PA ST RY

2020

pavoni® ITALIA

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Passion

PART OF THE ART

C'è qualcosa di particolare nelle mani dei pasticceri. Pavoni Italia è al loro fianco con una collezione nuova e ricchissima. Un catalogo intero di prodotti per trasformare ogni idea in emozione, ogni visione in realtà, ogni gesto in arte. Strumenti per professionisti realizzati senza compromessi. Alla ricerca della forma e della texture perfetta.
Scoprili subito. La nuova collezione Pastry 2020 di Pavoni Italia è qui.

There's something special in the hands of Pastry Chefs. Pavoni Italia is by their side with a new and extensive collection. An entire catalogue full of products to transform every idea into emotion, every vision into reality, every gesture into art. Tools for professionals designed without compromise. In search of the perfect shapes and textures.
Discover them now. The new 2020 Pastry collection by Pavoni Italia is here.

Professionisti per i professionisti

Sono oltre 6.000 i prodotti destinati ai professionisti della pasticceria e 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 and gelato 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.

Productivity

Pride

La pasticceria è arte. E Pavoni Italia la guarda con occhi nuovi.

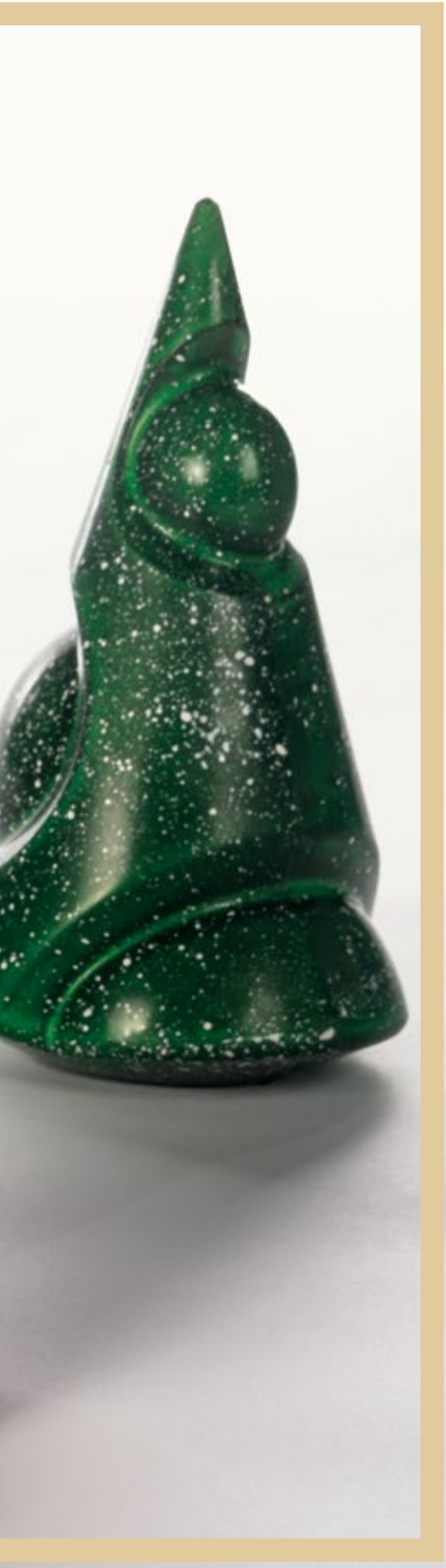
Dalle mani dei migliori pasticceri mondiali nascono capolavori unici, ricchi di dettagli preziosi. Tutti i prodotti Pavoni Italia nascono dalla collaborazione coi migliori professionisti del settore, per dare loro i migliori strumenti, capaci di tradurre in forme concrete le idee delle migliori menti creative. Una costante ricerca di materiali, design e soluzioni tecniche per rendere funzionale ogni prodotto. E unica ogni tua realizzazione.

Pastry making is art. And Pavoni Italia looks upon it with brand new eyes.

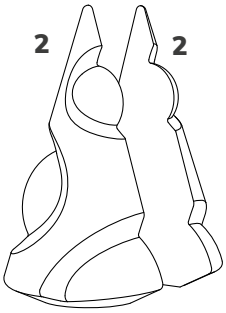
From the hands of the world's best Pastry Chefs come unique masterpieces, rich in precious details. All Pavoni Italia products are the fruit of our collaboration with the finest professionals in the industry, so as to provide them with the best tools in translating the ideas of the greatest creative minds into concrete shapes. We are constantly searching for materials, design and technical solutions to make each product functional and every one of your creations unique.

CHO
COL
ATE

Christmas



Stampi termoformati
Thermoformed moulds



NEW

KT178
Merlin

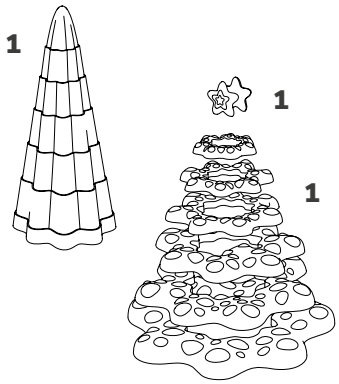
Ø mm 120x200 h
~ 180 g

PACKAGING: KS26

KT162
Ring

Ø mm 160x200 h
~ 500 g

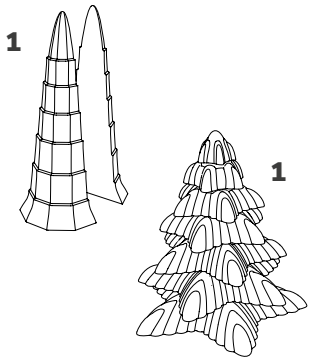
PACKAGING: KS32



KT177
Fringe

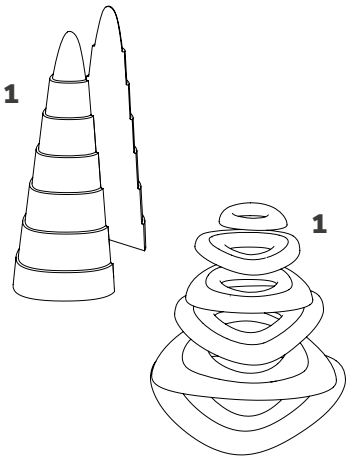
Ø mm 135x150 h
~ 350 g

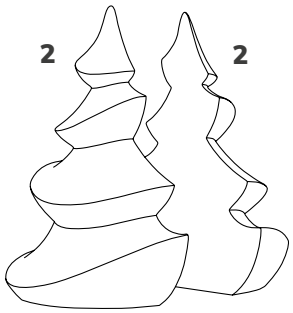
PACKAGING: KS32



KT176
Saturno

Ø mm 165x195 h
~ 450 g

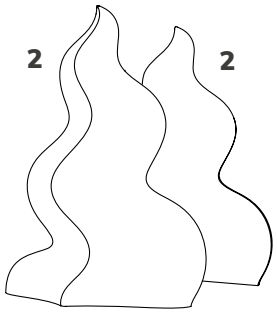




KT136
Wave

Ø mm 160x200 h
~ 260 g

PACKAGING: KS32



KT161
Zigo

mm 160x100x200 h
~ 230 g

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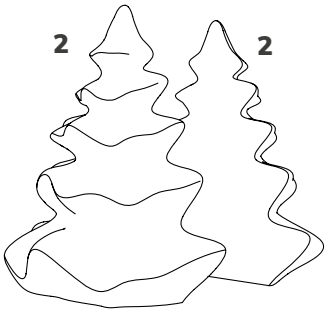


KT163
Tutu

Ø mm 140x150 h
~ 200 g

PACKAGING: KS32

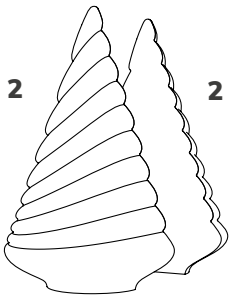
KT164
Tutu

Ø mm 170x200 h
~ 320 g

KT150
Soft

Ø mm 125x195 h
~ 200 g

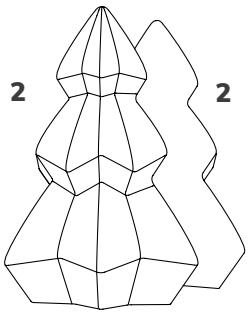
PACKAGING: KS26



KT151
Crystal

Ø mm 145x200 h
~ 180 g

PACKAGING: KS32



KT175
Ampolla

Ø mm 135x200 h
~ 200 g

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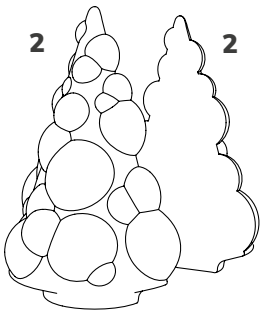
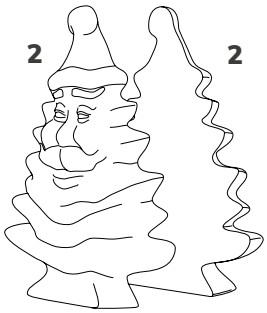




KT135
Albero Animato

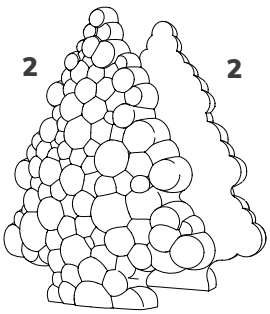
mm 160x75x200 h
~ 250 g

PACKAGING: KS26

KT137
Zen

Ø mm 160x200 h
~ 290 g

PACKAGING: KS32



KT152
Bolla

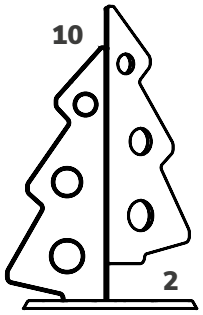
mm 160x65x200 h
~ 250 g

PACKAGING: KS26

KT80
Albero a Stella

Ø mm 130x200 h
~ 300 g

PACKAGING: KS26



KT16
Albero a cono

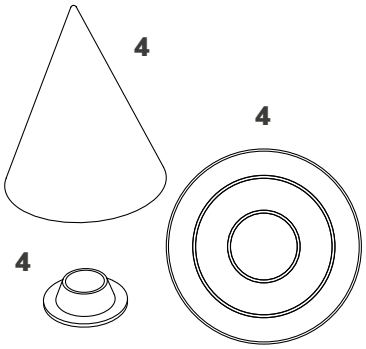
Ø mm 110x160 h
~ 250 g

PACKAGING: KS26

KT20
Albero a cono

Ø mm 140x210 h
~ 350 g

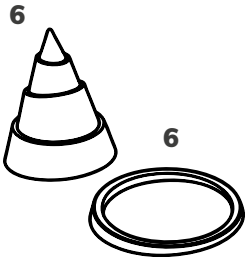
PACKAGING: KS32

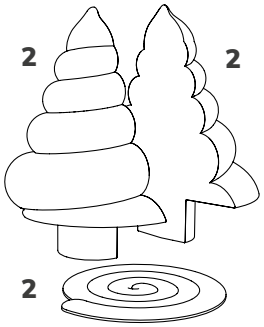


KT60
Kit Alberelli

Ø mm 75x90 h
~ 350 g

PACKAGING: KS26

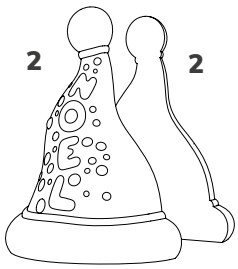




KT125
Spirale

Ø mm 160x210 h
~ 350 g

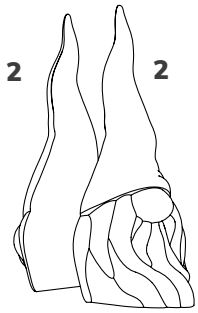
PACKAGING: KS32



KT153
Noel

Ø mm 130x170 h
~ 180 g

PACKAGING: KS26

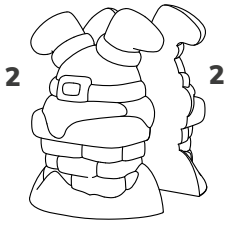


KT165
Gnomo

mm 115x85x200 h
~ 200 g

PACKAGING: KS26

NEW

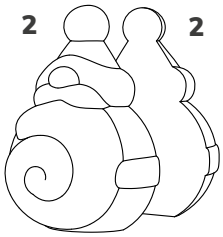


KT179
Santa Chimney

Ø mm 125x170 h
~ 380 g

PACKAGING: KS26

NEW

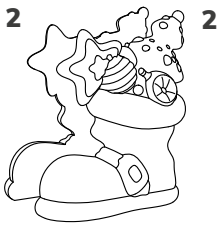


KT180
Santa Twist

Ø mm 140x180 h
~ 280 g

PACKAGING: KS32

NEW



KT181
Santa Boot

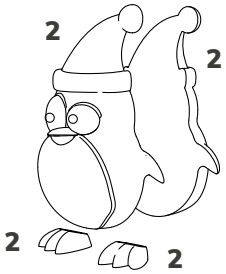
mm 160x80x180 h
~ 390 g

PACKAGING: KS26

KT120
Pinguino

mm 130x105x170 h
~ 250 g

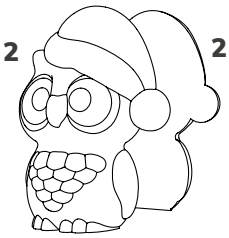
PACKAGING: KS26



KT147
Civetta

mm 115x85x150 h
~ 150 g

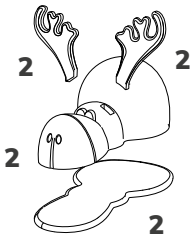
PACKAGING: KS26

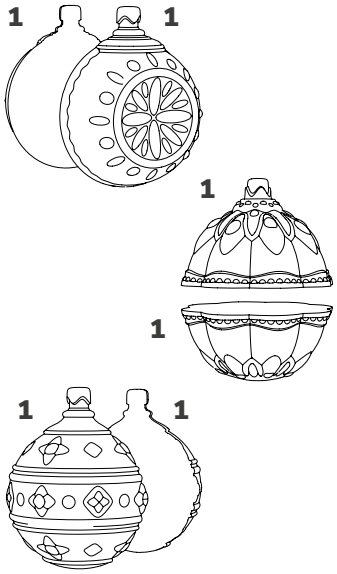


KT86
Rudolph

mm 195x100x100 h
~ 235 g

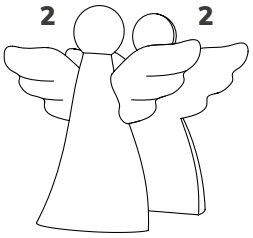
PACKAGING: KS26





KT149
Xmas Balls

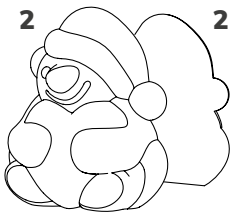
mm 100x75x120 h
Ø mm105x120 h
Ø mm100x120 h
~ 90 g cad./ each



KT148
Angelo

mm 155x75x150 h
~ 150 g

PACKAGING: KS26



KT166
Teddy

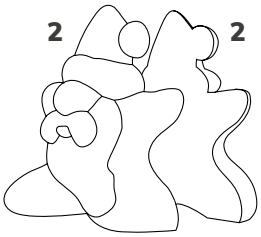
mm 120x115x140 h
~ 250 g

PACKAGING: KS26

KT132
Santa Claus

mm 145x90x150 h
~ 160 g

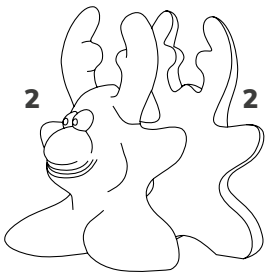
PACKAGING: KS26



KT133
Renna

mm 145x90x175 h
~ 200 g

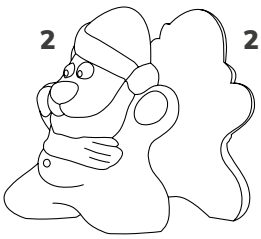
PACKAGING: KS26

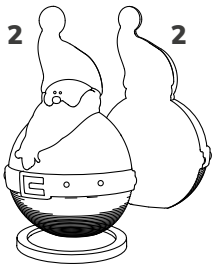


KT134
Orsetto

mm 145x90x150 h
~ 180 g

PACKAGING: KS26

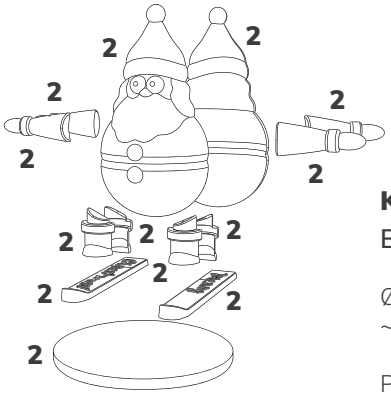




KT122
Babbo

Ø mm 105x170 h
~ 200 g

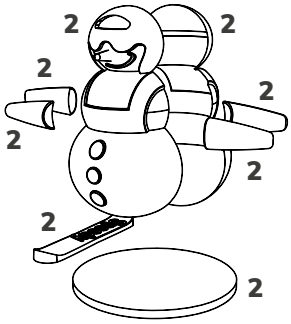
PACKAGING: KS26



KT94
Babbo

Ø mm 150x170 h
~ 400 g

PACKAGING: KS32



KT95
Snowy

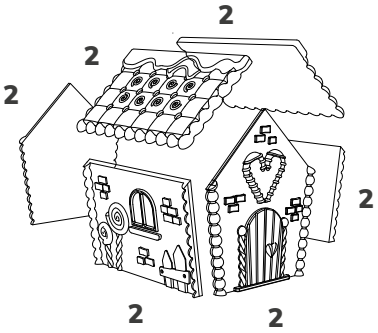
Ø mm 140x210 h
~ 400 g

PACKAGING: KS32

KT126
Casetta

mm 145x135x145 h
~ 400 g

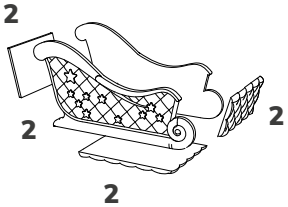
PACKAGING: KS32



KT127
Slitta

mm 180x100x90 h
~ 200 g

PACKAGING: KS26



KT87
Candela

Ø mm 110x200 h
~ 215 g

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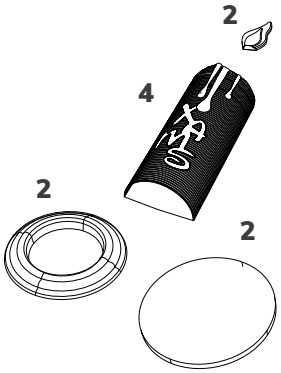
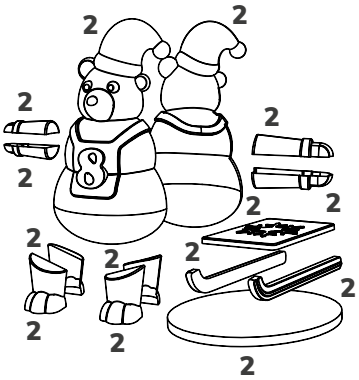
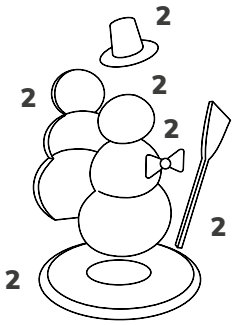




KT93
Otto

Ø mm 160x200
~ 400 g

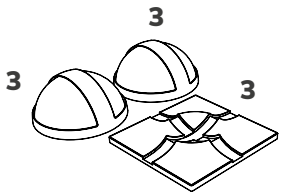
PACKAGING: KS32



KT22
Pupazzo di neve

Ø mm 130x200 h
~ 300 g

PACKAGING: KS26



KT61
Palla di Natale

Ø mm 75x85 h
~ 100 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

NEW

T854

mm 40 h

24 modelli - 4 colori - 10 fogli - 480 impronte
24 designs - 4 colours - 10 sheets - 480 indents

NEW

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

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

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

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

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

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

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

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

T981

Ø mm 70

2 modelli
10 fogli
120 impronte

2 designs
10 sheets
120 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

T100

Ø mm 30

9 modelli
10 fogli
630 impronte

9 designs
10 sheets
630 hemispheres

CD6

Ø mm 120

4 modelli
10 fogli
40 impronte

4 designs
10 sheets
40 indents

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*:

KS30
bastoncini 200 pezzi - *sticks 200 pcs*

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*:

KS30
bastoncini 200 pezzi - *sticks 200 pcs*

PZ11

mm 190x130

ll 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 each box*

SD88

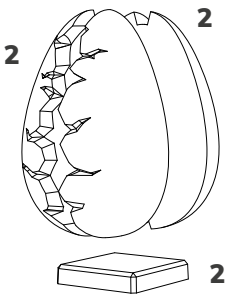
rosso giallo bianco - *red yellow white*

30 fogli per confezione
30 *sheets each box*

Easter

Stampi termoformati
Thermoformed moulds

NEW

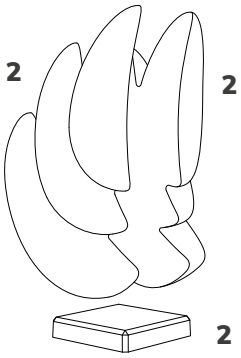


KT183
Abyss
by Davide Comaschi

Ø mm 140x215 h
~ 340 g

PACKAGING: KS32

NEW



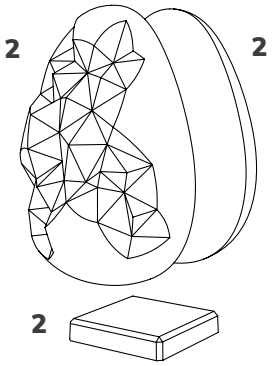
KT182
Sydney

mm 140x125x250 h
~ 390 g

KT172
Picasso

Ø mm 140x215 h
~ 450 g

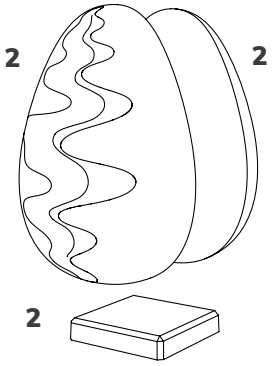
PACKAGING: KS32



KT173
Senna

Ø mm 140x215 h
~ 450 g

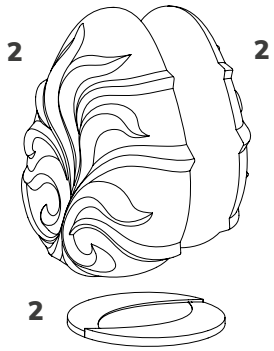
PACKAGING: KS32

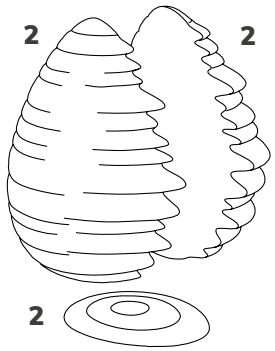


KT167
Barocco

Ø mm 145x200 h
~ 420 g

PACKAGING: KS32

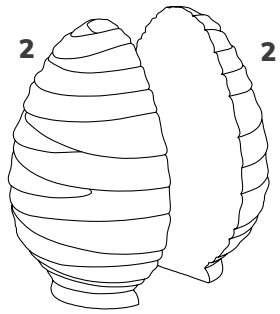




KT138
Speed

mm 135x165x200 h
~ 430 g

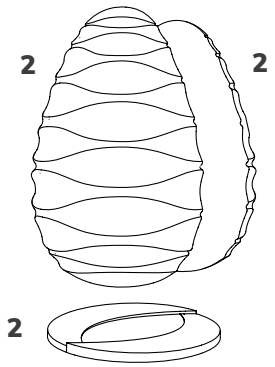
PACKAGING: KS32



KT139
Ramses

Ø mm 140x200 h
~ 330 g

PACKAGING: KS32



KT157
Beauty

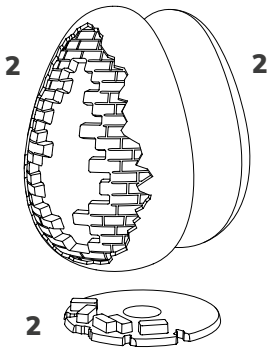
Ø mm 130x205 h
~ 400 g

PACKAGING: KS32

KT168
The Wall

Ø mm 140x200 h
~ 420 g

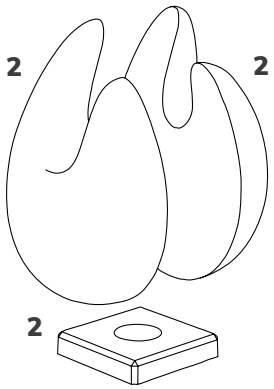
PACKAGING: KS32



KT140
Organic

Ø mm 135x215 h
~ 330 g

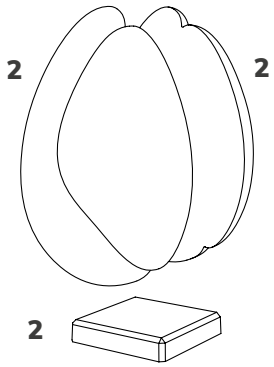
PACKAGING: KS32

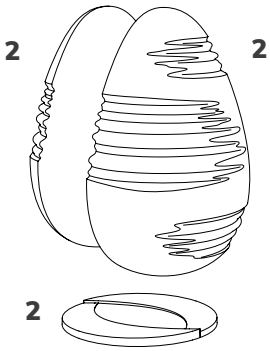


KT174
Grain

Ø mm 135x215 h
~ 400 g

PACKAGING: KS32

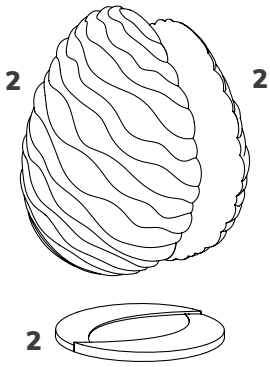




KT169
Nick

Ø mm 130x200 h
~ 380 g

PACKAGING: KS26

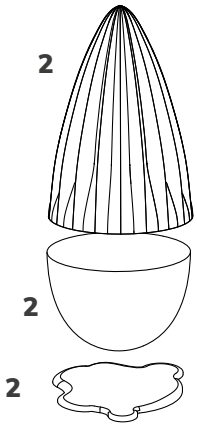


KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

Photo credits:
Carlo Cracco



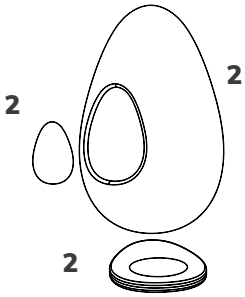
KT130
Squeezer

Ø mm 120x250 h
~ 300 g

KT50
Lamp

Ø mm 110x160 h
~ 300 g

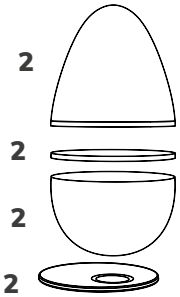
PACKAGING: KS26



KT51
Deck

mm 135x100x165 h
~ 300 g

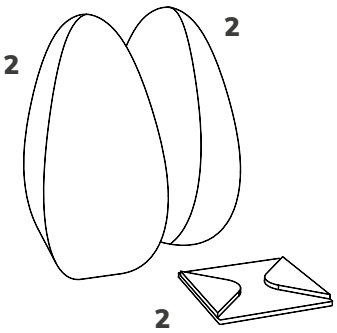
PACKAGING: KS26

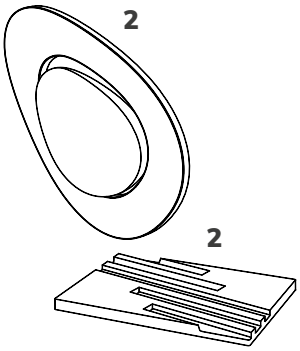


KT70
Stele

mm 90x90x200 h
~ 350 g

PACKAGING: KS26

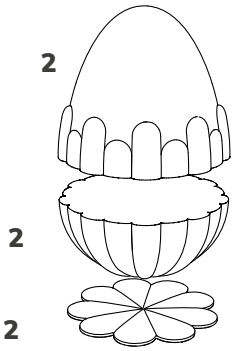




KT71
Swing

mm 130x90x200 h
~ 250 g

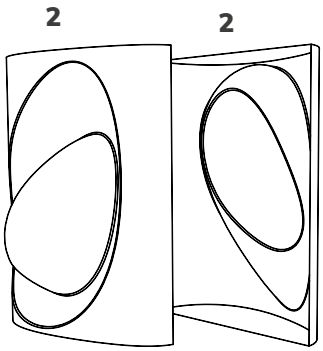
PACKAGING: KS26



KT129
Nest

Ø mm 150x200 h
~ 400 g

PACKAGING: KS32



KT73
Ellie

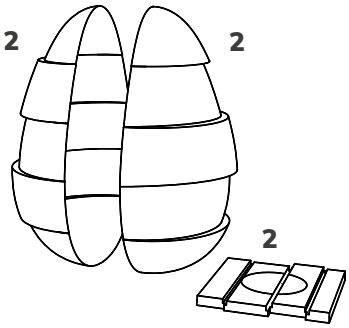
mm 160x130x200 h
~ 700 g

PACKAGING: KS26

KT74
Split

Ø mm 140x200 h
~ 400 g

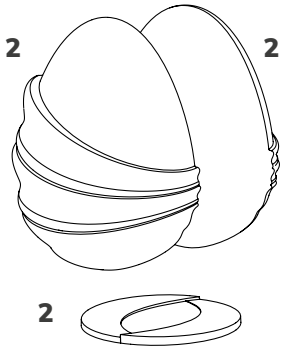
PACKAGING: KS32



KT76
Wrap

Ø mm 150x200 h
~ 350 g

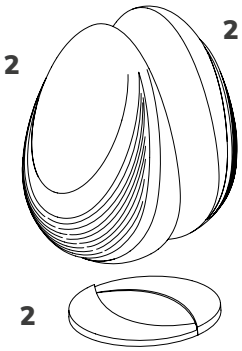
PACKAGING: KS32

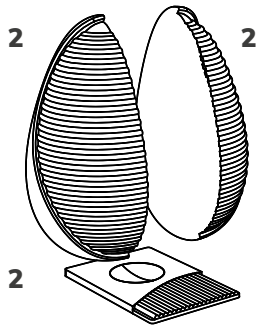


KT77
Comb

Ø mm 140x200 h
~ 350 g

PACKAGING: KS32

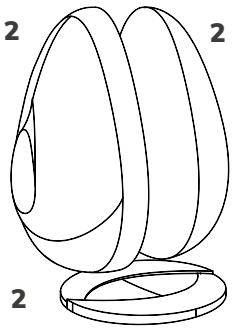




KT90
Stripe

Ø mm 130x200 h
~ 350 g

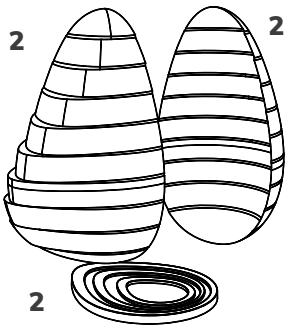
PACKAGING: KS26



KT91
Mirror

Ø mm 130x200 h
~ 350 g

PACKAGING: KS26



KT92
Galà

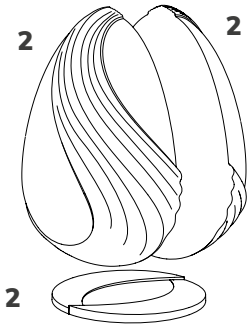
Ø mm 130x200 h
~ 350 g

PACKAGING: KS32

KT78
Pinup

Ø mm 140x200 h
~ 350 g

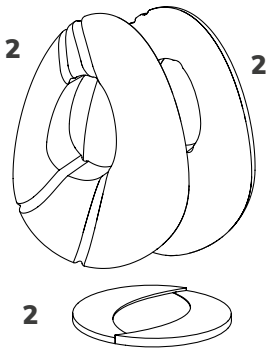
PACKAGING: KS32



KT79
Spaceship

Ø mm 140x200 h
~ 350 g

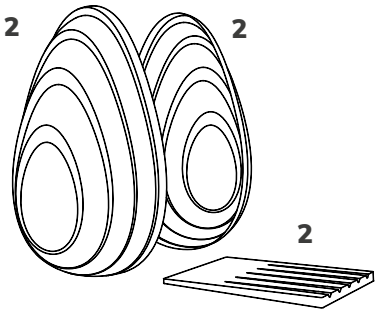
PACKAGING: KS32

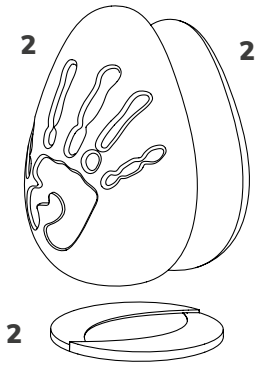


KT72
Level

Ø mm 130x200 h
~ 400 g

PACKAGING: KS26

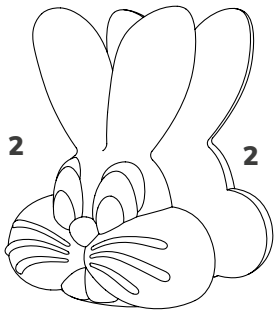




KT156
Hello

Ø mm 130x205 h
~ 380 g

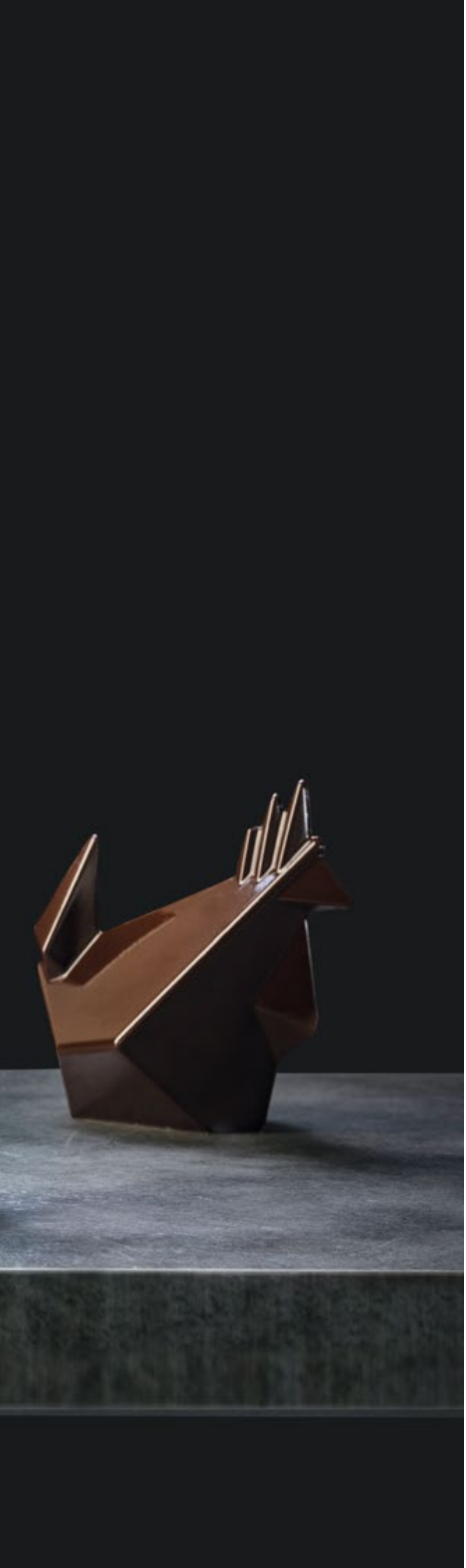
PACKAGING: KS32



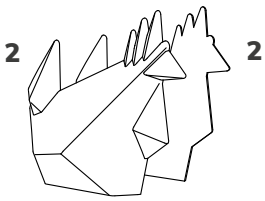
KT170
Roger

mm 155x110x200 h
~ 270 g

PACKAGING: KS26



NEW

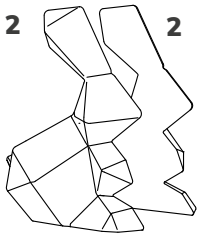


KT184
Rocky Rooster

mm 170x105x150 h
~ 120 g

PACKAGING: KS26

NEW



KT185
Rocky Roger

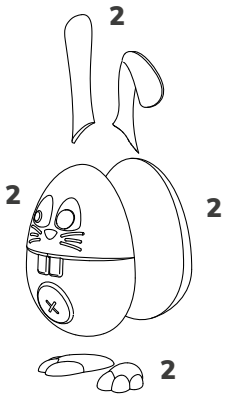
mm 145x95x180 h
~ 170 g

PACKAGING: KS26

KT131
Eddie

Ø mm 100x210 h
~ 170 g

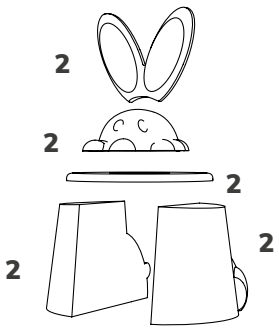
PACKAGING: KS32



KT154
Magic Bunny

mm 100x120x170 h
~ 200 g

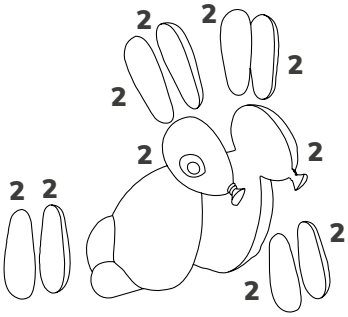
PACKAGING: KS26

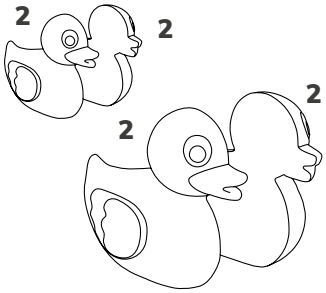


KT141
Coniglietto Balloon

mm 125x90x200 h
~ 150 g

PACKAGING: KS26



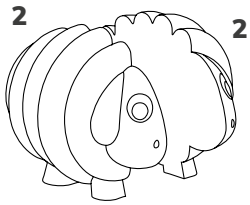


KT142
Papera+Paperella

2 soggetti - 2 *items*

mm 60x45x75 h
~ 40 g

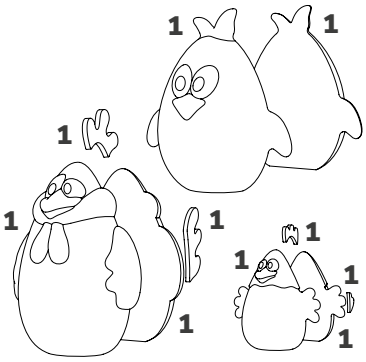
mm 112x80x136 h
~ 120 g



KT143
Pecorella

mm 160x100x125 h
~ 180 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

NEW

T856

mm 40 h

9 modelli - 4 colori - 10 fogli - 540 impronte
9 designs - 4 colours - 10 sheets - 540 indents

