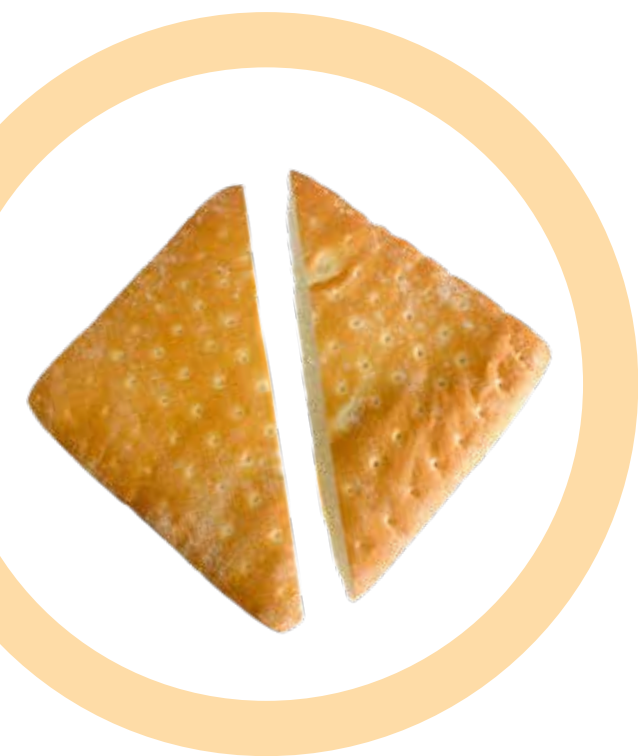




# PRODUCT CATALOGUE

*for Catering Industry*



[www.ritpol.pl](http://www.ritpol.pl)

# DO NOT MISS





# EVERY HISTORY HAS A BEGINNING

*This is when it all began*

**THE COMPANY RITPOL SPYRZYŃSKI** was established in 1991 as a small business entity located in the picturesque town of Strzyżowice in the Śląskie Province. Initially the small family company dealt with the production of traditional bread, and its customers were the nearby grocery shops. The company grew with each year. In 1995 the production of confectionery began, leading to the opening of the first shops with our products.

After a few years, the company had about a dozen shops in the Śląskie Province and a well-developed distribution network of bakery and confectionery products, reaching the farthest corners of the region.

In 2004, in response to the market expectations, RITPOL Spyrzyński built a modern production facility in the nearby town of Psary, and transferred the entire production of traditional bakery products there.

In 2006 the company started a small production of hamburgers and hot-dogs buns for the local nearby fast food bars. Today we offer our products to wholesale customers and target only the catering segment.

Thanks to the constant infrastructural development and improvement of standards, RITPOL branded products are now available in the furthest corners of the country as well as abroad.

RYT  
POL



# VALUES OF THE COMPANY

*Our mission*

**We wish to be a pioneer in the production of fast food bakery products, offering our customers products that not only meet, but exceed their expectations. Through an innovative approach and continuous improvement, we aim to build lasting relationships with our customers based on trust and satisfaction.**

The RITPOL team is made up of experienced professionals who are passionate about their craft.

We act with determination and commitment to deliver the best solutions for our customers.

**Join us and discover a world of innovation, quality and professionalism. We are here to help you achieve success.**

*For the love of catering*

[www.ritpol.pl](http://www.ritpol.pl)





# SOFT BUNS

## *Standard and Special*

**Our hamburger and hot dog buns are a perfect combination of softness, tenderness and exquisite taste.**

They are unique not only because of their freshness, but also because of the carefully selected ingredients which make our hamburger or hot dog buns an unforgettable culinary experience.

We are sure that our buns are going to become an integral part of your culinary experience!





# BUNS SOFT

*soft and delicate*







# HAMBURGER BUNS

*The taste of childhood*



**Is there anyone who has never eaten traditional burgers after a night out?**

Our hamburger buns are distinguished by an exceptionally soft texture which, combined with a crispy crust, make every bite a sheer delight for the palate. Buns are carefully prepared so that it remains fresh and crispy, making it a perfect match with a variety of ingredients, from juicy meat to crunchy vegetables and aromatic sauces. Our buns are the perfect base for your favourite burger, as they are free of artificial colouring and preservatives. They are perfect on the grill, in the convection oven or in the microwave.




