

FOOD EQU IPM ENT 2022



pavoni
ITALIA®

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BRING OUT YOUR CREATIVITY

Tutt'uno con la tua creatività. Pavoni Italia presenta Food Equipment. Una collezione completa e un singolo catalogo dedicato ai Pasticcieri, Chef, Maestri Cioccolatieri e Gelatieri. Prodotti unici, per trasformare ogni idea in emozione, ogni visione in realtà, ogni gesto in arte. Strumenti professionali realizzati senza compromessi. Alla ricerca della forma e della texture perfetta. Scopri subito tutta la collezione. Il catalogo Food Equipment Pavoni Italia è qui.

One with your creativity. Pavoni Italia presents: Food Equipment. An entire collection and one whole catalogue dedicated to pastry chefs, chefs, master chocolatiers, and ice-cream makers. Unique products to transform every idea into emotion, every vision into reality, every gesture into art. Professional tools made with zero compromises. In search of the perfect shapes and textures. Check out the collection now. The Pavoni Italia Food Equipment catalogue has arrived.

Professionisti per i professionisti

Sono oltre 6.000 i prodotti destinati ai professionisti della pasticceria, del cioccolato, della ristorazione e della gelateria. Nata nel 1980 come produttrice di contenitori in plastica per il mondo della panificazione, oggi Pavoni Italia è azienda di riferimento nel mondo. Un marchio italiano con una storia riconosciuta di attenzione alle esigenze dei professionisti, che conosce da vicino la differenza tra semplici strumenti di lavoro e oggetti votati all'eccellenza, capaci di ispirare la creatività dei pasticceri.

Professionals for professionals

More than 6,000 products designed for professionals in the pastry, chocolate, restaurants and ice cream industry. Founded in 1980 as a manufacturer of plastic containers for bakeries, today Pavoni Italia is a global benchmark company. An Italian brand with a proven track record of paying the utmost attention to the needs of professionals. A brand that knows the difference between simple work tools and products designed for excellence, capable of inspiring the creativity of Pastry Chefs.





Nelle mani dei migliori. Letteralmente.

Dalle mani dei migliori pasticceri, ristoratori, maestri cioccolatieri e gelatai prendono vita capolavori unici. Tutti i prodotti Pavoni Italia nascono dalla collaborazione con professionisti riconosciuti del settore: per dare loro strumenti affidabili, capaci di tradurre in forme concrete le idee delle più straordinarie menti creative. Una costante ricerca di materiali, design e soluzioni tecniche per rendere funzionale performante ogni prodotto. E unica ogni tua realizzazione.

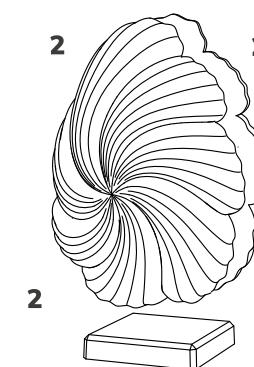
In the best hands. Literally.

By the hands of the best pastry chefs, restaurateurs, master chocolatiers, and ice-cream makers, masterpieces are brought to life. All Pavoni Italia products come from a collaboration with recognised professionals in their sectors. This allows us to provide them with reliable tools which are capable of bringing the ideas of the most extraordinary creative minds into the world. A perpetual drive to find the best materials, designs and technical solutions to make each of our products high-performing and functional, so that every one of your creations is unique.

Pasqua Easter



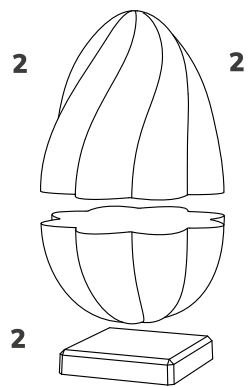
Stampi termoformati Thermoformed moulds



NEW

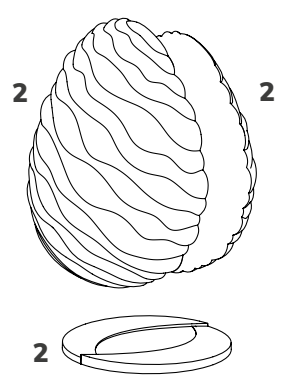
KT203
Zefiro

Ø mm 138×215 h
~ 380 g



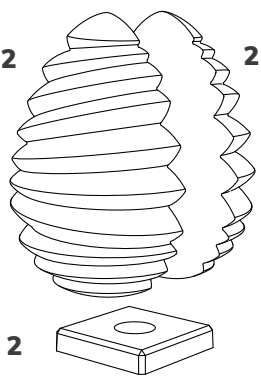
KT204
Helical
Ø mm 140x218 h
~ 480 g

NEW

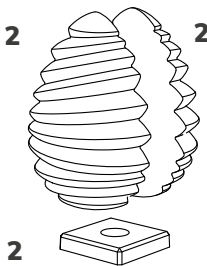


KT158
Fluid
Ø mm 140x205 h
~ 380 g
PACKAGING: KS32
photo credits:
Carlo Cracco

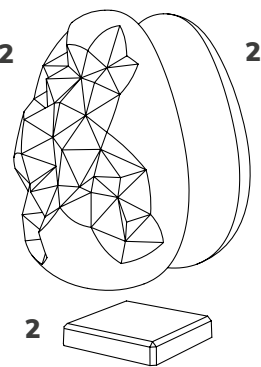




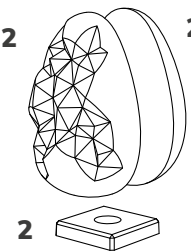
KT187
Pagoda
mm 137x137x212 h
~ 300 g
PACKAGING: KS32



KT186
Pagoda
mm 98x98x151 h
~ 150 g
PACKAGING: KS26

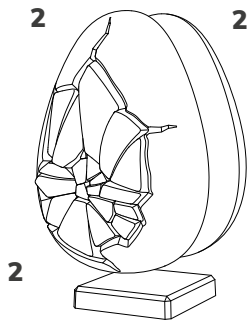


KT172
Picasso
Ø mm 140x215 h
~ 450 g
PACKAGING: KS32



KT188
Picasso
Ø mm 96x150 h
~ 170 g
PACKAGING: KS26

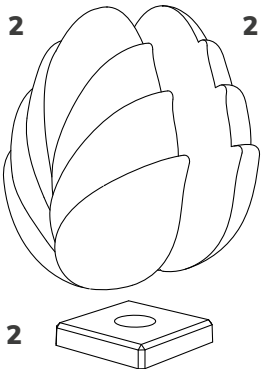




KT195
Knock

Ø mm 138x215 h
~ 450 g

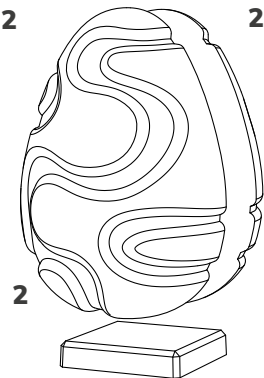
PACKAGING: KS32



KT190
Blossom

mm 144x133x212 h
~ 370 g

PACKAGING: KS32

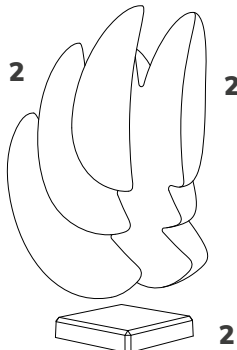


KT196
Flow

by Vincent Vallée

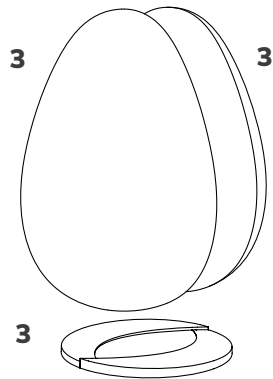
Ø mm 138x216 h
~ 420 g

PACKAGING: KS32



KT182
Sydney

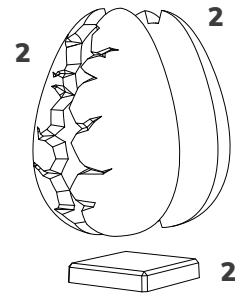
mm 140x125x250 h
~ 390 g



KT197
Pure

Ø mm 138x215 h
~ 400 g

PACKAGING: KS32

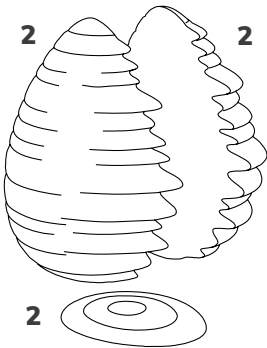


KT183
Abyss

by Davide Comaschi

Ø mm 140x215 h
~ 340 g

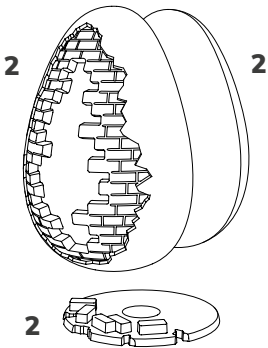
PACKAGING: KS32



KT138
Speed

mm 135x165x200 h
~ 430 g

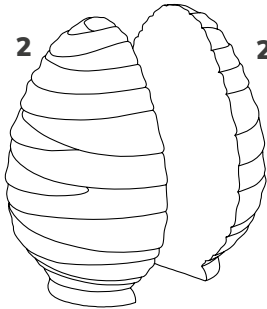
PACKAGING: KS32



KT168
The Wall

Ø mm 140x200 h
~ 420 g

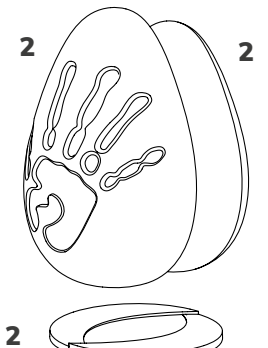
PACKAGING: KS32



KT139
Ramses

Ø mm 140x200 h
~ 330 g

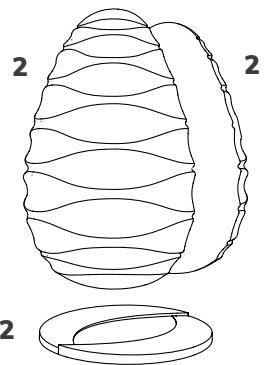
PACKAGING: KS32



KT156
Hello

Ø mm 130x205 h
~ 380 g

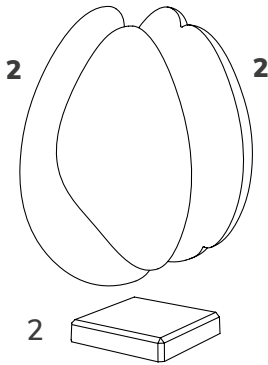
PACKAGING: KS32



KT157
Beauty

Ø mm 130x205 h
~ 400 g

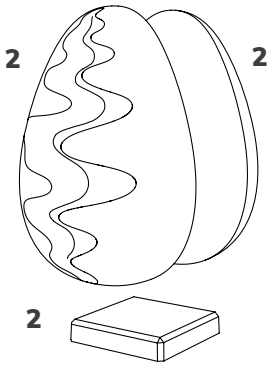
PACKAGING: KS32



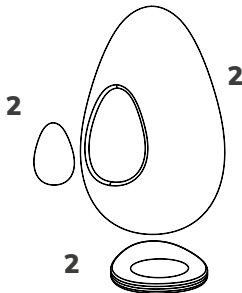
KT174
Grain

Ø mm 135x215 h
~ 400 g

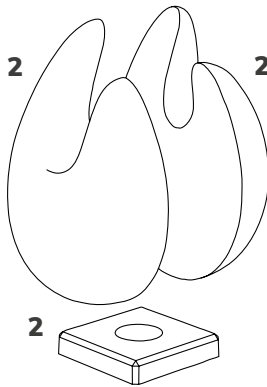
PACKAGING: KS32



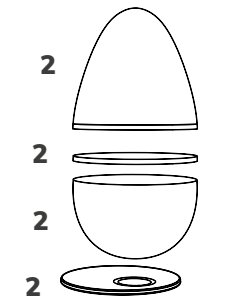
KT173
Senna
Ø mm 140x215 h
~ 450 g
PACKAGING: KS32



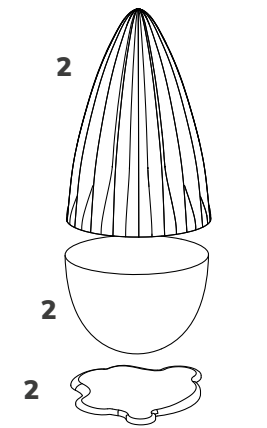
KT50
Lamp
Ø mm 110x160 h
~ 300 g
PACKAGING: KS26



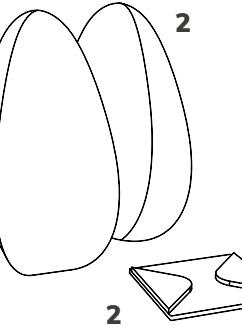
KT140
Organic
Ø mm 135x215 h
~ 330 g
PACKAGING: KS32



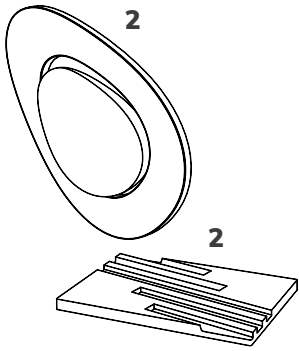
KT51
Deck
mm 135x100x165 h
~ 300 g
PACKAGING: KS26



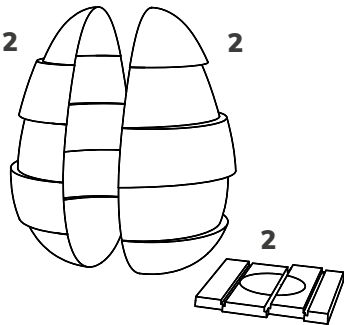
KT130
Squeezer
Ø mm 120x250 h
~ 300 g



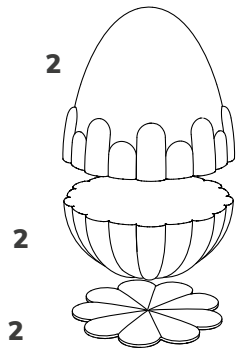
KT70
Stele
mm 90x90x200 h
~ 350 g
PACKAGING: KS26



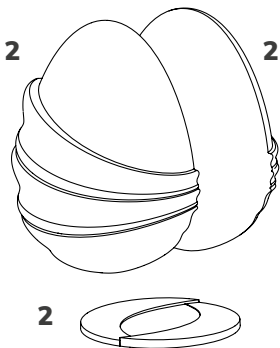
KT71
Swing
mm 130x90x200 h
~ 250 g
PACKAGING: KS26



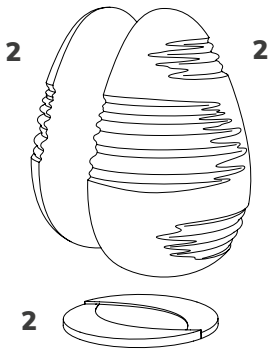
KT74
Split
Ø mm 140x200 h
~ 400 g
PACKAGING: KS32



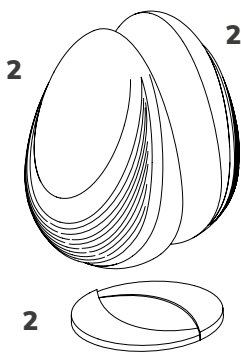
KT129
Nest
Ø mm 150x200 h
~ 400 g
PACKAGING: KS32



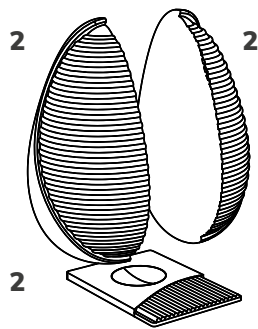
KT76
Wrap
Ø mm 150x200 h
~ 350 g
PACKAGING: KS32



KT169
Nick
Ø mm 130x200 h
~ 380 g
PACKAGING: KS26



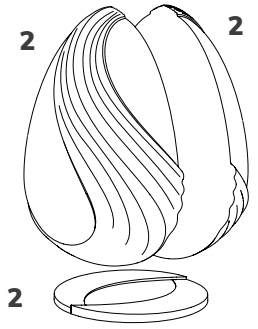
KT77
Comb
Ø mm 140x200 h
~ 350 g
PACKAGING: KS32



KT90
Stripe

Ø mm 130x200 h
~ 350 g

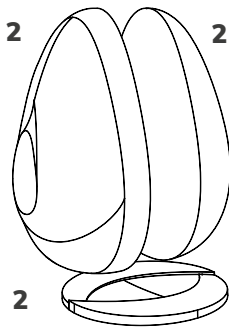
PACKAGING: KS26



KT78
Pinup

Ø mm 140x200 h
~ 350 g

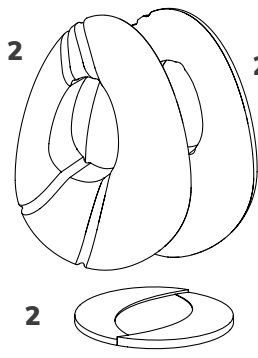
PACKAGING: KS32



KT91
Mirror

Ø mm 130x200 h
~ 350 g

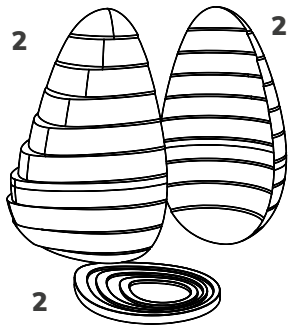
PACKAGING: KS26



KT79
Spaceship

Ø mm 140x200 h
~ 350 g

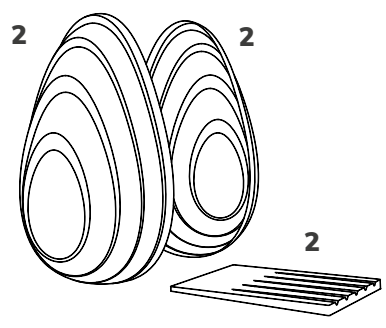
PACKAGING: KS32



KT92
Galà

Ø mm 130x200 h
~ 350 g

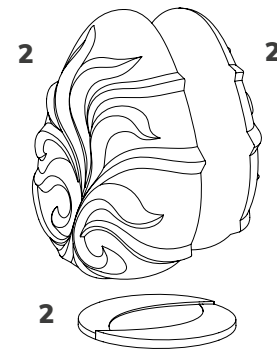
PACKAGING: KS32



KT72
Level

Ø mm 130x200 h
~ 400 g

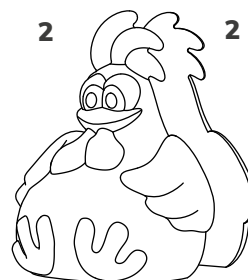
PACKAGING: KS26



KT167
Barocco

Ø mm 145x200 h
~ 420 g

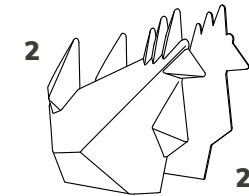
PACKAGING: KS32



KT198
Rafael

mm 138x132x180 h
~ 270 g

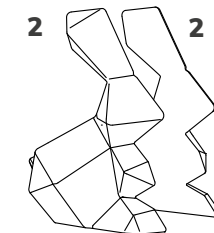
PACKAGING: KS32



KT184
Rocky Rooster

mm 170x105x150 h
~ 120 g

PACKAGING: KS26

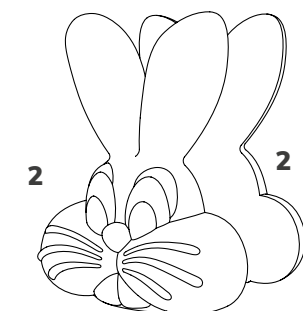


KT185
Rocky Roger

mm 145x95x180 h
~ 170 g

PACKAGING: KS26

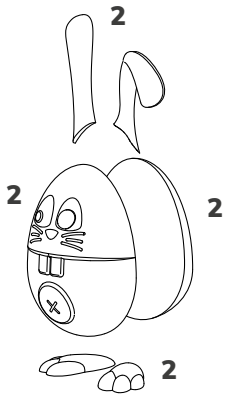
photo credits:
Davide Comaschi
© Heikki Verdurme



KT170
Roger

mm 155x110x200 h
~ 270 g

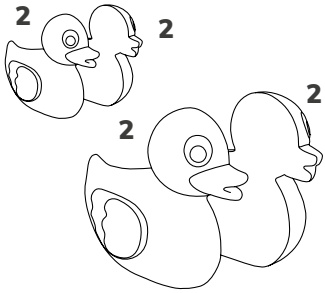
PACKAGING: KS26



KT131
Eddie

Ø mm 100x210 h
~ 170 g

PACKAGING: KS32

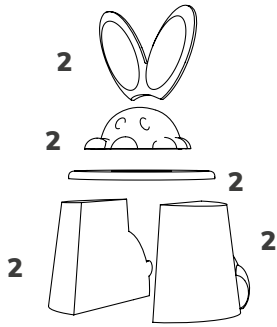


KT142
Papera+Paperella

2 soggetti - 2 items

mm 60x45x75 h
~ 40 g

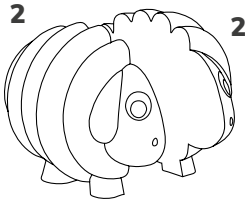
mm 112x80x136 h
~ 120 g



KT154
Magic Bunny

mm 100x120x170 h
~ 200 g

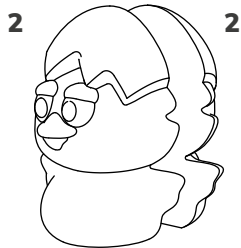
PACKAGING: KS26



KT143
Pecorella

mm 160x100x125 h
~ 180 g

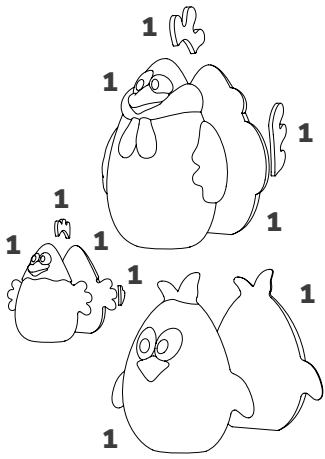
PACKAGING: KS26



KT189
Bomber

mm 132x125x160 h
~ 200 g

PACKAGING: KS26



KT155
Kit Chicken Family

3 soggetti - 3 items

mm 120x135x190 h
~ 200 g

mm 135x110x145 h
~ 150 g

mm 85x75x90 h
~ 90 g

Stampi termoformati serigrafati Silkscreened thermoformed moulds

Misura foglio: mm 340x265
Il numero di impronte si intende per scatola

Sheet size: mm 340x265
The number of indents is per box



T856

mm 40 h

9 modelli
4 colori
10 fogli
540 impronte

9 designs
4 colours
10 sheets
540 indents



T857

mm 40 h

9 modelli
4 colori
10 fogli
540 impronte

9 designs
4 colours
10 sheets
540 indents

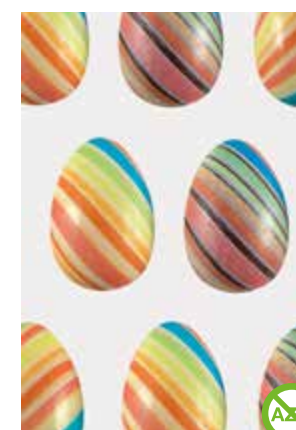


T605

mm 26x40 h

3 colori
10 fogli
450 impronte

3 colours
10 sheets
450 indents



T608

mm 26x40 h

10 fogli
450 impronte

10 sheets
450 indents



T830

mm 18x29 h

4 modelli
10 fogli
630 impronte

4 designs
10 sheets
630 indents



T832

mm 43x63 h

2 colori
10 fogli
240 impronte

2 colours
10 sheets
240 indents



T111
mm 26x40 h

3 colori
10 fogli
450 impronte

3 colours
10 sheets
450 indents



T966
mm 66x100 h

4 modelli
10 fogli
80 impronte

4 designs
10 sheets
80 indents



T611
mm 26x40 h

5 modelli
3 colori
10 fogli
450 impronte

5 designs
3 colours
10 sheets
450 indents



T965
mm 26x40 h

5 modelli
3 colori
10 fogli
450 impronte

5 designs
3 colours
10 sheets
450 indents



T831
mm 43x63 h

2 modelli
10 fogli
240 impronte

2 designs
10 sheets
240 indents



T843
mm 90 h

2 modelli
48 pezzi
(24 uova intere)

2 designs
48 pcs
(24 whole eggs)



T839
mm 50 h

4 modelli
10 fogli
280 impronte

4 designs
10 sheets
280 indents



T840
mm 60-70 h

3 modelli
10 fogli
240 impronte

3 designs
10 sheets
240 indents



T849
mm 35 h

4 modelli
10 fogli
480 impronte

4 designs
10 sheets
480 indents



T851
mm 35 h

3 modelli
10 fogli
540 impronte

3 designs
10 sheets
540 indents



T848
mm 105 h

kit per creare 60 conigli
(20 per modello, 10 fogli)

kit to create 60 rabbits
(20 per design, 10 sheets)



T844
mm 105 h

kit per creare 27 galline
(9 per modello, 3 fogli)

kit to create 27 chickens
(9 per design, 3 sheets)



T803
mm 50 h

7 modelli - 10 fogli
200 impronte
7 designs - 10 sheets
200 indents

Kit 200 sacchetti + 200
bastoncini - Kit 200 bags
+ 200 paper sticks

abbinabile con - can be
combined with **KS30**



T113
mm 50 h

4 modelli - 10 fogli
200 impronte
4 designs - 10 sheets
200 indents

Kit 200 sacchetti + 200
bastoncini - Kit 200 bags
+ 200 paper sticks

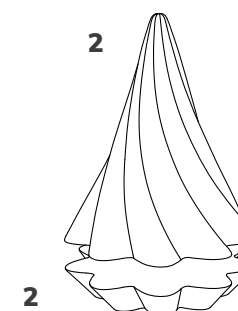
abbinabile con - can be
combined with **KS30**

Natale Christmas



Stampi termoformati Thermoformed moulds

NEW

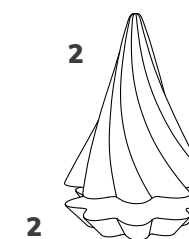


KT199
Twirl

Ø mm 150x200 h
~ 250 g

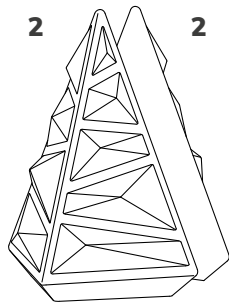
PACKAGING: KS32

NEW



KT200
Mini Twirl

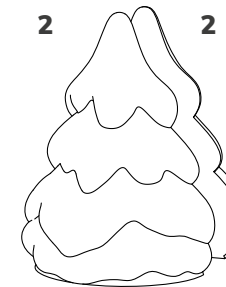
Ø mm 112x150 h
~ 110 g

**KT194****Rocky Tree**

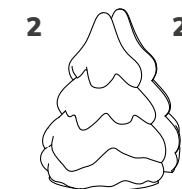
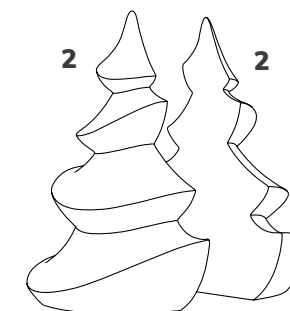
by Davide Comaschi

mm 125x125x195 h
~ 280 g

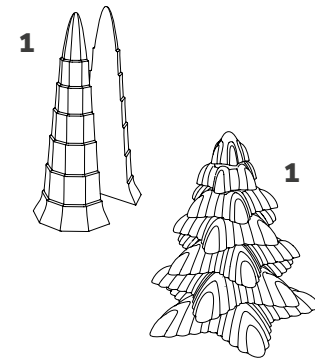
PACKAGING: KS26

**KT191****Snow Tree**Ø mm 145x185 h
~ 200 g

PACKAGING: KS26

**KT192****Mini Snow Tree**Ø mm 95x120 h
~ 100 g**KT136****Wave**Ø mm 160x200 h
~ 260 g

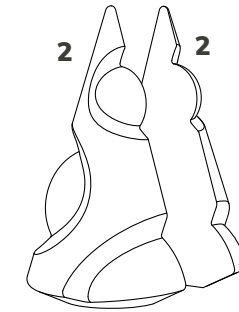
PACKAGING: KS32



KT177
Fringe

Ø mm 135x150 h
~ 350 g

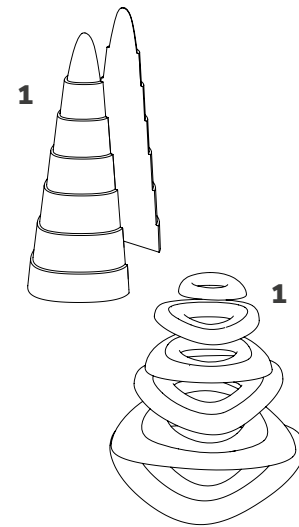
PACKAGING: KS32



KT178
Merlin

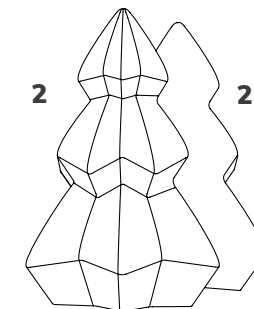
Ø mm 120x200 h
~ 180 g

PACKAGING: KS26



KT176
Saturno

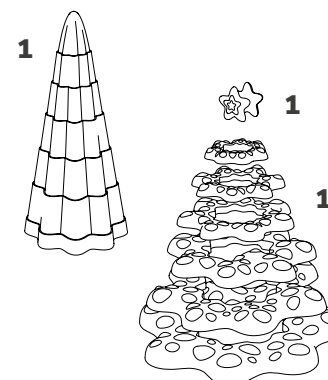
Ø mm 165x195 h
~ 450 g



KT151
Crystal

Ø mm 145x200 h
~ 180 g

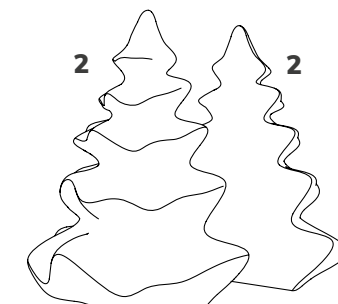
PACKAGING: KS32



KT162
Ring

Ø mm 160x200 h
~ 500 g

PACKAGING: KS32



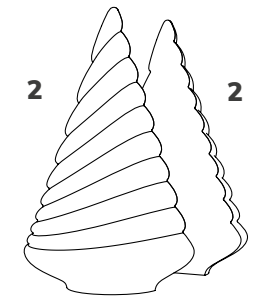
KT163
Tutu

Ø mm 140x150 h
~ 200 g

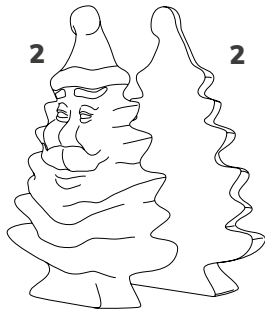
PACKAGING: KS32

KT164
Tutu

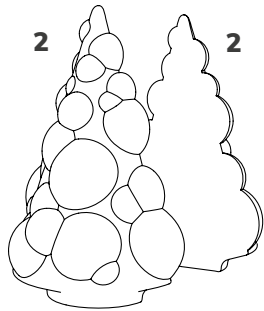
Ø mm 170x200 h
~ 320 g



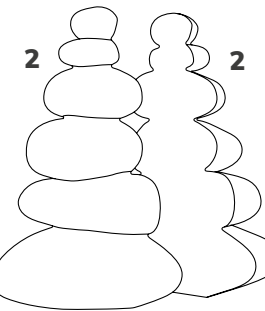
KT150
Soft
Ø mm 125x195 h
~ 200 g
PACKAGING: KS26



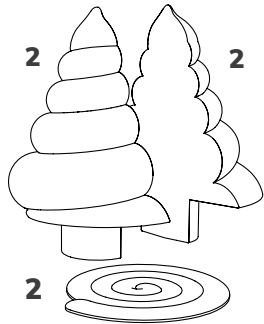
KT135
Albero Animato
mm 160x75x200 h
~ 250 g
PACKAGING: KS26



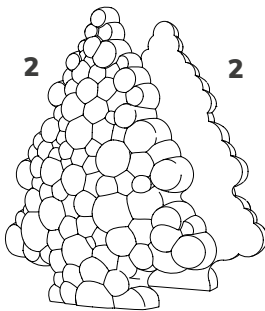
KT175
Ampolla
Ø mm 135x200 h
~ 200 g
PACKAGING: KS32



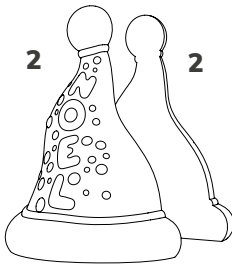
KT137
Zen
Ø mm 160x200 h
~ 290 g
PACKAGING: KS32



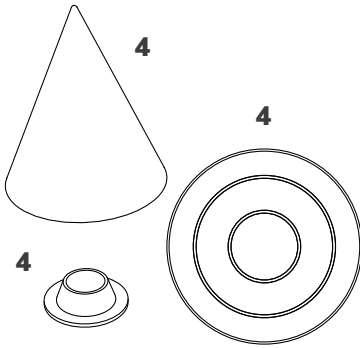
KT125
Spirale
Ø mm 160x210 h
~ 350 g
PACKAGING: KS32



KT152
Bolla
mm 160x65x200 h
~ 250 g
PACKAGING: KS26

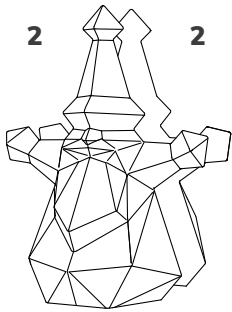


KT153
Noel
Ø mm 130x170 h
~ 180 g
PACKAGING: KS26



KT16
Albero a cono
Ø mm 110x160 h
~ 250 g
PACKAGING: KS26

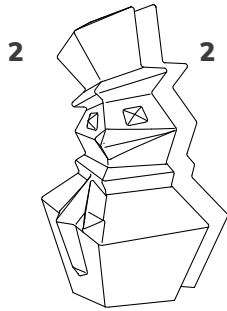
KT20
Albero a cono
Ø mm 140x210 h
~ 350 g
PACKAGING: KS32



KT201
Santa Hug
mm 152x115x200 h
~ 230 g
PACKAGING: KS26

NEW



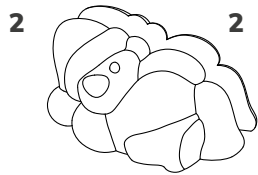


KT202
Snowman

mm 125x121x200 h
~ 200 g

PACKAGING: KS26

NEW



KT193
Comfort Teddy

mm 185x110x106 h
~ 230 g

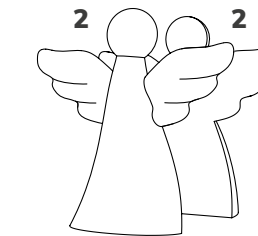
PACKAGING: KS26



KT166
Teddy

mm 120x115x140 h
~ 250 g

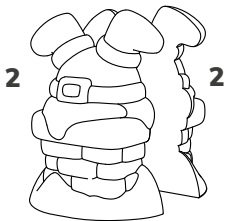
PACKAGING: KS26



KT148
Angelo

mm 155x75x150 h
~ 150 g

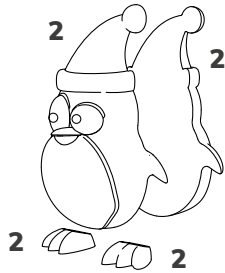
PACKAGING: KS26



KT179
Santa Chimney

Ø mm 125x170 h
~ 380 g

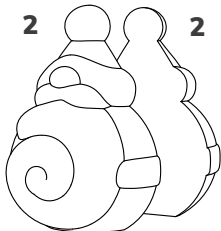
PACKAGING: KS26



KT120
Pinguino

mm 130x105x170 h
~ 250 g

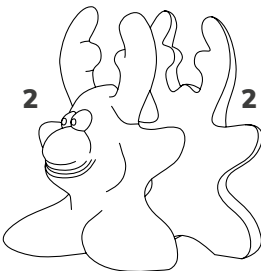
PACKAGING: KS26



KT180
Santa Twist

Ø mm 140x180 h
~ 280 g

PACKAGING: KS32



KT133
Renna

mm 145x90x175 h
~ 200 g

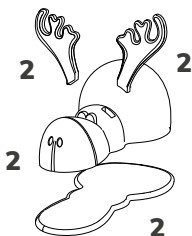
PACKAGING: KS26



KT181
Santa Boot

mm 160x80x180 h
~ 390 g

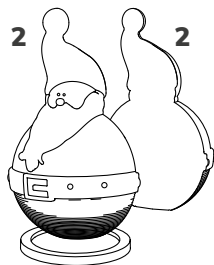
PACKAGING: KS26



KT86
Rudolph

mm 195x100x100 h
~ 235 g

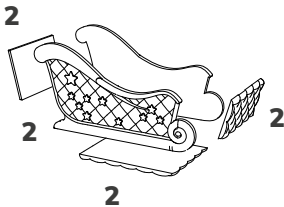
PACKAGING: KS26



KT122
Babbo

Ø mm 105x170 h
~ 200 g

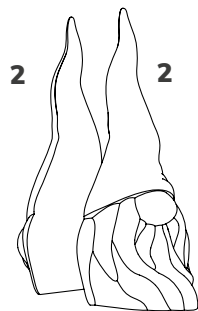
PACKAGING: KS26



KT127
Slitta

mm 180x100x90 h
~ 200 g

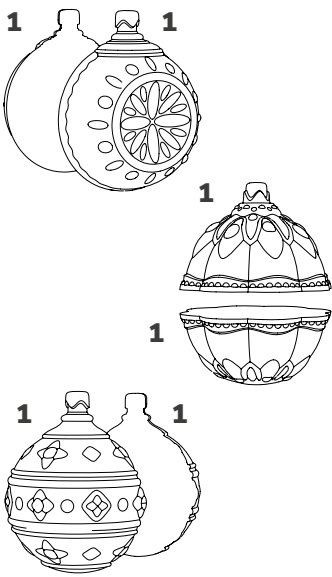
PACKAGING: KS26



KT165
Gnomo

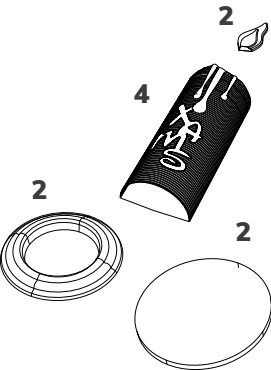
mm 115x85x200 h
~ 200 g

PACKAGING: KS26



KT149
Xmas Balls

mm 100x75x120 h
Ø mm105x120 h
Ø mm100x120 h
~ 90 g cad./ each



KT87
Candela

Ø mm 110x200 h
~ 215 g

PACKAGING: KS26



Stampi termoformati serigrafati Silkscreened thermoformed moulds

Misura foglio: mm 340x265
Il numero di impronte si intende per scatola

Sheet size: mm 340x265
The number of indents is per box



T854

mm 40 h

24 modelli
4 colori
10 fogli
480 impronte

24 designs
4 colours
10 sheets
480 indents



T855

mm 50 h

18 modelli
3 colori
10 fogli
360 impronte

18 designs
3 colours
10 sheets
360 indents



T826

mm 50 h

3 modelli
10 fogli
300 impronte

3 designs
10 sheets
300 indents



T827

mm 60 h

4 modelli
10 fogli
240 impronte

4 designs
10 sheets
240 indents



T835

mm 60 h

3 modelli
10 fogli
200 impronte

3 designs
10 sheets
200 indents



T836

mm 35 h

5 modelli
10 fogli
350 impronte

5 designs
10 sheets
350 indents



T837
mm 55 h

3 modelli
10 fogli
240 impronte

3 designs
10 sheets
240 indents



T838
mm 55 h

2 modelli
10 fogli
240 impronte

2 designs
10 sheets
240 indents



T235
mm 48 h

1 modello
10 fogli
360 impronte

1 design
10 sheets
360 indents



T502
mm 53 h

1 modello
10 fogli
300 impronte

1 design
10 sheets
300 indents



T845
mm 40 h

3 modelli
10 fogli
480 impronte

3 designs
10 sheets
480 indents



T846
mm 40 h

3 modelli
10 fogli
480 impronte

3 designs
10 sheets
480 indents



T260
mm 62 h

1 modello
10 fogli
300 impronte

1 design
10 sheets
300 indents



T234
mm 42 h

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents



T847
mm 40 h

3 modelli
10 fogli
480 impronte

3 designs
10 sheets
480 indents



T829
mm 60 h

3 modelli
10 fogli
280 impronte

3 designs
10 sheets
280 indents



T834
mm 70 h - mm 50 h

3 modelli
10 fogli
420 impronte

3 designs
10 sheets
420 indents



T290
mm 68 h

1 modello
10 fogli
400 impronte

1 design
10 sheets
400 indents



T822
mm 30 h

5 modelli
10 fogli
200 impronte

5 designs
10 sheets
200 indents



T287
mm 50 h

5 modelli
10 fogli
300 impronte

5 designs
10 sheets
300 indents



T918
mm 60 h

3 modelli
10 fogli
320 impronte

3 designs
10 sheets
320 indents



T828
mm 52 h

4 modelli
10 fogli
400 impronte

4 designs
10 sheets
400 indents



T108
mm 40 h

4 modelli
10 fogli
480 impronte

4 designs
10 sheets
480 indents



T997
mm 40 h

4 modelli
10 fogli
480 impronte

4 designs
10 sheets
480 indents



T231
Ø mm 30

9 modelli
10 fogli
630 mezze sfere

9 designs
10 sheets
630 hemispheres



T231/A
Ø mm 30

9 modelli
10 fogli
630 mezze sfere

9 designs
10 sheets
630 hemispheres



T100
Ø mm 30

9 modelli
10 fogli
630 impronte

9 designs
10 sheets
630 hemispheres



T983
Ø mm 40

2 modelli
10 fogli
480 impronte

2 designs
10 sheets
480 hemispheres



T998
Ø mm 70

4 modelli
10 fogli
120 impronte

4 designs
10 sheets
120 hemispheres



T104
mm 50 h

5 modelli - 10 fogli - 200 impronte
5 designs - 10 sheets - 200 indents

Il kit include 200 sacchetti + 200 bastoncini
The kit includes 200 bags + 200 paper sticks

abbinabile con - can be combined with:



T704
mm 50 h

6 modelli - 10 fogli - 200 impronte
6 designs - 10 sheets - 200 indents

Il kit include 200 sacchetti + 200 bastoncini
The kit includes 200 bags + 200 paper sticks

abbinabile con - can be combined with:



PZ11
mm 190x130

Il kit include 10 puzzle
10 fogli in PVC - 10 buste

Kit contains 10 puzzles
10 PVC sheets - 10 bags



Serigrafie - Silkscreens

Dimensione fogli 340x265 mm - Sheet dimensions 340x265 mm



SD87
bianco rosso nero - white red black
● ●

30 fogli per confezione
30 sheets per box



SD88
rosso giallo bianco - red yellow white
● ●

30 fogli per confezione
30 sheets per box



Stampi per tavolette

Choco Bar Moulds

Dalla forma essenziale della tavoletta una serie di interpretazioni eleganti, sofisticate e innovative. I nuovi stampi per tavolette di cioccolato sono frutto del talento di pasticceri internazionali e del team di ricerca Pavoni Italia per dare un look unico alla tua idea di cioccolato. Design eccezionali e pregiati, da vivere seguendo il tuo stile.

From the essential shape of the chocolate bar comes a series of elegant, sophisticated and innovative interpretations. The new moulds for chocolate bars are the result of the talent of international Pastry Chefs and Pavoni Italia R&D team, united to give a unique look to your idea of chocolate. Exceptional and precious design, to be interpreted according to your style.

Choco Bar Moulds

275x175 mm



PC5028
Eros

mm 154x77x11 h
~ 100 g

3 impronte - indents

Dim stampo - Mould
size: mm 275x175

BPA free

NEW

Vincent Vallée x Choco Bar Moulds 275x175 mm

Il cioccolato è passione pura. I nuovi stampi per tavolette di cioccolato, sviluppati dal World Chocolate Master 2015 Vincent Vallée insieme al team di ricerca Pavoni Italia, hanno nella precisa essenzialità il loro cuore. Design unici e coraggiosi, per chi ama essere avanti al proprio tempo.

Chocolate is pure passion. The new moulds for chocolate bars, developed by 2015 World Chocolate Master Vincent Vallée in collaboration with Pavoni Italia R&D team - have their core in the accurate essentiality. Unique and bold designs, for those who aim to be ahead.



Vincent Vallée x Choco Bar Moulds 275x175 mm



NEW

PC5029
Hexa
by Vincent Vallée
mm 154x77x10 h
~ 100 g
3 impronte - *indents*
Dim stampo - Mould
size: mm 275x175
BPA free





PC5030
Fluid
by Vincent Vallée
mm 154x77x11 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free

NEW



PC5014
Mini Moulin
by Vincent Vallée
mm 70x70x14 h
~ 50 g
6 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5009
Moulin
by Vincent Vallée
mm 154x77x14 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5004
Fragment
by Vincent Vallée
mm 155x77x10 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5008
Target
by Vincent Vallée
mm 154x77x8 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5006
Pavé
by Vincent Vallée
mm 155x78x10 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5007
Flow
by Vincent Vallée
mm 154x77x8 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5005
Edelweiss
by Vincent Vallée
mm 155x77x10 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free

Antonio Bachour x Choco Bar Moulds 275x175 mm



**PC5000
Lovely**
by Antonio Bachour

mm 150x76x10 h
~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175



Fabrizio Fiorani x Choco Bar Moulds 275x175 mm



**PC5011
Camouflage**
by Fabrizio Fiorani

mm 154x77x8 h
~ 100 g

3 impronte - indents

Dim stampo - Mould
size: mm 275x175

BPA free



**PC5013
Mini Bricks**
by Fabrizio Fiorani

mm 70x70x10,5 h
~ 50 g

6 impronte - indents

Dim stampo - Mould
size: mm 275x175

BPA free



**PC5010
Bricks**
by Fabrizio Fiorani

mm 154x77x9 h
~ 100 g

3 impronte - indents

Dim stampo - Mould
size: mm 275x175

BPA free



PC5012
Pixie
by Fabrizio Fiorani
mm 154x77x11 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5003
Ola
by Fabrizio Fiorani
mm 155x77x10 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5002
Crush
by Fabrizio Fiorani
mm 155x77x10 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



PC5001
Sparkling
by Fabrizio Fiorani
mm 150x77x12 h
~ 100 g
3 impronte - indents
Dim stampo - Mould
size: mm 275x175
BPA free



Guarda il video dedicato a **Choco Bar Moulds by Fabrizio Fiorani** sul canale Youtube di Pavoni Italia
Watch the video **Choco Bar Moulds by Fabrizio Fiorani** on Pavoni Italia's Youtube channel



Stampi per praline Praline Moulds

L'arte del cioccolato a disposizione di tutti i professionisti, interpretata dai più grandi pasticciieri. Stampi pensati per stupire nella forma e nella funzione. Linee capaci di trasformare un momento di piacere in un'esperienza a tutto tondo. Resistenza, stabilità e praticità per far diventare ogni prodotto un inseparabile strumento di lavoro, nelle tue mani.

The art of chocolate interpreted by the greatest pastry chefs and made available to all professionals. Moulds designed to amaze in both form and function. Lines capable of transforming a simple moment of pleasure into an all-round experience. Resistance, stability and practicality to make every product an indispensable work tool, in your very own hands.

Innovation 275x135 mm

Dimensione stampo - Mould size: mm 275x135

BPA free



photo credits: Davide Comaschi © Heikki Verdurme



PC36

Ø mm 25x25 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC01

mm 14x37x19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC03

mm 15x37x15 h
+/- 10 g
21 impronte per stampo
21 pcs per mould



PC05

mm 17x37x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC07

mm 17x37x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC09

Ø mm 30x18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC23

mm 18x18x20 h
+/- 10 g
21 impronte per stampo
21 indents per mould
by Davide Comaschi



PC02

mm 17x37x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC04

mm 15x37x19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC06

mm 16x37x16 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC08

Ø mm 30x18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC10

mm 32x23x19 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC11**

Ø mm 30x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC13**

mm 22x22x20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC15**

mm 26x23x21 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC17**

mm 30x30x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC19**

mm 22x18x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

**PC21**

mm 18x18x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

**PC37**

Ø mm 26x23,5 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC12**

mm 30x30x18 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC14**

Ø mm 26x16 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC16**

Ø mm 31x20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC18**

Ø mm 28x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

**PC20**

mm 22x21x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

**PC22**

Ø mm 21x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

Heart Design 275x135 mm

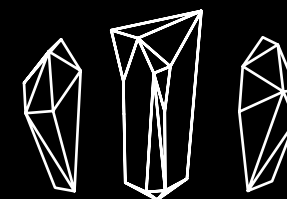
by Davide Comaschi

3 forme diverse in ogni stampo, per formare 5 cuori completi.
3 different shapes per mould to create 5 whole hearts.

Dimensione stampo - Mould size: mm 275x135

15 impronte per stampo - 15 indents per mould

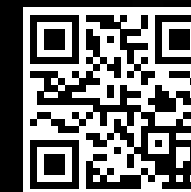
BPA free

**PC50**

+/- 13 g



Guarda il video dedicato a **Heart Design** sul canale Youtube di Pavoni Italia
Watch the video "**Heart Design**" on Pavoni Italia's Youtube channel



Artisanal 275x135 mm

Dimensione stampo - Mould size: mm 275x135

21 impronte per stampo - 21 indents per mould

BPA free

Tonde - Round



PC100

Ø mm 29x14 h
+/- 10 g



PC101

Ø mm 29x14 h
+/- 10 g



PC102

Ø mm 29x14 h
+/- 10 g



PC113

Ø mm 29x14 h
+/- 10 g

Rettangolari - Rectangular



PC106

mm 37x16x14 h
+/- 10 g



PC107

mm 37x16x14 h
+/- 10 g



PC108

mm 37x16x14 h
+/- 10 g



PC114

mm 37x16x14 h
+/- 10 g

Ovali - Oval



PC109

mm 37x21x14 h
+/- 10 g



PC110

mm 37x21x14 h
+/- 10 g



PC111
mm 37x21x14 h
+/- 10 g



PC115
mm 37x21x14 h
+/- 10 g

Quadrate - Square



PC103
mm 26x26x13 h
+/- 10 g



PC104
mm 26x26x13 h
+/- 10 g



PC105
mm 26x26x13 h
+/- 10 g



PC112
mm 26x26x13 h
+/- 10 g

Artisanal 275x175 mm

Dimensione stampo - Mould size: mm 275x175
28 impronte per stampo - 28 indents per mould
BPA free

Quadrate - Square



NEW
PC5033
mm 26x26x14 h
+/- 10 g

Tradition 275x135 mm

Dimensione stampo - Mould size: mm 275x135. BPA free
21 impronte per stampo - 21 indents per mould



SP1001S*
mm 33x21x16 h
+/- 10 g



SP1002S*
Ø mm 23x16 h
+/- 8 g

24 impronte per stampo - 24 indents per mould



SP1003S*
mm 35x26x19 h
+/- 12 g



SP1025S*
mm 18x28x16 h
+/- 8 g



SP1032S*
mm 32x21x13 h
+/- 7 g



SP1045S*
mm 28x25x17 h
+/- 11 g



SP1064S*
mm 32x21x14 h
+/- 8 g



SP1219S*
mm 22x18x13 h
+/- 5 g



SP1244S*
mm 32x22x14 h
+/- 10 g

30 impronte per stampo - 30 indents per mould



SP1082S*
mm 32x19x16 h
+/- 10 g



SP1156S*
mm 30x15x12 h
+/- 6 g

*fino a esaurimento
subject to availability

Tradition 275x175 mm

Dimensione stampo - Mould size: mm 275x175. BPA free
24 impronte per stampo - 24 indents per mould



NEW
PC5027
Ø mm 25x14 h
+/- 7 g



NEW
PC5026
mm 25x28x16 h
+/- 7 g



Stampi semisfere 275x175 mm
Hemisphere moulds 275x175 mm

Dimensione stampo - Mould size: mm 275x175
BPA free



PC5015

Ø mm 20x10 h
+/- 2,5 g
45 impronte per stampo
45 indents per mould



PC5016

Ø mm 25x12,5 h
+/- 4 g
28 impronte per stampo
28 indents per mould



PC5017

Ø mm 30x15 h
+/- 7 g
24 impronte per stampo
24 indents per mould



PC5018

Ø mm 35x17,5 h
+/- 11 g
24 impronte per stampo
24 indents per mould



PC5019

Ø mm 40x20 h
+/- 17 g
15 impronte per stampo
15 indents per mould



PC5020

Ø mm 45x22,5 h
+/- 24 g
15 impronte per stampo
15 indents per mould



PC5021

Ø mm 50x25 h
+/- 33 g
12 impronte per stampo
12 indents per mould



PC5022

Ø mm 55x27,5 h
+/- 43 g
8 impronte per stampo
8 indents per mould



PC5023

Ø mm 60x30 h
+/- 56,5 g
8 impronte per stampo
8 indents per mould



PC5024

Ø mm 65x32,5 h
+/- 72 g
6 impronte per stampo
6 indents per mould



Magnetic 275x135 mm

Concepito per la realizzazione di praline stampate con fogli serigrafati.
Designed for the creation of pralines printed with silkscreened sheets.

