

FOOD EQU IPM ENT



Professionisti per i professionisti

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

Professionals for professionals

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



Stampi semisfere 275x175 mm Hemisphere moulds 275x175 mm

Dimensione stampo - Mould size: mm 275x175

BPA free



PC5015

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



PC5016

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



PC5017

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



PC5018

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



PC5019

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



PC5020

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



PC5021

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



PC5022

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



PC5023

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



PC5024

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



Innovation 275x135 mm

Dimensione stampo - *Mould size:* mm 275x135

BPA free



photo credits: Davide Comaschi © Heikki Verdurme



PC36

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



PC01

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



PC03

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



PC05

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



PC07

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



PC09

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



PC23

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



PC02

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



PC04

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



PC06

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



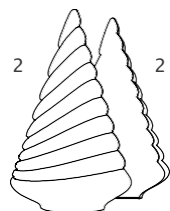
PC08

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



PC10

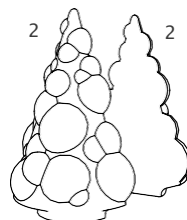
mm 32x23x19 h
+/- 10 g
21 impronte per stampo
21 *indents per mould*



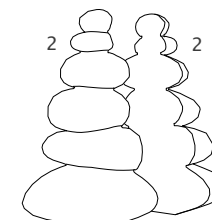
KT150
Soft
Ø mm 125x195 h
~ 200 g
PACKAGING: KS26



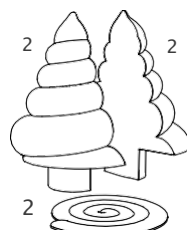
KT135
Albero Animato
mm 160x75x200 h
~ 250 g
PACKAGING: KS26



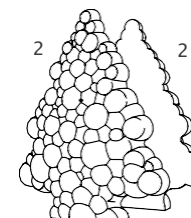
KT175
Ampolla
Ø mm 135x200 h
~ 200 g
PACKAGING: KS32



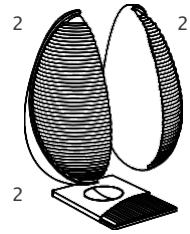
KT137
Zen
Ø mm 160x200 h
~ 290 g
PACKAGING: KS32



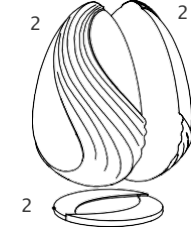
KT125
Spirale
Ø mm 160x210 h
~ 350 g
PACKAGING: KS32



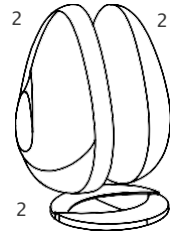
KT152
Bolla
mm 160x65x200 h
~ 250 g
PACKAGING: KS26



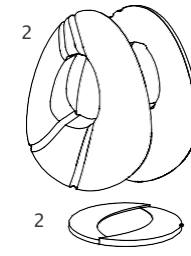
KT90
Stripe
Ø mm 130x200 h
~ 350 g
PACKAGING: KS26



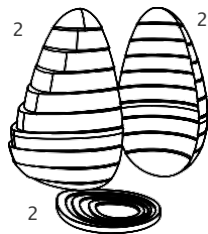
KT78
Pinup
Ø mm 140x200 h
~ 350 g
PACKAGING: KS32



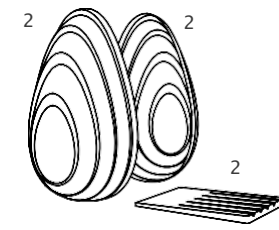
KT91
Mirror
Ø mm 130x200 h
~ 350 g
PACKAGING: KS26



KT79
Spaceship
Ø mm 140x200 h
~ 350 g
PACKAGING: KS32



KT92
Galà
Ø mm 130x200 h
~ 350 g
PACKAGING: KS32



KT72
Level
Ø mm 130x200 h
~ 400 g
PACKAGING: KS26

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 una 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.



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



CF36
mm 25
210 placchette per confezione
210 plaquettes per box

*fino a esaurimento
subject to availability



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



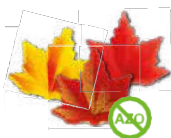
CF14
mm 23x60
96 foglie per confezione
96 leaves per box



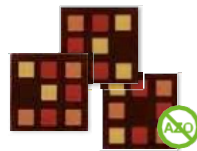
CF16
mm 35x60
72 foglie per confezione
72 leaves per box



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



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



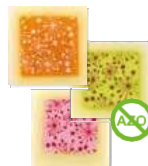
CF63
mm 30x30
120 placchette per confezione
120 plaquettes per box



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



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



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



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



Silicone

Il silicone in pasticceria

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

Silicone in pastry

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

I suoi vantaggi – *Advantages*

-  Atossico, inodore e insapore
Non-toxic, odourless and tasteless
-  Flessibile e salvaspazio
Flexible and space-saving
-  Infrangibile e a lunga durata
Unbreakable and long-lasting
-  Resistente da -40°C a +250°C
Withstands -40°C to +250°C
-  Passa da abbattitore a forno senza attese e viceversa
Switches between blast chiller and oven and vice versa
-  Lavabile in lavastoviglie
Dishwasher safe

Consigli – *Tips*

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

Rispettando questi consigli, i tuoi stampi Pavoni Italia resisteranno a migliaia di utilizzi!
By following these guidelines, you will be able to use your Pavoni Italia moulds thousands of times!