NEW

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

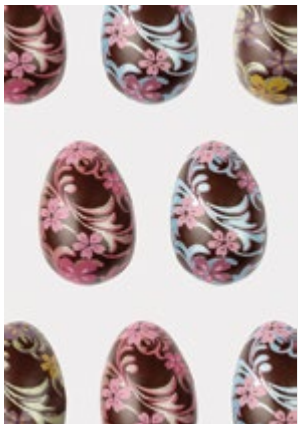
4 designs
10 sheets
630 indents

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
24 fogli
576 impronte
(288 uova intere)

2 designs
24 sheets
576 indents
(288 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

T841

mm 55 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

T850

mm 40 h

3 modelli
10 fogli
540 impronte

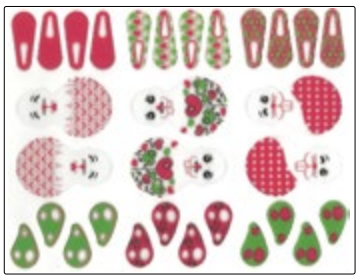
3 designs
10 sheets
540 indents

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

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

abbinabile con - *can be combined with*:

KS30

bastoncini 200 pezzi - *sticks 200 pcs*

T113

mm 50 h

4 modelli
10 fogli
200 impronte

4 designs
10 sheets
200 indents

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

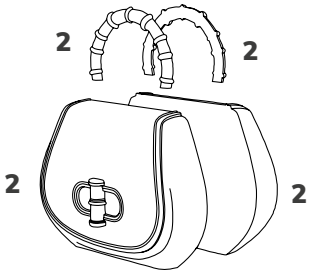
abbinabile con - *can be combined with*:

KS30

bastoncini 200 pezzi - *sticks 200 pcs*

Fashion & Style

Stampi termoformati
Thermoformed moulds



KT145
Bamboo

mm 150x70x165 h
~ 250 g

Stampi magnetici in policarbonato
Magnetic polycarbonate moulds

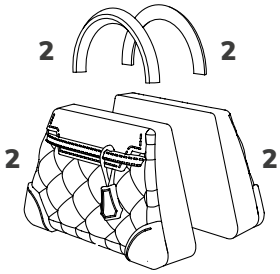
SH02
Zeppa

mm 170x70x155 h
~ 160 g

Stampi termoformati
Thermoformed moulds

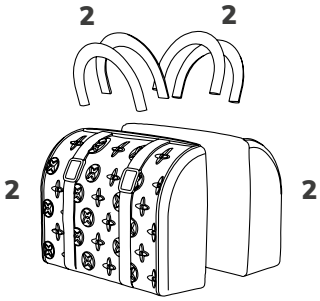
KT123
Borsetta

mm 165x80x150 h
~ 220 g



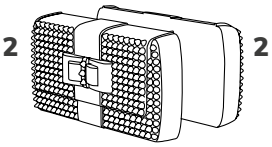
KT144
Bauletto

mm 155x90x160 h
~ 300 g

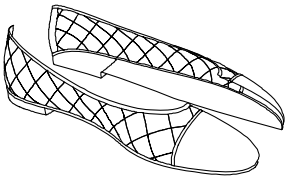


KT146
Pochette

mm 155x70x90 h
~ 170 g



Stampi magnetici in policarbonato
Magnetic polycarbonate moulds



SH01
Ballerina

mm 185x65x50 h
~ 90 g

SCARPADECOLTE
Scarpetta

mm 150x70x120 h
~ 150 g

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
- Invialo 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

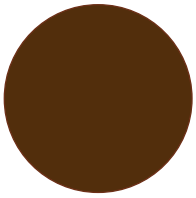
Un prodotto d'eccellenza, pronto all'uso e dallo spessore estremamente sottile. Preparate con cioccolato di alta qualità, creano un feeling perfettamente "fatto a mano", per un binomio ideale fra artigianalità ed eleganza.

- **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.

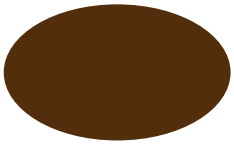
- ***LOGO:*** *from 1 to 4 colours*
- ***MINIMUM QUANTITY:*** *10 boxes (5 sheets per box)*
- ***CHOCOLATE:*** *white, milk, dark.*

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	400
P053	50x50	105

Blister

Tante forme e dimensioni dei termoformati vuoti o pre-riempiti con cioccolato fondente o bianco, 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 o fondente

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

EMPTY BLISTER

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

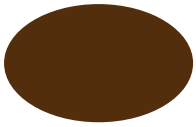
PRE-FILLED BLISTER

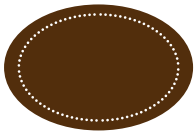
- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 10 boxes (5 sheets per box)
- **CHOCOLATE** white or dark

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	72	senza bordo without frame
B705	32x32	80	senza bordo without frame
BR147	40x40	48	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*

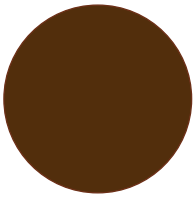
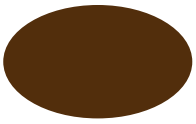
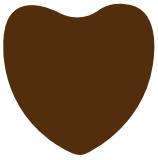
Fogli serigrafati con marchio in ordine sparso.
Silkscreened sheets with logo in random order.

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	25x25	56
	D4QR	40x40	30
	D51R	52x12	65
	D52R	52x26	35
	D38TR	38x38	66

Bonbons

Antonio Bachour x Praline Moulds

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 pezzi per stampo - *21 pcs per mould*
Disponibile anche BPA free - *Available also 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

PC48

mm 42x21x18 h
+/- 10 g

PC56

mm 31x26x16 h
+/- 10 g

PC57

mm 33x26x16 h
+/- 10 g

PC58

mm 33x29x17 h
+/- 10 g

PC59

mm 26x26x16 h
+/- 10 g

PC60

mm 33x22x16 h
+/- 10 g

PC61

mm 33x27x17 h
+/- 10 g

PC62

mm 34x22x16 h
+/- 10 g

PC63

mm 30x29x17 h
+/- 10 g

PC64

mm 26x26x16 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*

Iconic

Fabrizio Fiorani x Praline Moulds

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.

Dimensione stampo - *Mould size:* mm 275x135

21 pezzi per stampo - *21 pcs per mould*

Disponibile anche BPA free - *Available also BPA free*

PC49

mm 33x30x15 h
+/- 10 g

PC51

mm 26x26x16 h
+/- 10 g

PC52

mm 31x29x16 h
+/- 10 g

PC53

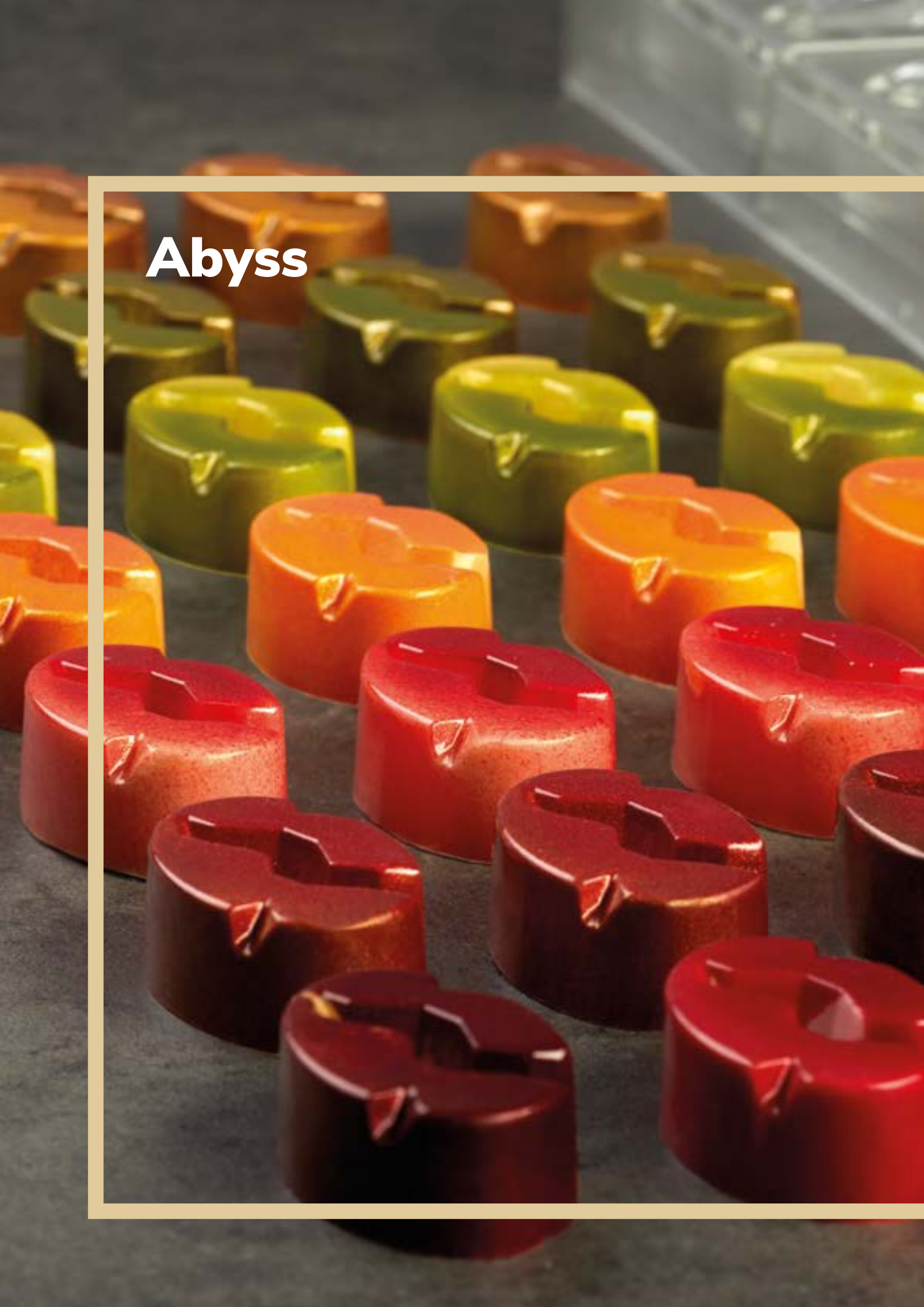
Ø mm 28x16 h
+/- 10 g

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*


Abyss

Davide Comaschi x Praline Moulds

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.

Dimensione stampo - *Mould size:* mm 275x135

18 pezzi per stampo - *18 pcs per mould*

Disponibile anche BPA free - *Available also BPA free*

PC66

mm 31x31x12,5 h
+/- 10 g

designed by
Giuseppe Tortato

PC67

Ø mm 33x12,5 h
+/- 10 g

PC68

mm 41x24x12,5 h
+/- 10 g

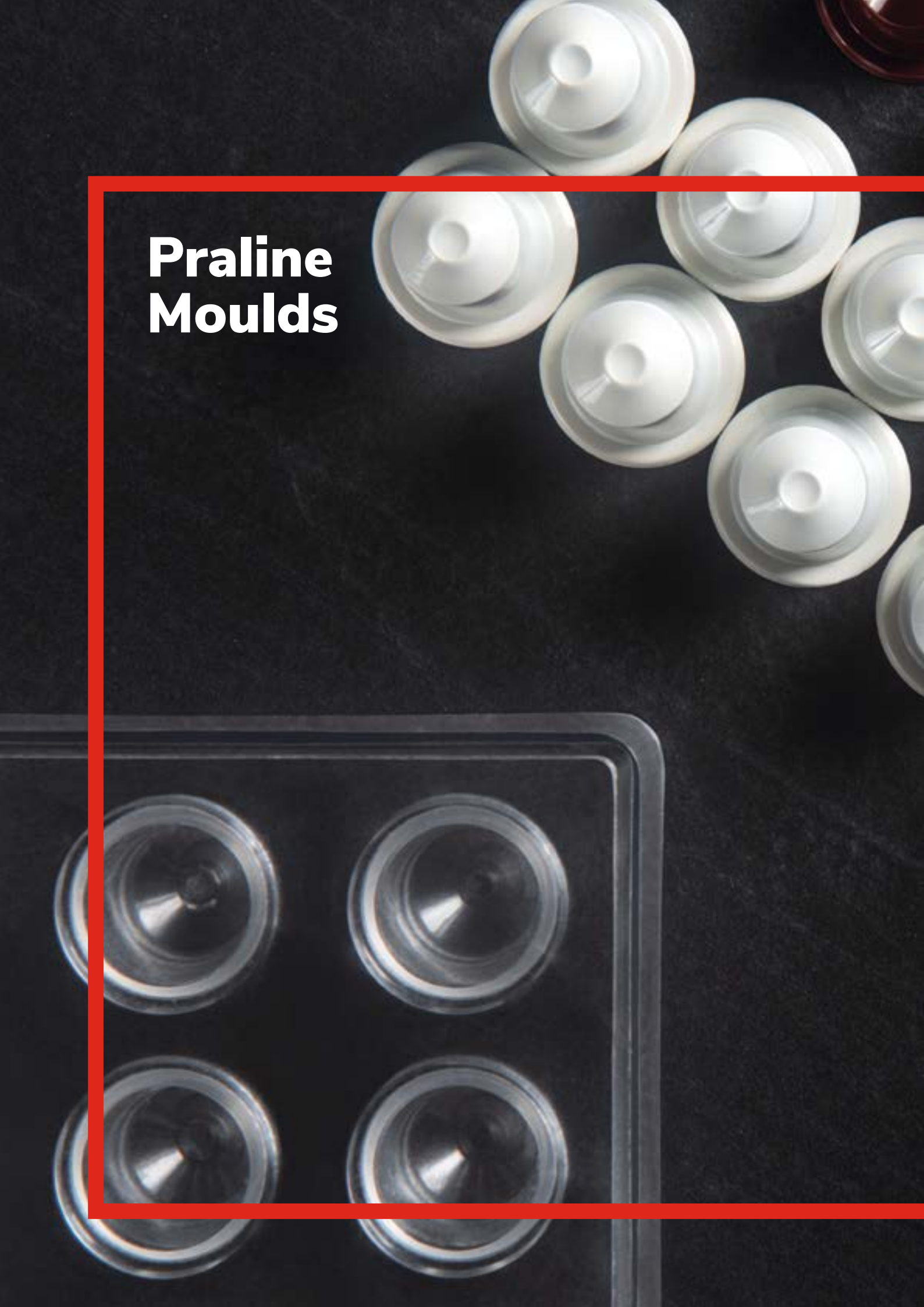
PC69

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*

Praline Moulds



Innovation

Dimensione stampo - *Mould size:* mm 275x135

Disponibile anche BPA free - *Available also BPA free*

PC36

Ø mm 25x25 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC23

mm 18x18x20 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

by Davide Comaschi

PC01

mm 14x37x19 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC02

mm 17x37x17 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC03

mm 15x37x15 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC04

mm 15x37x19 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC05

mm 17x37x17 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC06

mm 16x37x16 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC07

mm 17x37x17 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC08

Ø mm 30x18 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC09

Ø mm 30x18 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC10

mm 32x23x19 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC11

Ø mm 30x17 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC12

mm 30x30x18 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC13

mm 22x22x20 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC14

Ø mm 26x16 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC15

mm 26x23x21 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC16

Ø mm 31x20 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC17

mm 30x30x17 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC18

Ø mm 28x17 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

PC19

mm 22x18x28 h
+/- 10 g

24 pezzi per stampo
24 pcs per mould

PC20

mm 22x21x28 h
+/- 10 g

24 pezzi per stampo
24 pcs per mould

PC21

mm 18x18x28 h
+/- 10 g

24 pezzi per stampo
24 pcs per mould

PC22

Ø mm 21x28 h
+/- 10 g

24 pezzi per stampo
24 pcs per mould

PC37

Ø mm 26x23,5 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

Heart Design

by Davide Comaschi

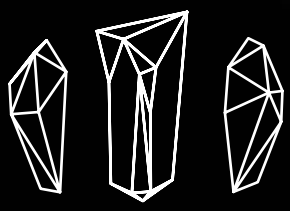
3 forme diverse in ogni stampo, per formare 5 cuori completi.

3 different shapes per mould to create 5 whole hearts.

Dimensione stampo - *Mould size:* mm 275x135

15 pezzi per stampo - *15 pcs per mould*

Disponibile anche BPA free - *Available also 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

Dimensione stampo - *Mould size:* mm 275x135

21 pezzi per stampo - *21 pcs per mould*

Disponibile anche BPA free - *Available also BPA free*

Tonde - *Round*

PC100

Ø mm 28x14 h
+/- 10 g

PC101

Ø mm 28x14 h
+/- 10 g

PC102

Ø mm 28x14 h
+/- 10 g

PC113

Ø mm 28x14 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

Tradition

Dimensione stampo - *Mould size:* mm 275x175

Disponibile anche BPA free - *Available also BPA free*

NEW

SP2002S

Ø mm 32x16 h
+/- 10 g

15 pezzi per stampo
15 pcs per mould

SP2251S

Ø mm 50x25 h
+/- 33 g

12 pezzi per stampo
12 pcs per mould

SP2252S

Ø mm 60x30 h
+/- 56 g

8 pezzi per stampo
8 pcs per mould

SP2253S

Ø mm 55x27,5 h
+/- 44 g

6 pezzi per stampo
6 pcs per mould

SP2254S

Ø mm 65x32,5 h
+/- 86 g

6 pezzi per stampo
6 pcs per mould

Dimensione stampo - *Mould size:* mm 275x135

Disponibile anche BPA free - *Available also BPA free*

SP1217S

Ø mm 24x12 h
+/- 5 g

24 pezzi per stampo
24 pcs per mould

SP1001S

mm 33x21x16 h
+/- 10 g

21 pezzi per stampo
21 pcs per mould

SP1002S

Ø mm 23x16 h
+/- 8 g

21 pezzi per stampo
21 pcs per mould

SP1003S

mm 35x26x19 h
+/- 12 g

24 pezzi per stampo
24 pcs per mould

SP1024S

Ø mm 25x17 h
+/- 8 g

21 pezzi per stampo
21 pcs per mould

SP1025S

mm 18x28x16 h
+/- 8 g

24 pezzi per stampo
24 pcs per mould

SP1032S

mm 32x21x13 h
+/- 7 g

24 pezzi per stampo
24 pcs per mould

SP1045S

mm 28x25x17 h
+/- 11 g

24 pezzi per stampo
24 pcs per mould

SP1064S

mm 32x21x14 h
+/- 8 g

24 pezzi per stampo
24 pcs per mould

SP1073S

mm 35x21x16 h
+/- 10 g

24 pezzi per stampo
24 pcs per mould

SP1082S

mm 32x19x16 h
+/- 10 g

30 pezzi per stampo
30 pcs per mould

SP1156S

mm 30x15x12 h
+/- 6 g

30 pezzi per stampo
30 pcs per mould

SP1214S

mm 25x28x15 h
+/- 8 g

24 pezzi per stampo
24 pcs per mould

SP1219S

mm 22x18x13 h
+/- 5 g

24 pezzi per stampo
24 pcs per mould

SP1244S

mm 32x22x14 h
+/- 10 g

24 pezzi per stampo
24 pcs per mould

SP1327S

mm 28x18x13 h
+/- 6 g

24 pezzi per stampo
24 pcs per mould

SP1334S

mm 27x16x13 h
+/- 6 g

24 pezzi per stampo
24 pcs per mould

Magnetic

Concepite 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 pezzi per stampo - *15 pcs per mould*

Disponibile anche BPA free - *Available also BPA free*

MM11

Ø mm 30
+/- 13 g

MM12

mm 35x30
+/- 15 g

MM13

mm 30x30
+/- 13 g

MM14

Ø mm 30
+/- 10 g

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

NEW

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 137x67x7x h

60 impronte
60 indents

PACKAGING: KS49

T115

mm 160x120x7 h

40 impronte
40 indents

PACKAGING: KS38

TFOOT-70

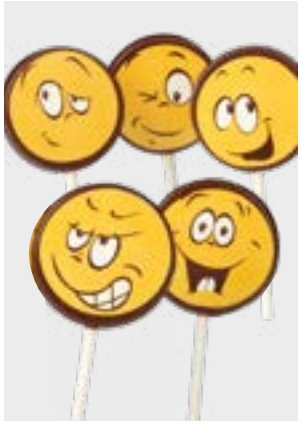
Ø mm 70

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

T709

mm 20x20

6 modelli
10 fogli
1920 impronte

6 designs
10 sheets
1920 indents

T506*

mm 40x30 h

3 modelli
10 fogli
640 impronte

3 designs
10 sheets
640 indents

*fino a esaurimento - *subject to availability*

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

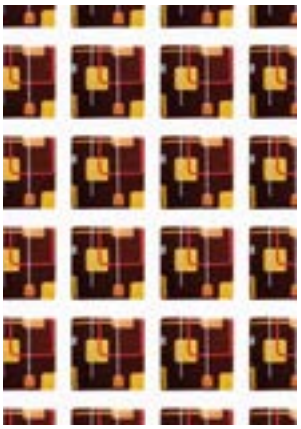
1 design
10 sheets
960 indents

T401

mm 32x32

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents

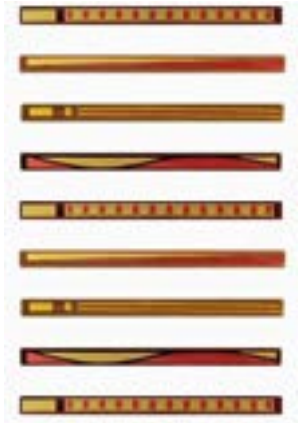


T705

mm 32x32

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents

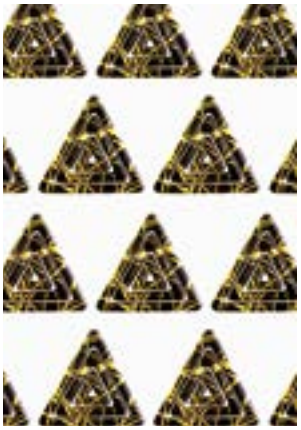


T907

mm 120x8x2 h

4 modelli
10 fogli
560 impronte

4 designs
10 sheets
560 indents



T406

h mm 76 - 52 - 27

1 modello
10 fogli
480 impronte

1 design
10 sheets
480 indents

T405

Ø mm 63 - 45 - 27

1 modello
10 fogli
600 impronte

1 design
10 sheets
600 indents

T412*

Ø mm 63 - 45 - 27

1 modello
10 fogli
600 impronte

1 design
10 sheets
600 indents

Stampi termoformati
Thermoformed moulds

KT159
Semisfere

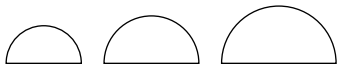
Kit 3 semisfere
Kit 3 hemispheres

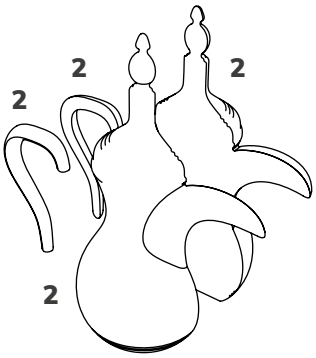
Ø mm 80
Ø mm 100
Ø mm 120

KT160
Semisfere

Kit 3 semisfere
Kit 3 hemispheres

Ø mm 140
Ø mm 160
Ø mm 180





KTDALLAH
Dallah

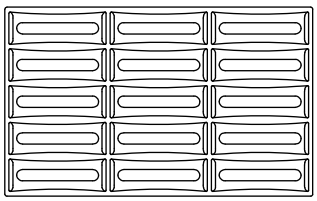
mm 178x96x230 h
~ 320 g

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).

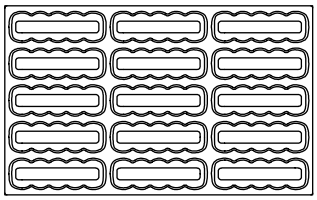
Dimensione stampo - *Mould size:* mm 285x175



DS01

mm 90x30x19 h
~ 38 ml

15 impronte - *indents*



DS02

mm 90x30x19 h
~ 38 ml

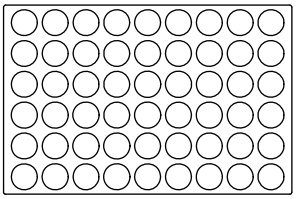
15 impronte - *indents*

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.

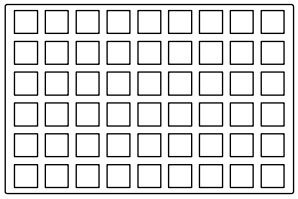
Dimensione stampo - *Mould size*: mm 290x190



LS01

Ø mm 26x14 h
~ 7,5 ml

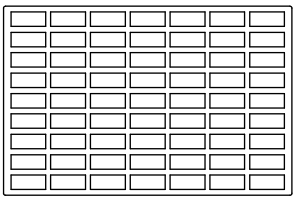
54 impronte - *indents*



LS02

mm 23x23x14 h
~ 7,5 ml

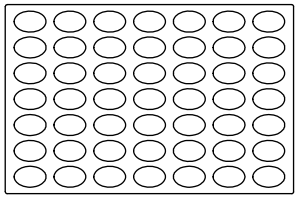
54 impronte - *indents*



LS03

mm 35x14x14 h
~ 7,5 ml

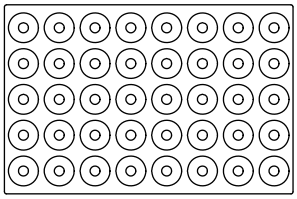
63 impronte - *indents*



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*

How to use Delicious Snack

1. Riempi lo stampo con un ripieno di pasta sablée utilizzando un sac à poche.

2. Metti in forno a cuocere. Lo stampo resiste fino a +250°C.

3. Finita la cottura, fai raffreddare lo stampo. Riempilo con una preparazione a piacere e livella lo stampo con una spatola. Mettilo poi in frigo, lo stampo resiste fino a -40°C.

4. Estrai le preparazioni dallo stampo.

5. Farcisci l'interno a piacere (gelatina, confettura, ganache etc.).

6. Ricopri lo snack con il cioccolato e decora secondo il tuo gusto!

1. Fill the mould with the sablée pastry using a piping bag.

2. Bake in the oven. The mould can withstand up to +250°C.

3. Once baked, let the mould cool down. Fill with a mixture of your choice and level with a spatula. Then place in the refrigerator, the mould withstands up to -40°C.