Dimensione stampo - Mould size: mm 275x135
15 impronte per stampo - 15 indents per mould
BPA free



MM11*

Ø mm 30
+/- 13 g



MM12*

mm 35x30
+/- 15 g



MM13*

mm 30x30
+/- 13 g



MM14*

Ø mm 30
+/- 10 g

*fino a esaurimento
subject to availability

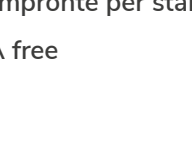


Antonio Bachour x Bonbons 275x135 mm

L'arte della pralina. Bonbons è la linea di stampi per praline nata dalla fantasia di Antonio Bachour e dalla progettazione Pavoni Italia. Linee morbide, giocose, dal gusto pop: un tocco di novità da interpretare in ventuno inimitabili creazioni.

The art of praline. Bonbons is a line of praline moulds, fruit of the imagination of Antonio Bachour and the design of Pavoni Italia. Soft, playful lines with a note of pop: a fresh twist to be interpreted in twenty-one inimitable creations.

Dimensione stampo - Mould size: **mm 275x135**
21 impronte per stampo - 21 indents per mould
BPA free



PC38
mm 44x24x20 h
+/- 10 g



PC39
mm 38x26x18 h
+/- 10 g



PC40
mm 33x28x20 h
+/- 10 g



PC41
mm 43x25x17 h
+/- 10 g



PC42
mm 41x24x20 h
+/- 10 g



PC43
mm 36x25x20 h
+/- 10 g



PC44
mm 35x24x17 h
+/- 10 g



PC45
Ø mm 30x16 h
+/- 10 g



PC46
mm 40x18x16 h
+/- 10 g



PC47

mm 27x27x15 h
+/- 10 g



PC56

mm 31x26x16 h
+/- 10 g



PC58

mm 33x29x17 h
+/- 10 g



PC60

mm 33x22x16 h
+/- 10 g



PC62

mm 34x22x16 h
+/- 10 g



PC64

mm 26x26x16 h
+/- 10 g



PC48

mm 42x21x18 h
+/- 10 g



PC57

mm 33x26x16 h
+/- 10 g



PC59

mm 26x26x16 h
+/- 10 g



PC61

mm 33x27x17 h
+/- 10 g



PC63

mm 30x29x17 h
+/- 10 g

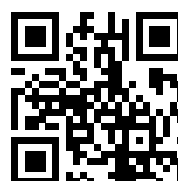


PC65

mm 28x28x18 h
+/- 10 g



Guarda il video dedicato a **Bonbons** sul canale Youtube di Pavoni Italia
Watch the video "**Bonbons**" on Pavoni Italia's Youtube channel



Fabrizio Fiorani x Iconic 275x135 mm

La prima pralina col vuoto al centro. Iconic è un must. Un'idea che nasce dal desiderio di rompere gli schemi creando qualcosa di unico, tra cinque forme geometriche pure e l'innovazione tecnica del foro passante svasato, dal team di ricerca Pavoni Italia.

The first praline with a hole through its centre. Iconic is a must. An idea that stems from the desire to break the patterns by creating something unique, among five pure geometric shapes and the technical innovation of the countersunk through-hole by the Pavoni Italia research and development team.



Iconic 275x135 mm

Dimensione stampo - Mould size: mm 275x135

21 impronte per stampo - 21 indents per mould

BPA free



PC49

mm 33x30x15 h
+/- 10 g



PC51

mm 26x26x16 h
+/- 10 g



PC52

mm 31x29x16 h
+/- 10 g



PC53

Ø mm 28x16 h
+/- 10 g

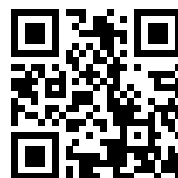


PC55

mm 29x30x16 h
+/- 10 g



Guarda il video dedicato a **Iconic** sul canale Youtube di Pavoni Italia
Watch the video "**Iconic**" on Pavoni Italia's Youtube channel





Davide Comaschi x Abyss 275x135 mm

Linee e volumi ispirati dalle grandi architetture naturali. Abyss spacca la pralina al centro, tracciando la linea per interpretazioni eleganti e raffinate. La massima armonizzazione fra alta pasticceria e design, in un incontro unico fra il Campione del Mondo Davide Comaschi e Pavoni Italia.

Lines and shapes inspired by the great natural structures. Abyss splits the praline in the centre, tracing the line for elegant and refined expressions. The ultimate balance between haute patisserie and design, in a unique collaboration between the World Champion Davide Comaschi and Pavoni Italia.



Abyss 275x135 mm

Dimensione stampo - Mould size: mm 275x135

18 impronte per stampo - 18 indents per mould

BPA free



PC66

mm 31x31x12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019



PC67

Ø mm 33x12,5 h
+/- 10 g



PC68

mm 41x24x12,5 h
+/- 10 g

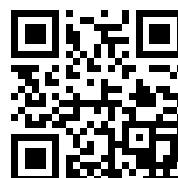


PC69

mm 39x20x12,5 h
+/- 10 g



Guarda il video dedicato a **Abyss** sul canale Youtube di Pavoni Italia
Watch the video "**Abyss**" on Pavoni Italia's Youtube channel



Stampi per cioccolato Chocolate Moulds

Stampi termoformati serigrafati *Silkscreened thermoformed moulds*

Misura foglio: mm 340x265
Il numero di impronte si intende per scatola

Sheet size: mm 340x265
The number of indents is per box

T858 Evidenziatore - Marker

lunghezza - length mm 90

1 modello - 3 colori - 10 fogli - 300 impronte
(150 evidenziatori)

1 design - 3 colours - 10 sheets - 300 indents
(150 markers)



T842 Matita - Pencil Size S

lunghezza - length mm 80

1 modello - 6 colori - 9 fogli - 540 impronte
(270 matite)

1 design - 6 colours - 9 sheets - 540 indents
(270 pencils)



T110 Matita - Pencil Size L

lunghezza - length mm 220

1 modello - 6 colori - 12 impronte
(6 matite)

1 design - 6 colours - 12 indents
(6 pencils)





T852
mm 137x67x7 h
60 impronte
60 indents
PACKAGING: KS49



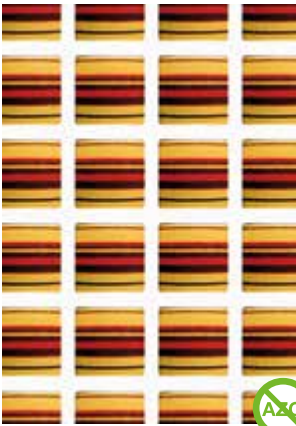
T115
mm 160x120x7 h
40 impronte
40 indents
PACKAGING: KS38



TFOOT-70
Ø mm 70
10 fogli - 120 mezze sfere
10 sheets - 120 hemispheres
TFOOT-30
Ø mm 30
10 fogli - 630 mezze sfere
10 sheets - 630 hemispheres



T114
Ø mm 50
5 modelli - 10 fogli -
200 impronte
5 designs - 10 sheets -
200 indents
Il kit include 200 sacchetti +
200 bastoncini
The kit includes 200 bags +
200 paper sticks
KS30
200 bastoncini - sticks



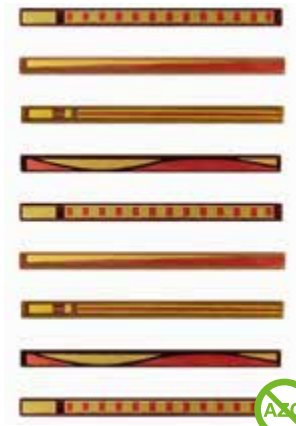
T706
mm 32x32
1 modello
10 fogli
800 impronte
1 design
10 sheets
800 indents



T705
mm 32x32
1 modello
10 fogli
800 impronte
1 design
10 sheets
800 indents



T709
mm 20x20
6 modelli
10 fogli
1920 impronte
6 designs
10 sheets
1920 indents



T907
mm 120x8x2 h
4 modelli
10 fogli
560 impronte
4 designs
10 sheets
560 indents



T407
mm 31x47 h
1 modello
10 fogli
960 impronte
1 design
10 sheets
960 indents



T925
mm 31x47 h
1 modello
10 fogli
960 impronte
1 design
10 sheets
960 indents



T401
mm 32x32
1 modello
10 fogli
800 impronte
1 design
10 sheets
800 indents



T405
Ø mm 63 - 45 - 27
1 modello
10 fogli
600 impronte
1 design
10 sheets
600 indents



T406
h mm 76 - 52 - 27
1 modello
10 fogli
480 impronte
1 design
10 sheets
480 indents



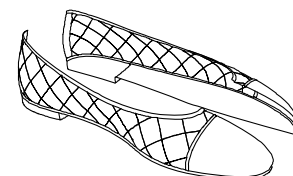
Stampi magnetici in polycarbonato

Magnetic polycarbonate moulds



SH02
Zeppa

mm 170x70x155 h
~ 160 g



SH01
Ballerina

mm 185x65x50 h
~ 90 g

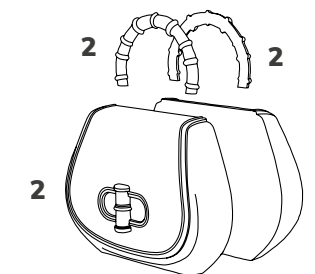


SCARPADECOLTE
Scarpette

mm 150x70x120 h
~ 150 g

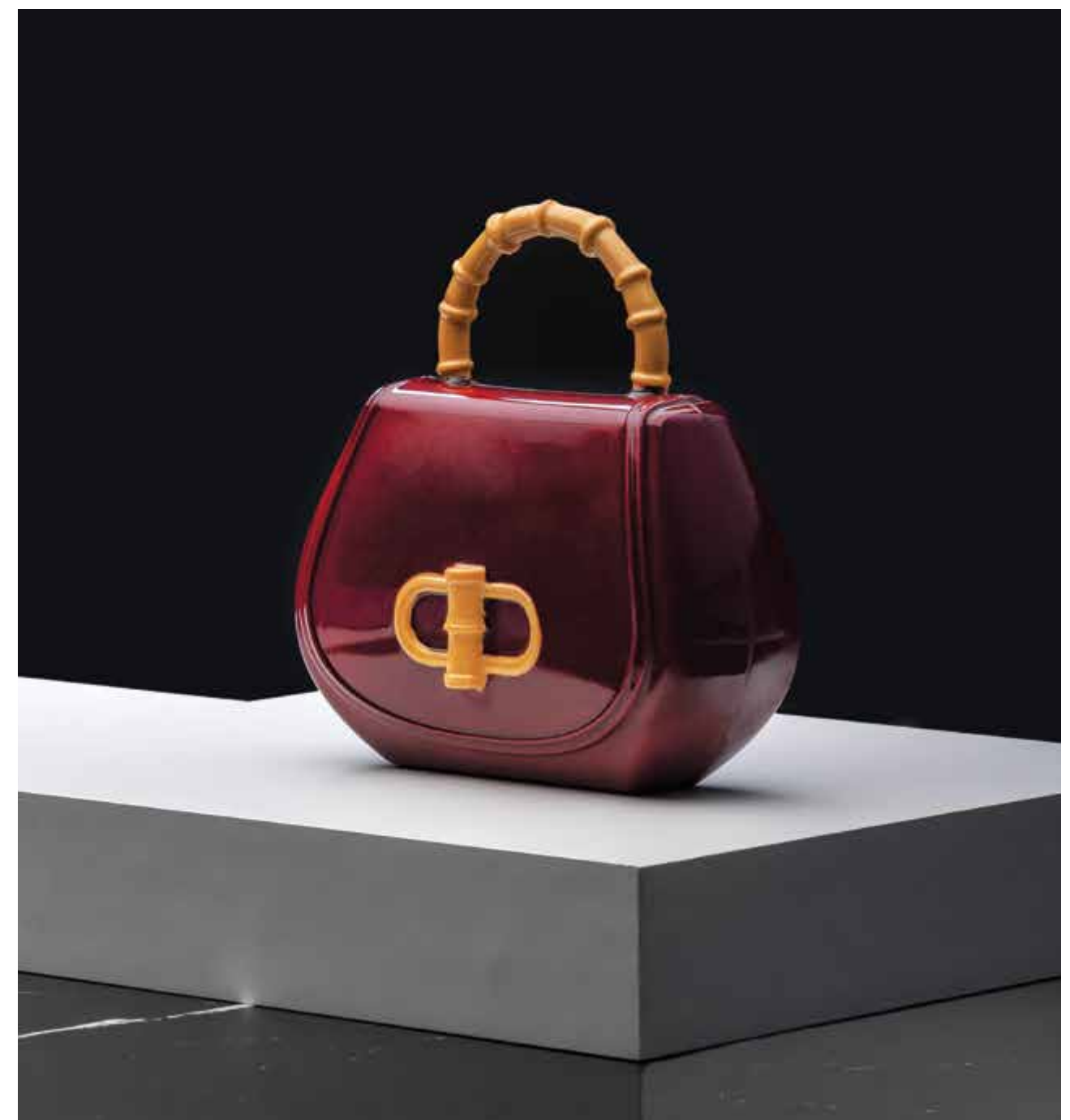
Stampi termoformati

Thermoformed moulds

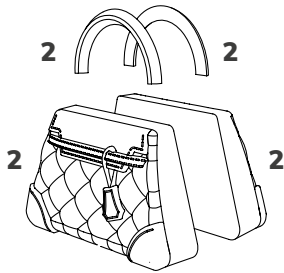


KT145
Bamboo

mm 150x70x165 h
~ 250 g



Stampi termoformati
Thermoformed moulds



KT123
Borsetta

mm 165x80x150 h
~ 220 g

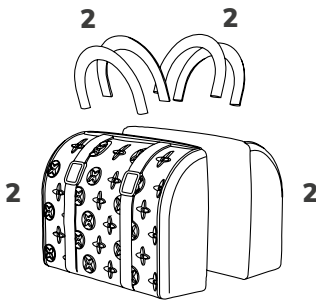


KT159
Semisfere

Kit 3 semisfere
Kit 3 hemispheres
Ø mm 80
Ø mm 100
Ø mm 120

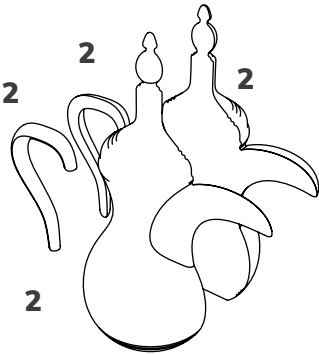
KT160
Semisfere

Kit 3 semisfere
Kit 3 hemispheres
Ø mm 140
Ø mm 160
Ø mm 180



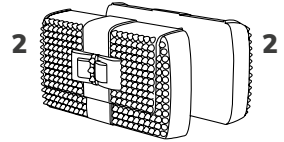
KT144
Bauletto

mm 155x90x160 h
~ 300 g



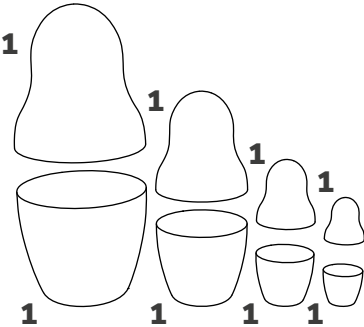
KTDALLAH
Dallah

mm 178x96x230 h
~ 320 g



KT146
Pochette

mm 155x70x90 h
~ 170 g



KTMATRIOSKA
Matrioska

by Olga Penioza
4 soggetti - 4 items
mm 200 - 150 - 100 - 50 h

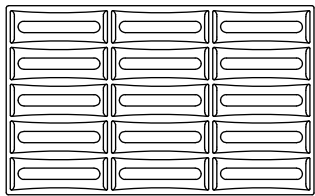


Delicious Snack

Due stampi in silicone per creare mille snack preziosi e creativi, dolci o salati. Sono concepiti per darti la possibilità di creare ripieni e golose farciture sotto la copertura. Gli stampi sono pensati per essere utilizzati in forno, in frigorifero e abbattitore (resistono a temperature da -40°C a + 250°C).

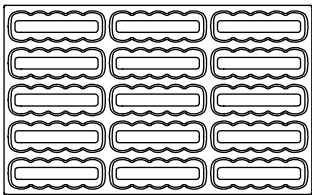
Two silicone moulds to create a thousand precious and creative snacks, sweet or savoury. Designed to give you the freedom to create delicious fillings under the coating. The moulds have been developed for use in ovens, refrigerators and blast chillers (withstanding temperatures from -40°C to +250°C).

Dimensione stampo - Mould size: mm 285x175



DS01

mm 90x30x19 h
~ 38 ml
15 impronte - indents



DS02

mm 90x30x19 h
~ 38 ml
15 impronte - indents



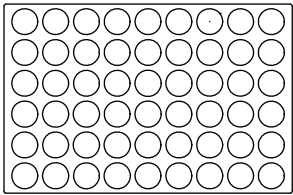


Chocoflex

Stampi in silicone pratici, flessibili e resistenti per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Resistono da -40°C a + 250°C per uso in forno, frigorifero o abbattitore.

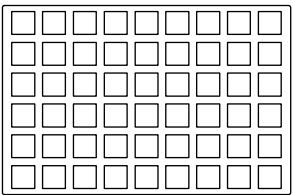
Practical, flexible and durable silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. Withstanding temperatures from -40°C to +250°C for use in the oven, refrigerator or blast chiller.

Dimensione stampo - Mould size: mm 290x190



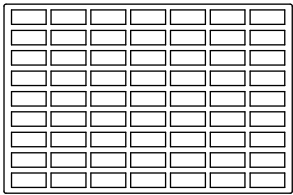
LS01

Ø mm 26x14 h
~ 7,5 ml
54 impronte - indents



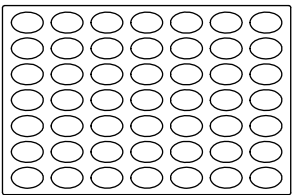
LS02

mm 23x23x14 h
~ 7,5 ml
54 impronte - indents



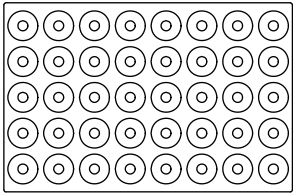
LS03

mm 35x14x14 h
~ 7,5 ml
63 impronte - indents



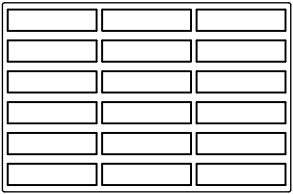
LS04

mm 32x21x14 h
~ 7,5 ml
49 impronte - indents



LS06

Ø esterno - external mm 30
Ø interno - internal mm 10
h 12 mm
~ 7,5 ml
40 impronte - indents



NEW

LS07

mm 90x22x10 h
~ 19,5 ml
18 impronte - indents



Sign your creation



Il modo migliore di metterci la firma, la tua. La linea "Sign Your Creation" di Pavoni Italia permette di apporre il tuo logo o firma su tanti prodotti diversi: placchette in cioccolato extrasottili, fogli termoformati, vuoti o pre-riempiti, fogli serigrafati, da utilizzare con o senza chablon. Inviaci il tuo design, elaboreremo ciò che hai inviato e ti invieremo delle proposte.

- Crea il tuo logo
- Inviato a info@pavonitalia.com
- Personalizza placchette in cioccolato e fogli termoformati, vuoti o riempiti, o serigrafati con e senza chablon

The best way to make it your own? Put your name on it! The "Sign Your Creation" line by Pavoni Italia allows you to put your logo or signature on many different products: extra-thin chocolate plaques, thermoformed sheets – empty or pre-filled – and silkscreened sheets, for use with or without a chablon stencil. Send us your design, we will work on what you have sent and we will send you some proposals.

- Create your logo
- Send it to info@pavonitalia.com
- Customise chocolate plaques and thermoformed sheets – empty or filled – or silkscreened sheets with or without a chablon stencil



Placchette in cioccolato extrasottili

Extra-thin chocolate plaques

Un prodotto d’eccellenza, pronto all’uso e dallo spessore estremamente sottile. Preparate con cioccolato di alta qualità, creano un feeling perfettamente “fatto a mano”, per un binomio ideale fra artigianalità ed eleganza.

- **LOGO:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 10 confezioni (5 fogli a confezione)
- **CIOCCOLATO:** bianco, latte o fondente.

A first-class product, ready to use and extremely thin. Prepared with high quality chocolate, they add a perfect "handmade" touch, for an ideal combination of craftsmanship and elegance.

- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 10 boxes (5 sheets per box)
- **CHOCOLATE:** white, milk, dark.

Tondo - Round

	CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
	P203	Ø 10	760
	P216	Ø 18	560
	P110	Ø 20	450
	P205	Ø 25	275
	P418	Ø 30	210
	P204	Ø 35	180
	P417	Ø 40	160
	P157	Ø 45	105
	P078	Ø 50	105

Ovale - Oval

	CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
	P109	25x15	520
	P150	30x20	300
	P002/335	42x25	200
	P332	30x40	190
	P206	50x15	240
	P397	72x25	125

Quadrato - Square

	CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
	P170	13x13	1485
	P096	15x15	1250
	P004/105	20x20	630
	P041/136	25x25	450
	P005/065	30x30	300
	P012/365	37x37	180
	P073	40x40	135
	P021/127	50x50	105

Rettangolare - Rectangular

CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
P168	20x8	1620
P219	35x9	450
P468	60x10	450
P428	120x12	360
P020	30x15	600
P057/131	70x15	250
P156	40x16	405
P348	25x20	540
P037	55x20	210
P003/108	37x24	300
P074	50x25	210
P056	70x25	150
P339	35x30	250
P030	55x30	150
P023/135	50x36	150
P075	60x40	90

Cuore - Heart

CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
P048	32x29	200
P115	34x33	200
P011	30x30	300
P012	37,5x37,5	200
P053	50x50	105



Blister

Tante forme e dimensioni dei termoformati vuoti o pre-riempiti con cioccolato fondente, bianco e al latte, completamente personalizzabili con il tuo design.

BLISTER VUOTI

- **LOGO:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 2 confezioni (50 fogli a confezione)

BLISTER PRE-RIEMPITI

- **LOGO:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 10 confezioni (5 fogli a confezione)
- **CIOCCOLATO:** bianco, al latte e fondente

In many shapes and sizes; empty or pre-filled thermoformed moulds with dark, white and milk chocolate, fully customisable with your own design.

EMPTY BLISTER

- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 2 boxes (50 sheets per box)

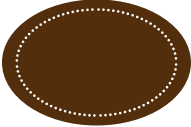
PRE-FILLED BLISTER

- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 10 boxes (5 sheets per box)
- **CHOCOLATE:** white, milk and dark

Tondo - Round

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	B181	Ø 24	120	senza bordo without frame
	B139	Ø 30	72	senza bordo without frame
	B159	Ø 40	48	senza bordo without frame

Ovale - Oval

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO INDENTS PER SHEET	
	B161	33x22	90	senza bordo without border
	B162	40x25	72	senza bordo without frame
	B167	47x24	70	senza bordo without frame
	B134	57x35	36	senza bordo without frame
	BR148	33x22	90	con bordo with frame
	BR108	40x25	72	con bordo with frame
	BR109	57x35	36	con bordo with frame

Quadrato - Square

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	B707	20x20	192	senza bordo without frame
	B204	30x30	80	senza bordo without frame
	B705	32x32	80	senza bordo without frame
	BR147	40x40	72	con bordo with frame

Rettangolare - Rectangular

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	B702	60x8	120	senza bordo without frame
	B197	60x15	84	senza bordo without frame
	B163	55x30	36	senza bordo without frame
	BR149	55x30	36	con bordo with frame

Cuore - Heart

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	BR102	33x32	54	con bordo with frame

How to use





Fogli serigrafati "Decocioc" Silkscreened sheets "Decocioc"

Il tuo logo e le tue idee, esattamente come le desideri. I fogli serigrafati Decocioc possono essere personalizzati con il tuo marchio o design in ordine sparso o prespaziato, in tanti chablon dalle forme diverse.

- **SERIGRAFIE:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 5 confezioni, totale 250 fogli (50 fogli a scatola)
- **MISURA FOGLIO:** mm 340x265

Your logo, your ideas, exactly as you want them. Decocioc silkscreened sheets can be customised with your brand or design in a scattered or pre-spaced order, with a variety of chablon stencil shapes.

- **SILKSCREENED SHEETS:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 5 boxes, total 250 sheets (50 sheets per box)
- **SHEET SIZE:** mm 340x265



Fogli serigrafati con marchio in ordine sparso.
Silkscreened sheets with logo in random order.

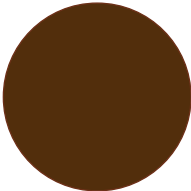


Fogli serigrafati con marchio prespaziato da utilizzarsi con chablon - Silkscreened sheets with pre-spaced logo to be used with chablon.

Chablon per fogli serigrafati Chablon for silkscreened sheets

Tondi, quadrati, rettangolari, triangolari, a cuore, ellittici. Scegli fra le numerose forme e dimensioni di chablon (mm 340x280).

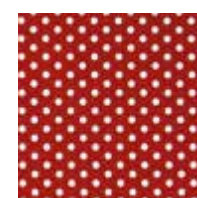
Round, square, rectangular, triangular, heart-shaped, oval. Choose from a wide range of chablon shapes and sizes (mm 340x280).

	CODE	DIMENSION (mm)	IMPRONTE PER CHABLON INDENTS PER CHABLON
	D25T	Ø 25	56
	D3T	Ø 30	48
	D35T	Ø 35	35
	D4T	Ø 40	30
	D40-O	40x24	36
	D45-O	45x27	30
	D3C	Ø 30	48
	D35C	Ø 35	35
	D25QR	23,5x23,5	56
	D4QR	40x40	30
	D51R	52x12	65
	D52R	52x26	35
	D38TR	38x38	66

Decorazioni in cioccolato Chocolate decoration

Serigrafie 400x250 mm Silkscreens 400x250 mm

-  Cioccolato fondente - Dark chocolate
 Cioccolato al latte - Milk chocolate
 Cioccolato bianco - White chocolate



SD115

rosso bianco - red white



17 fogli per confezione
17 sheets per box



SD138

giallo bianco - yellow white



20 fogli per confezione
20 sheets per box



SD99

giallo - yellow



15 fogli per confezione
15 sheets per box

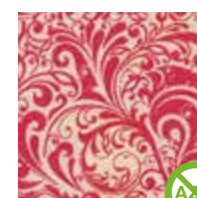


SD90

lilla bianco - lilac white



17 fogli per confezione
17 sheets per box



SD117

rosa bianco - pink white



17 fogli per confezione
17 sheets per box



SD134

bianco marrone - white brown



20 fogli per confezione
20 sheets per box



SD118

verde - green



15 fogli per confezione
15 sheets per box



SD136

verde bianco - green white



20 fogli per confezione
20 sheets per box



SD100

verde - green



15 fogli per confezione
15 sheets per box

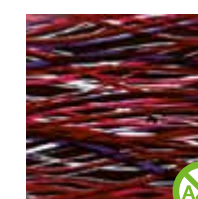


SD111

rosso - red



15 fogli per confezione
15 sheets per box



SD95

rosso bianco viola -
red white purple



15 fogli per confezione
15 sheets per box

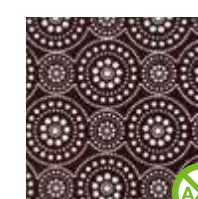


SD133

rosso bianco - red white



20 fogli per confezione
20 sheets per box



SD104

nero bianco - black white



20 fogli per confezione
20 sheets per box



SD96

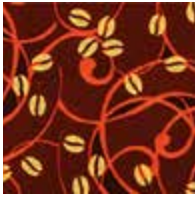
verde - green



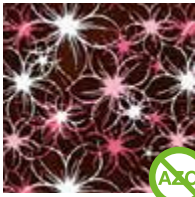
15 fogli per confezione
15 sheets per box



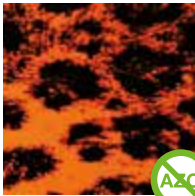
SD139
rosso bianco - red white
20 fogli per confezione
20 sheets per box



SD106
rosso giallo - red yellow
15 fogli per confezione
15 sheets per box



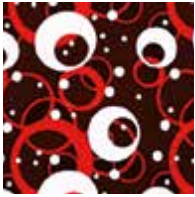
SD94
rosa bianco - pink white
15 fogli per confezione
15 sheets per box



SD102*
leopardato - leopard print
15 fogli per confezione
15 sheets per box



SD97
arancione bianco - orange white
15 fogli per confezione
15 sheets per box



SD107
rosso bianco - red white
15 fogli per confezione
15 sheets per box

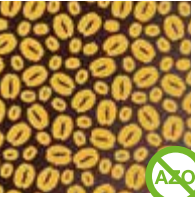


SD103
arancione bianco nero - orange white black
15 fogli per confezione
15 sheets per box

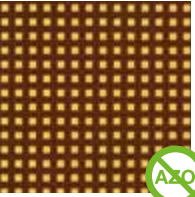
*fino a esaurimento
subject to availability

I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative.
The products in the catalogue containing E171 may be subject to changes in the recipe to comply with any regulatory requirements.

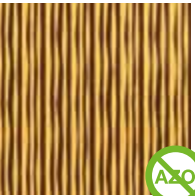
Serigrafie 340x265 mm Silkscreens 340x265 mm



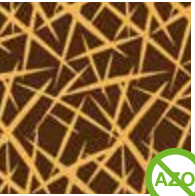
SD15G
giallo oro - golden yellow
30 fogli per confezione
30 sheets per box



SD36G
giallo - yellow
30 fogli per confezione
30 sheets per box



SD40G
giallo oro - golden yellow
30 fogli per confezione
30 sheets per box



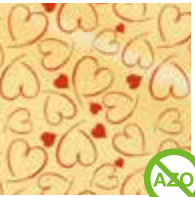
SD39G
giallo oro - golden yellow
30 fogli per confezione
30 sheets per box



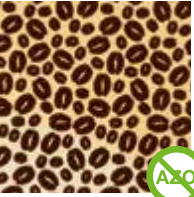
SD38G
giallo oro - golden yellow
30 fogli per confezione
30 sheets per box



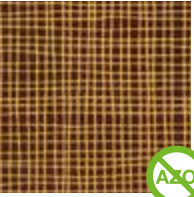
SD56ORO
oro - gold
30 fogli per confezione
30 sheets per box



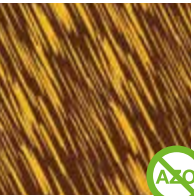
SD42R
rosso - red
30 fogli per confezione
30 sheets per box



SD15M
marrone - brown
30 fogli per confezione
30 sheets per box



SD200RO
oro - gold
30 fogli per confezione
30 sheets per box



SD44G
giallo oro - golden yellow
30 fogli per confezione
30 sheets per box



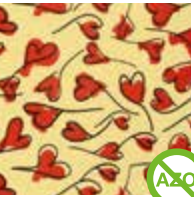
SD41G
giallo oro - golden yellow
30 fogli per confezione
30 sheets per box



SD13ORO
oro - gold
30 fogli per confezione
30 sheets per box



SD76
giallo - yellow
30 fogli per confezione
30 sheets per box



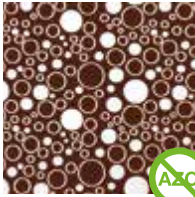
SD61
rosso nero - red black
30 fogli per confezione
30 sheets per box

🍫 Cioccolato fondente - Dark chocolate
🍫 Cioccolato al latte - Milk chocolate
🍫 Cioccolato bianco - White chocolate



SD83
lilla viola bianco - lilac purple white
●●●

30 fogli per confezione
30 sheets per box



SD45B
bianco - white
●●

30 fogli per confezione
30 sheets per box



SD12B
bianco - white
●●

30 fogli per confezione
30 sheets per box



SD75
arancione rosso fucsia - orange red fuchsia
●

30 fogli per confezione
30 sheets per box



SD73
nero bianco - black white
●●●

30 fogli per confezione
30 sheets per box



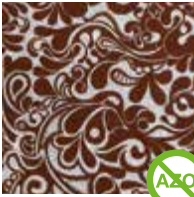
SD77
bianco - white
●●

30 fogli per confezione
30 sheets per box



SD19B
bianco - white
●●

30 fogli per confezione
30 sheets per box



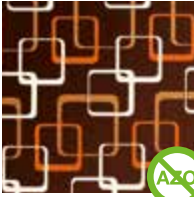
DB47
argento - silver
●●

30 fogli per confezione
30 sheets per box



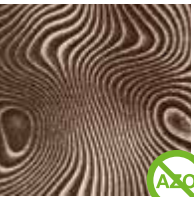
DB39
nero argento - black silver
●●

30 fogli per confezione
30 sheets per box



DB35
bianco arancione rame - white orange copper
●●

30 fogli per confezione
30 sheets per box



DB41
nero argento - black silver
●●

30 fogli per confezione
30 sheets per box



DB36
rubino - ruby
●●●

30 fogli per confezione
30 sheets per box

I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative.
The products in the catalogue containing E171 may be subject to changes in the recipe to comply with any regulatory requirements.

Colori metallizzati
Metalized colours



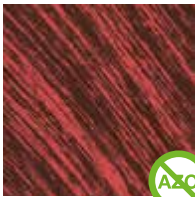
DB5ORO
oro - gold
●●●

30 fogli per confezione
30 sheets per box



DB14
oro - gold
●●●

30 fogli per confezione
30 sheets per box



DB18
rubino - ruby
●●●

30 fogli per confezione
30 sheets per box



DB10
oro - gold
●●●

30 fogli per confezione
30 sheets per box



DB33
rame - copper
●●●

30 fogli per confezione
30 sheets per box



DB16
oro rubino - gold ruby
●●●

30 fogli per confezione
30 sheets per box

How to use



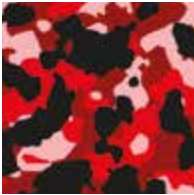
Massimo Bottura x Serigrafie 340x265 mm

Da un piatto che è già culto, il design per praline dal carattere tutto italiano. Frutto della collaborazione fra Massimo Bottura e Pavoni Italia, la nuova veste di “Camouflage” è qui: lo stile iconico dello Chef modenese, interpretato per il mondo del cioccolato. Arte da mangiare, anche con gli occhi.

A cult dish from Massimo Bottura with the Italian praline design, this “Camouflage” has a new look with Pavoni Italia. The creative mind of the Modenese Chef proposes an edible artwork, with an exploding flavor of chocolate.



- 🍫 Cioccolato fondente - Dark chocolate
- 🍫 Cioccolato al latte - Milk chocolate
- 🍫 Cioccolato bianco - White chocolate



SD4COL

Camouflage
by Massimo Bottura



50 fogli per confezione
50 sheets per box



SD120

Camouflage
by Massimo Bottura



30 fogli per confezione
30 sheets per box

Chocofine

Chocofine è una linea di decorazioni in puro cioccolato per conferire un tocco di eleganza alle tue creazioni. Completamente Azo-free, cioè privi di coloranti azoici, le decorazioni Chocofine sono caratterizzate da uno spessore sottile che non appesantisce il dolce ma ne esalta l'estetica.

Chocofine is a line of decorations in pure chocolate to give a gentle touch to your creations. Totally Azo-free (without azoic colours), the Chocofine decorations are featured with a minimum thickness to exalt the aesthetics of your desserts.



CF13
mm 23x60
96 foglie per confezione
96 leaves per box



CF14
mm 23x60
96 foglie per confezione
96 leaves per box



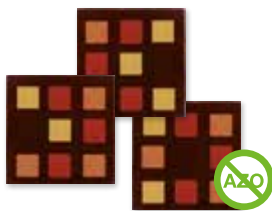
CF16
mm 35x60
72 foglie per confezione
72 leaves per box



CF58
mm 35x58
72 foglie per confezione
72 leaves per box



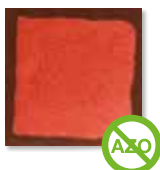
CF51
mm 35x60
51 foglie per confezione
51 leaves per box



CF63
mm 30x30
120 placchette per confezione
120 plaquettes per box



CF11
mm 30x30
120 placchette per confezione
120 plaquettes per box



CF12
mm 30x30
120 placchette per confezione
120 plaquettes per box



CF52
mm 25x25
270 placchette per confezione
270 plaquettes per box



CF61
Ø mm 30
90 placchette per confezione
90 plaquettes per box



CF21
mm 70x16
180 placchette per confezione
180 plaquettes per box



CF36
mm 25
210 placchette per confezione
210 plaquettes per box

*fino a esaurimento
subject to availability

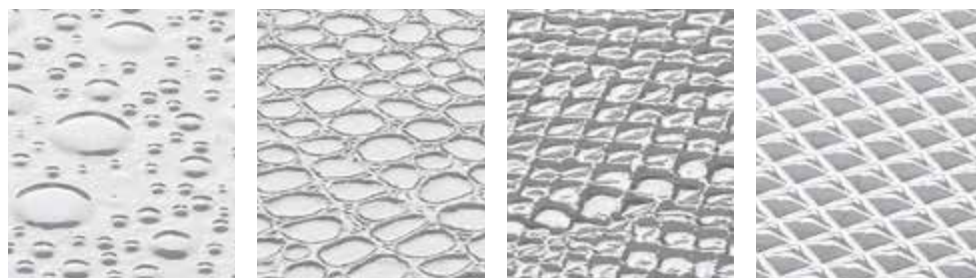


Texture per decoro praline Texture for praline decoration

STRKIT1

32 fogli mm 400x250
4 decorazioni
8 per tipo

32 sheets mm 400x250
4 decorations
8 for each type



STRKIT2

32 fogli mm 400x250
4 decorazioni
8 per tipo

32 sheets mm 400x250
4 decorations
8 for each type



Attrezzature per cioccolato Chocolate equipment



FlyChoc

Un progetto realizzato in collaborazione con il Maestro Stefano Laghi e Filippo Re. Dieci attrezzi in acciaio inox pensati per realizzare decorazioni in cioccolato dalle forme e dimensioni diverse. Con FlyChoc piume e foglie si realizzano in modo semplice, veloce e razionale, con un risultato impeccabile.

A project developed in collaboration with pastry chefs Stefano Laghi and Filippo Re. Ten stainless steel tools to create chocolate decorations of various shapes and sizes. With FlyChoc feathers and leaves can be created simply, quickly and rationally, with an impeccable result.

Foglia larga - Large leaf



CODE	SIZE	FOGLIA - LEAF DIMENSION (mm)
CH1	S	40x30
CH2	M	50x36
CH3	L	60x44

Foglia - Leaf



CODE	SIZE	FOGLIA - LEAF DIMENSION (mm)
CH4	S	42x22
CH5	M	60x30
CH6	L	80x40

Piuma - Feather



CODE	SIZE	PIUMA - FEATHER DIMENSION (mm)
CH7	S	60x20
CH8	M	80x23
CH9	L	100x24
CH10	XL	120x24

Forchettine pralineria
Praline forks

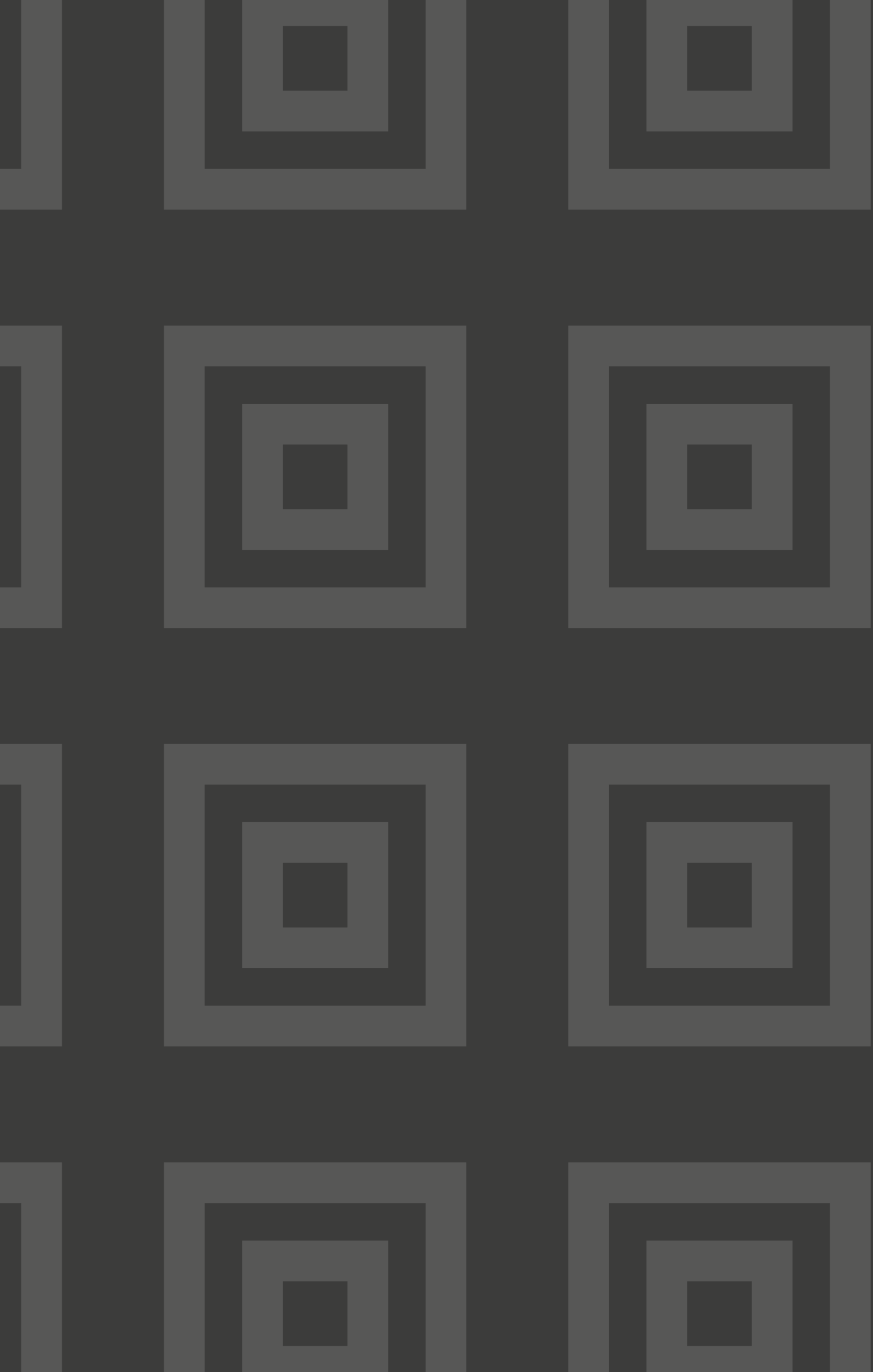
Forchettine per pralineria con filo in acciaio inox. Acquistabili anche singolarmente, con i relativi codici.
Praline forks with stainless steel wire. Also sold individually, with specific codes.

SFP

Serie completa di 10 pezzi - Complete set of 10 pcs

	CODE		CODE
	SFP1		SFP5
	SFP9		SFP4
	SFP8		SFP3
	SFP6		SFP2
	SFP7		SFP10





**PAS
TRY**

Silicone

Il silicone in pasticceria

Nella realizzazione dei prodotti in silicone utilizziamo sempre ed esclusivamente silicone platinico al 100%, secondo le normative UE. Il platino inserito nella materia prima rende il silicone di qualità eccellente, idoneo al contatto con alimenti, atossico, inodore e insapore e sicuro anche a temperature molto elevate. È una scelta che permette di mantenere altissima la performance dei prodotti e che garantisce ai nostri clienti articoli sicuri e resistenti. Gli stampi Pavoni Italia sono innovativi, flessibili e antiaderenti: riproducono fedelmente ogni dettaglio dello stampo, per creare realistiche e incredibili ricette dal particolare effetto 3D!

Silicone in pastry

When manufacturing silicone products we always and exclusively use 100% platinum silicone, in accordance with EU regulations. The platinum inserted in the raw material makes the silicone a product of extremely high quality, suitable for contact with food, non-toxic, odourless and tasteless and safe even at very high temperatures. A choice that ensures the highest product performance, guaranteeing our customers with safe and durable items. Pavoni Italia moulds are innovative, flexible and non-stick: they faithfully reproduce every detail of the mould, to create realistic and incredible recipes with a distinctive 3D effect!

I suoi vantaggi - Advantages



Atossico, inodore e insapore
Non-toxic, odourless and tasteless



Flessibile e salvaspazio
Flexible and space-saving



Infrangibile e a lunga durata
Unbreakable and long-lasting



Resistente da -40°C a +250°C
Withstands -40°C to +250°C



Passa da abbattitore a forno senza attese e viceversa
Switches between blast chiller and oven and vice versa



Lavabile in lavastoviglie
Dishwasher safe

Consigli - Tips

- Lava i tuoi stampi in lavastoviglie senza utilizzare prodotti abrasivi o detergenti particolarmente aggressivi.
Wash your moulds in the dishwasher without using abrasive products or particularly aggressive detergents.
- Non usare coltelli a contatto con lo stampo.
Do not use knives in contact with the mould.
- Non posizionare lo stampo su fonti di calore dirette (fuoco, grill, vetroceramica e piastra elettrica).
Do not place the mould on direct heat sources (fire, grill, ceramic glass or electric plate).
- Non utilizzare la funzione CRISP nel microonde.
Do not use the CRISP function in the microwave.

Rispettando questi consigli, i tuoi stampi Pavoni Italia resisteranno a migliaia di utilizzi!

By following these guidelines, you will be able to use your Pavoni Italia moulds thousands of times!

Pavodecor



Pavodecor 300x175 mm

Una nuova linea dedicata alle decorazioni per éclair, monoporzioni e torte. Design leggeri ed essenziali, che trasformeranno le tue creazioni in proposte uniche e personalizzate. Sono tre i design di Pavodecor: Leaves, Circles, Hearts. Forme precise e di facile realizzazione, destinate ad essere utilizzate con cioccolato, impasti per biscotto e altre preparazioni pensate per la pasticceria.

A new line dedicated to éclair decorations, single portions and cakes. Light and essential designs which will transform your creations into unique and personalised products. There are three Pavodecor designs: Leaves, Circles, Hearts. Precise and easy to make shapes intended for use with chocolate, biscuit pastry and other confectionery products.

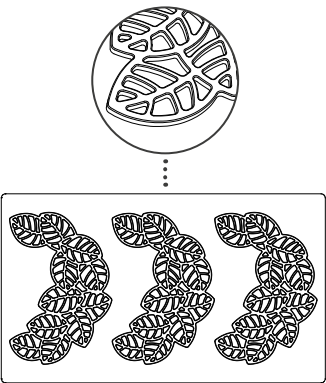
Pavodecor 300x175 mm

Leaves

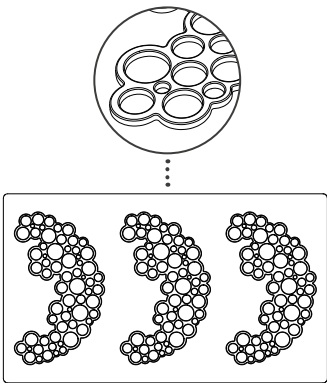
Circles

Hearts

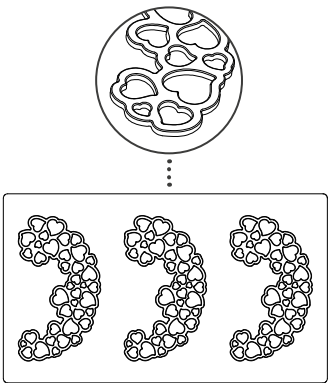
Utilizzo consigliato: decorazione per **torte** - Suggested use: for **cake** decoration



PR001

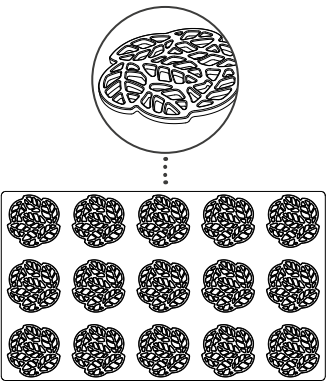


PR004

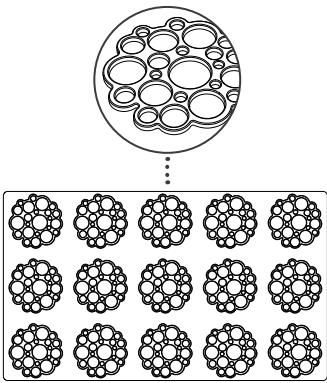


PR007

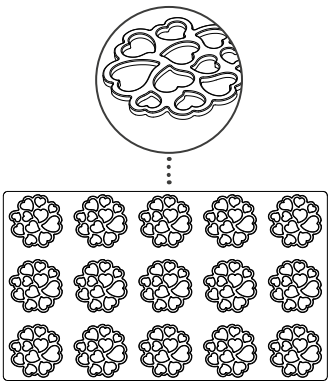
Utilizzo consigliato: decorazione per **monoporzioni** - Suggested use: for **single portions** decoration



PR002

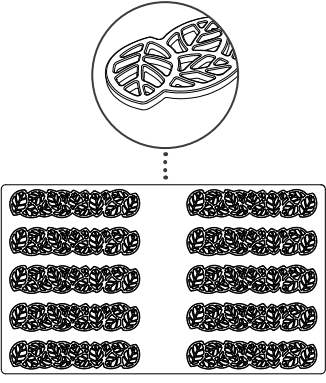


PR005

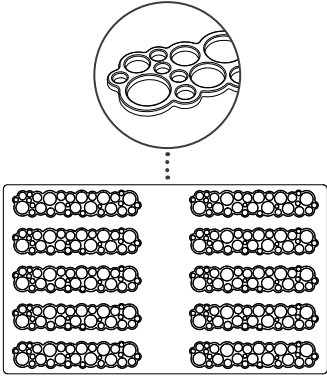


PR008

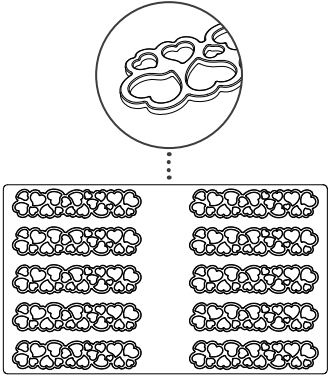
Utilizzo consigliato: decorazione per **éclair** - Suggested use: for **éclair** decoration



PR003



PR006



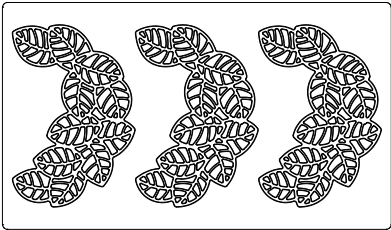
PR009



Frank Haasnoot x Pavodecor 300x175 mm

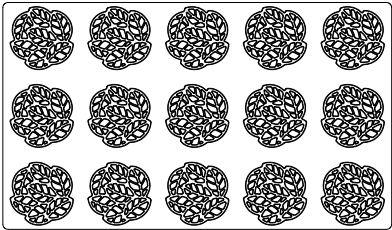
C'è una leggerezza speciale nel talento di Frank Haasnoot. Il tocco unico del World Chocolate Master olandese è ora nelle creazioni Leaves e Circles, create in collaborazione con Pavoni Italia. Riproponi l'eleganza delle sue preparazioni attraverso trame sottili e raffinate, l'aggiunta perfetta che completerà le tue creazioni.

There is a special lightness to Frank Haasnoot's talent. The unique touch of Dutch World Chocolate Master is now in Leaves and Circles creations, created in collaboration with Pavoni Italia. Reproduce the elegance of his preparations through thin and refined weaves, a perfect addition to your creations.