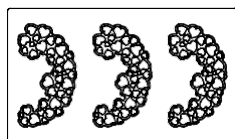
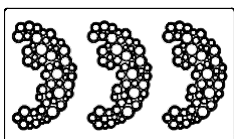
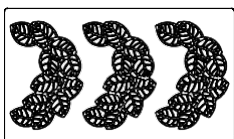
Pavodecor 300x175 mm

Leaves

Circles

Hearts

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

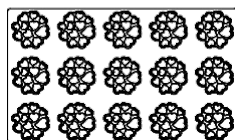
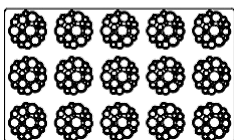
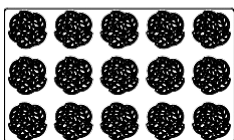


PR001

PR004

PR007

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

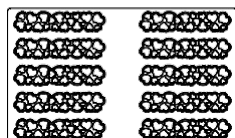
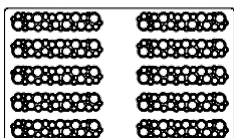


PR002

PR005

PR008

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

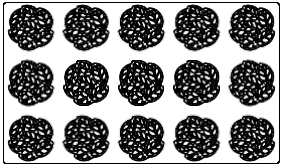


PR003

PR006

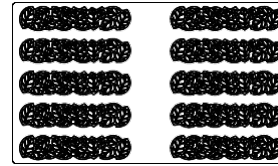
PR009





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

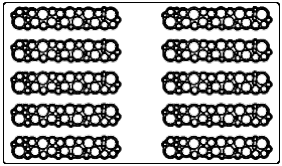
NEW



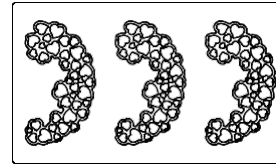
PR003
Leaves 3
by Frank Haasnoot
mm 120x26x2 h
~ 3,4 ml
10 impronte - *indents*

NEW





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



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

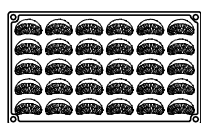




GG024
Mandarin

mm max 38x22x15 h
~ 5 ml

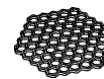
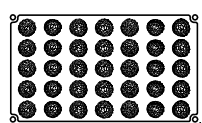
30 impronte - *indents*



GG017
Berry

mm max Ø 24x27 h
~ 7 ml

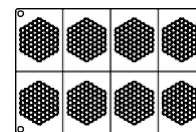
35 impronte - *indents*



GG047
Honeycomb

mm 67,5x60,5x2 h
~ 2 ml

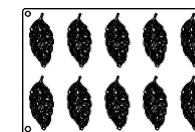
8 impronte - *indents*

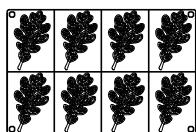


GG028
Plume

mm max 84x38x2 h
~ 2 ml

10 impronte - *indents*

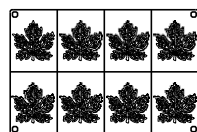




GG048
Oak tree

mm 98x53x2 h
~ 3 ml

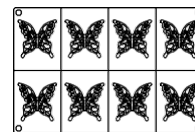
8 impronte - *indents*



GG049
Maple

mm 66x62,5x2 h
~ 3 ml

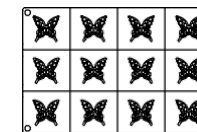
8 impronte - *indents*



GG050
Mariposa L

mm 60x58x2 h
~ 2 ml

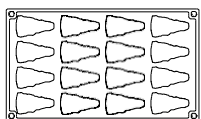
8 impronte - *indents*



GG051
Mariposa S

mm 40x39x2 h
~ 1 ml

12 impronte - *indents*



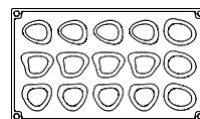
GG039
Cheese

by Davide Oldani

mm 57x30x27 h
~ 26 ml

16 impronte - indents

NEW



GG041
Ossobuco

by Davide Oldani

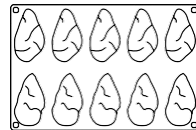
mm 48x40x23 h
~ 15 ml

15 impronte - indents

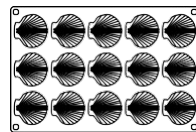
NEW



Gourmand 300x200 mm



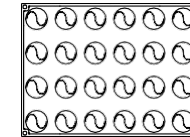
GG032
Scallop
 by Davide Oldani
 max mm 50x50x15
 ~ 14 ml
 15 impronte - indents



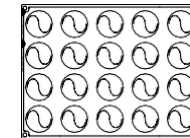
GG033
Oyster
 by Davide Oldani
 max mm 80x46x21
 ~ 20 ml
 10 impronte - indents



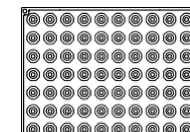
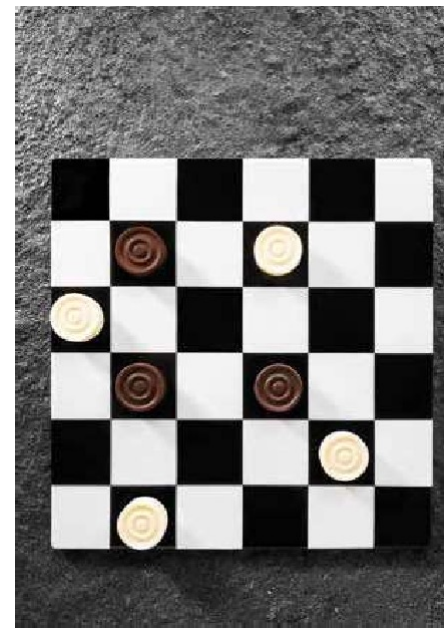
Pavoflex 400x300 mm