*Try it, you won't regret it*



# HAMBURGER BUNS

*Perfectly matched*



	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	HAMBURGER 100 B/S	1001	48	56	54	580 x 390 x 120	ø 100 ±5, h 40 ±5	Bake: 11,5 min /200-220 °C
	HAMBURGER 100 SE	1002	48	56	54	580 x 390 x 120	ø 100 ±5, h 40 ±5	Bake: 11,5 min /200-220 °C
	HAMBURGER 125 SE	1101	24	64	82	580 x 390 x 100	ø 125 ±5, h 40 ±5	Bake: 11,5 min /200-220 °C
	HAMBURGER DUO 120 SE	1201	24	56	74	580 x 390 x 120	ø 120 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	HAMBURGER 155 SE	1301	24	44	120	580 x 390 x 150	ø 155 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	HAMBURGER XXL	1401	12	44	250	580 x 390 x 150	ø 185 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C



**LABELLING**

**[SE]** - SESAME

**[SE/CZ]** - SESAME + NIGELLA

**[B/S]** - WITHOUT SESAME







# HOT DOG

*Perfect fast food buns*








# HOT DOG BUNS

*Tailored to your needs*



Our hot dog buns are a perfect combination of softness, tenderness and exquisite taste.

*Give it a try and see for yourself!*

	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	HOT DOG 170 HD	2001	54	56	60	580 x 390 x 120	l 170 ±5, h 45 ±5, w 60 ±5	Bake: 11,5 min /200-220 °C
	HOT DOG 200 HD	2101	36	56	82	580 x 390 x 120	l 200 ±5, h 45 ±5, w 50 ±5	Bake: 11,5 min /200-220 °C
	HOT DOG 300 HD	2201	24	56	110	580 x 390 x 120	l 300 ±5, h 50 ±5, w 50 ±5	Bake: 11,5 min /200-220 °C



**HOT DOG  
170 HD**



**HOT DOG  
200 HD**



**HOT DOG  
300 HD**





# BURGER BUNS

*The only one of its kind on the market*





# BURGER BUNS

**The burger market is currently one of the most rapidly growing branches in the entire catering sector.**

In order to meet the expectations of our current and future customers we have created over the years more than a dozen buns meeting the highest quality and taste standards for burgers. We make burger buns in various sizes ranging from 100 mm to 140 mm in diameter. We can also tailor the product to the customer's exact requirements.

*Try it, you won't regret it*



.....

**BUNS  
STANDARD SIZE**  
from 100 mm to 140 mm  
in diameter

.....





# BURGER BUNS

*Perfect with toppings*



	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	BURGER 140 B/S	3001	20	56	120	580 x 390 x 120	ø 140 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 100 SE	3101	48	56	70	580 x 390 x 120	ø 100 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 115 SE	3102	30	56	90	580 x 390 x 120	ø 115 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 140 SE	3103	20	56	120	580 x 390 x 120	ø 140 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 125 SE PREMIUM	3201	24	56	125	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 115 SE/CZ	3301	30	56	90	580 x 390 x 120	ø 115 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 125 SE/CZ	3302	24	56	100	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 140 SE/CZ	3303	20	56	120	580 x 390 x 120	ø 140 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 115 SŁONECZNIK	3401	30	56	90	580 x 390 x 120	ø 115 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	BURGER 140 SŁONECZNIK	3402	20	56	120	580 x 390 x 120	ø 140 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C










# BURGER BUNS



*The only one of its kind on the market*

	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	BURGER 5 ZIAREN 115	3501	30	56	90	580 x 390 x 120	ø 115 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	GG BURGER 125	3601	24	56	100	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	BLACK BURGER 115 SE	3701	30	56	90	580 x 390 x 120	ø 115 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	BLACK BURGER 125 SE	3702	24	56	100	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	BLACK BURGER 140 SE	3703	20	56	120	580 x 390 x 120	ø 140 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	RED BURGER 125	3801	24	56	100	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	SZPINAK BURGER 125 SE	3901	24	56	100	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	BURAK BURGER 115 SE	4001	30	56	90	580 x 390 x 120	ø 115 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C
	BURAK BURGER 125 SE	4002	24	56	100	580 x 390 x 120	ø 125 ±5, h 45 ±5	Bake: 11,5 min /200-220 °C

## LABELLING

[SE] - SESAME

[SE/CZ] - SESAME + NIGELLA

[B/S] - WITHOUT SESAME



# THE T C O R B



**Brioche is a French-style pastry, slightly sweet and yeasty, baked from a dough rich in butter and milk, with a thin golden-brown, soft and tender crust. Buttery Brioche has the characteristics of a pastry that is ideal for various burger combinations.**