4. Remove your creations from the mould.

5. Fill the interior as desired (with jelly, jam, ganache, etc.).

6. Cover the snack with chocolate and decorate according to your taste!

How to use Chocoflex

1. Riempi lo stampo. Aiutati con una spatola per le ganache o le preparazioni più dure.

2. Abbatti in positivo per far stabilizzare ed indurire il tutto.

3. Estrai le preparazioni con semplicità, grazie all'elasticità del silicone.

1. *Fill the mould. Use a spatula for ganaches or harder mixtures.*

2. *Set a positive blast chilling cycle to stabilise and harden the mix.*

3. *It's easy to remove your creations thanks to the flexible silicone.*

Chocolate Decoration

Serigrafie 400x250 mm
Silkscreens 400x250 mm

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

SD126

rosso - *red*

20 fogli per confezione
20 *sheets per box*

SD127

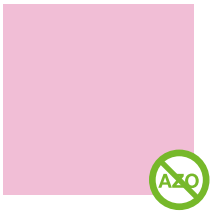
fucsia - *fuchsia*

20 fogli per confezione
20 *sheets per box*

SD132

arancione - *orange*

20 fogli per confezione
20 *sheets per box*



SD131

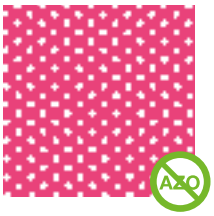
rosa - *pink*

20 fogli per confezione
20 *sheets per box*

SD129

verde chiaro - *light green*

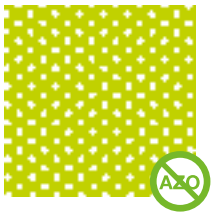
20 fogli per confezione
20 *sheets per box*



SD137

fucsia bianco - *fuchsia white*

20 fogli per confezione
20 *sheets per box*



SD136

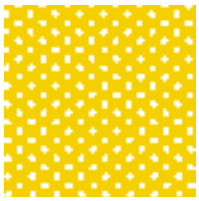
verde bianco - *green white*

20 fogli per confezione
20 *sheets per box*

SD115

rosso bianco - *red white*

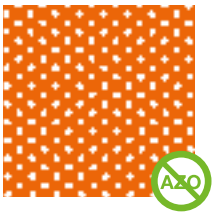
17 fogli per confezione
17 *sheets per box*



SD138

giallo bianco - *yellow white*

20 fogli per confezione
20 *sheets per box*



SD135

arancione bianco - *orange white*

20 fogli per confezione
20 *sheets per box*

SD105

rosso bianco - *red white*

17 fogli per confezione
17 *sheets per box*

SD133

rosso bianco - *red white*

20 fogli per confezione
20 *sheets per box*

SD134

bianco marrone - *white brown*

20 fogli per confezione
20 *sheets per box*

SD104

nero bianco - *black white*

20 fogli per confezione
20 *sheets per box*

SD118

verde - *green*

15 fogli per confezione
15 sheets per box

SD96

verde - *green*

15 fogli per confezione
15 sheets per box

SD92

oro - *gold*

17 fogli per confezione
17 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

SD95

rosso bianco viola - *red white purple*

15 fogli per confezione
15 sheets per box

SD99

giallo - *yellow*

15 fogli per confezione
15 sheets per box

SD100

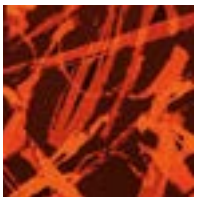
verde - *green*

15 fogli per confezione
15 sheets per box

SD102

leopardato - *leopard print*

15 fogli per confezione
15 sheets per box



SD101

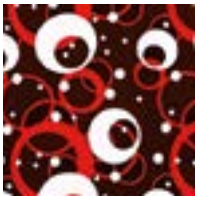
arancione - *orange*

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

SD90

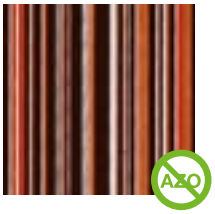
lilla bianco - *lilac white*

17 fogli per confezione
17 sheets per box

SD109

rosa - *pink*

15 fogli per confezione
15 sheets per box



SD110

arancione - *orange*

15 fogli per confezione
15 sheets per box

SD111

rosso - *red*

15 fogli per confezione
15 sheets per box

SD103

arancione bianco nero - *orange white black*

15 fogli per confezione
15 sheets per box

SD139

rosso bianco - *red white*

20 fogli per confezione
20 sheets per box

SD117

rosa bianco - *pink white*

17 fogli per confezione
17 sheets per box

Serigrafie 340x265 mm
Silkscreens 340x265 mm

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

SD12B

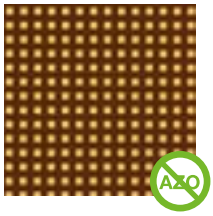
bianco - *white*

30 fogli per confezione
30 sheets per box

SD15G

giallo oro - *golden yellow*

30 fogli per confezione
30 sheets per box



SD36G

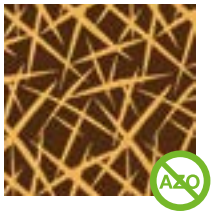
giallo - *yellow*

30 fogli per confezione
30 sheets per box

SD40G

giallo oro - *golden yellow*

30 fogli per confezione
30 sheets per box



SD39G

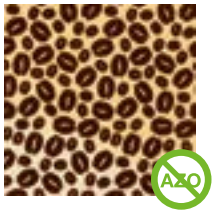
giallo oro - *golden yellow*

30 fogli per confezione
30 sheets per box

SD19B

bianco - *white*

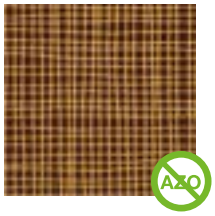
30 fogli per confezione
30 sheets per box



SD15M

marrone - *brown*

30 fogli per confezione
30 sheets per box



SD20ORO

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

SD38G

giallo oro - *golden yellow*

30 fogli per confezione
30 *sheets per box*

SD42R

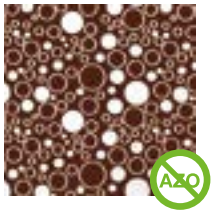
rosso - *red*

30 fogli per confezione
30 *sheets per box*

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*

SD56ORO

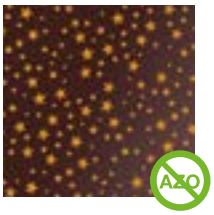
oro - *gold*

30 fogli per confezione
30 *sheets per box*

SD75

arancione rosso fucsia - *orange red fuchsia*

30 fogli per confezione
30 *sheets per box*



SD13ORO

oro - *gold*

30 fogli per confezione
30 *sheets per box*

SD61

rosso nero - *red black*

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*

SD76

giallo - *yellow*

30 fogli per confezione
30 *sheets per box*

SD120

camouflage by Massimo Bottura

30 fogli per confezione
30 *sheets per box*

Colori metallizzati
Metallized colours

DB5ORO

oro - *gold*

30 fogli per confezione
30 *sheets per box*

DB10

oro - *gold*

30 fogli per confezione
30 *sheets per box*

DB14

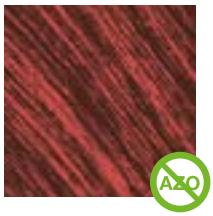
oro - *gold*

30 fogli per confezione
30 *sheets per box*

DB16

oro rubino - *gold ruby*

30 fogli per confezione
30 *sheets per box*



DB18

rubino - *ruby*

30 fogli per confezione
30 *sheets per box*

DB33

rame - *copper*

30 fogli per confezione
30 *sheets per box*

DB35

bianco arancione rame - *white orange copper*

30 fogli per confezione
30 *sheets per box*

DB36

rubino - *ruby*

30 fogli per confezione
30 *sheets per box*

DB39

nero argento - *black silver*

30 fogli per confezione
30 *sheets per box*

DB41

nero argento - *black silver*

30 fogli per confezione
30 *sheets per box*

DB47

argento - *silver*

30 fogli per confezione
30 *sheets per box*

How to use

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 each box

CF16

mm 35x60

72 foglie per confezione
72 leaves per box

CF58

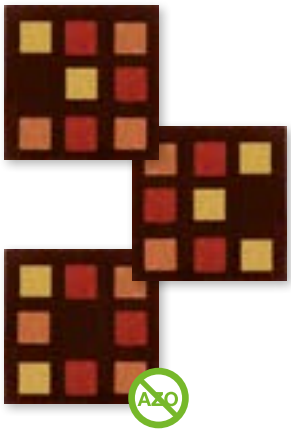
mm 35x58

72 foglie per confezione
72 leaves per box

CF51

mm 35x60

51 foglie per confezione
51 leaves per box



CF63

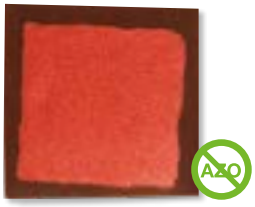
mm 30x30

120 placchette per conf.
120 plaquettes per box

CF11

mm 30x30

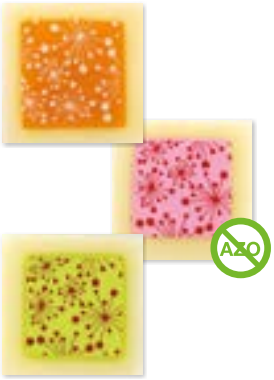
120 placchette per conf.
120 plaquettes per box



CF12

mm 30x30

120 placchette per conf.
120 plaquettes per box



CF52

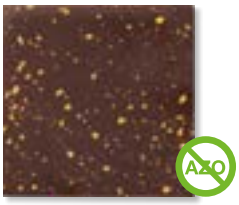
mm 25x25

270 placchette per conf.
270 plaquettes per box

CF61

Ø mm 30

90 placchette per conf.
90 plaquettes each box



CF05

mm 30x30

120 placchette per conf.
120 plaquettes per box

CF19

mm 70x16

180 placchette per conf.
180 plaquettes each box

CF22

mm 70x16

180 placchette per conf.
180 plaquettes per box

CF21

mm 70x16

180 placchette per conf.
180 plaquettes each box

CF36

mm 25

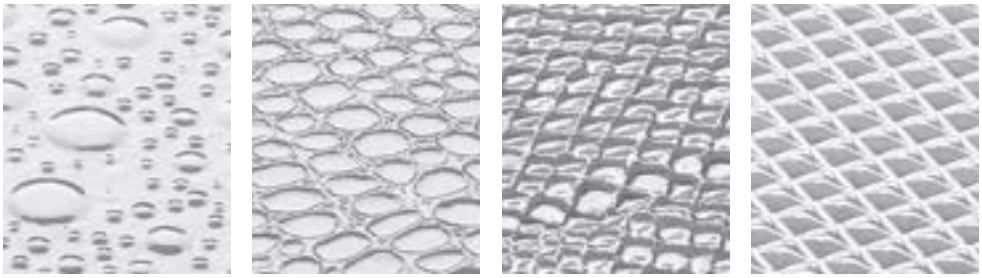
210 placchette per conf.
210 plaquettes per box

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

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
SFP1
SFP9
SFP8
SFP6
SFP7

CODE
SFP5
SFP4
SFP3
SFP2
SFP10

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*

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!

CEDRIC 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. Tre tipologie di stampi in silicone, dalla tortiera allo stampo per monoporzioni, fino ad arrivare allo stampo per arricchire mini tart, tutti ispirati dalla mente creativa di Cédric Grolet per Pavoni Italia: ecco Citron, Marron e Noisette.

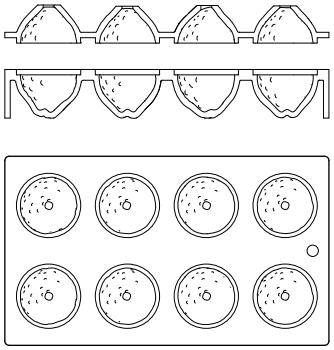
The dream of perfection. Each shape is designed with small variations, tiny details that will give the finished product real added value. Three types of silicone moulds, from the cake mould to the single-serving moulds, to the mould for enhancing mini tarts; all inspired by the creative mind of Cédric Grolet for Pavoni Italia: here are Citron (lemon), Marron (chestnut) and Noisette (hazelnut).

Guarda i video dedicati a **Cédric Grolet** sul canale Youtube di Pavoni Italia

*Watch the videos **Cédric Grolet** on Pavoni Italia's Youtube channel*

Pavoduo 300x175 mm

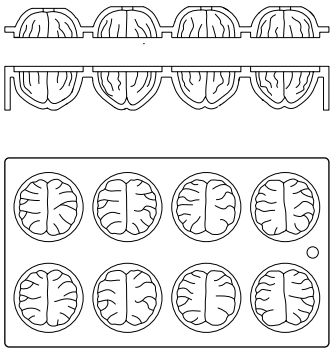
Monoporzioni
Single-serving portions



AF006
Citron

Ø mm 53x70 h
~ 85 ml

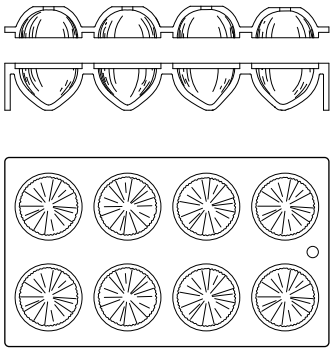
8 impronte - *indents*



AF007
Marron

Ø mm 53x55 h
~ 85 ml

8 impronte - *indents*



AF008
Noisette

Ø mm 54x60 h
~ 82 ml

8 impronte - *indents*

Pavoflex 400x300 mm

Crostate monoporzione
Single-serving tarts

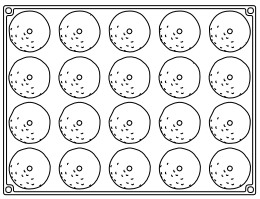
PX4359
Citron

Ø mm 60x37 h
~ 65 ml

20 impronte - *indents*

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

vedi pag - *see page 161*



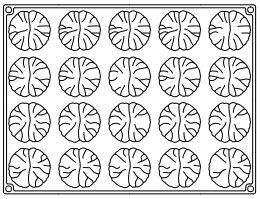
PX4357
Marron

Ø mm 60x35 h
~ 65 ml

20 impronte - *indents*

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

vedi pag - *see page 161*



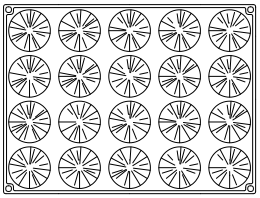
PX4358
Noisette

Ø mm 60x35 h
~ 65 ml

20 impronte - *indents*

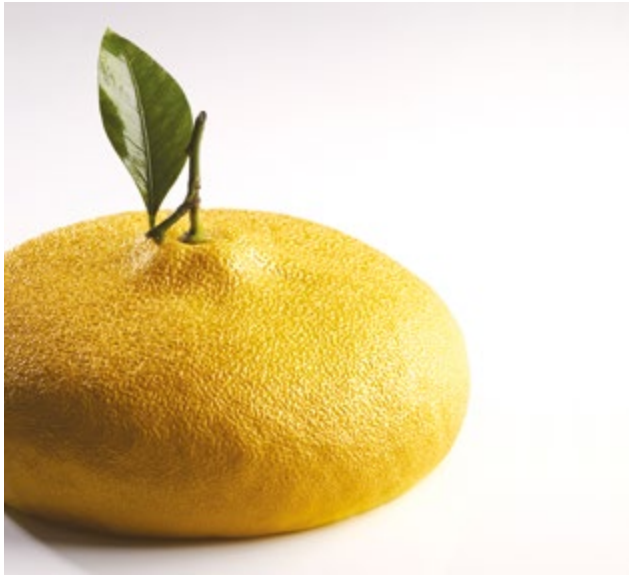
abbinabile alla fascia microforata - *combined with the micro-perforated band* **XF7020**

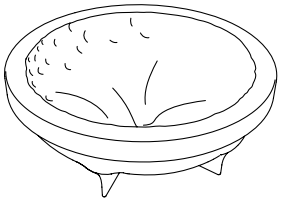
vedi pag - *see page 161*



Pavocake

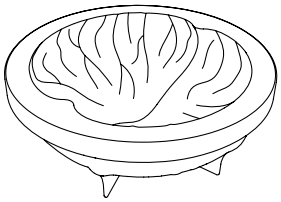
Torte
Cakes





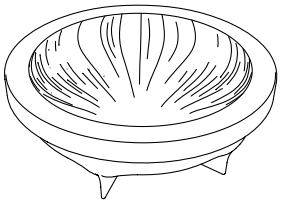
KE057
Citron

Ø mm 180x70 h
~ 1215 ml



KE056
Marron

Ø mm 180x71 h
~ 1140 ml



KE055
Noisette

Ø mm 180x70 h
~ 1155 ml

Progetto Crostate

Gianluca Fusto x Progetto Crostate

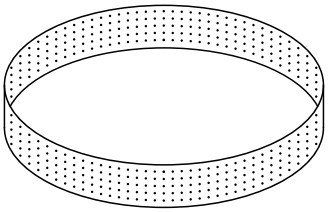
Progetto Crostate nasce da un buono - che fa cosa buone - e Pavoni Italia. Un kit creativo di fasce inox lisce, fasce inox microforate, stampi in silicone e tappetino microforato Forosil per interpretare in modo nuovo un classico della pasticceria. Crostate classiche e moderne, monoporzioni, straordinari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

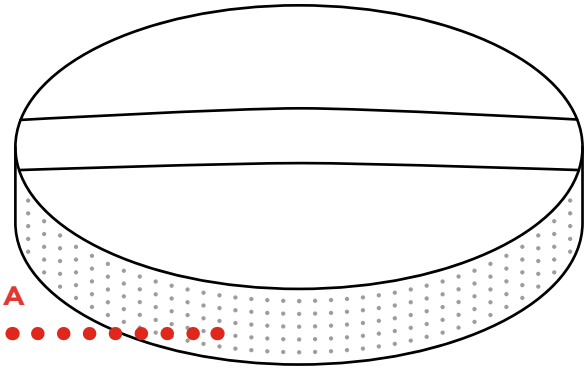
Progetto Crostate is the result of the collaboration between Gianluca Fusto and Pavoni Italia. A creative kit made up of smooth and micro-perforated stainless steel bands, silicone moulds and Forosil micro-perforated mat, allowing you to reinterpret in a new way a classic of pastry. Classic and modern 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

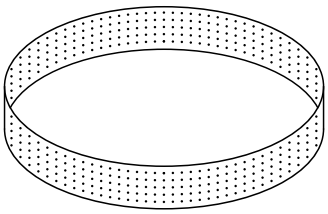


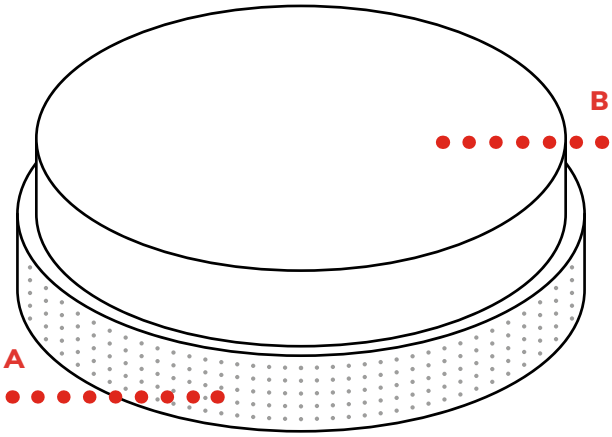


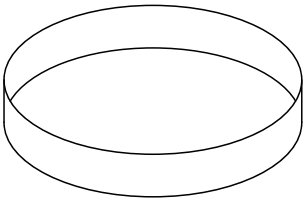
fasce inox microforate per realizzare una frolla perfetta

micro-perforated stainless steel bands for a perfect shortcrust pastry

Classic







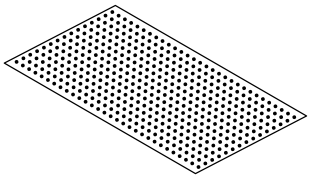
fasce inox lisce per creare strati e inserimenti a misura compatibili con le fasce forate

smooth stainless steel bands to create layers compatible with the micro-perforated bands

fasce inox microforate per realizzare una frolla perfetta

micro-perforated stainless steel bands for a perfect shortcrust pastry

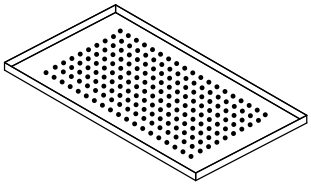
Modern



F

tappetino Forosil in silicone microforato

Forosil silicone micro-perforated pad

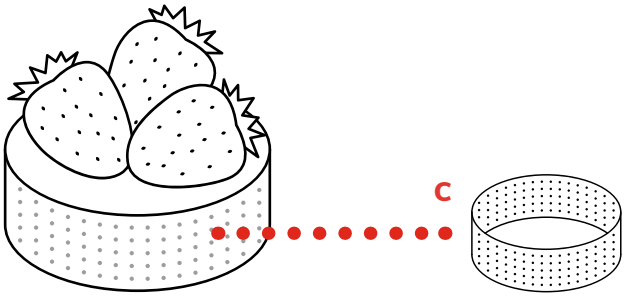


G

teglia mircroforata o griglia

micro-perforated tray or grid

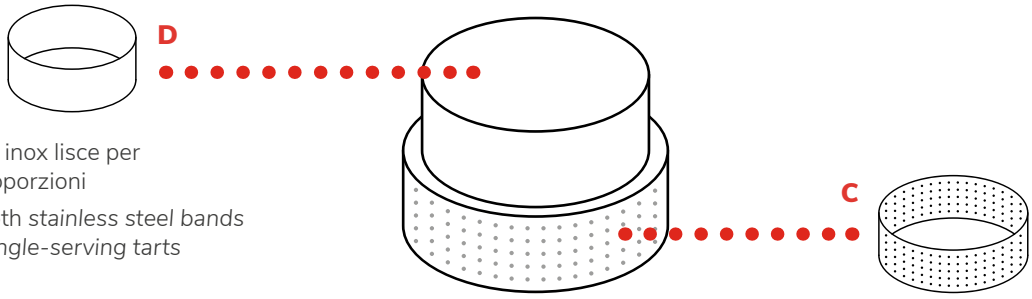
Crostate monoporzione
Single-serving tarts



Classic

fasce inox microforate per monoporzioni

micro-perforated stainless steel bands for single-serving tarts



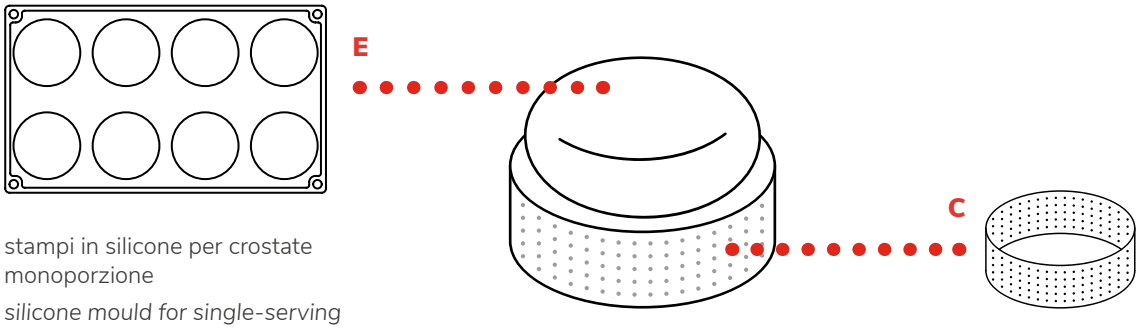
fasce inox lisce per monoporzioni

smooth stainless steel bands for single-serving tarts

Modern

fasce inox microforate per monoporzioni

micro-perforated stainless steel bands for single-serving tarts



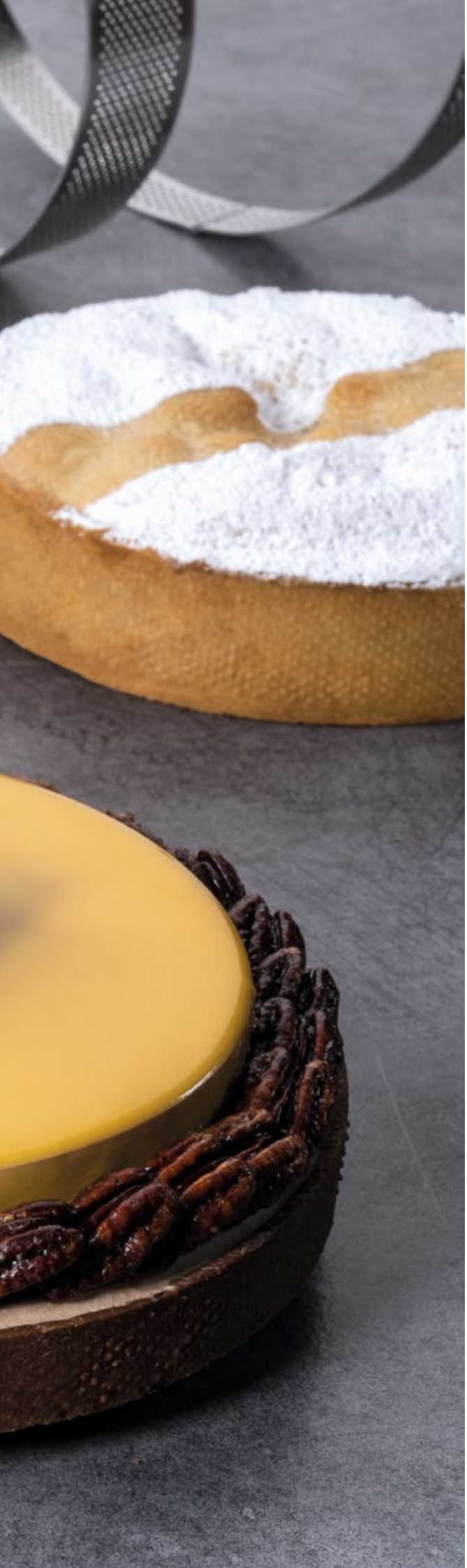
stampi in silicone per crostate monoporzione

silicone mould for single-serving tarts

3D Modern

fasce inox microforate per crostate monoporzione

micro-perforated stainless steel bands for single-serving tarts



Crostate
Tarts

Un dolce classico della tradizione, ripensato attraverso una visione innovativa. Le crostate classiche e moderne sono interpretate attraverso un kit di fasce microforate di diverse dimensioni, altezze e forme, per lavorare frolla e top in modo personale ed efficace.

A traditional dessert, innovatively re-imagined. Classic and modern tarts are reinterpreted using a kit of micro-perforated bands of different sizes, heights and shapes, to work shortcrust pastry and tops in a personalised and effective way.

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	6/8
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 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 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
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
X4014	Ø 140x50 h	15/10
X4016	Ø 160x50 h	15/10
X4018	Ø 180x50 h	15/10

CODE	DIMENSION (mm)	SPESSORE *THICKNESS*
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 95x55x20 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

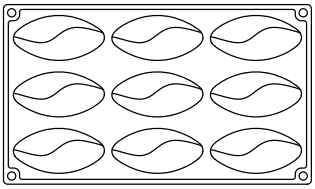
mm 55x55x20 h

abbinabile a
combined with
XFO656520

Pavoflex 300x175 mm

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

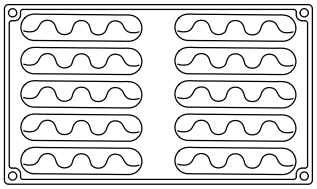
A new line of silicone moulds to enhance single-serving tarts. Eight different designs to create refined three-dimensional shapes, inspired by the world of design.



PX3201
Shell

mm 86x41x22 h
~ 43 ml
9 impronte - *indents*

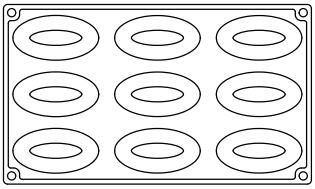
abbinabile a - *combined with* **XF11**



PX3204
Sand

mm 115x24x20 h
~ 38 ml
10 impronte - *indents*

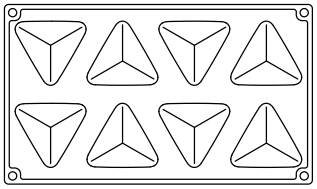
abbinabile a - *combined with* **XF15**



PX3202
Cameo

mm 81x41x19 h
~ 42 ml
9 impronte - *indents*

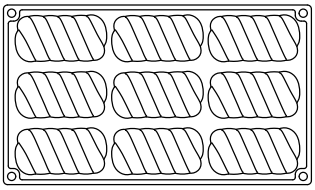
abbinabile a - *combined with* **XF12**



PX3205
Pyramid

mm 66x60x28 h
~ 46 ml
8 impronte - *indents*

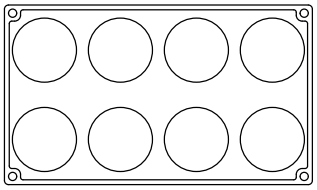
abbinabile a - *combined with* **XF16**



PX3203
Spring

mm 84x41x20 h
~ 50 ml
9 impronte - *indents*

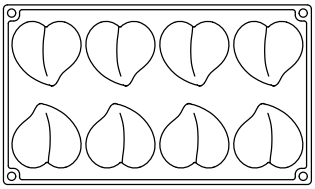
abbinabile a - *combined with* **XF13**



PX3200
Round

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

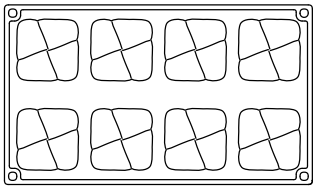
abbinabile a - *combined with* **XF7020**



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* **XFO656520**

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

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.

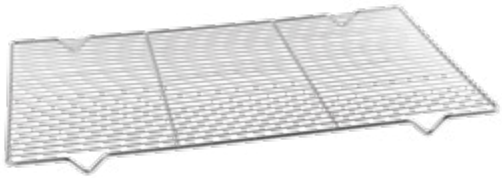
CODE	DIMENSION (mm)
FOROSIL64	585x385

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.

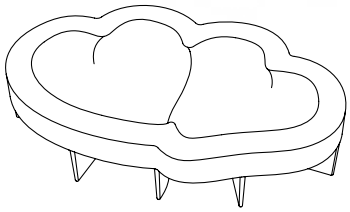
CODE	DIMENSION (mm)
JF06040D20P00G	600x400x20



CODE	DIMENSION (mm)
GLA64	600x400

My Valentine

Pavocake



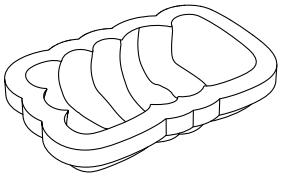
KE049S
Beloved
by Emmanuele Forcone

mm 250x140x60 h
~ 1200 ml

coppapasta incluso
cutter included

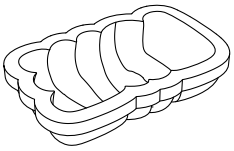
KE060
Lovely
by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

mm 166x103x40 h
~550 ml

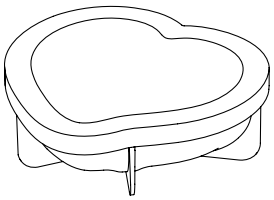


KE016
Passion

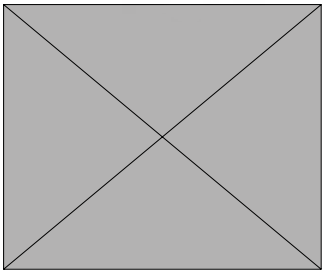
mm 175x165x58 h
~ 960 ml

abbinabile con
inserimento:
can be combined with
insert:

KE017
vedi pag - see page 257



Pavoflex 400x300 mm

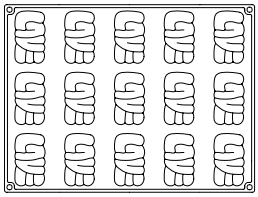


PX4370S
Beloved
by Emmanuele Forcone

mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

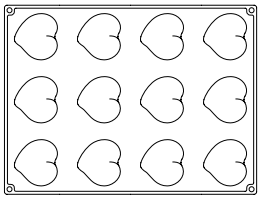
coppapasta incluso
cutter included



PX4363
Lovely
by Antonio Bachour

mm 80x43x36 h
~ 90 ml

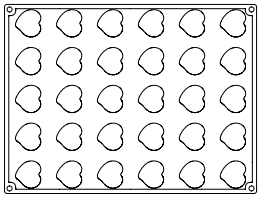
15 impronte - *indents*



PX4305
Passion

mm 71x66x38 h
~ 100 ml

12 impronte - *indents*



PX4325
Passion

mm 40x30x20 h
~ 18 ml

30 impronte - *indents*

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 142 e 158
Discover more at page 142 and 158

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

T821

mm 33x29 h

4 modelli
10 fogli
630 impronte

4 designs
10 sheets
630 indents

T927

Ø mm 25 h

4 modelli
10 fogli
1200 impronte

4 designs
10 sheets
1200 indents

T225/G

mm 48x41 h

6 modelli
10 fogli
360 impronte

6 designs
10 sheets
360 indents

Stampi per praline
Praline moulds

Dimensione stampo - *Mould size:* mm 275x135

21 pezzi per stampo - *21 pcs for mould*

Disponibile - *Available* BPA free

PC55
by Fabrizio Fiorani

mm 29x30x16 h
+/- 10 g

PC17

mm 30x30x17 h
+/- 10 g

PC58
by Antonio Bachour

mm 33x29x17 h
+/- 10 g

Serigrafie 340x265 mm
Silkscreens 340x265 mm

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

SD42R

rosso - *red*

30 fogli per confezione
30 *sheets per box*

SD61

rosso nero - *red black*

30 fogli per confezione
30 *sheets per box*

SD83

lilla viola bianco - *lilac purple white*

30 fogli per confezione
30 *sheets per box*

Serigrafie 400x250 mm
Silkscreens 400x250 mm

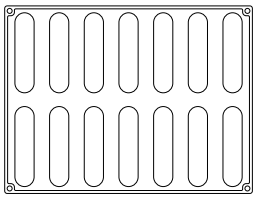
SD139

rosso bianco - *red white*

20 fogli per confezione
20 *sheets per box*

Monoporzioni
Single-serving portions

Pavoflex 400x300 mm



PX4353S
Pastel
by Antonio Bachour

mm 125x28x28 h
~ 90 ml

14 impronte - *indents*

coppapasta incluso
cutter included

Scopri di più sul top Sand **PX3204** a pag 169

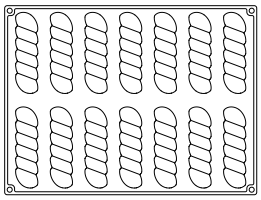
Discover more about Sand top ***PX3204*** *at page 169*

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. Sono cinque le novità tra le 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. There are five new 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.

