



## Andrea Dicsev

### Export Manager

Zila Kávéház Kft

<https://zilacakemould.com>



### Bilateral Meetings

- Thursday 13:00 - 16:00

#### Description

We're the producer and seller of the Hungarian invented ZILA CAKE MOULDS.

Our innovative products were the Award winner of the GulFood 2017 in the "Best Food Service Innovation" category.

The moulds bring the possibility to apply new cake filling technology: using liquid fill.

With this technology can be prepared healthier sweets avoiding the use of too much butter creams for cake making.

These bakery tools can be used successfully not only to create sweets, but for savoury foods as well, like side dishes, finger foods, etc.

Pastry chefs can blast freeze with our moulds as deep as -50°C, and also use it in your oven at a max temperature at 260°C.

Our products can be well sold as for bakeries, cake producers, for catering and party service companies, for courses, schools, as for homebakers.

#### Organization Type

Producer, Manufacturer, Company

#### Email

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#### Country

Hungary

#### City

Budapest, Üllői út 452. [Google map](#)

#### Areas of Activities

#### Kitchen equipment and appliances

#### Products and equipment for bakery-pastry