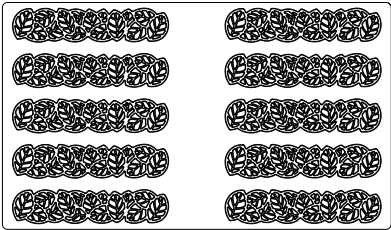
PR001
Leaves 1
by Frank Haasnoot
mm 141x100x2 h
~ 8,5 ml
3 impronte - indents





PR002
Leaves 2
by Frank Haasnoot
Ø mm 50x2 h
~ 2,1 ml
15 impronte - indents

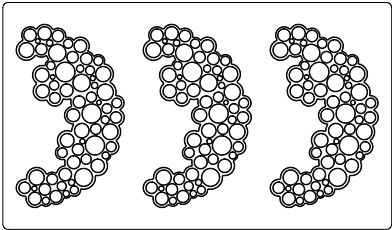
NEW



PR003
Leaves 3
by Frank Haasnoot
mm 120x26x2 h
~ 3,4 ml
10 impronte - indents

NEW



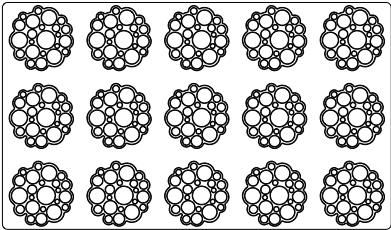


PR004
Circles 1
by Frank Haasnoot

mm 138x94x2 h
~ 5,6 ml

3 impronte - indents

NEW



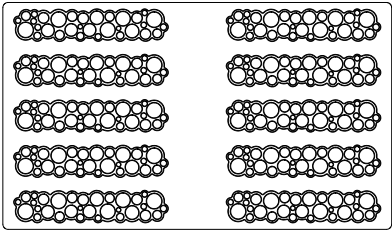
PR005
Circles 2
by Frank Haasnoot

Ø mm 50x2 h
~ 1,5 ml

15 impronte - indents

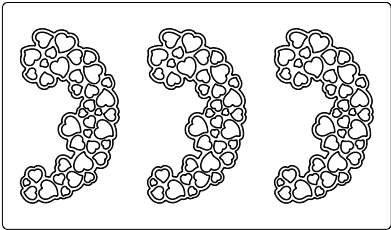
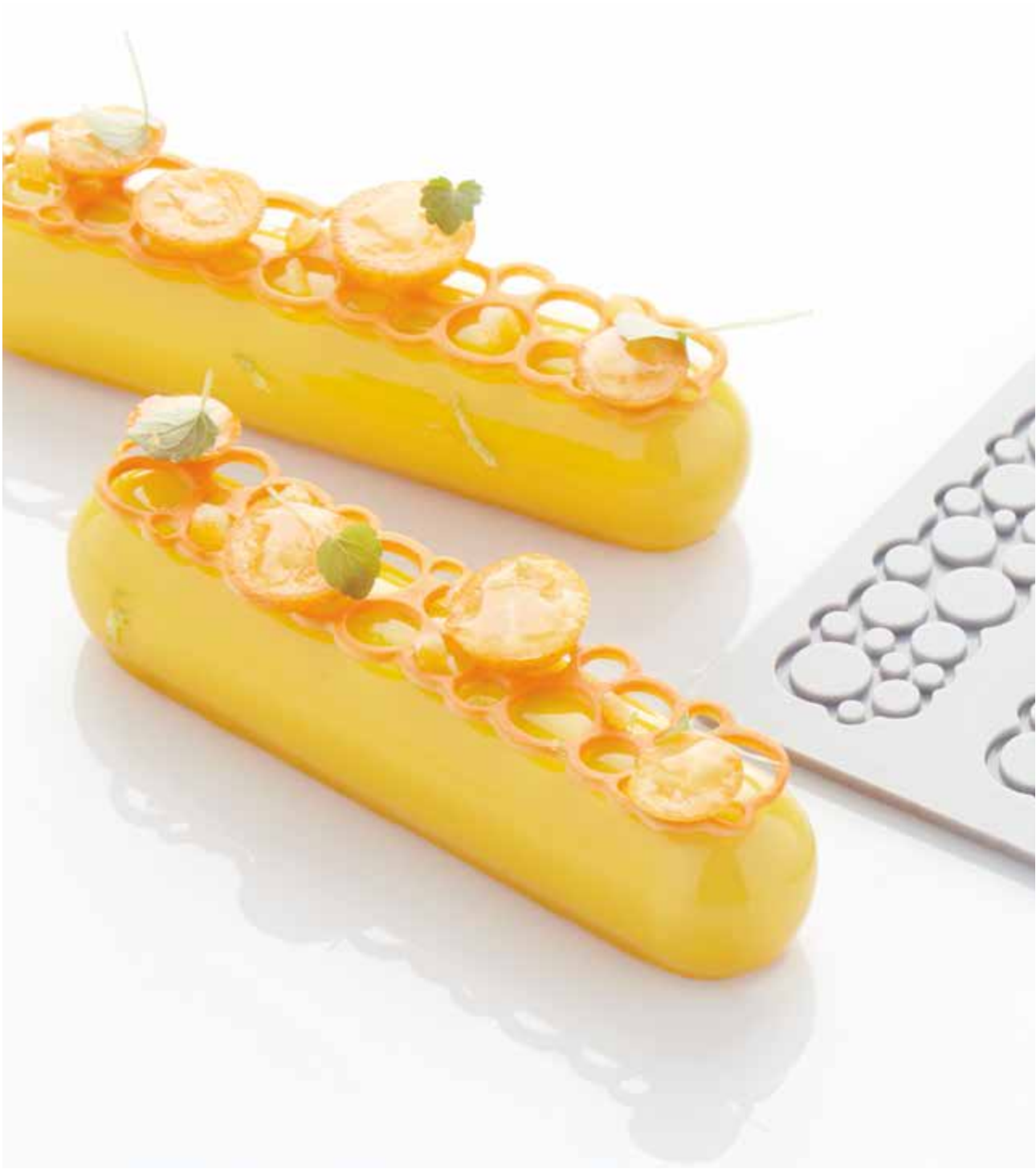
NEW





PR006
Circles 3
by Frank Haasnoot
mm 120x25x2 h
~ 2,2 ml
10 impronte - indents

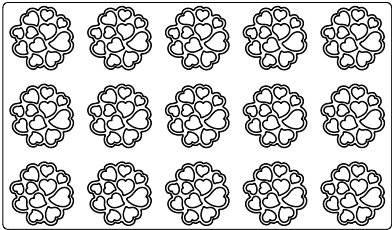
NEW



PR007
Hearts 1
mm 137x76x2 h
~ 5,8 ml
3 impronte - indents

NEW



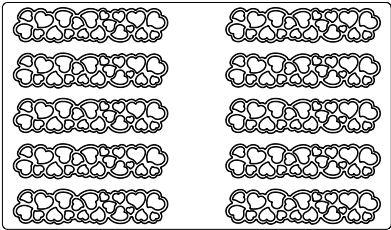


PR008
Hearts 2

NEW

Ø mm 50x2 h
~ 1,6 ml

15 impronte - indents



PR009
Hearts 3

NEW

mm 120x27x2 h
~ 2,6 ml

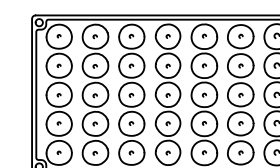
10 impronte - indents



Gourmand inspirations

Tante idee per decorare le tue torte, monoporzioni e creazioni di piccola pasticceria con un tocco di eleganza e creatività. Gli stampi della linea Gourmand sono l'ispirazione per idee in cioccolato, biscotto, glassate, mousse e molto altro ancora, dal dettaglio sorprendente e dalla resa sempre definita. Forme organiche capaci di ingannare l'occhio e dare un sapore unico alle tue preparazioni.

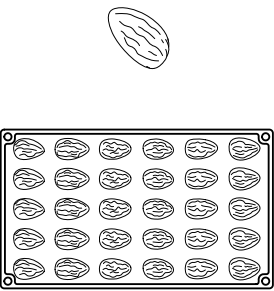
Lots of ideas for decorating your cakes, single portions and small pastries with a touch of elegance and creativity. The Gourmand line moulds are the inspiration for ideas in chocolate, biscuits, frostings, mousses and more, all in astonishing detail and always with a specific yield. Organic shapes capable of deceiving your eyes and giving your products a unique flavour.



GG016
Cherry

mm max Ø 26x12 h
~ 8 ml

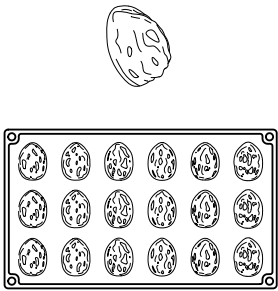
35 impronte - indents



GG013
Almond

mm max 34x21x11 h
~ 4 ml

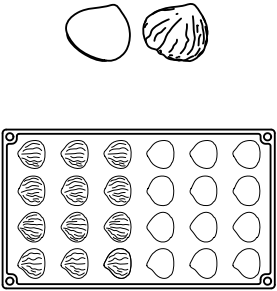
30 impronte - indents



GG015
Nutshell

mm max 38x28x16 h
~ 8 ml

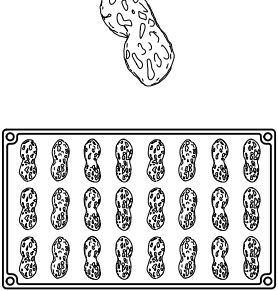
18 impronte - indents



GG011
Chestnut

mm max 31x27x16 h
~ 6 ml

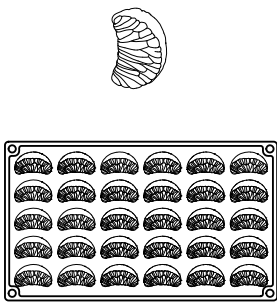
24 impronte - indents



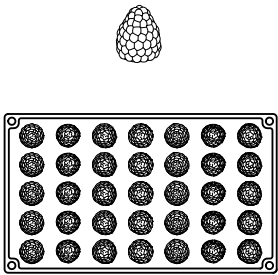
GG014
Peanut

mm max 47x19x16 h
~ 7 ml

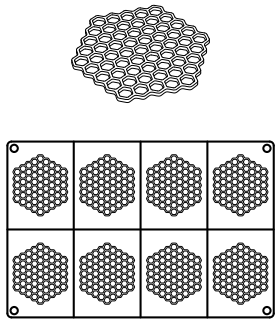
24 impronte - indents



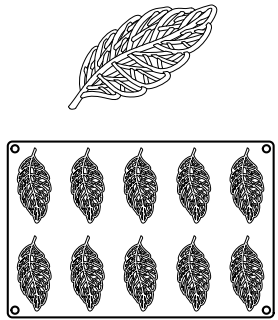
GG024
Mandarin
mm max 38x22x15 h
~ 5 ml
30 impronte - indents



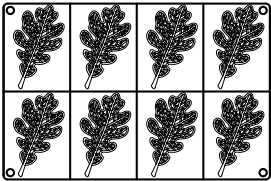
GG017
Berry
mm max Ø 24x27 h
~ 7 ml
35 impronte - indents



GG047
Honeycomb
mm 67,5x60,5x2 h
~ 2 ml
8 impronte - indents



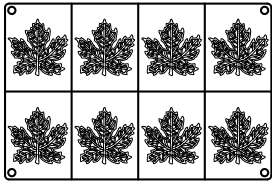
GG028
Plume
mm max 84x38x2 h
~ 2 ml
10 impronte - indents



GG048
Oak tree

mm 98x53x2 h
~ 3 ml

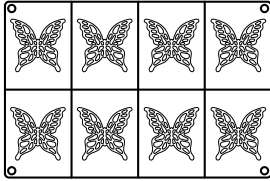
8 impronte - indents



GG049
Maple

mm 66x62,5x2 h
~ 3 ml

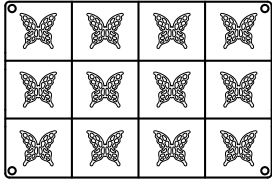
8 impronte - indents



GG050
Mariposa L

mm 60x58x2 h
~ 2 ml

8 impronte - indents

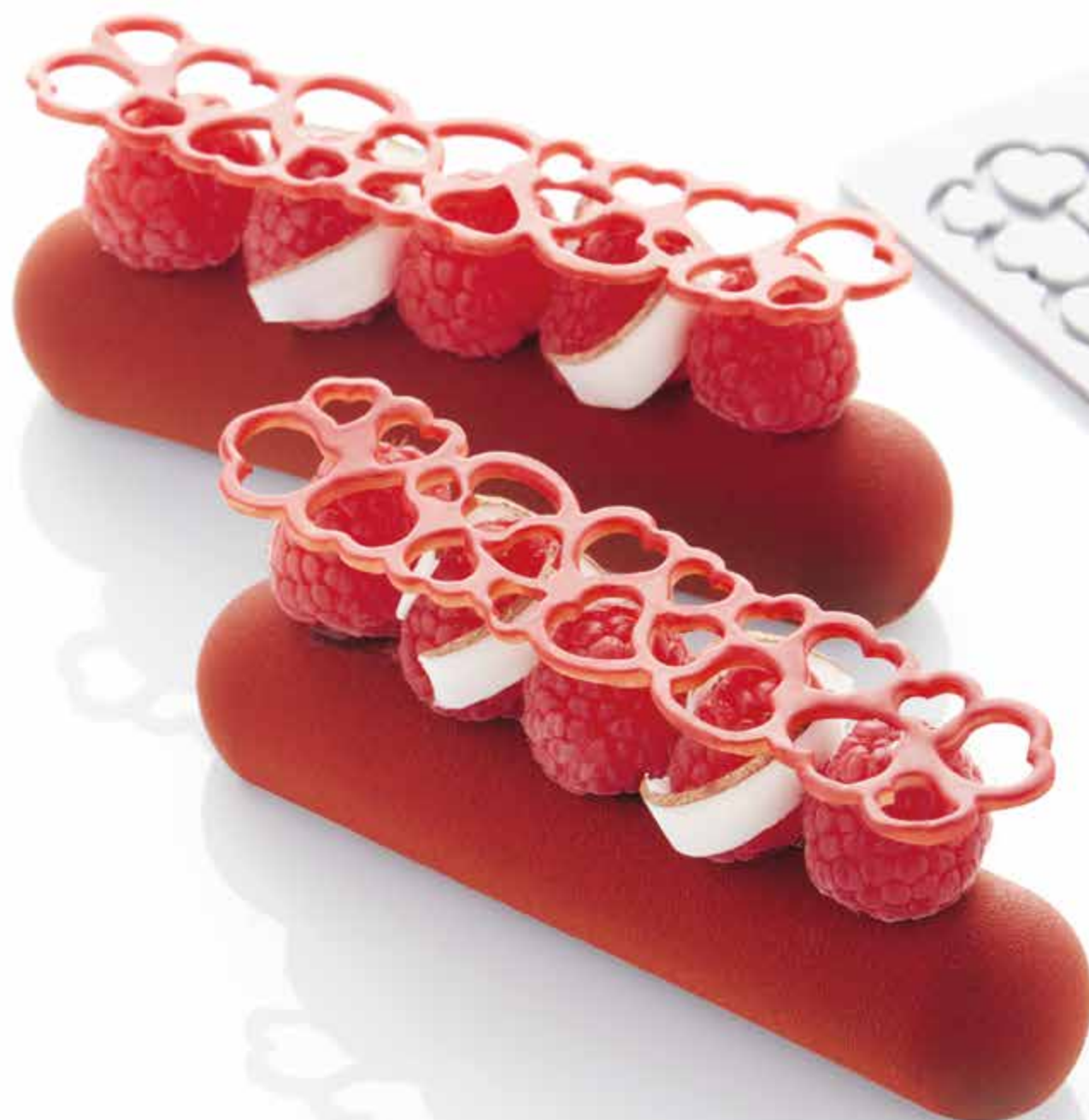


GG051
Mariposa S

mm 40x39x2 h
~ 1 ml

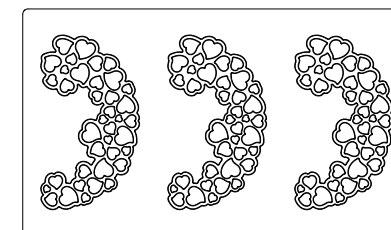
12 impronte - indents

San Valentino My Valentine



Pavodecor 300x175 mm

NEW

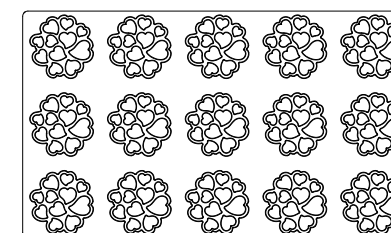


PR007
Hearts 1

mm 137x76x2 h
~ 5,8 ml

3 impronte - indents

NEW

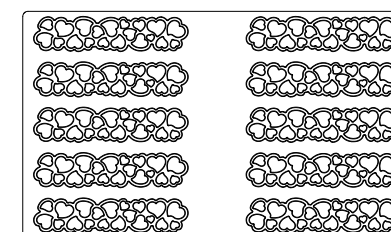


PR008
Hearts 2

Ø mm 50x2 h
~ 1,6 ml

15 impronte - indents

NEW



PR009
Hearts 3

mm 120x27x2 h
~ 2,6 ml

10 impronte - indents



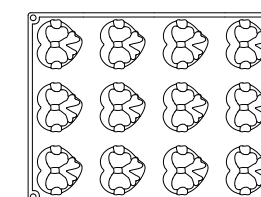
Pavoflex 400x300 mm

NEW

PX4385
Cadeau

mm 73x66x36 h
~ 90 ml

12 impronte - indents



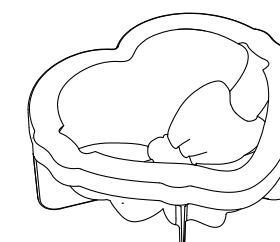
Pavocake

NEW

KE075
Cadeau

by Emmanuele
Forcone

mm 180x162x67 h
~ 1000 ml

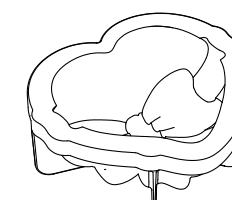


NEW

KE076

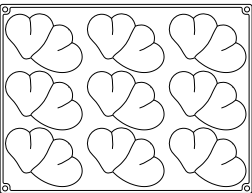
Mini Cadeau
by Emmanuele
Forcone

mm 148x134x58 h
~ 600 ml





Pavoflex 400x300 mm



PX4370S
Beloved
by Emmanuele Forcone

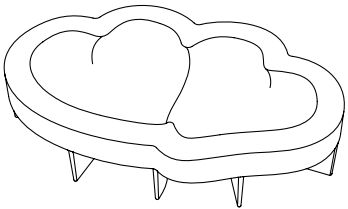
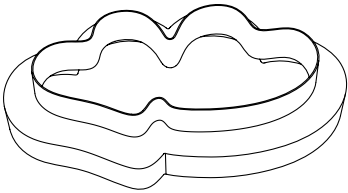
mm 127x71x38 h
~ 200 ml

9 impronte - indents

coppapasta incluso
cutter included



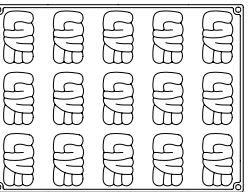
Pavocake



KE049S
Beloved
by Emmanuele Forcone

mm 250x140x60 h
~ 1200 ml

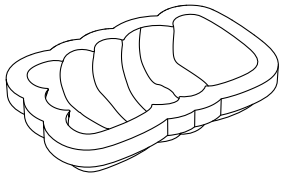
coppapasta incluso
cutter included



PX4363
Lovely
by Antonio Bachour

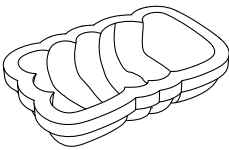
mm 80x43x36 h
~ 90 ml

15 impronte - indents



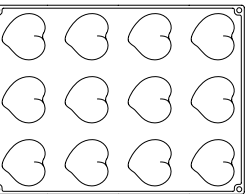
KE060
Lovely
by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

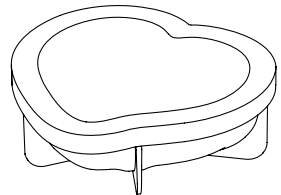
mm 166x103x40 h
~ 550 ml



PX4305
Passion

mm 71x66x38 h
~ 100 ml

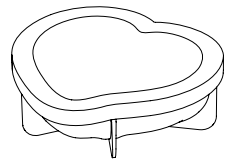
12 impronte - indents



KE016
Passion
by Emmanuele Forcone

mm 175x165x58 h
~ 960 ml

abbinabile con
inserimento - can be
combined with insert:

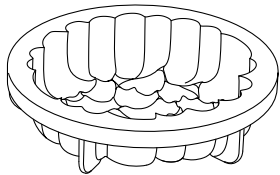


KE017
Passion
by Emmanuele Forcone

mm 150x140x50 h
~ 600 ml



Pavocake



KE068
Eros
by Emmanuele Forcone
mm 179x178x48 h
~ 1022 ml



Progetto Crostate

I cuori di Progetto Crostate sono perfetti per un San Valentino indimenticabile.

Progetto Crostate's hearts are perfect for an unforgettable Valentine's Day.

Scopri di più a pag 175 e 185
Discover more at page 175 and 185



T821
mm 33x29 h
4 modelli - designs
10 fogli - sheets
630 impronte - indents



T927
Ø mm 25 h
4 modelli - designs
10 fogli- sheets
1200 impronte - indents

Stampi termoformati serigrafati
Silkscreened thermoformed moulds



T225/G
mm 48x41 h
6 modelli - designs
10 fogli - sheets
360 impronte - indents

Choco Bar Moulds

Dimensione stampo - Mould size: mm 275x175
3 impronte - indents
BPA free



PC5000
Lovely
by Antonio Bachour
mm 150x76x10 h
~ 100 g



NEW

PC5028
Eros
mm 154x77x11 h
~ 100 g

Stampi per praline
Praline moulds

Dimensione stampo - Mould size: mm 275x135
21 pezzi per stampo - 21 pcs for mould
BPA free



PC17
mm 30x30x17 h
+/- 10 g



PC55
by Fabrizio Fiorani
mm 29x30x16 h
+/- 10 g



PC58
by Antonio Bachour
mm 33x29x17 h
+/- 10 g

Serigrafie 340x265 mm
Silkscreens 340x265 mm

30 fogli per confezione
30 sheets per box



SD42R
rosso
red



SD61
rosso nero
red black



SD83
lilla viola bianco
lilac purple white

Serigrafie 400x250 mm
Silkscreens 400x250 mm

20 fogli per confezione
20 sheets per box



SD139
rosso bianco
red white

🍫 Cioccolato fondente - Dark chocolate
🍫 Cioccolato al latte - Milk chocolate
🍫 Cioccolato bianco - White chocolate

Progetto Crostate





Gianluca Fusto x Progetto Crostate

Progetto Crostate nasce da un buono - che fa cosa buone - e Pavoni Italia. Un kit creativo di fasce inox lisce, fasce inox microforate, stampi in silicone e tappetino microforato Forosil per interpretare in modo nuovo un classico della pasticceria. Crostate classiche e moderne, monoporzioni, straordinari effetti 3D, pensati per far combaciare l'arte con la pasticceria e dare nuove emozioni.

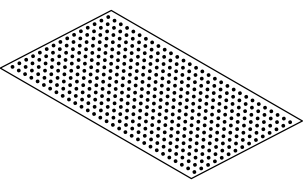
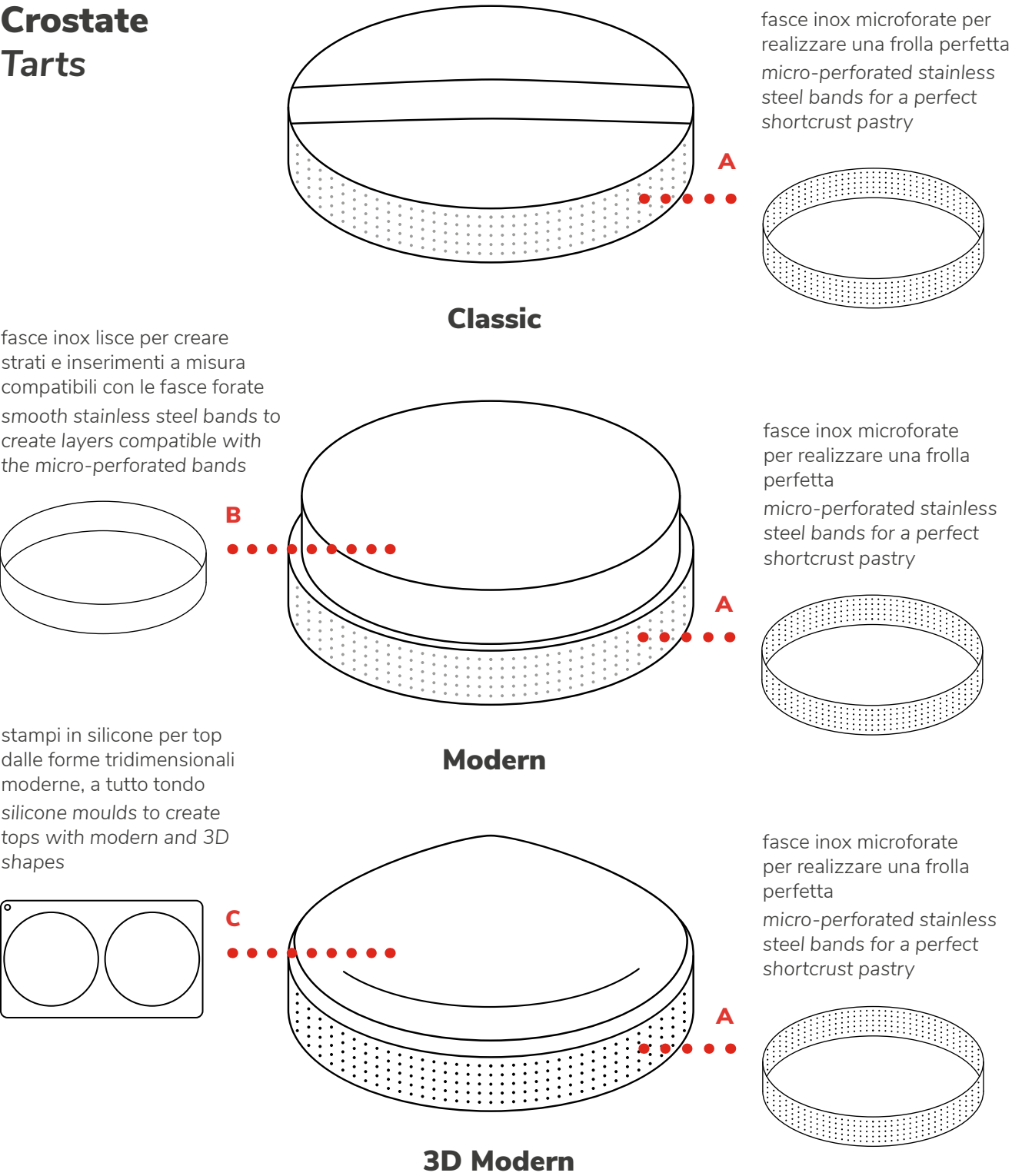
Progetto Crostate is the result of the collaboration between Gianluca Fusto and Pavoni Italia. A creative kit made up of smooth and micro-perforated stainless steel bands, silicone moulds and Forosil micro-perforated mat, allowing you to reinterpret in a new way a classic of pastry. Classic and modern tarts, single-serving tarts, extraordinary 3D effects, designed to match art with pastry and inspire new emotions.



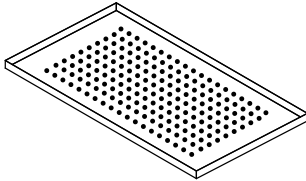
Guarda i video dedicati a **Progetto Crostate** sul canale Youtube di Pavoni Italia

Watch the videos **Progetto Crostate** on Pavoni Italia's Youtube channel

Crostate
Tarts

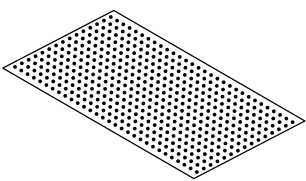
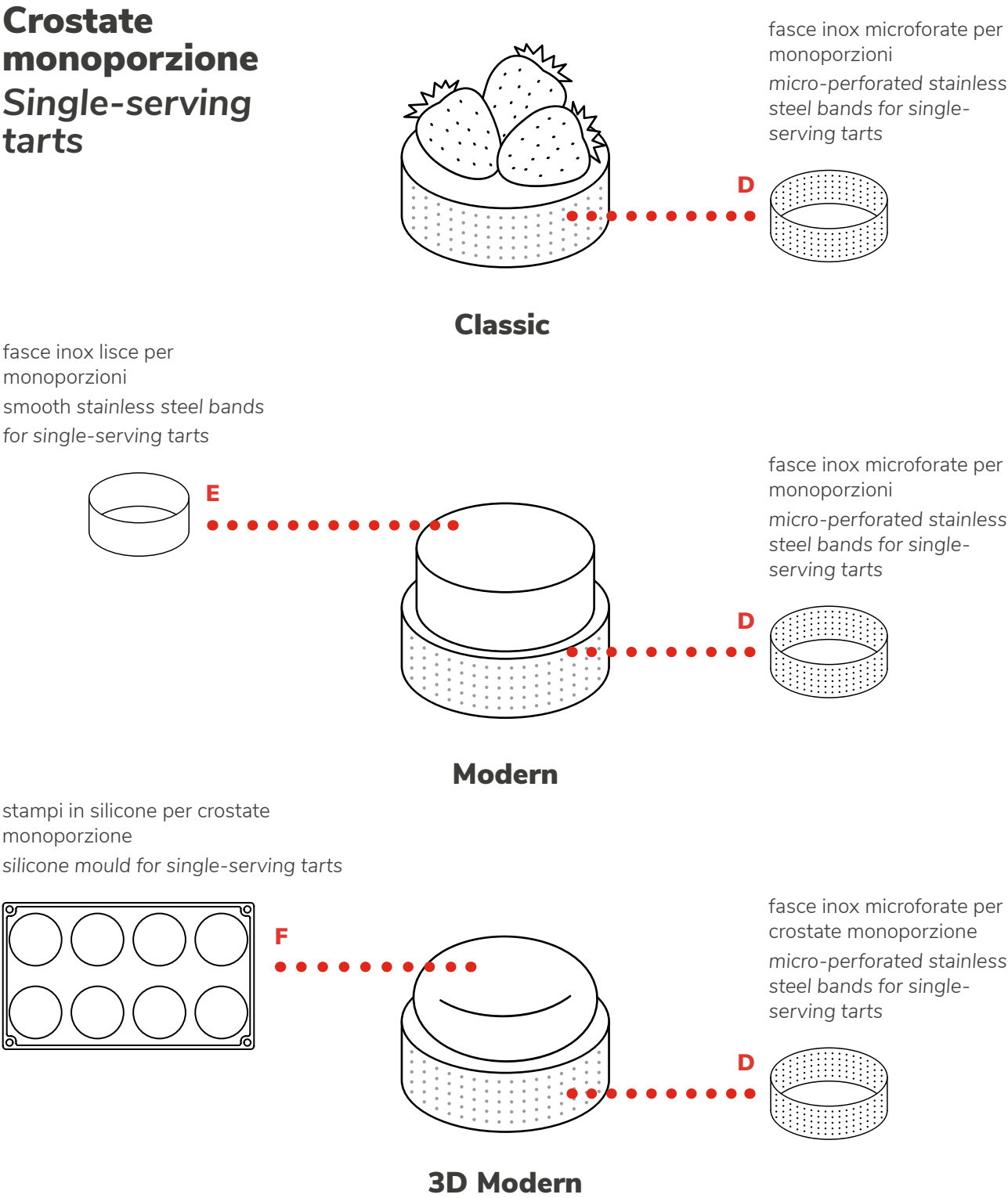


G
tappetino Forosil in silicone microforato
Forosil silicone micro-perforated pad

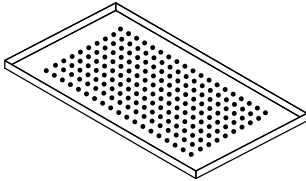


H
teglia microforata o griglia
micro-perforated tray or grid

Crostate
monoporzione
Single-serving
tarts



G
tappetino Forosil in silicone microforato
Forosil silicone micro-perforated pad



H
teglia microforata o griglia
micro-perforated tray or grid

Crostate Tarts

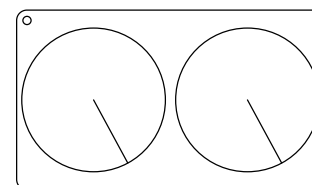
Top 3D

I Top 3D sono la novità e il perfetto completamento di Progetto Crostate: l'interpretazione contemporanea della crostata, da apprezzare finalmente a 360°. Un'idea unica, capace di stupire la clientela più raffinata, sviluppata insieme a Gianluca Fusto.

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.

TOP17

Frisbee



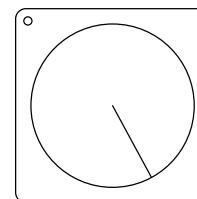
dim stampo - mould mm 300x175

Ø mm 140x33 h
~ 285 ml

abbinabile alla fasce tonde microforate
can be combined with the micro-perforated round bands

TOP18

Frisbee



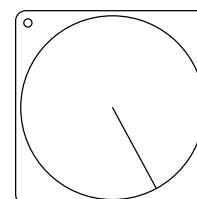
dim stampo - mould mm 190x190

Ø mm 160x37 h
~ 414 ml

abbinabile alla fasce tonde microforate
can be combined with the micro-perforated round bands

TOP19

Frisbee



dim stampo - mould
mm 190x190

Ø mm 180x40 h
~ 572 ml

abbinabile alla fasce tonde microforate
can be combined with the micro-perforated round bands



Fasce inox microforate per crostate rotonde
Micro-perforated stainless steel round bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	XF1520	Ø150x20 h	2/4
	XF1720	Ø170x20 h	4/6
	XF1920	Ø190x20 h	6/8
	XF2120	Ø210x20 h	10/12
	XF2320	Ø230x20 h	14/16
	XF2520	Ø250x20 h	18/20
	XF1535	Ø150x35 h	2/4
	XF1735	Ø170x35 h	4/6
	XF1935	Ø190x35 h	6/8
	XF2135	Ø210x35 h	10/12
	XF2335	Ø230x35 h	14/16

Fasce inox lisce per crostate rotonde
Smooth stainless steel round bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	X1202	Ø120x20 h	2/4
	X1402	Ø140x20 h	2/4
	X1602	Ø160x20 h	4/6
	X1802	Ø180x20 h	6/8
	X2002	Ø200x20 h	10/12
	X2202	Ø220x20 h	14/16
	X2402	Ø240x20 h	18/20



Fasce inox microforate per crostate a forma di cuore
Heart shaped micro-perforated stainless steel bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	XF25	160x150x20 h	2/4
	XF27	180x170x20 h	4/6
	XF29	205x190x20 h	10/12
	XF31	225x210x20 h	14/16
	XF26	160x150x35 h	2/4
	XF28	180x170x35 h	4/6
	XF30	205x190x35 h	10/12
	XF32	225x210x35 h	14/16

Fasce inox lisce per crostate a forma di cuore
Heart shaped smooth stainless steel bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	X32	130x120x20 h	2/4
	X31	150x140x20 h	4/6
	X33	170x160x20 h	6/8
	X34	195x180x20 h	10/12
	X35	220x200x20 h	14/16



Fasce inox microforate per crostate triangolari
Micro-perforated stainless steel triangular bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	XF17	175x160x20 h	2/4
	XF21	220x200x20 h	8/10
	XF18	175x160x35 h	2/4
	XF22	220x200x35 h	8/10

Fasce inox lisce per crostate triangolari
Smooth stainless steel triangular bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	X24	150x130x20 h	2/4
	X23	170x150x20 h	2/4
	X28	195x170x20 h	8/10
	X27	215x190x20 h	8/10

Fasce inox microforate per crostate a forma di ellisse
Micro-perforated stainless steel elliptic bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	XF19	210x115x20 h	2/4
	XF23	270x150x20 h	6/8
	XF20	210x115x35 h	2/4
	XF24	270x150x35 h	6/8

Fasce inox lisce per crostate a forma di ellisse
Smooth stainless steel elliptic bands for tarts

	CODE	DIMENSION (mm)	PORTIONS
	X26	180x90x20 h	2/4
	X25	205x110x20 h	2/4
	X30	235x120x20 h	6/8
	X29	260x140x20 h	6/8



Fasce inox microforate per crostate ovali
Micro-perforated stainless steel oval bands for tarts

CODE	DIMENSION (mm)	PORTIONS
XFO197020	190x70x20 h	2/4
XFO299020	290x90x20 h	6/8
XFO197035	190x70x35 h	2/4
XFO299035	290x90x35 h	6/8



Fasce inox lisce per crostate ovali
Smooth stainless steel oval bands for tarts

CODE	DIMENSION (mm)	PORTIONS
XO186020	180x60x20 h	2/4
XO288020	280x80x20 h	6/8



Fasce inox microforate per crostate quadrate
Micro-perforated stainless steel square bands for tarts

angoli arrotondati - rounded corners	CODE	DIMENSION (mm)	PORTIONS
	XF03	150x150x20 h	2/4
	XF04	190x190x20 h	6/8
	XF05	150x150x35 h	2/4
	XF06	190x190x35 h	6/8

angoli vivi - sharp corners	CODE	DIMENSION (mm)	PORTIONS
	XF151520	150x150x20 h	2/4
	XF191920	190x190x20 h	6/8
	XF151535	150x150x35 h	2/4
	XF191935	190x190x35 h	6/8

Fasce inox lisce per crostate quadrate
Smooth stainless steel square bands for tarts

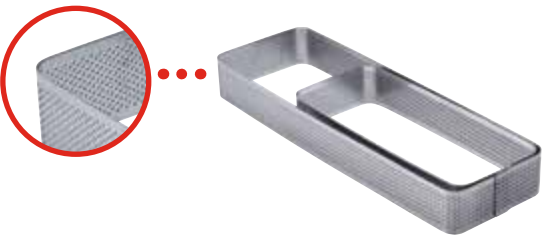
angoli arrotondati - rounded corners	CODE	DIMENSION (mm)	PORTIONS
	X03	120x120x20 h	2/4
	X04	140x140x20 h	2/4
	X05	160x160x20 h	4/6
	X06	180x180x20 h	6/8

angoli vivi - sharp corners	CODE	DIMENSION (mm)	PORTIONS
	X121220	120x120x20 h	2/4
	X141420	140x140x20 h	2/4
	X161620	160x160x20 h	4/6
	X181820	180x180x20 h	6/8

Fasce inox microforate per crostate rettangolari

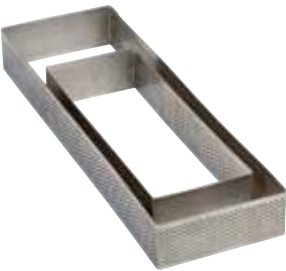
Micro-perforated stainless steel rectangular bands for tarts

angoli arrotondati - rounded corners



CODE	DIMENSION (mm)	PORTIONS
XF07	190x80x20 h	2/4
XF08	290x90x20 h	6/8
XF09	190x80x35 h	2/4
XF10	290x90x35 h	6/8

angoli vivi - sharp corners

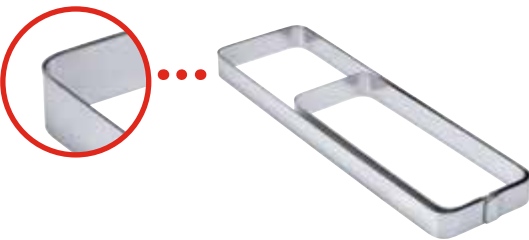


CODE	DIMENSION (mm)	PORTIONS
XF197020	190x80x20 h	2/4
XF299020	290x90x20 h	6/8
XF197035	190x80x35 h	2/4
XF299035	290x90x35 h	6/8

Fasce inox lisce per crostate rettangolari

Smooth stainless steel rectangular bands for tarts

angoli arrotondati - rounded corners



CODE	DIMENSION (mm)	PORTIONS
X07	180x60x20 h	2/4
X08	280x80x20 h	6/8

angoli vivi - sharp corners



CODE	DIMENSION (mm)	PORTIONS
X186020	180x60x20 h	2/4
X288020	280x80x20 h	6/8



Fasce inox lisce per crostate

Smooth stainless steel bands for tarts

Tonda - Round*

	CODE	DIMENSION (mm)	SPESSORE THICKNESS
	X1202	Ø 120x20 h	15/10
	X1402	Ø 140x20 h	15/10
	X1602	Ø 160x20 h	15/10
	X1802	Ø 180x20 h	15/10
	X2002	Ø 200x20 h	15/10
	X2202	Ø 220x20 h	15/10
	X2402	Ø 240x20 h	15/10
	X2602	Ø 260x20 h	15/10
	X2802	Ø 280x20 h	15/10
	X1403	Ø 140x30 h	15/10
	X1603	Ø 160x30 h	15/10
	X1803	Ø 180x30 h	15/10
	X3910	Ø 100x40 h	15/10
	X3912	Ø 120x40 h	15/10
	X3914	Ø 140x40 h	15/10
	X3916	Ø 160x40 h	15/10
	X3918	Ø 180x40 h	15/10
	X3920	Ø 200x40 h	15/10
	X3922	Ø 220x40 h	15/10
	X3924	Ø 240x40 h	15/10
	X3926	Ø 260x40 h	15/10
	X3928	Ø 280x40 h	15/10
	X3930	Ø 300x40 h	15/10
	X3932	Ø 320x40 h	15/10
	X3934	Ø 340x40 h	15/10
	X3936	Ø 360x40 h	15/10
	X4010	Ø 100x50 h	15/10
	X4012	Ø 120x50 h	15/10

	CODE	DIMENSION (mm)	SPESSORE THICKNESS
	X4014	Ø 140x50 h	15/10
	X4016	Ø 160x50 h	15/10
	X4018	Ø 180x50 h	15/10
	X4020	Ø 200x50 h	15/10
	X4022	Ø 220x50 h	15/10
	X4024	Ø 240x50 h	15/10
	X4026	Ø 260x50 h	15/10
	X4028	Ø 280x50 h	15/10
	X4030	Ø 300x50 h	15/10
	X4032	Ø 320x50 h	15/10
	X4034	Ø 340x50 h	15/10
	X4036	Ø 360x50 h	15/10

Rettangolare - Rectangular*

	CODE	DIMENSION (mm)	SPESSORE THICKNESS
	X411836	350x170x40 h	20/10
	X413040	390x290x40 h	20/10
	X414060	590x390x40 h	20/10
	X421836	350x170x50 h	20/10
	X423040	390x290x50 h	20/10
	X424060	590x390x50 h	20/10

Cuore - Heart

	CODE	DIMENSION (mm)	SPESSORE THICKNESS
	X7718	Ø 180x40 h	10/10
	X7720	Ø 200x40 h	10/10
	X7722	Ø 220x40 h	10/10
	X7724	Ø 240x40 h	10/10
	X7726	Ø 260x40 h	10/10

* A richiesta si possono realizzare misure particolari (quantità min. 20 pz).

* Special measures can be requested (min quantity 20 pcs).

Crostate monoporzione

Single-serving tarts

Fasce inox microforate per crostate monoporzione

Micro-perforated stainless steel bands for single-serving tarts

Il vero segreto di Progetto Crostate, ideale per realizzare una frolla perfetta. La presenza dei microfori assicura una cottura omogenea, evitando il collasso dei bordi e una doratura ottimale dei fondi.

The real secret of Progetto Crostate, for making the perfect shortcrust pastry. The micro-perforations of the bands ensure even baking, preventing the edges from collapsing, and optimal browning of the base.



XF11

mm 100x55x20 h

abbinabile a
combined with
PX3201 or **X17**



XF15

mm 125x30x20 h

abbinabile a
combined with
PX3204 or **X21**



XF12

mm 96x57x20 h

abbinabile a
combined with
PX3202 or **X18**



XF16

mm 85x75x20 h

abbinabile a
combined with
PX3205 or **X22**



XF13

mm 90x50x20 h

abbinabile a
combined with
PX3203 or **X19**



XF7020

Ø mm 70x20 h

abbinabile a
combined with
PX3200 or **X0602**



XF14

mm 75x70x20 h

abbinabile a
combined with
PX3206 or **X20**



XFO656520

mm 65x65x20 h

abbinabile a
combined with
PX3207 or **X37**



Fasce inox lisce per crostate monoporzione

Smooth stainless steel bands for single-serving tarts

Le fasce lisce in acciaio inox sono pensate per creare strati e inserimenti a misura perfettamente compatibili con le fasce forate.

The smooth stainless steel bands are designed to create layers and inserts that fit perfectly within the perforated bands.



X17

mm 90x45x20 h

abbinabile a
combined with
XF11



X21

mm 115x20x20 h

abbinabile a
combined with
XF15



X18

mm 85x45x20 h

abbinabile a
combined with
XF12



X22

mm 75x65x20 h

abbinabile a
combined with
XF16



X19

mm 80x40x20 h

abbinabile a
combined with
XF13



X0602

Ø mm 60x20 h

abbinabile a
combined with
XF7020



X20

mm 65x60x20 h

abbinabile a
combined with
XF14



X37

mm 55x55x20 h

abbinabile a
combined with
XF0656520

Pavoflex 300x175 mm

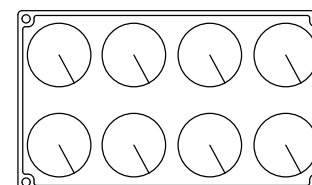
Una nuova linea di stampi in silicone per arricchire crostate monoporzione. Dodici differenti forme per creare raffinate sagome tridimensionali, ispirate al mondo del design.

A new line of silicone moulds to enhance single-serving tarts. Twelve different designs to create refined three-dimensional shapes, inspired by the world of design.



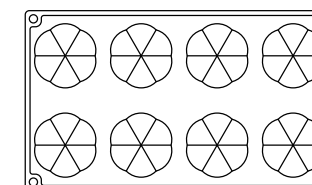
PX3208 Frisbee

Ø mm 60x28 h
~ 48 ml
8 impronte - indents
abbinabile a - combined
with **XF7020**



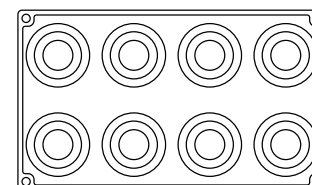
PX3209 Charm

Ø mm 60x21,5 h
~ 46 ml
8 impronte - indents
abbinabile a - combined
with **XF7020**



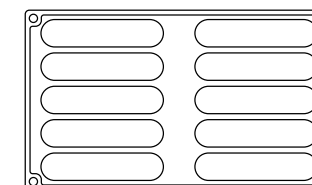
PX3210 Step

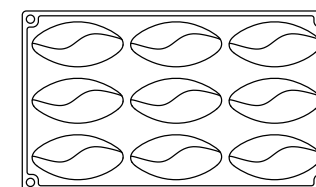
Ø mm 60x32 h
~ 49,5 ml
8 impronte - indents
abbinabile a - combined
with **XF7020**



PX3211 Pill

mm 117x24,5x19,5 h
~ 40 ml
10 impronte - indents
abbinabile a - combined
with **XF15**

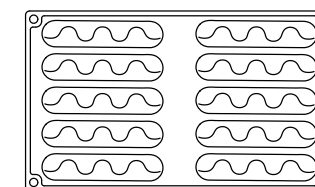




PX3201
Shell

mm 86x41x22 h
~ 43 ml
9 impronte - indents

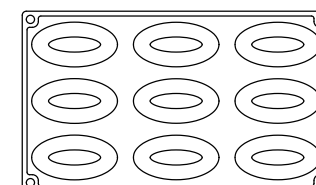
abbinabile a - combined
with **XF11**



PX3204
Sand

mm 115x24x20 h
~ 38 ml
10 impronte - indents

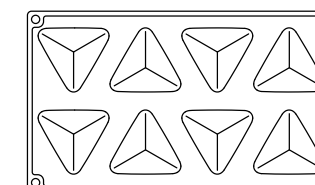
abbinabile a - combined
with **XF15**



PX3202
Cameo

mm 81x41x19 h
~ 42 ml
9 impronte - indents

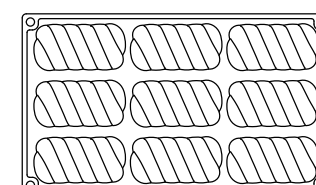
abbinabile a - combined
with **XF12**



PX3205
Pyramid

mm 66x60x28 h
~ 46 ml
8 impronte - indents

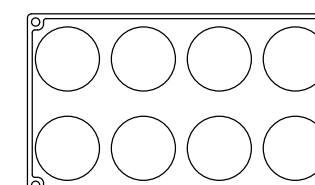
abbinabile a - combined
with **XF16**



PX3203
Spring

mm 84x41x20 h
~ 50 ml
9 impronte - indents

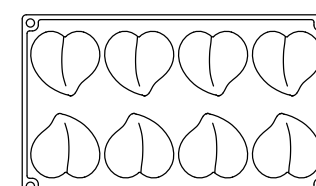
abbinabile a - combined
with **XF13**



PX3200
Round

Ø mm 60x20 h
~ 48 ml
8 impronte - indents

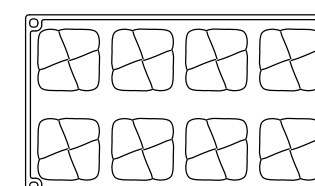
abbinabile a - combined
with **XF7020**



PX3206
Heart

mm 65x60x21 h
~ 46 ml
8 impronte - indents

abbinabile a - combined
with **XF14**



PX3207
Rock

mm 55x55x23 h
~ 54 ml
8 impronte - indents

abbinabile a - combined
with **XF0656520**

Fasce inox microforate per crostate monoporzione

Micro-perforated stainless steel bands for single-serving tarts

Tonda - Round

	CODE	DIMENSION (mm)
	XF9020	Ø 90x20 h
	XF1120	Ø 110x20 h
	XF4020	Ø 40x20 h
	XF5020	Ø 50x20 h
	XF7035	Ø 70x35 h
	XF9035	Ø 90x35 h

Quadrata con angoli arrotondati - Square with rounded corners

	CODE	DIMENSION (mm)
	XF01	85x85x20 h
	XF02	105x105x20 h

Fasce inox lisce per crostate monoporzione

Smooth stainless steel bands for single-serving tarts

Tonda - Round

	CODE	DIMENSION (mm)
	X0802	Ø 80x20 h
	X1002	Ø 100x20 h

Quadrata con angoli arrotondati - Square with rounded corners

	CODE	DIMENSION (mm)
	X01	70x70x20 h
	X02	90x90x20 h

Accessori - Accessories

Tappetino in silicone microforato

Silicone micro-perforated mat

Grazie alla sua antiaderenza è il complemento perfetto da abbinare alla teglia. La presenza dei microfori facilita la distribuzione ottimale del calore.

Thanks to its non-stick properties, it is the perfect complement for the tray. The micro holes help the optimal distribution of heat.



CODE	DIMENSION (mm)
FOROSIL64	585x385

Teglia in alluminio microforata e griglia

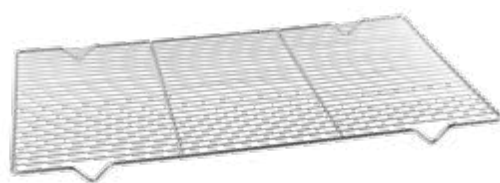
Micro-perforated aluminium tray and grid

Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura e resa ottimale del prodotto finito.

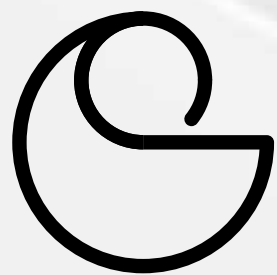
Thanks to its micro holes, the tray allows a better distribution of heat, for an optimal baking and a perfect finished product.



CODE	DIMENSION (mm)
JF06040D20P00G	600x400x20



CODE	DIMENSION (mm)
GLA64	600x400



CÉDRIC GROLET



Cédric Grolet

Il sogno della perfezione. Ogni forma è studiata con delle piccole varianti, piccoli dettagli che sapranno donare al prodotto finito un vero valore aggiunto. Stampi in silicone sviluppati in team con Pavoni Italia, dal realismo sorprendente e dal design superiore. Con una novità tutta da amare: La vie en rose è in versione torta e monoporzione.

The dream of perfection. Each shape is designed with small variations, tiny details that will give the finished product real added value. Silicone moulds team-developed with Pavoni Italia, with surprising realism and superior design, and with a something new to fall in love with: La vie en rose comes in cake and single-portion versions.



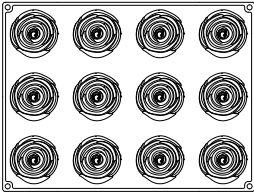
Guarda i video dedicati a **Cédric Grolet** sul canale Youtube di Pavoni Italia
Watch the videos **Cédric Grolet** on Pavoni Italia's Youtube channel



Special thanks to Yohann Caron
photo credits: Calvin Courjon

Pavoflex 400x300 mm

NEW



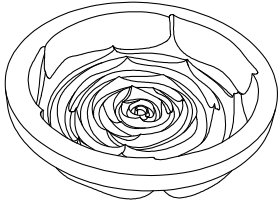
Monoporzione
Single-serving portion

PX4386
La vie en rose
by Cédric Grolet
Ø mm 78x26 h
~ 100 ml
12 impronte - indents



Pavocake

NEW



Torta
Cake

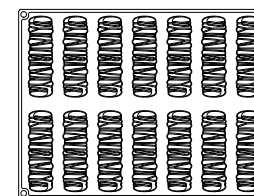
KE080
La vie en rose
by Cédric Grolet
Ø mm 180x45 h
~ 960 ml



Monoporzioni Single-serving portions

Pavoflex 400x300 mm

NEW

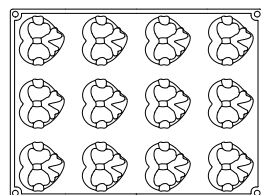


PX4387
Sequoia

mm 124x35x30 h
~ 90 ml

14 impronte - indents

Pavoflex 400x300 mm

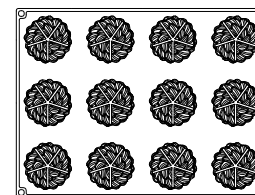


PX4385
Cadeau

NEW

mm 73x66x36 h
~ 90 ml

12 impronte - indents



PX4384
Façon Saint-Honoré
by Cédric Grolet

Ø mm 72x40 h
~ 100 ml

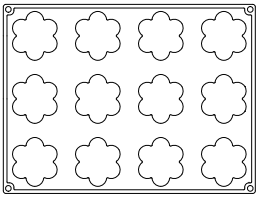
12 impronte - indents



Antonio Bachour x Pavoflex 400x300 mm

Una linea di monoporzioni sviluppata con Pavoni Italia, firmata da uno dei più grandi e noti maestri di pasticceria internazionali. Forme morbide e sinuose firmate da Antonio Bachour, ispirate a forme floreali esotiche e alla natura. Un eccezionale punto di partenza, per interpretazioni che sapranno stupire.