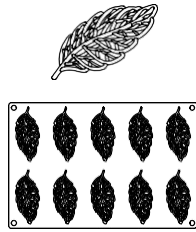
PX4338
Battuta d'inizio
 by Davide Oldani
 Ø mm 45
 ~ 48 ml
 24 impronte - indents



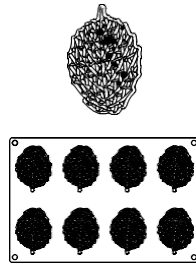
PX4327
Battuta d'inizio
 by Davide Oldani
 Ø mm 55
 ~ 80 ml
 20 impronte - indents



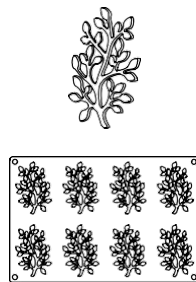
PX4328
Dama
 by Davide Oldani
 Ø mm 25
 ~ 5,5 ml
 70 impronte - indents



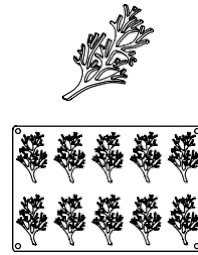
GG028
Plume
 by Paolo Griffa
 mm max 84x38x2 h
 ~ 2 ml
 10 impronte - indents



GG029
Leaf
 by Paolo Griffa
 mm max 73x55x2 h
 ~ 3 ml
 8 impronte - indents



GG030
Bonsai
 by Paolo Griffa
 mm max 80x55x2 h
 ~ 2 ml
 10 impronte - indents



GG031
Wood
 by Paolo Griffa
 mm max 78x48x2 h
 ~ 2 ml
 10 impronte - indents



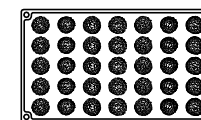
Gourmand 300x175 mm



GG017

Berry

by Felix Lo Basso



mm max Ø 24x27 h
~ 7 ml

35 impronte - indents

photo credits:
Paolo Griffa

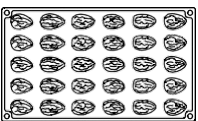




GG013
Almond

mm max 34x21x11 h
~ 4 ml

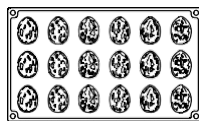
30 impronte - *indents*



GG015
Nutshell

mm max 38x28x16 h
~ 8 ml

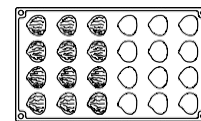
18 impronte - *indents*



GG011
Chestnut

mm max 31x27x16 h
~ 6 ml

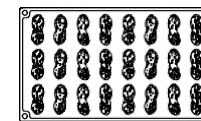
24 impronte - *indents*



GG014
Peanut

mm max 47x19x16 h
~ 7 ml

24 impronte - *indents*



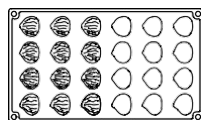


GG011
Chestnut
by Felix Lo Basso

mm max 31x27x16 h
~ 6 ml

24 impronte - indents

photo credits:
Fabrizio Fiorani

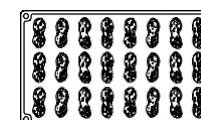


GG014
Peanut
by Felix Lo Basso

mm max 47x19x16 h
~ 7 ml

24 impronte - indents

photo credits:
Paolo Griffa

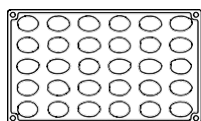


GG012
Olive

mm max 32x22x18 h
~ 7 ml

30 impronte - indents

photo credits:
Paolo Griffa

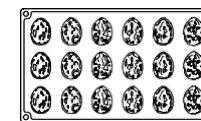


GG015
Nutshell
by Felix Lo Basso

mm max 38x28x16 h
~ 8 ml

18 impronte - indents

photo credits:
Fabrizio Fiorani

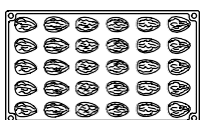


GG013
Almond
by Felix Lo Basso

mm max 34x21x11 h
~ 4 ml

30 impronte - indents

photo credits:
Fabrizio Fiorani

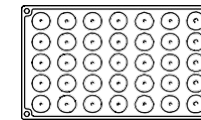


GG016
Cherry
by Felix Lo Basso

mm max Ø 26x12 h
~ 8 ml

35 impronte - indents

photo credits:
Fabrizio Fiorani

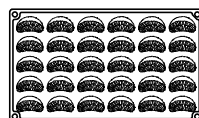




GG024
Mandarin
by Felix Lo Basso

mm max 38x22x15 h
~ 5 ml

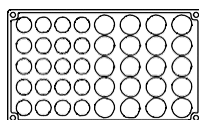
30 impronte - indents
photo credits:
Fabrizio Fiorani



GG025
Mushroom
by Felix Lo Basso

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

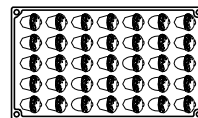
20 impronte - indents
(fungo completo -
whole mushroom)