NEW



PX4373
Domino
by Antonio Bachour

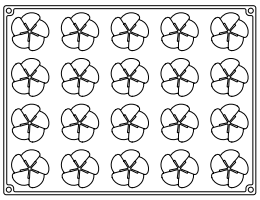
mm 126x33x32 h
~ 80 ml

14 impronte - *indents*

PX4371
Lotus
by Antonio Bachour

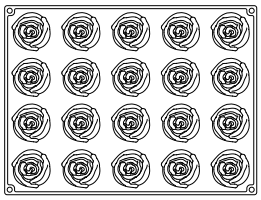
Ø mm 57x63 h
~ 105 ml

20 impronte - *indents*



NEW

NEW



PX4376
Romance
by Antonio Bachour

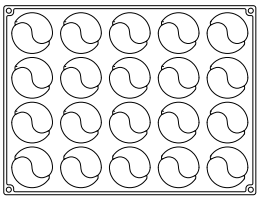
mm 56x54x61 h
~ 106 ml

20 impronte - *indents*

PX4375
Yoga
by Antonio Bachour

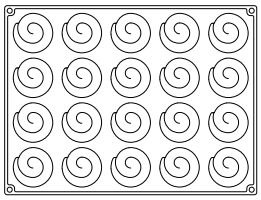
Ø mm 60x42 h
~ 102 ml

20 impronte - *indents*



NEW

NEW



PX4374
Nautilus
by Antonio Bachour

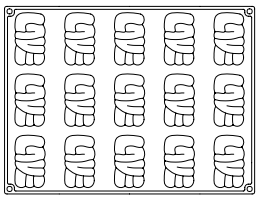
Ø mm 60x40 h
~ 106 ml

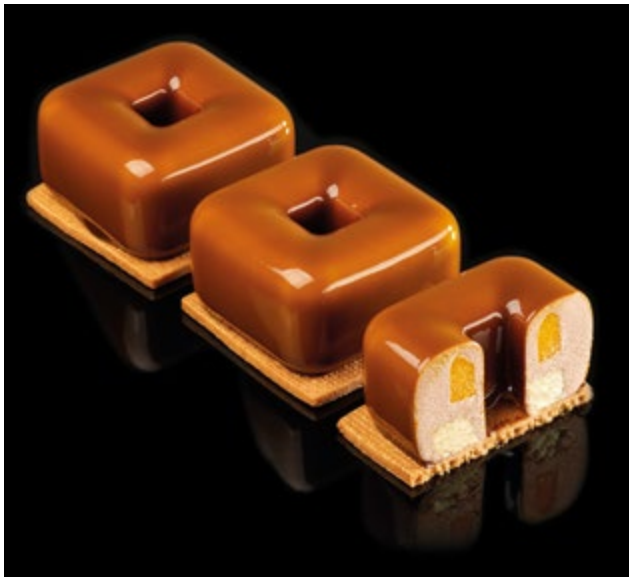
20 impronte - *indents*

PX4363
Lovely
by Antonio Bachour

mm 80x43x36 h
~ 90 ml

15 impronte - *indents*

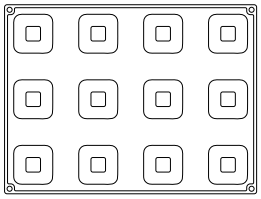




PX4361
Tulum
by Antonio Bachour

mm 56x56x34 h
~ 90 ml

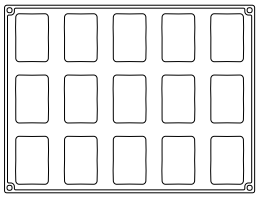
12 impronte - *indents*

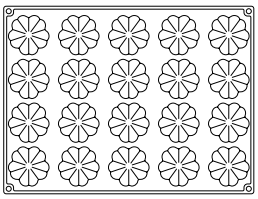


PX4364
Gummy
by Antonio Bachour

mm 74x50x27 h
~ 90 ml

15 impronte - *indents*

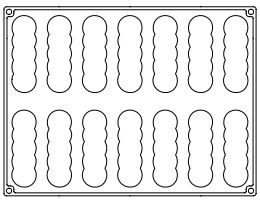




PX4362
Gel
by Antonio Bachour

Ø mm 60x63 h
~ 90 ml

20 impronte - *indents*

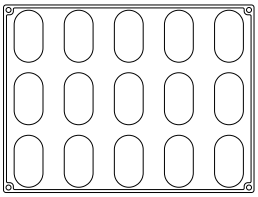


PX4360S
Miami
by Antonio Bachour

mm 118x33x42 h
~ 90 ml

14 impronte - *indents*

coppapasta incluso
cutter included



PX4356
Delish
by Antonio Bachour

mm 82x44x37 h
~ 100 ml

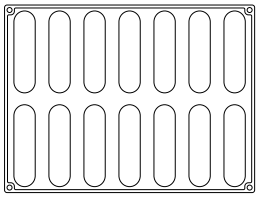
15 impronte - *indents*

PX4351S
Confy
by Antonio Bachour

mm 128x30x28 h
~ 90 ml

14 impronte - *indents*

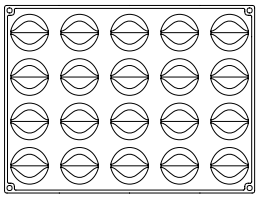
coppapasta incluso
cutter included



PX4365
Tulip
by Antonio Bachour

Ø mm 55x56 h
~ 90 ml

20 impronte - *indents*

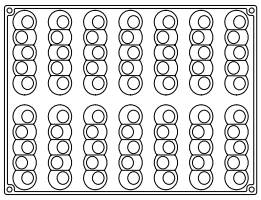


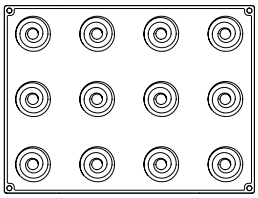
PX4352S
Pelota
by Antonio Bachour

mm 130x32x28 h
~ 90 ml

14 impronte - *indents*

coppapasta incluso
cutter included

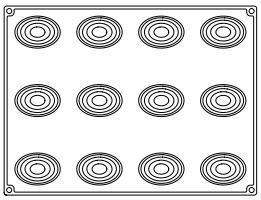




PX4340
Over
by Antonio Bachour

Ø mm 65x50 h
~ 90 ml

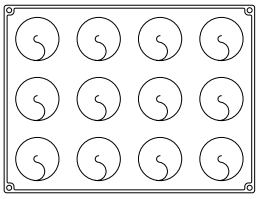
12 impronte - *indents*



PX4341
Polly
by Antonio Bachour

mm 78x56x43 h
~ 90 ml

12 impronte - *indents*



PX4355
Jasmine
by Antonio Bachour

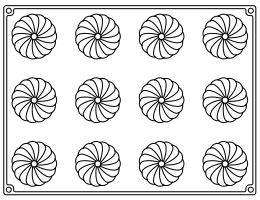
Ø mm 65x57 h
~ 100 ml

12 impronte - *indents*

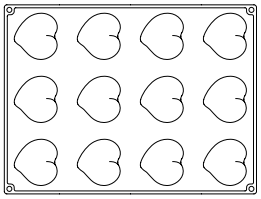
PX4372
Gnammy

Ø mm 68x34 h
~ 90 ml

12 impronte - *indents*



NEW

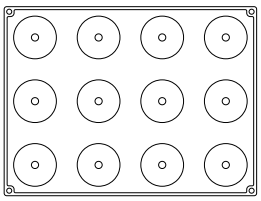


PX4305
Passion

mm 71x66x38 h
~ 100 ml

12 impronte - *indents*

photo credits:
Andrea Tortora
Benedetta Bassanelli

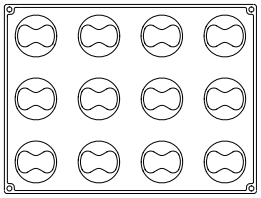


PX4349
Loop

Ø mm 65x34 h
~ 90 ml

12 impronte - *indents*

photo credits:
Richard Hawke



PX4307
Moon

Ø mm 61x50 h
~ 100 ml

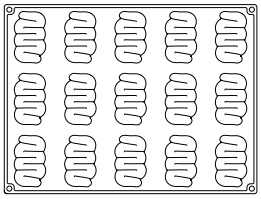
12 impronte - *indents*

photo credits:
Cécile Moritel

PX4342
Turn

mm 80x46x38 h
~ 100 ml

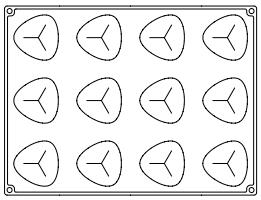
15 impronte - *indents*



PX4303
Natural

mm 69x68x52 h
~ 100 ml

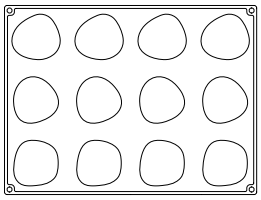
12 impronte - *indents*

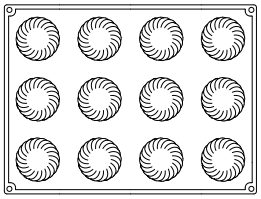


PX4301
Zen

Ø mm 68x32 h
~ 100 ml

12 impronte - *indents*

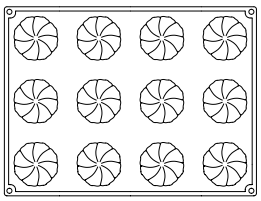




PX4317
Caleidon

Ø mm 66x34 h
~ 93 ml

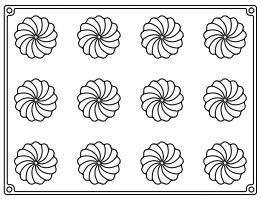
12 impronte - *indents*



PX4322
Twister

Ø mm 66x35 h
~ 88 ml

12 impronte - *indents*



PX4308
Delice

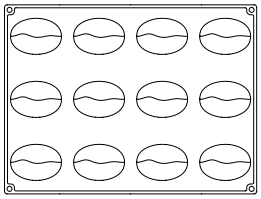
Ø mm 64x52 h
~ 100 ml

12 impronte - *indents*

PX4312
Moka

mm 83x58x32 h
~ 100 ml

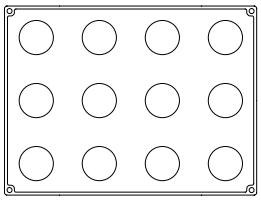
12 impronte - *indents*



PX4302
Drop

Ø mm 66x47 h
~ 100 ml

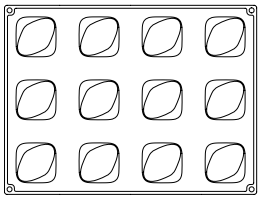
12 impronte - *indents*

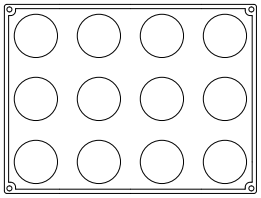


PX4306
Déco

mm 58x58x40 h
~ 100 ml

12 impronte - *indents*



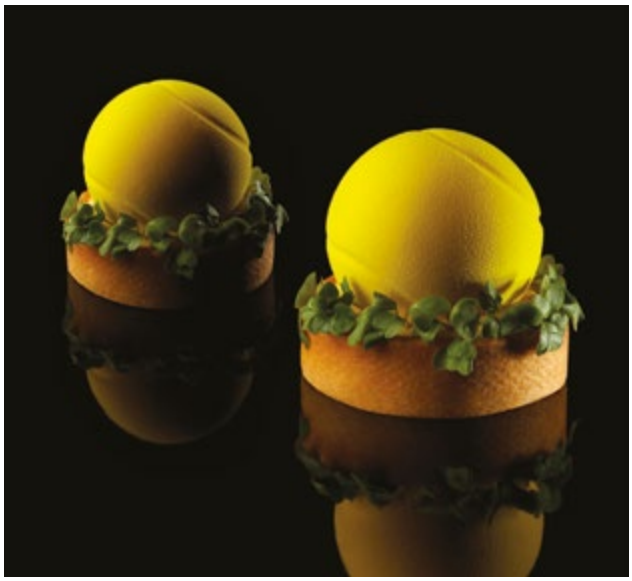


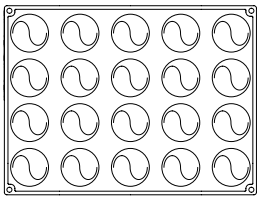
PX4321
Planet

Ø mm 66x34 h
~ 93 ml

12 impronte - *indents*

photo credits:
Nicolas Bacheyre

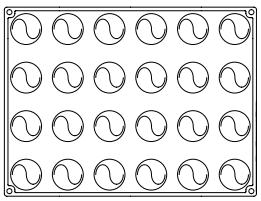




PX4327
Battuta d'inizio
by Davide Oldani

Ø mm 55
~ 80 ml

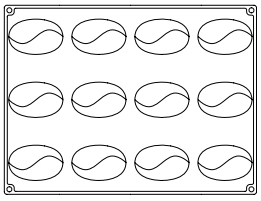
20 impronte - *indents*



PX4338
Battuta d'inizio
by Davide Oldani

Ø mm 45
~ 48 ml

24 impronte - *indents*



PX4304
Curvy

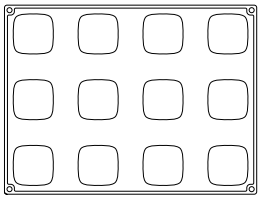
mm 83x53x42 h
~ 100 ml

12 impronte - *indents*

PX4343
Mister

mm 58x58x33 h
~ 90 ml

12 impronte - *indents*



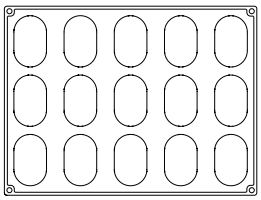
Scopri di più sulla serigrafia **SD134** a pag 112

Discover more about ***SD134*** *at page 112*

PX4345
Miss

mm 78x48x33 h
~ 90 ml

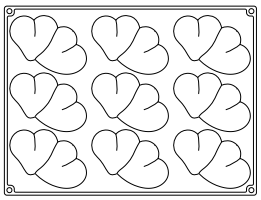
15 impronte - *indents*



Scopri di più sulla serigrafia **SD133** a pag 112

Discover more about ***SD133*** *at page 112*

coppapasta incluso
cutter included



PX4370S

Beloved

by Emmanuele Forcone

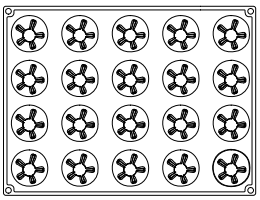
mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

PX4329
Pear
by Emmanuele Forcone

Ø mm 53x70 h
~ 90 ml

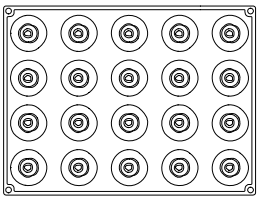
20 impronte - *indents*



PX4330
Apple
by Emmanuele Forcone

Ø mm 55x48 h
~ 90 ml

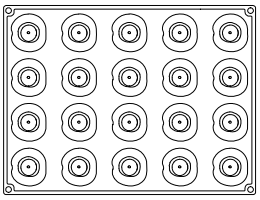
20 impronte - *indents*

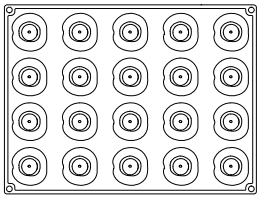


PX4331
Cherry
by Emmanuele Forcone

mm 58x53x46 h
~ 90 ml

20 impronte - *indents*

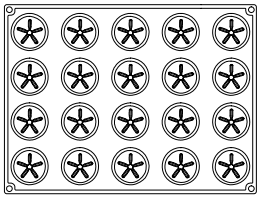




PX4331
Peach
by Emmanuele Forcone

mm 58x53x46 h
~ 90 ml

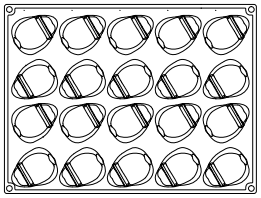
20 impronte - *indents*



PX4332
Tangerine
by Emmanuele Forcone

Ø mm 57x50 h
~ 90 ml

20 impronte - *indents*



PX4333
Strawberry
by Emmanuele Forcone

mm 71x54x46 h
~ 90 ml

20 impronte - *indents*

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

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

PX4335S
Square
by Gianluca Fusto

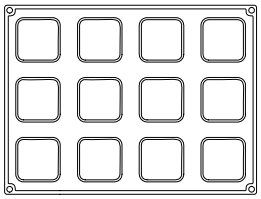
mm 68x68x15 h
~ 68 ml

12 impronte - *indents*

Il kit include - *the kit includes:*

coppapasta inserimento
insert cutter mm 53x53

coppapasta biscotto
cookie cutter mm 93x93



PX4337S
Rectangular
by Gianluca Fusto

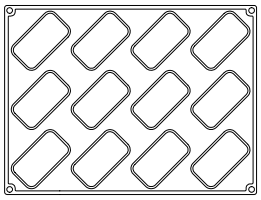
mm 92x50x15 h
~ 67 ml

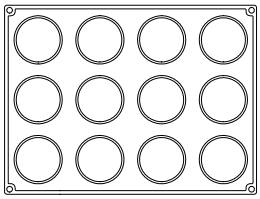
12 impronte - *indents*

Il kit include - *the kit includes:*

coppapasta inserimento
insert cutter mm 77x35

coppapasta biscotto
cookie cutter mm 117x75





PX4334S
Round
by Gianluca Fusto

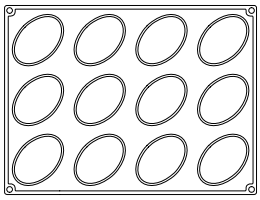
Ø mm 74x15 h
~ 64 ml

12 impronte - *indents*

Il kit include - *the kit includes:*

coppapasta inserimento
insert cutter Ø mm 59

coppapasta biscotto
cookie cutter Ø mm 99



PX4336S
Oval
by Gianluca Fusto

mm 93x62x15 h
~ 67 ml

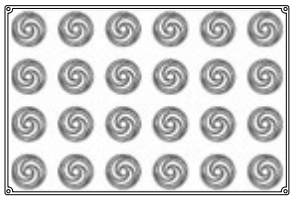
12 impronte - *indents*

Il kit include - *the kit includes:*

coppapasta inserimento
insert cutter mm 79x35

coppapasta biscotto
cookie cutter mm
118x87

Pavoflex 600x400 mm



PX039
Bocciolo

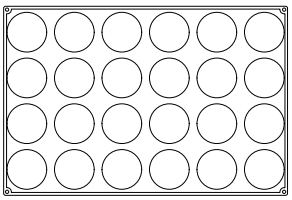
Ø mm 70x42 h
~ 130 ml

24 impronte - *indents*

PX078
Daisy

Ø mm 74x15 h
~ 65 ml

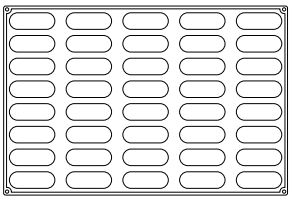
24 impronte - *indents*



PX068
Gianduiotto

mm 90x30x53 h
~ 83 ml

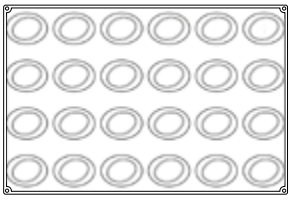
40 impronte - *indents*

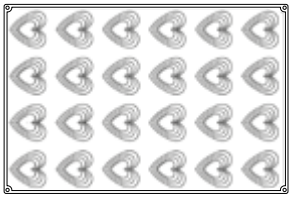


PX064
Wave

mm 83x62x35 h
~ 130 ml

24 impronte - *indents*

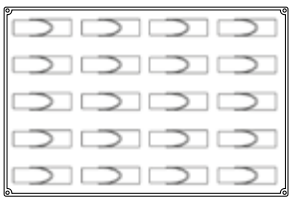




PX032
Love

mm 78x77x34 h
~ 110 ml

24 impronte - *indents*



PX024
Flow

mm 120x33x32 h
~ 100 ml

20 impronte - *indents*

PX016
Intrigo

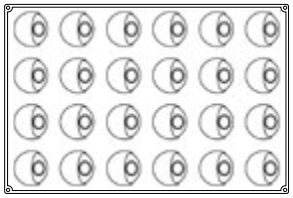
Ø mm 70x42 h
~ 100 ml

24 impronte - *indents*

PX029
Eclisse

Ø mm 72x41 h
~ 110 ml

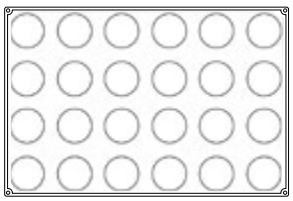
24 impronte - *indents*



PX001
Semisfera

Ø mm 70x40 h
~ 120 ml

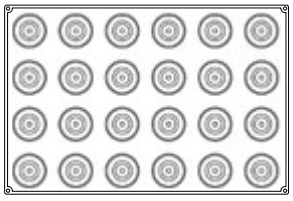
24 impronte - *indents*

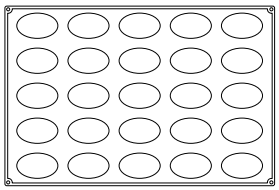


PX034
Ring

Ø mm 70x50 h
~ 110 ml

24 impronte - *indents*

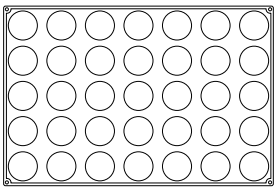




PX067
Oval

mm 85x50x43 h
~ 100 ml

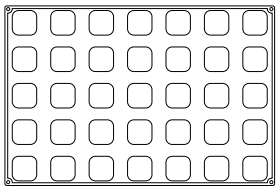
25 impronte - *indents*



PX065
Kupola

Ø mm 60x58 h
~ 110 ml

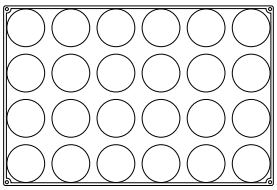
35 impronte - *indents*



PX070
Tango

mm 50x50x58 h
~ 130 ml

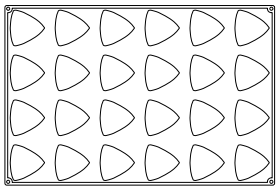
35 impronte - *indents*



PX069
Levante

Ø mm 80x53 h
~ 110 ml

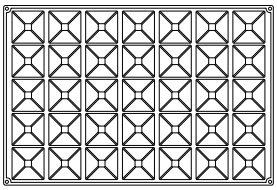
24 impronte - *indents*



PX066
Trilo

mm 75x72x58 h
~ 96 ml

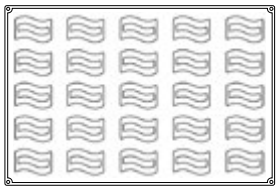
24 impronte - *indents*



PX004
Piramide

mm 70x70x45 h
~ 80 ml

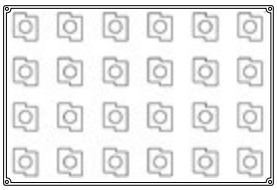
35 impronte - *indents*



PX023
Ondina

mm 80x45x40 h
~ 130 ml

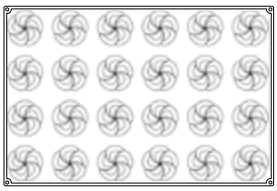
25 impronte - *indents*



PX030
Tekno

mm 58x50x50 h
~ 115 ml

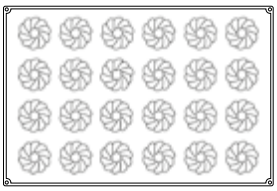
24 impronte - *indents*



PX063
Spirale

Ø mm 75x38 h
~ 130 ml

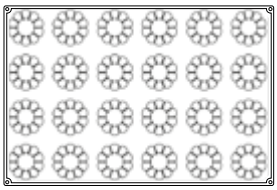
24 impronte - *indents*



PX018
Fantasia

Ø mm 75x48 h
~ 120 ml

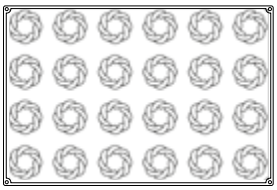
24 impronte - *indents*



PX003
Briochette

Ø mm 79x37 h
~ 100 ml

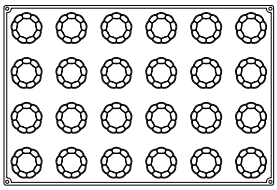
24 impronte - *indents*



PX040
Intreccio

Ø mm 70x40 h
~ 130 ml

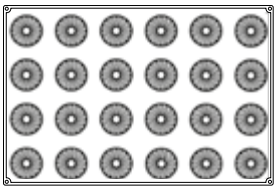
24 impronte - *indents*



PX051
Charlotte

Ø mm 65x38 h
~ 105 ml

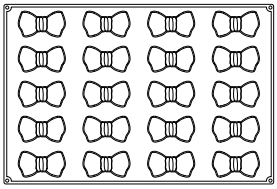
24 impronte - *indents*



PX014
Guglhupf

Ø mm 70x33 h
~ 70 ml

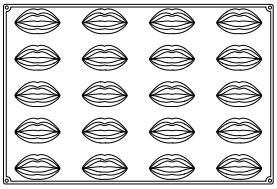
24 impronte - *indents*



PX052
Papillon

mm 100x52x35 h
~ 105 ml

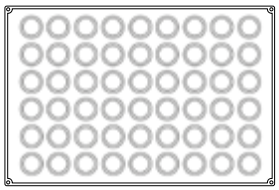
20 impronte - *indents*



PX054
Bocca

mm 93x50x36 h
~ 105 ml

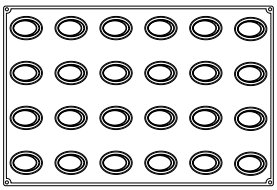
20 impronte - *indents*



PX005
Mini Muffin

Ø mm 50x28 h
~ 45 ml

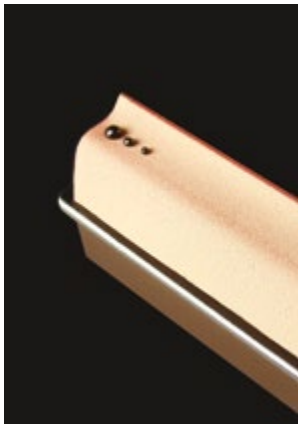
54 impronte - *indents*

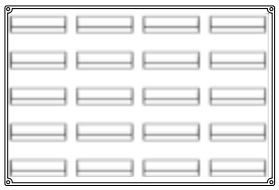


PX031
Parentesi

mm 72x52x44 h
~ 100 ml

24 impronte - *indents*

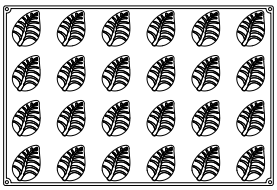




PX035
Move

mm 120x35x36 h
~ 110 ml

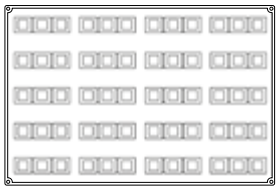
20 impronte - *indents*



PX055
Foglia

mm 86x56x38 h
~ 105 ml

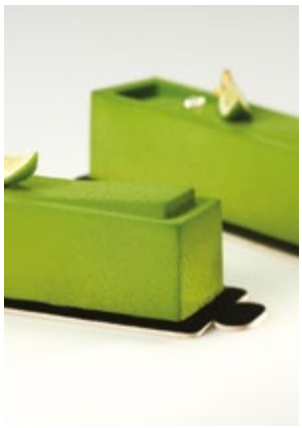
24 impronte - *indents*

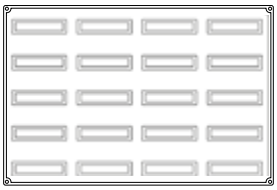


PX015
Trittico

mm 120x32x32 h
~ 115 ml

20 impronte - *indents*

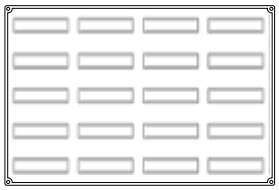




PX027
Libra

mm 120x30x35 h
~ 110 ml

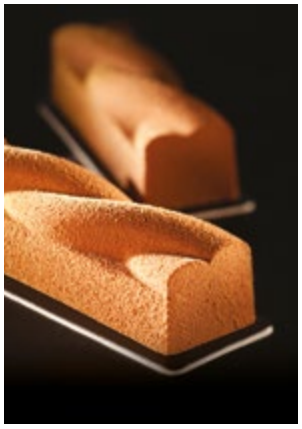
20 impronte - *indents*

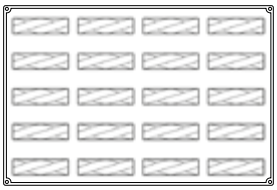


PX025
Soft

mm 120x32x38 h
~ 115 ml

20 impronte - *indents*

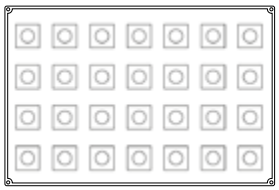




PX042
Twist

mm 122x32x33 h
~ 100 ml

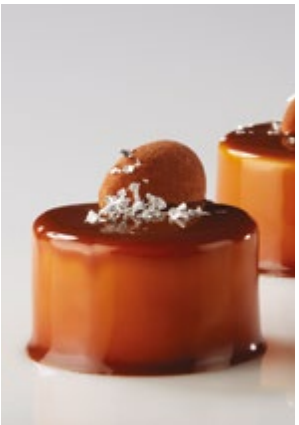
20 impronte - *indents*

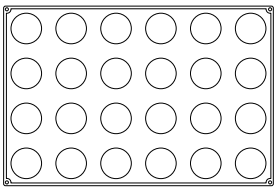


PX007
Cubo

mm 50x50x50 h
~ 115 ml

28 impronte - *indents*

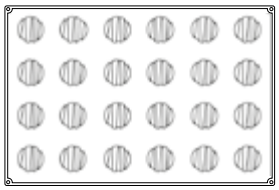




PX057
Cilindro

Ø mm 65x40 h
~ 130 ml

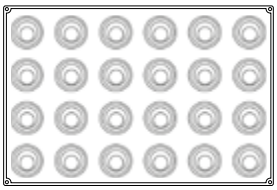
24 impronte - *indents*



PX019
Rigo

Ø mm 60x45 h
~ 115 ml

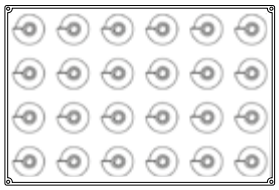
24 impronte - *indents*



PX010
Babele

Ø mm 68x50 h
~ 130 ml

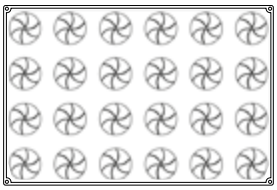
24 impronte - *indents*



PX021
Cono

Ø mm 65x65 h
~ 125 ml

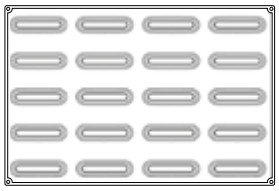
24 impronte - *indents*



PX033
Vertigo

Ø mm 70x44 h
~ 110 ml

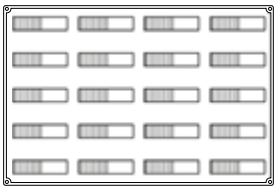
24 impronte - *indents*



PX036
Round

mm 123x35x32 h
~ 100 ml

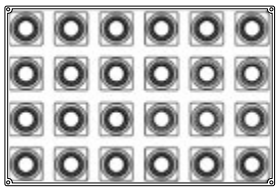
20 impronte - *indents*



PX026
Log

mm 120x30x32 h
~ 110 ml

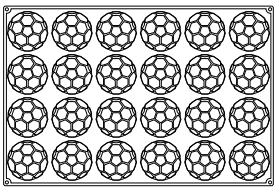
20 impronte - *indents*



PX041
Caesar

mm 70x70x50 h
~ 130 ml

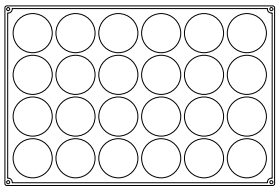
24 impronte - *indents*



PX307
Pallone

Ø mm 80x45 h
~ 150 ml

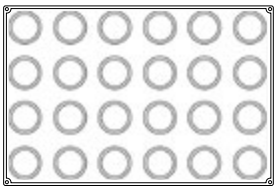
24 impronte - *indents*



PX056
Big Muffin

Ø mm 85x50 h
~ 235 ml

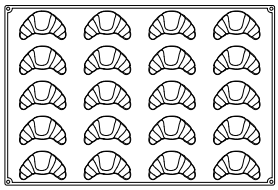
24 impronte - *indents*



PX002
Muffin

Ø mm 70x40 h
~ 130 ml

24 impronte - *indents*



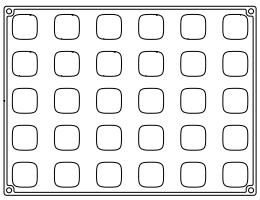
PX053
Croissant

mm 100x60x36 h
~ 95 ml

20 impronte - *indents*

Mignon

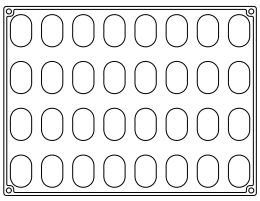
Pavoflex 400x300 mm



PX4346
Mister Mignon

mm 35x35x20 h
~ 18 ml

30 impronte - *indents*



PX4348
Miss Mignon

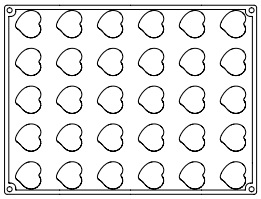
mm 46x28x20 h
~ 18 ml

32 impronte - *indents*

PX4325
Passion

mm 40x30x20 h
~ 18 ml

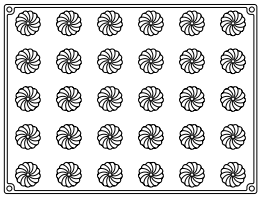
30 impronte - *indents*

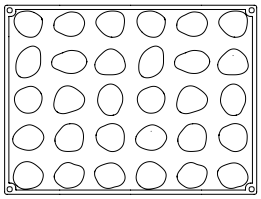


PX4324
Delice

Ø mm 36x29 h
~ 18 ml

30 impronte - *indents*



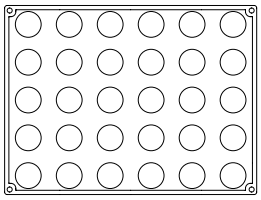


PX4326
Zen

dimensioni varie
different shapes

~ 18 ml

30 impronte - *indents*



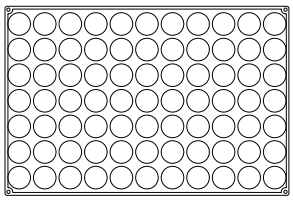
PX4323
Planet

Ø mm 38x20 h
~ 18 ml

30 impronte - *indents*

photo credits:
Richard Hawke

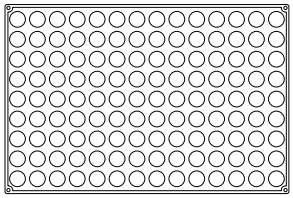
Pavoflex 600x400 mm



PX303
Semisfera

Ø mm 42x21 h
~ 20 ml

77 impronte - *indents*



PX304
Semisfera

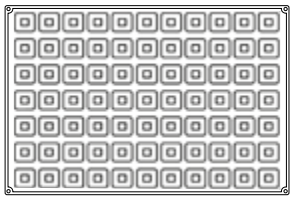
Ø mm 30x18 h
~ 10 ml

126 impronte - *indents*

PX046
Savarin Mignon

mm 38x38x13 h
~ 14 ml

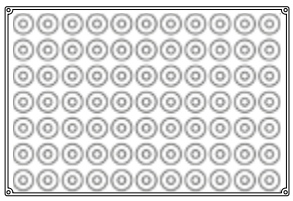
77 impronte - *indents*



PX045
Savarin Mignon

Ø mm 40x13 h
~ 13 ml

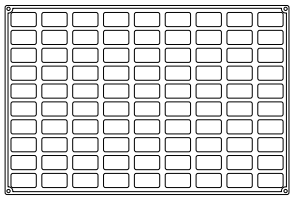
77 impronte - *indents*

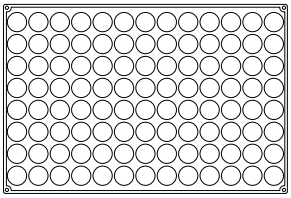


PX306
Mini Finanziere

mm 49x26x11 h
~ 11 ml

90 impronte - *indents*

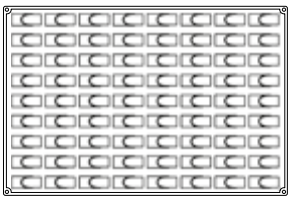




PX302
Pomponette

Ø mm 36x17 h
~ 15 ml

104 impronte - *indents*



PX047
Flow Mignon

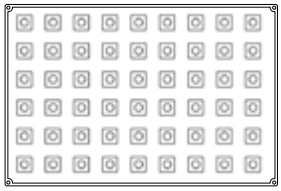
mm 60x24x23 h
~ 25 ml

72 impronte - *indents*

PX017
Intrigo Mignon

Ø mm 40x28 h
~ 25 ml

54 impronte - *indents*



PX012
Cubo Mignon

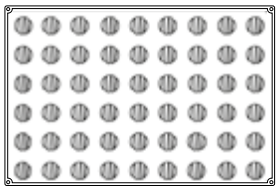
mm 30x30x30 h
~ 25 ml

54 impronte - *indents*

PX013
Cilindro Mignon

Ø mm 35x35 h
~ 25 ml

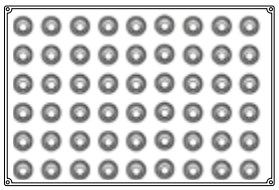
54 impronte - *indents*



PX020
Rigo Mignon

Ø mm 35x30 h
~ 25 ml

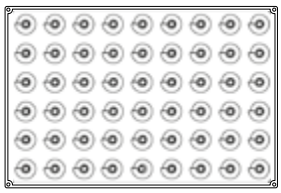
54 impronte - *indents*



PX011
Babele

Ø mm 40x30 h
~ 25 ml

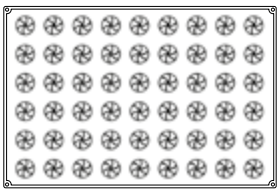
54 impronte - *indents*



PX022
Cono Mignon

Ø mm 40x43 h
~ 30 ml

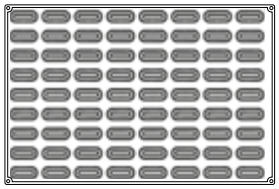
54 impronte - *indents*



PX048
Vertigo Mignon

Ø mm 40x27 h
~ 25 ml

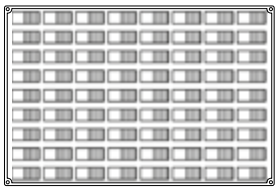
54 impronte - *indents*



PX044
Round Mignon

mm 60x24x23 h
~ 25 ml

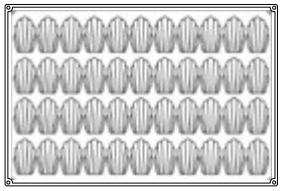
72 impronte - *indents*



PX043
Log Mignon

mm 60x24x21 h
~ 29 ml

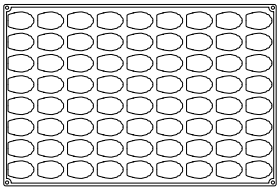
72 impronte - *indents*



PX006
Madeleine

mm 78x45x18 h
~ 35 ml

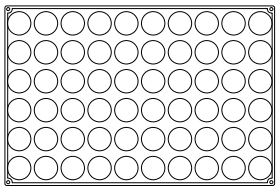
44 impronte - *indents*



PX305
Mini Madeleine

mm 52x33x15 h
~ 15 ml

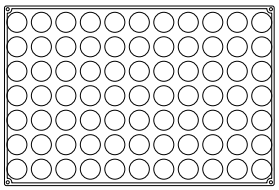
72 impronte - *indents*



PX301
Mini Tartellette

Ø mm 48x15 h
~ 21 ml

60 impronte - *indents*



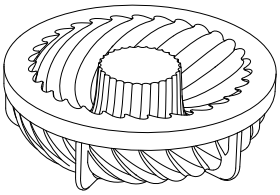
PX300
Petit Four

Ø mm 40x20 h
~ 22 ml

77 impronte - *indents*

Torte
Cakes

Pavocake



NEW

KE062
Cyclone
by Emmanuele Forcone

external Ø mm 180
internal Ø mm 55

~ 1036 ml

Emmanuele Forcone x Pavocake

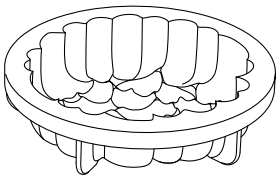
Tante idee per una pasticceria a colori. Dalla collaborazione fra Emmanuele Forcone, Campione del Mondo di Pasticceria, e Pavoni Italia nascono le Torte di Emmanuele, dallo straordinario effetto tridimensionale, e i TOP, da interpretare in modo creativo sia in abbinamento alle torte che come spettacolari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