A line of single-serving portions developed with Pavoni Italia, designed by one of the greatest and most famous international Pastry Chefs. Designs among the soft and curvy shapes created by Antonio Bachour, inspired by exotic floral shapes and nature. An exceptional starting point for creations that cannot fail to impress.

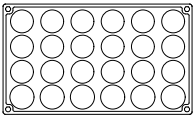


PX4383S
Margherita
by Antonio Bachour

mm 75x68x26 h
~ 85 ml

12 impronte - indents

+



Ø mm 34x11 h
~ 7 ml

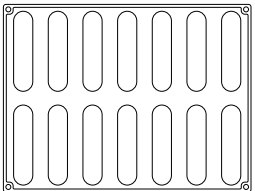
24 impronte - indents

Kit stampo in silicone 400x300 mm+stampo in silicone 300x175 mm
Kit silicone mould 400x300 mm+silicone mould 300x175 mm





Pavoflex 400x300 mm



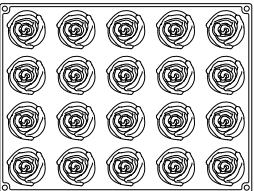
PX4353S
Pastel

by Antonio Bachour

mm 125x28x28 h
~ 90 ml

14 impronte - indents

coppapasta incluso
cutter included

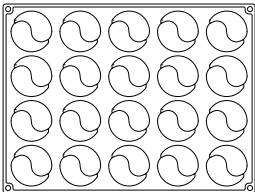


PX4376
Romance

by Antonio Bachour

mm 56x54x61 h
~ 106 ml

20 impronte - indents

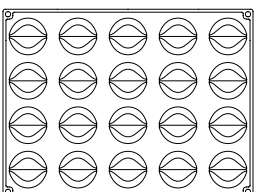


PX4375
Yoga

by Antonio Bachour

Ø mm 60x42 h
~ 102 ml

20 impronte - indents

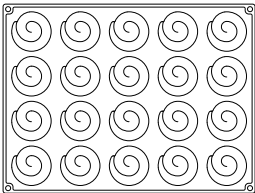


PX4365
Tulip

by Antonio Bachour

Ø mm 55x56 h
~ 90 ml

20 impronte - indents

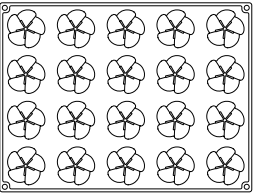


PX4374
Nautilus

by Antonio Bachour

Ø mm 60x40 h
~ 106 ml

20 impronte - indents



PX4371
Lotus

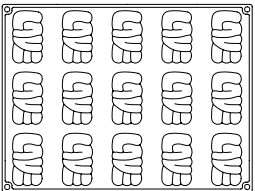
by Antonio Bachour

Ø mm 57x63 h
~ 105 ml

20 impronte - indents



Pavoflex 400x300 mm



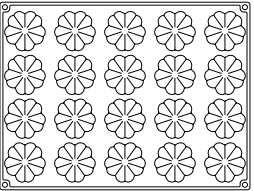
PX4363

Lovely

by Antonio Bachour

mm 80x43x36 h
~ 90 ml

15 impronte - indents



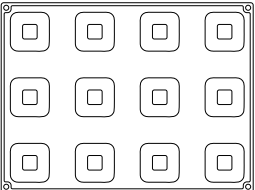
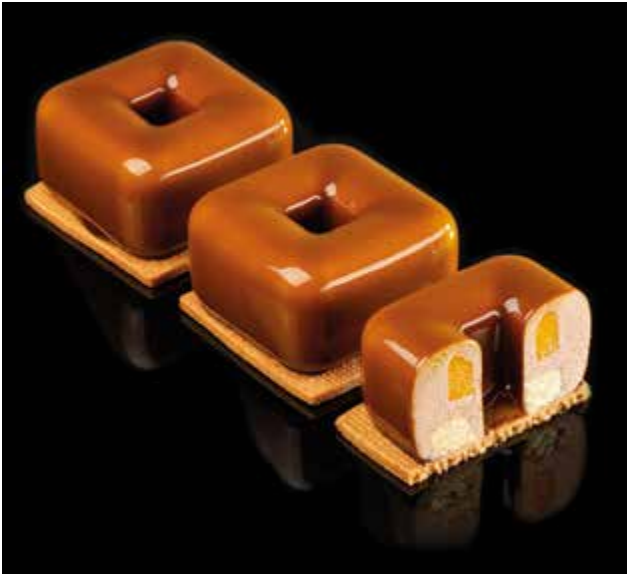
PX4362

Gel

by Antonio Bachour

Ø mm 60x63 h
~ 90 ml

20 impronte - indents



PX4361

Tulum

by Antonio Bachour

mm 56x56x34 h
~ 90 ml

12 impronte - indents



PX4360S

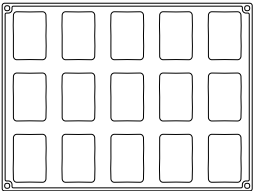
Miami

by Antonio Bachour

mm 118x33x42 h
~ 90 ml

14 impronte - indents

coppapasta incluso
cutter included



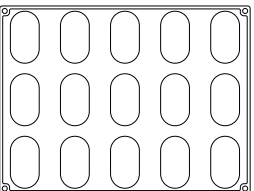
PX4364

Gummy

by Antonio Bachour

mm 74x50x27 h
~ 90 ml

15 impronte - indents



PX4356

Delish

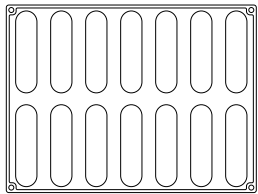
by Antonio Bachour

mm 82x44x37 h
~ 100 ml

15 impronte - indents



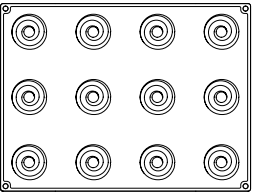
Pavoflex 400x300 mm



PX4351S

Confy
by Antonio Bachour

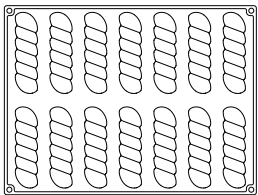
mm 128x30x28 h
~ 90 ml
14 impronte - indents
coppapasta incluso
cutter included



PX4340

Over
by Antonio Bachour

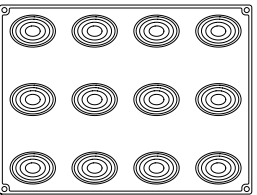
Ø mm 65x50 h
~ 90 ml
12 impronte - indents



PX4373

Domino
by Antonio Bachour

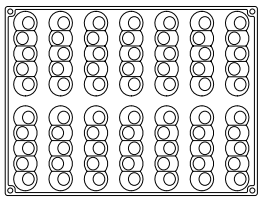
mm 126x33x32 h
~ 80 ml
14 impronte - indents



PX4341

Polly
by Antonio Bachour

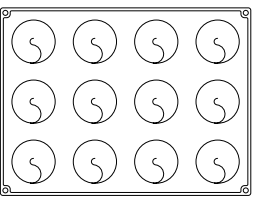
mm 78x56x43 h
~ 90 ml
12 impronte - indents



PX4352S

Pelota
by Antonio Bachour

mm 130x32x28 h
~ 90 ml
14 impronte - indents
coppapasta incluso
cutter included



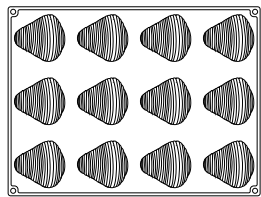
PX4355

Jasmine
by Antonio Bachour

Ø mm 65x57 h
~ 100 ml
12 impronte - indents

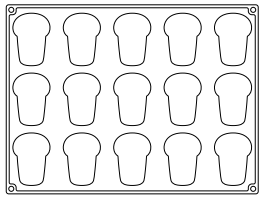


Pavoflex 400x300 mm

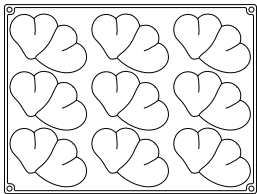


PX4377S
Sfogliatella
by Giuseppe Amato

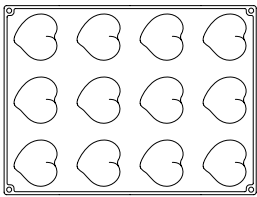
mm 77x71,5x35 h
~ 90 ml
12 impronte - indents
coppapasta incluso
cutter included



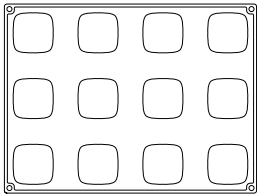
PX4382S
Babà
mm 78x54x46 h
~ 96 ml
15 impronte - indents
coppapasta incluso
cutter included



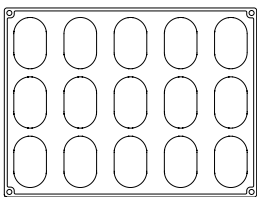
PX4370S
Beloved
by Emmanuele Forcone
mm 127x71x38 h
~ 200 ml
9 impronte - indents
coppapasta incluso
cutter included



PX4305
Passion
mm 71x66x38 h
~ 100 ml
12 impronte - indents
photo credits:
Andrea Tortora
Benedetta Bassanelli



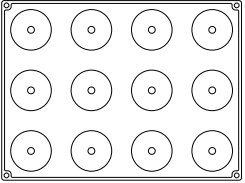
PX4343
Mister
mm 58x58x33 h
~ 90 ml
12 impronte - indents



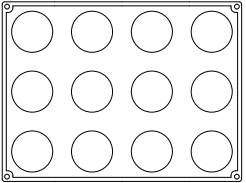
PX4345
Miss
mm 78x48x33 h
~ 90 ml
15 impronte - indents

Scopri di più sulle serigrafie **SD134** e **SD133** a pag 117 - Discover more about silkscreens **SD134** and **SD133** at page 117

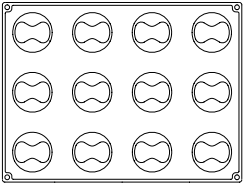
Pavoflex 400x300 mm



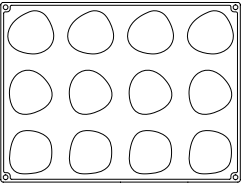
PX4349
Loop
Ø mm 65x34 h
~ 90 ml
12 impronte - indents
ph credits: Richard Hawke



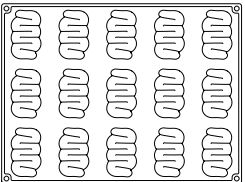
PX4321
Planet
Ø mm 66x34 h
~ 93 ml
12 impronte - indents
ph credits: Nicolas Bacheyre



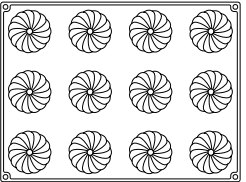
PX4307
Moon
Ø mm 61x50 h
~ 100 ml
12 impronte - indents
ph credits: Cécile Moritel



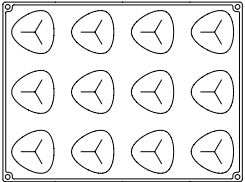
PX4301
Zen
Ø mm 68x32 h
~ 100 ml
12 impronte - indents



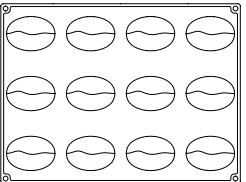
PX4342
Turn
mm 80x46x38 h
~ 100 ml
15 impronte - indents



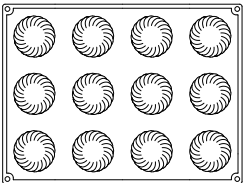
PX4372
Gnammy
Ø mm 68x34 h
~ 90 ml
12 impronte - indents



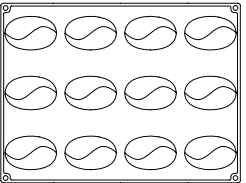
PX4303
Natural
mm 69x68x52 h
~ 100 ml
12 impronte - indents



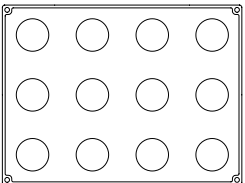
PX4312
Moka
mm 83x58x32 h
~ 100 ml
12 impronte - indents



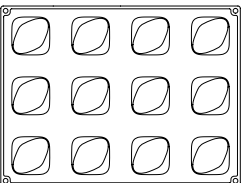
PX4317
Kaleidon
Ø mm 66x34 h
~ 93 ml
12 impronte - indents



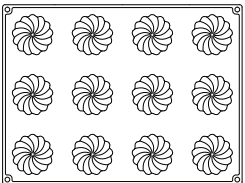
PX4304
Curvy
mm 83x53x42 h
~ 100 ml
12 impronte - indents



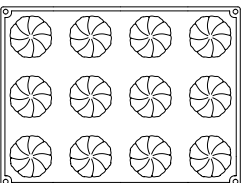
PX4302
Drop
Ø mm 66x47 h
~ 100 ml
12 impronte - indents



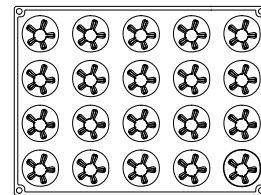
PX4306
Déco
mm 58x58x40 h
~ 100 ml
12 impronte - indents



PX4308
Delice
Ø mm 64x52 h
~ 100 ml
12 impronte - indents



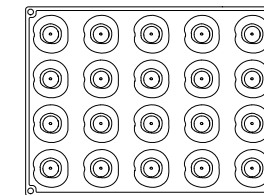
PX4322
Twister
Ø mm 66x35 h
~ 88 ml
12 impronte - indents


Pavoflex 400x300 mm

PX4329
Pear

by Emmanuele
Forcone

Ø mm 53x70 h
~ 90 ml

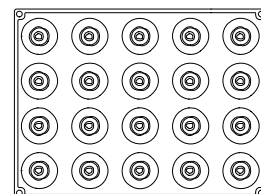
20 impronte - indents


PX4331
Peach

by Emmanuele
Forcone

mm 58x53x46 h
~ 90 ml

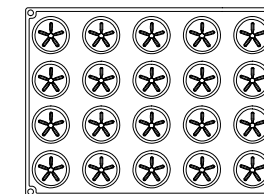
20 impronte - indents


PX4330
Apple

by Emmanuele
Forcone

Ø mm 55x48 h
~ 90 ml

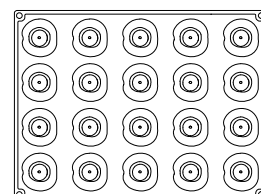
20 impronte - indents


PX4332
Tangerine

by Emmanuele
Forcone

Ø mm 57x50 h
~ 90 ml

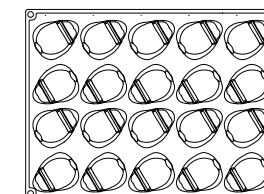
20 impronte - indents


PX4331
Cherry

by Emmanuele
Forcone

mm 58x53x46 h
~ 90 ml

20 impronte - indents


PX4333
Strawberry

by Emmanuele
Forcone

mm 71x54x46 h
~ 90 ml

20 impronte - indents



Pavoflex 400x300 mm

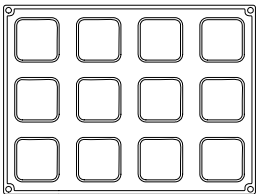
PX4335S

Square

by Gianluca Fusto

mm 68x68x15 h
~ 68 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta inserimento
insert cutter mm 53x53

coppapasta biscotto
cookie cutter mm 93x93



Guarda il video dedicato a **Progetto Mono** sul canale Youtube di Pavoni Italia

Watch the video **Progetto Mono** on Pavoni Italia's Youtube channel



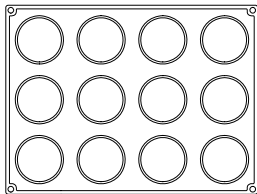
PX4334S

Round

by Gianluca Fusto

Ø mm 74x15 h
~ 64 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta inserimento
insert cutter Ø mm 59

coppapasta biscotto
cookie cutter Ø mm 99



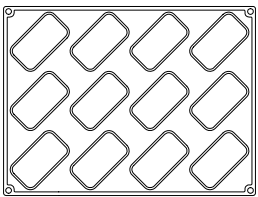
PX4337S

Rectangular

by Gianluca Fusto

mm 92x50x15 h
~ 67 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta inserimento
insert cutter mm 77x35

coppapasta biscotto
cookie cutter mm 117x75



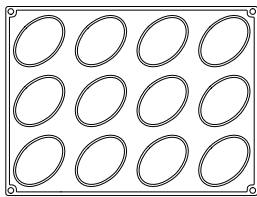
PX4336S

Oval

by Gianluca Fusto

mm 93x62x15 h
~ 67 ml

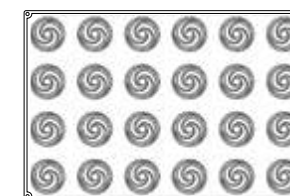
12 impronte - indents



Il kit include - the kit includes:

coppapasta inserimento
insert cutter mm 79x35

coppapasta biscotto
cookie cutter mm 118x87

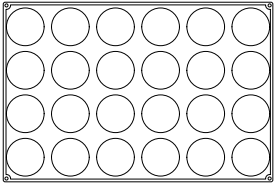
Pavoflex 600x400 mm

PX039
Bocciolo

Ø mm 70x42 h
~ 130 ml

24 impronte - indents

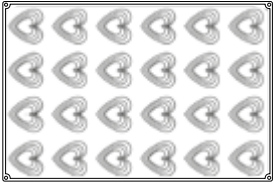
Pavoflex 600x400 mm



PX078
Daisy

Ø mm 74x15 h
~ 65 ml

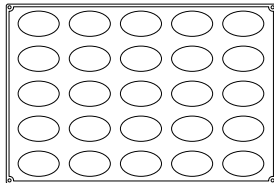
24 impronte - indents



PX032
Love

mm 78x77x34 h
~ 110 ml

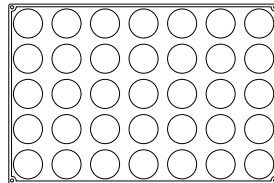
24 impronte - indents



PX067
Oval

mm 85x50x43 h
~ 100 ml

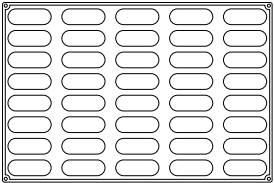
25 impronte - indents



PX065
Kupola

Ø mm 60x58 h
~ 110 ml

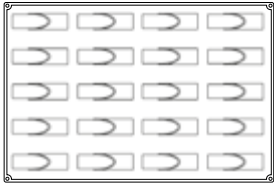
35 impronte - indents



PX068
Gianduiotto

mm 90x30x53 h
~ 83 ml

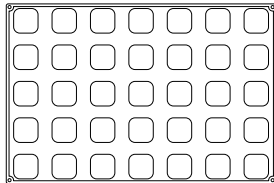
40 impronte - indents



PX024
Flow

mm 120x33x32 h
~ 100 ml

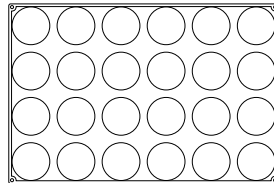
20 impronte - indents



PX070
Tango

mm 50x50x58 h
~ 130 ml

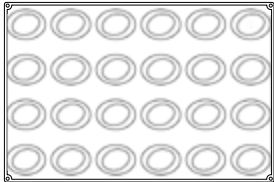
35 impronte - indents



PX069
Levante

Ø mm 80x53 h
~ 110 ml

24 impronte - indents



PX064
Wave

mm 83x62x35 h
~ 130 ml

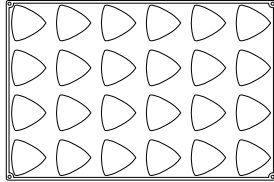
24 impronte - indents



PX016
Intrigo

Ø mm 70x42 h
~ 100 ml

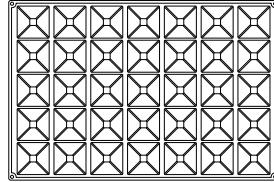
24 impronte - indents



PX066
Trilo

mm 75x72x58 h
~ 96 ml

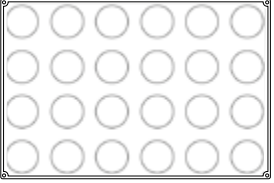
24 impronte - indents



PX004
Piramide

mm 70x70x45 h
~ 80 ml

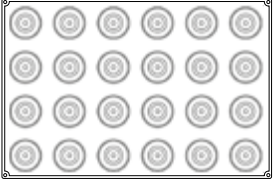
35 impronte - indents



PX001
Semisfera

Ø mm 70x40 h
~ 120 ml

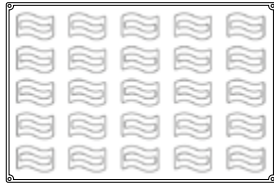
24 impronte - indents



PX034
Ring

Ø mm 70x50 h
~ 110 ml

24 impronte - indents



PX023
Ondina

mm 80x45x40 h
~ 130 ml

25 impronte - indents

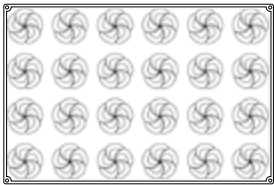


PX030
Tekno

mm 58x50x50 h
~ 115 ml

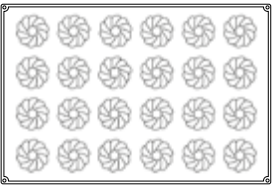
24 impronte - indents

Pavoflex 600x400 mm



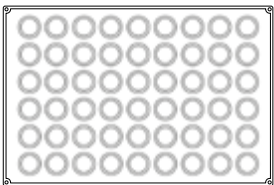
PX063
Spirale

Ø mm 75x38 h
~ 130 ml
24 impronte - indents



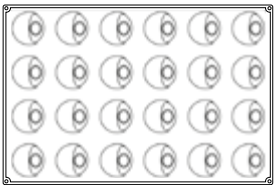
PX018
Fantasia

Ø mm 75x48 h
~ 120 ml
24 impronte - indents



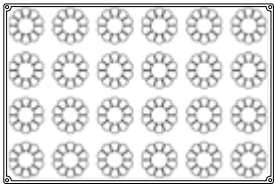
PX005
Mini Muffin

Ø mm 50x28 h
~ 45 ml
54 impronte - indents



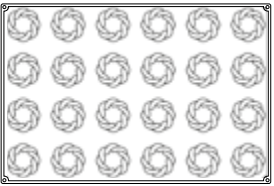
PX029
Eclisse

Ø mm 72x41 h
~ 110 ml
24 impronte - indents



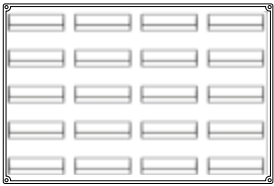
PX003
Briochette

Ø mm 79x37 h
~ 100 ml
24 impronte - indents



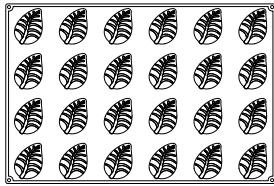
PX040
Intreccio

Ø mm 70x40 h
~ 130 ml
24 impronte - indents



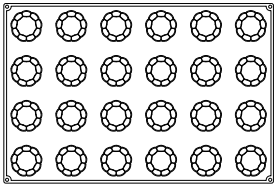
PX035
Move

mm 120x35x36 h
~ 110 ml
20 impronte - indents



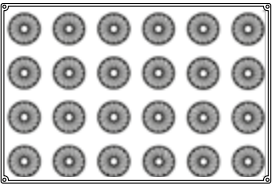
PX055
Foglia

mm 86x56x38 h
~ 105 ml
24 impronte - indents



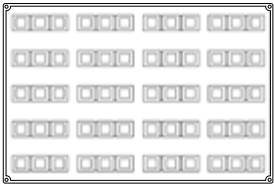
PX051
Charlotte

Ø mm 65x38 h
~ 105 ml
24 impronte - indents



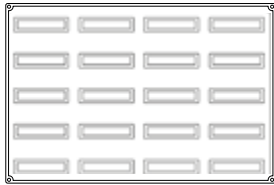
PX014
Guglhupf

Ø mm 70x33 h
~ 70 ml
24 impronte - indents



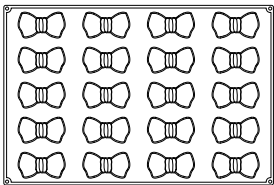
PX015
Trittico

mm 120x32x32 h
~ 115 ml
20 impronte - indents



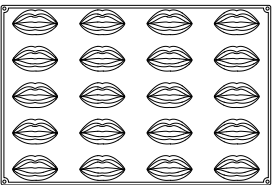
PX027
Libra

mm 120x30x35 h
~ 110 ml
20 impronte - indents



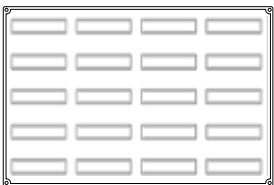
PX052
Papillon

mm 100x52x35 h
~ 105 ml
20 impronte - indents



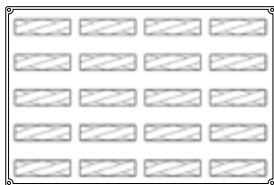
PX054
Bocca

mm 93x50x36 h
~ 105 ml
20 impronte - indents



PX025
Soft

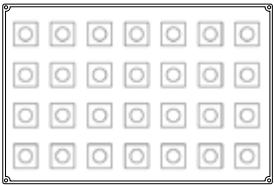
mm 120x32x38 h
~ 115 ml
20 impronte - indents



PX042
Twist

mm 122x32x33 h
~ 100 ml
20 impronte - indents

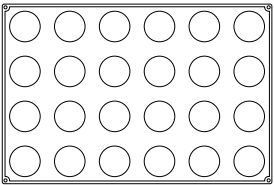
Pavoflex 600x400 mm



PX007
Cubo

mm 50x50x50 h
~ 115 ml

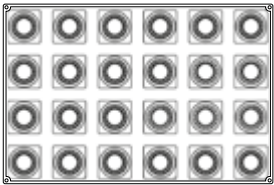
28 impronte - indents



PX057
Cilindro

Ø mm 65x40 h
~ 130 ml

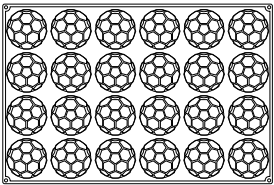
24 impronte - indents



PX041
Caesar

mm 70x70x50 h
~ 130 ml

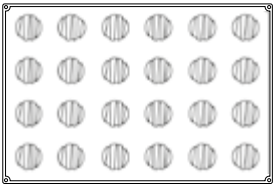
24 impronte - indents



PX307
Pallone

Ø mm 80x45 h
~ 150 ml

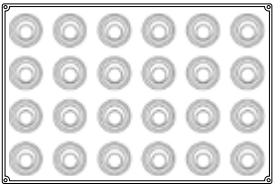
24 impronte - indents



PX019
Rigo

Ø mm 60x45 h
~ 115 ml

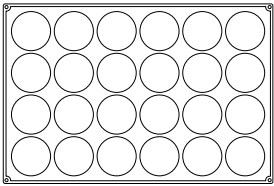
24 impronte - indents



PX010
Babele

Ø mm 68x50 h
~ 130 ml

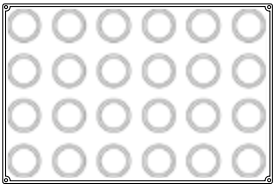
24 impronte - indents



PX056
Big Muffin

Ø mm 85x50 h
~ 235 ml

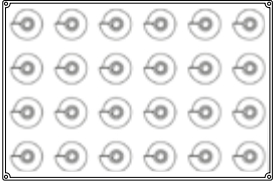
24 impronte - indents



PX002
Muffin

Ø mm 70x40 h
~ 130 ml

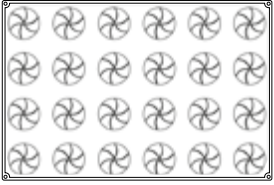
24 impronte - indents



PX021
Cono

Ø mm 65x65 h
~ 125 ml

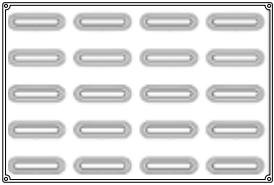
24 impronte - indents



PX033
Vertigo

Ø mm 70x44 h
~ 110 ml

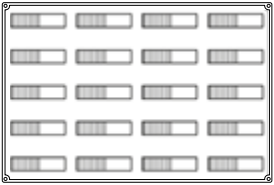
24 impronte - indents



PX036
Round

mm 123x35x32 h
~ 100 ml

20 impronte - indents

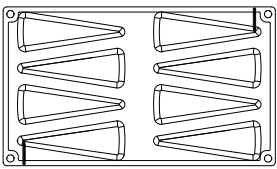


PX026
Log

mm 120x30x32 h
~ 110 ml

20 impronte - indents

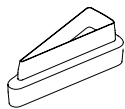
Pavoflex 300x175 mm



PX3214S
Slake
by Nicolas Bacheyre

mm 114x39x20 h
~ 50 ml

8 impronte - indents



coppapasta incluso
cutter included



Nicolas Bacheyre x Pavoflex 300x175 mm

Il talento di Nicolas Bacheyre per un'idea di geniale semplicità. La tradizionale fetta di torta diventa protagonista moderna grazie a Slake, il kit composto da stampo in silicone e coppapasta per base e inserto. Nasce così la possibilità di creare tante interpretazioni differenti, da affiancare in un'unica, speciale composizione.

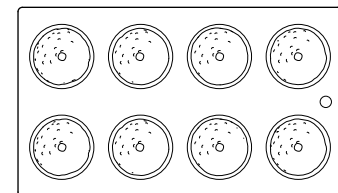
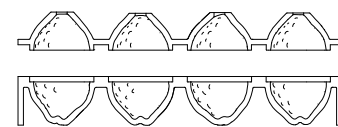
Nicolas Bacheyre's talent for a brilliant, yet simple idea. The traditional slice of cake becomes a modern protagonist thanks to Slake, the kit consisting of a silicone mould and a cutter for bases and inserts. There it is the possibility of creating many different interpretations, which can be combined in a unique, special composition.





Pavoduo 300x175 mm

Monoporzioni
Single-serving portions



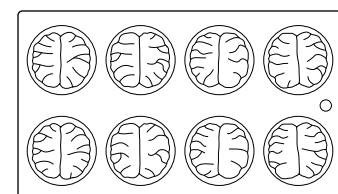
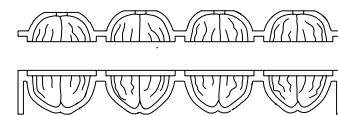
AF006

Citron

by Cédric Grolet

Ø mm 53x70 h
~ 85 ml

8 impronte - indents



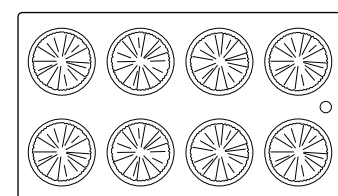
AF007

Marron

by Cédric Grolet

Ø mm 53x55 h
~ 85 ml

8 impronte - indents



AF008

Noisette

by Cédric Grolet

Ø mm 54x60 h
~ 82 ml

8 impronte - indents



Pavoflex 400x300 mm

Crostate monoporzione
Single-serving tarts

PX4359

Citron

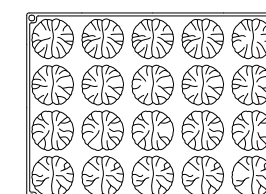
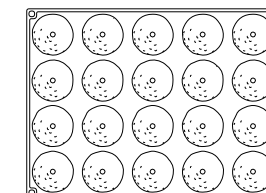
by Cédric Grolet

Ø mm 60x37 h
~ 65 ml

20 impronte - indents

abbinabile alla fascia
microforata - combined
with the micro-perforated
band **XF7020**

vedi pag - see page 185



PX4357

Marron

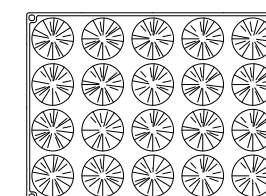
by Cédric Grolet

Ø mm 60x35 h
~ 65 ml

20 impronte - indents

abbinabile alla fascia
microforata - combined
with the micro-perforated
band **XF7020**

vedi pag - see page 185



PX4358

Noisette

by Cédric Grolet

Ø mm 60x35 h
~ 65 ml

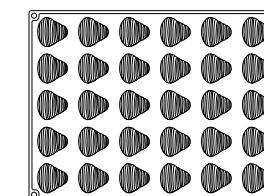
20 impronte - indents

abbinabile alla fascia
microforata - combined
with the micro-perforated
band **XF7020**

vedi pag - see page 185

Mignon

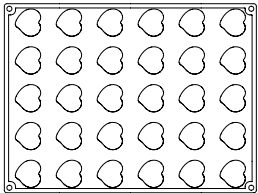
Pavoflex 400x300 mm



PX4378
Sfogliatella
 by Giuseppe Amato
 mm 45x43,5x22 h
 ~ 20 ml
 30 impronte - indents

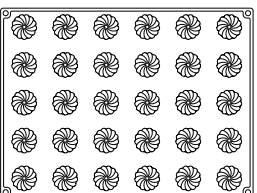


Pavoflex 400x300 mm



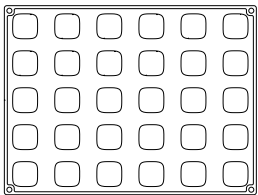
PX4325
Passion

mm 40x30x20 h
~ 18 ml
30 impronte - indents
photo credits:
Frank Haasnoot



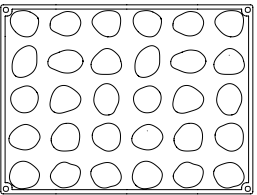
PX4324
Delice

Ø mm 36x29 h
~ 18 ml
30 impronte - indents



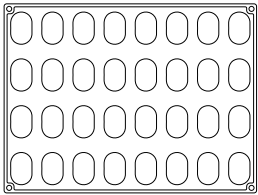
PX4346
Mister Mignon

mm 35x35x20 h
~ 18 ml
30 impronte - indents



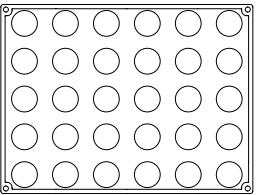
PX4326
Zen

dimensioni varie
different shapes
~ 18 ml
30 impronte - indents



PX4348
Miss Mignon

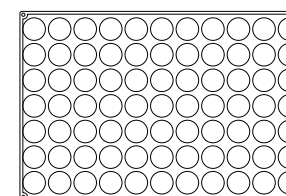
mm 46x28x20 h
~ 18 ml
32 impronte - indents



PX4323
Planet

Ø mm 38x20 h
~ 18 ml
30 impronte - indents
photo credits:
Richard Hawke

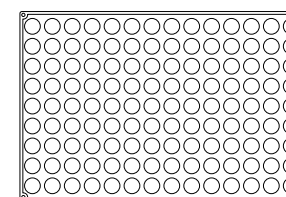
Pavoflex 600x400 mm



PX303
Semisfera

Ø mm 42x21 h
~ 20 ml

77 impronte - indents



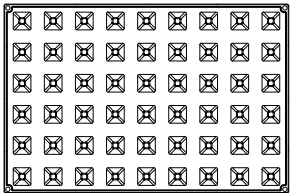
PX304
Semisfera

Ø mm 30x18 h
~ 10 ml

126 impronte - indents



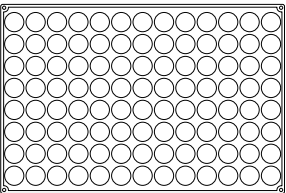
Pavoflex 600x400 mm



NEW

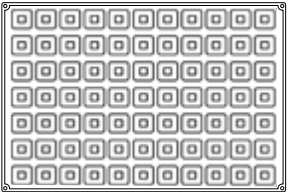
PX079
Mini pyramid

mm 36x36x22 h
~13 ml
54 impronte - indents



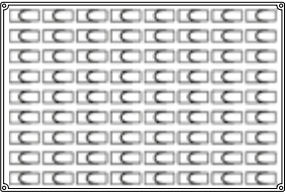
PX302
Pomponette

Ø mm 36x17 h
~ 15 ml
104 impronte - indents



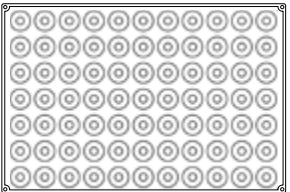
PX046
Savarin Mignon

mm 38x38x13 h
~ 14 ml
77 impronte - indents



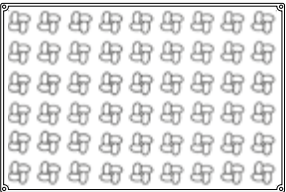
PX047
Flow Mignon

mm 60x24x23 h
~ 25 ml
72 impronte - indents



PX045
Savarin Mignon

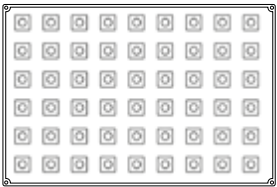
Ø mm 40x13 h
~ 13 ml
77 impronte - indents



PX017
Intrigo Mignon

Ø mm 40x28 h
~ 25 ml
54 impronte - indents

Pavoflex 600x400 mm



PX012
Cubo Mignon

mm 30x30x30 h
~ 25 ml

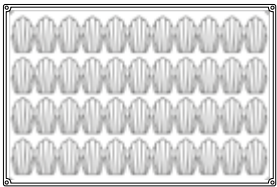
54 impronte - indents



PX013
Cilindro Mignon

Ø mm 35x35 h
~ 25 ml

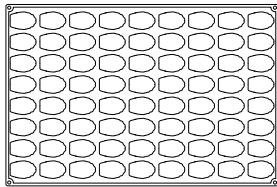
54 impronte - indents



PX006
Madeleine

mm 78x45x18 h
~ 35 ml

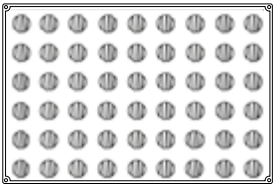
44 impronte - indents



PX305
Mini Madeleine

mm 52x33x15 h
~ 15 ml

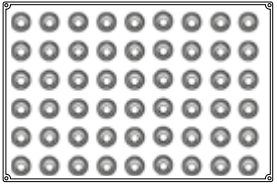
72 impronte - indents



PX020
Rigo Mignon

Ø mm 35x30 h
~ 25 ml

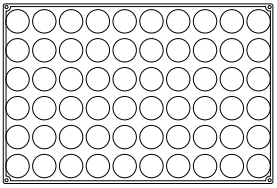
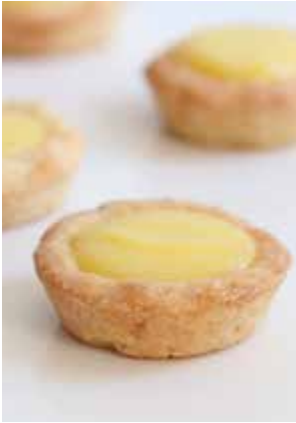
54 impronte - indents



PX011
Babele

Ø mm 40x30 h
~ 25 ml

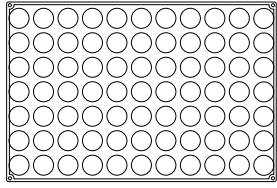
54 impronte - indents



PX301
Mini Tartellette

Ø mm 48x15 h
~ 21 ml

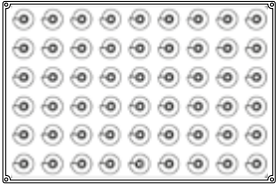
60 impronte - indents



PX300
Petit Four

Ø mm 40x20 h
~ 22 ml

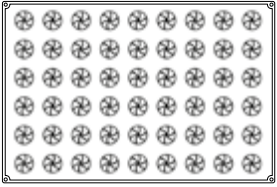
77 impronte - indents



PX022
Cono Mignon

Ø mm 40x43 h
~ 30 ml

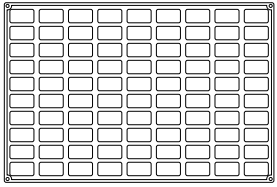
54 impronte - indents



PX048
Vertigo Mignon

Ø mm 40x27 h
~ 25 ml

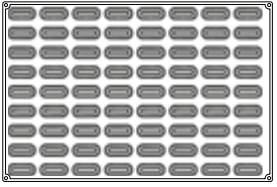
54 impronte - indents



PX306
Mini Finanziere

mm 49x26x11 h
~ 11 ml

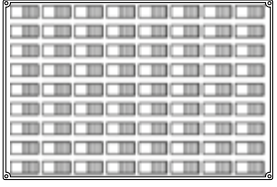
90 impronte - indents



PX044
Round Mignon

mm 60x24x23 h
~ 25 ml

72 impronte - indents



PX043
Log Mignon

mm 60x24x21 h
~ 29 ml

72 impronte - indents

Sfere Sphere

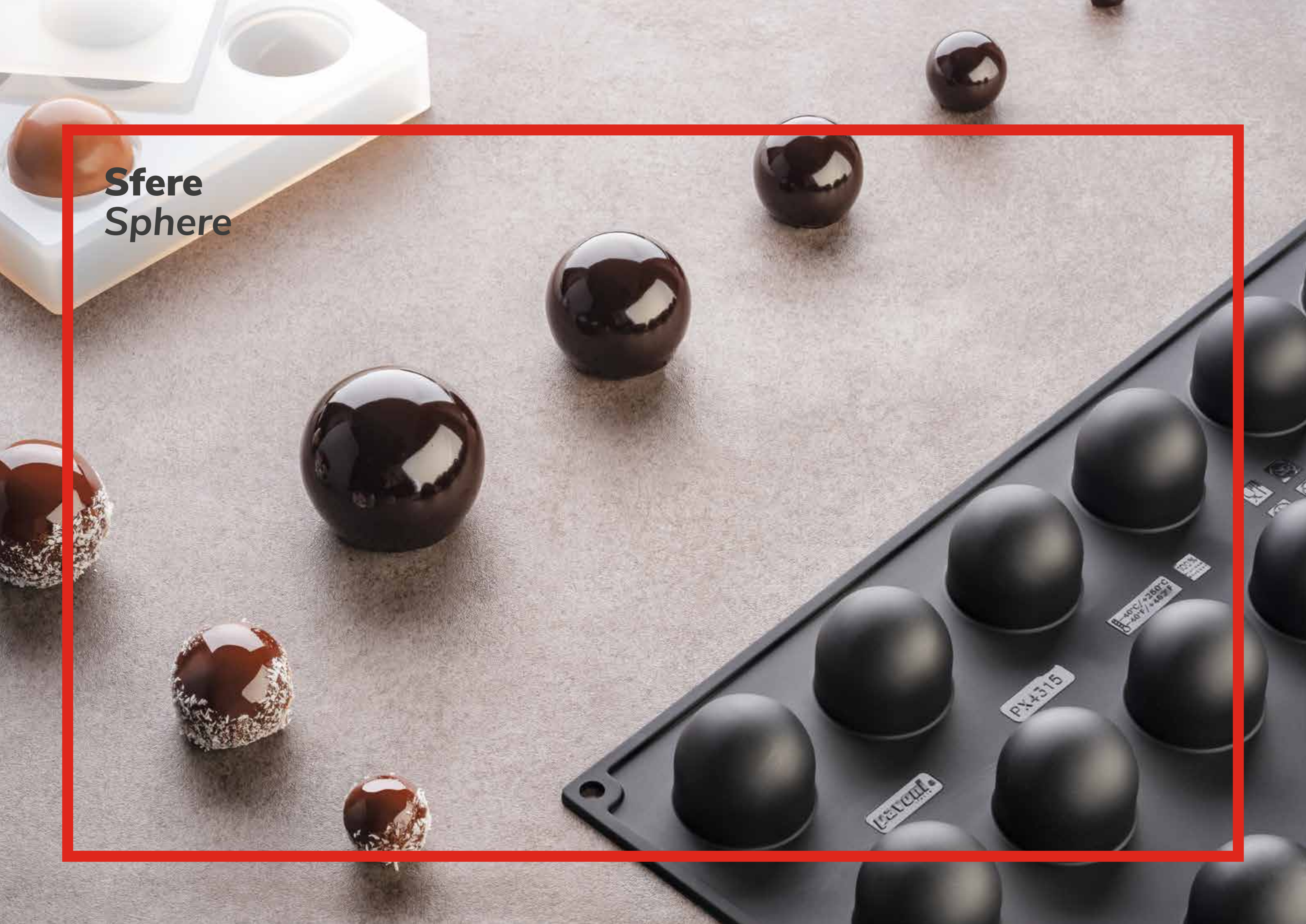




photo credits: Paolo Griffa



photo credits: Paolo Griffa

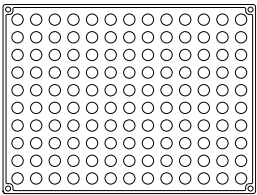


photo credits: Fabrizio Fiorani

Pavoflex 400x300 mm

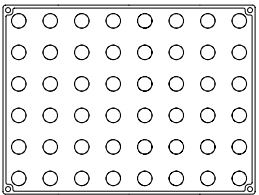
Dimensioni diverse, da 15 a 60 mm di diametro, per preparare sezioni di sfere da decorare e utilizzare per impreziosire le tue preparazioni.

Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



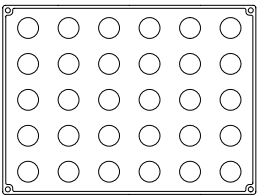
PX4339

Ø mm 15
~ 2 ml
130 impronte - indents



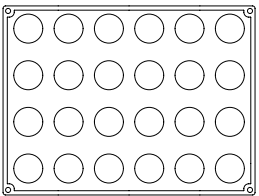
PX4314

Ø mm 20
~ 4 ml
48 impronte - indents



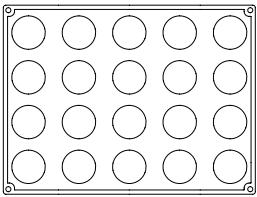
PX4313

Ø mm 30
~ 14 ml
30 impronte - indents



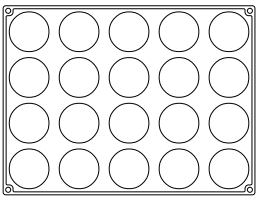
PX4315

Ø mm 40
~ 33 ml
24 impronte - indents



PX4316

Ø mm 50
~ 65 ml
20 impronte - indents



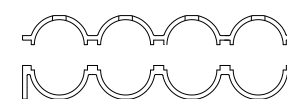
PX4350

Ø mm 60
~ 110 ml
20 impronte - indents

Pavoduo 300x175 mm

Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo".

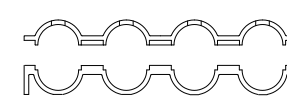
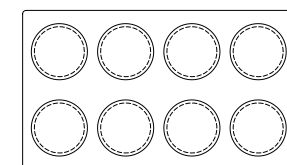
Two-part moulds for the preparation of perfect spheres, from 25 to 55 mm in diameter. The 3D effect is complete, thanks to the innovative design of the mould, for truly "all-round" spheres.



AF001

Ø mm 55
~ 87 ml

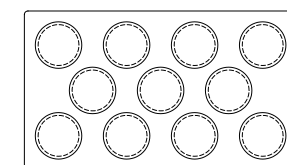
8 impronte - indents



AF002

Ø mm 45
~ 48 ml

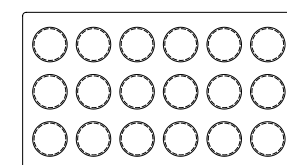
11 impronte - indents



AF003

Ø mm 35
~ 22,5 ml

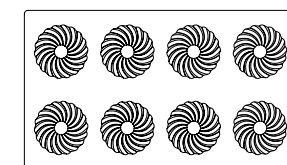
18 impronte - indents



AF004

Ø mm 55
~ 83 ml

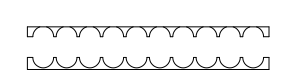
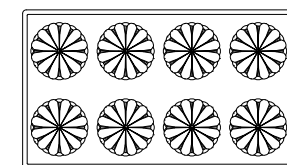
8 impronte - indents



AF005

Ø mm 55
~ 80 ml

8 impronte - indents



LS05

Ø mm 25
~ 8 ml

67 impronte - indents

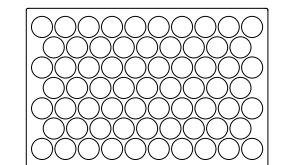
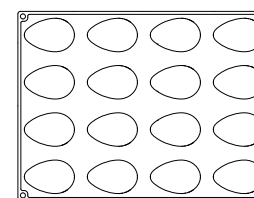


photo credits: Andrea Tortora © Daniel Töchterle

Quenelle

Pavoflex 400x300 mm



PX4369
Mono Quenelle

mm 77x51x42 h
~ 90 ml

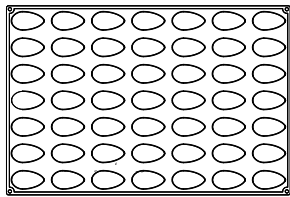
16 impronte - indents

photo credits: Cnudde NV

Pavoflex 600x400 mm

PX073
Quenelle Tonda

mm 66x35x26 h
~ 34 ml
49 impronte - *indents*



PX074
Mini Quenelle Tonda

mm 42x22x17 h
~ 9 ml
100 impronte - *indents*

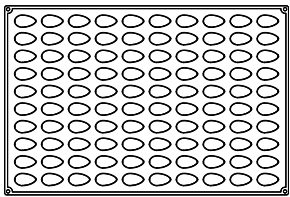
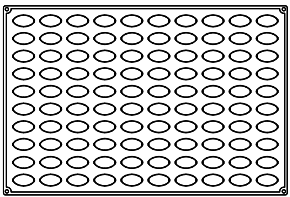


photo credits: Paco Torreblanca

Pavoflex 600x400 mm

PX071
Quenelle

mm 66x33x30 h
~ 32 ml
49 impronte - *indents*



PX072
Mini Quenelle

mm 42x20x20 h
~ 8 ml
100 impronte - *indents*

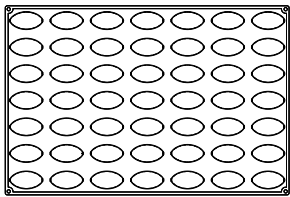


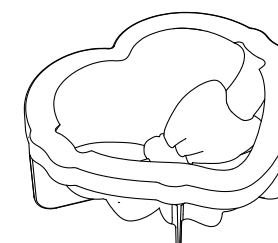
photo credits: Paolo Griffa

Torte Cakes



Pavocake

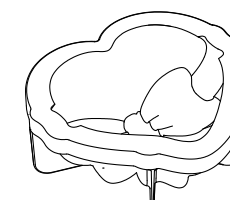
NEW



KE075
Cadeau
by Emmanuele
Forcone

mm 180x162x67 h
~ 1000 ml

NEW



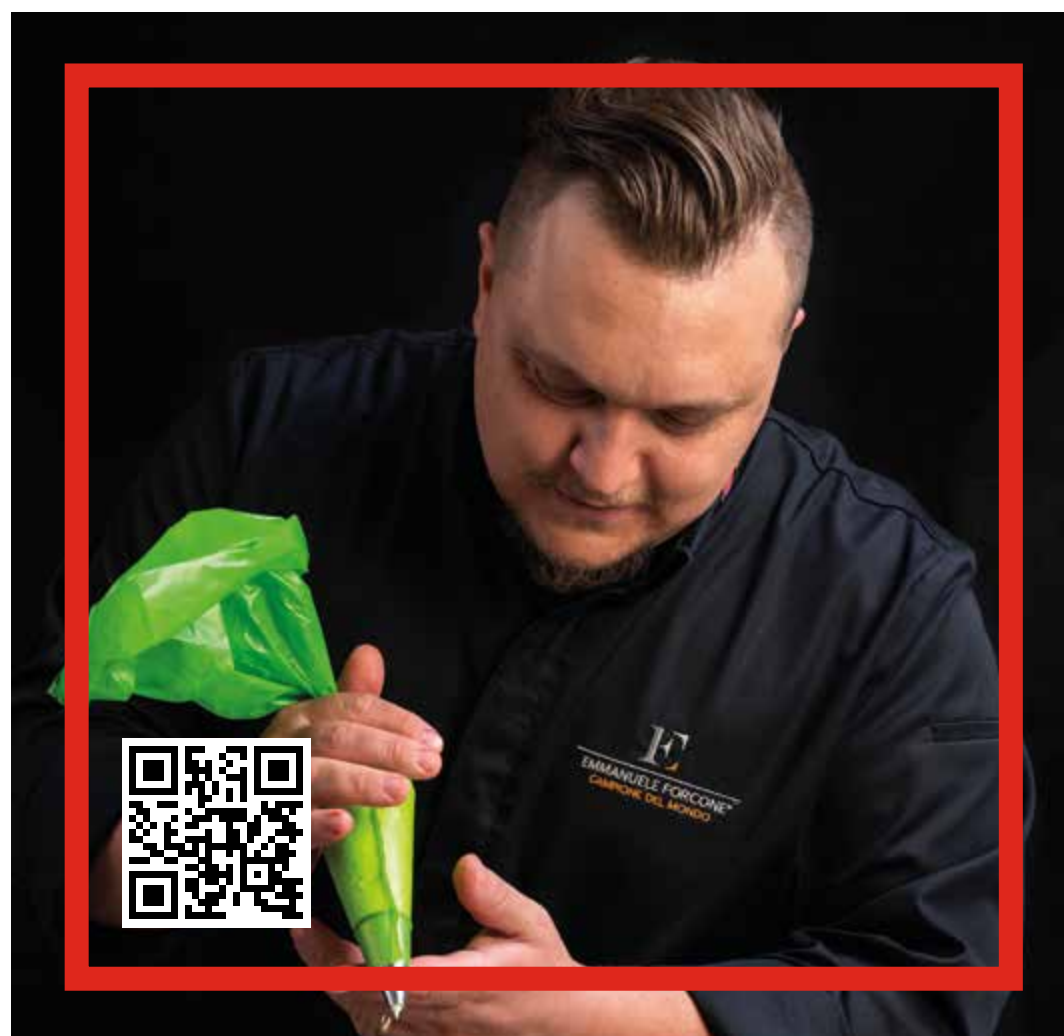
KE076
Mini Cadeau
by Emmanuele
Forcone

mm 148x134x58 h
~ 600 ml

Emmanuele Forcone x Pavocake

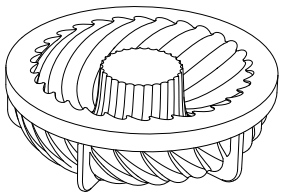
Tante idee per una pasticceria a colori. Dalla collaborazione fra Emmanuele Forcone, Campione del Mondo di Pasticceria, e Pavoni Italia nascono le Torte di Emmanuele, dallo straordinario effetto tridimensionale, e i TOP, da interpretare in modo creativo sia in abbinamento alle torte che come spettacolari dessert al piatto.