GG026
Nut
by Felix Lo Basso

mm max 31x23x19 h
~ 6 ml

35 impronte - indents
photo credits: Paolo Griffa





GG034

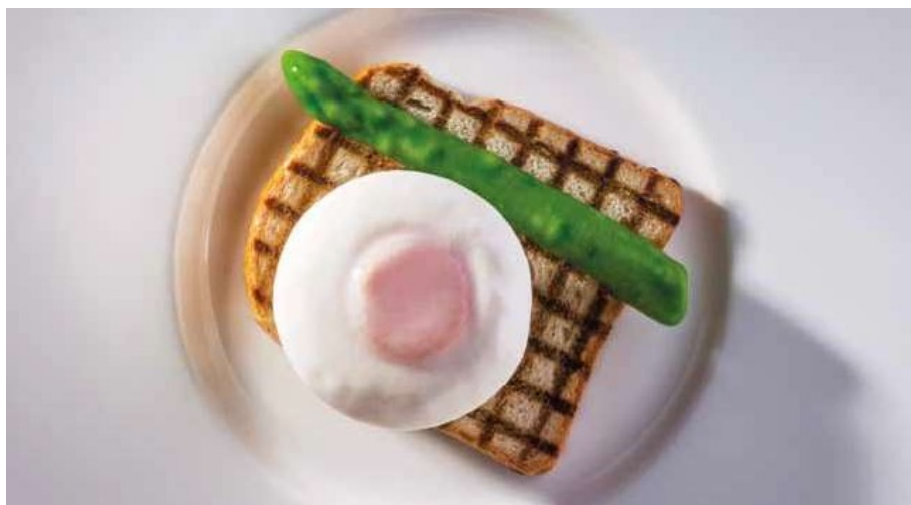
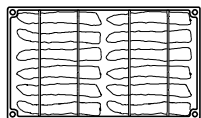
Asparagus

by Franco Aliberti

mm max 129x19x14 h

~ 15 ml

12 impronte - indents



GG036

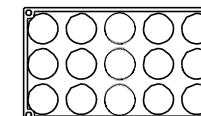
Gala (apple)

mm Ø 45x37,5 h

~ 46 ml

15 impronte - indents

photo credits:
Paolo Griffa



GG037

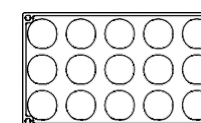
Kaiser (pear)

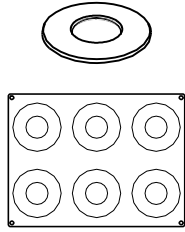
mm Ø 43x55 h

~ 46 ml

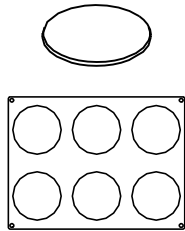
15 impronte - indents

photo credits:
Paolo Griffa

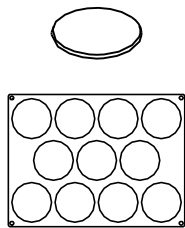




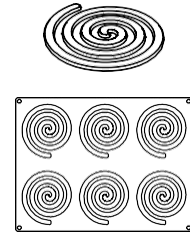
GG002
Anello grande
Ring
 by Paolo Griffa
 mm Ø 110x3,5 h
 ~ 26 ml
 6 impronte - indents



GG003
Disco grande
Disc
 by Paolo Griffa
 mm Ø 110x3,5 h
 ~ 33 ml
 6 impronte - indents



GG004
Disco piccolo
Small disc
 by Paolo Griffa
 mm Ø 90x3,5 h
 ~ 22 ml
 11 impronte - indents



GG005
Spirale
Spiral
 by Paolo Griffa
 mm 120x110x3,5 h
 ~ 15 ml
 6 impronte - indents