*Give it a try and see for yourself!*



# BRIOCHE

*delicate buttery flavour*



	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	BRIOCHE 100	5001	48	56	70	580 x 390 x 120	ø 100 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 108	5101	30	56	85	580 x 390 x 120	ø 108 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 115	5201	30	56	90	580 x 390 x 120	ø 115 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 125	5301	24	56	100	580 x 390 x 120	ø 125 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 125 SE	5303	24	56	100	580 x 390 x 120	ø 125 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 125 CZARNY SE	5305	24	56	100	580 x 390 x 120	ø 125 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 125 2 BLACK & WHITE SE	5306	24	56	100	580 x 390 x 120	ø 125 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 125 PREMIUM	5307	12	72	135	580 x 390 x 100	ø 125 ±5, h 65 ±5	Bake: 11,5 min /200-220 °C
	BRIOCHE 140	5401	20	56	120	580 x 390 x 120	ø 140 ±5, h 50 ±5	Bake: 11,5 min /200-220 °C

## LABELLING

[SE] - SESAME

[SE/CZ] - SESAME + NIGELLA

[B/S] - WITHOUT SESAME





# TURKISH BAKERY PRODUCTS







*for restaurants*



What would Polish cuisine be without 'our' beloved kebab? Discover a truly unique taste experience with our specially created bakery products! Our crispy and fluffy buns are created with passion to highlight the unique flavours of every kebab.

Our bakery products not only go well with kebabs, but also show a commitment to quality and bakery tradition. We let you enjoy your kebab to the fullest - from the first bite to the last.

Discover the secret to the perfect taste of kebab with our unique bakery products - created for lovers of real oriental cuisine!

	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	KEBAB	6001	40	44	90	580 x 390 x 150	ø 140 ±5, h 40 ±5	Bake: 1-1,5 min /200-220 °C
	L- KEBAB	6101	24	60	100	580 x 230 x 150	1180x180x210	Bake: 1-1,5 min /200-220 °C
	SACHET 18 cm	6301	45	28	85	570 x 350 x 240	1180 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	SACHET 21 cm	6302	45	28	140	570 x 350 x 240	1210 ±5, h 45 ±5	Bake: 1-1,5 min /200-220 °C
	TURKISH BREAD 30 SE/CZ	6401	5	48	450	380 x 330 x 200	ø 300 ±5, h 40 ±5	Bake: 1-1,5 min /200-220 °C
	RUSTIC BREAD SE	6501	10	28	450	570 x 350 x 240	ø 290 ±5	Bake: 1-1,5 min /200-220 °C

**LABELLING**

**[SE]** - SESAME

**[SE/CZ]** - SESAME + NIGELLA

**[B/S]** - WITHOUT SESAME



# GARLIC CROUTON


*Intense flavour*



Discover the intensity of flavour with our unique garlic bakery products. Created with passion and great care, our croutons are a real treat for aficionados of intense garlic flavour.

Our garlic bakery products are free of artificial colouring, preservatives and flavouring. We offer a genuine taste of nature. It is both a crunchy snack and a perfect addition to cream soups, salads and other dishes.



	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	GARLIC CROUTON	9001	36	156	25	260 x 220 x 140	l 90-120, h 18-21, w 50-70	Bake: 3-4,5 min / 200-220 °C







# TOASTED BAGUETTES

*A wide range of flavours*

**Welcome to a world of unique culinary experiences, offering our masterful toasted baguettes that perfectly combine the taste of tradition with a modern approach to food. We offer you unforgettable taste experiences with every bite, with carefully selected ingredients creating a true work of culinary art. Our toasted baguettes are a result of combining carefully selected ingredients of the highest quality.**

We offer a wide range of flavours to suit every palate. From classic toasted baguettes with mushrooms and cheese to more sophisticated versions with chicken and leek or smoked bacon.

Our toasted baguettes are characterised by their perfect texture - crispy on the outside yet juicy on the inside.