NEW



KE068

Eros

by Emmanuele Forcone

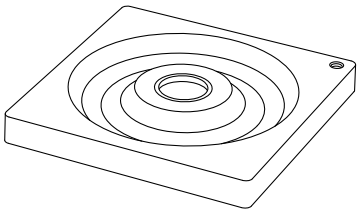
mm 179x178x48 h
~ 1022 ml

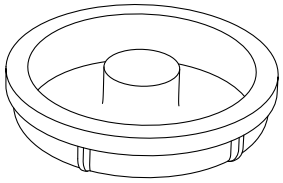
KE069S

Hula

by Emmanuele Forcone

Top *external* Ø mm 170
internal Ø mm 65
mm 21 h
~ 294 ml

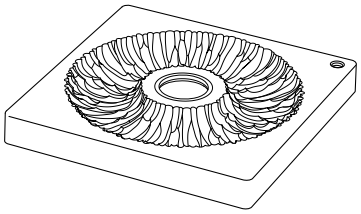


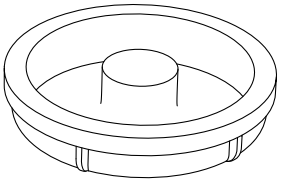


NEW KIT

Base *external* Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml

NEW KIT





KE070S

Corolla

by Emmanuele Forcone

Top *external* Ø mm 171
internal Ø mm 60
mm 21 h
~ 269 ml

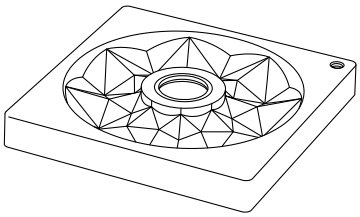
Base *external* Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml

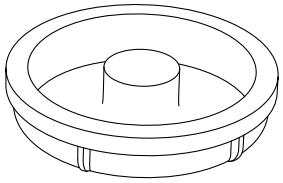
KE071S

Louvre

by Emmanuele Forcone

Top *external* Ø mm 170
internal Ø mm 60
mm 23 h
~ 256 ml

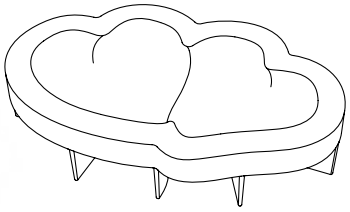




NEW KIT

Base *external* Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml

coppapasta incluso
cutter included



KE049S

Beloved

by Emmanuele Forcone

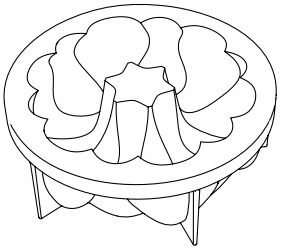
mm 250x140x60 h
~ 1200 ml

KE047

Nevada

by Emmanuele Forcone

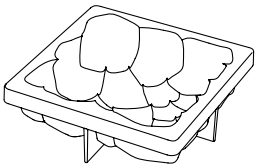
external Ø mm 180
internal Ø mm 36
mm 70 h
~ 1150 ml



abbinabile con inserimento:
can be combined with insert:

KE020

vedi pag - *see page* 257



KE050

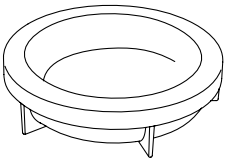
Ametista

by Emmanuele Forcone

mm 165x165x50 h
~ 1000 ml

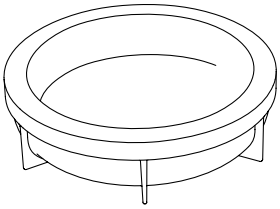
KE052
Mini Planet
by Emmanuele Forcone

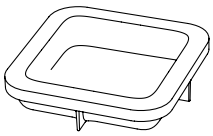
Ø mm 145x40 h
~ 600 ml



KE024
Planet
by Emmanuele Forcone

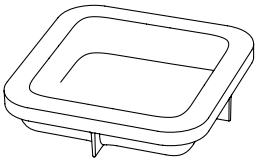
Ø mm 180x45 h
~ 1000 ml





KE051
Mini Mars
by Emmanuele Forcone

mm 135x135x37 h
~ 600 ml

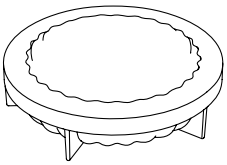


KE043
Mars
by Emmanuele Forcone

mm 165x165x40 h
~ 1000 ml

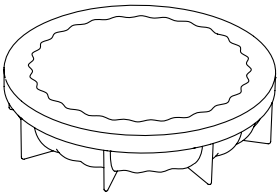
KE053
Mini Plissée
by Emmanuele Forcone

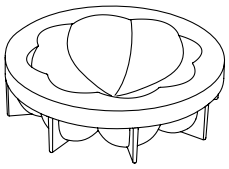
Ø mm 145x40 h
~ 550 ml



KE013
Plissée
by Emmanuele Forcone

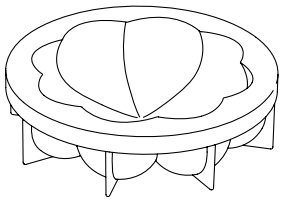
Ø mm 180x47 h
~ 1000 ml





KE054
Mini Bombée
by Emmanuele Forcone

Ø mm 145x43 h
~ 550 ml

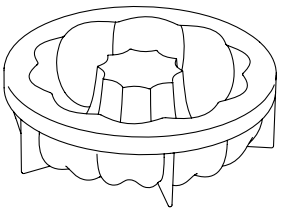


KE015
Bombée
by Emmanuele Forcone

Ø mm 180x50 h
~ 1000 ml

KE018
Queen
by Emmanuele Forcone

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

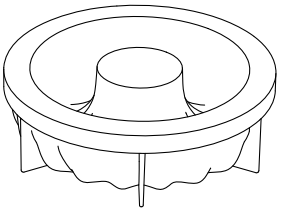


abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag - *see page* 257

KE019
Royal
by Emmanuele Forcone

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

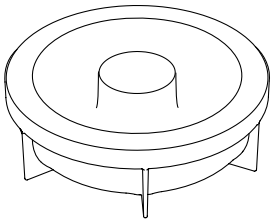


abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag -*see page* 257

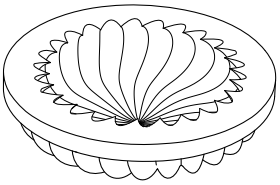
KE032
Galaxy
by Emmanuele Forcone

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



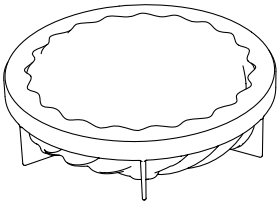
abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag - *see page* 257



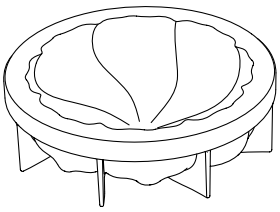
KE042
Flip
by Emmanuele Forcone

Ø mm 180x45 h
~ 900 ml



KE027
Caleidon
by Emmanuele Forcone

Ø mm 180x45 h
~ 1000 ml

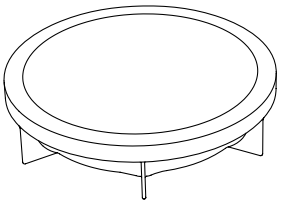


KE030
Twister
by Emmanuele Forcone

Ø mm 180x50 h
~ 1000 ml

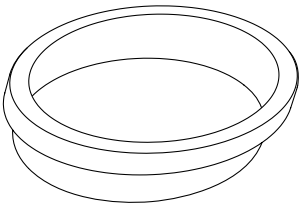
KE025
Classic
by Emmanuele Forcone

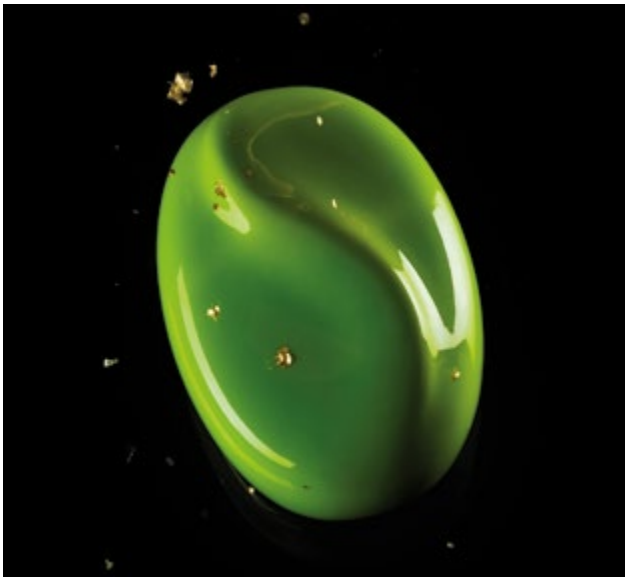
Ø mm 180x45 h
~ 1000 ml



KE026
Windy
by Emmanuele Forcone

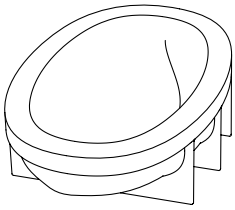
mm 195x180x45 h
~ 1100 ml

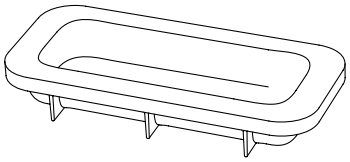




KE028
Curvy
by Emmanuele Forcone

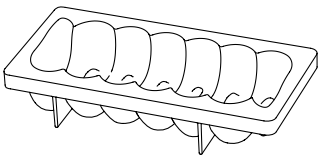
mm 200x130x65 h
~ 960 ml





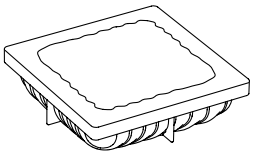
KE044
Venus
by Emmanuele Forcone

mm 250x100x40 h
~ 900 ml



KE039
Honorè
by Emmanuele Forcone

mm 230x105x45 h
~ 1000 ml

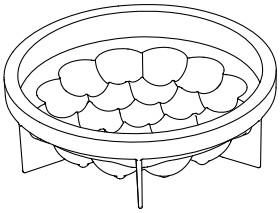


KE023
Pop
by Emmanuele Forcone

mm 162x162x46 h
~ 1000 ml

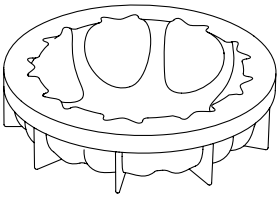
KE029
Puffy
by Emmanuele Forcone

Ø mm 180x55 h
~ 1000 ml



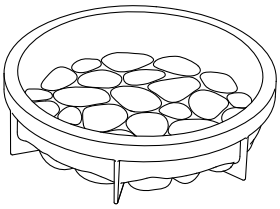
KE014
Petal
by Emmanuele Forcone

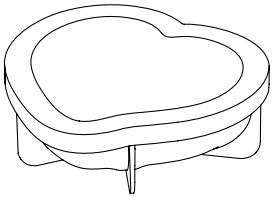
Ø mm 180x47 h
~ 1000 ml



KE038
Rocky
by Emmanuele Forcone

Ø mm 180x50 h
~ 1050 ml



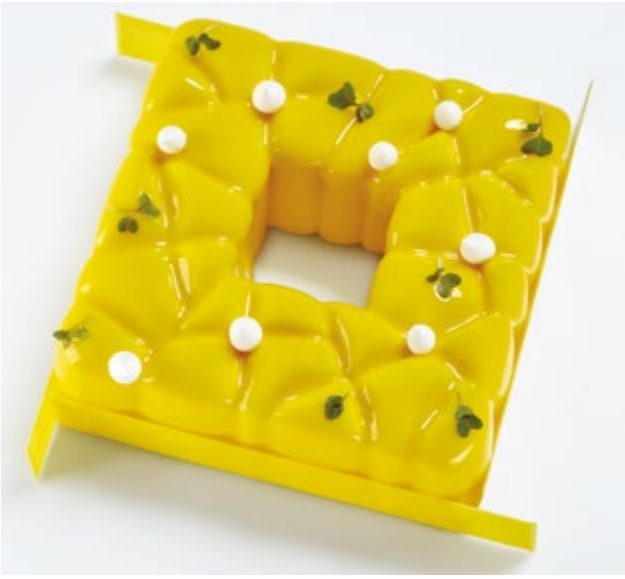


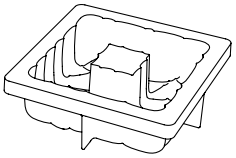
KE016
Passion
by Emmanuele Forcone

mm 175x165x58 h
~ 960 ml

abbinabile con inserimento:
can be combined with insert:

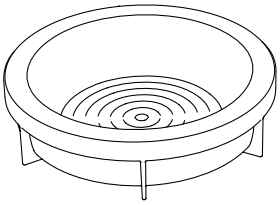
KE017
vedi pag - *see page 257*





KE037
Square
by Emmanuele Forcone

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



KE031
Top
by Emmanuele Forcone

Ø mm 180x45 h
~ 900 ml

Karim Bourgi x Pavocake

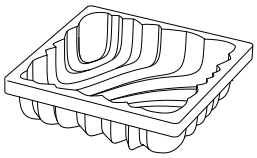
Un'altra idea unica da uno dei più apprezzati pasticcieri del panorama internazionale. Dopo Coin, Karim Bourgi, capo pasticciere di Almana Group, ha interpretato con Pavoni Italia Squeeze, una torta dalla trama unica: forme frastagliate e ricche, da interpretare e valorizzare in modo creativo attraverso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

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*

NEW



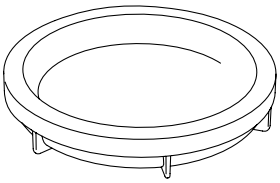
KE065
Squeeze
by Karim Bourgi

mm 164x164x47 h
~ 1086 ml

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.

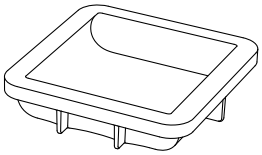


KE058
Disco
by Maurizio Santin

Ø mm 180x30 h
~ 720 ml

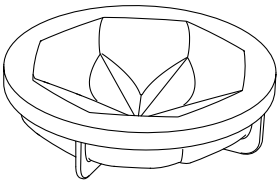
KE063
Jupiter

mm 167x158x40 h
~ 1006 ml



NEW

NEW



KE064
Sunny

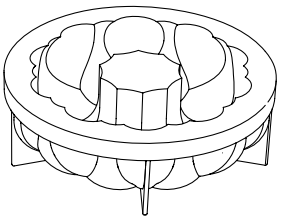
Ø mm 180x50 h
~ 966 ml

Sapore orientale e gusto esotico. Singapore è lo stampo sviluppato da Pavoni Italia in collaborazione con la Nazionale di Pasticceria singaporiana, campione dell'Asian Pastry 2016. Un'idea di successo, che ha contribuito alla realizzazione della torta Choco-Fraise vincitrice della Coppa del Mondo 2017.

Oriental and exotic taste. Singapore is the mould developed by Pavoni Italia in collaboration with the Singaporean National Pastry team, 2016 Asian Pastry Champion. A successful idea, which helped the team in creating the Choco-Fraise winning cake of 2017 World Pastry Cup.

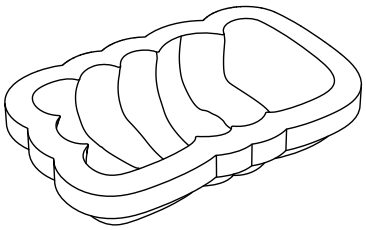
KE036
Singapore

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



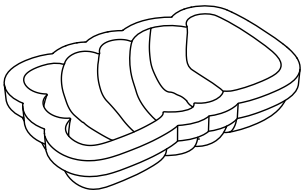
KE060
Lovely
by Antonio Bachour

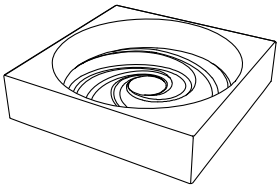
mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

mm 166x103x40 h
~ 550 ml



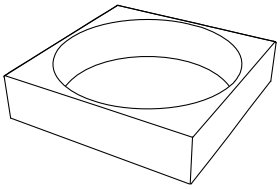


KE001

Ø mm 180x45 h
~ 900 ml

PK001

Kit 6 tortiere+vassoio
6 cake moulds+tray kit

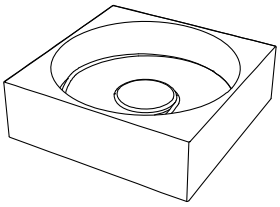


KE002

Ø mm 180x45 h
~ 1135 ml

PK002

Kit 6 tortiere+vassoio
6 cake moulds+tray kit



KE003

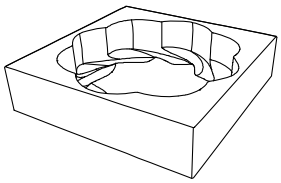
Ø mm 180x60 h
~ 1140 ml

PK003

Kit 6 tortiere+vassoio
6 cake moulds+tray kit

KE004

Ø mm 180x45 h
~ 920 ml

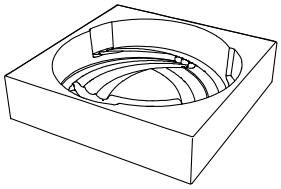


PK004

Kit 6 tortiere+vassoio
6 *cake moulds+tray kit*

KE005

Ø mm 180x45 h
~ 1000 ml

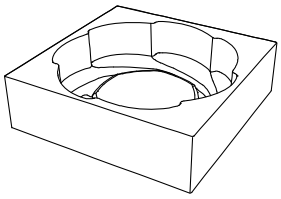


PK005

Kit 6 tortiere+vassoio
6 *cake moulds+tray kit*

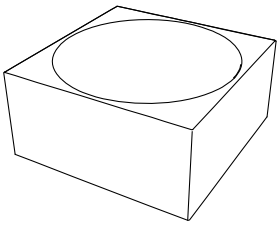
KE006

Ø mm 180x55 h
~ 1150 ml



PK006

Kit 6 tortiere+vassoio
6 *cake moulds+tray kit*

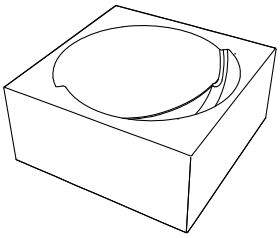


KE007

Ø mm 180x90 h
~ 1527 ml

PK007

Kit 6 tortiere+vassoio
6 cake moulds+tray kit

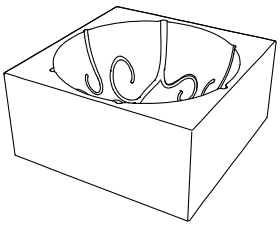


KE008

Ø mm 180x90 h
~ 1330 ml

PK008

Kit 6 tortiere+vassoio
6 cake moulds+tray kit



KE009

Ø mm 180x90 h
~ 1540 ml

PK009

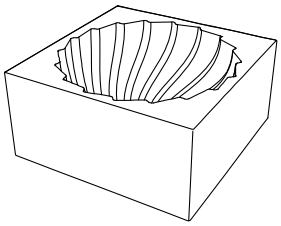
Kit 6 tortiere+vassoio
6 cake moulds+tray kit

KE010

Ø mm 180x90 h
~ 1440 ml

PK010

Kit 6 tortiere+vassoio
6 cake moulds+tray kit



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

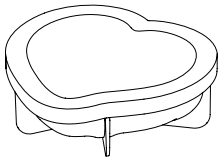
Watch the videos on Pavoni Italia's Youtube channel

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.

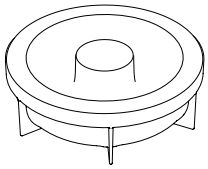
Pavocake



KE017

mm 150x140x50 h

~ 600 ml



KE020

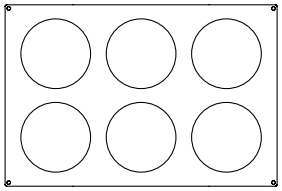
Ø est. mm 153
Ø int. mm 78
mm 44 h

~ 520 ml

Pavoflex 600x400 mm

Utilizzabili anche come stampi per torte.

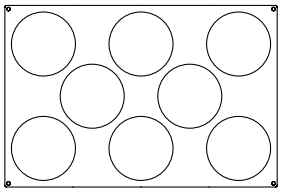
They can be used also as cake moulds.



PX061

Ø mm 160x30 h

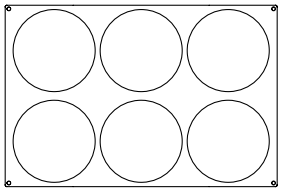
6 impronte - *indents*



PX076

Ø mm 140x30 h

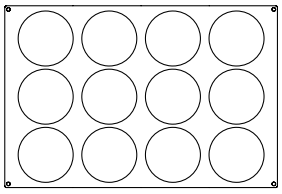
8 impronte - *indents*



PX075

Ø mm 180x30 h

6 impronte - *indents*

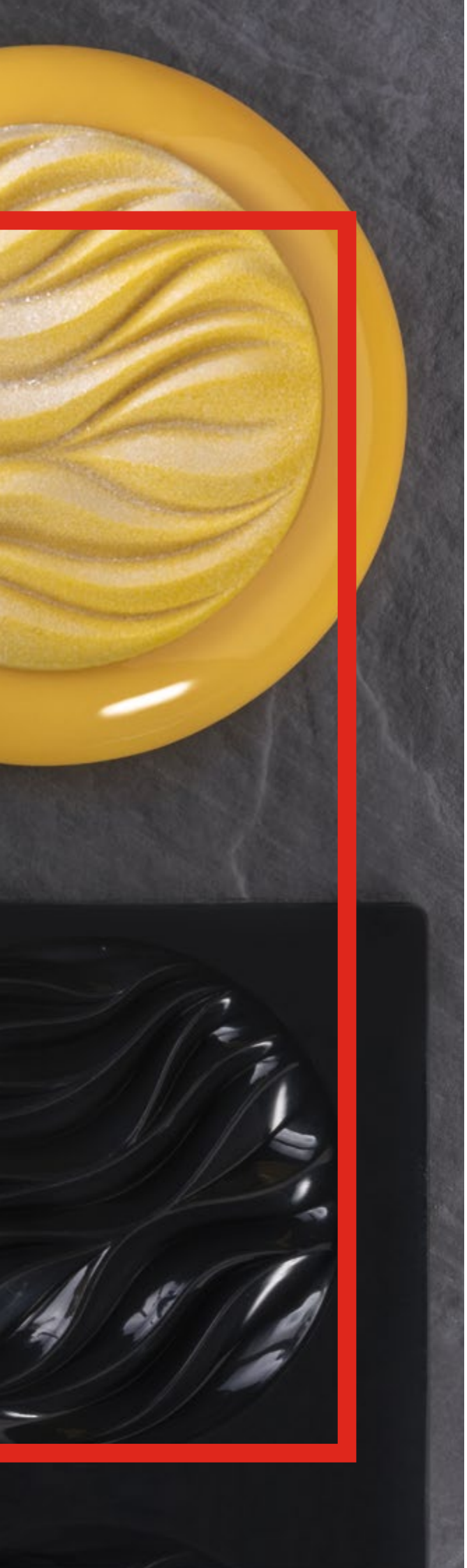


PX077

Ø mm 120x30 h

12 impronte - *indents*

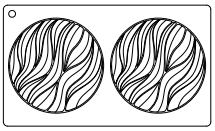
Top



Emmanuele Forcone x Top

Una nuova linea di stampi in silicone creata in collaborazione con Emmanuele Forcone. Gli stampi, ispirandosi alla natura e a nuove suggestioni, permettono decorazioni uniche per torte e dessert al piatto capaci di valorizzare ogni creazione con giochi di volumi e texture.

A brand new line of silicone moulds created in cooperation with Emmanuele Forcone, World Champion Pastry Chef. The moulds, representing natural shapes and new concepts, allow unique garnishes to be created that can enhance any creation with an interplay of volumes and textures.

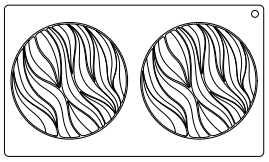


TOP11
Mini River
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x12 h
~ 58 ml

abbinabile a - *can be combined with* **KE052**



TOP08
River
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x15 h
~ 110 ml

abbinabile a - *can be combined with* **KE024**

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

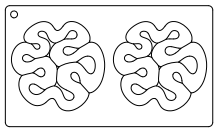
Watch the video ***Top by Emmanuele Forcone*** *on the Pavoni Italia's Youtube channel*

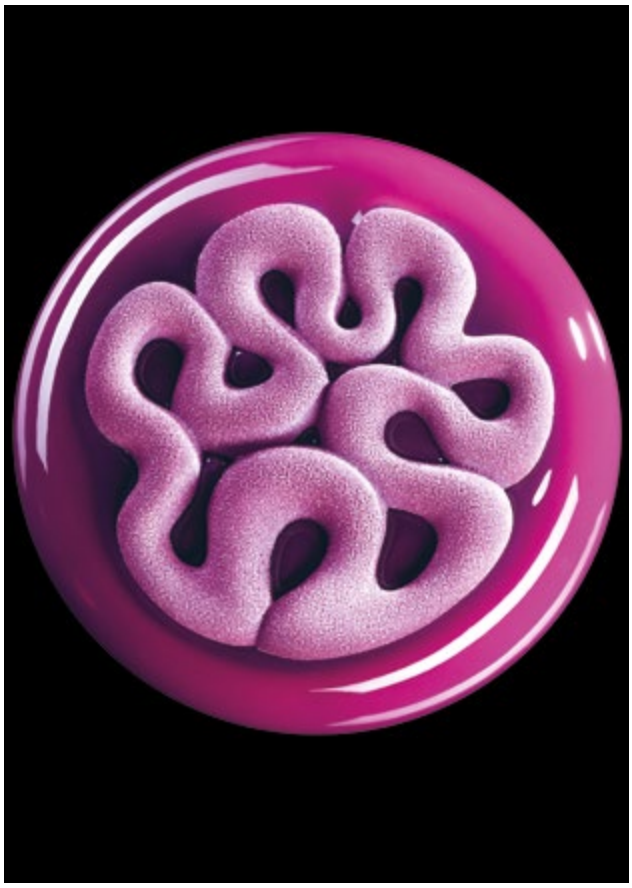
TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x11 h
~ 50 ml

abbinabile a - *can be combined with* **KE052**



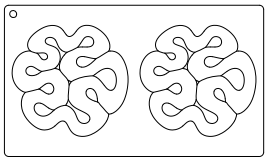


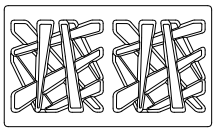
TOP15
Jelly
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x14 h
~ 90 ml

abbinabile a - *can be combined with* **KE024**



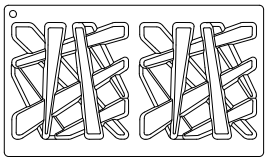


TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

mm 107x107x8 h
~ 45 ml

abbinabile a - *can be combined with* **KE051**



TOP13
Shanghai
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x10 h
~ 88 ml

abbinabile a - *can be combined with* **KE043**

TOP10

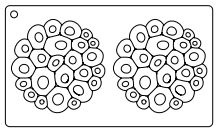
Mini Coral

by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x10 h
~ 45 ml

abbinabile a - *can be combined with* **KE052**



TOP09

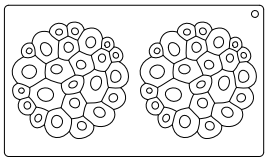
Coral

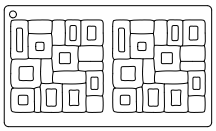
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x15 h
~ 90 ml

abbinabile a - *can be combined with* **KE024**





TOP12

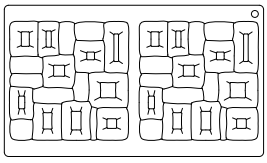
Mini Maya

by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

mm 107x107x7 h
~ 58 ml

abbinabile a - *can be combined with* **KE051**



TOP01

Maya

by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x7 h
~ 90 ml

abbinabile a - *can be combined with* **KE043**

TOP07

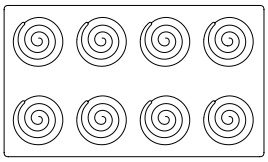
Ipnosi

by Emmanuele Forcone

dim stampo - *mould* mm 300x175

Ø mm 60x10 h
~ 30 ml

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



TOP05

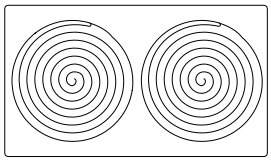
Ipnosi

by Emmanuele Forcone

dim stampo - *mould* mm 300x175

Ø mm 140x10 h
~ 125 ml

abbinabile alle fasce microforate rotonde di pag 149 - *combined with the micro-perforated round bands see page 149*



TOP06

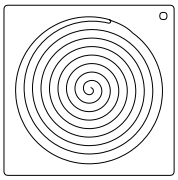
Ipnosi

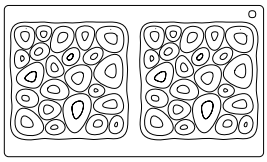
by Emmanuele Forcone

dim stampo - *mould* mm 190x190

Ø mm 160x10 h
~ 185 m

abbinabile alle fasce microforate rotonde di pag 149 - *combined with the micro-perforated round bands see page 149*



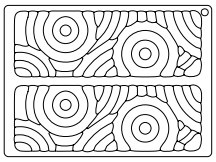


TOP02
Sponge
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x10 h
~ 80 ml

abbinabile a - *can be combined with* **KE043**

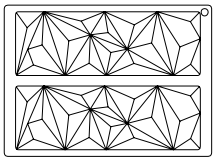


TOP04
Circle
by Emmanuele Forcone

dim stampo - *mould*
mm 240x175

mm 210x70x9 h
~ 90 ml

abbinabile a - *can be combined with* **KE044**



TOP03
Iceberg
by Emmanuele Forcone

dim stampo - *mould*
mm 240x175

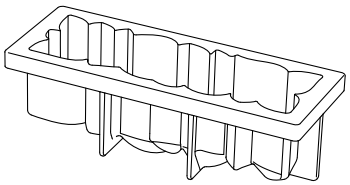
mm 210x70x14 h
~ 100 ml

abbinabile a - *can be combined with* **KE044**

Tronchetti
Logs

Pavocake

NEW

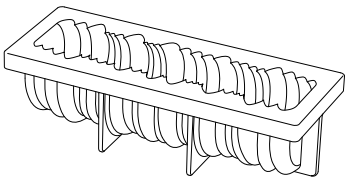


KE067
Acanto

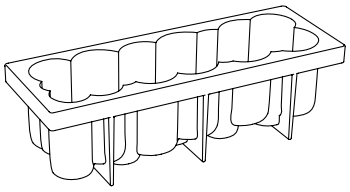
mm 251x83x79 h
~ 1250 ml

KE066
Sequoia

mm 250x92x74 h
~ 1186 ml



NEW



KE045
Coin
by Karim Bourgi

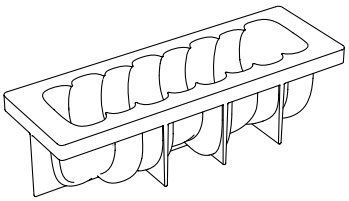
mm 250x80x77 h
~ 1200 ml

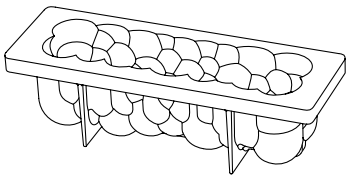
KE033

Bilbao

by Emmanuele Forcone

mm 250x85x75 h
~ 1150 ml





KE041

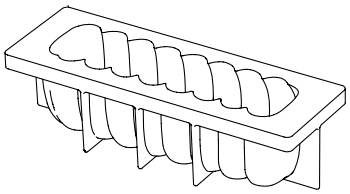
Atomic

by Emmanuele Forcone

mm 250x80x80 h
~ 1200 ml

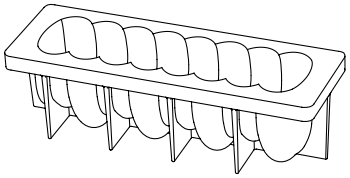
KE022
Crème
by Emmanuele Forcone

mm 250x84x75 h
~ 1000 ml



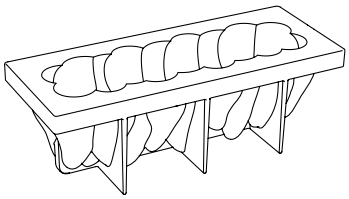
KE040
Canyon
by Emmanuele Forcone

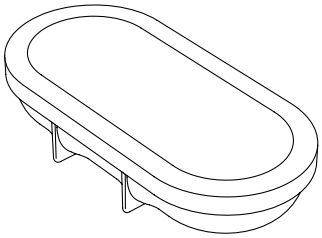
mm 250x85x80 h
~ 1150 ml



KE046
Anemone

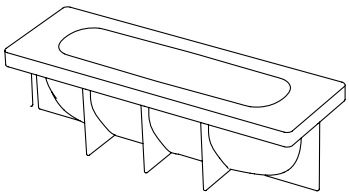
mm 250x90x85 h
~ 1050 ml





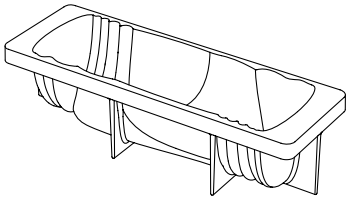
KE034
Futura
by Emmanuele Forcone

mm 230x100x45 h
~ 850 ml



KE021
Sublime
by Emmanuele Forcone

mm 250x80x80 h
~ 1000 ml

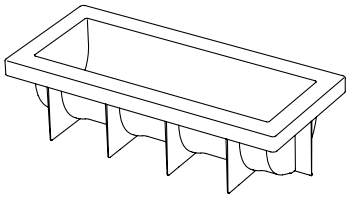


KE035
Lady
by Emmanuele Forcone

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

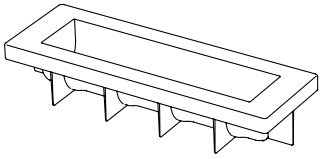
Il modo più semplice e veloce per creare gustosi inserimenti per tronchetti, attraverso semplici riempimenti da finalizzare in forno o porre in abbattitore.