Pavoflex 400x300 mm

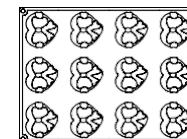


NEW

PX4385
Cadeau

mm 73x66x36 h
~ 90 ml

12 impronte - *indents*



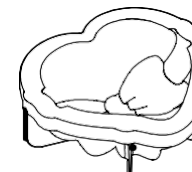
Pavocake



NEW

KE075
Cadeau
by Emmanuele
Forcone

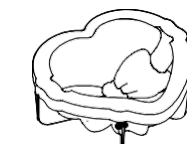
mm 180x162x67 h
~ 1000 ml



NEW

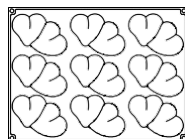
KE076
Mini Cadeau
by Emmanuele
Forcone

mm 148x134x58 h
~ 600 ml





Pavoflex 400x300 mm



PX4370S

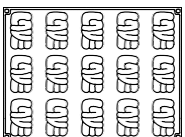
Beloved

by Emmanuele Forcone

mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

coppapasta incluso
cutter included



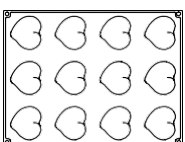
PX4363

Lovely

by Antonio Bachour

mm 80x43x36 h
~ 90 ml

15 impronte - *indents*

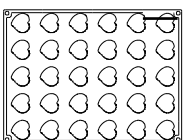


PX4305

Passion

mm 71x66x38 h
~ 100 ml

12 impronte - *indents*



PX4325

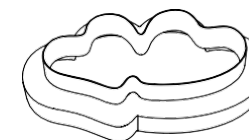
Passion

mm 40x30x20 h
~ 18 ml

30 impronte - *indents*



Pavocake



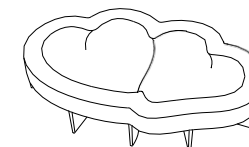
KE049S

Beloved

by Emmanuele Forcone

mm 250x140x60 h
~ 1200 ml

coppapasta incluso
cutter included

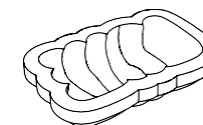


KE060

Lovely

by Antonio Bachour

mm 200x126x50 h
~ 1000 ml

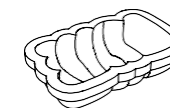


KE061

Lovely

by Antonio Bachour

mm 166x103x40 h
~ 550 ml



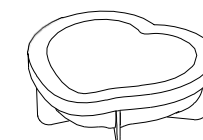
KE016

Passion

by Emmanuele Forcone

mm 175x165x58 h
~ 960 ml

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

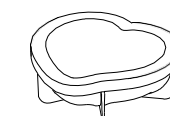


KE017

Passion

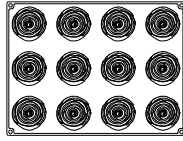
by Emmanuele Forcone

mm 150x140x50 h
~ 600 ml



Pavoflex 400x300 mm

NEW



PX4386
La vie en rose
by Cédric Grolet

Ø mm 78x26 h
~ 100 ml

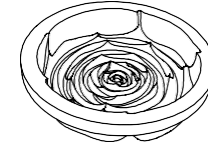
12 impronte - *indents*

Monoporzione
Single-serving portion



Pavocake

NEW



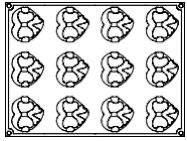
KE080
La vie en rose
by Cédric Grolet

Ø mm 180x45 h
~ 960 ml

Torta
Cake



Pavoflex 400x300 mm

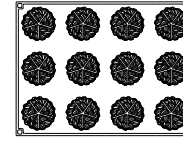


PX4385
Cadeau

NEW

mm 73x66x36 h
~ 90 ml

12 impronte - *indents*



PX4384
Façon Saint-Honoré
by Cédric Grolet

Ø mm 72x40 h
~ 100 ml

12 impronte - *indents*





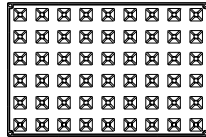
Pavoflex 600x400 mm

NEW

PX079
Mini pyramid

mm 36x36x22 h
~13 ml

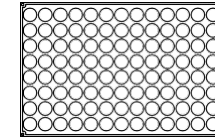
54 impronte - *indents*



PX302
Pomponette

Ø mm 36x17 h
~ 15 ml

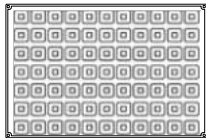
104 impronte - *indents*



PX046
Savarin Mignon

mm 38x38x13 h
~ 14 ml

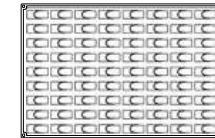
77 impronte - *indents*



PX047
Flow Mignon

mm 60x24x23 h
~ 25 ml

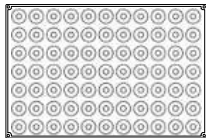
72 impronte - *indents*



PX045
Savarin Mignon

Ø mm 40x13 h
~ 13 ml

77 impronte - *indents*



PX017
Intrigo Mignon

Ø mm 40x28 h
~ 25 ml

54 impronte - *indents*

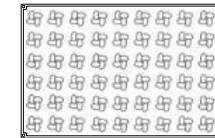




photo credits: Paolo Griffa



photo credits: Paolo Griffa

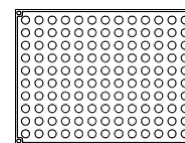


photo credits: Fabrizio Fiorani

Pavoflex 400x300 mm

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

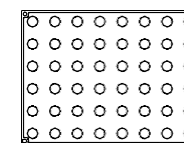
Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



PX4339

Ø mm 15
~ 2 ml

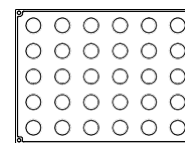
130 impronte - *indents*



PX4314

Ø mm 20
~ 4 ml

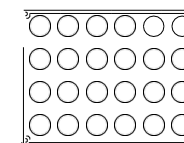
48 impronte - *indents*



PX4313

Ø mm 30
~ 14 ml

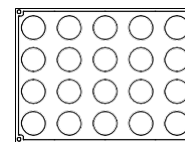
30 impronte - *indents*



PX4315

Ø mm 40
~ 33 ml

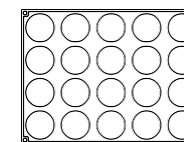
24 impronte - *indents*



PX4316

Ø mm 50
~ 65 ml

20 impronte - *indents*



PX4350

Ø mm 60
~ 110 ml

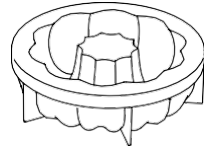
20 impronte - *indents*



KE018
Queen
by Emmanuele
Forcone

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

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

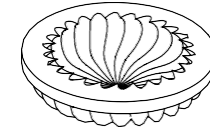


KE020
vedi pag - see page 281



KE042
Flip
by Emmanuele
Forcone

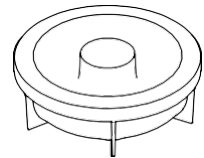
Ø mm 180x45 h
~ 900 ml



KE032
Galaxy
by Emmanuele
Forcone

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

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

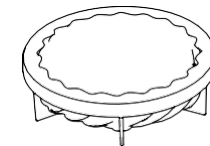


KE020
vedi pag - see page 281



KE027
Caleidon
by Emmanuele
Forcone

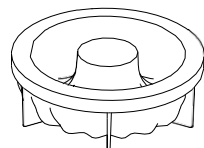
Ø mm 180x45 h
~ 1000 ml



KE019
Royal
by Emmanuele
Forcone

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

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

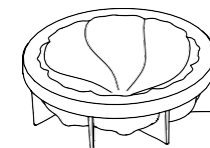


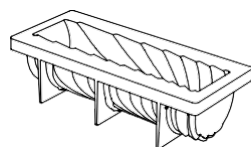
KE020
vedi pag - see page 281



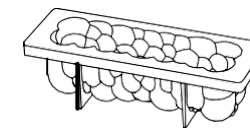
KE030
Twister
by Emmanuele
Forcone

Ø mm 180x50 h
~ 1000 ml

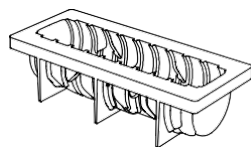




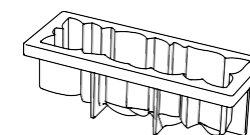
KE072
Comet
mm 250x88x73 h
~ 1230 ml



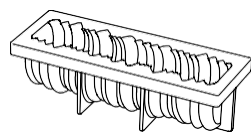
KE041
Atomic
by Emmanuele
Forcone
mm 250x80x80 h
~ 1200 ml