So many ideas for a coloured pastry. The collaboration between Emmanuele Forcone, World Pastry Champion, and Pavoni Italia has led to the creation of Torte di Emmanuele with extraordinary 3D effects, and TOPs to be creatively interpreted both in combination with cakes and as spectacular plated desserts.

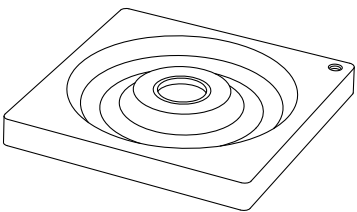


Guarda il video **Pavocake by Emmanuele Forcone** sul canale Youtube di Pavoni Italia
Watch the video **Pavocake by Emmanuele Forcone** on Pavoni Italia's Youtube channel

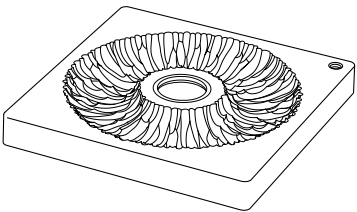




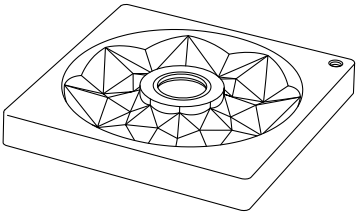
KE062
Cyclone
by Emmanuele
Forcone
external Ø mm 180
internal Ø mm 55
mm 57 h
~ 1036 ml



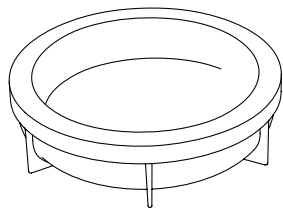
KE069S
Hula
by Emmanuele
Forcone
Top
external Ø mm 170
internal Ø mm 65
mm 21 h
~ 294 ml
Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml



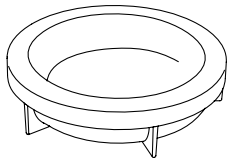
KE070S
Corolla
by Emmanuele
Forcone
Top
external Ø mm 171
internal Ø mm 60
mm 21 h
~ 269 ml
Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml



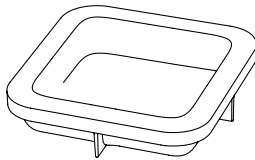
KE071S
Louvre
by Emmanuele
Forcone
Top
external Ø mm 170
internal Ø mm 60
mm 23 h
~ 256 ml
Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml



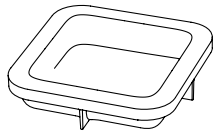
KE024
Planet
by Emmanuele
Forcone
Ø mm 180x45 h
~ 1000 ml



KE052
Mini Planet
by Emmanuele
Forcone
Ø mm 145x40 h
~ 600 ml

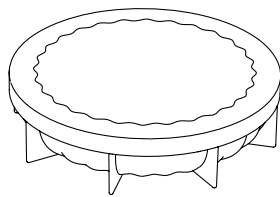


KE043
Mars
by Emmanuele
Forcone
mm 165x165x40 h
~ 1000 ml

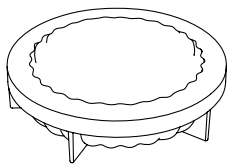


KE051
Mini Mars
by Emmanuele
Forcone
mm 135x135x37 h
~ 600 ml

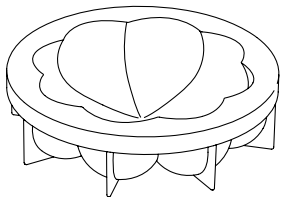




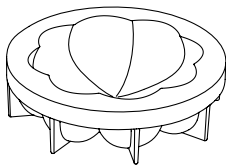
KE013
Plissée
by Emmanuele Forcone
Ø mm 180x47 h
~ 1000 ml



KE053
Mini Plissée
by Emmanuele Forcone
Ø mm 145x40 h
~ 550 ml



KE015
Bombée
by Emmanuele Forcone
Ø mm 180x50 h
~ 1000 ml



KE054
Mini Bombée
by Emmanuele Forcone
Ø mm 145x43 h
~ 550 ml



**KE018****Queen**

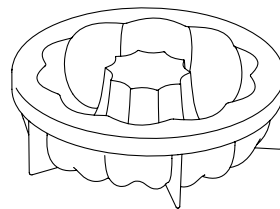
by Emmanuele
Forcone

external Ø mm 180
internal Ø mm 52
mm 57 h
~ 1000 ml

abbinabile con
inserimento:
can be combined with
insert:

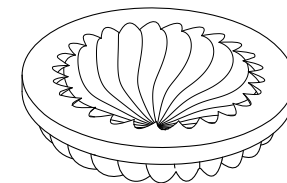
KE020

vedi pag - see page 281

**KE042****Flip**

by Emmanuele
Forcone

Ø mm 180x45 h
~ 900 ml

**KE032****Galaxy**

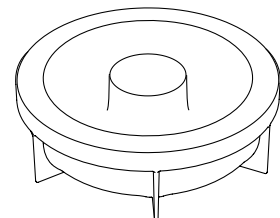
by Emmanuele
Forcone

external Ø mm 175
internal Ø mm 55
mm 55 h
~ 1000 ml

abbinabile con
inserimento:
can be combined with
insert:

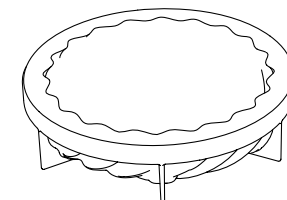
KE020

vedi pag - see page 281

**KE027****Caleidon**

by Emmanuele
Forcone

Ø mm 180x45 h
~ 1000 ml

**KE019****Royal**

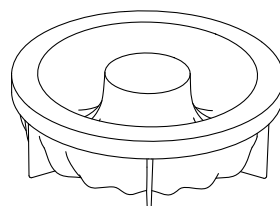
by Emmanuele
Forcone

external Ø mm 180
internal Ø mm 61
mm 57 h
~ 1000 ml

abbinabile con
inserimento:
can be combined with
insert:

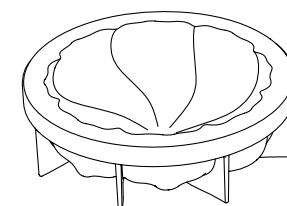
KE020

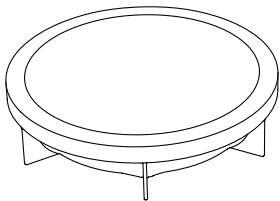
vedi pag - see page 281

**KE030****Twister**

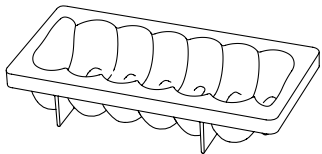
by Emmanuele
Forcone

Ø mm 180x50 h
~ 1000 ml

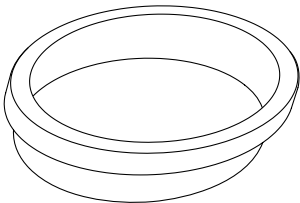




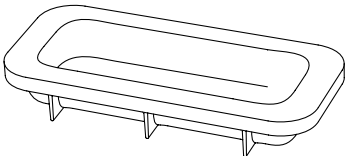
KE025
Classic
by Emmanuele
Forcone
Ø mm 180x45 h
~ 1000 ml



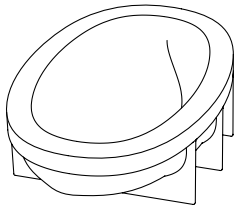
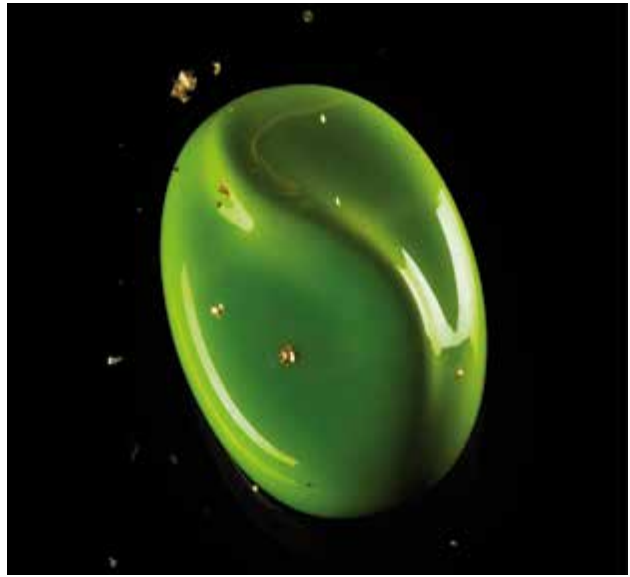
KE039
Honorè
by Emmanuele
Forcone
mm 230x105x45 h
~ 1000 ml



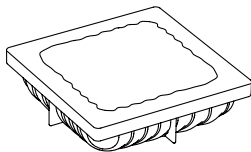
KE026
Windy
by Emmanuele
Forcone
mm 195x180x45 h
~ 1100 ml



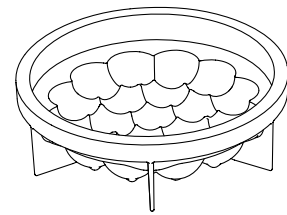
KE044
Venus
by Emmanuele
Forcone
mm 250x100x40 h
~ 900 ml



KE028
Curvy
by Emmanuele
Forcone
mm 200x130x65 h
~ 960 ml



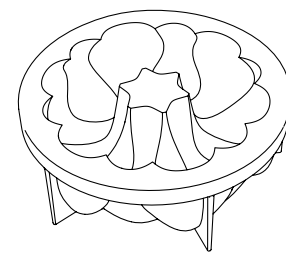
KE023
Pop
by Emmanuele
Forcone
mm 162x162x46 h
~ 1000 ml



KE029
Puffy

by Emmanuele
Forcone

Ø mm 180x55 h
~ 1000 ml



KE047
Nevada

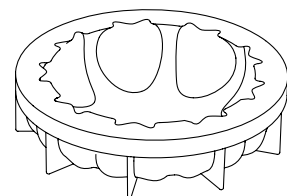
by Emmanuele
Forcone

external Ø mm 180
internal Ø mm 36
mm 70 h
~ 1150 ml

abbinabile con
inserimento:
can be combined
with insert:

KE020

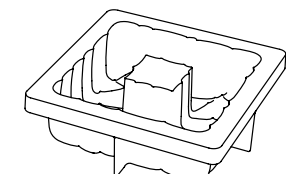
vedi pag - see page
281



KE014
Petal

by Emmanuele
Forcone

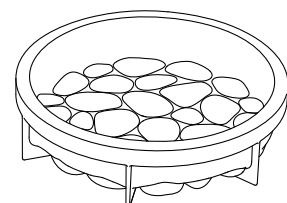
Ø mm 180x47 h
~ 1000 ml



KE037
Square

by Emmanuele
Forcone

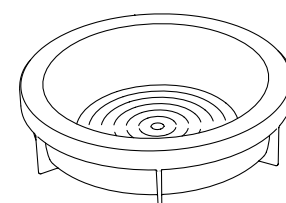
external mm 150x150
internal mm 45x45
55 h
~ 1000 ml



KE038
Rocky

by Emmanuele
Forcone

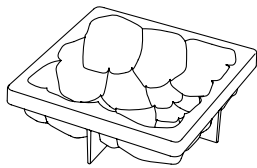
Ø mm 180x50 h
~ 1050 ml



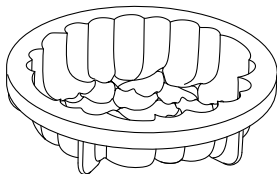
KE031
Top

by Emmanuele
Forcone

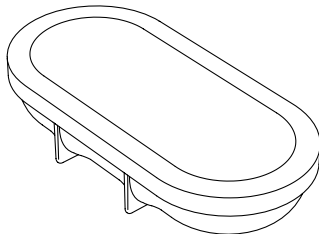
Ø mm 180x45 h
~ 900 ml



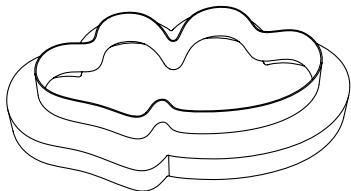
KE050
Ametista
by Emmanuele Forcone
mm 165x165x50 h
~ 1000 ml



KE068
Eros
by Emmanuele Forcone
mm 179x178x48 h
~ 1022 ml

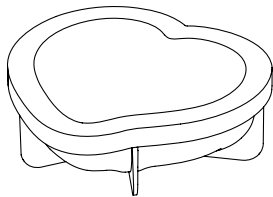


KE034
Futura
by Emmanuele Forcone
mm 230x100x45 h
~ 850 ml



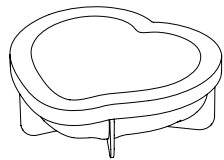
KE049S
Beloved
by Emmanuele Forcone

mm 250x140x60 h
~ 1200 ml
coppapasta incluso
cutter included

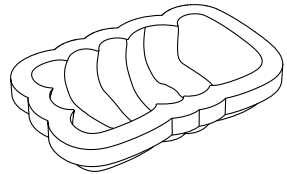


KE016
Passion
by Emmanuele Forcone

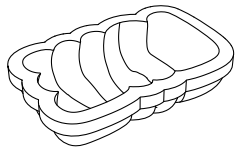
mm 175x165x58 h
~ 960 ml
abbinabile con
inserimento - can be
combined with insert:



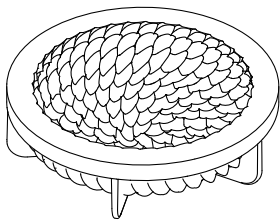
KE017
Passion
by Emmanuele Forcone
mm 150x140x50 h
~ 600 ml



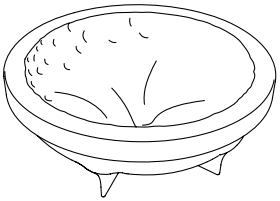
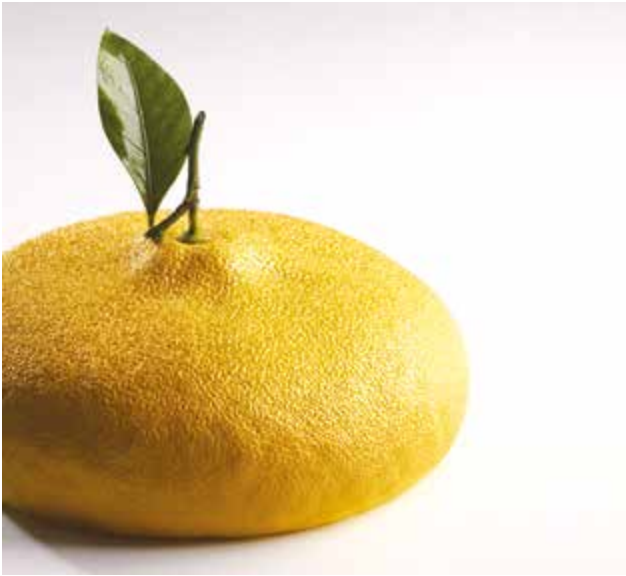
KE060
Lovely
by Antonio Bachour
mm 200x126x50 h
~ 1000 ml



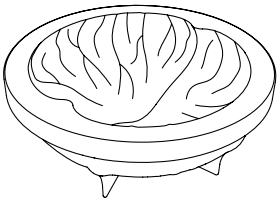
KE061
Lovely
by Antonio Bachour
mm 166x103x40 h
~ 550 ml



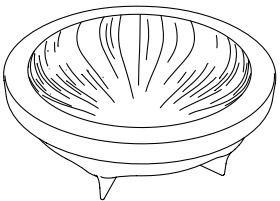
KE074
Façon Saint-Honoré
by Cédric Grolet
Ø mm 180x56 h
~ 1000 ml



KE057
Citron
by Cédric Grolet
Ø mm 180x70 h
~ 1215 ml



KE056
Marron
by Cédric Grolet
Ø mm 180x71 h
~ 1140 ml

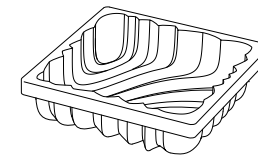


KE055
Noisette
by Cédric Grolet
Ø mm 180x70 h
~ 1155 ml

Karim Bourgi x Pavocake

Un'altra idea unica da uno dei più apprezzati pasticceri del panorama internazionale. Dopo Coin, Karim Bourgi, capo pasticcere di Almana Group, ha interpretato con Pavoni Italia Squeeze, una torta dalla trama unica: forme frastagliate e ricche, da interpretare e valorizzare in modo creativo attraverso colori e decorazioni eleganti.

Another unique idea from one of the most respected Pastry Chefs on the international scene. After Coin, Karim Bourgi – Head Pastry Chef of Almana Group – teamed up with Pavoni Italia to create Squeeze, a cake with a unique texture with irregular and complex shapes that can be creatively interpreted and enhanced with elegant colours and decorations.



KE065

Squeeze

by Karim
Bourgi

mm 164x164x47 h
~ 1086 ml

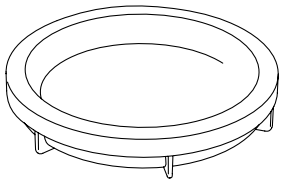


Guarda il video **Pavocake by Karim Bourgi** sul canale Youtube di Pavoni Italia
Watch the video **Pavocake by Karim Bourgi** on Pavoni Italia's Youtube channel

Maurizio Santin x Pavocake

Disco è lo stampo in silicone essenziale e seducente sviluppato da Maurizio Santin con Pavoni Italia. La linea è minimale, aderente al credo “less is more”. La perfezione è tutta nell’equilibrio di pochi elementi, che si valorizzano vicendevolmente: un cm di masticabilità, uno di caratterizzazione con inserto, uno di setosità e morbidezza. Tutta la forma che diventa sostanza, in soli 3 cm di eleganza.

Disco is the essential and seductive silicone mould developed by Maurizio Santin with Pavoni Italia. The line is minimal, according to his "less is more" belief. Perfection is in the balance of few elements which enhance each other: 1 cm of chewiness, 1 cm characterization with insert, 1 cm of smoothness. Shape becomes substance, 3 cm of pure elegance.



KE058
Disco
by Maurizio Santin
Ø mm 180x30 h
~ 720 ml





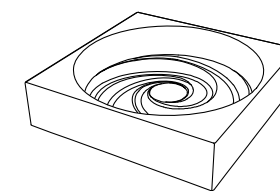
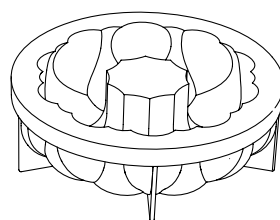
Singapore è lo stampo della torta Choco - Fraise, vincitrice della Coppa del Mondo 2017. Nato dalla collaborazione di Pavoni Italia con la Nazionale di Pasticceria singaporiana.

Singapore is the mould of the Choco - Fraise cake and World Cup 2017 winner. It is the direct result of the collaboration of Pavoni Italia and the Singapore National Pastry Team.

KE036
Singapore

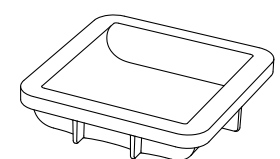
external Ø mm 180
internal Ø mm 55
mm 60 h
~ 1000 ml

abbinabile con inserimento
- can be combined with
insert: **KE020**
vedi pag - see page 281



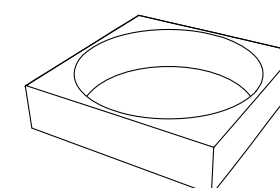
KE001

Ø mm 180x45 h
~ 900 ml



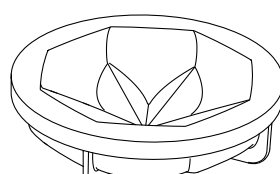
KE063
Jupiter

mm 167x158x40 h
~ 1006 ml



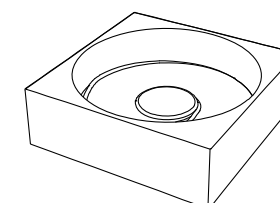
KE002

Ø mm 180x45 h
~ 1135 ml



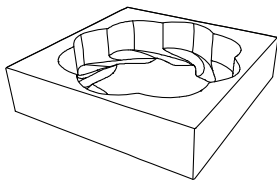
KE064
Sunny

Ø mm 180x50 h
~ 966 ml

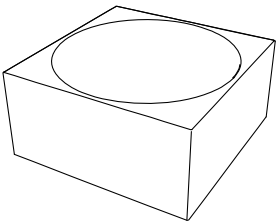


KE003

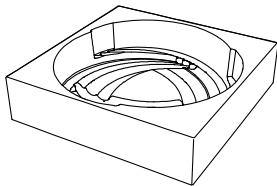
Ø mm 180x60 h
~ 1140 ml



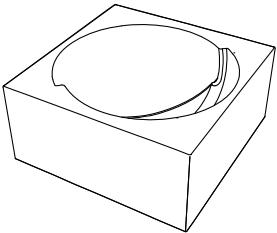
KE004
Ø mm 180x45 h
~ 920 ml



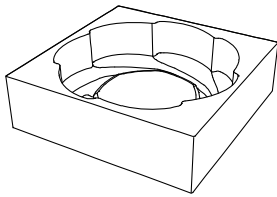
KE007
Ø mm 180x90 h
~ 1527 ml



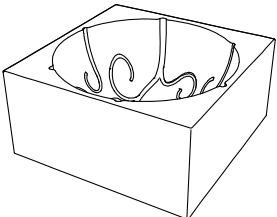
KE005
Ø mm 180x45 h
~ 1000 ml



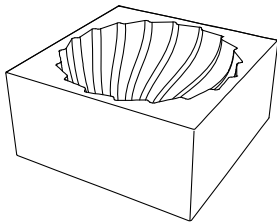
KE008
Ø mm 180x90 h
~ 1330 ml



KE006
Ø mm 180x55 h
~ 1150 ml



KE009
Ø mm 180x90 h
~ 1540 ml



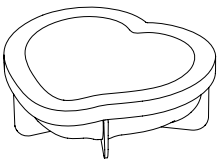
KE010
Ø mm 180x90 h
~ 1440 ml

Stampi inserti per torte Moulds for inserts

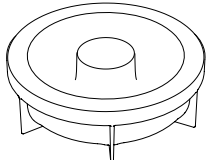
Un utile aiuto per la realizzazione di inserti di differente tipologia destinati alle tue torte. Diversi formati, da 120 a 180 mm.

A useful aid for creating inserts of different types for your cakes. Various sizes, from 120 to 180 mm.

Pavocake



KE017
mm 150x140x50 h
~ 600 ml



KE020
Ø est. mm 153
Ø int. mm 78
mm 44 h
~ 520 ml

How to use



1. Riempi lo stampo con le tue preparazioni
2. Smodella con attenzione partendo dagli angoli
3. Completa lo smodellaggio dopo aver appoggiato la torta su di una superficie piana.

1. Fill the mould with your own mixtures
2. Carefully remove the cake from the mould by the corners
3. Remove completely from the mould after placing the cake on a flat surface.



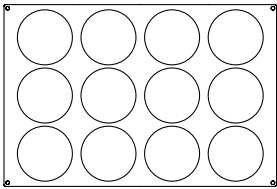
Guarda i video sul canale Youtube di Pavoni Italia
Watch the videos on Pavoni Italia's Youtube channel



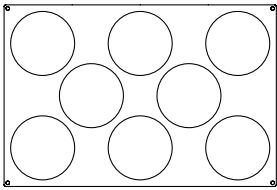
Pavoflex 600x400 mm

Utilizzabili anche come stampi per torte.

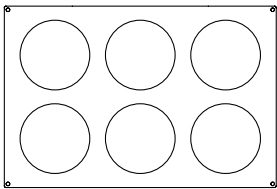
They can be used also as cake moulds.



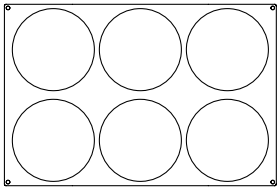
PX077
Ø mm 120x30 h
12 impronte - indents



PX076
Ø mm 140x30 h
8 impronte - indents



PX061
Ø mm 160x30 h
6 impronte - indents



PX075
Ø mm 180x30 h
6 impronte - indents

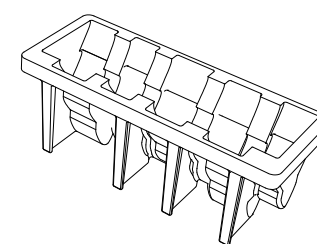


Tronchetti Logs



Pavocake

NEW

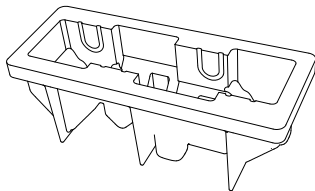


KE077

Forest

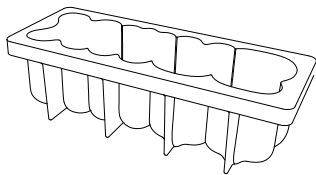
by Frank Haasnoot

mm 250x97x95 h
~ 1065 ml



KE078
Chalet
by Frank Haasnoot
mm 250x83x90 h
~ 1230 ml

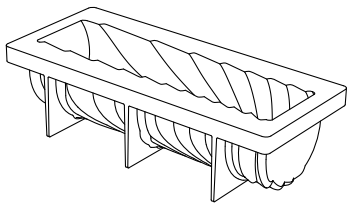
NEW



KE079
Xmas
mm 250x80x75 h
~ 1260 ml

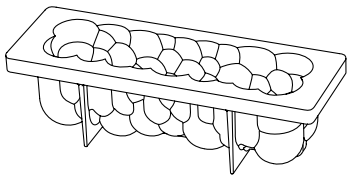
NEW





KE072
Comet

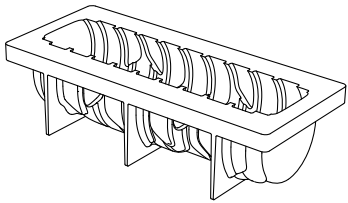
mm 250x88x73 h
~ 1230 ml



KE041
Atomic

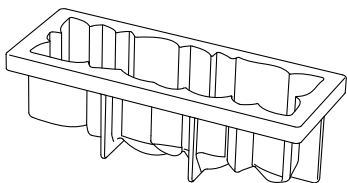
by Emmanuele
Forcone

mm 250x80x80 h
~ 1200 ml



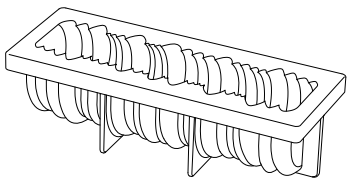
KE073
Skyline

mm 250x88x73 h
~ 1240 ml



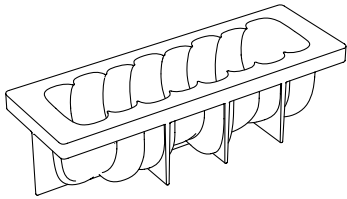
KE067
Acanto

mm 251x83x79 h
~ 1250 ml



KE066
Sequoia

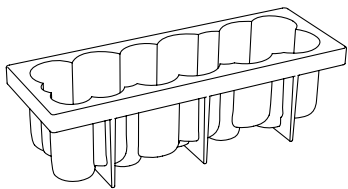
mm 250x92x74 h
~ 1186 ml



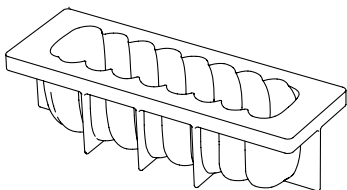
KE033
Bilbao

by Emmanuele
Forcone

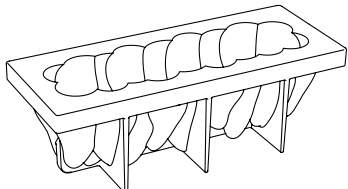
mm 250x85x75 h
~ 1150 ml



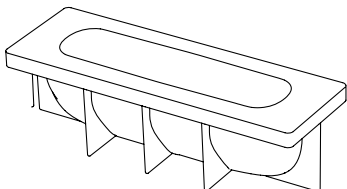
KE045
Coin
by Karim Bourgi
mm 250x80x77 h
~ 1200 ml



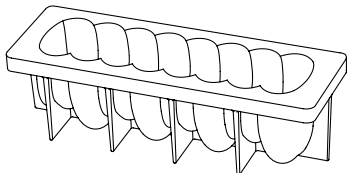
KE022
Crème
by Emmanuele Forcone
mm 250x84x75 h
~ 1000 ml



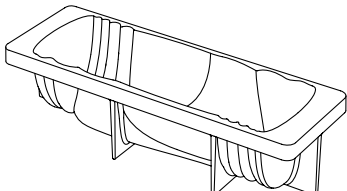
KE046
Anemone
mm 250x90x85 h
~ 1050 ml



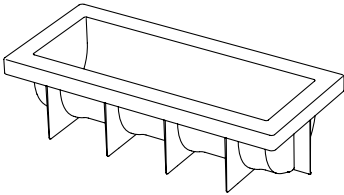
KE021
Sublime
by Emmanuele Forcone
mm 250x80x80 h
~ 1000 ml



KE040
Canyon
by Emmanuele Forcone
mm 250x85x80 h
~ 1150 ml



KE035
Lady
by Emmanuele Forcone
mm 250x90x75 h
~ 1150 ml



KE012
Bûche

mm 250x85x70 h
~ 1240 ml

abbinabile con
inserimento:
can be combined
with insert:

KE011

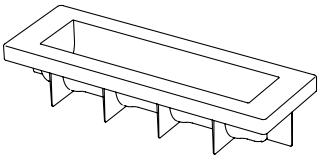
vedi sotto
see below

Stampi inserti per tronchetti
Moulds for inserts

Il modo più semplice e veloce per creare gustosi inserimenti per tronchetti, attraverso semplici riempimenti da finalizzare in forno o porre in abbattitore.

The easiest and quickest way to create tasty inserts for logs, thanks to simple moulds suitable for both oven and blast chiller.

Pavocake



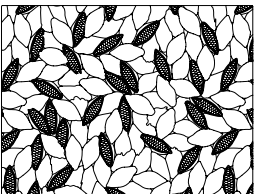
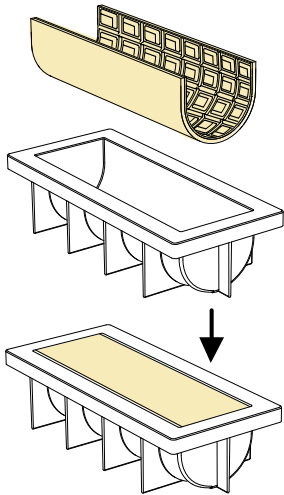
KE011

mm 230x55x50 h
~ 540 ml

Texture per tronchetti
Textures for logs

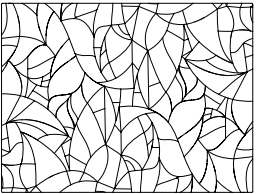
Rendi il tuo tronchetto una creazione davvero unica! Con le texture in silicone Pavoni Italia, otterrai una decorazione veloce e di grande effetto.

Make your log a truly unique creation! You'll get fast and impressive decorations with these silicone mats.



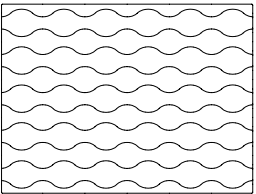
TX01
Cabosse

mm 250x180
utilizzabile con -
to be used with
KE012



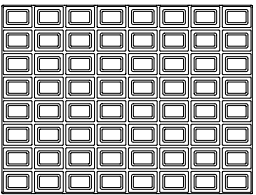
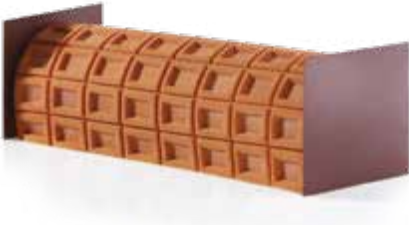
TX02
Sauvage

mm 250x180
utilizzabile con -
to be used with
KE012



TX03
Rollé

mm 250x180
utilizzabile con -
to be used with
KE012



TX04
Chocolat

mm 250x180
utilizzabile con -
to be used with
KE012

Tronchetti porzionabili

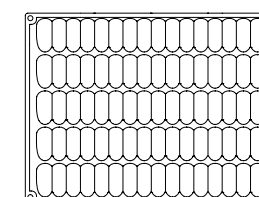
Portionable logs

Pavoflex 400x300 mm

PX4320*
Plummy

mm 360x50x36 h
~ 410 ml

5 impronte - indents

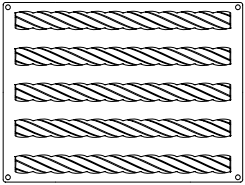


abbinabile con
inserimento - can be
combined with insert:

PX058
vedi pag - see page 295

*fino a esaurimento
subject to availability

Pavoflex 400x300 mm

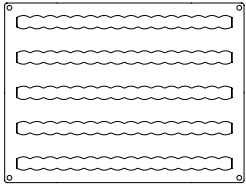


PX4309*
Candy

mm 360x39x35 h
~ 360 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:
PX058

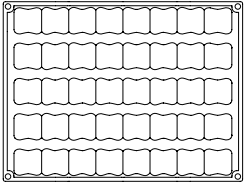


PX4310*
Soft

mm 360x43x38 h
~ 360 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:
PX058

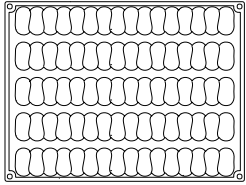


PX4318*
Bamboo

mm 360x40x38 h
~ 400 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:
PX058

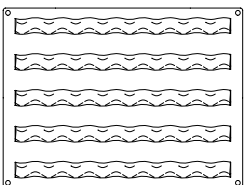


PX4319*
Dada

mm 360x42x37 h
~ 420 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:
PX058



PX4311*
Volupté

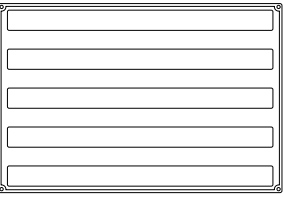
mm 360x41x37 h
~ 360 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:
PX058

*fino a esaurimento
subject to availability

Pavoflex 600x400 mm

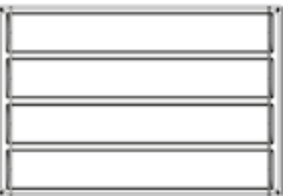


PX060
Tronchetto Mono

Ø mm 40x560
~ 600 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:
PX058



PX059
Tronchetto

mm 560x80x63 h
~ 2376 ml

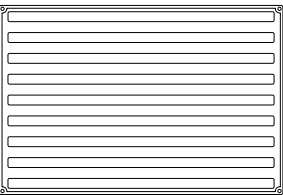
4 impronte - indents

Stampi inserti per tronchetti
Moulds for inserts

Prepara in modo semplice e veloce gli inserti per i tuoi tronchetti porzionabili, da finalizzare in forno o in abbattitore.

Quickly and easily prepare the inserts for your portionable logs, to be finished in the oven or in a blast chiller.

Pavoflex 600x400 mm



PX058
Tronchetto Mignon

Ø mm 18x560
~ 124 ml

9 impronte - indents

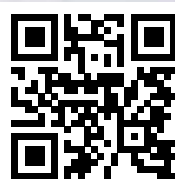
Top





Guarda il video dedicato ai **Top by Stefano Laghi & Sebastiano Caridi** sul canale Youtube di Pavoni Italia

Watch the video **Top by Stefano Laghi & Sebastiano Caridi** on the Pavoni Italia's Youtube channel



Stefano Laghi & Sebastiano Caridi x Top

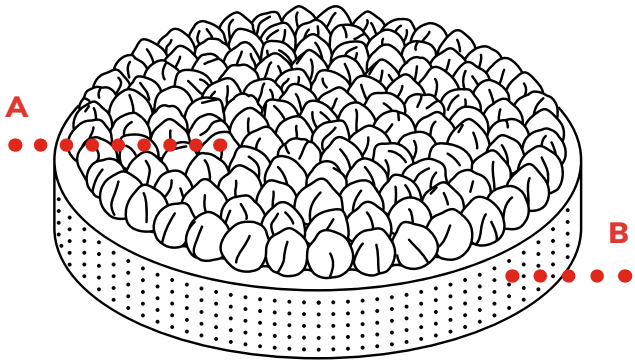
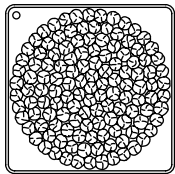
La pasticceria tradotta in un'esperienza sensoriale totale. Dalla sapienza e passione di Stefano Laghi e Sebastiano Caridi - in collaborazione con il team di ricerca Pavoni Italia - nascono i nuovi stampi della linea Top, per interpretare la frutta in ogni dettaglio. Otto forme dallo smodellaggio semplice ed immediato, capaci di riprodurre in un'unica impronta composizioni creative che ti faranno risparmiare tempo durante il lavoro. Idee, tecnica e passione da due illustri pasticceri, per dare un twist al gusto delle tue preparazioni e nuove consistenze al palato.

Pastry making transformed into a total sensory experience. From the expertise and passion of Stefano Laghi and Sebastiano Caridi - in collaboration with the Pavoni Italia research team - come the new moulds of our Top line, to reinterpret fruit in every detail. Eight shapes with quick and easy demoulding, to create with one single mould creative compositions that will help you saving time during your work. Technical ideas and passion from two illustrious pastry chefs, to add a twist to the taste of your creations and new textures for the palate.

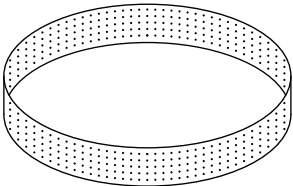


Crostate e torte
Tarts and cakes

top in silicone per
crostate
silicone top for tarts

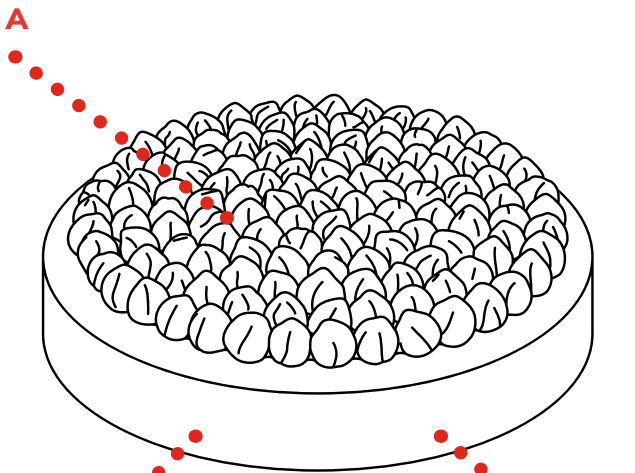
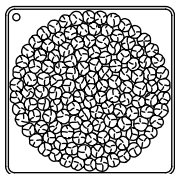


fasce inox microforate
per realizzare una frolla
perfetta
micro-perforated stainless
steel bands for a perfect
shortcrust pastry

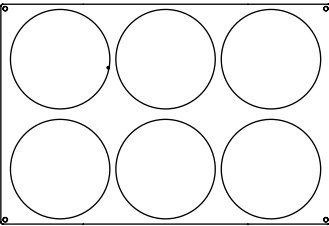


Crostate
Tarts

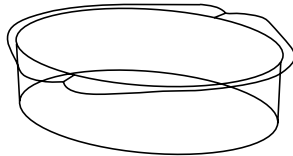
top in silicone per torte
silicone top for cakes



stampo in silicone Pavoflex
PX075 per torte
Pavoflex PX075 silicone
mould for cakes



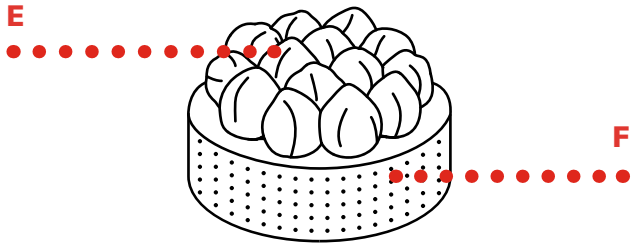
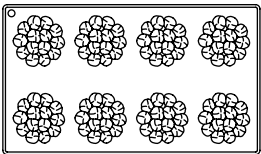
stampi monouso Voilà
per la creazione di torte
con raggio stondato
Voilà disposable moulds
to create round rimmed
cakes



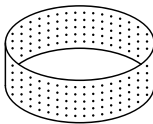
Torte
Cakes

Crostate monoporzione e monoporzioni
Single-serving tarts and single-serving portions

top in silicone per
crostate monoporzione
silicone top for single-
serving tarts

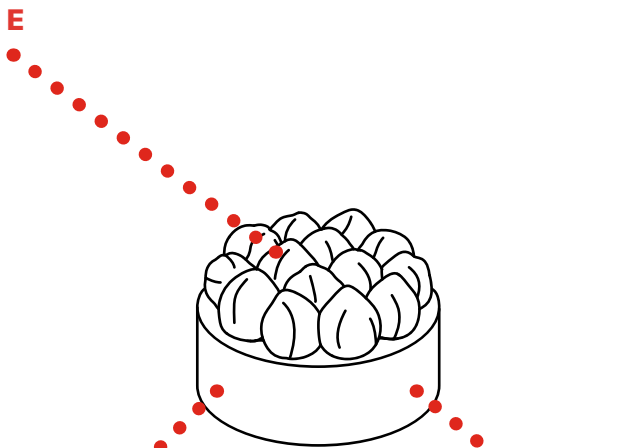
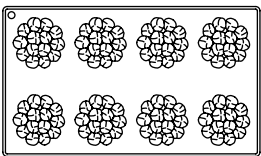


fasce inox microforate per
crostate monoporzione
micro-perforated stainless
steel bands for single-
serving tarts



Crostate monoporzione
Single-serving tarts

top in silicone per
monoporzioni
silicone top for single-
serving portions

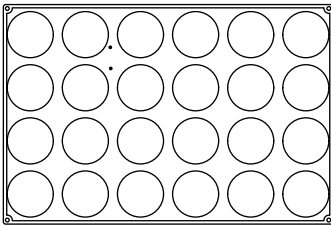


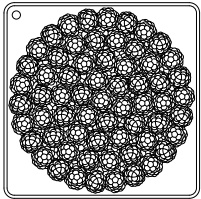
stampi monouso Voilà
VL65 per la creazione
di monoporzioni con
raggio stondato
Voilà VL65 disposable
moulds to create round
rimmed single-serving
portions



Monoporzioni
Single-serving portions

Stampo in silicone Pavoflex
PX078 per monoporzioni
Pavoflex PX078 silicone
mould for single-serving
portions





TOP24
Raven

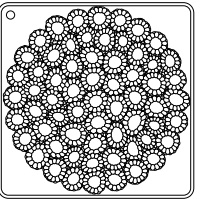
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 190x190x23 h

Ø mm 180x22 h
~ 380 ml

1 impronta - indent

abbinabile a fasce inox
microforate, stampi
monouso Voilà e stampo
in silicone Pavoflex
PX075 - combined
with micro-perforated
stainless steel bands,
Voilà disposable moulds
and Pavoflex silicone
mould **PX075**



TOP27
Scarlet

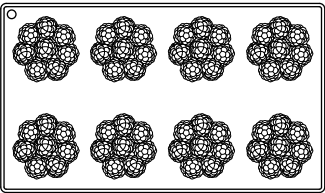
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 190x190x28 h

Ø mm 180x26 h
~ 440 ml

1 impronta - indent

abbinabile a fasce inox
microforate, stampi
monouso Voilà e stampo
in silicone Pavoflex
PX075 - combined
with micro-perforated
stainless steel bands,
Voilà disposable moulds
and Pavoflex silicone
mould **PX075**



TOP20
Mini Raven

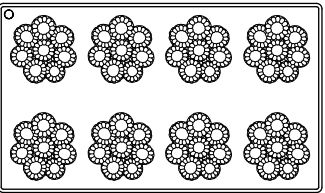
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 300x175x24 h

Ø mm 60x23 h
~ 40 ml

8 impronte - indents

abbinabile a fasce inox
microforate, stampi
monouso Voilà **VL65**
e stampo in silicone
Pavoflex **PX078** -
combined with micro-
perforated stainless
steel bands, Voilà
disposable moulds
VL65 and Pavoflex
silicone mould **PX078**



TOP23
Mini Scarlet

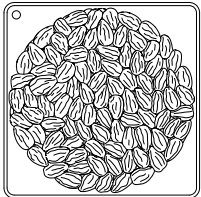
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 300x175x22 h

Ø mm 62x21 h
~ 38 ml

8 impronte - indents

abbinabile a fasce inox
microforate, stampi
monouso Voilà **VL65**
e stampo in silicone
Pavoflex **PX078** -
combined with micro-
perforated stainless
steel bands, Voilà
disposable moulds
VL65 and Pavoflex
silicone mould **PX078**



TOP26
Almonds

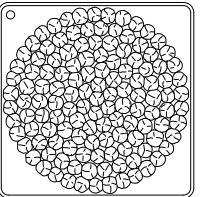
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 190x190x19 h

Ø mm 180x17 h
~ 295 ml

1 impronta - indent

abbinabile a fasce inox
microforate, stampi
monouso Voilà e stampo
in silicone Pavoflex
PX075 - combined
with micro-perforated
stainless steel bands,
Voilà disposable moulds
and Pavoflex silicone
mould **PX075**



TOP25
Hazel

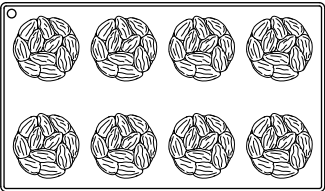
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 190x190x20 h

Ø mm 180x18 h
~ 267 ml

1 impronta - indent

abbinabile a fasce inox
microforate, stampi
monouso Voilà e stampo
in silicone Pavoflex
PX075 - combined
with micro-perforated
stainless steel bands,
Voilà disposable moulds
and Pavoflex silicone
mould **PX075**



TOP22
Mini Almonds

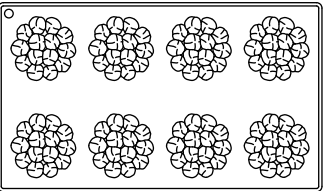
by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 300x175x15 h

Ø mm 60x14 h
~ 28 ml

8 impronte - indents

abbinabile a fasce inox
microforate, stampi
monouso Voilà **VL65**
e stampo in silicone
Pavoflex **PX078** -
combined with micro-
perforated stainless
steel bands, Voilà
disposable moulds
VL65 and Pavoflex
silicone mould **PX078**



TOP21
Mini Hazel

by Stefano Laghi &
Sebastiano Caridi

dim stampo - mould
mm 300x175x19 h

Ø mm 60x18 h
~ 30 ml

8 impronte - indents

abbinabile a fasce inox
microforate, stampi
monouso Voilà **VL65**
e stampo in silicone
Pavoflex **PX078** -
combined with micro-
perforated stainless
steel bands, Voilà
disposable moulds
VL65 and Pavoflex
silicone mould **PX078**



Emmanuele Forcone x Top

Una linea di stampi in silicone per creare decorazioni uniche capaci di valorizzare ogni creazione con giochi di volumi e texture.

A brand new line of silicone moulds to enhance any creation with an interplay of volumes and textures.

TOP07

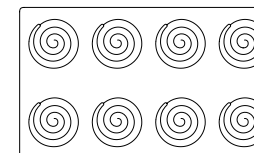
Ipnosi

by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 60x10 h
~ 30 ml

abbinabile a - can be
combined with **PX078**



TOP05

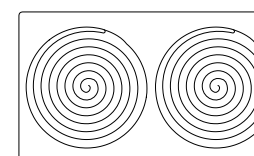
Ipnosi

by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 140x10 h
~ 125 ml

abbinabile alle fasce
microforate di pag 161 e
a **KE024** - combined with
micro-perforated bands at
page 161 and **KE024**



TOP06

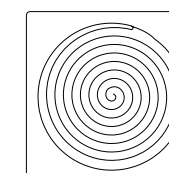
Ipnosi

by Emmanuele Forcone

dim stampo - mould
mm 190x190

Ø mm 160x10 h
~ 185 ml

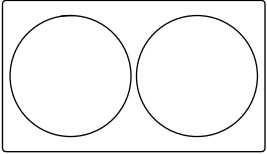
abbinabile alle fasce
microforate di pag 161
- combined with micro-
perforated bands at page 161



Guarda il video dedicato ai **Top by Emmanuele Forcone** sul canale Youtube di Pavoni Italia

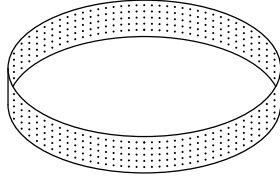
Watch the video **Top by Emmanuele Forcone** on the Pavoni Italia's Youtube channel

Crostate, torte e monoporzioni
Tarts, cakes and single-serving portions



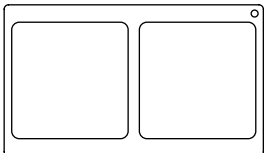
A

stampo rotondo in silicone per top
round top silicone mould



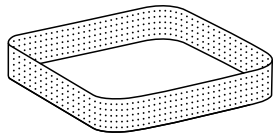
C

fasce inox microforate
micro-perforated stainless steel bands



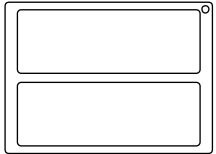
D

stampo quadrato in silicone per top
square top silicone mould



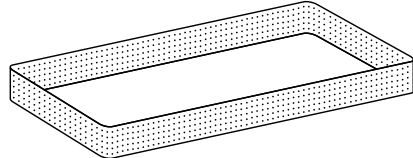
F

fasce inox microforate
micro-perforated stainless steel bands



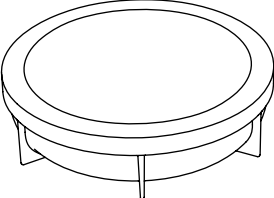
G

stampo rettangolare in silicone per top
rectangular top silicone mould



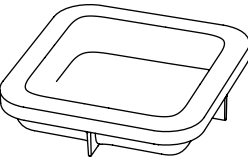
I

fasce inox microforate
micro-perforated stainless steel bands



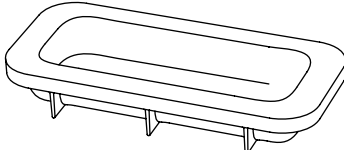
B

stampi in silicone KE024, KE052 e PX078
KE024, KE052 and PX078 silicone moulds



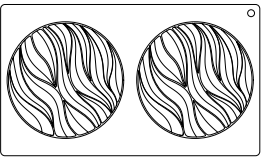
E

stampi in silicone KE043 e KE051
KE044 and KE051 silicone mould



H

stampo in silicone KE044
KE044 silicone mould

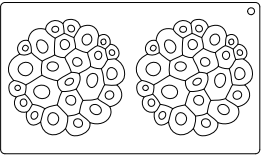


TOP08
River
by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 135x15 h
~ 110 ml

abbinabile a fasce microforate e a **KE024** - can be combined with micro-perforated stainless steel bands and **KE024**

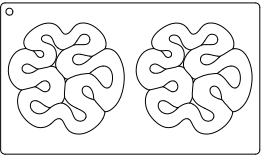


TOP09
Coral
by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 135x15 h
~ 90 ml

abbinabile a fasce microforate e a **KE024** - can be combined with micro-perforated stainless steel bands and **KE024**

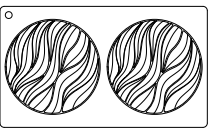


TOP15
Jelly
by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 135x14 h
~ 90 ml

abbinabile a fasce microforate e a **KE024** - can be combined with micro-perforated stainless steel bands and **KE024**

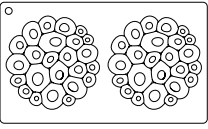


TOP11
Mini River
by Emmanuele Forcone

dim stampo - mould
mm 240x140

Ø mm 110x12 h
~ 58 ml

abbinabile a fasce microforate e a **KE052** - can be combined with micro-perforated stainless steel bands and **KE052**

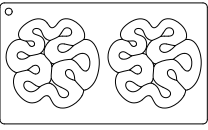


TOP10
Mini Coral
by Emmanuele Forcone

dim stampo - mould
mm 240x140

Ø mm 110x10 h
~ 45 ml

abbinabile a fasce microforate e a **KE052** - can be combined with micro-perforated stainless steel bands and **KE052**

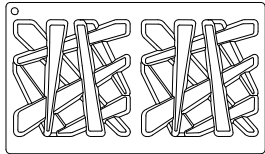


TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo - mould
mm 240x140

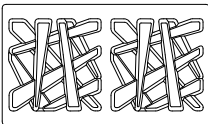
Ø mm 110x11 h
~ 50 ml

abbinabile a fasce microforate e a **KE052** - can be combined with micro-perforated stainless steel bands and **KE052**



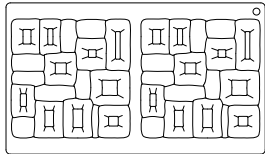
TOP13
Shanghai
by Emmanuele Forcone

dim stampo - mould
mm 300x175
mm 135x135x10 h
~ 88 ml
abbinabile a fasce microforate e
a **KE043** - can be combined with
micro-perforated stainless steel
bands and **KE043**



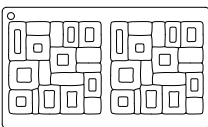
TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo - mould
mm 240x140
mm 107x107x8 h
~ 45 ml
abbinabile a fasce microforate e
a **KE051** - can be combined with
micro-perforated stainless steel
bands and **KE051**



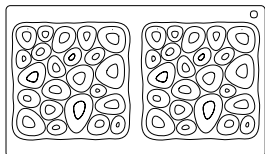
TOP01
Maya
by Emmanuele Forcone

dim stampo - mould
mm 300x175
mm 135x135x7 h
~ 90 ml
abbinabile a fasce microforate e
a **KE043** - can be combined with
micro-perforated stainless steel
bands and **KE043**



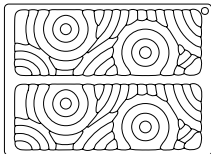
TOP12
Mini Maya
by Emmanuele Forcone

dim stampo - mould
mm 240x140
mm 107x107x7 h
~ 58 ml
abbinabile a fasce microforate e
a **KE051** - can be combined with
micro-perforated stainless steel
bands and **KE051**



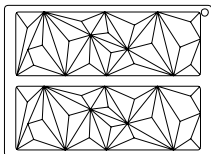
TOP02
Sponge
by Emmanuele Forcone

dim stampo - mould
mm 300x175
mm 135x135x10 h
~ 80 ml
abbinabile a fasce microforate e
a **KE043** - can be combined with
micro-perforated stainless steel
bands and **KE043**



TOP04
Circle
by Emmanuele Forcone

dim stampo - mould
mm 240x175
mm 210x70x9 h
~ 90 ml
abbinabile a fasce microforate e
a **KE044** - can be combined with
micro-perforated stainless steel
bands and **KE044**



TOP03
Iceberg
by Emmanuele Forcone

dim stampo - mould
mm 240x175
mm 210x70x14 h
~ 100 ml
abbinabile a fasce microforate e
a **KE044** - can be combined with
micro-perforated stainless steel
bands and **KE044**

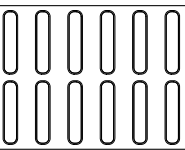
Éclair



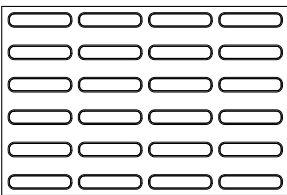
Formasil Éclair

Tappetini in silicone microforato e antiaderente con impronte per éclair. I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto. Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale.

