

**TOP**

**Top**





Un'ondata di freschezza si aggiunge alla linea Top. Otto stampi preziosi per arricchire e decorare le tue crostate, torte e monoporzioni, tutti ispirati dalla natura. Novità uniche, nate dalla stretta collaborazione tra il team di ricerca Pavoni Italia e due nomi di riferimento della pasticceria italiana: Stefano Laghi e Sebastiano Caridi. L'idea? Dare strumenti creativi per completare le tue crostate, torte e monoporzioni. Tanto realismo in ogni dettaglio per sorprendere il palato con texture inaspettate. E dare un gusto nuovo alla naturalità della frutta.

*A breath of fresh air has been added to our Top line. Eight precious moulds to embellish and decorate your tarts, cakes and single-serving portions, all inspired by nature. Unique innovations, the result of the close collaboration between the Pavoni Italia research team and two leading names in Italian pastry making: Stefano Laghi and Sebastiano Caridi. The idea? To provide creative tools to complement your tarts, cakes and single-serving portions. With so much realism in every detail to surprise the palate with unexpected textures. And add a new twist to the natural taste of fruit.*



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.

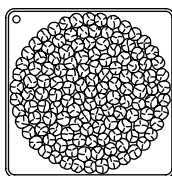
*Pastry making transformed into a total sensory experience. From the expertise and passion of Stefano Laghi and Sebastiano Caridi - in collaboration with the Pavoni Italia research team - come the new moulds of our Top line, to reinterpret fruit in every detail. Eight shapes with quick and easy demoulding, 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.*



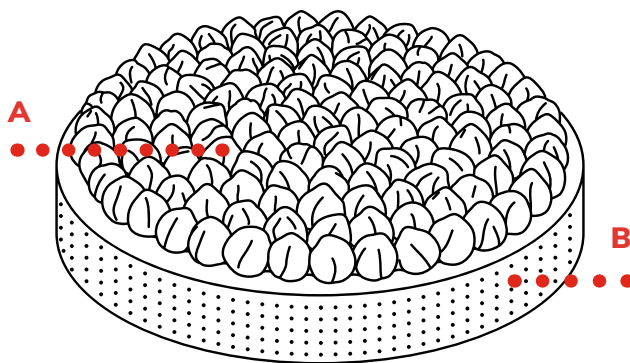
# Crostate e torte

## Tarts and cakes

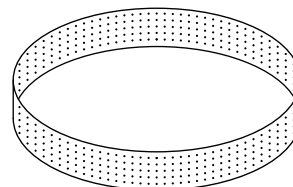
top in silicone per  
crostate  
*silicone top for tarts*



**NEW**

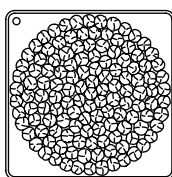


fasce inox microforate  
per realizzare una frolla  
perfetta  
*micro-perforated stainless  
steel bands for a perfect  
shortcrust pastry*

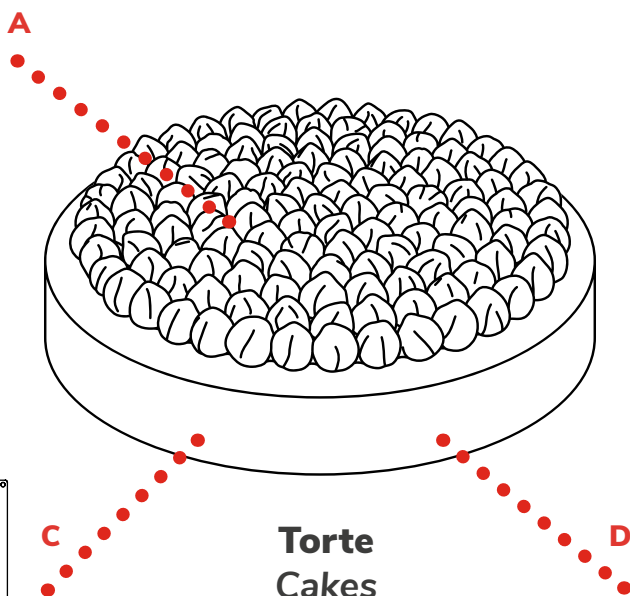


### Crostate Tarts

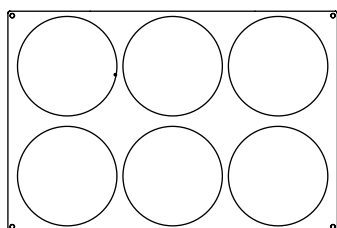
top in silicone per torte  
*silicone top for cakes*