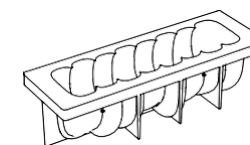
KE073
Skyline
mm 250x88x73 h
~ 1240 ml



KE067
Acanto
mm 251x83x79 h
~ 1250 ml



KE066
Sequoia
mm 250x92x74 h
~ 1186 ml



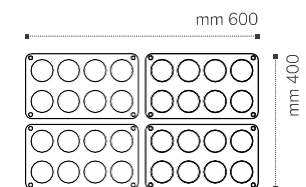
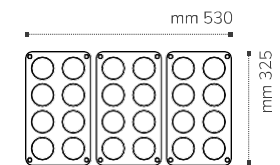
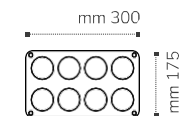
KE033
Bilbao
by Emmanuele
Forcone
mm 250x85x75 h
~ 1150 ml

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.



Formaflex



NEW



FR116
Florentine
Ø mm 35x5 h
~ 5 ml
24 impronte - *indents*

NEW



FR082
Cuore
mm 68x68x31 h
~ 82 ml
8 impronte - *indents*



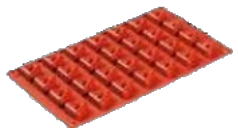
FR073
Micro savarin
tondo - *round*
Ø mm 30x13,5 h
~ 7,5 ml
28 impronte - *indents*



FR074
Micro savarin
ovale - *oval*
mm 35x25x13,5 h
~ 7,5 ml
28 impronte - *indents*



FR075
Micro savarin
quadrato - *square*
mm 30x30x13,5 h
~ 9,5 ml
28 impronte - *indents*



FR076
Micro savarin
triangolare - *triangular*
mm 30x30x13,5 h
~ 6,5 ml
28 impronte - *indents*



FR010
Savarin
Ø mm 65x21 h
~ 49 ml
8 impronte - *indents*



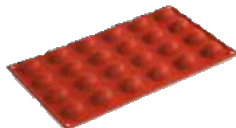
FR015
Savarin
Ø mm 72x23 h
~ 67 ml
6 impronte - *indents*



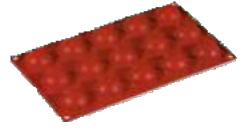
FR049
Savarin ovale - *oval*
mm 80x60x25 h
~ 74 ml
6 impronte - *indents*



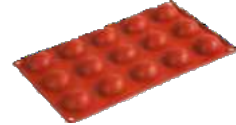
FR005
Mini savarin
Ø mm 41x12 h
~ 12 ml
18 impronte - *indents*



FR004
Semisfera - *hemisphere*
Ø mm 30x17 h
~ 8,5 ml
24 impronte - *indents*



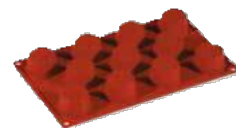
FR003
Semisfera - *hemisphere*
Ø mm 40x20 h
~ 17 ml
15 impronte - *indents*



FR039
Semisfera - *hemisphere*
Ø mm 50x23 h
~ 33 ml
15 impronte - *indents*



FR001
Semisfera - *hemisphere*
Ø mm 70x35 h
~ 89 ml
6 impronte - *indents*



FR020
Mini muffin
Ø mm 50x28 h
~ 43 ml
11 impronte - *indents*



FR029
Cupcake
Ø mm 80x35 h
~ 110 ml
5 impronte - *indents*



FR016
Tartelletta - *tartlet*
Ø mm 50x15 h
~ 20 ml
15 impronte - *indents*



FR077
Charlotte
Ø mm 78x36 h
~ 110 ml
6 impronte - *indents*



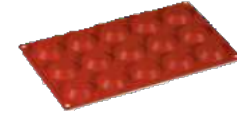
FR038
Semisfera - *hemisphere*
Ø mm 60x30 h
~ 57 ml
8 impronte - *indents*



FR018
Semisfera - *hemisphere*
Ø mm 80x40 h
~ 134 ml
5 impronte - *indents*



FR008
Muffin
Ø mm 70x40 h
~ 130 ml
6 impronte - *indents*



FR011
Mini tartelletta - *tartlet*
Ø mm 45x10 h
~ 12 ml
15 impronte - *indents*



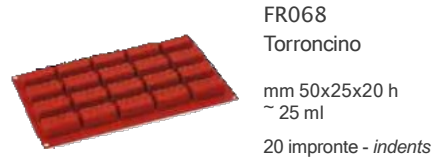
FR040
Tartelletta - *tartlet*
Ø mm 60x17 h
~ 35 ml
8 impronte - *indents*



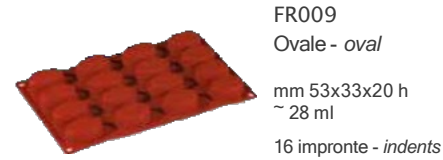
FR078
St. Honoré
Ø mm 80x21 h
~ 55 ml
6 impronte - *indents*