Micro-perforated and non-stick silicone mats with éclair indents. The micro-perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313
mm 125x25x5 h
12 impronte - indents
Dim. stampo - mould
mm 400x300

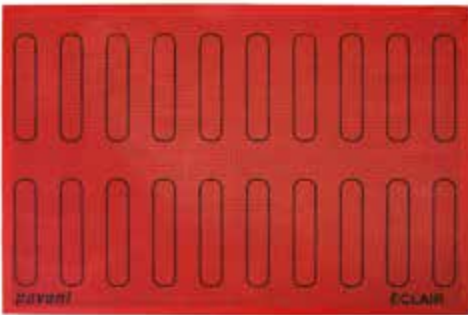


FF13
mm 125x25x5 h
24 impronte - indents
Dim. stampo - mould
mm 600x400

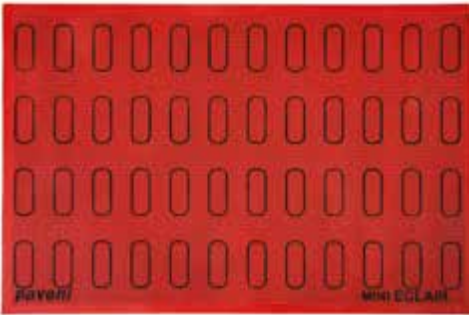
Forosil Éclair

Tappetini in silicone microforato e antiaderente, sagomati e progettati per la preparazione semplice e versatile di éclair. La distribuzione ottimale del calore è garantita dai microfori, che permettono all'impasto uno sviluppo in altezza e una perfetta cottura del prodotto.

Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.



ECL20
mm 125x25
20 impronte - indents
Dim. stampo - mould mm 600x400



ECL48
mm 60x18
48 impronte - indents
Dim. stampo - mould mm 600x400

Teglia microforata - Micro-perforated tray

Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura ottimale del prodotto finito. È il completamento perfetto da abbinare al tappetino éclair.

With its micro holes the tray allows a better distribution of the heat, together with an optimal baking of the finished product. This is the best complement to match the éclairs mat.



JF06040D20P00G
mm 600x400x20 h

How to use



1. Appoggia il tappetino Formasil Éclair su una teglia microforata
2. Riempi le impronte con il preparato aiutandoti con un sac à poche
3. Metti in forno per una cottura e sviluppo in altezza perfetti del preparato.

1. Place the Éclair Formasil mat on a micro-perforated baking tray
2. Fill the indents with your mixture with a piping bag
3. Place in the oven for the perfect rising and baking of your creation.

Formasil

Flessibili, multiuso, creativi. I tappetini microforati Formasil, sviluppati in collaborazione con Leonardo di Carlo, consentono di unire fantasia e razionalità, con infinite variabili e combinazioni, dolci e salate. Con un grande vantaggio: Formasil regala una cottura uniforme anche dei prodotti da forno che faticano a cuocere, assicurando un'alta resa di produzione, il corretto sviluppo della lievitazione in altezza e forme sempre perfette.

Flexible, multipurpose, and creative. The Formasil micro-perforated mats, developed in collaboration with Leonardo di Carlo, allow professionals to match their creativity with rationality, with infinite variations and combinations, for both sweet and savoury dishes. With one huge advantage: Formasil delivers uniform cooking even with difficult to bake goods, ensuring a high production yield, for baked goods that rise to the right height and in the perfect shapes every time.



Leonardo Di Carlo x Formasil

Dalla passione e motivazione per risvegliare la pasticceria e non solo dal sonno dogmatico della ricetta nasce Formasil. Leonardo Di Carlo, Campione del mondo di pasticceria, ribalta insieme a Pavoni Italia i preconceetti e le mappe mentali del lavoro in cucina, per un prodotto versatile, creativo e funzionale.

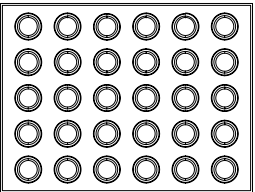
From passion and motivation to revitalising pastry making, and from more than just the dogmatic slumber of the recipes, comes Formasil. Leonardo Di Carlo – World Champion pastry chef – together with Pavoni Italia, overturns the preconceptions and mind maps of working in the kitchen, in order to design a versatile, creative and functional product.



Guarda il video **Formasil** sul canale Youtube di Pavoni Italia
Watch the video **Formasil** on Pavoni Italia's Youtube channel

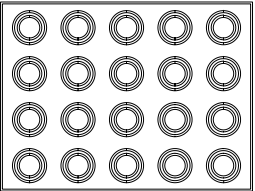


Formasil 400x300 mm



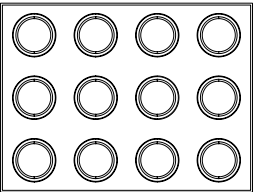
FF4306

Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml
30 impronte - indents



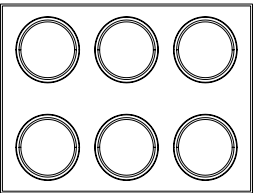
FF4301

Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml
20 impronte - indents



FF4308

Ø sup mm 65
Ø inf mm 55
mm 20 h
~ 57 ml
12 impronte - indents

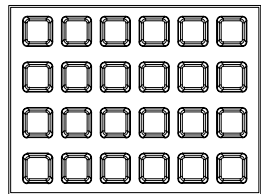


FF4311

Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml
6 impronte - indents

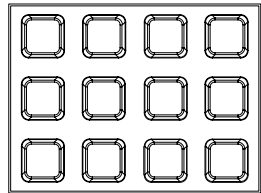


Formasil 400x300 mm



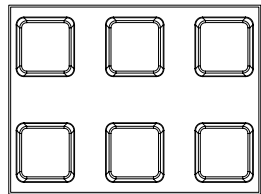
FF4303

sup dim mm 45x45
inf dim mm 37x37
mm 16 h
~ 27 ml
24 impronte - indents



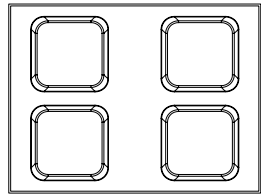
FF4304

sup dim mm 65x65
inf dim mm 55x55
mm 20 h
~ 71 ml
12 impronte - indents



FF4302

sup dim mm 85x85
inf dim mm 75x75
mm 20 h
~ 127 ml
6 impronte - indents

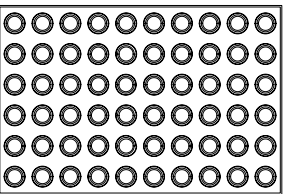


FF4305

sup dim mm 120x120
inf dim mm 106x106
mm 30 h
~ 374 ml
4 impronte - indents

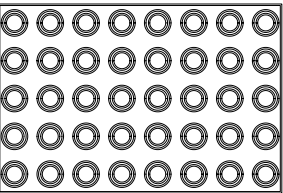


Formasil 600x400 mm



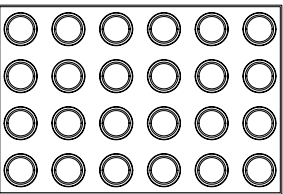
FF06

Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml
60 impronte - indents



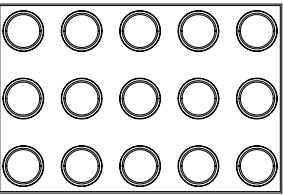
FF01

Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml
40 impronte - indents



FF08

Ø sup mm 65
Ø inf mm 55
mm 20 h
~ 57 ml
24 impronte - indents

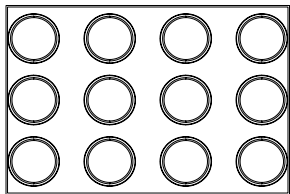


FF09

Ø sup mm 80
Ø inf mm 70
mm 20 h
~ 88 ml
15 impronte - indents

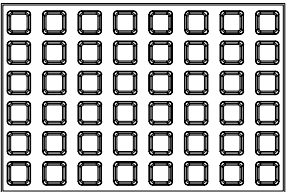


Formasil 600x400 mm



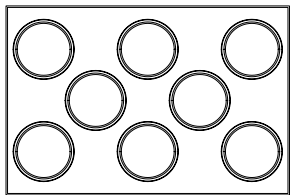
FF11

Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml
12 impronte - indents



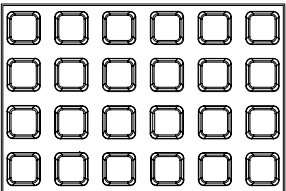
FF03

sup dim mm 45x45
inf dim mm 37x37
mm 16 h
~ 27 ml
48 impronte - indents



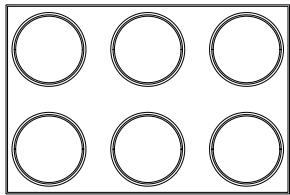
FF10

Ø sup mm 120
Ø inf mm 110
mm 30 h
~ 332 ml
8 impronte - indents



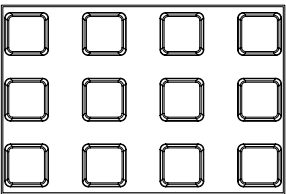
FF04

sup dim mm 65x65
inf dim mm 55x55
mm 20 h
~ 71 ml
24 impronte - indents



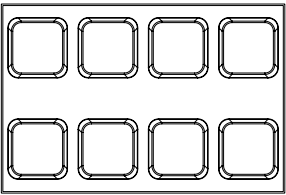
FF12

Ø sup mm 150
Ø inf mm 140
mm 30 h
~ 495 ml
6 impronte - indents



FF02

sup dim mm 85x85
inf dim mm 75x75
mm 20 h
~ 127 ml
12 impronte - indents



FF05

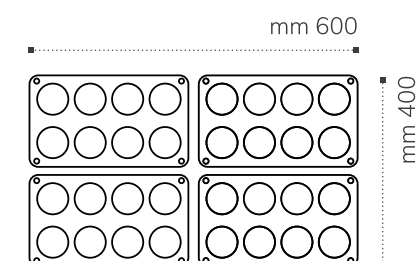
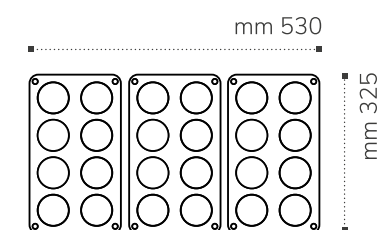
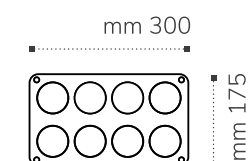
sup dim mm 120x120
inf dim mm 106x106
mm 30 h
~ 374 ml
8 impronte - indents

Formaflex

Formaflex 300x175 mm

Forme creative geometriche tra cui scegliere, per realizzare monoporzioni e mignon dolci e salate. Un unico formato, da 300x175 mm, esattamente pari ad un terzo di Gastronorm e a un quarto delle classiche teglie da pasticceria, per garantire la massima produttività e la migliore compatibilità con le attrezzature professionali. Formaflex è resistente da -40°C a +250°C.

Choose from creative geometric shapes to create sweet and savoury single-serving portions and mignons. One 300x175 mm size mould, exactly equal to one third of Gastronorm trays and one quarter of the classic pastry trays, to guarantee maximum productivity and the best compatibility with professional equipment. Formaflex can withstand temperatures from -40°C to +250°C.



NEW



FR116
Florentine

Ø mm 35x5 h
~ 5 ml

24 impronte - indents

NEW



FR082
Cuore

mm 68x68x31 h
~ 82 ml

8 impronte - indents



FR039
Semisfera -
hemisphere

Ø mm 50x23 h
~ 33 ml

15 impronte - indents



FR038
Semisfera -
hemisphere

Ø mm 60x30 h
~ 57 ml

8 impronte - indents



FR073
Micro savarin
tondo - round

Ø mm 30x13,5 h
~ 7,5 ml

28 impronte - indents



FR074
Micro savarin
ovale - oval

mm 35x25x13,5 h
~ 7,5 ml

28 impronte - indents



FR001
Semisfera -
hemisphere

Ø mm 70x35 h
~ 89 ml

6 impronte - indents



FR018
Semisfera -
hemisphere

Ø mm 80x40 h
~ 134 ml

5 impronte - indents



FR075
Micro savarin
quadrato - square

mm 30x30x13,5 h
~ 9,5 ml

28 impronte - indents



FR076
Micro savarin
triangolare -
triangular

mm 30x30x13,5 h
~ 6,5 ml

28 impronte - indents



FR020
Mini muffin

Ø mm 50x28 h
~ 43 ml

11 impronte - indents



FR008
Muffin

Ø mm 70x40 h
~ 130 ml

6 impronte - indents



FR010
Savarin

Ø mm 65x21 h
~ 49 ml

8 impronte - indents



FR015
Savarin

Ø mm 72x23 h
~ 67 ml

6 impronte - indents



FR029
Cupcake

Ø mm 80x35 h
~ 110 ml

5 impronte - indents



FR011
Mini tartelletta -
tartlet

Ø mm 45x10 h
~ 12 ml

15 impronte - indents



FR049
Savarin ovale -
oval

mm 80x60x25 h
~ 74 ml

6 impronte - indents



FR005
Mini savarin

Ø mm 41x12 h
~ 12 ml

18 impronte - indents



FR016
Tartelletta - tartlet

Ø mm 50x15 h
~ 20 ml

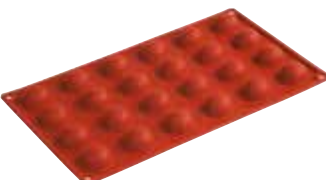
15 impronte - indents



FR040
Tartelletta - tartlet

Ø mm 60x17 h
~ 35 ml

8 impronte - indents



FR004
Semisfera -
hemisphere

Ø mm 30x17 h
~ 8,5 ml

24 impronte - indents



FR003
Semisfera -
hemisphere

Ø mm 40x20 h
~ 17 ml

15 impronte - indents



FR077
Charlotte

Ø mm 78x36 h
~ 110 ml

6 impronte - indents



FR078
St. Honorè

Ø mm 80x21 h
~ 55 ml

6 impronte - indents



FR065
Muffin
Ø sup mm 50
Ø inf mm 70
mm 35 h
~ 100 ml
6 impronte - indents



FR068
Torroncino
mm 50x25x20 h
~ 25 ml
20 impronte - indents



FR009
Ovale - oval
mm 53x33x20 h
~ 28 ml
16 impronte - indents



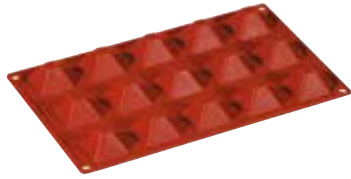
FR041
Ovale - oval
mm 65x41x34 h
~ 52 ml
9 impronte - indents



FR026
Madeleine
mm 42x30x11,5 h
~ 8 ml
20 impronte - indents



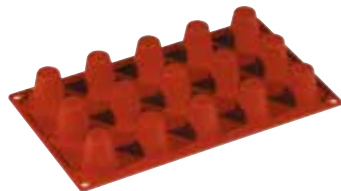
FR021
Madeleine
mm 68x45x18 h
~ 30 ml
9 impronte - indents



FR013
Mini pyramid
mm 36x36x22 h
~ 13 ml
15 impronte - indents



FR007
Pyramid
mm 71x71x40 h
~ 92 ml
6 impronte - indents



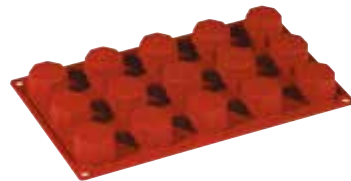
FR031
Babà
Ø mm 35x38 h
~ 25 ml
15 impronte - indents



FR030
Babà
Ø mm 45x48 h
~ 51 ml
11 impronte - indents



FR017
Cilindro - cylinder
Ø mm 60x35 h
~ 89 ml
8 impronte - indents



FR022
Ottagono - octagon
Ø mm 38x26 h
~ 28 ml
15 impronte - indents



FR002
Babà
Ø mm 55x60 h
~ 97 ml
8 impronte - indents



FR037
Mini cannelé
Ø mm 35x35 h
~ 24 ml
18 impronte - indents



FR006
Pomponette
Ø mm 34x16 h
~ 13 ml
24 impronte - indents



FR035
Bavarese
Ø mm 57x57 h
~ 110 ml
8 impronte - indents



FR032
Cannelé
Ø mm 56x50 h
~ 70 ml
8 impronte - indents



FR027
Briochette
Ø mm 79x30 h
~ 109 ml
6 impronte - indents



FR069
Guglhupf
Ø mm 52x32 h
~ 50 ml
8 impronte - indents



FR046
Guglhupf
Ø mm 60x33 h
~ 70 ml
6 impronte - indents



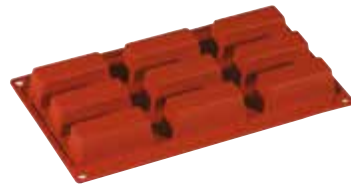
FR012
Briochette
Ø mm 79x37 h
~ 100 ml
6 impronte - indents



FR024
Petit four
Ø mm 40x20 h
~ 22 ml
15 impronte - indents



FR014
Mini financier
mm 49x26x11 h
~ 11 ml
20 impronte - indents



FR028
Cake
mm 80x30x30 h
~ 62 ml
9 impronte - indents



FR050
Zucche -
pumpkins

mm 72x61x28 h
~ 60 ml

6 impronte - indents



FR047
Cake

Ø mm 80x18 h
~ 85 ml

6 impronte - indents



FR067
Stella - star

Ø mm 82x37 h
~ 110 ml

6 impronte - indents



FR096
Swirl

Ø mm 75x38 h
~ 110 ml

6 impronte - indents



FR036
Onde - waves

mm 80x45x25 h
~ 85 ml

6 impronte - indents



FR048
Cabosse

mm 76x46x23 h
~ 30 ml

6 impronte - indents



FR033
Diamante -
diamond

Ø mm 35x23 h
~ 13 ml

18 impronte - indents



FR034
Diamante -
diamond

Ø mm 68x45 h
~ 80 ml

6 impronte - indents



FR023
Biscuit

Ø mm 103x20 h
~ 160 ml

3 impronte - indents



FR053
Semisfera -
hemisphere

Ø mm 75x43 h
~ 128 ml

6 impronte - indents



FR103
Cubo - cube

mm 40x40x40 h
~ 62 ml

15 impronte - indents



FR071
Mini savarin mix

mm 40x36x12 h
~ 8 ml

18 impronte - indents



FR019
Florentine

Ø mm 60x12 h
~ 27 ml

8 impronte - indents



FR045
Margherita -
Daisy

Ø mm 68x27 h
~ 75 ml

6 impronte - indents



FR025
Cuore - heart

mm 65x60x35 h
~ 97 ml

8 impronte - indents



FR064
Cuore - heart

mm 60x75x67 h
~ 110 ml

8 impronte - indents



FR056RSA
Rose

Ø mm 70x37 h
~ 100 ml

6 impronte - indents



FR052
Rose

Ø mm 75x40 h
~ 90 ml

6 impronte - indents

Formaflex tortiere - Formaflex cake moulds

Formaflex è ideale per sfornare torte e preparazioni dolci e salate. La sua composizione è pensata per la massima anti-aderenza, che garantisce sviluppo e lievitazione dei preparati in modo perfetto, con una resistenza garantita da -40°C a + 250°C.

Formaflex cake moulds are ideal for baking cakes as well as sweet and savoury preparations. The material has been designed for maximum non-stick effect, which ensures perfect rising and baking of your creations, with a guaranteed temperature resistance from -40°C to +250°C.



KE997
Tonda - round

Ø mm 150x50 h
~ 870 ml



KE998
Tonda - round

Ø mm 180x70 h
~ 1760 ml



KE999
Tonda - round

Ø mm 240x70 h
~ 3130 ml



FRT001
Tonda - round

Ø mm 200x40 h
~ 1150 ml



FRT002
Tonda - round

Ø mm 220x40 h
~ 1400 ml



FRT003
Tonda - round

Ø mm 240x42 h
~ 1850 ml



FRT004
Tonda - round

Ø mm 260x45 h
~ 2250 ml



FRT005
Tonda - round

Ø mm 280x45 h
~ 2600 ml



FRT051
Tonda cannellata - cannelle round

Ø mm 260x30 h
~ 1350 ml



FRT053
Tonda cannellata - cannelle round

Ø mm 300x30 h
~ 1850 ml



FRT103
Ciambella - donut

Ø mm 240x60 h
~ 1685 ml



FRT106L
Plumcake

mm 240x105x65 h
~ 1385 ml



FRT077
Rettangolare - rectangular

mm 280x240x40 h
~ 2670 ml



FRT052
Tonda cannellata - cannelle round

Ø mm 280x30 h
~ 1600 ml



FRT058
Tonda cannellata - cannelle round

Ø mm 280x30 h
~ 1700 ml



FRT104
Guglhupf

Ø mm 220x110 h
~ 2750 ml



FRT120
Plumcake

mm 280x105x65 h
~ 1660 ml

Gelato stick

Pavogel

Una linea di stampi per gelati a stecco dalle forme e dettagli sorprendenti. Tante soluzioni per stupire la clientela con trame e design originali che saranno protagonisti da subito in vetrina. Pavogel è disponibile anche nei formati Pocket e Snack, dalle dimensioni ridotte, per ampliare la tua possibilità d'offerta.

- Pavogel
- Pavogel Pocket
- Pavogel Snack

A line of moulds for ice cream on a stick, with amazing shapes and details. Many options to amaze your customers with original textures and designs that will immediately be the main stars of your shop window. Pavogel is also available in Pocket and Snack versions, in small sizes, to increase your range of products.

- Pavogel
- Pavogel Pocket
- Pavogel Snack



Guarda il video dedicato a **Pavogel** sul canale Youtube di Pavoni Italia

Watch the video **Pavogel** on Pavoni Italia's Youtube channel

Pavogel

Dimensione stampo singolo - Single mould size 200x150 mm
Dimensione kit 4 stampi - Kit 4 moulds size 400x300 mm

NEW



Single mould
PL13
Capri

mm 49x93 h
~ 90 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds
KITPL13
Capri

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks
12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould
PL01
Malibù

mm 52x95 h
~ 85 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds
KITPL01
Malibù

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks
12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould
PL02
Acapulco

mm 50x95 h
~ 90 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds
KITPL02
Acapulco

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks
12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould
PL03
Maracaibo

mm 48x85 h
~ 85 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds
KITPL03
Maracaibo

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks
12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox

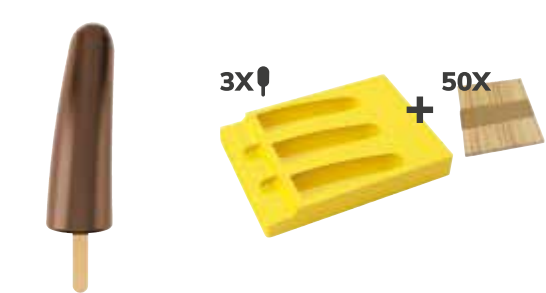


Single mould
PL04
Honolulu

mm 83x84 h
~ 100 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
2 impronte - 2 indents

Kit 4 moulds
KITPL04
Honolulu

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks
8 impronte - 8 indents
16 kit per masterbox
16 kit for masterbox



Single mould
PL05
Ipanema

mm 35x110 h
~ 70 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds
KITPL05
Ipanema

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks
12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox

Pavogel Pocket

Dimensione stampo singolo - Single mould size 200x120 mm
Dimensione kit 2 stampi - Kit 2 moulds size 400x120 mm



Single mould
PL06
Malibù

mm 40x72 h
~ 35 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 2 moulds
KITPL06
Malibù

Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



Single mould
PL07
Maracaibo

mm 37x65 h
~ 35 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 2 moulds
KITPL07
Maracaibo

Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



Single mould
PL08
Waikiki
mm 40x70 h
~ 35 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 2 moulds
KITPL08
Waikiki
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



Single mould
PL12
Round
mm 23x60 h
~ 20 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
5 impronte - 5 indents

Kit 2 moulds
KITPL12
Round
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
10 impronte - 10 indents
12 kit per masterbox
12 kit for masterbox



Single mould
PL09
Cupcake
mm 50x70 h
~ 40 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 2 moulds
KITPL09
Cupcake
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
6 impronte - 6 indents
12 kit per masterbox
12 kit for masterbox

Accessori per Pavogel e Rainbow Stick Accessories for Pavogel and Rainbow Stick

Stecchi e fermastecchi - Sticks and stick fasteners



KS47
mm 110
per - for Pavogel,
Rainbow Stick
Confezione da 50
stecchi - Pack of
50 sticks



KS48
mm 75
per - for Pavogel
Pocket, Pavogel
Snack
Confezione da 50
mini stecchi - Pack of
50 mini sticks



KSSUP
per - for
Rainbow Stick
Confezione da
50 fermastecchi
- Pack of 50 stick
fasteners

Pavogel Snack

Dimensione stampo singolo - Single mould size 200x120 mm
Dimensione kit 2 stampi - Kit 2 moulds size 400x120 mm



Single mould
PL10
Linear
mm 20x60 h
~ 25 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
5 impronte - 5 indents

Kit 2 moulds
KITPL10
Linear
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
10 impronte - 10 indents
12 kit per masterbox
12 kit for masterbox



Single mould
PL11
Bubbles
mm 25x60 h
~ 20 ml
Stampo singolo+50 stecchi
Single mould+50 sticks
5 impronte - 5 indents

Kit 2 moulds
KITPL11
Bubbles
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks
10 impronte - 10 indents
12 kit per masterbox
12 kit for masterbox

Vassoi - Trays



TRAYGEL
per - for Pavogel
mm 400x300x10 h



TRAYGELMINI
per - for Pavogel
mm 400x120x10 h

Espositore - Display



PAVOGEL
Espositore in policarbonato per gelati su stecco - Polycarbonate
display for ice cream on a stick
per - for Pavogel, Pavogel Pocket, Pavogel Snack, lollipops
mm 360x235
44 fori - holes



PAVOCOOKIE
Espositore in policarbonato - Polycarbonate display
mm 360x235

Rainbow Stick

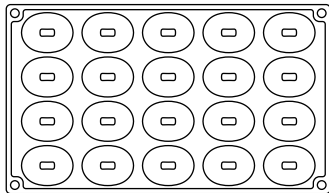
Un arcobaleno di gusti. Rainbow Stick reinventa lo stecco gelato con un kit che ti permetterà di dare sfogo alla tua fantasia, strato su strato. Si compone di uno stampo Pavoflex per la creazione di anelli di gelato da guarnire a piacimento, stecchi gelato e dei comodi fermastecco, che mantengono gli anelli in posizione. Tutto quello che ti occorre per reinterpretare il gelato in modo moderno, facile e creativo.

A rainbow of flavours. Rainbow Stick reinvents the ice cream on a stick with a kit that will allow you to unleash your imagination, layer upon layer. It consists of a Pavoflex mould for creating ice cream rings to be garnished at will, sticks and handy stick fasteners to keep the rings in place. Everything you need to reinterpret ice cream in a modern, easy and creative way.

Silvia Federica Boldetti x Rainbow Stick

Una regina della creatività in pasticceria. Silvia Federica Boldetti è The Pastry Queen 2016: una campionessa del Mondo capace di colpire con il talento e il sorriso. Insieme al team Pavoni Italia ha sviluppato Rainbow Stick, il kit per gelati a stecco che pare fatto per essere fotografato... e gustato! Una soluzione semplice per ravvivare la tua vetrina in gelateria.

A creativity queen in pastry. Silvia Federica Boldetti is the 2016 Pastry Queen: a World Champion able to strike with her talent and her smile. Together with the Pavoni Italia team, she has developed Rainbow Stick, the kit for ice cream on a stick that you can't help taking a picture at... and enjoy! A simple solution to liven up the window of your ice cream shop.



PX3212S
Rainbow stick

mm 46x35x12 h
~ 12 ml

20 impronte - indents

Kit stampo in silicone 300x175 mm
+50 stecchi+50 fermastecchi

Kit silicone moulds 300x175 mm
+50 sticks+50 stick fasteners



Stecchi codice **KS47** e fermastecchi codice **KSSUP** acquistabili anche singolarmente. Scopri di più sugli accessori a pag 341
Sticks **KS47** and stick fasteners **KSSUP** can be purchased individually. Discover more at page 341.



Decorazione per gelato Gelato decoration

Top Ice

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo di creare una vetrina capace di catturare lo sguardo e una soluzione ideale per la conservazione: Top Ice annulla l'effetto "defrost", evitando che gelato subisca sbalzi di temperatura e impedisce la formazione della fastidiosa e antiestetica patina sul gelato, dovuta all'ossidazione. Questo significa più libertà e meno lavoro. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita.

Top Ice is the line of silicone moulds for decorating ice cream pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your ice cream will not be subjected to sudden changes in temperature, but kept stable. It helps avoiding the formation of that pesky, unaesthetic coat on the top of your ice cream, due to oxidation. The final result: less work, more freedom. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.

Vaschetta intera - Whole pan



TOP100
Iceberg

mm 361,5x251,5x21 h
~ 740 ml



TOP101
Tablet

mm 361,5x251,5x18,5 h
~ 985 ml



TOP102
Coral

mm 361,5x251,5x21,5 h
~ 1090 ml



TOP103
Sofa

mm 361,5x251,5x21 h
~ 929 ml



TOP104
Dune

mm 361,5x251,5x21 h
~ 840 ml

Vaschetta piccola - Half pan



TOP106
Iceberg

mm 361,5x152x20 h
~ 440 ml



TOP107
Tablet

mm 361,5x152x18,5 h
~ 615 ml



TOP105
Coral

mm 361,5x152x21,5 h
~ 651 ml



**HO
RE
CA**

Gourmand

Il gusto della perfezione

Una gamma raffinata di stampi in silicone adatti alla preparazione di appetizer, portate principali e dessert, oltre ad attrezzature, contenitori e strumenti professionali per la cucina. Tanti design ricchi di dettagli, ispirati dalle forme organiche della Natura e dalle linee pure della geometria. Tutti sviluppati con la consulenza e il supporto di Chef dal profilo internazionale, riconosciuti per il proprio talento, competenza e creatività.

The taste of perfection

A refined range of silicone moulds suitable for the preparation of appetizers, main dishes, desserts as well as professional kitchen equipment, containers and tools. Various designs rich in detail and directly inspired by the organic forms of nature and pure geometric lines. They were all developed with the advice and support of internationally recognised chefs noted for their talent, expertise and creativity.



FOO'D



Gourmand 300x175 mm

Alla linea FOO'D si aggiungono nuovi stampi ispirati alla tradizione. Le forme inconfondibili dei formaggi - Gruyere, Cheese e Ricotta - si accompagnano alla citazione di un classico della cucina milanese: Ossobuco. Stampi fatti per garantire sempre la massima resa e uno smodellaggio perfetto, che lasciano intatto il livello di dettaglio per rendere speciali le tue creazioni.

New moulds enrich the FOO'D line, inspired by the tradition. The unmistakable shapes of cheese – such as Gruyere, Cheese e Ricotta – go along with a tribute to the typical Milanese dish: the Ossobuco. Moulds made to guarantee the utmost performance and a flawless unmolding, to preserve the details level whole and make your creations outstanding.

Special thanks: Alessandro Procopio

NEW

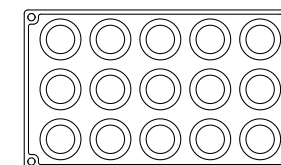


GG040
Ricotta

by Davide Oldani

Ø mm 42,5x23 h
~ 25 ml

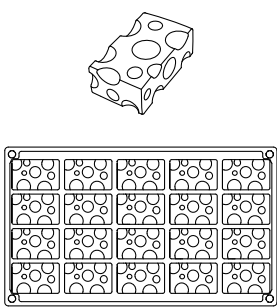
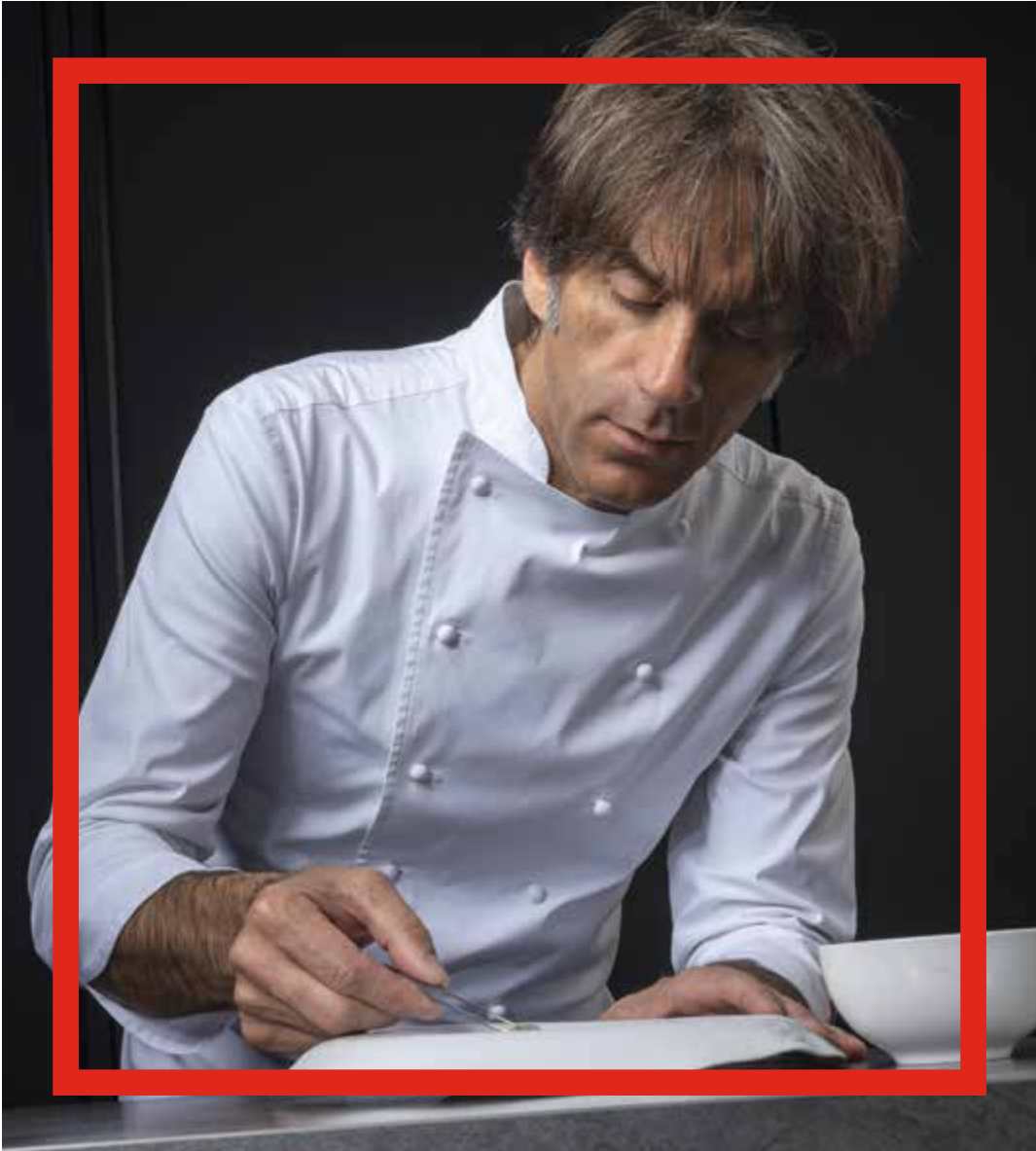
15 impronte - indents



Davide Oldani

Più Pop di così: una cucina alta, buona, grande. Foo'd è il frutto di una fitta collaborazione tra Davide Oldani e il team di ricerca Pavoni Italia: una linea di stampi in silicone originali per creare in cucina con idee contemporanee. Davide Oldani è l'inventore della Cucina Pop: ambasciatore Expo, detentore di una stella Michelin e Chef per Casa Italia alle Olimpiadi di Rio 2016.

More than Pop: fine, excellent, haute cuisine. From the stimulating and enriching encounter between Davide Oldani and Pavoni Italia comes Foo'd, an original silicone mould for culinary creations with contemporary ideas. Davide Oldani is the creator of Cucina Pop: Expo ambassador, Michelin star and Chef for Casa Italia at the Rio 2016 Olympics.

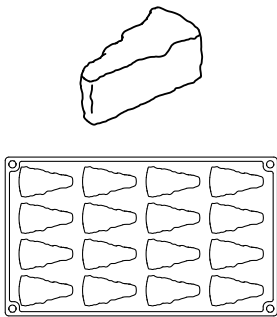


GG038
Gruyere
by Davide Oldani

NEW

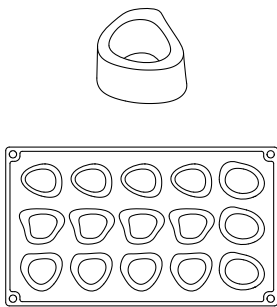
mm 50x31x18 h
~ 22 ml
20 impronte - indents





GG039
Cheese
by Davide Oldani
mm 57x30x27 h
~ 26 ml
16 impronte - indents

NEW

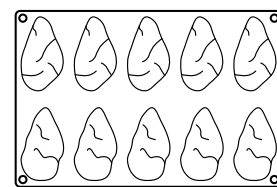


GG041
Ossobuco
by Davide Oldani
mm 48x40x23 h
~ 15 ml
15 impronte - indents

NEW



Gourmand 300x200 mm



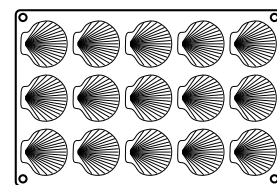
GG032

Scallop

by Davide Oldani

max mm 50x50x15
~ 14 ml

15 impronte - indents



GG033

Oyster

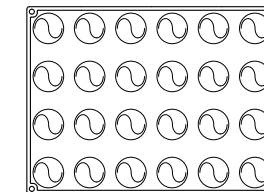
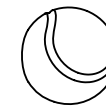
by Davide Oldani

max mm 80x46x21
~ 20 ml

10 impronte - indents



Pavoflex 400x300 mm



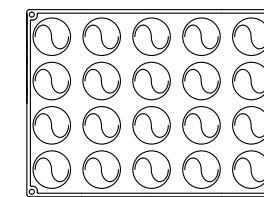
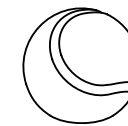
PX4338

Battuta d'inizio

by Davide Oldani

Ø mm 45
~ 48 ml

24 impronte - indents



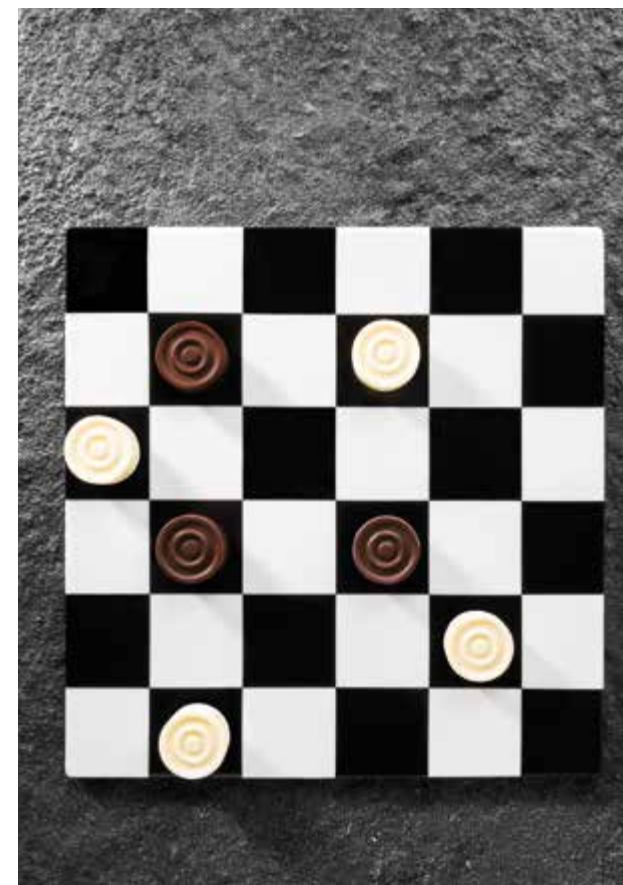
PX4327

Battuta d'inizio

by Davide Oldani

Ø mm 55
~ 80 ml

20 impronte - indents



PX4328

Dama

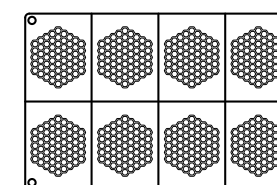
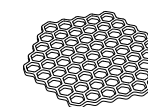
by Davide Oldani

Ø mm 25
~ 5,5 ml

70 impronte - indents

Foglie Leaves

Gourmand 300x200 mm



GG047

Honeycomb

by Paolo Griffo

mm 67,5x60,5x2 h

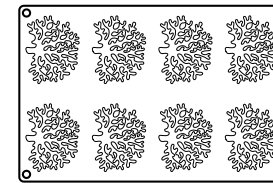
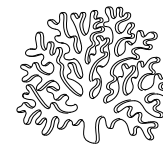
~ 2 ml

8 impronte - indents

Paolo Griffa x Gourmand

Dalla collaborazione tra Pavoni Italia e Paolo Griffa nasce Gourmand, la linea di stampi in silicone da utilizzare per le tue pietanze principali, calde o fredde, appetizer e dolci. Un'idea che nasce a stretto contatto col vincitore del Premio San Pellegrino Young Chef 2015, ora Chef del Grand Hotel Royal e Golf di Courmayeur.

From the collaboration between Pavoni Italia and Paolo Griffa comes Gourmand: a line of silicone moulds that can be used for your main courses, hot or cold, appetizers and desserts. An idea that was developed in close collaboration with the winner of the San Pellegrino Young Chef Award 2015, now Chef at the 'Grand Hotel Royal e Golf' in Courmayeur.



GG027

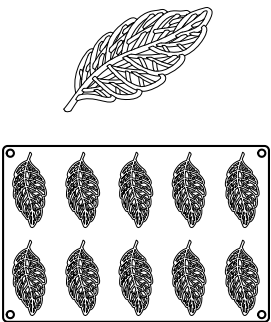
Coral

by Paolo Griffa

mm max 75x59x2 h
~ 4 ml

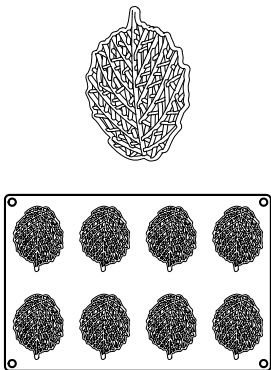
8 impronte - indents





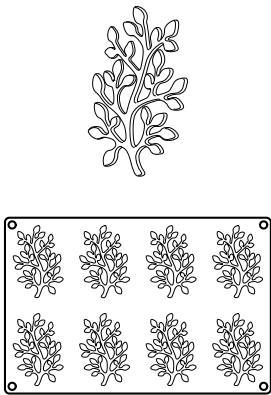
GG028
Plume
by Paolo Griffa

mm max 84x38x2 h
~ 2 ml
10 impronte - indents



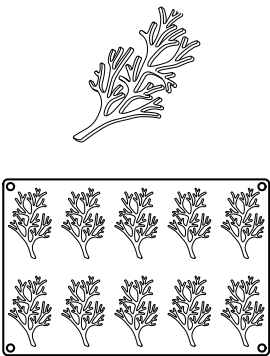
GG029
Leaf
by Paolo Griffa

mm max 73x55x2 h
~ 3 ml
8 impronte - indents



GG030
Bonsai
by Paolo Griffa

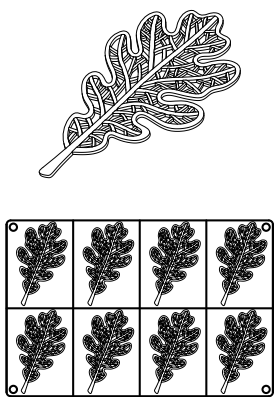
mm max 80x55x2 h
~ 2 ml
10 impronte - indents



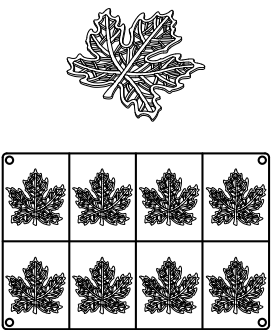
GG031
Wood
by Paolo Griffa

mm max 78x48x2 h
~ 2 ml
10 impronte - indents





GG048
Oak tree
by Paolo Griffa
mm 98x53x2 h
~ 3 ml
8 impronte - indents



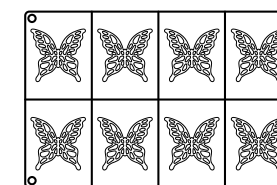
GG049
Maple
by Paolo Griffa
mm 66x62,5x2 h
~ 3 ml
8 impronte - indents



Farfalle Butterflies



Gourmand 300x200 mm



GG050

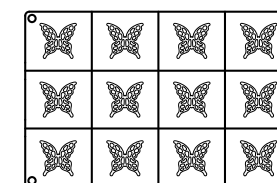
Mariposa L

by Paolo Griffa

mm 60x58x2 h

~ 2 ml

8 impronte - indents



GG051

Mariposa S

by Paolo Griffa

mm 40x39x2 h

~ 1 ml

12 impronte - indents

Frutta & verdura Fruits & vegetables

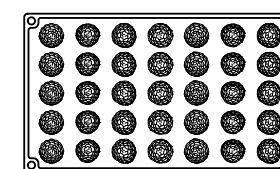
Gourmand 300x175 mm



GG017

Berry

by Felix Lo Basso

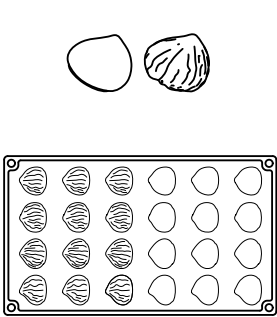


mm max Ø 24x27 h
~ 7 ml

35 impronte - indents

photo credits:
Paolo Griffa



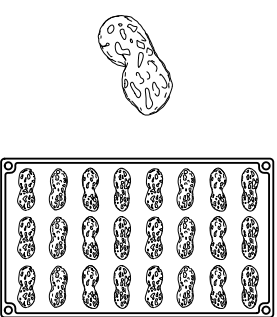


GG011
Chestnut
by Felix Lo Basso

mm max 31x27x16 h
~ 6 ml

24 impronte - indents

photo credits:
Fabrizio Fiorani

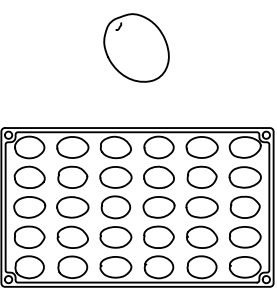


GG014
Peanut
by Felix Lo Basso

mm max 47x19x16 h
~ 7 ml

24 impronte - indents

photo credits:
Paolo Griffa

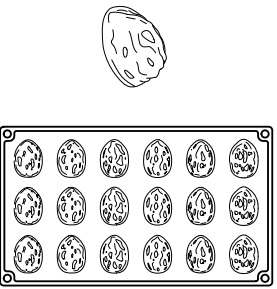


GG012
Olive

mm max 32x22x18 h
~ 7 ml

30 impronte - indents

photo credits:
Paolo Griffa

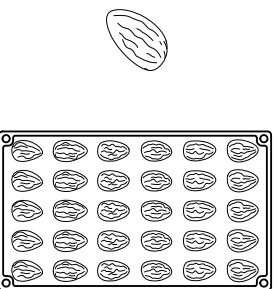


GG015
Nutshell
by Felix Lo Basso

mm max 38x28x16 h
~ 8 ml

18 impronte - indents

photo credits:
Fabrizio Fiorani

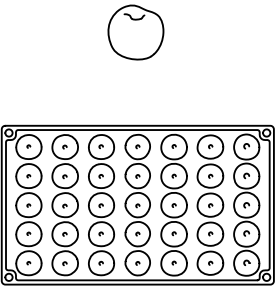


GG013
Almond
by Felix Lo Basso

mm max 34x21x11 h
~ 4 ml

30 impronte - indents

photo credits:
Fabrizio Fiorani

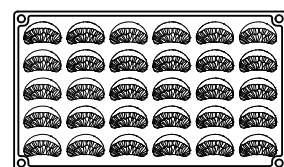


GG016
Cherry
by Felix Lo Basso

mm max Ø 26x12 h
~ 8 ml

35 impronte - indents

photo credits:
Fabrizio Fiorani

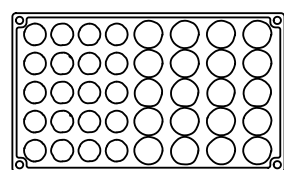


GG024
Mandarin
by Felix Lo Basso

mm max 38x22x15 h
~ 5 ml

30 impronte - indents

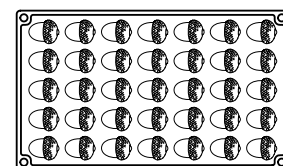
photo credits:
Fabrizio Fiorani



GG025
Mushroom
by Felix Lo Basso

mm max 28x29x27 h
(fungo completo -
whole mushroom)
~ 8 ml

20 impronte - indents
(fungo completo -
whole mushroom)



GG026
Nut
by Felix Lo Basso

mm max 31x23x19 h
~ 6 ml

35 impronte - indents

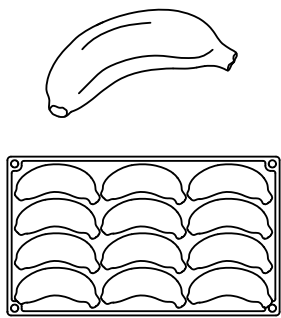
photo credits: Paolo Griffa



Eunji Lee x Gourmand

Una sintesi unica di delicatezza orientale, eleganza europea e creatività americana. Tra Pavoni Italia e la Chef premiata due stelle Michelin Eujii Lee è subito scattata la scintilla: interpretazioni innovative per la nuova forma della linea Gourmand, dal pieno realismo e dal carattere vivace. Un design tutto da scoprire e adattare al tuo stile.