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

Pavocake

KE011

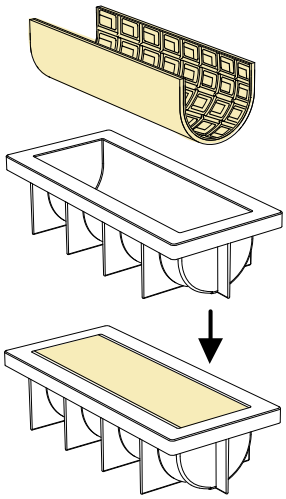
mm 230x55x50 h
~ 540 ml

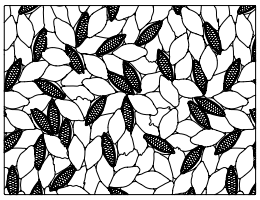


Texture per tronchetti
Textures for logs

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.

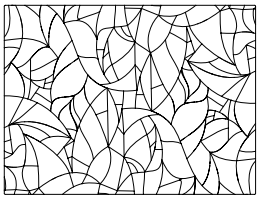




TX01
Cabosse

mm 250x190

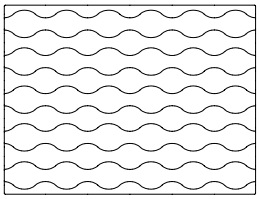
utilizzabile con - *to be used with* **KE012**



TX02
Sauvage

mm 250x190

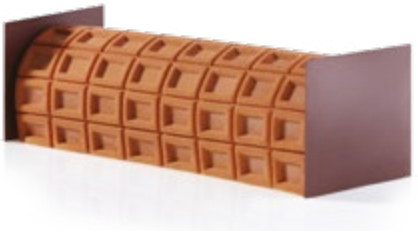
utilizzabile con - *to be used with* **KE012**

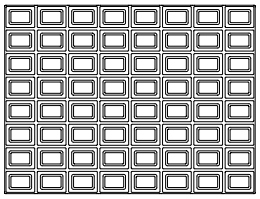


TX03
Rollé

mm 250x190

utilizzabile con - *to be used with* **KE012**





TX04
Chocolat

mm 250x190

utilizzabile con - *to be used with* **KE012**

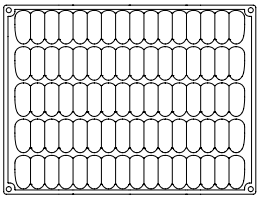
Tronchetti porzionabili
Portionable logs

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 281

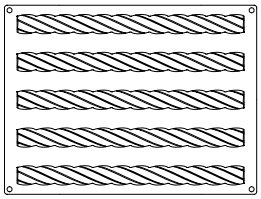
PX4309
Candy

mm 360x39x35 h
~ 360 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:

PX058
vedi pag - *see page* 281



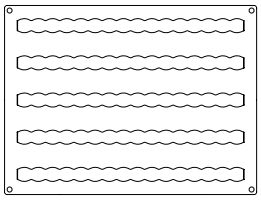
PX4310
Soft

mm 360x43x38 h
~ 360 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:

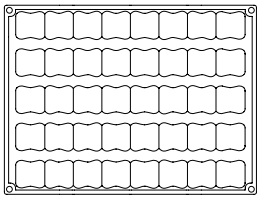
PX058
vedi pag - *see page* 281



PX4318
Bamboo

mm 360x40x38 h
~ 400 ml

5 impronte - *indents*



abbinabile con inserimento - *can be combined with* insert:

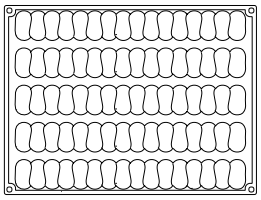
PX058

vedi pag - *see page* 281

PX4319
Dada

mm 360x42x37 h
~ 420 ml

5 impronte - *indents*



abbinabile con inserimento - *can be combined with* insert:

PX058

vedi pag - *see page* 281

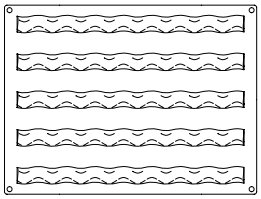
PX4311
Volupté

mm 360x41x37 h
~ 360 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with insert:*

PX058
vedi pag - see page 281



Pavoflex 600x400 mm

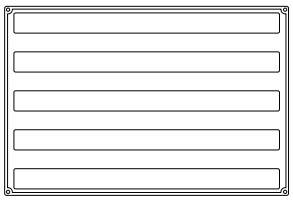
PX060
Tronchetto Mono

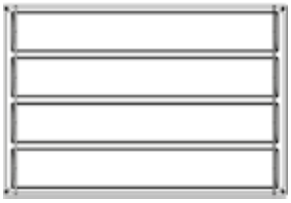
Ø mm 560x40 h
~ 600 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with insert:*

PX058
vedi pag - see page 281





PX059
Tronchetto

mm 560x80x63 h
~ 2376 ml

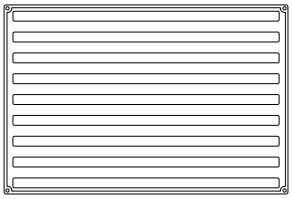
4 impronte - *indents*

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

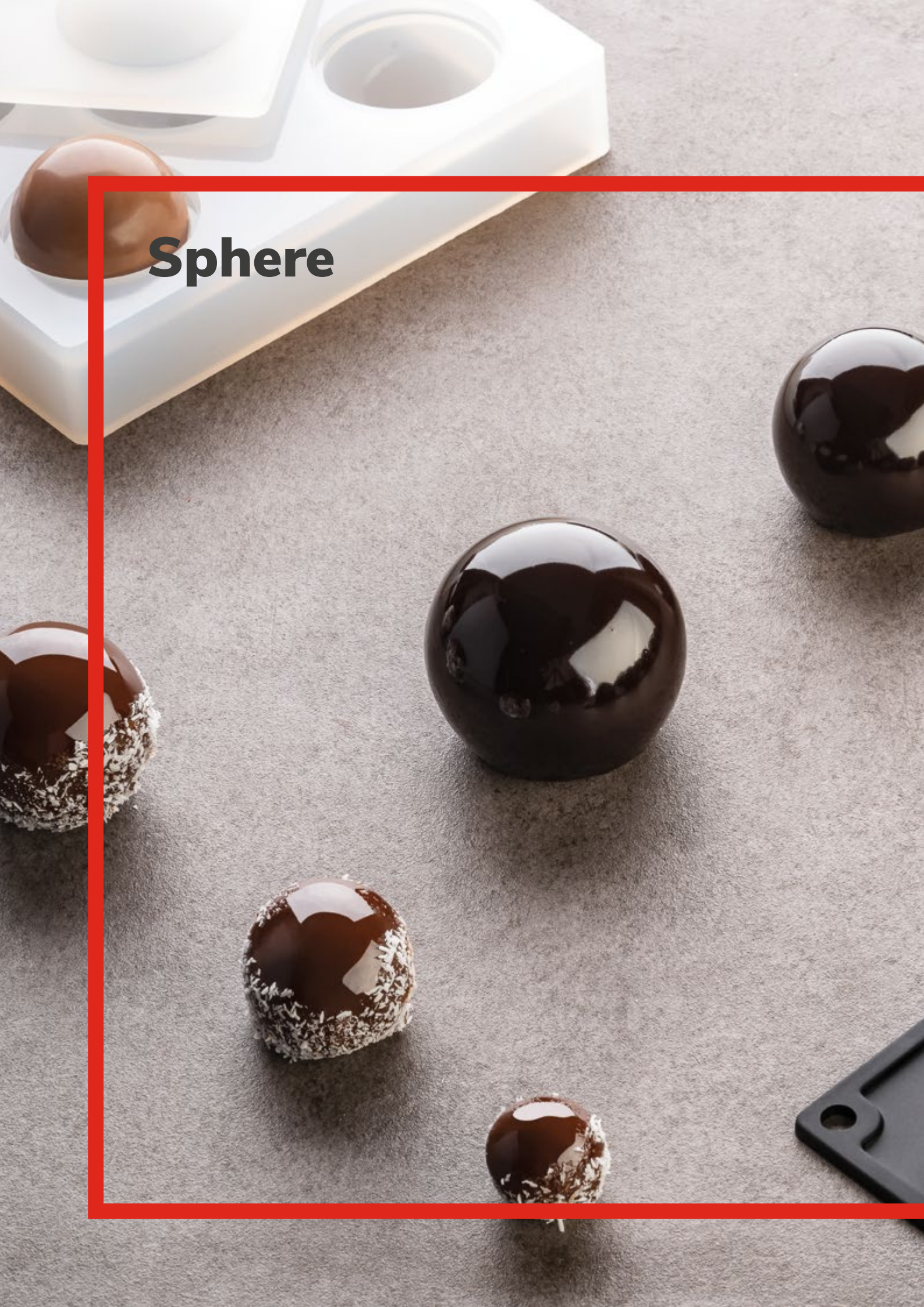


PX058
Tronchetto Mignon

Ø mm 560x18 h
~ 124 ml

9 impronte - *indents*

Sphere



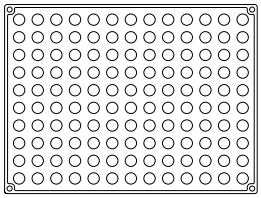
-40°C/+250°C
-40°F/+482°F
PX4315

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.

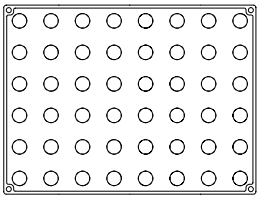
Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



PX4339

Ø mm 15
~ 2 ml

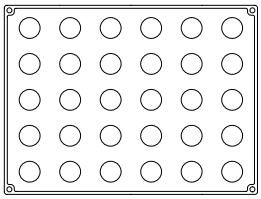
130 impronte - *indents*



PX4314

Ø mm 20
~ 4 ml

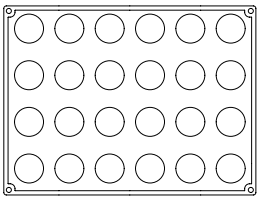
48 impronte - *indents*



PX4313

Ø mm 30
~ 14 ml

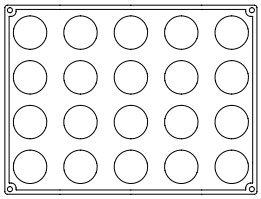
30 impronte - *indents*



PX4315

Ø mm 40
~ 33 ml

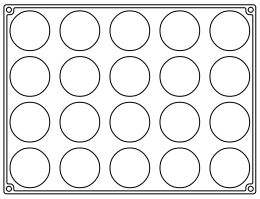
24 impronte - *indents*



PX4316

Ø mm 50
~ 65 ml

20 impronte - *indents*



PX4350

Ø mm 60
~ 110 ml

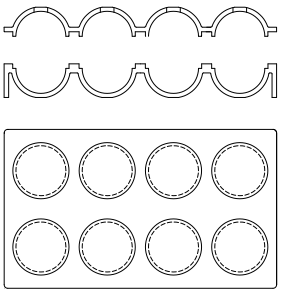
20 impronte - *indents*

photo credits: Andrea Tortora © Daniel Töchterle

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".

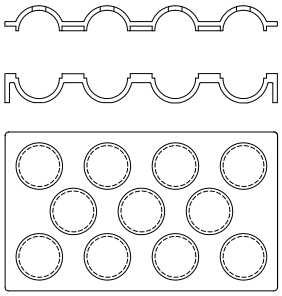
Two-part moulds for the preparation of perfect spheres, from 25 to 55 mm in diameter. The 3D effect is complete, thanks to the innovative design of the mould, for truly "all-round" spheres.



AF001

Ø mm 55
~ 87 ml

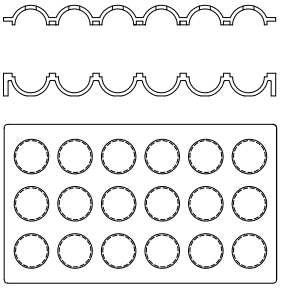
8 impronte - *indents*



AF002

Ø mm 45
~ 48 ml

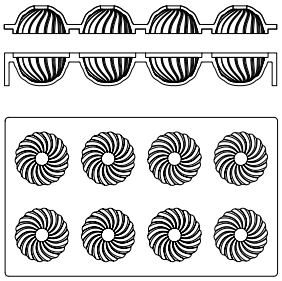
11 impronte - *indents*



AF003

Ø mm 35
~ 22,5 ml

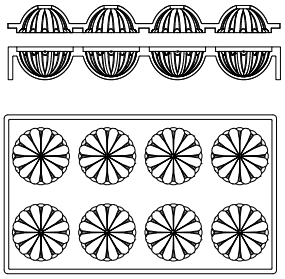
18 impronte - *indents*



AF004

Ø mm 55
~ 83 ml

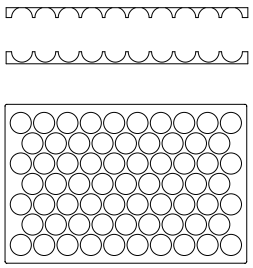
8 impronte - *indents*



AF005

Ø mm 55
~ 80 ml

8 impronte - *indents*



LS05

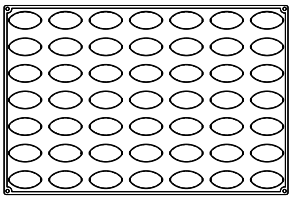
Ø mm 25
~ 8 ml

67 impronte - *indents*

Dim. stampo - *mould*
mm 290x190

Quenelle

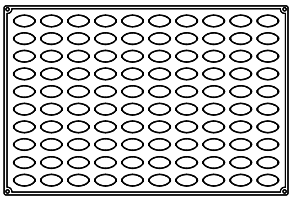
Pavoflex 600x400 mm



PX071
Quenelle

mm 66x33x30 h
~ 32 ml

49 impronte - *indents*



PX072
Mini Quenelle

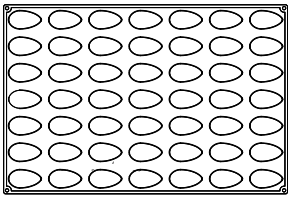
mm 42x20x20 h
~ 8 ml

100 impronte - *indents*

PX073
Quenelle Tonda

mm 66x35x26 h
~ 34 ml

49 impronte - *indents*



PX074
Mini Quenelle Tonda

mm 42x22x17 h
~ 9 ml

100 impronte - *indents*

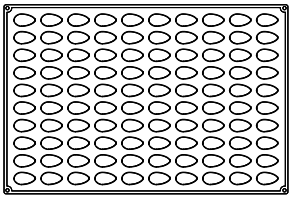
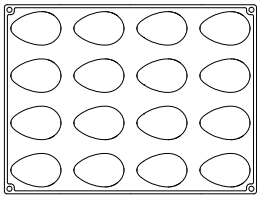


photo credits: Paco Torreblanca

Pavoflex 400x300 mm



PX4369
Mono Quenelle

mm 77x51x42 h
~ 90 ml

16 impronte - *indents*

photo credits: Cnudde NV

Éclair Mania

photo credits: Joakim Prat Pastry Chef Maître Choux

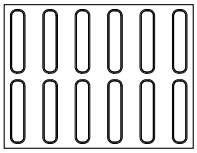
MAÎTRE CHOUX
BY
JOAKIM PRAT
ARTISTE PATISSIER
MAÎTRE CHOUX
BY
JOAKIM PRAT
ARTISTE PATISSIER
MAÎTRE CHOUX
BY
JOAKIM PRAT
ARTISTE PATISSIER
MAÎTRE CHOUX
BY
JOAKIM PRAT
ARTISTE PATISSIER
rf13

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.

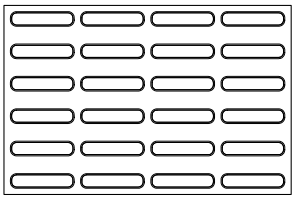
NEW



FF4313

mm 125x25x5 h
12 impronte - *indents*

Dim. stampo - *mould*
mm 400x300



FF13

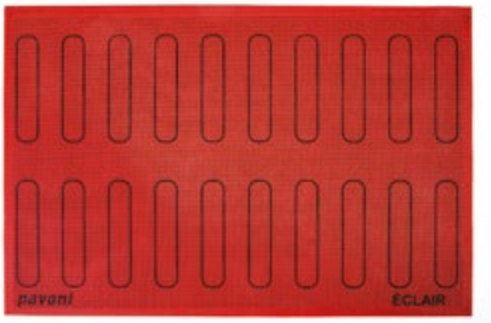
mm 125x25x5 h
24 impronte - *indents*

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.

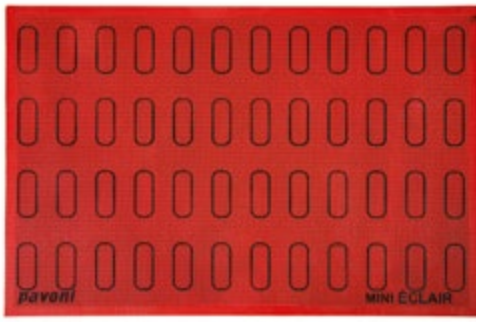
Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.



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*

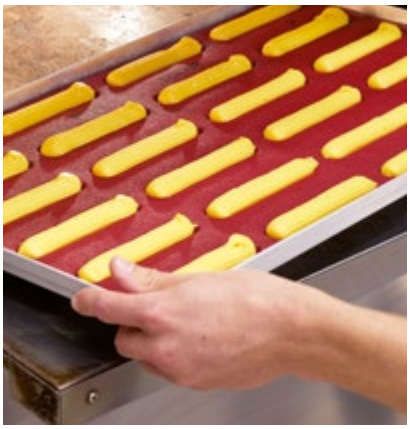
Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura ottimale del prodotto finito. È il completamento perfetto da abbinare al tappetino éclair.

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

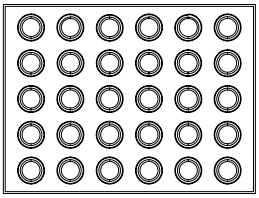
Dalla passione e motivazione per risvegliare la pasticceria e non solo dal sonno dogmatico della ricetta nasce Formasil. Leonardo Di Carlo, Campione del mondo di pasticceria, ribalta insieme a Pavoni Italia i preconcetti e le mappe mentali del lavoro in cucina, per un prodotto versatile, creativo e funzionale.

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*

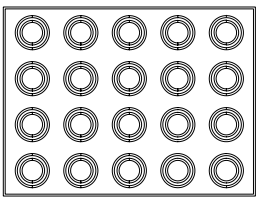
Formasil 400x300 mm



FF4306

Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml

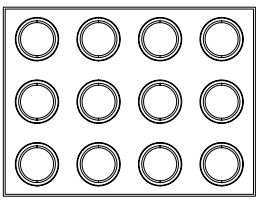
30 impronte - *indents*



FF4301

Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml

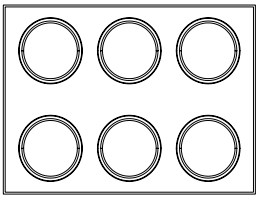
20 impronte - *indents*



FF4308

Ø sup mm 65
Ø inf mm 55
mm 20 h
~ 57 ml

12 impronte - *indents*



FF4311

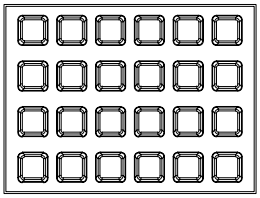
Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml

6 impronte - *indents*

FF4303

sup dim mm 45x45
inf dim mm 37x37
mm 16 h
~ 27 ml

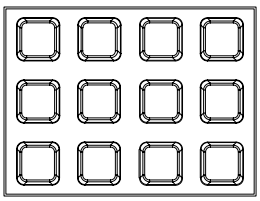
24 impronte - *indents*



FF4304

sup dim mm 65x65
inf dim mm 55x55
mm 20 h
~ 71 ml

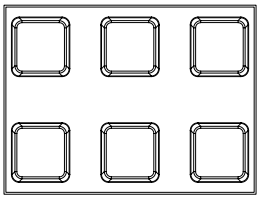
12 impronte - *indents*



FF4302

sup dim mm 85x85
inf dim mm 75x75
mm 20 h
~ 127 ml

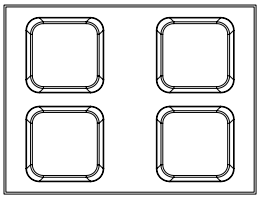
6 impronte - *indents*



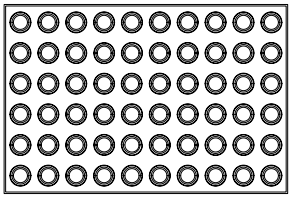
FF4305

sup dim mm 120x120
inf dim mm 106x106
mm 30 h
~ 374 ml

4 impronte - *indents*



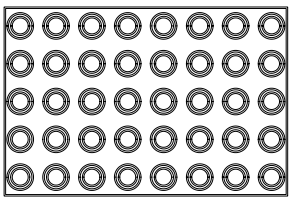
Formasil 600x400 mm



FF06

Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml

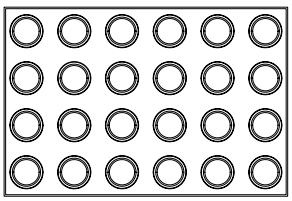
60 impronte - *indents*



FF01

Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml

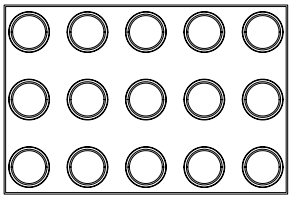
40 impronte - *indents*



FF08

Ø sup mm 65
Ø inf mm 55
mm 20 h
~ 57 ml

24 impronte - *indents*



FF09

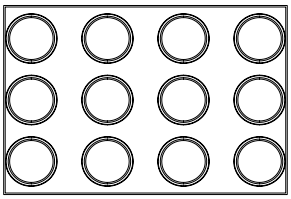
Ø sup mm 80
Ø inf mm 70
mm 20 h
~ 88 ml

15 impronte - *indents*

FF11

Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml

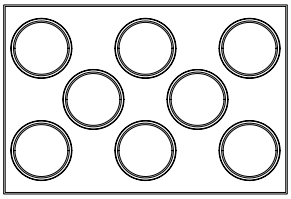
12 impronte - *indents*



FF10

Ø sup mm 120
Ø inf mm 110
mm 30 h
~ 332 ml

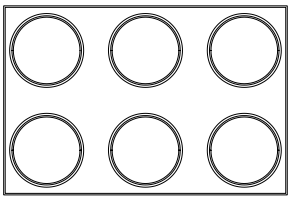
8 impronte - *indents*

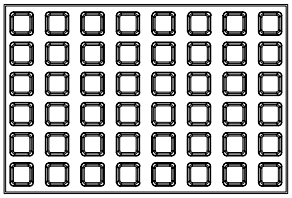


FF12

Ø sup mm 150
Ø inf mm 140
mm 30 h
~ 495 ml

6 impronte - *indents*

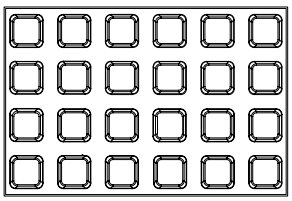




FF03

sup dim mm 45x45
inf dim mm 37x37
mm 16 h
~ 27 ml

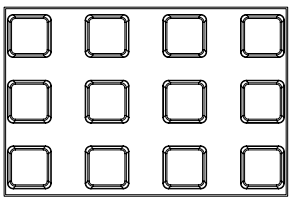
48 impronte - *indents*



FF04

sup dim mm 65x65
inf dim mm 55x55
mm 20 h
~ 71 ml

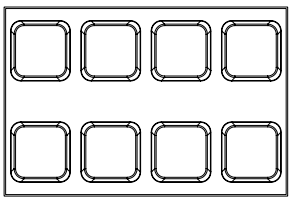
24 impronte - *indents*



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.

FR073
Micro savarin tondo

Ø mm 30x13,5 h
~ 7,5 ml

28 impronte - *indents*

FR074
Micro savarin ovale

mm 35x25x13,5 h
~ 7,5 ml

28 impronte - *indents*

FR075
Micro savarin quadrato

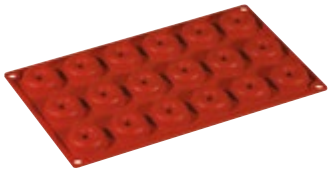
mm 30x30x13,5 h
~ 9,5 ml

28 impronte - *indents*

FR076
Micro savarin triangolo

mm 30x30x13,5 h
~ 6,5 ml

28 impronte - *indents*



FR005
Mini savarin

Ø mm 41x12 h
~ 12 ml

18 impronte - *indents*

FR010
Savarin

Ø mm 65x21 h
~ 49 ml

8 impronte - *indents*

FR015
Savarin

Ø mm 72x23 h
~ 67 ml

6 impronte - *indents*

FR049
Savarin ovale

mm 80x60x25 h
~ 74 ml

6 impronte - *indents*

FR0103
Cubo

mm 40x40x40 h
~ 62 ml

15 impronte - *indents*

FR004
Semisfera

Ø mm 30x17 h
~ 8,5 ml

24 impronte - *indents*

FR003
Semisfera

Ø mm 40x20 h
~ 17 ml

15 impronte - *indents*

FR039
Semisfera

Ø mm 50x23 h
~ 33 ml

15 impronte - *indents*

FR038
Semisfera

Ø mm 60x30 h
~ 57 ml

8 impronte - *indents*

FR001
Semisfera

Ø mm 70x35 h
~ 89 ml

6 impronte - *indents*

FR018
Semisfera

Ø mm 80x40 h
~ 134 ml

5 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*

FR029
Muffin

Ø mm 80x35 h
~ 110 ml

5 impronte - *indents*

FR011
Mini tartelletta

Ø mm 45x10 h
~ 12 ml

15 impronte - *indents*

FR016
Tartelletta

Ø mm 50x15 h
~ 20 ml

15 impronte - *indents*

FR040
Tartelletta

Ø mm 60x17 h
~ 35 ml

8 impronte - *indents*

FR077
Charlotte

Ø mm 78x36 h
~ 110 ml

6 impronte - *indents*

FR078
St. Honorè

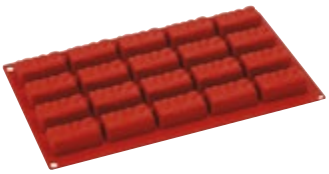
Ø mm 80x21 h
~ 55 ml

6 impronte - *indents*

FR065
Cupcake

Ø mm 50x35 h
~ 100 ml

6 impronte - *indents*



FR068
Torroncino

mm 50x25x20 h
~ 25 ml

20 impronte - *indents*

FR033
Diamante

Ø mm 35x23 h
~ 13 ml

18 impronte - *indents*

FR034
Diamante

Ø mm 68x45 h
~ 80 ml

6 impronte - *indents*

FR026
Madeleine

mm 42x30x11,5 h
~ 8 ml

20 impronte - *indents*

FR021
Madeleine

mm 68x45x18 h
~ 30 ml

9 impronte - *indents*

FR031
Babà

Ø mm 35x38 h
~ 25 ml

15 impronte - *indents*

FR030
Babà

Ø mm 45x48 h
~ 51 ml

11 impronte - *indents*

FR002
Babà

Ø mm 55x60 h
~ 97 ml

8 impronte - *indents*

FR037
Mini cannelle

Ø mm 35x35 h
~ 24 ml

18 impronte - *indents*

FR032
Cannelle

Ø mm 56x50 h
~ 70 ml

8 impronte - *indents*

FR027
Briochette
cannellata

Ø mm 79x30 h
~ 109 ml

6 impronte - *indents*

FR012
Briochette
cannellata

Ø mm 79x37 h
~ 100 ml

6 impronte - *indents*

FR024
Petit four

Ø mm 40x20 h
~ 22 ml

15 impronte - *indents*

FR009
Ovale

mm 53x33x20 h
~ 28 ml

16 impronte - *indents*

FR041
Ovale

mm 65x41x34 h
~ 52 ml

9 impronte - *indents*

FR013
Mini piramide

mm 36x36x22 h
~ 13 ml

15 impronte - *indents*

FR007
Piramide

mm 71x71x40 h
~ 92 ml

6 impronte - *indents*

FR017
Cilindro

Ø mm 60x35 h
~ 89 ml

8 impronte - *indents*

FR022
Ottagono

Ø mm 38x26 h
~ 28 ml

15 impronte - *indents*

FR006
Pomponette

Ø mm 34x16 h
~ 13 ml

24 impronte - *indents*

FR035
Bavarese

Ø mm 57x57 h
~ 110 ml

8 impronte - *indents*

FR069
Guglhupf

Ø mm 52x32 h
~ 50 ml

8 impronte - *indents*

FR046
Guglhupf

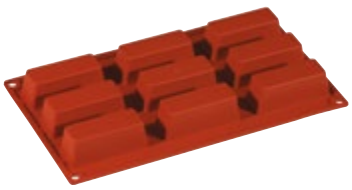
Ø mm 60x33 h
~ 70 ml

6 impronte - *indents*

FR014
Mini finanziere

mm 49x26x11 h
~ 11 ml

20 impronte - *indents*



FR028
Cake

mm 80x30x30 h
~ 62 ml

9 impronte - *indents*

FR050
Zucche

mm 72x61x28 h
~ 60 ml

6 impronte - *indents*

FR047
Tortine

Ø mm 80x18 h
~ 85 ml

6 impronte - *indents*

FR036
Rettangolo ondine

mm 80x45x25 h
~ 85 ml

6 impronte - *indents*

FR048
Cabosside

mm 76x46x23 h
~ 30 ml

6 impronte - *indents*

FR023
Disco per biscuit

Ø mm 103x20 h
~ 160 ml

3 impronte - *indents*

FR053
Semisfere accoppiate

Ø mm 75x43 h
~ 128 ml

6 impronte - *indents*

FR019
Florentine

Ø mm 60x12 h
~ 27 ml

8 impronte - *indents*

FR045
Margherita

Ø mm 68x27 h
~ 75 ml

6 impronte - *indents*

FR025
Cuore

mm 65x60x35 h
~ 97 ml

8 impronte - *indents*

FR064
Cuori

mm 60x75x67 h
~ 110 ml

8 impronte - *indents*

FR056
Rose

Ø mm 70x37 h
~ 100 ml

6 impronte - *indents*

FR052
Rose

Ø mm 75x40 h
~ 90 ml

6 impronte - *indents*

FR070
Ovale tondo quadrato

mm 80x70x23 h
~ 75 ml

6 impronte - *indents*

FR071
Tondo quadrato triangolo

mm 40x36x12 h
~ 8 ml

18 impronte - *indents*

FR066
Alberelli

mm 70x58x44 h
~ 100 ml

8 impronte - *indents*

FR067
Stelle

Ø mm 82x37 h
~ 110 ml

6 impronte - *indents*

FR096
Swirl

Ø mm 75x38 h
~ 110 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.

