoi clienti un prodotto sempre fresco e appena sfornato.
Preparations designed to get in a few seconds products of first quality.
Warrant to your clients always fresh baked goods.*





1



2



3



4



5

- 1) metti il prodotto in una ciotola
- 2) aggiungi la giusta dose d'acqua
- 3) mescola fino ad ottenere un impasto senza grumi
- 4) lascia riposare per 15 minuti
- 5) cuocilo, ed il gioco è fatto!

- 1) put the product in a bowl
- 2) add water
- 3) mixing to obtain a mixture homogeneous
- 4) let the dough for 15 minutes
- 5) cook it and have fun!



Mix per Coni



Just Water

25 pz +/- per Kg



1 KG

Cod: 76921P

Pallet: 192 secchi/buckets



7 KG

Cod: 76921CS

Pallet: 72 secchi/buckets

Mix per Crepes



Just Water

40 pz +/- per Kg



1 KG

Cod: 76982P

Pallet: 192 secchi/buckets



7 KG

Cod: 76982

Pallet: 72 secchi/buckets

Mix per Pancakes



Just Water



30 pz +/- per Kg



1 KG

Cod: 76924P

Pallet: 192 secchi/buckets



7 KG

Cod: 76924

Pallet: 72 secchi/buckets

Mix per Waffle



Just Water



25 pz +/- per Kg



1 KG

Cod: 76923P

Pallet: 192 secchi/buckets



7 KG

Cod: 76923

Pallet: 72 secchi/buckets

Mix per Macarons



Just Water



Preparato per Macarons Ready mix for Macarons

Nuovissimo preparato in polvere già bilanciato, per la realizzazione di buonissimi e coloratissimi Macarons.

A new Ready Mix, already balanced, for the realization of delicious and colorful Macarons.



Cod. MX21	Bianco / White
Cod. MX22	Giallo / Yellow
Cod. MX23	Rosso / Red
Cod. MX24	Rosa / Pink
Cod. MX25	Arancio / Orange
Cod. MX26	Verde / Green
Cod. MX27	Celeste / Light Blue
Cod. MX28	Viola / Violet
Cod. MX29	Cacao / Cocoa



Preparato per Macarons *Ready mix for Macarons*

Nuovissimo preparato in polvere già bilanciato, per la realizzazione di buonissimi e coloratissimi Macarons.

A new ReadyMix, already balanced, for the realization of delicious and colorful Macarons.

Ricetta e Procedimento / Recipe and mode of use:

Macaron Ready Mix – 500 g.

Acqua calda / Water 45 °C – 110/115g

Note: È possibile variare la consistenza dell'impasto variando la quantità di acqua
It's possible to vary the consistency of the dough by varying the amount of water.

- 1) Mettere gli ingredienti in una planetaria o mixer e fate girare per 5 min a velocità media.
 - 2) Mettere il prodotto ottenuto in un sac a poche e creare piccoli medaglioni su foglio o teglia siliconata di circa 3 cm e distanti tra di loro 2 cm.
 - 3) Lasciare riposare il prodotto per 60 / 90 min all'aria affinché si formi una crosticina sulla parte superiore.
 - 4) Cottura: forno statico 150 °C per 12/15 min. Forno ventilato 135 °C
-
- 1) *Put the ingredients in a planetary or in a mixer at medium speed and spin for 5 minutes using the whip or the leaf*
 - 2) *Put the product in a piping bag and spread out small quantities of product on the Spv silicone pad Pavonir on baking sheet paper forming small washer of about 3 cm diameter at a distance of about 2 cm one from other*
 - 3) *Let stand for 1 hour so that it forms a crust (touching the dough should not stick to finger)*
 - 4) *Put in the oven: static oven 150 °C for 12/15 minutes; convection oven at 135 °C for 12/15 minutes.*



*Resta in contatto
con i nostri agenti
per informazioni
su prodotti
e informazioni tecniche!*



by

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