

# 230°

## AIR FRYER SPRAY OIL





THE  
**MUST HAVE**  
for cooking with airfryer



With hot air cooking  
**you can fry** (or almost)  
any type of food, great  
tasting, with up to  
**80% less fat.**



When using air fryers,  
it is recommended to  
use a **thin layer of oil**  
to grease the basket.



A **healthy cooking system**  
because it reduces the  
consumption of oil while  
maintaining the flavor  
of the food.



The frying process  
takes place through the  
**circulation of hot air**  
around the food, thus  
**avoiding excess oil.**



The answer to the desire for:



*fry*  
↑  
**TASTE** + **LIGHTNESS**  
↓  
*air*

How to have a deep frying  
using the air fryer?

# Spraying 230°

fry with  
air fryer

+

use of  
little oil

=

deep  
frying

# Why 230°?

## What is the smoke point and why is it important?

Representing an **oil's resistance to heat**, a specific oil's smoke point is the temperature at which it will stop glistening and starts to burn and smoke instead, imparting an acrid, burnt flavor to the food you are using it to cook. This happens when the compounds in the oil break down as a result of heat exposure.

**It is essential to know and pay attention to an oil's smoke point because using burned oil to cook does more than give your food an unpleasant flavor.**

When oil hits its smoke point and begins burning, it also destroys phytochemicals and beneficial nutrients in both the oil and the food, creating highly flammable conditions and releasing free radicals that can be harmful to your health if consumed.

Because **230°** isn't only a brand, is **the smoke point** you need.

To avoid burned flavors and free radicals in your food and to optimize the conditions for your cooking style, it is essential to understand what oils work best for which type of cooking.



Using spray oil **230°** makes food **crispy** on the outside and tender on the inside – without all that oil, mess and odor.



Using spray oil **230°** is  
**FAST - EASY & EFFICIENT**



Each 3 seconds of spray are enough to season your airfryer basket.

Forget the uncomfortable silicon brush to grease for food.

**Enhance your fry** in the airfryer with a **spray of oil**  
In which all the components are **healthy**.

## Advantages for consumers:

1. All cooked food will be light in taste and calories;
2. This oil is a blend of healthy oils:  
**Sunflower Oil High Oleic,  
Avocado oil and Rice Oil**
3. Significantly reduced oil consumption;
4. Practical to use (you will season in a second, soiling as little as possible).





## Why choose **230°** ?

The new cooking method using the air fryer, **trending all around the world**, has experienced a real boom in sales in the last 2 years as it eliminates the excess of fats present in traditional frying.

**230°** is the **perfect system** for users of air fryers as it allows a **thin layer of oil to be sprayed** evenly and homogeneously over the entire surface of the dish.

The light layer of oil allows the **transmission of heat from the outside to the inside** for optimal cooking of the dish, avoiding carbonizing the constituents.

Our mission is to accompany users in this **healthier culinary experience** thanks to the reduction of calories by up to 80%, providing them with the ideal tool to **balance the right doses of oil**.



Last but not least:

## 230° IS 100% NATURAL

The technology we use in **230°** is designed to preserve all the genuine qualities of the oil, which are contained in a **sealed bag** which guarantees protection from air and light.

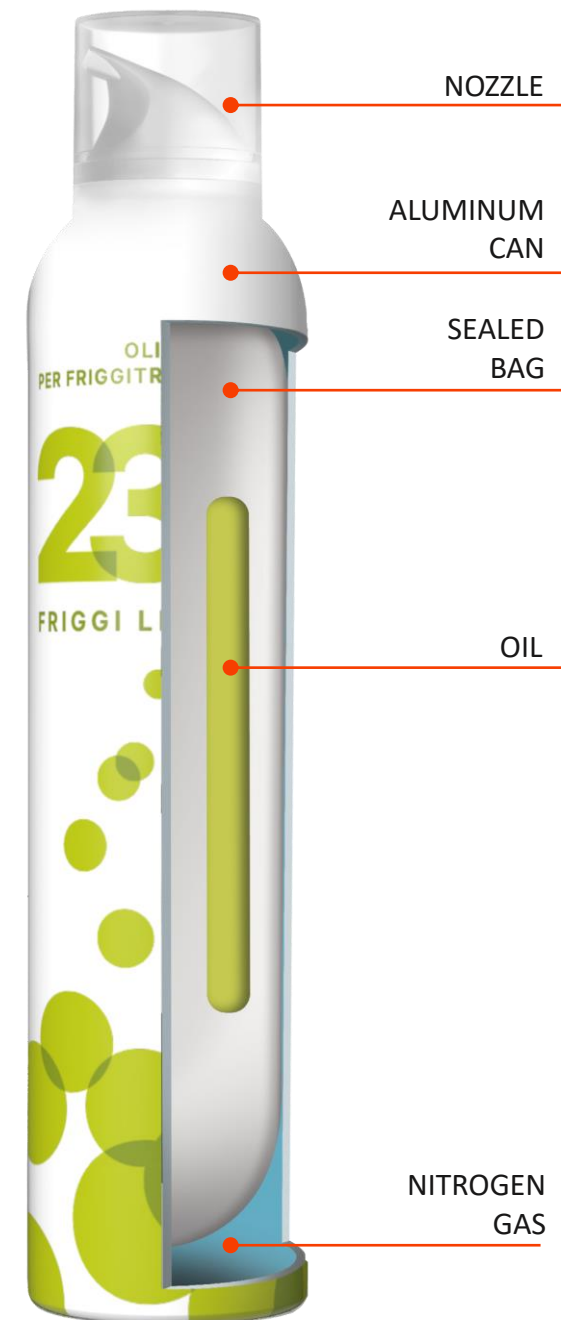
Thanks to the revolutionary “bag on valve” system, **no additives, emulsifying agents or gas propellants are needed.**

By pressing on the **nozzle** the oil is forced out in a fine spray thanks to the action of the **nitrogen gas** which compresses the bag inside the canister.

*The nitrogen gas never comes into contact with the oil.*

One second of this is enough to season any dish.  
Each second of spray emits 1,8 ml/1,7g of product.

So, it is a healthy option which will also save you money.



# Logistic information

LOGISTIC INFORMATION	UNIT DATA			CASE DATA			PALLET	
	NET CONTENT (ml)	UNIT DIMENSION (mm)	UNIT WEIGHT (g)	UNITS/CASE	CASE WEIGHT (Kg)	CASE DIMENSIONS (mm)	80X120 CASES/PALLET	100X120 CASES/PALLET
	200	Ø 53x240	246 g	6	1,63 Kg	170x112x257	282 (47x6) 169h cm; 474 Kg	372 (62x6) 169h cm; 626 Kg
12				3,35 Kg	240x180x245	144 (24x6) 169h cm; 497 Kg	186 (31x6) 169h cm; 643 Kg	

“

## EXPO FLOOR DISPLAY

The Expo Floor Display consists of two elements: base and upper display unit.

When we ship the expo floor display (with all the cans inside) it is closed as a “matriosca”: the upper display unit is closed in the base, so the height is 75 cm.

The images shown here are for illustrative purposes only.

In each expo floor we can insert two trays each containing 12 or 24 cans.

TECHNICAL SPECIFICATIONS	
MATERIAL:	Microtriple Carton
QUANTITY PER PALLET:	18 (9 x 2)
OPEN EXHIBITOR MEASURES:	Width 37 cm - Depth 26 cm – Height 135 cm + 30 cm with open crowner



# Contacts

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