KE998
Tonda piatta

Ø mm 180x70 h
~ 1760 ml

KE999
Tonda piatta

Ø mm 240x70 h
~ 3130 ml

FRT001
Tonda

Ø mm 200x40 h
~ 1150 ml

FRT002
Tonda

Ø mm 220x40 h
~ 1400 ml

FRT003
Tonda

Ø mm 240x42 h
~ 1850 ml

FRT004
Tonda

Ø mm 260x45 h
~ 2250 ml

FRT005
Tonda

Ø mm 280x45 h
~ 2600 ml

FRT051
Tonda cannellata

Ø mm 260x30 h
~ 1350 ml

FRT052
Tonda cannellata

Ø mm 280x30 h
~ 1600 ml

FRT053
Tonda cannellata

Ø mm 300x30 h
~ 1850 ml

FRT054
Tonda cannellata
con fondo rialzato

Ø mm 260x30 h
~ 1350 ml

FRT056
Tonda cannellata
con fondo rialzato

Ø mm 300x30 h
~ 1770 ml

FRT058
Crostata

Ø mm 280x30 h
~ 1700 ml

FRT103
Ciambella dentata

Ø mm 240x60 h
~ 1685 ml

FRT104
Guglhupf

Ø mm 220x110 h
~ 2750 ml

FRT077
Rettangolare

mm 280x240x40 h
~ 2670 ml

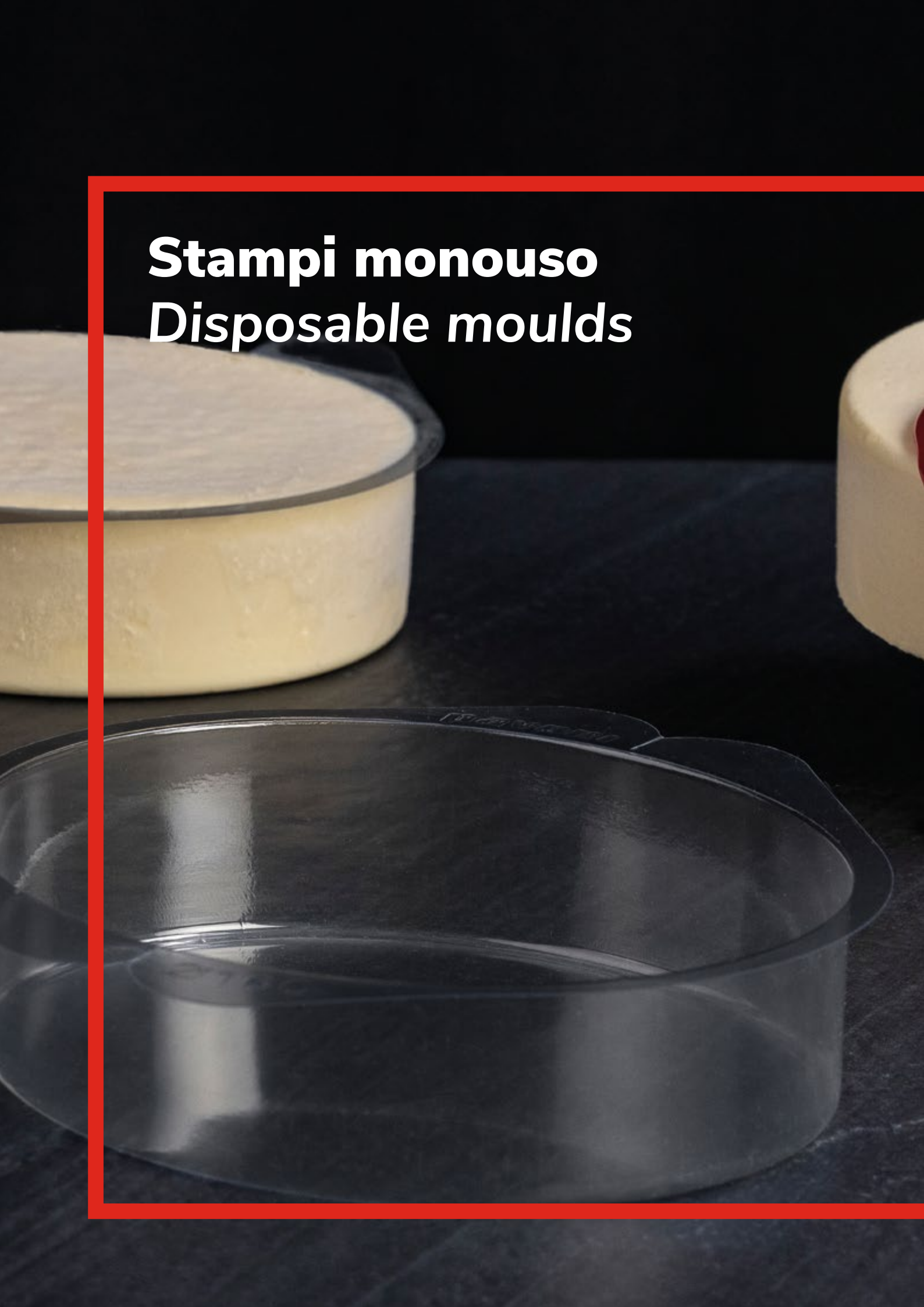
FRT106
Plumcake

mm 240x105x65 h
~ 1385 ml

FRT120
Plumcake

mm 280x105x65 h
~ 1660 ml

Stampi monouso
Disposable moulds



Stampi monouso per la creazione di torte con raggio stondato. I bordi arrotondati permettono una perfetta glassatura evitando il taglio della glassa.

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.

- Risparmio di tempo e di spazio.
- Stoccaggio razionalizzato dovuto all'impilabilità del prodotto.
- Linguette easy to use che permettono un perfetto smodellaggio del prodotto finale.
- Stop alla condensa e al ritiro del prodotto in abbattitore.
- Massime igiene e facilità d'uso.

- *Space and time-saving.*
- *Rational storing because the product is easy to stack.*
- *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
Voilà for cakes

NEW

VL240

Ø mm 240x40 h

100 pcs per confezione
100 pcs per box

VL220

Ø mm 220x40 h

100 pcs per confezione
100 pcs per box

VL200

Ø mm 200x40 h

150 pcs per confezione
150 pcs per box

VL180

Ø mm 180x40 h

225 pcs per confezione
225 pcs per box

VL160

Ø mm 160x40 h

300 pcs per confezione
300 pcs per box

VL140

Ø mm 140x40 h

300 pcs per confezione
300 pcs per box

Voilà per monoporzioni
Voilà for single-serving portions

NEW

VL65

Ø mm 65x40 h

900 pcs per confezione
900 pcs per box

How to use

1. Riempi con il preparato lo stampo e ponilo in abbattitore
2. Utilizza le linguette easy to use per lo smodellaggio
3. Tira le linguette in direzione opposta
4. Prosegui in direzione del fianco della torta per completare l'eliminazione dei bordi
5. Una volta eliminati i bordi, rimuovi il fondo dello stampo
6. Puoi effettuare glassature perfette prive di interruzioni grazie al bordo arrotondato dello stampo.

1. *Fill the mould with your mixture and place it in the blast chiller*
2. *Use the easy-to-use tear strips for demoulding*
3. *Pull the strips in the opposite directions*
4. *Unroll the side of the cake to completely remove the mould from the edges*
5. *Once you have detached the edges, remove the bottom of the mould*
6. *Thanks to the rounded edge of the mould, you can make perfect glazes without any flaw.*

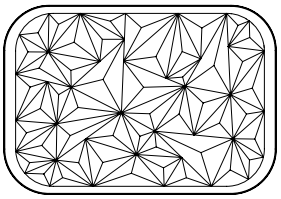
GEL
ATO

Gelato

Top Ice

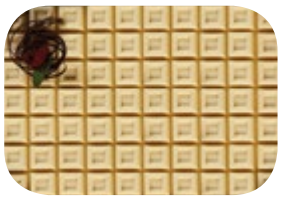
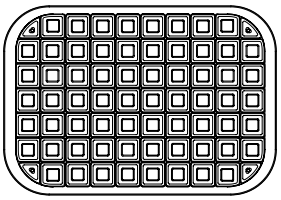
Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo, semplice e rapido di creare una vetrina capace di catturare lo sguardo. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita.

Top Ice is the line of silicone moulds for decorating ice cream pans. The new, simple and quick way to create a window able to catch the eye. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.



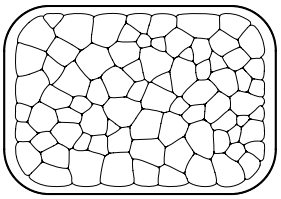
TOP100
Iceberg

mm 316,5x251,5x21 h
~ 740 ml

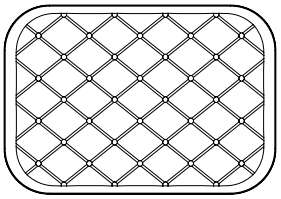
TOP101
Tablet

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



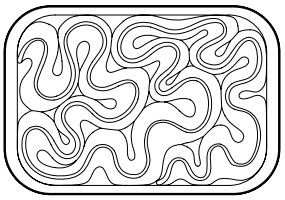
TOP102
Coral

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

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.

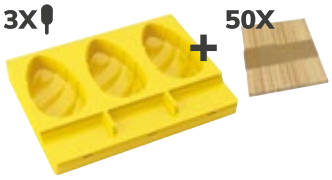
- Pavogel
- Pavogel Pocket
- Pavogel Snack

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



PL01
Malibù

mm 52x95 h
~ 85 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

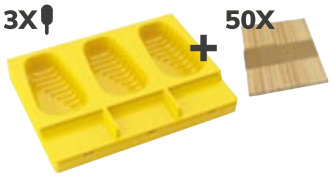
3 impronte - 3 indents

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



PL02
Acapulco

mm 50x95 h
~ 90 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

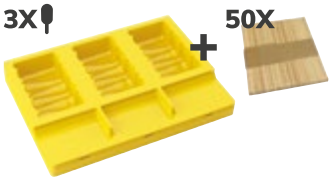
3 impronte - 3 indents

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



PL03
Maracaibo

mm 48x85 h
~ 85 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

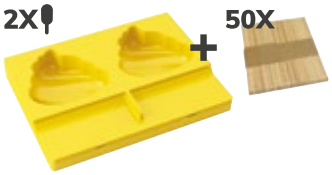
3 impronte - 3 indents

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



PL04
Honolulu

mm 83x84 h
~ 100 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

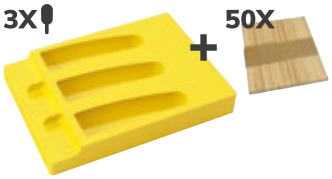
2 impronte - 2 indents

KITPL04
Honululu

Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks

8 impronte - 8 indents

16 kit per masterbox
16 kit for masterbox



PL05
Ipanema

mm 35x110 h
~ 70 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

KITPL05
Ipanema

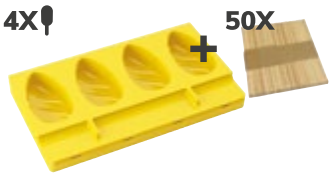
Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks

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



PL06
Malibù

mm 40x72 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte - 4 indents

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

PL07
Maracaibo

mm 37x65 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

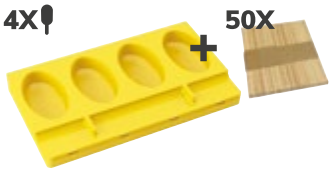
4 impronte - 4 indents

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



PL08
Waikiki

mm 40x70 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte - 4 indents

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

PL09
Cupcake

mm 50x70 h
~ 40 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

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

Pavogel Snack

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

PL10
Linear

mm 20x60 h
~ 25 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

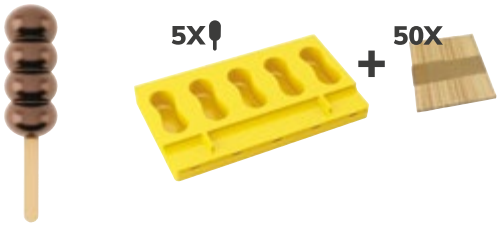
5 impronte - 5 indents

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



PL11
Bubbles

mm 25x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

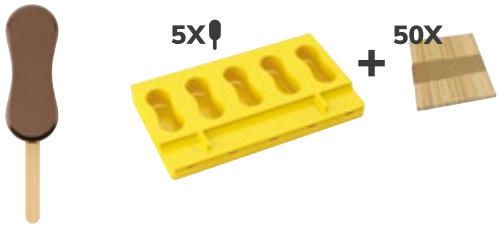
5 impronte - 5 indents

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



PL12
Round

mm 23x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

5 impronte - 5 indents

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

Accessori per Pavogel
Accessories for Pavogel

Stecchi - *Sticks*

KS47

per - *for* Pavogel
Confezione da 50 stecchi
Pack of 50 sticks

KS48

per - *for* Pavogel Pocket, Pavogel Snack
Confezione da 50 mini stecchi
Pack of 50 mini sticks

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*

COLOURS & RAW MATERIALS

Magic Decor

pavoni
Magic decor
L'ORIGINALE
250 g
pavoni
Magic decor
L'ORIGINALE
500 g

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.

MAGICDECOR250

250 g

MAGICDECOR

500 g

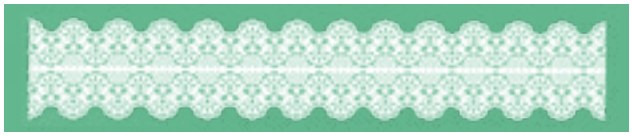
MAGICDECOR3

3000 g

Strisce in silicone
Stripe silicone mats

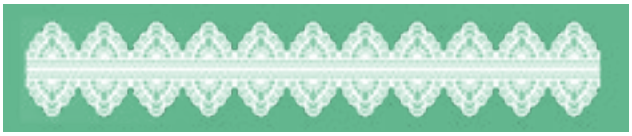
SMD03

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

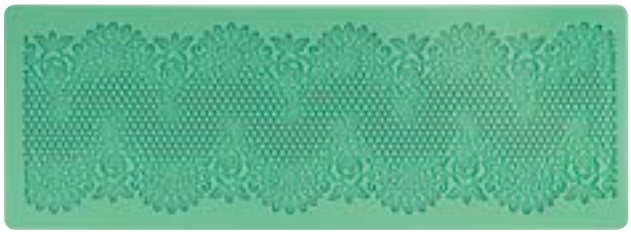
mm 390x80,5 h

SMD11

mm 390x80,5 h

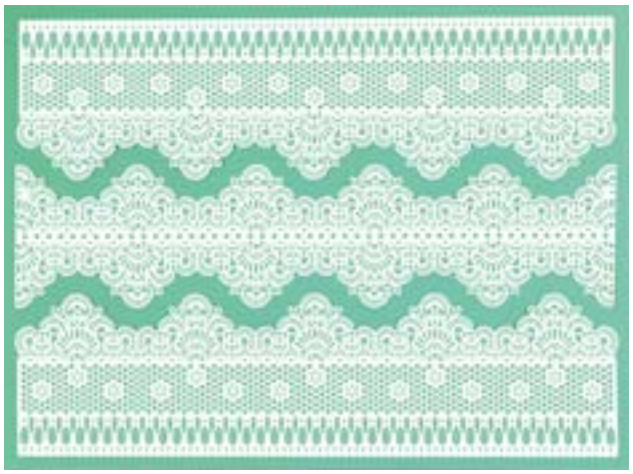
SMD12

mm 390x80,5 h



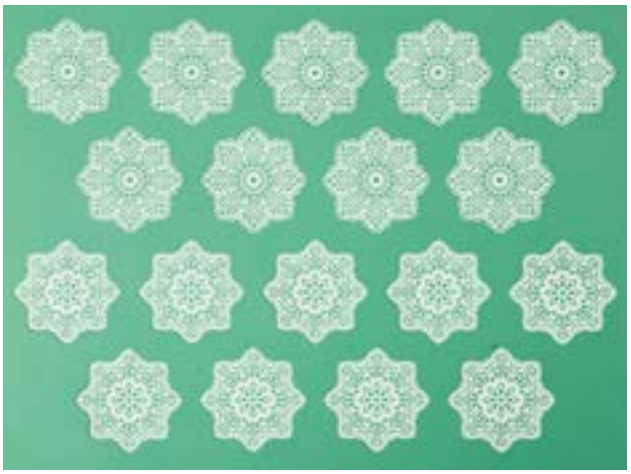
SMD102

mm 368x135 h



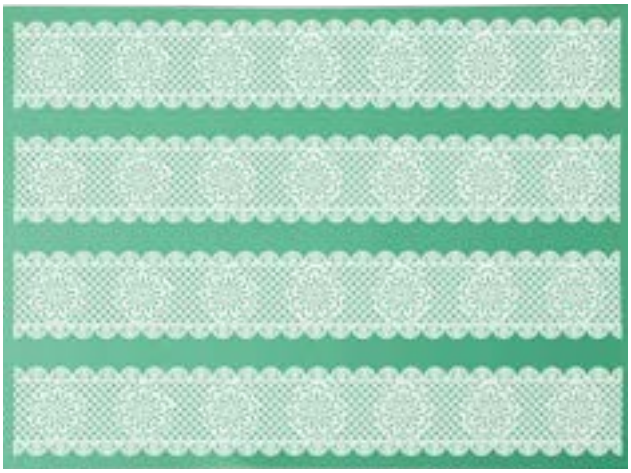
TMD01

mm 400x300 h



TMD02

mm 400x300 h

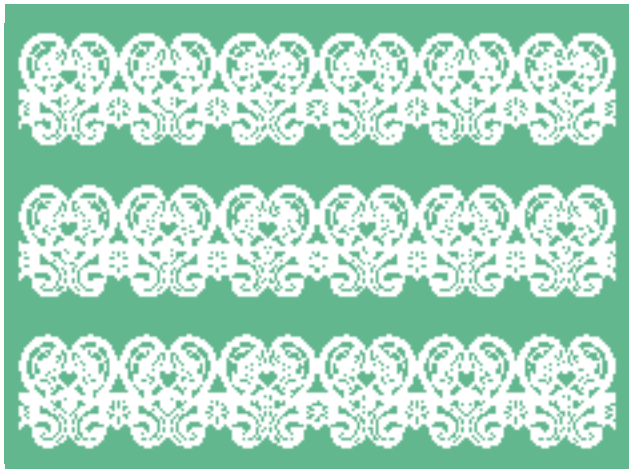


TMD03

mm 400x300 h

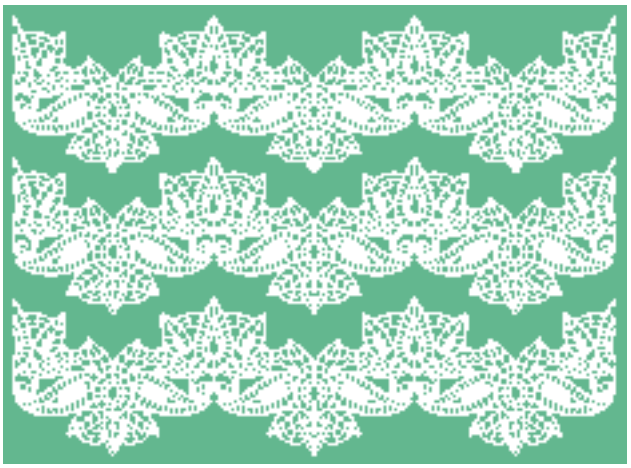
TMD04

mm 400x300 h



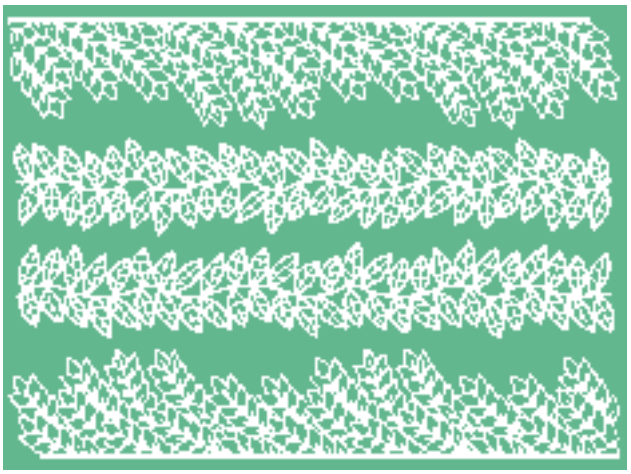
TMD05

mm 400x300 h



TMD06

mm 400x300 h



TMD07

mm 400x300 h

TMD08

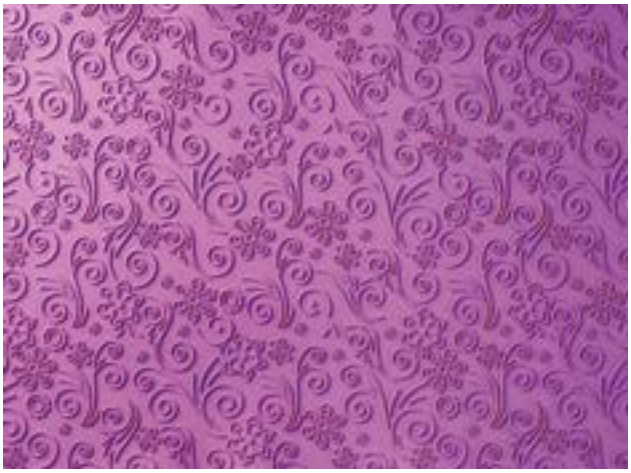
mm 400x300 h

TSD11

mm 600x400 h

TSD12

mm 600x400 h



TSD13

mm 600x400 h

TSD14

mm 600x400 h

TSD14-2

mm 400x300 h

TSD15

mm 600x400 h

TSD15-2

mm 400x300 h

TSD16

mm 600x400 h

TSD16-2

mm 400x300 h

TSD17

mm 600x400 h

TSD17-2

mm 400x300 h

TB05

mm 600x400 h

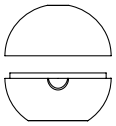
Tappeti a rilievo
Relief mats

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.

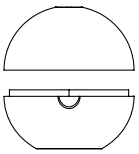
Silicone sphere moulds available in three different sizes, designed to create artistic sugar show pieces. The specific three dimensional design allows a much faster cooling of the sugar. The cavity guarantees the easy demoulding of the product.

Sfere



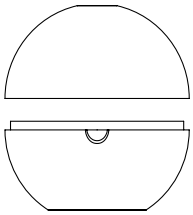
SFERA80

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 tre potenze selezionabili: 500, 1000 e 1500 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile. Cavo di alimentazione incluso.

Infrared lamp with three switchable powers: 500-1000-1500 W. Stainless steel structure and working plan. Fully demontable. Power cable included.

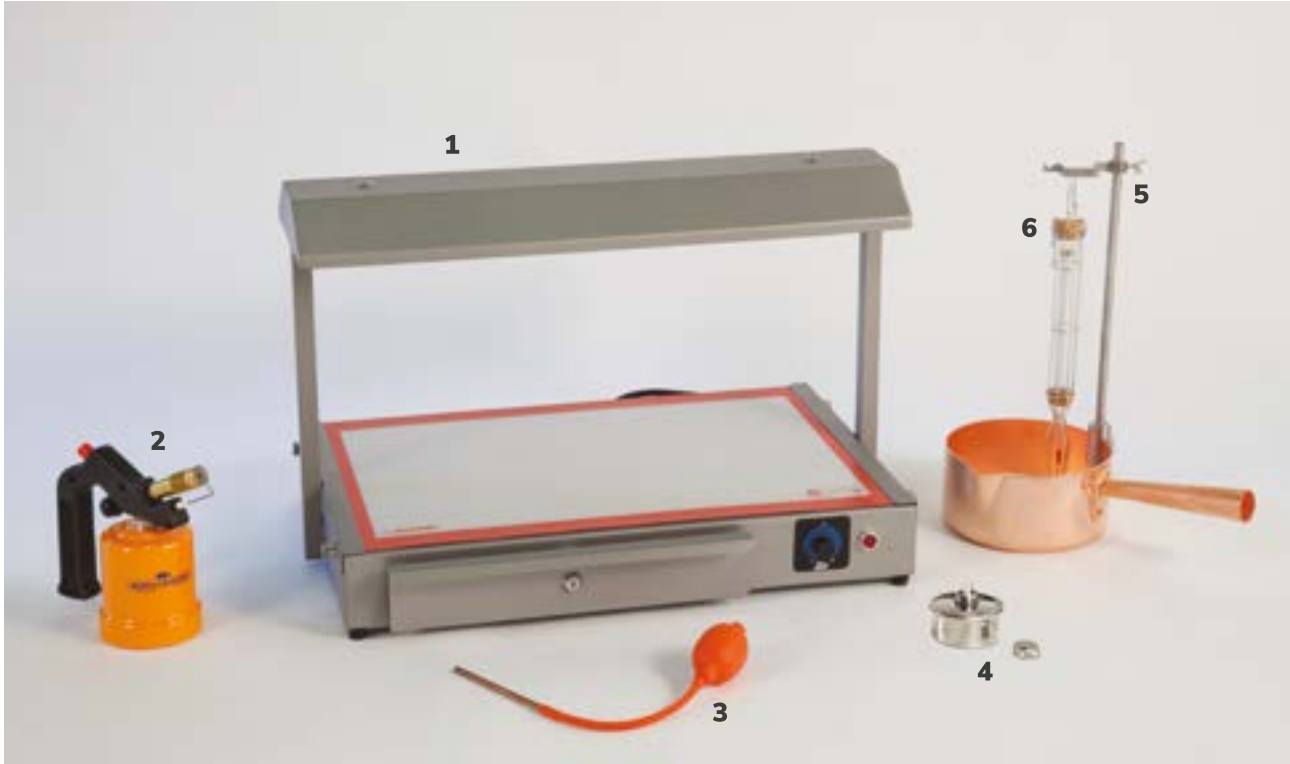
CODE	PIANO DI LAVORO WORKING PLAN (mm)	INGOMBRO SIZE (mm)	PESO WEIGHT (kg)
ALADIN	610x410	610x410x500 h	6,4

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 porcelain 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	**CARAMELLOMETRO**	con gabbia *sugar thermometer with housing*

Colori e materie prime

Colours & raw materials

STAR DUST
POLVERE ULTRAFINE FLUORESCENTE
EXTRA-FINE COLORED POWDER
ORO / GOLD
CDD. S02
10 g
pavoni

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	red
DV2	orange
DV3	yellow
DV4	pink
DV5	dark brown
DV6	light brown

CODE	COLOUR
DV7	white
DV8	pistachio
DV9	light blue
DV12	red cherry
DV14	black

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	gold
SM02	silver
SM03	ruby

CODE	COLOUR
SM04	bronze
SM05	cobalt
SM06	green

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	red
SP02250	pink
SP03250	brown
SP04250	yellow

CODE	COLOUR
SP05250	blue
SP06250	cobalt
SP07250	orange
SP08250	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	red cherry
A02	orange
A03	yellow
A04	green apple
A05	green
A06	blue

CODE	COLOUR
A07	purple
A08	pink
A09	brown
A10	black
A11	bright red

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
M01	gold*
M02	silver*
M03	ruby*
M04	bronze*

CODE	COLOUR
M05	cobalt*
M06	green*
M07	copper*

100% AZO FREE

Liposolubili in polvere 40 g - *Fat soluble powder 40 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
L01	green apple
L02	green
L03	blue*
L04	bright yellow
L05	yellow
L06	orange

CODE	COLOUR
L07	black*
L08	white*
L09	pink
L10	red
L11	liliac*

*Colori AZO free.
*AZO free colours.

100% AZO FREE

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	ruby
S02	gold
S03	silver

Colori al burro di cacao - *Cocoa butter colours*

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

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
LB01	green apple
LB02	green
LB03	blue*
LB04	bright yellow
LB05	yellow
LB06	orange

CODE	COLOUR
LB07	black*
LB08	white*
LB09	pink
LB10	red
LB11	liliac*

*Colori AZO free.
*AZO free colours.

100% AZO FREE

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	green
LL02	yellow
LL03	white*
LL07	red

CODE	COLOUR
LL08	blue*
LL10	black*
LL11	bright yellow

*Colori AZO free.
*AZO free colours.

100% AZO FREE

Idrosolubili 250 ml - *Water soluble 250 ml*

Colori idrosolubili a base di acqua per aerografo.

Water soluble colours for airbrush.

CODE	COLOUR
CLA	11 colours
CL01	bright green
CL02	yellow
CL03	white
CL04	purple
CL05	brown

CODE	COLOUR
CL06	light blue
CL07	red
CL08	blue
CL09	pink
CL10	black
CL11	bright yellow

Decorazioni - *Decorations*

Granelle perlescenti in cioccolato fondente 120 g
Dark chocolate grains in bright colours 120 g

Decorazioni in cioccolato per regalare un twist luminoso ed elegante alle tue preparazioni.

Chocolate decorations to give a bright and elegant twist to your creations.

CODE	COLOUR
GP01	copper
GP02	ruby
GP03	gold

CODE	COLOUR
GP04	silver
GP05	green

Scaglie - *Flakes*

Perfette per impreziosire e decorare le tue creazioni, dalle torte al cioccolato, con dettagli lussuosi e raffinati.

Perfect for embellishing and decorating your creations, from cakes to chocolate, with luxurious and refined details.

CODE	COLOUR	PESO WEIGHT (g)
ARGENTO SC	silver	2
ORO SC	gold	2

Fogli - *Sheets*

Fogli di oro e argento ideali per la decorazione, il topping e le rifiniture delle preparazioni.

Edible gold and silver sheets, ideal for the decoration, topping and finishing of your creations.

CODE	COLOUR	DIMENSION (mm)	FOGLI SHEETS
ARGENTO	silver	95x95	25
ORO	gold	80x80	25

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

Decotab 6 kg

Decotab è una pasta estremamente 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 in Decotab lo rende utile anche per la realizzazione di soggetti e decorazioni come fiori e foglie. Decotab è bianco, con un leggero aroma di mandorla, e può essere facilmente colorato utilizzando i colori idrosolubili Pavoni Italia.

Decotab is a very 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 of Decotab makes this product an ideal 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 easily coloured by using the water soluble Pavoni Italia food colours.

CODE	COLOUR
DECOTAB	white

Decotab colours 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
DECOTABRC	light rose
DECOTABBN	white
DECOTABRA	pink
DECOTABAR	orange
DECOTABN	black
DECOTABR	red
DECOTABBL	blue

CODE	COLOUR
DECOTABCO	brown
DECOTABVC	light green
DECOTABFU	fuchsia
DECOTABAZ	light blue
DECOTABG	bright yellow
DECOTABVS	green

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	white
CIOCOPLASTMR	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	white	
CIOCOPLASTN	black	
CIOCOPLASTR	red	

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	white	
EASYN	black	
EASYAZ	light blue	
EASYBL	blue	
EASYR	red	
EASYFU	fuchsia	

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

Pasta di zucchero estremamente elastica e perfetta per la copertura, ha un aroma delicato e leggermente 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.

Extremely 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 fear moisture, temperature changes, it does not create surface condense once the cake gets out from refrigerator. Pure white colour.

CODE
MASSAPAVONISUMMER

Pastamica 5 kg

Pasta di zucchero da copertura. Estremamente malleabile, di colore bianco, leggermente aromatizzata alla vaniglia. Facilissima da stendere, crea una copertura perfetta senza crepe e bolle ed è ideale per le tue creazioni di cake design.

Pastamica is a sugar paste for covering. Extremely elastic in white colour, with a light vanilla hint. Extremely easy to spread, it creates a perfect covering, without breaks and bubbles. Ideal for your cake design creations.

CODE
PASTAMICA

Mix Macaron 500 g

Preparato per la realizzazione di macarons in modo semplice 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.

CODE	COLOUR	
MACARONBN	white	
MACARONG	yellow	
MACARONR	red	
MACARONRA	pink	
MACARONVR	green	
MACARONVL	liliac	
MACARONCO	brown	

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.

GLICERINA - *GLYCEROL/GLYCERIN* 120 ml
Ideale per rendere soffice la ghiaccia reale. Per reidratare la pasta di zucchero.

To soften the real icing. To rehydrate the sugar paste.

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.

GOMMA ARABICA - *ARABIC GUM* 250 g
Ottima per lucidare i petit four e per la preparazione di caramelle gommose.

To glaze petit fours. To prepare gummy candies.

GOMMA ADRAGANTE - TRAGACANTH GUM 250 g
Ideale per impastare il pastigliaggio e la preparazione di caramelle gommose.

Used to mix sugar decorations and to prepare gummy candies.

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.