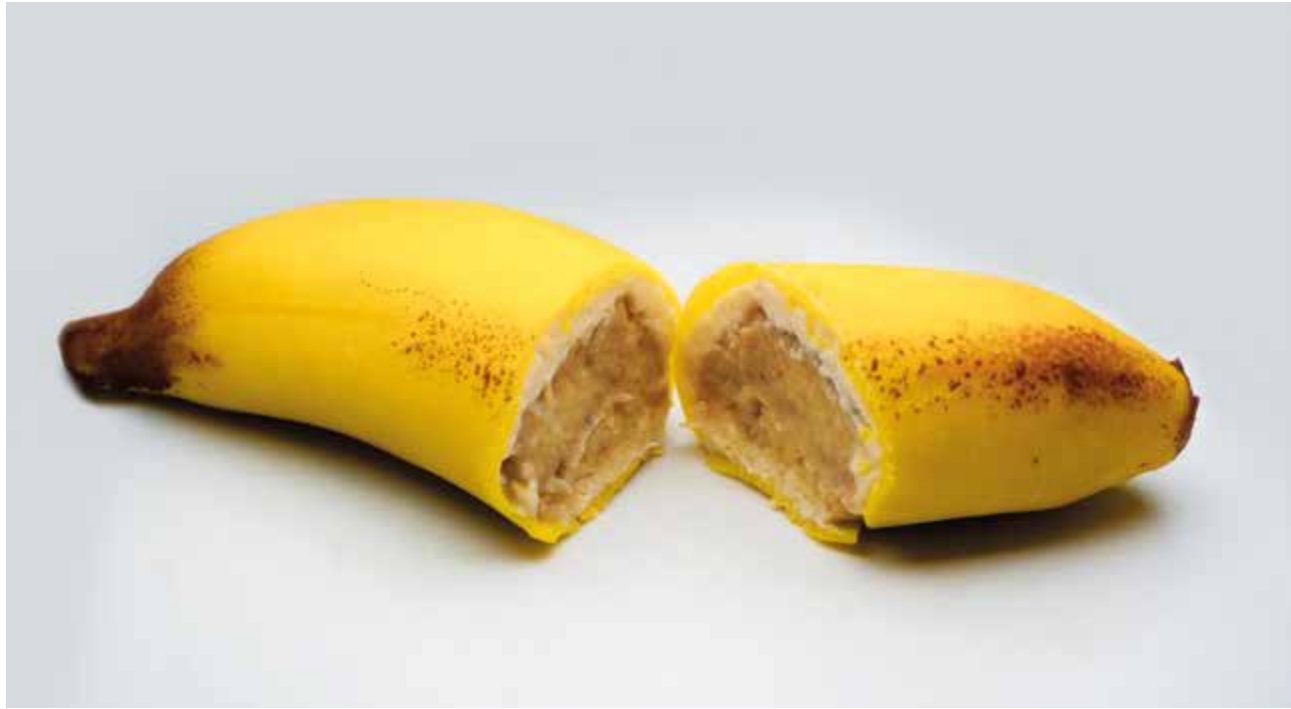
A unique synthesis of oriental delicacy, European elegance and American creativity. The spark ignited immediately between Pavoni Italia and the two Michelin-starred Chef Eujii Lee: innovative interpretations for the new shape of the Gourmand line, with full realism and a lively character. A design to be discovered and adapted to your style.

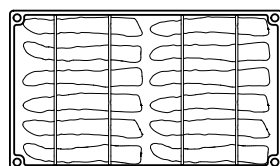


GG035
Baby banana
by Eunji Lee

mm 90x40,5x25 h
~ 40 ml

12 impronte - indents

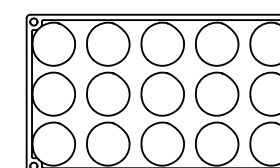
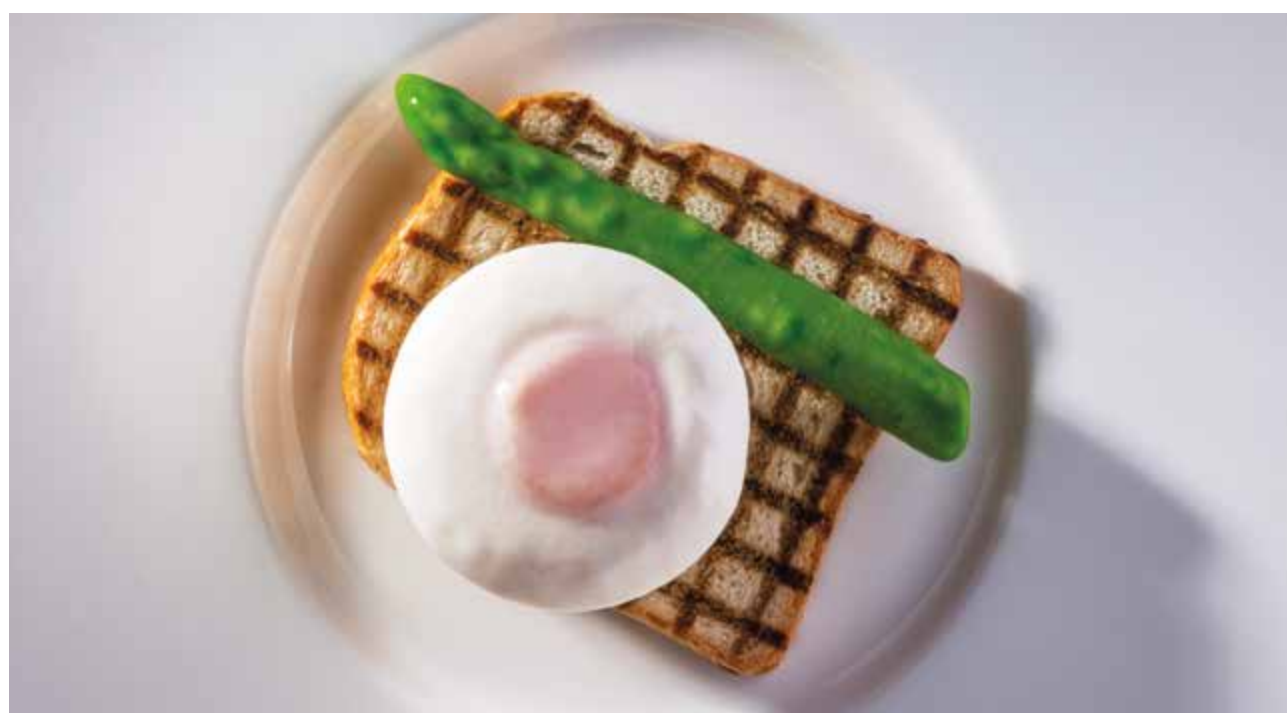


**GG034****Asparagus**

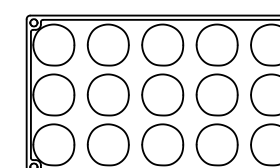
by Franco Aliberti

mm max 129x19x14 h
~ 15 ml

12 impronte - indents

**GG036****Gala (apple)**mm Ø 45x37,5 h
~ 46 ml

15 impronte - indents

photo credits:
Paolo Griffa**GG037****Kaiser (pear)**mm Ø 43x55 h
~ 46 ml

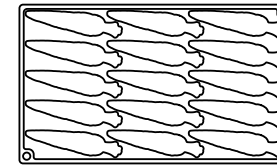
15 impronte - indents

photo credits:
Paolo Griffa

Franco Aliberti x Gourmand

Una cucina semplice e appassionata... e così completamente moderna. Il legame tra Pavoni Italia e Franco Aliberti nasce tutto dai valori: una cucina innamorata della Natura, ricca di conoscenza e in cui nulla viene sprecato. Ne nascono così gli stampi appartenenti alla linea Gourmand ispirati ai prodotti della terra, pensati per sconvolgere la modernità, partendo dalla tradizione.

A simple and passionate cuisine... so much modern. The link between Pavoni Italia and Franco Aliberti stems from values: a cuisine in love with nature, rich in know-how and where nothing is wasted. This is how the moulds belonging to the Gourmand line are born, inspired by the products of the earth, designed to disrupt modernity, starting from tradition.



GG046

Carrot

by Franco Aliberti

mm 105,5x21x16 h
~ 15 ml

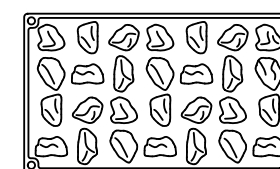
15 impronte - indents



Sassi Stones



Gourmand 300x175 mm



GG022

Gravel

by Felix Lo Basso

mm max 39x29x18 h
~ 6 ml

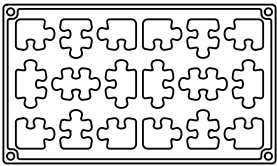
28 impronte - indents

photo credits:
Paolo Griffa

Felix Lo Basso x Gourmand

Gourmand - la linea di stampi in silicone dai molteplici usi per la preparazione di portate principali, appetizer e dessert - e un grande interprete. C'è tutta l'Italia nello stile di Felix Lo Basso e del suo ristorante stellato Michelin. Dalla sua cucina e dalle idee Pavoni Italia, tanti spunti per guarnire e personalizzare le tue creazioni.

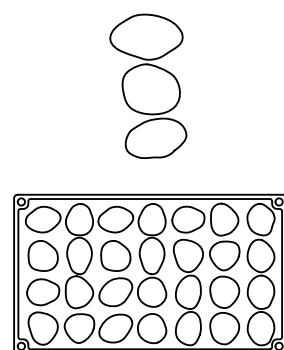
Gourmand – the line of multi-purpose silicone moulds for the preparation of main courses, appetizers and desserts – and a great interpreter. There is all about Italy in Felix Lo Basso's style and his Michelin-starred restaurant. From his kitchen and from Pavoni Italia's concepts, there are plenty of ideas for garnishing and customising your creations.



GG018
Puzzle
by Felix Lo Basso

mm 90x90x4 h (9 pcs)
~ 31 ml (9 pcs)
18 impronte - indents



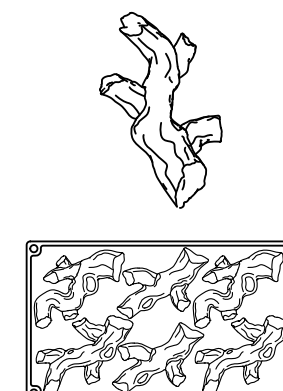


GG019
Stones

by Felix Lo Basso

mm max 36x28x15 h
~ 6 ml

28 impronte - indents



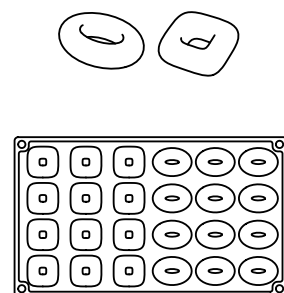
GG023
Tree

by Felix Lo Basso

mm max 120x69x18 h
~ 32 ml

6 impronte - indents

photo credits:
Paolo Griffa

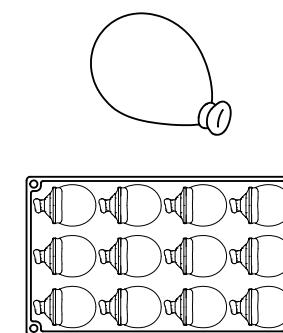


GG020
Ovosquare

by Felix Lo Basso

oval
mm 40x28x10 h
square
mm 31x31x10 h
~ 10 ml

24 impronte - indents



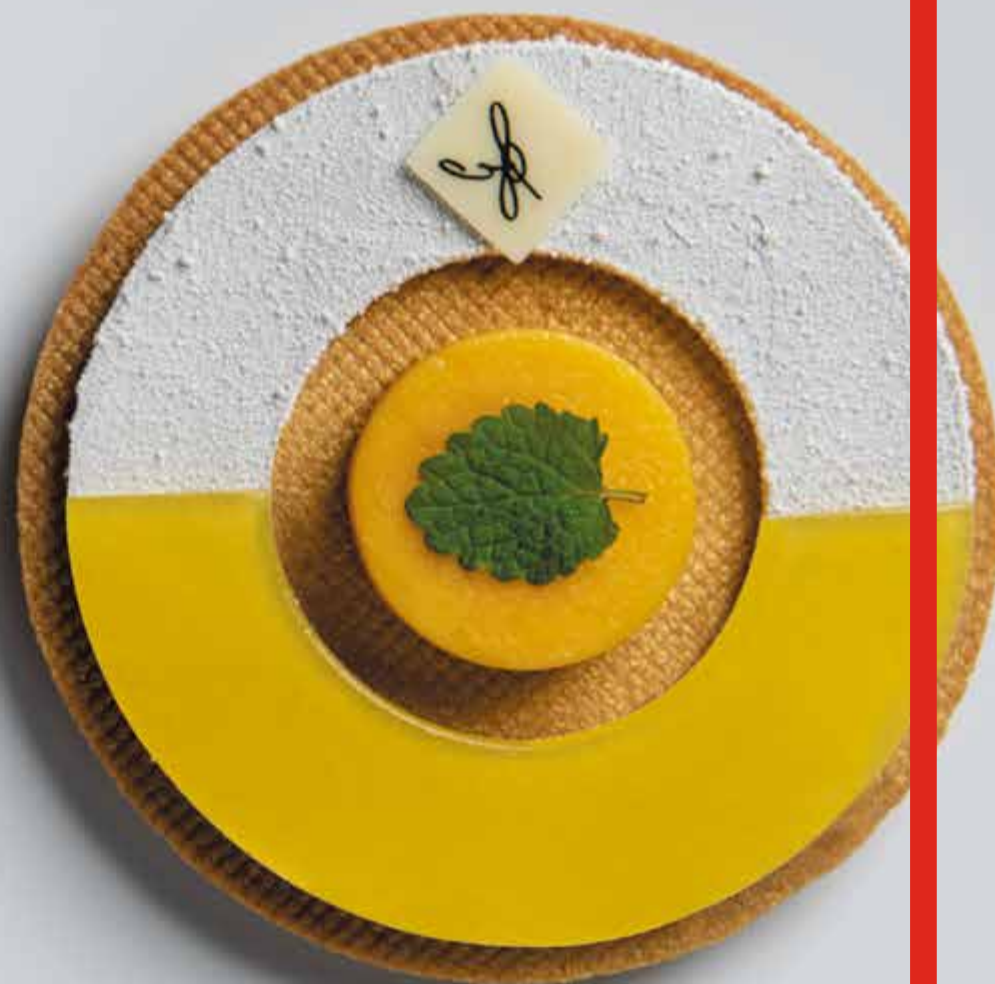
GG052
Balloon

by Fabrizio Fiorani

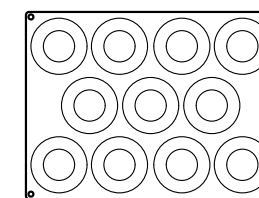
mm 66x43x34 h
~ 47 ml

12 impronte - indents

Forme geometriche Geometric shapes



Gourmand 400x300 mm



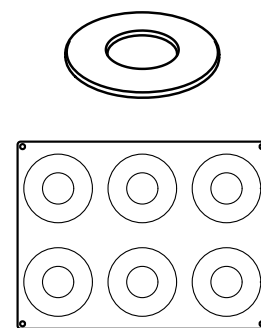
GG001

Anello piccolo
Small ring

by Paolo Griffa

mm Ø 90x3,5 h
~ 15 ml

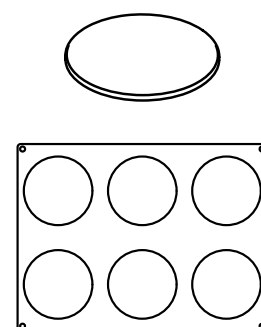
11 impronte - indents



GG002
Anello grande
Ring
by Paolo Griffo

mm Ø 110x3,5 h
~ 26 ml

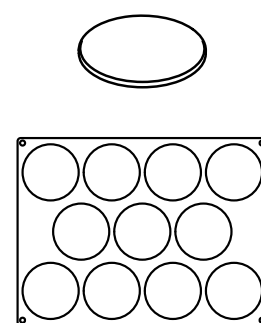
6 impronte - indents



GG003
Disco grande
Disc
by Paolo Griffo

mm Ø 110x3,5 h
~ 33 ml

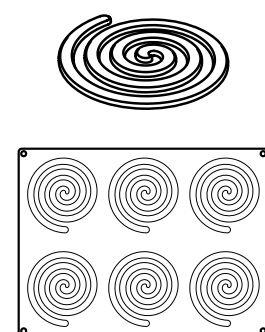
6 impronte - indents



GG004
Disco piccolo
Small disc
by Paolo Griffo

mm Ø 90x3,5 h
~ 22 ml

11 impronte - indents

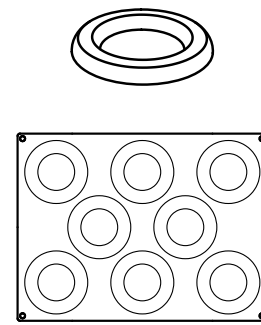


GG005
Spirale
Spiral
by Paolo Griffo

mm 120x110x3,5 h
~ 15 ml

6 impronte - indents



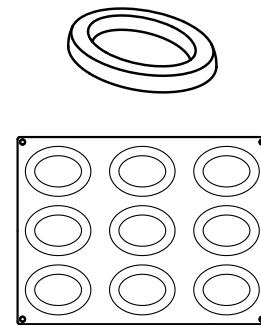
**GG006**

Tondo
Round

by Paolo Griffa

mm Ø 100x10 h
~ 50 ml

8 impronte - indents

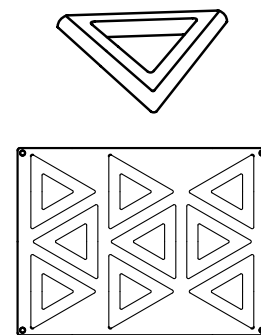
**GG007**

Ovale
Oval

by Paolo Griffa

mm 105x80x10 h
~ 33 ml

9 impronte - indents

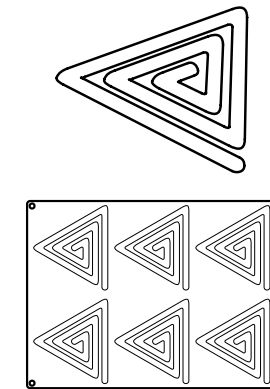
**GG008**

Triangolo
Triangle

by Paolo Griffa

mm 120x10x10 h
~ 40 ml

9 impronte - indents

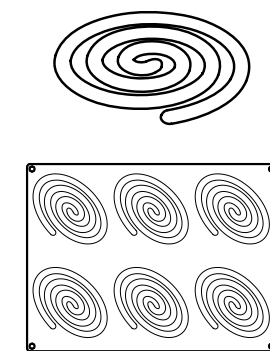
**GG009**

Spirale triangolo
Trinagular spiral

by Paolo Griffa

mm 135x120x5 h
~ 25 ml

6 impronte - indents

**GG010**

Spirale ovale
Oval spiral

by Paolo Griffa

mm 138x95x6 h
~ 28 ml

6 impronte - indents



**CO
LOU
RS
&
RAW
MATE
RIALS**

**Colori e
materie prime**
**Colours &
raw materials**



Palette di concentrati naturali

Natural extract palette

Seasons è la palette a base di concentrati naturali, tra i quali cartamo, zucca, succo di barbabietola e molti altri, sviluppata in collaborazione con il Campione del Mondo di Pasticceria Emmanuele Forcone. Una gamma di “colori non colori”, vegan friendly, sostenibile e amica della natura, dall'estrema versatilità, ampia gamma cromatica, dal gusto moderno, contemporaneo e naturale. Una novità disponibile sia a base burro di cacao sia in polvere. Una gamma nuova, una tavolozza unica e ricca di sfumature.

A palette based on natural concentrates, among which safflower, pumpkin, beetroot juice and many others developed in cooperation with the World Pastry Champion Emmanuele Forcone. A range of "colours non colours" which are vegan friendly, sustainable and eco-friendly, with extreme versatility, wide colour range, flavourless but with a modern and contemporary approach. An innovation available both as cocoa butter and as powder. A new range, a unique and rich palette of nuances.

Concentrati naturali a base burro di cacao 200 g

Cocoa butter natural concentrates 200 g

La palette di concentrati vegetali Seasons è disponibile a base burro di cacao per la colorazione di masse di cioccolato, per l'applicazione diretta a spruzzo o pennello su stampi, acetati e fogli chitarra, oppure all'interno di glasse o finiture ad effetto velluto. Un arcobaleno naturale vegan friendly capace di dare carattere e colore a praline, tavolette, torte, petit four e tanto altro ancora.

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



CODE	COLOUR
NCP01*	verde mela apple green
NCP02*	verde green
NCP03*	azzurro light blue
NCP04*	giallo yellow
NCP05*	rosso ciliegia cherry red
NCP06*	arancione orange

CODE	COLOUR
NC07*	viola purple
NC08*	marrone fondente dark brown
NC09*	rosa pink
NC10*	rosso red
NC11*	marrone latte milk cocoa

*Colori AZO free - AZO free colours.



Concentrati naturali in polvere 80 g

Powdered natural concentrates 80 g

Seasons aggiunge un tocco in più alle tue preparazioni. Glasse, impasti, creme, farciture, frolle, viennoiserie: sono solo alcuni degli usi possibili di Seasons. Concentrati vegetali a base di alga spirulina, zucca, barbabietola e molti altri: una palette tutta naturale che darà un look personale alle preparazioni, con tante variazioni cromatiche.

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



CODE	COLOUR
NCP01*	verde mela apple green
NCP02*	verde green
NCP03*	azzurro light blue
NCP04*	giallo yellow
NCP05*	rosso ciliegia cherry red

CODE	COLOUR
NCP06*	arancione orange
NCP07*	viola purple
NCP08*	marrone fondente dark brown
NCP09*	rosa pink
NCP10*	rosso red

*Colori AZO free - AZO free colours.



Le qualità di Seasons

Seasons' plus

- 100% prodotto naturale;
- vegan friendly;
- OGM free;
- AZO free;
- concentrati naturali selezionati accuratamente.

- 100% natural product;
- vegan friendly;
- GMO free;
- AZO free;
- carefully selected natural concentrates.



Colori in spray - Spray colours

Dolce Velluto 400 ml - Velvet spray 400 ml

Look morbido e prezioso. Dolce Velluto è lo spray a base di burro di cacao colorato. Spruzzando su superfici fredde il burro di cacao cristallizza, creando lo speciale effetto velluto.

For a soft and precious look. Dolce Velluto is a spray made with coloured cocoa butter. By spraying onto cold surfaces, the cocoa butter crystallises, creating the special velvet effect.



CODE	COLOUR
DV1*	rosso red
DV2	arancione orange
DV3*	giallo yellow
DV4*	rosa pink
DV5*	marrone scuro dark brown
DV6*	marrone chiaro light brown
DV7*	bianco white
DV8*	pistacchio pistachio

CODE	COLOUR
DV9*	azzurro light blue
DV12	rosso ciliegia red cherry
DV14	nero black
DV15	blu tiffany blue tiffany
DV16*	argento silver
DV17*	oro gold

Spray metallizzati 150 ml - Metallized spray 150 ml

A base alcolica, da utilizzare per decorare dolci e torte, cioccolato, pasta di zucchero e molto altro.

Alcohol based, suitable to decorate sweets and cakes, chocolate, sugar paste and more.



CODE	COLOUR
SM01*	oro gold
SM02*	argento silver
SM03*	rubino ruby
SM04*	bronzo bronze
SM05*	cobalto cobalt

CODE	COLOUR
SM06*	verde green
SM07*	oro chiaro light gold
SM08*	blu tiffany blue tiffany
SM09*	argento scuro dark silver

* Colori AZO free - AZO free colours.

* I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative
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Spray pastello 250 ml - Pastel spray 250 ml

A base acquosa, pronti all'uso per decorare e colorare torte a base di panna e cioccolato, prodotti di pasticceria come biscotti, wafer, cialde e dolci a base di pasta di zucchero.

Water based, ready to use, ideal to decorate creams and chocolate cakes, pastry products like biscuits, wafers and sugar paste covered cakes.



CODE	COLOUR
SP01250	rosso red
SP02250*	rosa pink
SP03250	marrone brown
SP04250	giallo yellow

CODE	COLOUR
SP05250*	blu blue
SP06250*	cobalto cobalt
SP07250	arancione orange
SP08250	verde green

Colori in polvere - Powder colours

Idrosolubili in polvere 50 g - Water soluble powder 50 g

Linea di colori Absolute ad altissima intensità studiata per le lavorazioni in zucchero artistico, sviluppata in collaborazione con Emmanuele Forcone. Basta una piccola quantità di polvere per ottenere colori pieni. Ideali anche per preparazioni di macaron, pasta di zucchero e ghiaccia.

The high intensity Absolute colour line designed with Emmanuele Forcone for the processing of the artistic sugar. Just a small amount of powder let you achieve full colour. Also ideal for macaron preparations, sugar paste and icing.



CODE	COLOUR
A01	rosso ciliegia red cherry
A02	arancione orange
A03	giallo yellow
A04	verde mela green apple
A05	verde green
A06*	blu blue

CODE	COLOUR
A07	viola purple
A08	rosa pink
A09	marrone brown
A10	nero black
A11	rosso vivo bright red

* Colori AZO free - AZO free colours.

* I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative
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Metallizzati in polvere 40 g - Metallized powder 40 g

Linea di colori Brilliant, ideata con Emmanuele Forcone, per donare un effetto perlescente e brillante alle tue lavorazioni in cioccolato, zucchero o pastigliaggio. Solubili in alcool o impiegabili allo stato puro.

Brilliant colour line, developed with Emmanuele Forcone, to give a pearlescent and brilliant effect to your chocolate, sugar or pastillage creations. Can be dissolved in alcohol or used as is.



CODE	COLOUR		CODE	COLOUR	
M01*	oro gold		M05*	cobalto cobalt	
M02*	argento silver		M06*	verde green	
M03*	rubino ruby		M07*	rame copper	
M04*	bronzo bronze				

Polvere perlescente 10 g - Pump powder 10 g

Una cascata di brillantezza! Stardust è una fine polvere perlescente con pompetta ad aria ideale per decorare prodotti finiti a base di cioccolato, torte o semifreddi.

A waterfall of sparkles! Stardust is a thin pearlescent powder with air pump, ideal for decorating finished products such as chocolate, cakes or semifreddo.



CODE	COLOUR	
S01*	rubino ruby	
S02*	oro gold	
S03*	argento silver	
S04	NEW bronzo bronze	

Colori al burro di cacao - Cocoa butter colours

Colori al burro di cacao 200 g - Cocoa butter colours 200 g

Linea di colorazioni Chocolart originali, realizzata in collaborazione con Emmanuele Forcone. Lacche in polvere ad altissima intensità da sciogliere nel burro di cacao.

Chocolart colour line, developed in collaboration with Emmanuele Forcone. High intensity lacquers powder to be dissolved in the cocoa butter.



CODE	COLOUR		CODE	COLOUR	
L01*	verde mela green apple		L08*	bianco white	
L02*	verde green		L09*	rosa pink	
L03*	blu blue		L10	rosso red	
L04*	giallo brillante bright yellow		L11*	lilla lilic	
L05	giallo yellow		L12*	blu tiffany blue tiffany	
L06	arancione orange				
L07*	nero black				

Colori Chocolart pronti all'uso con un perfetto dosaggio di colore, sviluppati in collaborazione con Emmanuele Forcone. Ideali per colorare cioccolato nella massa, in superficie e in stampo.

Chocolart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



CODE	COLOUR		CODE	COLOUR	
LB01*	verde mela green apple		LB08*	bianco white	
LB02*	verde green		LB09*	rosa pink	
LB03*	blu blue		LB10	rosso red	
LB04*	giallo brillante bright yellow		LB11*	lilla lilic	
LB05	giallo yellow		LB12*	oro gold	
LB06	arancione orange		LB13*	argento silver	
LB07*	nero black				

* Colori AZO free - AZO free colours.

* I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative
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* Colori AZO free - AZO free colours.

* I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative
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Colori liquidi - Liquid colours

Liposolubili 180 g - Fat soluble 180 g

Ideali per la colorazione di masse di cioccolato e di tutte le masse grasse.

Suitable to colour mass of chocolate and all fat masses.



CODE	COLOUR	
LL01	verde green	
LL02	giallo yellow	
LL03*	bianco white	
LL07	rosso red	

CODE	COLOUR	
LL08*	blu blue	
LL10*	nero black	
LL11	giallo brillante bright yellow	

Idrosolubili 250 ml - Water soluble 250 ml

Colori idrosolubili a base di acqua per aerografo.

Water soluble colours for airbrush.



CODE	COLOUR	
CLA	11 colori 11 colours	
CL01	verde brillante bright green	
CL02	giallo yellow	
CL03*	bianco white	
CL04	viola purple	
CL05	marrone brown	

CODE	COLOUR	
CL06	azzurro light blue	
CL07	rosso red	
CL08	blu blue	
CL09	rosa pink	
CL10	nero black	
CL11	giallo brillante bright yellow	

* Colori AZO free - AZO free colours.

* I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative
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Decorazioni - Decorations

Pura emozione. Rendi più ricca ogni tua creazione con dettagli capaci di impressionare. L'eterea luminosità della polvere, la preziosa concretezza delle scaglie e la leggerezza lussuosa dei fogli, tutti disponibili in argento e oro alimentare. Una collezione completamente nuova, dedicata ai veri maestri del gusto.

Pure emotion. Make every creation richer with impressive details. The ethereal brightness of the powder, the precious concreteness of the flakes and the luxurious lightness of the sheets, all available in food-grade silver and gold. A completely new collection dedicated to the true masters of taste.

Scaglie - Flakes



NEW

CODE	COLOUR		PESO WEIGHT (g)
OROSC1	oro gold		1
ARGENTOSC1	argento silver		1

Polvere - Powder



NEW

CODE	COLOUR		PESO WEIGHT (g)
OROPV	oro gold		0,5
ARGENTOPV	argento silver		0,5

Fogli - Sheets



NEW

CODE	COLOUR		PESO WEIGHT (g)	DIMENSION (mm)	FOGLI SHEETS
ORO	oro gold		0,35	80x80	25
ARGENTO	argento silver		0,35	80x80	25

Perle di zucchero colorate 120 g

Colored sugar pearls 120 g



CODE	COLOUR	Ø (mm)
ZP01	oro gold	4
ZP02	argento silver	4
ZP03	rosa metallizzato metallized pink	4
ZP04	verde metallizzato metallized green	4
ZP05	blu metallizzato metallized blue	4

CODE	COLOUR	Ø (mm)
ZP06	oro gold	6
ZP07	argento silver	6
ZP08	rosa madreperla madreperla ivory	6
ZP09	azzurro madreperla madreperla blue	4
ZP10	avorio madreperla madreperla ivory	6

Chocoice 400 ml



Refrigerante spray per zucchero e cioccolato.

Chocolate and sugar spray cooler.

CODE
CHOCOICE*

Brillspray 400 ml



Lucidante spray per cioccolato, zucchero e marzapane.

Chocolate, sugar and marzipan spray glazing.

CODE
BRILLSPRAY

* Colori AZO free - AZO free colours.

* I prodotti a catalogo contenenti E171 potranno subire variazioni in ricetta in osservanza ad eventuali prescrizioni normative
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Decotab 6 kg



CODE	COLOUR
DECOTAB	bianco white 

Decotab è una pasta malleabile, ideale per la copertura delle torte, da stendere a mano o con sfogliatrice, fino a spessori di 1 mm. Il burro di cacao contenuto lo rende utile per la realizzazione di soggetti e decorazioni come fiori e foglie. Decotab è bianco, con un leggero aroma di mandorla, e può essere colorato utilizzando i colori idrosolubili.

Decotab is a malleable paste. Roll it out with a rolling pin or a sheeter up to 1 mm thick and it can be used to cover cakes. The cocoa butter content makes this product a paste for the realization of subjects and decorations like flowers and leaves. Decotab is white coloured with an almond hint and it can be also coloured by using the water soluble food colours.

Decotab colours 250 g e 1 kg



Realizzate con la stessa ricetta di Decotab, le paste di zucchero Decotab colours offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore.

Made with the same recipe for Decotab, the Decotab coloured sugar pastes offer many decorative opportunities with remarkable time-saving and a perfect colour homogeneity.

CODE	COLOUR	PESO WEIGHT (g)
DECOTABRC	color carne light rose 	1000
DECOTABBN	bianco white 	1000
DECOTABRA	rosa pink 	1000
DECOTABN	nero black 	1000
DECOTABR	rosso red 	1000
DECOTABBL	blu blue 	1000
DECOTABCO	marrone brown 	1000
DECOTABVC	verde chiaro light green 	1000
DECOTABFU	fucsia fuchsia 	1000
DECOTABAZ	azzurro light blue 	1000
DECOTABG	giallo brillante bright yellow 	1000
DECOTABVS	verde green 	1000

CODE	COLOUR	PESO WEIGHT (g)
DTAR250	arancio orange 	250
DTAZ250	azzurro light blue 	250
DTRA250	rosa pink 	250
DTVS250	verde scuro dark green 	250
DTVC250	verde chiaro light green 	250
DTN250	nero black 	250
DTR250	rosso red 	250
DTGU250	giallo uovo egg yellow 	250
DTG250	giallo brillante bright yellow 	250
DTBN250	bianco white 	250
DTCO250	marrone brown 	250
DTVL250	viola purple 	250
DTGL250	glicine wisteria 	250

Ciocoplast 6 kg

Il cioccolato plastico per modellaggio Ciocoplast è l'ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità di questo prodotto lo rende adatto anche alla copertura di torte. Non si attacca alle mani, rimane morbido per giorni e ha un gradevole sapore di cioccolato. Disponibile nei colori bianco e marrone.

The plastic chocolate is the ideal product for the creation of flowers and ribbons, thanks to its consistency. The extreme malleability and plasticity of this product make it suitable to cover cakes too. Ciocoplast does not stick to hands, remains soft for days and has a pleasant chocolate taste. Available in white and brown in packs of 6 Kg.



CODE	COLOUR	
CIOCOPLASTBN	bianco white	
CIOCOPLASTMR	marrone brown	

Ciocoplast colours 1 kg

Ciocoplast colours è una gamma di colori vividi e intensi per decorare soggetti e preparazioni, con un notevole risparmio di tempo e grande omogeneità di risultato.

Ciocoplast colours offer a range of intense colours to decorate cakes with considerable time-saving and great colour uniformity.



CODE	COLOUR	
CIOCOPLASTWH	bianco white	

Easydecor 1 kg

Pasta di zucchero elastica e malleabile, leggermente aromatizzata alla vaniglia, adatta alle coperture e modellaggio in piano o tridimensionale, con l'aggiunta di zucchero a velo. Pronta all'uso, si stende facilmente con il mattarello. Disponibile in vari colori, si può anche utilizzare con coloranti idrosolubili Pavoni Italia.

Sugar paste extremely elastic and malleable, lightly flavoured with vanilla. It is extremely suitable for cake covering and flat modeling (for three-dimensional modeling is sufficient to harden the dough by adding sugar). Ready to use, it is easy to apply with a rolling pin. Available in various colours, it can be also coloured with water soluble Pavoni Italia colours.



CODE	COLOUR	
EASYBN	bianco white	
EASYN	nero black	
EASYAZ	azzurro light blue	
EASYBL	blu blue	
EASYR	rosso red	

Real ghiaccia 3 kg



Prodotto in polvere che sostituisce la ghiaccia reale, migliorandone le prestazioni, miscelabile in acqua e subito pronto all'uso. Può essere applicato direttamente sulla torta mediante sac à poche, creando finissime decorazioni. Rispetto alla tradizionale ghiaccia, mantiene la sua elasticità nel tempo rendendo più semplice la gestione della torta durante tutte le fasi di lavorazione. Real ghiaccia può essere colorato utilizzando i colori idrosolubili Pavoni Italia. Disponibile anche nel formato da 500 gr.

Realghiaccia is a powdered product that replaces real icing and improves its performances. Ready to use after mixing with water. You can decorate your cakes with fine decorations by using it directly with a piping bag. Compared to traditional royal icing, Real ghiaccia maintains its elasticity as time goes by and make it easier to manage cake preparation during the whole processing. Real ghiaccia can be coloured by using the water soluble Pavoni Italia colours. Also available in 500 g size.

CODE
REALGHIACCIA

Massa Pavoni Summer 5 kg



CODE
MASSAPAVONISUMMER

Pasta di zucchero elastica e per la copertura, ha un aroma delicato vanigliato. Non teme l'umidità e il clima caldo, non è sensibile agli sbalzi di temperatura e non crea condensa superficiale una volta estratta la torta dal frigorifero. Colore bianco candido.

Elastic and perfect for covering, Massa Pavoni Summer has a soft taste, neutral with a vanilla hint. It resists at humidity and hot temperature, it does not create surface condense once the cake gets out from refrigerator. Pure white colour.

Pastamica 5 kg



CODE
PASTAMICA

Pasta di zucchero da copertura. Malleabile, di colore bianco, leggermente aromatizzata alla vaniglia. Facilissima da stendere, crea una copertura perfetta senza crepe e bolle.

Pastamica is a sugar paste for covering. Elastic in white colour, with a light vanilla hint. Extremely easy to spread, it creates a perfect covering, without breaks and bubbles.

Mix Macaron 500 g



CODE	COLOUR
MACARONBN	bianco white 
MACARONRA	rosa pink 

Preparato per la realizzazione di macarons in modo semplice e veloce. Ideale da usare con i tappetini macaron Pavoni Italia.

Preparation ideal to create macarons in a simple and fast way. It can be used combined with Pavoni Italia macaron mats.

Materie prime - Raw materials

AGAR AGAR 250 g
Per gelificare creme e liquidi. Vegetale, naturale, agente gelificante solubile al caldo. L'effetto gel si ottiene quando si raffredda. Sostituto della gelatina per dolci, pasticcini, dessert. La soluzione agar agar deve essere prima portata a ebollizione.
To gel creams and fluids. Vegetable, natural, heat-soluble gelling agent. The gel is obtained when cooled. Substitute of gelatine in confectionery, pastry, desserts. The agar agar solution must first be brought to the boil.

ZUCCHERO INVERTITO - INVERTED SUGAR 250 g
Utile per abbassare il punto di congelamento e mantenere umidi i prodotti da forno. Capace di mantenere l'umidità meglio del saccarosio: aumenta la morbidezza donando un gusto dolce più intenso.
To lower the freezing point and retain moisture of baked products. Able to retain moisture better than saccharose: improves softness with a more significant sweet taste.

HYFOAMA 250 g
Per montare soluzioni zuccherine calde e fredde. Per sostituire l'albume per ghiacce e meringhe.
To whip hot and cold sugar solutions. To substitute the egg white for icing and meringue.

GOMMA XANTHANO - XANTHAN GUM 250 g
Utile a stabilizzare e addensare impasti privi di glutine o ispessire le salse.
To stabilize and thicken gluten free dough. To thicken sauces.

SCIROPPO DI GLUCOSIO - GLUCOSE SYRUP 250 g
Previene la congelazione di gelati e mousse e la cristallizzazione di praline e prodotti in cioccolato. Utile per preparare pasta di zucchero e cioccolato plastico.
To prevent freezing of ice cream and mousse. To prevent crystallization of pralines and other chocolate products. To prepare sugar paste and plastic chocolate.

CREMORTARTARO* - CREAM OF TARTAR 250 g
Utilizzato per invertire lo zucchero e far montare meglio l'uovo.
To invert sugar and better beat eggs.

PECTINA - PECTIN 1 Kg
Impiegata per gelificazione di gelatine di frutta.
Used to gelatinize fruit jellies.

SALI DI SILICIO - SILICON SALTS 1 Kg
Protegge dall'umidità le composizioni artistiche in zucchero colato e cioccolato.
To protect cast sugar and chocolate compositions from humidity.

BIOSSIDO DI TITANIO - TITANIUM DIOXIDE 250 g
Sbianca il cioccolato bianco e opacizza lo zucchero colato.
To whiten chocolate and matify cast sugar.

ACIDO CITRICO - CITRIC ACID 1 Kg
Impiegato per invertire lo zucchero e aiutare la gelificazione delle gelatine di frutta.
To invert sugar and help the gelatinization of fruit jellies.

*fino a esaurimento - subject to availability

Magic Decor



CODE	PESO WEIGHT (g)
MAGICDECOR250	250
MAGICDECOR	500
MAGICDECOR3	3000

Magic Decor è l'innovativo preparato in polvere che, in abbinamento ai tappetini Magic Decor in silicone, permette di realizzare pizzi in zucchero estremamente elastici e sottili per abbellire le tue creazioni. Decora torte e preparazioni attraverso un vero effetto tridimensionale, che saprà catturare l'attenzione dei clienti, per un successo garantito nelle occasioni più speciali.

Magic Decor is an innovative powder preparation you can use on our Magic Decor silicone mats. You can create amazing sugar laces you can use to embellish your creations. Decorate cakes and other creations with a real three-dimensional effect, which will catch your customers' eyes, for a guarenteed success in the most special events.

Strisce in silicone Stripe silicone mats

*fino a esaurimento - subject to availability



SMD03
mm 390x80,5 h



SMD04A
mm 390x80,5 h



SMD04B
mm 390x80,5 h



SMD05
mm 390x80,5 h



SMD07A
mm 390x80,5 h



SMD07B
mm 390x80,5 h



SMD08
mm 390x80,5 h



SMD09
mm 390x80,5 h



SMD10
mm 390x80,5 h



SMD11
mm 390x80,5 h



SMD12
mm 390x80,5 h



SMD102
mm 368x135 h



SMD100*
mm 368x135 h



TMD01
mm 400x300 h



TMD02
mm 400x300 h



TMD03
mm 400x300 h



TMD04
mm 400x300 h



TMD06*
mm 400x300 h



TMD08
mm 400x300 h

Zucchero artistico

Artistic sugar

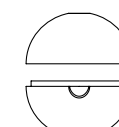


Sfere in silicone disponibili in tre diverse misure per la realizzazione di soggetti in zucchero artistico. Il particolare design a tutto tondo permette un raffreddamento rapido del prodotto finito. L'incavo centrale garantisce un facile smodellaggio del prodotto.

Silicone sphere moulds available in three different sizes, designed to create artistic sugar show pieces. The specific three dimensional design allows a much faster cooling of the sugar. The cavity guarantees the easy demoulding of the product.

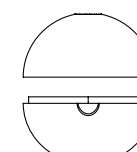


Sfere



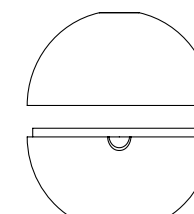
SFERA80

Ø mm 80
~ 270 ml



SFERA100

Ø mm 100
~ 525 ml



SFERA150

Ø mm 150
~ 1770 ml

Isomalto



CODE	PESO WEIGHT (g)
ISOPAV500	500
ISOMALTOKG1	1000
ISOMALTOKG5	5000

Attrezzature - Equipment

Cannello a gas - Blow torch

Cannello dalla fiamma mediamente sottile, robusto e ideale per la lavorazione dello zucchero artistico e caramellature.

Torch with thin flame, robust and ideal for the processing of the artistic sugar and caramelization.



CODE
FLAME

Aladin

Lampada a infrarossi a due potenze selezionabili: 600 e 1200 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile. Cavo di alimentazione incluso.

Infrared lamp with two switchable powers: 600 and 1200 W. Stainless steel structure and working plan. Fully demontable. Power cable included.

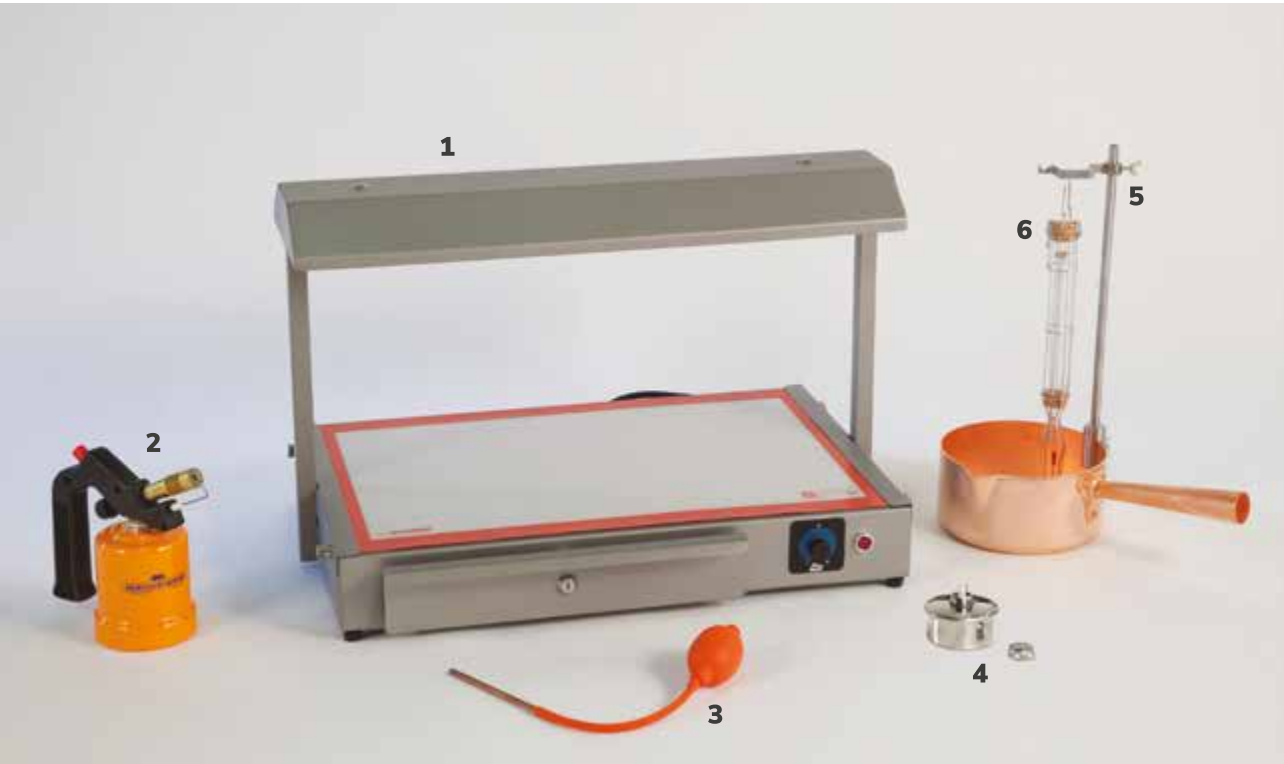
CODE	PIANO DI LAVORO WORKING PLAN (mm)	PESO WEIGHT (kg)
ALADIN	610x410	6



Lampada per zucchero

Interamente in acciaio inox, completa di cassetto porta attrezzi, variatore di potenza e due resistenze porcellanate.
Completely stainless steel made, provided with drawer for tools, power variator and two porcelained resistances.

CODE	POTENZA POWER (W)	TENSIONE D'ESERCIZIO VOLTAGE (V)	PIANO DI LAVORO WORKING PLAN (mm)	PESO WEIGHT (kg)
1 LAMPADA	800	230	600x400	5



CODE	DESCRIPTION
2 CANNELLO	con accensione automatica torch with automatic ignition
3 POMPETTA	con terminale in rame pump with copper terminal
4 BAZ	boccetta alcool con stoppino stainless steel bottle with alcool wick

CODE	DESCRIPTION
5 RG1	reggi caramellometro holder for sugar thermometer
6 CAMELLOMETRO	con gabbia sugar thermometer with housing



**EQU
IPM
ENT**

Stampi monouso

Disposable moulds

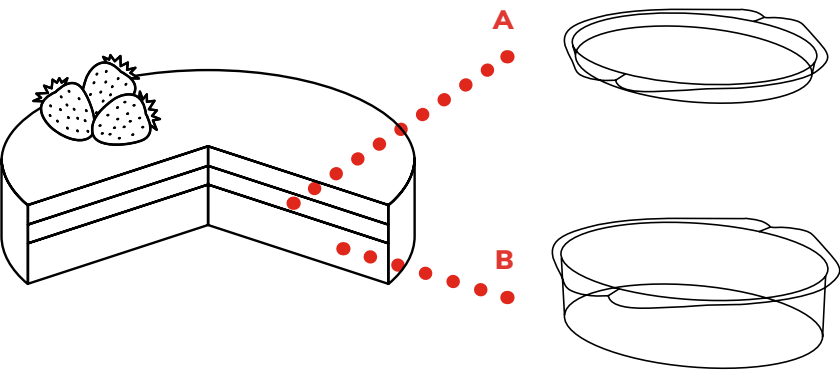
Stampi monouso riciclabili al 100% per la creazione di torte con raggio stondato. I bordi arrotondati permettono un glassaggio perfetto evitando il taglio della glassa, mentre la nuova linguetta extra-grip rende l'operazione di smodellaggio facile ed immediata.

- **100% riciclabile nella filiera della plastica:** la sua vita continua anche dopo l'utilizzo.
- Risparmio di tempo e di spazio.
- Stoccaggio razionalizzato grazie all'impilabilità del prodotto.
- Linguette extra-grip facili da usare che permettono un perfetto smodellaggio del prodotto finale.
- Stop alla condensa e al ritiro del prodotto in abbattitore.
- Massime igiene e facilità d'uso.

Disposable moulds to create rounded rim cakes. The curved edges will help you to obtain the perfect glazing avoiding the usual unsightly defect on the rim.

- **100% recyclable in the plastic supply chain:** lifecycle larger than usage.
- Space and time-saving.
- Rational storing because the product is easy to stack.
- Extra-grip tear strip easy to use material to perfectly demould the final product.
- No more condensation and no more shrinking of the product in the blast chiller.
- Maximum hygiene and easy to use.

Voilà per torte e inserimenti
Voilà for cakes e inserts



stampi monouso Voilà per inserimenti
Voilà disposable moulds
for inserts

stampi monouso Voilà per la creazione
di torte con raggio stondato
Voilà disposable moulds to
create round rimmed cakes

VL240

Ø mm 240x40 h
100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

IN220

Ø mm 220x10 h
220 pcs per confezione
220 pcs per box

VL180

Ø mm 180x40 h
225 pcs per confezione
225 pcs per box

abbinabile con inserimento
can be combined with insert:

IN160

Ø mm 160x10 h
450 pcs per confezione
450 pcs per box

VL220

Ø mm 220x40 h
100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

IN200

Ø mm 200x10 h
300 pcs per confezione
300 pcs per box

VL160

Ø mm 160x40 h
300 pcs per confezione
300 pcs per box

abbinabile con inserimento
can be combined with insert:

IN140

Ø mm 140x10 h
600 pcs per confezione
600 pcs per box

VL200

Ø mm 200x40 h
150 pcs per confezione
150 pcs per box

abbinabile con inserimento
can be combined with insert:

IN180

Ø mm 180x10 h
400 pcs per confezione
400 pcs per box

VL140

Ø mm 140x40 h
300 pcs per confezione
300 pcs per box

Voilà per
monoporzioni
Voilà for
single-serving
portions

VL65

Ø mm 65x40 h
900 pcs per confezione
900 pcs per box

Voilà per quadri
Voilà frames

VL6430

Dim. internal
mm 570x365x30 h

Dim. external
mm 590x390x30 h

30 pcs per confezione
30 pcs per box

VL6435

Dim. internal
mm 570x365x35 h

Dim. external
mm 590x390x35 h

30 pcs per confezione
30 pcs per box

VL6440

Dim. internal
mm 570x365x40 h

Dim. external
mm 590x390x40 h

30 pcs per confezione
30 pcs per box

VL4030

Dim. internal
mm 360x360x30 h

Dim. external
mm 390x390x30 h

50 pcs per confezione
50 pcs per box

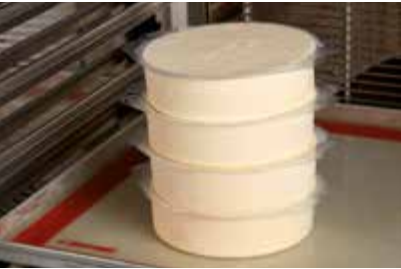
VL4035

Dim. internal
mm 360x360x35 h

Dim. external
mm 390x390x35 h

50 pcs per confezione
50 pcs per box

How to use



Storage & display

Vassoi per monoporzioni Single-serving trays

Vassoi per monoporzioni: belli, pratici e indispensabili per servire al meglio le vostre creazioni. Disponibili nei colori bianco, nero, trasparente e, a richiesta, anche personalizzati.

Single-serving trays: beautiful, practical and must have to serve your creations at your best. Available in white, black and transparent colour, but also customized on demand.