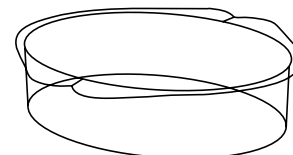
**NEW**



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*

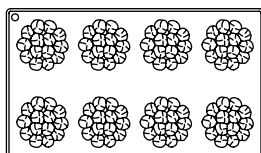


### Torte Cakes

# Crostate monoporzione e monoporzioni

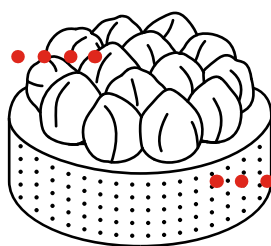
## Single-serving tarts and single-serving portions

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



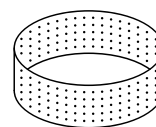
**NEW**

E



F

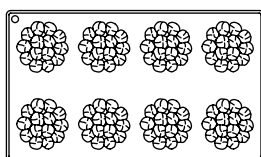
fasce inox microforate per crostate monoporzione  
micro-perforated stainless steel bands for single-serving tarts



### Crostate monoporzione

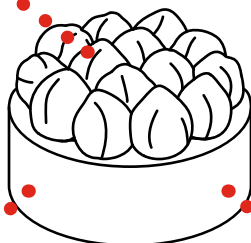
#### Single-serving tarts

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



**NEW**

E

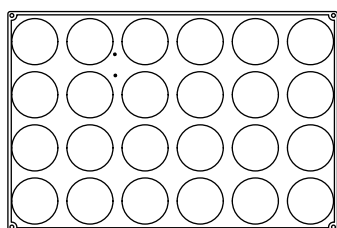


H

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



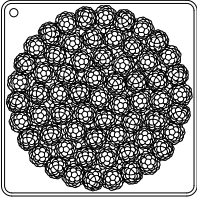
Stampo in silicone Pavoflex PX078 per monoporzioni  
Pavoflex PX078 silicone mould for single-serving portions



G

### Monoporzioni

#### Single-serving portions



## TOP24

### Raven

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 190x190x23 h

Ø mm 180x22 h

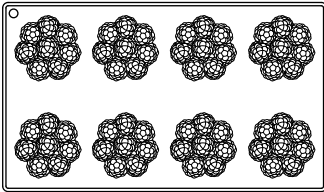
~ 380 ml

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







## **TOP20**

### **Mini Raven**

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x24 h

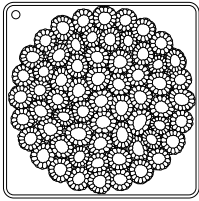
Ø mm 60x23 h

~ 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





## TOP27

### Scarlet

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 190x190x28 h

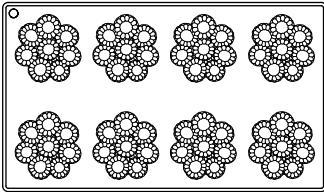
Ø mm 180x26 h

~ 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





### **TOP23**

#### **Mini Scarlet**

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x22 h

Ø mm 62x21 h

~ 38 ml

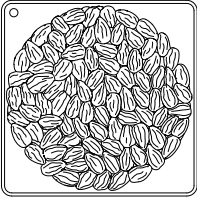
8 impronte - indents

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

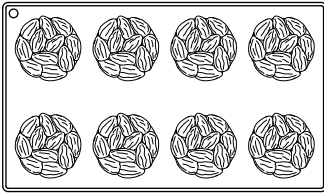
Ø mm 180x17 h

~ 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





## TOP22

### Mini Almonds

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 300x175x15 h

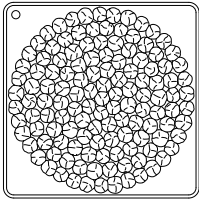
Ø mm 60x14 h

~ 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





## TOP25

### Hazel

by Stefano Laghi & Sebastiano Caridi

dim stampo - mould mm 190x190x20 h

Ø mm 180x18 h

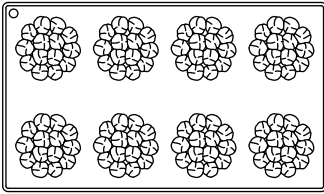
~ 267 ml

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







## **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









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