*Don't miss out!*



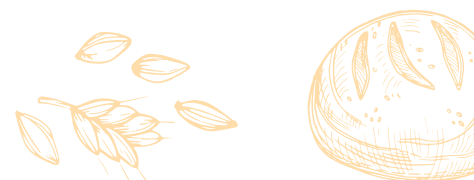


# TOASTED BAGUETTES

*Popular and well-like*






	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	TOASTED BAGUETTE WITH MUSHROOMS 160	8001	30	44	160	580 x 390 x 150	l 260 ±5, h 30 ±5, w 70 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH MUSHROOMS 200	8101	20	44	200	580 x 390 x 150	l 300 ±5, h 30 ±5, w 80 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH MUSHROOMS 200 GOUDA CHEESE	8102	20	44	200	580 x 390 x 150	l 300 ±5, h 30 ±5, w 80 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH MUSHROOMS 200 RETAIL	8103	20	44	200	580 x 390 x 150	l 300 ±5, h 30 ±5, w 80 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH MUSHROOMS 300	8201	20	44	300	580 x 390 x 150	l 360 ±5, h 35 ±5, w 90 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH MUSHROOMS 300 GOUDA CHEESE	8202	20	44	300	580 x 390 x 150	l 360 ±5, h 35 ±5, w 90 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH MUSHROOMS AND HAM 200	8301	20	44	200	580 x 390 x 150	l 300 ±5, h 30 ±5, w 80 ±5	Bake: 57 min / 200-200°C to melt the cheese
	COUNTRY-STYLE TOASTED BAGUETTE WITH SAUSAGE 200	8401	20	44	200	580 x 390 x 150	l 300 ±5, h 35 ±5, w 90 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH GYROS 200	8501	20	44	200	580 x 390 x 150	l 300 ±5, h 35 ±5, w 90 ±5	Bake: 57 min / 200-200°C to melt the cheese
	TOASTED BAGUETTE WITH SALAMI 200	8601	20	44	200	580 x 390 x 150	l 300 ±5, h 35 ±5, w 90 ±5	Bake: 57 min / 200-200°C to melt the cheese





# TOASTED BAGUETTES

*As in the pastniesz*

	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	TOASTED BAGUETTE 30 cm SPECJAL	8901	20	44	200	580 x 390 x 120	l 300 ±5, h 35 ±5, w 90 ±5	Bake: 5-7 min/ 200-200°C to melt the cheese
	TOASTED BAGUETTE 32 cm SPECJAL	8902	20	44	250	580 x 390 x 120	l 320 ±5, h 35 ±5, w 90 ±5	Bake: 5-7 min/ 200-200°C to melt the cheese
	TOASTED BAGUETTE XXL SPECJAL	8903	15	44	330	580 x 390 x 150	l 360 ±5, h 35 ±5, w 90 ±5	Bake: 5-7 min/ 200-200°C to melt the cheese





*Classic flavours, new sensations*





# BAGUETTES FOR TOASTING

*For every appetite*

	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	BAGUETTES FOR TOASTING 30 cm	7001	24	44	120	580 x 390 x 150	l 300 ±5, h 30 ±5, w 80 ±5	Bake: 4-5,5 min / 200-220 °C
	BAGUETTES FOR TOASTING 32 cm	7101	24	44	150	580 x 390 x 150	l 320 ±5, h 30 ±5, w 80 ±5	Bake: 4-5,5 min / 200-220 °C
	BAGUETTES FOR TOASTING 36 cm	7201	20	44	190	580 x 390 x 150	l 360 ±5, h 30 ±5, w 80 ±5	Bake: 4-5,5 min / 200-220 °C
	BAGUETTES FOR TOASTING 40 cm	7301	14	44	190	580 x 390 x 150	l 400 ±5, h 30 ±5, w 80 ±5	Bake: 4-5,5 min / 200-220 °C

IN THE STANDARD OFFER WE SELL  
BAGUETTES FOR TOASTING  
IN THE FOLLOWING SIZES

30  
cm

32  
cm

36  
cm

40  
cm





# DISTRIBUTION PRODUCTS

*For different appetites*

	PRODUCT NAME	Article number	Pieces / Box	Box / Pallet	Net weight in grams	Box dimensions	Dimensions (mm)	Preparation
	FRENCH HOT DOG 200 FR	2301	40	64	60	400 x 305 x 210	l 200 ±5, h 45 ±5, w 50 ±5	Bake: 11,5 min / 200-220 °C
	TORTILLA 25 cm	6701	144	60	80	595 x 370 x 181	ø 250 ±5	Bake: 11,5 min / 200-220 °C
	TORTILLA 30 cm	6702	144	40	110	595 x 370 x 181	ø 300 ±5	Bake: 11,5 min / 200-220 °C
	ARABIC BREAD SMALL	6601	50	60	50	405 x 405 x 180	ø 190-200 ±5	Bake: 11,5 min / 200-220 °C
	ARABIC BREAD MEDIUM	6602	60	60	65	405 x 405 x 180	ø 230-240 ±5	Bake: 11,5 min / 200-220 °C
	ARABIC BREAD LARGE	6603	75	60	85	405 x 405 x 180	ø 260-270 ±5	Bake: 11,5 min / 200-220 °C
	ARABIC BREAD MEGA	6604	100	60	110	405 x 405 x 180	ø 300-310 ±5	Bake: 11,5 min / 200-220 °C





# WHAT DO YOU NEED?

*We have it*



## CONTACT INFORMATION

### **RITPOL SPYRZYŃSKI S. K.**

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### **COMMERCIAL DEPARTMENT**

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*Scan contact information*



# DOOT-FAST FOOD



[WWW.RITPOL.PL](http://WWW.RITPOL.PL)