VP1NR

mm 80x80
■ nero - black
Scatola da - Box of 250 pcs



VP1BN

mm 80x80
□ bianco - white
Scatola da - Box of 250 pcs



VP1T

mm 80x80
▨ trasparente - transparent
Scatola da - Box of 250 pcs



VP2NR

mm 130x38
■ nero - black
Scatola da - Box of 250 pcs



VP2BN

mm 130x38
□ bianco - white
Scatola da - Box of 250 pcs



VP2T

mm 130x38
▨ trasparente - transparent
Scatola da - Box of 250 pcs



VP3NR

Ø mm 80
■ nero - black
Scatola da - Box of 250 pcs



VP3BN

Ø mm 80
□ bianco - white
Scatola da - Box of 250 pcs



VP3T

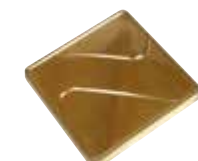
Ø mm 80
▨ trasparente - transparent
Scatola da - Box of 250 pcs

**VC1**

mm 140x40
oro - gold
Scatola da - Box of 200 pcs

**VC2**

mm 140x40
nero - black
Scatola da - Box of 200 pcs

**VC4**

mm 85x85x7 h
oro - gold
Scatola da - Box of 250 pcs

**VC5**

mm 85x85x7 h
nero - black
Scatola da - Box of 250 pcs

Scatole Packaging

Forme e misure differenti per il confezionamento delle tue preparazioni.

Various shapes and sizes to package your preparations.

**KS26**

mm 162x131x206 h
Confezione da 20 scatole
Box of 20 pcs

**KS49**

mm 143x72x12 h
Confezione da 100 scatole
Box of 100 pcs

KS32

mm 160x160x220 h
Confezione da 12 scatole
Box of 12 pcs

**KS38**

mm 140x180
Confezione da 40 scatole
Box of 40 pcs

Vassoietti per mignon Trays for mignon

Il miglior modo per spostare, servire e presentare le tue preparazioni mignon. I vassoietti per Pavoflex mignon prodotti in materiale compostabile e sono totalmente trasparenti, resistenti all'umidità e non deformabili: perfetti per essere presi con le pinze e con le mani.

The best way to move, serve and present your mignon preparations. Our trays for mignon are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.

NEW

VM4B

mm 35x35x8 h
quadrato - square
Scatola da - Box of 2400 pcs



VM1B

Ø mm 42x8 h
tondo - round
Scatola da - Box of 2000 pcs



VM2B

mm 42x42x8 h
quadrato - square
Scatola da - Box of 2000 pcs



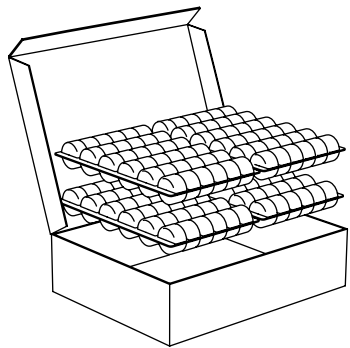
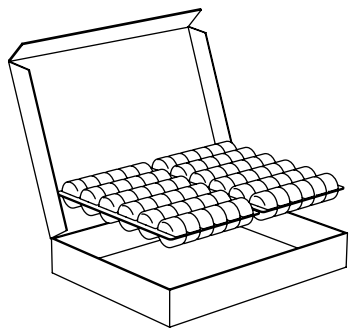
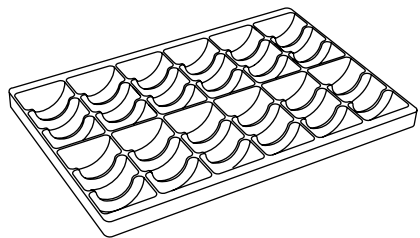
VM3B

mm 62x26x8 h
rettangolare - rectangular
Scatola da - Box of 2000 pcs





Macaron Display



MC36 Macaron Display

mm 295x195

36 impronte - *indents*
dim impronte - *indents* Ø mm 48x25

100% riciclabile nella filiera della plastica
100% recyclable in the plastic supply chain

200 pezzi per confezione - 200 pcs per box

SMC72

internal dim mm 385x295x60 h

scatola in cartone - carton box

può contenere 2 coppie **MC36**
it may contain 2 couples **MC36**

20 pezzi per confezione - 20 pcs per box

SMC144

internal dim mm 385x295x100 h

scatola in cartone - carton box

può contenere 4 coppie **MC36**
it may contain 4 couples **MC36**

20 pezzi per confezione - 20 pcs per box

Covering

Plus:

- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori
- Disponibile in 2 altezze
- Abbinabile al vassoio Tray e alle teglie 600x400

Plus:

- *Impact- and high-temperature resistant*
- *Stackable and insertable*
- *Maximum transparency*
- *Resists condensation during storage in refrigerators and blast chillers*
- *Available in 2 heights*
- *Can be combined with Tray and 600x400 trays*

CODE	DIMENSION (mm)	
COVER55	585x390x55	Coperchio
COVER85	585x390x85	Coperchio
TRAY	590x395x28	Vassoio

Tappetini in silicone

Silicone mats

Forosil Strip

La praticità di Forosil, in formato striscia. Le Forosil Strip sono totalmente antiaderenti e la presenza dei microfori garantisce una migliore e più efficace distribuzione del calore. Utilizzale per foderare le fasce piene in acciaio inox: otterrai torte perfette e dalla facile sformatura, senza la necessità di ungerle! Si prestano all'impiego con torte da forno e lievitati. Sviluppate in collaborazione con Stefano Laghi.

The convenience of Forosil comes in strip. The Forosil Strips are totally non-stick and the micro-holes guarantee a better and more effective heat distribution. Use them to line the smooth stainless steel bands: you'll get perfect cakes, easy to unmold, without greasing before! You can use them for cakes to bake and leavened preparations. Developed in cooperation with Stefano Laghi.

CODE	DIMENSION (mm)	PCS PER BOX
STRIP20FPC	635x18 h max	10
STRIP30FPC	635x28 h max	10
STRIP35FPC	635x33 h max	10
STRIP40FPC	635x38 h max	10

abbinabile alle fasce lisce di pag 182
can be combined with the smooth see page 182





Forosil

Il migliore complemento alla teglia e griglia 600x400 mm. Forosil è il tappetino in silicone microforato perfettamente antiaderente. La presenza dei microfori facilita la distribuzione ottimale del calore.

The perfect complement to the 600x400 mm baking tray and grid. Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.



CODE	DIMENSION (mm)
FOROSIL43	385x285
FOROSIL53	520x315
FOROSIL64	585x385

SPV

SPV è la linea di tappetini antiaderenti in silicone adatta sia per la cottura che la surgelazione di prodotti da pasticceria, gelateria, ristorazione e per l'industria dolciaria in genere. Ogni tappetino è realizzato in tessuto di vetro rivestito da silicone alimentare su entrambi i lati. SPV può essere utilizzato a temperature da -40°C a +250°C. Disponibile anche in versione macarons, utile a razionalizzare il lavoro di dosaggio.

SPV is the line of non-stick silicone mats suitable for both baking and freezing pastry, gelato, horeca and sweet industry goods. Each mat is made of fiberglass coated with food grade silicone on both sides and can be used at temperatures from -40°C to +250°C. Available also for macarons, to rationalize the dosing.



CODE	DIMENSION (mm)
SPV43	385x285
SPV53	520x315
SPV64	585x385
SPV86	790x590
SPV6242	620x420
SPV88	790x770



CODE	DIMENSION (mm)	Ø IMPRONTE INDENTS (mm)
SPV64MACARONS	585x385	esterno - external 400 interno - internal 300



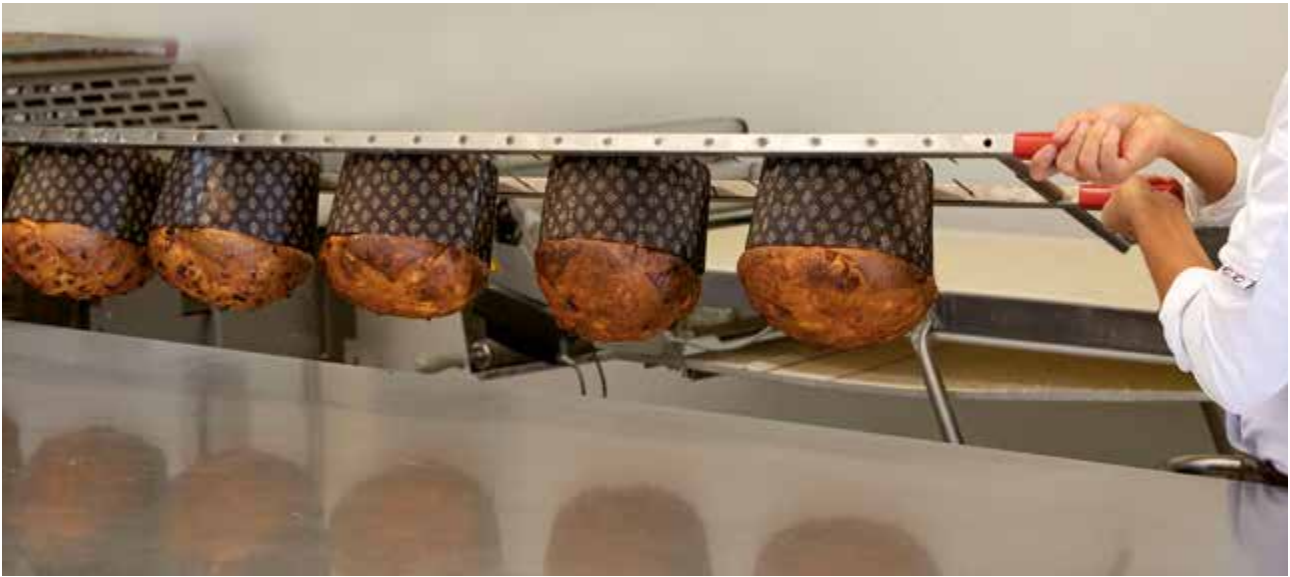
Attrezzature Tools

Gira panettoni Gira Tu - Turn panettoni Gira Tu

Facile da impilare sia sui carrelli che sulle rastrelliere, è realizzato in acciaio inox AISI 304 e ha un'impugnatura ergonomica. Adatto al contatto alimentare.

Easy to stack on both trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle. Suitable for food contact.

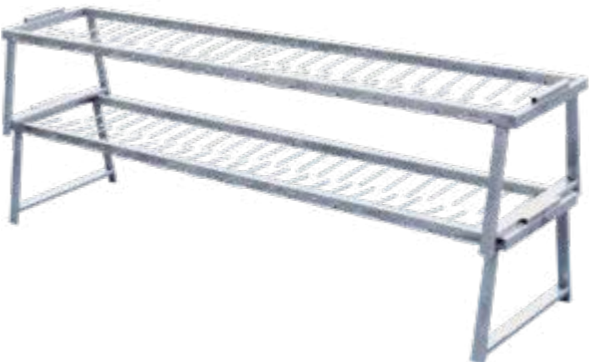
CODE	DIMENSION (mm)
GIRATU150	1500
GIRATU200	2000
GIRATU225	2250



Gira panettoni Giro Io - Turn panettoni Giro Io

Gira panettoni sovrapponibile ideato per risolvere i problemi di spazio nei laboratori, agganciando contemporaneamente diverse pezzature di panettoni, colombe, veneziane etc. Può essere utilizzato da una sola persona, senza alcun aiuto, riuscendo a sovrapporre più telai fino a 150 kg di panettoni. Realizzato in acciaio inox.

Stackable and space-saver Gira panettoni. It allows to hang many panettoni, colombe and veneziane. It requires just one person. It can stack many trays, till 150 kg of panettoni. Made of stainless steel.



CODE	DIMENSION (mm)
GIROIO P	1650x380
GIROIO G	2150x380



photo credits : Fusto Milano - Laboratorio di pasticceria contemporanea

Pro Series

Una nuova linea di attrezzature curata nei minimi dettagli. Materiali scelti con attenzione, soluzioni attente per migliorare il tuo lavoro e tutta l'esperienza Pavoni Italia dedicata al mondo dei professionisti.

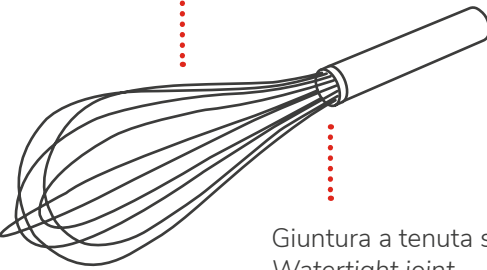
A new line of equipment with the utmost attention to detail. Carefully chosen materials, thoughtful solutions to improve your work, and all of Pavoni Italia's experience dedicated to the world of professionals.

Fruste - Whisks



Manico extra-grip
Extra-grip handle

Acciaio flessibile e indeformabile
Shape-retaining and flexible steel



Giuntura a tenuta stagna
Watertight joint



CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
FT250	250	105
FT350	350	135
FT450	450	205

La migliore manovrabilità per grandi risultati. Le fruste Pro Series sono in acciaio inox armonico indeformabile, appositamente studiato per avere la corretta flessibilità e capacità di tornare sempre alla forma originaria. Manico isolante resistente anche alle alte temperature (fino a 220°C).

The best manoeuvrability for the best results. The Pro Series whisks are made of harmonic stainless steel, specially designed to provide optimum flexibility and the ability to always return to their original shape. Insulating extra-grip handle and high-temperature resistant (up to 220°C).

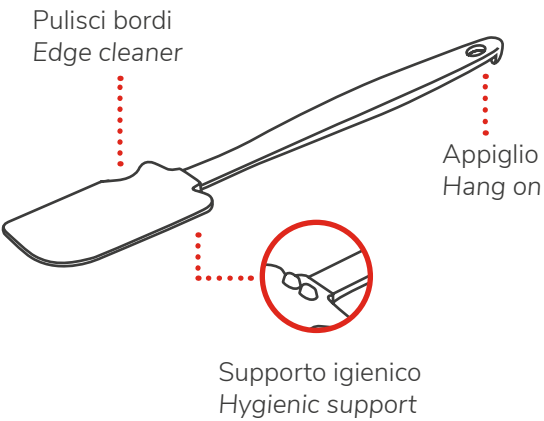


Spatole e cucchiiai- Spatulas and spoons



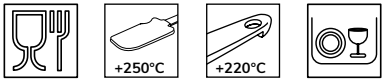
CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
SP300	360	250
SP301	260	170

CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
SP302	380	250
SP303	270	170



Realizzati in silicone platinico resistente fino a 250°C. I piccoli dettagli fanno la differenza: appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi per raccogliere al meglio le preparazioni e manico extra grip, resistente fino a 220°C, per la migliore maneggevolezza. La giunzione tra paletta e manico è senza fessure, ultra resistente, per maggiore igiene e durata.

Made of platinum silicone, resistant up to 250°C. Small details that make the difference: “hang on” handle for an easy support during the preparations, edge cleaner groove to scrape the mixture and extra grip handle, resistant up to 220°C, for the best ease of use. The joint between the blade and the handle is watertight, ultra resistant for the best hygiene and longevity.



Élite
Sac à poche monouso - Disposable piping bags

- In materiale multistrato
- Resistente, flessibile, sicuro
- Superficie intera liscia per agevolare fuoriuscita prodotto
- Esterno in soft touch per un'ottima presa
- Made of multi-layer material
- Resistant, flexible, safe
- Smooth surface for easy product separation
- Soft-touch exterior for excellent grip



CODE	DIMENSION (mm)	SPESSORE THICKNESS (µm)	PCS PER BOX
ELITE45	460x280	80	100
ELITE55	530x280	80	100
ELITE60	600x280	80	100



Powerflex
Sac à poche in 3 misure - 3 sizes piping bags

- In resistente gomma alimentare
 - Non trasuda ed è perfettamente saldato
 - Facile da pulire, anche in lavastoviglie
 - Non assorbe gli odori
 - Ottimo grip antiscivolo
 - Adatto ai composti duri
 - Il foro che ospita la bocchetta non si deforma
-
- Made of durable food-grade rubber
 - Does not ooze and is perfectly welded
 - Easy to clean, even in the dishwasher
 - Does not absorb odours
 - Excellent non-slip grip
 - Suitable for hard compounds
 - The hole which houses the nozzle does not deform



CODE	LUNGHEZZA LENGTH (mm)	PCS PER BOX
PW040	400	1
PW045	450	1
PW050	500	1



Sac à poche - Piping bags

Sac à poche multiuso in tela plastificata comodo e resistente senza cuciture, provvisto di asola.

Made of plastic canvas and seamless; it is provided with tip hole.



CODE	LUNGHEZZA LENGTH (mm)	PCS PER BOX
14010	280	1
14020	340	1
14030	400	1
14040	460	1
14050	500	1
14060	550	1
14070	600	1
14080	650	1
14090	700	1

Vaso portasacchetto - Bag-sustaining jar



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
34013	195	230

Bocchette in acciaio - Stainless steel piping tips

Decine di forme, tipologie e misure. Le bocchette Pavoni Italia sono indispensabili per dare il tocco finale ad ogni tipo di decorazione. Disponibili in acciaio e polycarbonato, permettono di ottenere risultati perfetti ad ogni utilizzo.

Dozens of shapes, types and sizes. Pavoni Italia tips are a must for giving that final touch to any type of decoration. Available in stainless steel and polycarbonate, they allow you to obtain perfect results every time you use them.

Tonda / Round

 	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
	125/2	2	43	125/12	12	43
	125/4	4	43	125/14	14	43
	125/6	6	43	125/16	16	43
	125/8	8	43	125/18	18	43
	125/10	10	43	125/20	20	43

Stella punta fine / Small star

 	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
	126/2	2	52	126/12	12	52
	126/4	4	52	126/14	14	52
	126/6	6	52	126/16	16	52
	126/8	8	52	126/18	18	52
	126/10	10	52	126/20	20	52

Stella punta larga / Large star

 	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
	127/2	2	52	127/12	12	52
	127/4	4	52	127/14	14	52
	127/6	6	52	127/16	16	52
	127/8	8	52	127/18	18	52
	127/10	10	52	127/20	20	52

Fiore / Flower

 	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
	128/2	2	52	128/12	12	52
	128/4	4	52	128/14	14	52
	128/6	6	52	128/16	16	52
	128/8	8	52	128/18	18	52
	128/10	10	52	128/20	20	52

Delizia / Delizia

 	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
	131/10	10	40	131/18	18	40
	131/12	12	40	131/20	20	40
	131/14	14	40	131/22	22	40
	131/16	16	40			

St. Honoré / St. Honoré

 	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
	133/20	20	50	133/35	35	50
	133/25	25	50	133/40	40	50
	133/30	30	50			

Bocchette in policarbonato - Polycarbonate piping tips



PB24
Kit 24 bocchette - Kit 24 piping tips
h bocchette - h tips 55 mm

Ø mm 3

Ø mm 4

Ø mm 5

Ø mm 6

Ø mm 6

Ø mm 8

Ø mm 8

Ø mm 10

Ø mm 10

Ø mm 11

Ø mm 12

Ø mm 15

Ø mm 3

Ø mm 4

Ø mm 5

Ø mm 7

Ø mm 8

Ø mm 9

Ø mm 10

Ø mm 12

Ø mm 13

Ø mm 14

Arrows

Delice



PB12
Kit 12 bocchette - Kit 12 piping tips
h bocchette - h tips 55 mm

Ø mm 3

Ø mm 4

Ø mm 8

Ø mm 8

Ø mm 10

Ø mm 15

Ø mm 4

Ø mm 7

Ø mm 10

Ø mm 14

Arrows

Delice

Griglia per il glassaggio - Glazing grid



CODE	DIMENSION (mm)
GLA64	600x400

Griglia 600x400 mm per il glassaggio di torte e monoporzioni. Di misura perfettamente compatibile con teglie, vassoi Covering e i tappetini SPV in silicone, vanta una base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI 304 è resistente e semplice da pulire.

600x400 mm grid for glazing cakes and single-serving portions. It perfectly fits trays, included the Covering range, and SPV silicone mats. It has a raised base which allows to easily glaze your creations. Made of AISI 304 steel, it is resistant and easy to clean.

Fogli chitarra - Guitar sheets

Lo strumento ideale per la creazione di decorazioni in cioccolato. Molto versatili per la lavorazione del cioccolato, permettono di ottenere una finitura liscia e lucida e garantiscono il distacco immediato delle realizzazioni. Possono essere utilizzati anche per separare le preparazioni da stoccare in abbattitore, al fine di non far attaccare fra di loro i prodotti.

The perfect tool for creating chocolate decorations. Very versatile for working with chocolate, they allow a smooth glossy finish and guarantee immediate detachment of creations. They can also be used to separate desserts to be stored in a blast chiller to prevent products from sticking.



CODE	DIMENSION (mm)	SPESSORE THICKNESS (µm)	PCS PER BOX
FCH34	390x390	100	100 (25 pcs risma - reams)
FCH64	590x390	100	100 (25 pcs risma - reams)

Materiale LDPE - LDPE Material

Fogli in PVC - PVC sheets

Una perfetta barriera antiaderente per realizzare e sformare preparazioni dolci e semifreddi, utilizzando gli stampi e le sagome in acciaio. Ideale anche per la lavorazione del cioccolato e per realizzare originali decori. Non utilizzabili in cottura.

A perfect non-stick barrier designed to help make and remove desserts and semifreddo creations when using steel moulds and bands. Ideal also for working with chocolate and for creating original decorations. Not suitable for baking.



CODE	DIMENSION (mm)	SPESSORE THICKNESS (µm)	PCS PER BOX
FA64	600x400	100	100

Bobine in PVC - PVC rolls

Bobina in PVC ad uso alimentare, ideale per rivestire i bordi degli stampi e delle sagome in metallo. Permette il facile distacco delle preparazioni dagli stampi senza rovinare i bordi.

PVC roll for food use, ideal for covering the edges of moulds and metal shapes. It makes removal of the mixtures from the moulds easy without damaging the edges.



CODE	ALTEZZA HEIGHT (mm)
BB25	23
BB30	28
BB35	33
BB4	38

CODE	ALTEZZA HEIGHT (mm)
BB45	43
BB5	48
BB6	58

Pavoflon

Realizzato in teflon, può essere utilizzato per un'innumerabile quantità di cotture mantenendo sempre un'antiaderenza formidabile, specialmente con prodotti da forno ad alta percentuale di zuccheri. È ideale per cuocere gli impasti, per la produzione di pane precotto surgelato in diverse forme e dimensioni. Utilizzabile sia in forni elettrici che ventilati, oppure in tunnel, a temperature che vanno da -40°C a +350°C. Non è necessario ingrassare Pavoflon. Lavalo con acqua tiepida e una spugna morbida e non utilizzare detergenti abrasivi.

Made of non-stick teflon, it can be used many times without losing its excellent non-stick features, even with products containing a high percentage of sugar. It's excellent for cooking doughs, for the production of precooked and frozen bread. Pavoflon can be used in electric and ventilated ovens or in industrial tunnels, at temperatures from -40°C to +350°C. No need to grease. Wash Pavoflon with warm water and a soft sponge. Do not use abrasive detergents.



CODE	DIMENSION (mm)
PVF0600400	600x400

Altri formati personalizzati sono disponibili su misura / Quantità min. di 20 fogli

Customizable formats on request / Minimum quantity 20 sheets

Stampi in plastica per monoporzioni
Plastic moulds for single-serving portions



CODE	STAMPO MOULD	STAMPO MOULD DIM. (mm)	STAMPI PER VASSOIO MOULDS PER TRAY	PORTION (g)	VASSOIO TRAY DIM. (mm)	CODE ESTRATTORE DEMOULDER	CODE TAGLIAPASTA CUTTER
TTS		Ø 67x40 h	35	~75	600x400	ETS	CTS
TTS2			20		400x340		
TES		65x65x40 h	35	~75	600x400	EES	CES
TES2			20		400x340		
TTRS		76x69x40 h	35	~75	600x400	ETRS*	CTRS
TTRS2			20		400x340		
TCS		74x71x40 h	35	~75	600x400	ECS	CCS
TCS2			20		400x340		
TOS		86x55x40 h	35	~75	600x400	EOS	COS
TOS2			20		400x340		
TTNS		74x68x40 h	35	~75	600x400	ETNS*	CTNS
TTNS2			20		400x340		
TGS		90x58x40 h	35	~75	600x400	EGS	CGS
TGS2			20		400x340		
TVS		88x60x40 h	35	~75	600x400	EVS	CVS
TVS2			20		400x340		
TRS		76x51x40 h	35	~75	600x400	ERS	CRS
TRS2			20		400x340		
TQS		59x59x40 h	35	~75	600x400	EQS	CQS
TQS2			20		400x340		

Stampi in plastica per mignon
Plastic moulds for mignon



CODE	STAMPO MOULD	STAMPO MOULD DIM. (mm)	STAMPI PER VASSOIO MOULDS PER TRAY	PORTION (g)	VASSOIO TRAY DIM. (mm)	CODE ESTRATTORE DEMOULDER	CODE TAGLIAPASTA CUTTER
TMTS		Ø 44x25 h	96	~20	600x400	EMTS	CMTS
TMTS2			64				
TMES		42x42x25 h	96	~20	600x400	EMES	CMES
TMES2			64				
TMTRS		50x44x25 h	96	~20	600x400	EMTRS*	CMTRS
TMTRS2			64				
TMCS		48x46x25 h	96	~20	600x400	EMCS	CMCS
TMCS2			64				
TMOS		55x35x25 h	96	~20	600x400	EMOS	CMOS
TMOS2			64				
TMTNS		47x44x25 h	96	~20	600x400	EMTNS	CMTNS
TMTNS2			64				
TMGS		60x38x25 h	96	~20	600x400	EMGS	CMGS
TMGS2			64				
TMVS		60x38x25 h	96	~20	600x400	EMVS	CMVS
TMVS2			64				
TMRS		51x31x25 h	96	~20	600x400	EMRS	CMRS
TMRS2			64				
TMQS		38x38x25 h	96	~20	600x400	EMQS	CMQS
TMQS2			64				

Placche per pastafrolla - Plastic cutter grids

Ideali per biscotti, pizzette, salatini e basi per pasticcini, velocizzano il lavoro in laboratorio senza rinunciare alla fantasia. Disponibili in tante forme diverse.

Suitable to prepare cookies, pizzas, savoury biscuits and pastry bases. Time-saving without any compromise with fantasy. Available in many shapes.



CODE	STAMPO MOULD	MAX DIM. (mm)	N. STAMPI N. MOULDS
PF1		90	20
PF2		45	72
PF2A		40	95
PF3		53	53
PF3A		40	95
PF4		60	63
PF4A		40	95
PF5		45	60
PF5A		40	95
PF6		48	95
PF6A		40	116
PF7		48	78
PF7A		40	128
PF8		50	68
PF8A		40	105
PF9		80	50
		66	

CODE	STAMPO MOULD	MAX DIM. (mm)	N. STAMPI N. MOULDS
PF10		60	36
PF10A		51	70
PF11		60	50
PF12		60	55
PF13		60	28
		50	36
PF14		75	20
		80	16
PF15		65	20
		63	25
PF18		75	16
		70	25
PF300		45	64
		52	
		50	
		56	
		57	

Chablon da forno 600x400 mm - Baking chablon 600x400 mm



Realizzati in silicone, spessore 4 mm. Metti la teglia con lo chablon direttamente in forno, lo chablon non permetterà all'impasto di dilatarsi durante la cottura, producendo forme perfette.

Silicone made, thickness 4 mm. Pour the mixture in the holes and level it, put the tray with the chablon in the oven and bake it.The chablon will not allow the product to expand and you will get perfect shapes.

CODE	STAMPO MOULD	DIM. (mm)	IMPRONTE INDENTS	CODE	STAMPO MOULD	DIM. (mm)	IMPRONTE INDENTS
CHT		Ø 35	96	CHC		40x35	88
CHQ		35x35	96	CHO		40x30	99

Stampi in silicone per gelatine - Silicone jelly moulds



TG1002*
Mezza sfera
Hemisphere
Ø mm 27x13,5 h
24 impronte
24 indents



TG1021*
Pera
Pear
mm 40x26x15 h
24 impronte
24 indents

Dimensione stampo: mm 340x183x30 h - Mould size: mm 340x183x30 h

*fino a esaurimento
subject to availability

Stampo per cannoli in banda stagnata
Tin plate "Cannoli" mould

	CODE	DIM. (mm)	Ø (mm)
	41A	120	30
	41B	140	35
	41C	160	40

	CODE	DIM. (mm)	Ø (mm)
	40A	130	20
	40B	180	12
	40C	290	27

Stampi per pane - Bread moulds



NIDODAPE
Nido d'ape
Honeycomb
mm 140x100



TARTARUGA
Tartaruga
Turtle
mm 140x100

Decora crostate - Tarts decorator



DCR
Ø mm 300

Raschietti - Scrapers



Personalizzabili con logo cliente.
Customizable with customer logo.

Un'ampia varietà di raschietti di differenti forme e profili, adatti a molteplici lavorazioni in cucina.
A wide variety of scrapers of different shapes and profiles, suitable for multiple applications in the kitchen.



CODE	DIMENSION (mm)
RA1RS	120x80



CODE	DIMENSION (mm)
RA2RS	120x80



CODE	DIMENSION (mm)
RA3RS	121x81
RA4RS	148x99



CODE	DIMENSION (mm)
RA5RS	145x99



CODE	DIMENSION (mm)
RA6RS	110x80



CODE	DIMENSION (mm)
RA7RS	216x128



CODE	DIMENSION (mm)
RA8RS	216x128



CODE	DIMENSION (mm)
RA9RS	208x128



CODE	DIMENSION (mm)
RA10RS	198x148



CODE	DIMENSION (mm)
SRP	265x125

Raschie in acciaio - Tempered harmonic steel scrapers



CODE	LUNGHEZZA LENGTH (mm)	CODE	LUNGHEZZA LENGTH (mm)
RM13	130	RM22	220
RM16	160	RM24	240
RM18	180	RM28	280
RM20	200		

Spatole e coltelli - Spatulas and knives



CODE	LUNGHEZZA LENGTH (mm)	CODE	LUNGHEZZA LENGTH (mm)
PM64025	250	CM64095	150



CODE	LUNGHEZZA LENGTH (mm)	CODE	LUNGHEZZA LENGTH (mm)
PM64012	250	CM64100	200
PM64010	170	CM64105	250
PM64005	110	CM64110	300



CODE	LUNGHEZZA LENGTH (mm)	CODE	LUNGHEZZA LENGTH (mm)
CM67785	240	CM67777	240



CODE	LUNGHEZZA LENGTH (mm)	CODE	LUNGHEZZA LENGTH (mm)
		PM54129	100
		PM54130	120



CODE	LUNGHEZZA LENGTH (mm)	CODE	LUNGHEZZA LENGTH (mm)
		CM67791	320
		CM67793	360
		CM67781	300

Le misure dei coltelli e delle spatole sono relative alla lama
Dimensions of knives and spatulas are related to blades lenght

Set tagliapasta - Cutters kit



CODE	STAMPO MOULD	STAMPI PER KIT MOULDS PER KIT	DIMENSION (mm)
STP53B	cerchi lisci smooth circle	9	da - from 20 a - to 80
STP52B	cerchi festonati festooned circle	9	da - from 20 a - to 80
STP540B	cerchi lisci robusti strong smooth circle	12	da - from 22 a - to 110
STP52D	cerchi festonati festooned circle	14	da - from 20 a - to 105
STP54B	cerchi festonati robusti strong festooned circle	12	da - from 20 a - to 110
STP61B	ovali lisci smooth oval	9	da - from 27 a - to 85
STP59	quadrati lisci smooth square	6	da - from 30 a - to 65
STP58N	quadrati festonati festooned square	5	da - from 35 a - to 80
STPROML	rombo liscio smooth rhombus	5	da - from 50 a - to 115
STP55L	esagono liscio smooth hexagon	6	da - from 45 a - to 90
STP57	goccia liscia smooth drop	6	da - from 45 a - to 95
STP64	cuore liscio smooth heart	6	da - from 40 a - to 80
STP65	stella liscia smooth star	6	da - from 45 a - to 85
STP54L	mezzaluna liscia smooth half-moon	6	da - from 30 a - to 65
STP67	fiore liscio smooth flower	6	da - from 40 a - to 95
STP63	foglia liscia smooth leaf	6	da - from 50 a - to 95
STP31	animali animals	10	
STP44	forme Natale Christmas shapes	4	
STP33	lettere letters	26	
STP34	numeri numbers	9	
STP46	sagome diverse different shapes	8	
STP30D	sagome diverse different shapes	12	
STP00	sagome diverse different shapes	6	















Tagliapasta - Pastry cutters

Rotelle tagliapasta
Pastry cutters



CODE	Ø (mm)	LAMA BLADE
TP5	55	liscia - smooth
TP6	55	festonata - festooned
TP7	97	liscia - smooth

Taglia croissant
Croissant cutters



CODE	DIM TAGLIO - CUT (mm)
RC1	70x100
RC2	110x150
RC3	180x140
RC4	180x200
RC5	140x200

Tagliapasta estensibili inox
Stainless steel extensible pastry cutters



CODE	Ø (mm)	LAMA BLADE
TP01	55	5 lisce - smooth
TP02	55	7 lisce - smooth
TP03	55	5 lisce - smooth 5 festonate - festooned
TP04	55	7 lisce - smooth 7 festonate - festooned

Rulli taglia o forapasta
Pastry dockers



CODE	DIMENSION (mm)
RP1	120



CODE	DIMENSION (mm)
RP2	65



CODE	DIMENSION (mm)
RP3	120



CODE	DIMENSION (mm)
RP4	65



CODE	DIMENSION (mm)
RP5	65

Sessole - Scoops

Sessole alluminio
Aluminium scoops



CODE	CAPACITY (l)
SEM100	0,1
SEM300	0,3
SEM500	0,5

CODE	CAPACITY (l)
SEM1000	1
SEM1500	1,5
SEM2000	2

Sessole in plastica
Plastic scoops



CODE	CAPACITY (l)
SES25	0,025
SES50	0,05
SES100	0,10

CODE	CAPACITY (l)
SES250	0,25
SES500	0,5
SES1000	1



CODE	CAPACITY (l)
SET150	0,15
SET250	0,25
SET500	0,5

CODE	CAPACITY (l)
SET750	0,75
SET1000	1
SET2000	2

Palette inox per gelato - Stainless steel ice cream spatulas

	CODE	LUNGHEZZA LENGTH (mm)
	PG7	250
	PG8	300

	CODE	LUNGHEZZA LENGTH (mm)
	PG7TR	250

Colino a pistone inox - Stainless steel piston funnel



CODE
COLINO

Bottiglia - Bottle

	CODE	CAPACITY (l)
	BOTTIGLIA	1



Personalizzabile con logo cliente.
Customizable with customer logo.

Setacci - Sieves



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	RETE NET MESHES (mm)
SETACCIOP05	240	80	0,5
SETACCIOP1	240	80	1
SETACCIOG05	300	90	0,5
SETACCIOG1	300	90	1

Caraffe - Jugs

	CODE	CAPACITY (l)
	CAG05	0,5
	CAG1	1
	CAG2	2

	CODE	CAPACITY (l)
	CAG3	3
	CAG5	5

Spargifarina inox - Flour and sugar stainless steel sifter



CODE	RETE NET MESHES (mm)
SF1M	1

Imbuti in plastica - Plastic funnels

	CODE	Ø (mm)
	IMB8	80
	IMB10	100
	IMB12	120

	CODE	Ø (mm)
	IMB14	140
	IMB18	180

Apriscatole professionale - Professional tin opener



CODE
AP1

Termometri - Thermometers



CODE	MEASURING RANGE (°C)	
TH5986S	from -50 to +260	Lettura immediata, sonda cavo, memorie. Immediate reading, probe, memories.



CODE	MEASURING RANGE (°C)	
TH5989	from -50 to +150	Lettura immediata, sonda fissa in acciaio inox. Fixed stainless steel probe, immediate reading.

Spazzole - Brushes



CODE	DIMENSION (mm)	
SP1	430	setola in crine - horsehair bristle



CODE	DIMENSION (mm)	
SP2	300	ottone e misto - brass and other materials
SP3	300	ottone - brass

Pennelli per dolci - Brushes



CODE	DIMENSION (mm)
34063	40
43753	60
43763	75

Guanti - Gloves

Guanti anticalore - Heat-resistant gloves

Resistenza al calore per contatto fino a 350°C per 20 secondi.



CODE	LUNGHEZZA LENGTH (mm)
GUANTO/A	365

It can withstand contact with temperatures up to 350°C for 20 seconds.

Guanto in silicone - Silicone glove

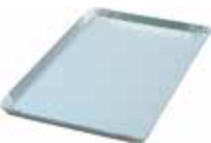
Protegge dalle temperature fino a +250°C.



CODE
CHELATBL CHEF

It protects you against temperatures up to +250°C.

Vassoi da esposizione - Display trays



CODE	DIMENSION (mm)
VE1A	305x225x20 h
VE2A	375x245x20 h



CODE	DIMENSION (mm)
VE1	305x225x20 h
VE2	375x245x20 h

alluminio oxalizzato
oxalate aluminium



CODE	DIMENSION (mm)
VE1G	305x225x20 h
VE2G	375x245x20 h

alluminio oxalizzato versione oro
oxalate aluminium golden version

Kit aerografo - Airbrush kit

Kit composto da aeropenna a doppia azione completamente in acciaio inox, tubo in gomma con attacchi rapidi, compressore 220 volt, motore non a bagno d'olio e quindi idoneo al contatto con sostanze alimentari. Pressione di uscita 2,5 bar.

Composed by stainless steel made double action airbrush, hose (no clamp is needed), compressor 220 volt, with non oil engine suitable for foods, outgoing pressure 2,5 bar.



CODE
AEROGRAFO



CODE
AEROPENNA

CODE
RG2

Sostegno per aeropenna
Airbrush support

Pistola alimentare - Food spray gun

Ideale per erogare ogni liquido a media e bassa viscosità come burro, olio, gelatina, salse, ecc. e per spruzzare superfici piane e oggetti come leccarde o vassoi.

Ideal to spray low to medium viscosity liquids including butter, oil, jelly and sauces etc. and spray flat surfaces and objects like trays and pans.



CODE	CAPACITY (l)	PRESSIONE MAX DINAMICA MAX DYNAMIC PRESSURE (bar)	POTENZA POWER (V)	POTENZA NOMINALE RATED POWER (W)
W200	0,7	160	220	60

Pettini - Combs

Pettine Charlotte - Charlotte comb

Pettine Charlotte con telaio, in acciaio inox. Appoggia il telaio sul tappetino SPV e stendi il biscuit uniformemente, poi posiziona il pettine sul telaio e tiralo verso di te.

Charlotte comb with stainless steel frame. Put the frame on the SPV mat and spread uniformly the biscuit. Place the comb on its frame and pull towards you.



CODE	PETTINE COMB SIZE (mm)	TELAIO FRAME SIZE (mm)
PCT	705x110	570x370x10 h

Pettine - Comb

Pettine con 5 fasce in gomma alimentare a doppio decoro. Spatola uniformemente la pasta decoro sul tappetino SPV, poi appoggia il pettine e tiralo nella direzione desiderata e poni in congelatore. Stendi poi il biscuit aiutandoti con la raplette e cuoci in forno. Infine, appoggia il biscuit su un foglio e togli delicatamente il tappetino SPV.

Comb provided with 5 rubber blades with 2 different decorations. Spread uniformly the decorating paste on the SPV mat. Using the comb rake in the chosen direction. Put it in a freezer. By using the raplette spread the biscuit and bake it. Place the biscuit on a graseproof paper and carefully remove the SPV mat.



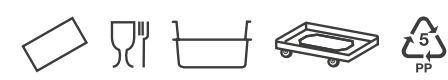
CODE
PETTINE

Raplette



CODE
RAPLETTE

Cestelli - Racks



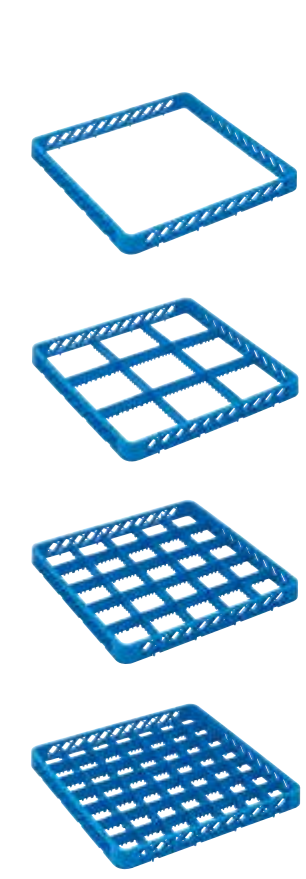
Resistenti agli urti e alle alte temperature, leggeri e maneggevoli i cestelli sono pensati per essere facilmente impilabili. Appositamente realizzati con ampie finestrate per una circolazione ottimale dell'acqua, evitano residui di detersivo e accelerano le asciugature.

Resistant to impact and high temperatures. Light and easy to handle, easily stackable. Specially designed with large openings for optimal water circulation, avoiding the build-up of detergent and speeding up drying.

Basi per cestelli - Base racks

	CODE	DIM. ESTERNA OUTSIDE DIM. (mm)	ALTEZZA INTERNA INSIDE HEIGHT (mm)	DESCRIPTION	DETAILS
	CBU	500x500x103	83	universale aperta universal open	
	CB09	500x500x103	83	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CB16	500x500x103	83	16 scomparti 16 compartments	113 mm lato - side 154 mm diagonale - diagonal
	CB25	500x500x103	83	25 scomparti 25 compartments	90 mm lato - side 125 mm diagonale - diagonal
	CB36	500x500x103	83	36 scomparti 36 compartments	73 mm lato - side 103 mm diagonale - diagonal
	CB49	500x500x103	83	49 scomparti 49 compartments	62 mm lato - side 87 mm diagonale - diagonal
	CBV	445x445x105	85	per piatti e vassoi for plates and trays	7x5 pioli - pegs 43x57 mm distanze tra i pioli - distance between pegs
	CBVA	500x500x103	83	per vassoi grandi for large trays	8x8 pioli - pegs 43x57 mm distanze tra i pioli - distance between pegs
	CBP	500x500x103	83	per posate for flatware	

Rialzi - Extenders



CODE	DIM. ESTERNA OUTSIDE DIM. (mm)	DESCRIPTION	DETAILS
CRU	500x500x44	universale universal	
CR09	500x500x44	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
CR16	500x500x44	16 scomparti 16 compartments	113 mm lato - side 154 mm diagonale - diagonal
CR25	500x500x44	25 scomparti 25 compartments	90 mm lato - side 125 mm diagonale - diagonal
CR36	500x500x44	36 scomparti 36 compartments	73 mm lato - side 103 mm diagonale - diagonal
CR49	500x500x44	49 scomparti 49 compartments	62 mm lato - side 87 mm diagonale - diagonal

Accessori per cestelli - Accessories for racks



CODE	DIMENSION (mm)	DESCRIPTION
CCOP	500x500x20	Coperchio standard - Standard lid

CODE	DIMENSION (mm)	DESCRIPTION
CPOS	428x205x150	Cestello per posate a 8 scomparti 8 compartment flatware basket



CODE	DESCRIPTION
CARCL	Carrello inox - Stainless steel trolley



CODE	DESCRIPTION
CARCLM	Carrello inox con maniglione - Stainless steel trolley with handle

Griglie porta piatti - Dish racks

In plastica per contenitori Europa. Disponibili nei modelli a 26 posti, per piatti con diametro max 320 mm, e 32 posti per piatti con diametro max 260 mm.

In plastic, for Europa containers. Available in models with 26 slots, for plates with a maximum diameter of 320 mm, and 32 slots for plates with a maximum diameter of 260 mm.



CODE	MAX Ø PIATTI DISHES (mm)	N° DIVISORI N COMPARTMENTS
GRIGLIA26	320	26
GRIGLIA32	260	32

Asciugaverdure - Vegetable dryers

Economico, robusto e sicuro, realizzato a norma CE. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura. Il modello da 25 litri ha anche la possibilità di scarico diretto dell'acqua residua: è sufficiente applicare la cannetta nell'apposita sede posta sul fondo dello stesso.

Affordable, robust and safe, and made according to CE standards. The metal parts are made of aluminium and stainless steel, the internal components are made of shockproof and wear-resistant thermoplastic resin. The 25 liters model also offers the possibility of directly draining residual water: simply insert the hose in the slot on the base.



CODE	ALTEZZA HEIGHT (mm)	Ø (mm)	CAPACITY (l)	PESO WEIGHT (kg)
GREENMATIC12	430	330	12	2,8
GREENMATIC25	520	430	25	4

Teglie - Trays

Una gamma di teglie solide e robuste, resistenti alla deformazione: forate e piene, rivestite in teflon, in alluminio e in lamiera, con dimensioni e bordi differenti.

A range of solid and sturdy trays, resistant to warping: perforated and non-perforated, coated in teflon, aluminium or steel, in various sizes and with various edge heights.

Teglie piane forate in alluminio - Perforated trays in aluminium



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JF04030D20P00G	400x300	20	15/10
JF06040D20P00G	600x400	20	15/10
JF08060D20P00G	800x600	20	15/10

Rivestite in teflon verde 5 mani - 5 layers of green teflon



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JF04030D20P00V*	400x300	20	15/10
JF06040D20P00V*	600x400	20	15/10
JF08060D20P00V*	800x600	20	15/10

* Disponibili in 15 giorni lavorativi / Available in 15 working days

Teglie piane piene in alluminio - Flat trays in aluminium



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JH04030D20P00G	400x300	20	15/10
JH04030D30P00G	400x300	30	15/10
JH05030D20P00G	500x300	20	15/10
JH06040D20P00G	600x400	20	15/10
JH06040D30P00G	600x400	30	15/10
JH06040D40P00G	600x400	40	15/10
JH08060D20P00G	800x600	20	15/10

Rivestite in teflon verde 5 mani - 5 layers of green teflon



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JH06040D20P00V*	600x400	20	15/10

* Disponibili in 15 giorni lavorativi / Available in 15 working days

Teglie piane piene in lamiera alluminata - Flat trays in aluminate steel



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JS04030D20P00G	400x300	20	8/10
JS06040D10P00G	600x400	10	8/10
JS06040D20P00G	600x400	20	8/10
JS06040D30P00G	600x400	30	8/10
JS06040D40P00G	600x400	40	8/10
JS08060D20P00G	800x600	20	8/10

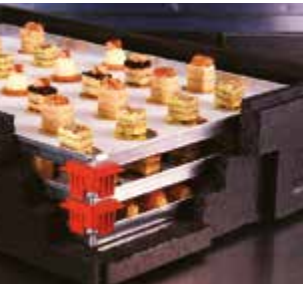
Rivestite in teflon verde 5 mani - 5 layers of green teflon



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JS04030D20P00V*	400x300	20	8/10
JS06040D10P00V*	600x400	10	8/10
JS06040D20P00V*	600x400	20	8/10
JS06040D30P00V*	600x400	30	8/10
JS06040D40P00V*	600x400	40	8/10
JS08060D20P00V*	800x600	20	8/10

* Disponibili in 15 giorni lavorativi / Available in 15 working days

Pilly



Un'idea semplice dalla grande efficacia: un piccolo triangolo per impilare e agganciare tra loro teglie da cottura ad angolo retto, in modo sicuro, facile e stabile. Ideale per risparmiare spazio nel laboratorio, nel trasporto per il catering e per sovrapporre i preparati dolci o salati prima, durante e dopo la cottura. Prodotto in silicone alimentare resistente a temperature da -40°C a +250°C. Prodotto brevettato.



A simple idea with great results: a small triangle for stacking and attaching baking trays at right angle to each other in a safe, easy and secure way. Ideal for saving space in the kitchen, transporting for catering and stacking sweet or savoury dishes before, during and after cooking. Food-grade silicone product resistant to temperatures from -40°C to +250°C. Patented product.



CODE	PCS PER KIT
PILLY4	4

Carrelli fissi - Fixed trolleys

Modelli e dimensioni a richiesta, un’ampia scelta di personalizzazioni disponibili e dettagli strutturali pensati per la massima efficienza: guide angolari in acciaio inox AISI 304, ruote termiche resistenti alle alte temperature e cuscinetti per un affiancamento facile e sicuro.

Models and sizes available on request. A wide range of customisations available as well as structural details designed for maximum efficiency: AISI 304 stainless steel angular guides, high-temperature resistant wheels and bearings for easy and safe positioning.

Carrello portateglie a guide angolari - Trolley for trays with angular guides



CODE	DIMENSION (mm)	ALTEZZA HEIGHT (mm)	PIANI LEVELS	DISTANZA PIANI LEVEL SPACING (mm)
Y106040C18SF	600x400	1850	18	90
Y108060C18SF	800x600	1850	18	90

Carrello portateglie a pioli - Trolley with hooks



CODE	DIMENSION (mm)	ALTEZZA HEIGHT (mm)	PIANI LEVELS	DISTANZA PIANI LEVEL SPACING (mm)
Y106040P20SF	600x400	1870	20	80
Y106040P40DF	600x400	1870	40	80

Carrello per forno - Trolley for ovens



Ruote termiche resistenti ad alte temperature.

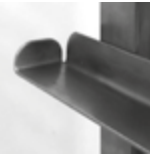
Thermal wheels resistant to high temperatures.



Carrello porta marne - Trolley for carrying dollies



Estremità guide angolari - Angular guides



chiusa
closed

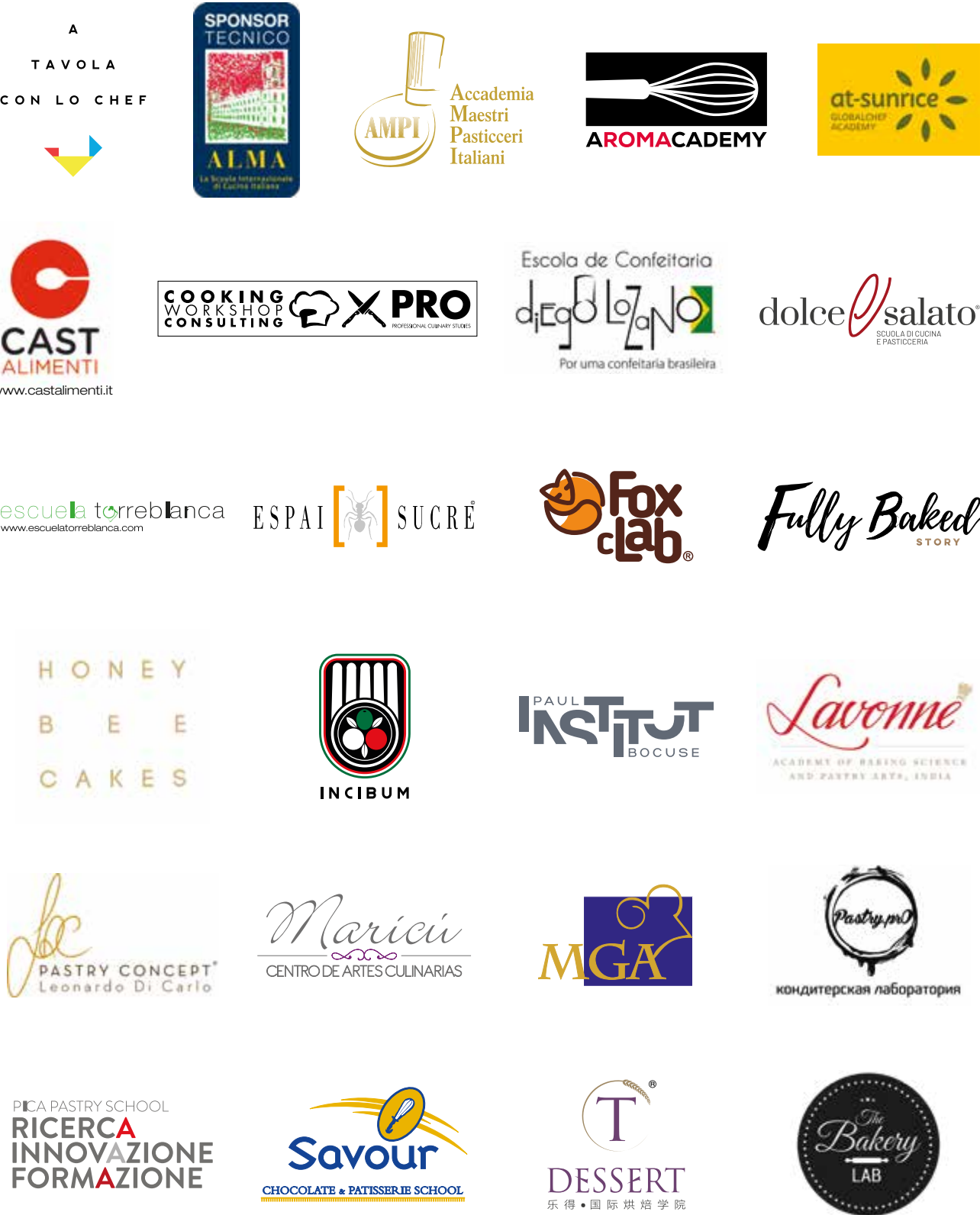


aperta
open



chiusa aperta
closed open

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