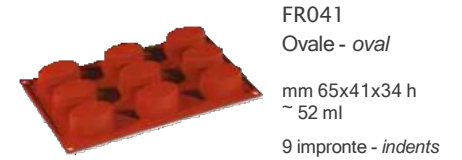
FR065
Muffin
Ø sup mm 50
Ø inf mm 70
mm 35 h
~ 100 ml
6 impronte - *indents*



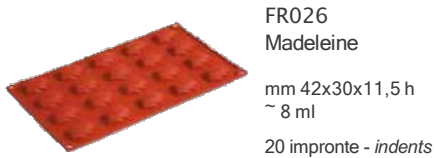
FR068
Torroncino
mm 50x25x20 h
~ 25 ml
20 impronte - *indents*



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



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



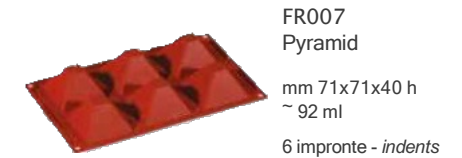
FR026
Madeleine
mm 42x30x11,5 h
~ 8 ml
20 impronte - *indents*



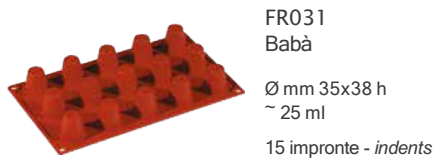
FR021
Madeleine
mm 68x45x18 h
~ 30 ml
9 impronte - *indents*



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



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



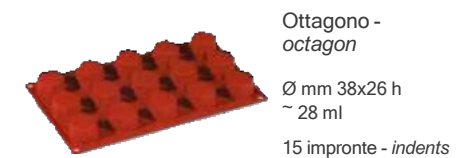
FR031
Babà
Ø mm 35x38 h
~ 25 ml
15 impronte - *indents*



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



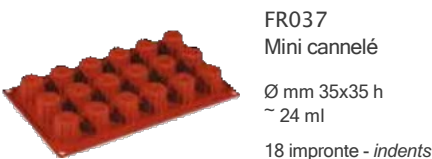
FR017
Cilindro - *cylinder*
Ø mm 60x35 h
~ 89 ml
8 impronte - *indents*



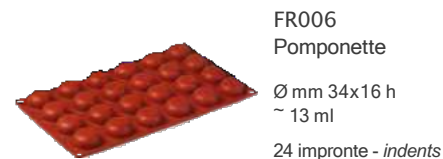
FR022
Ottagono - *octagon*
Ø mm 38x26 h
~ 28 ml
15 impronte - *indents*



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



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



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



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



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



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



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



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



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



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



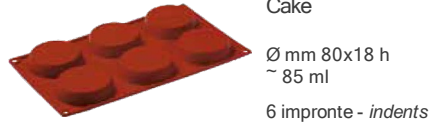
FR014
Mini financier
mm 49x26x11 h
~ 11 ml
20 impronte - *indents*



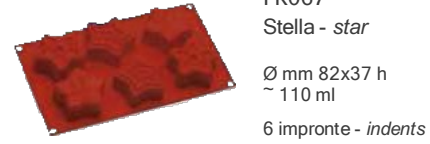
FR028
Cake
mm 80x30x30 h
~ 62 ml
9 impronte - *indents*



FR050
Zucche -
pumpkins
mm 72x61x28 h
~ 60 ml
6 impronte - *indents*



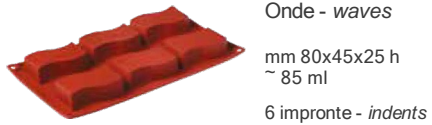
FR047
Cake
Ø mm 80x18 h
~ 85 ml
6 impronte - *indents*



FR067
Stella - *star*
Ø mm 82x37 h
~ 110 ml
6 impronte - *indents*



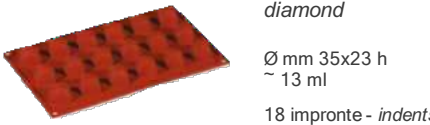
FR096
Swirl
Ø mm 75x38 h
~ 110 ml
6 impronte - *indents*



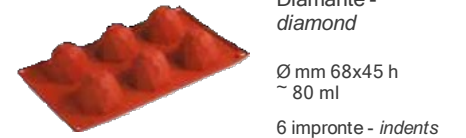
FR036
Onde - *waves*
mm 80x45x25 h
~ 85 ml
6 impronte - *indents*



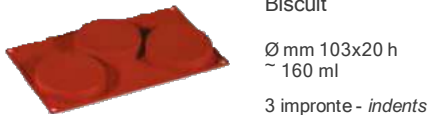
FR048
Cabosse
mm 76x46x23 h
~ 30 ml
6 impronte - *indents*



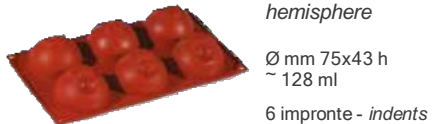
FR033
Diamante -
diamond
Ø mm 35x23 h
~ 13 ml
18 impronte - *indents*



FR034
Diamante -
diamond
Ø mm 68x45 h
~ 80 ml
6 impronte - *indents*



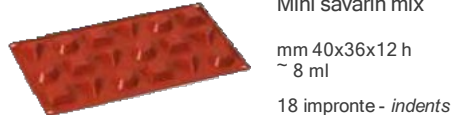
FR023
Biscuit
Ø mm 103x20 h
~ 160 ml
3 impronte - *indents*



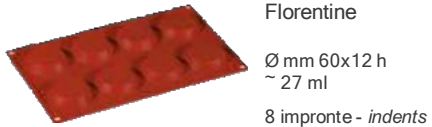
FR053
Semisfera -
hemisphere
Ø mm 75x43 h
~ 128 ml
6 impronte - *indents*