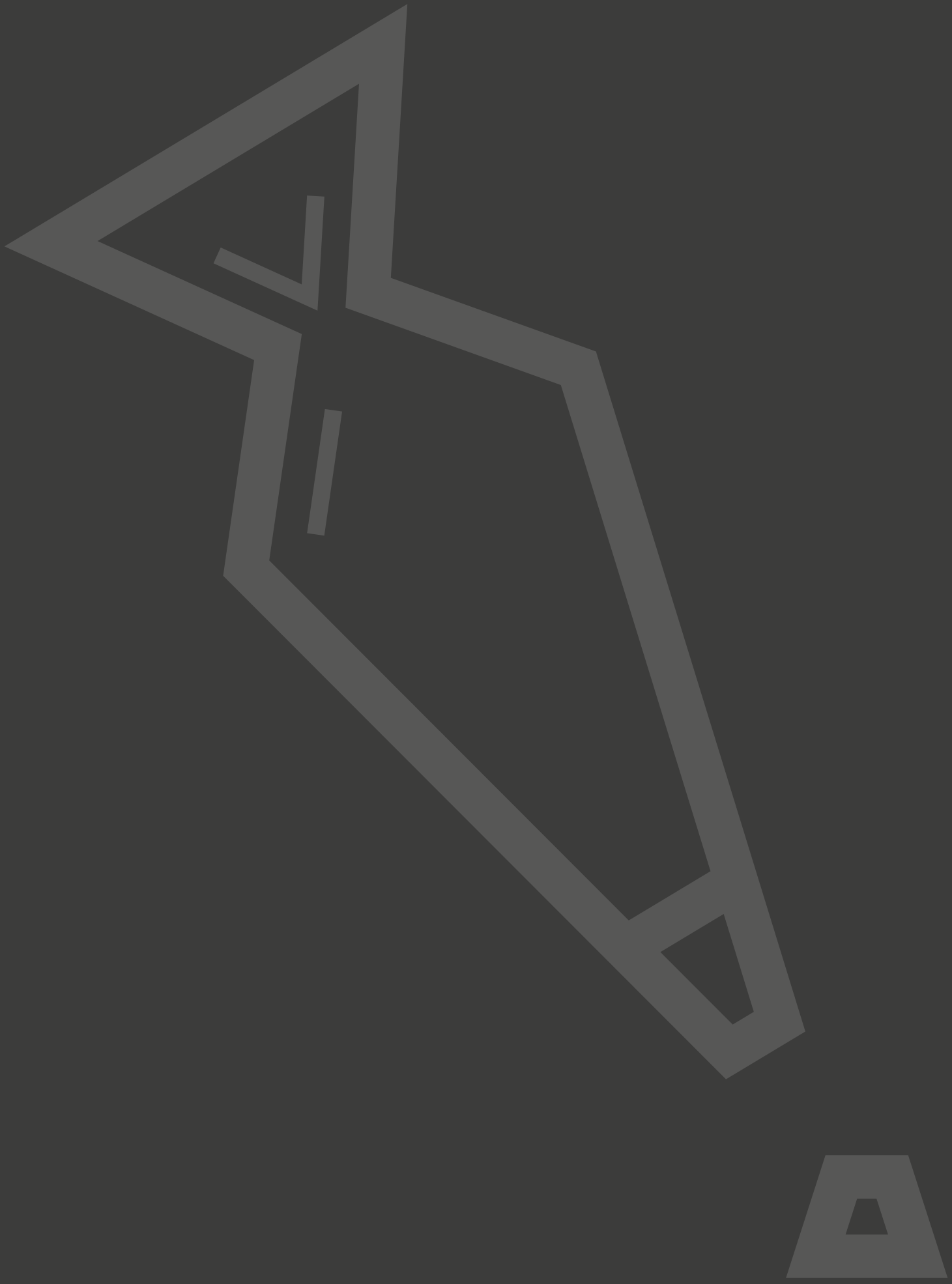
To whiten chocolate and matify cast sugar.

ACIDO TARTARICO - *TARTARIC ACID* 250 g
Utilizzato per invertire lo zucchero.

To invert 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.



EQU
IPM
ENT

Storage & display

Covering

Covering è la serie di strumenti essenziali per il lavoro del pasticciere professionista. Materiale di alta qualità e resistenza e un design ideale per lo stoccaggio e la conservazione ottimale di ogni creazione. Covering è disponibile in due altezze, abbinabile al vassoio Tray e alle teglie 600x400 mm.

Plus:

- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori

Covering is part of our line of essential tools for professional Pastry Chefs. High quality material and durability with the optimal design for the storage and perfect preservation of all your creations. Covering is available in two heights matching Tray item and 600x400 mm trays.

Plus:

- *Can withstand impacts and low temperatures*
- *Stackable and nestable*
- *Fully transparent*
- *Prevents the condensation during the storage in the blast chillers*

CODE	DIMENSION (mm)	
COVER55	585x390x55	Coperchio
COVER85	585x390x85	Coperchio
TRAY	590x395x28	Vassoio

Vassoietti per mignon
Trays for mignon

Il miglior modo per spostare, servire e presentare le tue preparazioni mignon. I vassoietti per Pavoflex mignon 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 totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.

VM1

Ø mm 42x8 h
tondo - *round*
Scatola da - *Box of 2000 pcs*

VM2

mm 42x42x8 h
quadrato - *square*
Scatola da - *Box of 2000 pcs*

VM3

mm 62x26x8 h
rettangolare - *rectangular*
Scatola da - *Box of 2000 pcs*

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.

NEW

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*

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*

VP3NR

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

VP3BN

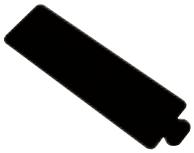
Ø mm 80
bianco - *white*
Scatola da - *Box of 250 pcs*

VP3T

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

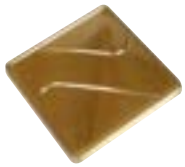
VC1

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

Tappetini in silicone
Silicone mats

PROSIKA

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	380x300
FOROSIL53	520x315
FOROSIL64	585x385

SPV

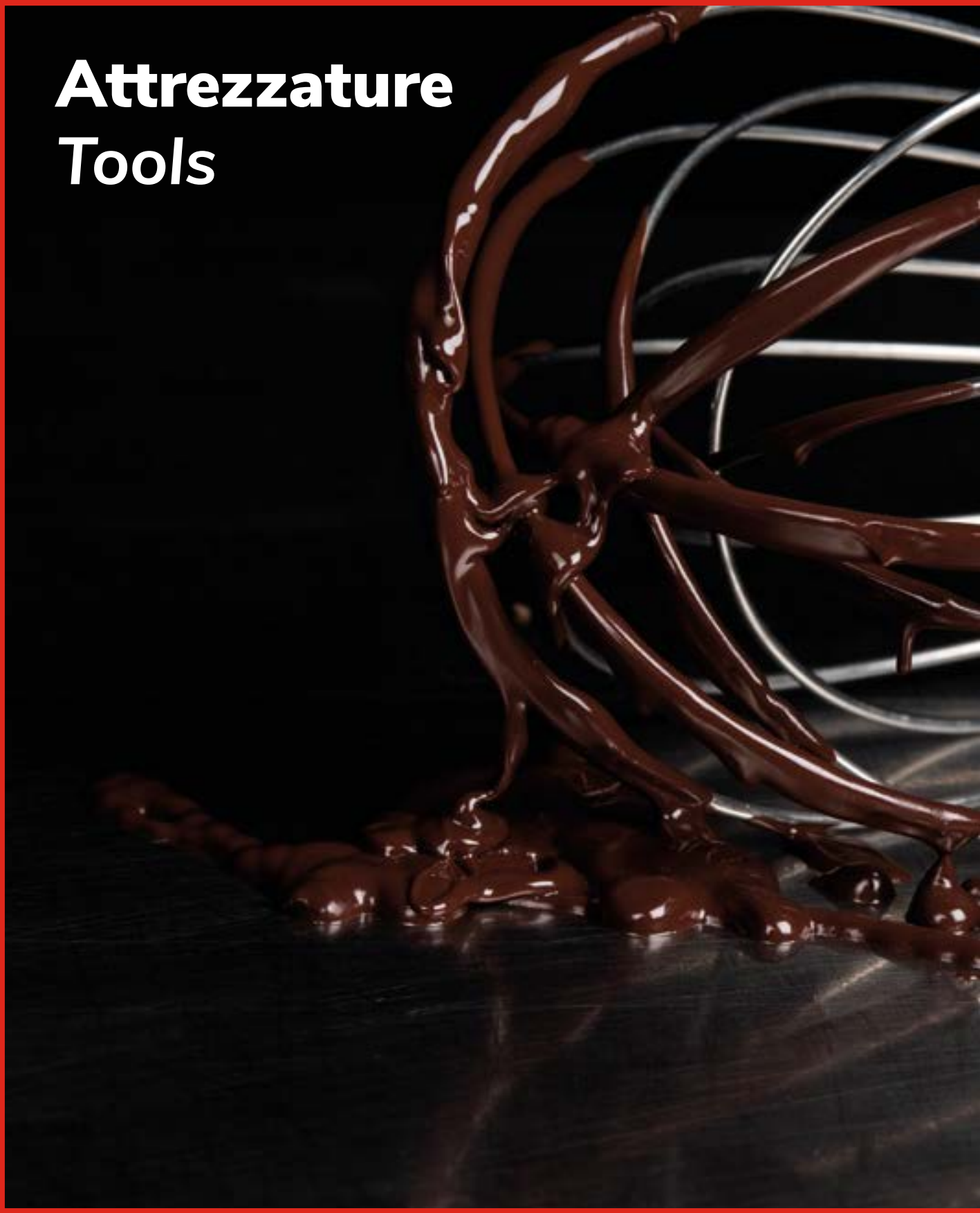
SPV è la linea di tappetini antiaderenti in silicone adatta sia per la cottura che la surgelazione di prodotti da pasticceria, gelateria, ristorazione e per l'industria dolciaria in genere. Ogni tappetino è realizzato in tessuto di vetro rivestito da silicone alimentare su entrambi i lati. SPV può essere utilizzato a temperature da -40°C a +250°C. Disponibile anche in versione macarons, utile a razionalizzare il lavoro di dosaggio.

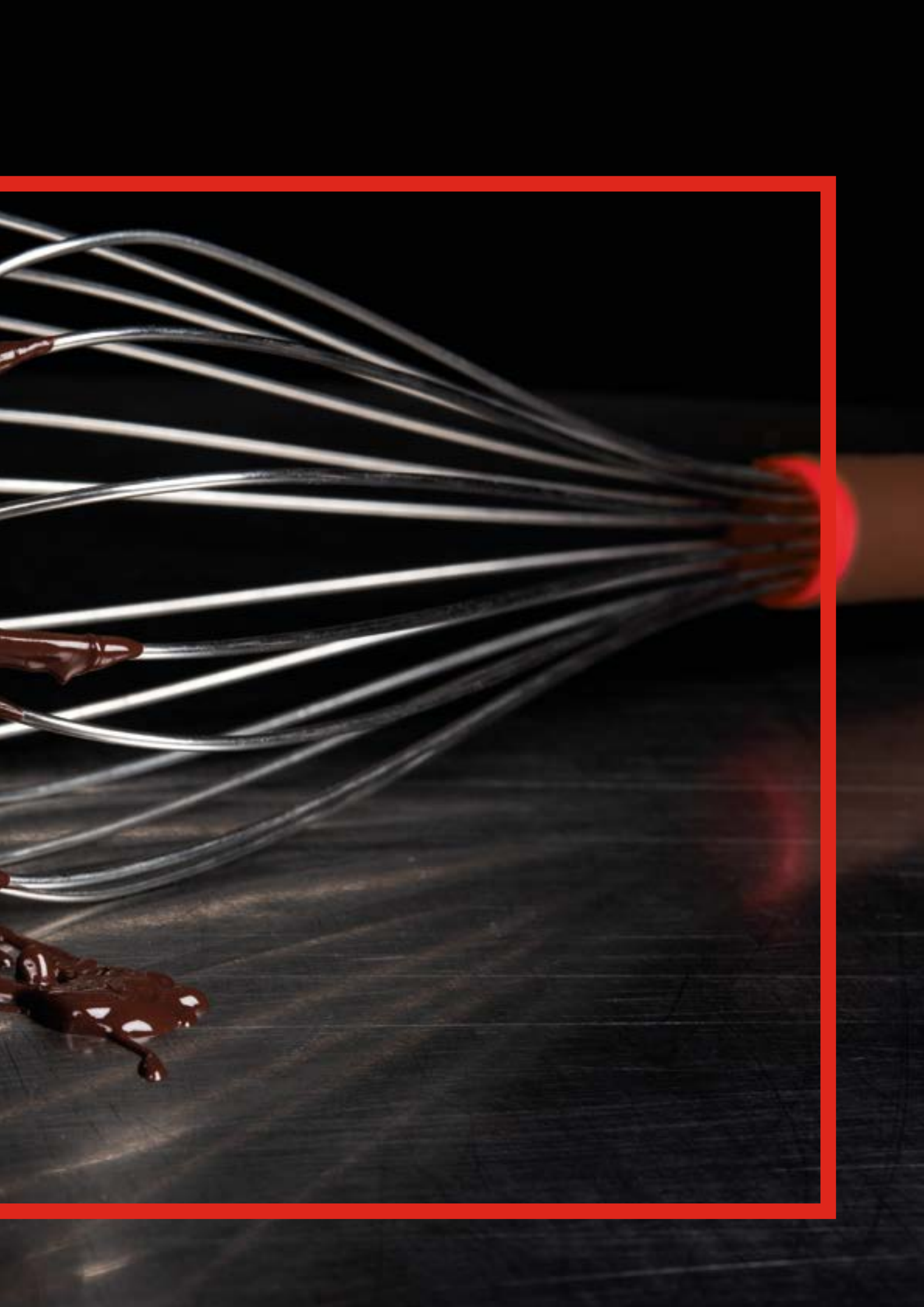
SPV is the line of non-stick silicone mats suitable for both baking and freezing pastry, gelato, horeca and sweet industry goods. Each mat is made of fiberglass coated with food grade silicone on both sides and can be used at temperatures from -40°C to +250°C. Available also for macarons, to rationalize the dosing.

CODE	DIMENSION (mm)
SPV43	385x285
SPV53	520x315
SPV64	585x385
SPV86	790x590
SP6242	620x420
SPV88	790x770

CODE	DIMENSION (mm)
SPV64MACARONS	585x385

Attrezzature
Tools



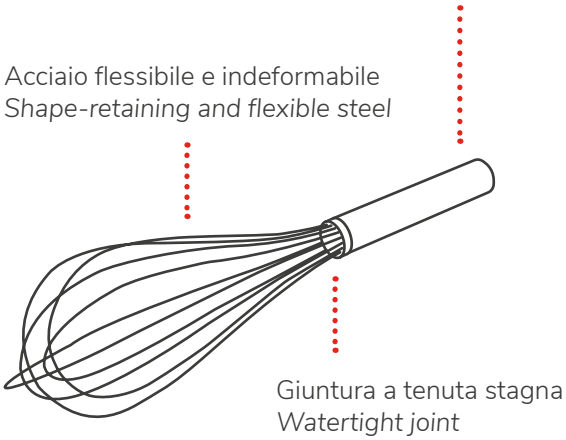


Pro Series

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 della pasticceria e del dolce.

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 pastry professionals.

Fruste / *Whisks*



NEW

CODE	LUNGHEZZA *LENGTH* (mm)	LUNGHEZZA MANICO *HANDLE LENGTH* (mm)
FT250	250	105
FT350	350	135
FT450	450	205

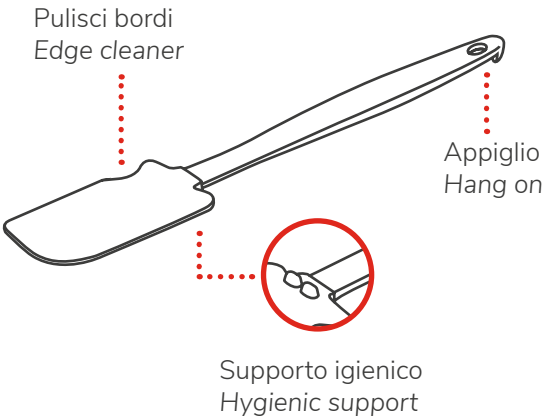
La migliore manovrabilità per grandi risultati. Le fruste Pro Series sono in acciaio inox armonico indeformabile, appositamente studiato per avere la corretta flessibilità e capacità di tornare sempre alla forma originaria. Manico isolante resistente anche alle alte temperature (fino a 220°C).

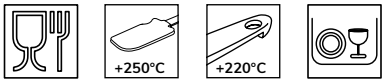
The best manoeuvrability for the best results. The Pro Series whisks are made of harmonic stainless steel, specially designed to provide optimum flexibility and the ability to always return to their original shape. Insulating extra-grip handle and high-temperature resistant (up to 220°C).

Spatole / *Spatulas*

NEW

CODE	LUNGHEZZA *LENGTH* (mm)	LUNGHEZZA MANICO *HANDLE LENGTH* (mm)
SP300	360	250
SP301	260	170





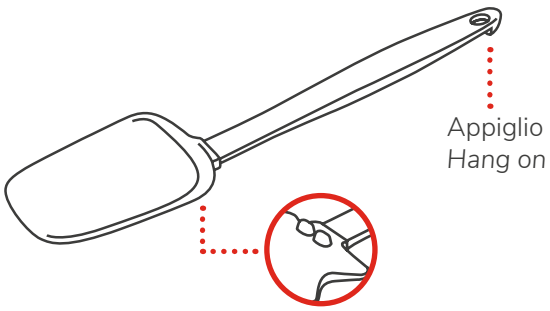
Realizzate in silicone platinico resistente fino a 250°C. I piccoli dettagli fanno la differenza: appiglio "hang on" per un comodo appoggio durante le lavorazioni, incavo pulisci bordi per raccogliere al meglio le preparazioni e manico extra-grip, resistente fino a 220°C, per la migliore maneggevolezza. La giunzione tra paletta e manico è senza fessure, ultra resistente, per maggiore igiene e durata.

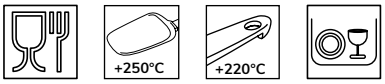
Made of platinum silicone, resistant up to 250°C. Small details that make the difference: "hang on" handle for an easy support during the preparations, edge cleaner groove to scrape the mixture and extra-grip handle, resistant up to 220°C, for the best ease of use. The joint between the blade and the handle is watertight, ultra resistant for the best hygiene and longevity.

Cucchiai / *Spoons*

NEW

CODE	LUNGHEZZA *LENGTH* (mm)	LUNGHEZZA MANICO *HANDLE LENGTH* (mm)
SP302	380	250
SP303	270	170





Nuove soluzioni pensate per gli utilizzatori Pro: realizzazione in silicone platinico resistente fino a 250°C, sostegno igienico per evitare contaminazioni e appiglio “hang on” per un comodo appoggio durante le lavorazioni. Manico ergonomico extra-grip, resistente alle alte temperature (220°C) e giunzione fra paletta e manico ultra resistente, per maggiore igiene e durata.

New solutions for the Pro users: made of platinum silicone resistant up to 250°C, hygienic support to avoid contaminations and "hang on" handle for an easy support during the preparations. Ergonomic handle with extra-grip, resistant to high temperatures (220°C) and watertight joint between silicone and handle for the best hygiene and longevity.

Élite

Sac à poche monouso - *Disposable piping bags*

Élite è il sacchetto monouso in materiale multistrato che conferisce al prodotto resistenza, flessibilità e sicurezza igienica. La sua superficie interna liscia facilita la fuoriuscita del prodotto. All'esterno il suo speciale materiale "soft touch" antiscivolo consente un'ottima presa e facilità d'impiego anche con le mani bagnate.

Élite *is a disposable piping bag made of multilayer material, resistant, flexible and hygienically safe. It is smooth on the inside, in order to ensure an easier product outflow. Moreover, the special "soft touch" grip on the outside enables a perfect hold and a very easy grip, even with wet hands.*

CODE	DIMENSION (mm)	SPESSORE *THICKNESS* (µm)	PCS PER BOX
ELITE45	460x280	80	100
ELITE55	530x280	80	100
ELITE60	600x280	80	100

Powerflex

Powerflex è il sac à poche in 3 misure, resistente e realizzato in gomma alimentare, che lascia al pasticciere grande sensibilità di lavorazione. Non trasuda ed è perfettamente saldato nei giunti per evitare infiltrazioni. Facile da pulire, si può mettere in lavastoviglie. Non assorbe gli odori, ha un ottimo grip antiscivolo e lavora bene anche con composti molto duri (non deforma lateralmente). Il foro che ospita la bocchetta non si deforma nel tempo anche se sottoposto a sforzi.

Powerflex is a durable piping bag made of food-grade rubber. It is available in three different sizes and is individually packaged. It does not exude, even when using fatty ingredients and guarantees excellent responsiveness, as it is extremely soft and easy to handle. Perfectly sealed at the joints to avoid leaks, it is easy to clean even if the ingredients are left to dry, and can be put in the dishwasher. It does not absorb odours from the ingredients, has an excellent non-slip grip and resists well to hard squeezing with very dense mixtures (it does not warp sideways). The tip hole does not lose its shape over time, even under pressure.

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 policarbonato, 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)
128/2	2	52
128/4	4	52
128/6	6	52
128/8	8	52
128/10	10	52

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
128/12	12	52
128/14	14	52
128/16	16	52
128/18	18	52
128/20	20	52

Delizia / *Delizia*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
131/10	10	40
131/12	12	40
131/14	14	40
131/16	16	40

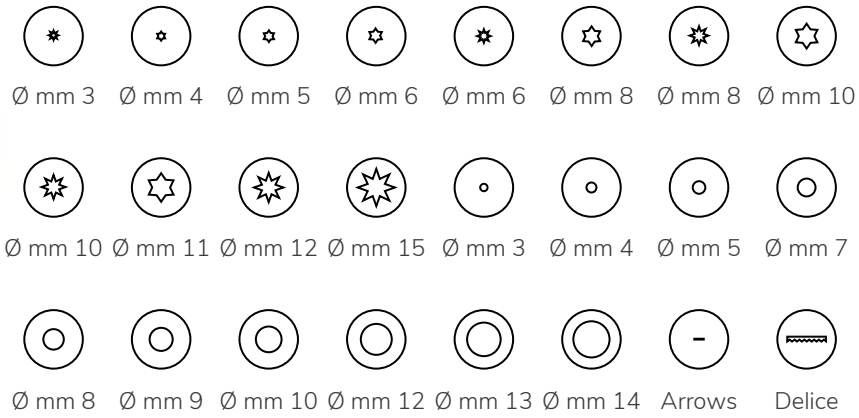
CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
131/18	18	40
131/20	20	40
131/22	22	40

St. Honoré / *St. Honoré*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
133/20	20	50
133/25	25	50
133/30	30	50

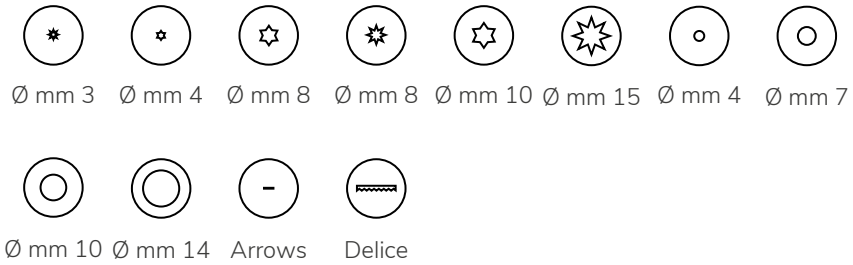
CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
133/35	35	50
133/40	40	50

Bocchette in policarbonato - *Polycarbonate piping tips*



PB24

Kit 24 bocchette - *Kit 24 piping tips*
h bocchette - *h tips 55 mm*



PB12

Kit 12 bocchette - *Kit 12 piping tips*
h bocchette - *h tips 55 mm*

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.

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	25
BB30	30
BB35	35
BB4	40

CODE	ALTEZZA *HEIGHT* (mm)
BB45	45
BB5	50
BB6	60

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

Pavoflon

Realizzato in teflon, può essere utilizzato per un'innumerevole 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 loosing 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 per pane - *Bread moulds*

NIDODAPE

Nido d'ape
Honeycomb

mm 140x100

TARTARUGA

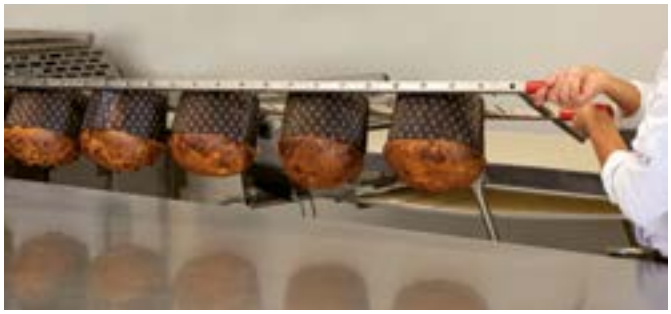
Tartaruga
Turtle

mm 140x100

Gira panettoni GiraTu - *Turn panettoni GiraTu*

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.

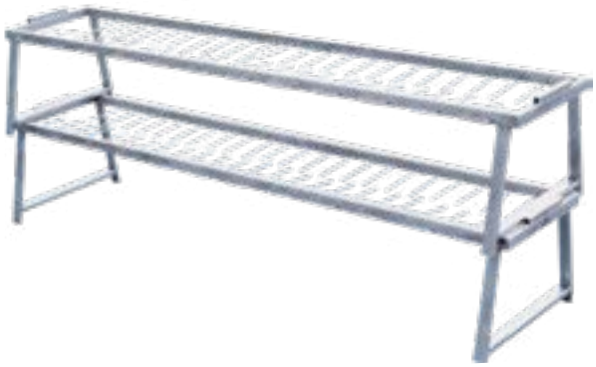


CODE	DIMENSION (mm)
GIRATU150	1500
GIRATU200	2000
GIRATU225	2250

Gira panettoni Girolo - *Turn panettoni Girolo*

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

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		86x50x40 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		

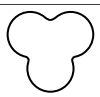
Stampi in plastica per mignon
Plastic moulds for mignon

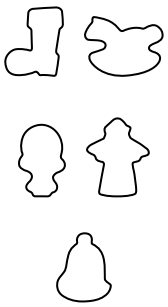
CODE	STAMPO MOULD	STAMPO MOULD DIM. (mm)	STAMPI PER VASSOIO MOULDS PER TRAY	PORTION (g)	VASSOIO TRAY DIM. (mm)	CODE ESTRATTORE DEMOULDER	CODE TAGLIAPASTA CUTTER
TMTS		Ø 44x25 h	96	~20	600x400	EMTS	CMTS
TMTS2			64		400x340		
TMES		42x42x25 h	96	~20	600x400	EMES	CMES
TMES2			64		400x340		
TMTRS		50x44x25 h	96	~20	600x400	EMTRS	CMTRS
TMTRS2			64		400x340		
TMCS		48x46x25 h	96	~20	600x400	EMCS	CMCS
TMCS2			64		400x340		
TMOS		55x35x25 h	96	~20	600x400	EMOS	CMOS
TMOS2			64		400x340		
TMTNS		47x44x25 h	96	~20	600x400	EMTNS	CMTNS
TMTNS2			64		400x340		
TMGS		60x38x25 h	96	~20	600x400	EMGS	CMGS
TMGS2			64		400x340		
TMVS		60x38x25 h	96	~20	600x400	EMVS	CMVS
TMVS2			64		400x340		
TMRS		51x31x25 h	96	~20	600x400	EMRS	CMRS
TMRS2			64		400x340		
TMQS		38x38x25 h	96	~20	600x400	EMQS	CMQS
TMQS2			64		400x340		

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	104
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 66	50

CODE	STAMPO MOULD	MAX DIM. (mm)	N. STAMPI N. MOULDS
PF10		60	36
PF10A		51	70
PF11		60	50
PF12		60	55
PF13		60 50	28 36
PF14		75 80	20 16
PF15		65 63	20 25
PF18		75 70	16 25
PF300		45 52 50 56 57	64

Griglie per decoro - *Texture grids*

Griglie per la realizzazione di decori a trame geometriche. Appoggia la griglia al tappeto SPV, spatola la pasta decoro uniformemente e poni in congelatore. Stendi poi il biscuit con la raplette o il telaio e cuoci in forno.

Grids to create geometric textures. Place the grid on the SPV mat, spread uniformly the decorating paste and put it into the freezer. By using the raplette or the frame, spread uniformly the biscuit and bake it in the oven.

GD1

600x400 mm

GD2

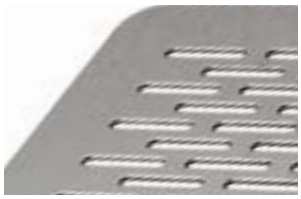
600x400 mm

GD3

600x400 mm

GD4

600x400 mm



GD5

600x400 mm

GD6

600x400 mm

GD7

600x400 mm

GD8

600x400 mm

Decora crostate - *Tarts decorator*

DCR

Ø mm 300

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
CHT		Ø 35	96
CHQ		35x35	96
CHC		40x35	88
CHO		40x30	99

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 in silicone per gelatine
Silicone jelly moulds

Stampi in silicone alimentare per la realizzazione di fondenti, gelatine e molto altro. Struttura in plastica.

Dimensione stampo: mm 340x183x30 h

Silicone grade food moulds, suitable to realize fondants, jellies, etc. Plastic frame.

Mould size: mm 340x183x30 h

TG1002

Mezza sfera
Hemisphere

Ø mm 27x13,5 h
24 impronte - *indents*

TG1021

Pera
Pear

mm 40x26x15 h
24 impronte - *indents*

TG1009

Mora
Blackberry

Ø mm 30x24 h
24 impronte - *indents*

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 - *Stainless steel scrapers*

CODE	LUNGHEZZA *LENGTH* (mm)
RM13	130
RM16	160
RM18	180
RM20	200

CODE	LUNGHEZZA *LENGTH* (mm)
RM22	220
RM24	240
RM28	280

Spatole e coltelli - *Spatulas and knives*

CODE	LUNGHEZZA *LENGTH* (mm)
CM67799	250

CODE	LUNGHEZZA *LENGTH* (mm)
PM64025	250

CODE	LUNGHEZZA *LENGTH* (mm)
CM64095	150
CM64100	200
CM64105	250
CM64110	300

CODE	LUNGHEZZA *LENGTH* (mm)
PM64012	250
PM64010	170
PM64005	110

CODE	LUNGHEZZA *LENGTH* (mm)
PM54128	80
PM54129	100
PM54130	120

CODE	LUNGHEZZA *LENGTH* (mm)
CM67785	240

CODE	LUNGHEZZA *LENGTH* (mm)
CM67777	240
CM67791	320
CM67793	360
CM67781	300

CODE	LUNGHEZZA *LENGTH* (mm)
CM67737	240
CM67739	260
CM67741	300
CM67743	340

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
RC6	55x70

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

Palette inox per gelato - *Stainless steel ice cream spatulas*

CODE	LUNGHEZZA *LENGTH* (mm)
PG7	250
PG8	300

CODE	LUNGHEZZA *LENGTH* (mm)
PG3*	250
PG4*	300

CODE	LUNGHEZZA *LENGTH* (mm)
PG7TR	250

*fino ad esaurimento
subject to availability

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

Molle per dolci - *Pincers*

CODE	LUNGHEZZA *LENGTH* (mm)
MD1*	165

CODE	LUNGHEZZA *LENGTH* (mm)
MD2*	180

CODE	LUNGHEZZA *LENGTH* (mm)
PD1*	185

*fino ad esaurimento
subject to availability

Mestoli inox - *Stainless steel ladles*

CODE	LUNGHEZZA *LENGTH* (mm)	Ø (mm)	CAPACITY (l)
ME6	300	65	0,07
ME10	370	100	0,25
ME12	400	120	0,50

Schiumarole inox - *Stainless steel skimmers*

CODE	DIMENSION (mm)	Ø (mm)
SCR16	400	160
SCR18	400	180
SCR20	500	200
SCR24	500	240
SCR28	500	280

Bottiglia - *Bottle*

Personalizzabile con logo cliente.
Customizable with customer logo.

CODE	CAPACITY (l)
BOTTIGLIA	1

Caraffe - *Jugs*

CODE	CAPACITY (l)
CAG05	0,5
CAG1	1
CAG2	2

CODE	CAPACITY (l)
CAG3	3
CAG5	5

Imbuti in plastica - *Plastic funnels*

CODE	Ø (mm)
IMB8	80
IMB10	100
IMB12	120

CODE	Ø (mm)
IMB14	140
IMB18	180

Colino a pistone inox - *Stainless steel piston funnel*

CODE
COLINO

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

Spargifarina inox - *Flour and sugar stainless steel sifter*

CODE	RETE *NET MESHES* (mm)
SF1M	1

Apriscatole professionale - *Professional tin opener*

CODE
AP1

Guanti - *Gloves*

Guanto anticalore - *Heat-resistant glove*

A tre dita, resistente all'abrasione, agli strappi ed ai tagli. Tutti i nostri guanti sono marchiati CE e rispecchiano i requisiti essenziali di salute e sicurezza secondo le direttive europee 89 / 686 / C.E.E. Hanno una resistenza al calore per contatto fino a 350°C per 20 secondi.

Three-finger, abrasion-, tear- and cut-resistant oven glove. Our oven glove is CE marked and meets the essential health and safety requirements according to European Directive 89/686/EEC. It can withstand contact with temperatures up to 350°C for 20 seconds.

CODE	LUNGHEZZA *LENGTH* (mm)
GUANTO/A	150

Guanto in silicone - *Silicone glove*

Guanto da forno in silicone antiscivolo e impermeabile. Protegge dalle temperature fino a +250°C.
Potrai prendere direttamente i tuoi cibi cotti in olio o acqua dalla pentola senza pericoli!
Non assorbe odori e non si macchia. Lavabile in lavastoviglie.

Non-slip waterproof silicone oven glove. It protects you against temperatures up to +250°C.
You can serve your dishes cooked in oil or water directly from the pan without any danger!
It does not absorb odours and does not get stained. Dishwasher safe.

CODE
CHELATBL CHEF

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

Bacinelle inox fondo piatto - *Stainless steel flat bottom bowls*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)	CAPACITY (l)
BL17*	155	90	1
BL21*	190	115	2
BL24*	220	120	3
BL29*	270	135	5
BL30*	290	150	6
BL31*	305	170	8
BL36*	355	185	11

*fino ad esaurimento
subject to availability

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

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

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	
RG2	Sostegno per aeropenna - *Airbrush support*
AEROPENNA	

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

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.*

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
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*

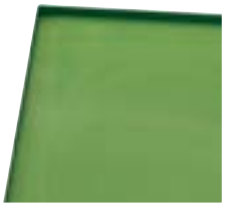
CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
JH06040D20P00V*	600x400	20	15/10

* 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

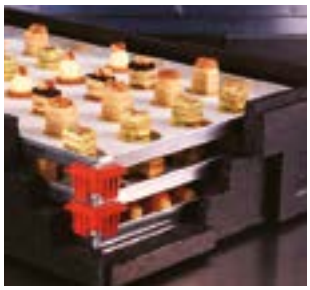
Rivestite in teflon verde 5 mani - *5 layers of green teflon*



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)
YI06040C18SF	600x400	1850	18	90
YI08060C18SF	800x600	1850	18	90

Carrello portateglie a pioli - *Trolley with hooks*

CODE	DIMENSION (mm)	ALTEZZA *HEIGHT* (mm)	PIANI *LEVELS*	DISTANZA PIANI *LEVEL SPACING* (mm)
YI06040P20SF	600x400	1870	20	80
YI06040P40DF	600x400	1870	40	80

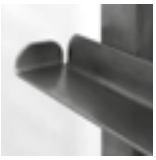
Carrello per forno - *Trolley for ovens*

Ruote termiche resistenti ad alte temperature.

Thermal wheels resistant to high temperatures.

Carrello porta marne - *Trolley for carrying dollies*

Estremità guide angolari - *Angular guides*



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* fino a esaurimento
subject to avaiability

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