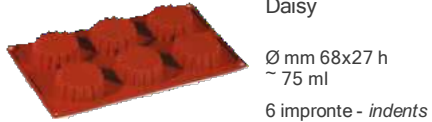
FR103
Cubo - *cube*
mm 40x40x40 h
~ 62 ml
15 impronte - *indents*



FR071
Mini savarin mix
mm 40x36x12 h
~ 8 ml
18 impronte - *indents*



FR019
Florentine
Ø mm 60x12 h
~ 27 ml
8 impronte - *indents*



FR045
Margherita -
Daisy
Ø mm 68x27 h
~ 75 ml
6 impronte - *indents*



FR025
Cuore - *heart*
mm 65x60x35 h
~ 97 ml
8 impronte - *indents*



FR064
Cuore - *heart*
mm 60x75x67 h
~ 110 ml
8 impronte - *indents*



FR056RSA
Rose
Ø mm 70x37 h
~ 100 ml
6 impronte - *indents*



FR052
Rose
Ø mm 75x40 h
~ 90 ml
6 impronte - *indents*

Formaflex tortiere - Formaflex cake moulds

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

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



FRT051
Tonda cannellata
- *cannelle round*
Ø mm 260x30 h
~ 1350 ml



FRT052
Tonda cannellata
- *cannelle round*
Ø mm 280x30 h
~ 1600 ml



FRT053
Tonda cannellata
- *cannelle round*
Ø mm 300x30 h
~ 1850 ml



FRT058
Tonda cannellata
- *cannelle round*
Ø mm 280x30 h
~ 1700 ml



FRT103
Ciambella - *donut*
Ø mm 240x60 h
~ 1685 ml



FRT104
Guglhupf
Ø mm 220x110 h
~ 2750 ml



KE997
Tonda - *round*
Ø mm 150x50 h
~ 870 ml



KE998
Tonda - *round*
Ø mm 180x70 h
~ 1760 ml



KE999
Tonda - *round*
Ø mm 240x70 h
~ 3130 ml



FRT001
Tonda - *round*
Ø mm 200x40 h
~ 1150 ml



FRT106L
Plumcake
mm 240x105x65 h
~ 1385 ml



FRT120
Plumcake
mm 280x105x65 h
~ 1660 ml



FRT002
Tonda - *round*
Ø mm 220x40 h
~ 1400 ml



FRT003
Tonda - *round*
Ø mm 240x42 h
~ 1850 ml



FRT077
 Rettangolare -
rectangular
mm 280x240x40 h
~ 2670 ml



FRT004
Tonda - *round*
Ø mm 260x45 h
~ 2250 ml



FRT005
Tonda - *round*
Ø mm 280x45 h
~ 2600 ml

Tappetini in silicone *Silicone mats*

Forosil Strip

La praticità di Forosil, in formato striscia. Le Forosil Strip sono totalmente antiaderenti e la presenza dei microfori garantisce una migliore e più efficace distribuzione del calore. Utilizzarle per foderare le fasce piene in acciaio inox: otterrai torte perfette e dalla facile sformatura, senza la necessità di ungerle! Si prestano all'impiego con torte da forno e lievitate. Sviluppate in collaborazione con Stefano Laghi.

The convenience of Forosil comes in strip. The Forosil Strips are totally non-stick and the micro-holes guarantee a better and more effective heat distribution. Use them to line the smooth stainless steel bands: you'll get perfect cakes, easy to unmold, without greasing before! You can use them for cakes to bake and leavened preparations. Developed in cooperation with Stefano Laghi.

CODE	DIMENSION (mm)	PCS PER BOX
STRIP20FPC	635x18 h max	10
STRIP30FPC	635x28 h max	10
STRIP35FPC	635x33 h max	10
STRIP40FPC	635x38 h max	10

abbinabile alle fasce lisce di pag 182
can be combined with the smooth see page 182





SPV

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

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



CODE	DIMENSION (mm)
SPV43	385x285
SPV53	520x315
SPV64	585x385
SPV86	790x590
SPV6242	620x420
SPV88	790x770

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)	Ø IMPRONTE INDENTS (mm)
SPV64MACARONS	585x385	esterno - external 400 interno - internal 300



CODE	DIMENSION (mm)
FOROSIL43	385x285
FOROSIL53	520x315
FOROSIL64	585x385



Formasil



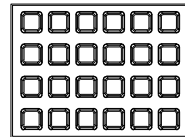
Flessibili, multiuso, creativi. I tappetini microforati Formasil, sviluppati in collaborazione con Leonardo di Carlo, consentono di unire fantasia e razionalità, con infinite variabili e combinazioni, dolci e salate. Con un grande vantaggio: Formasil regala una cottura uniforme anche dei prodotti da 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.





Formasil 400x300 mm



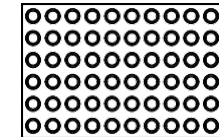
FF4303

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

24 impronte - *indents*



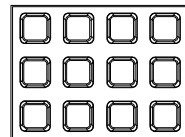
Formasil 600x400 mm



FF06

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

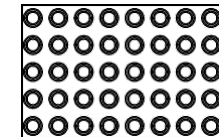
60 impronte - *indents*



FF4304

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

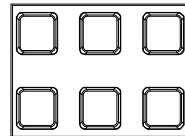
12 impronte - *indents*



FF01

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

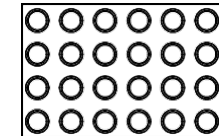
40 impronte - *indents*



FF4302

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

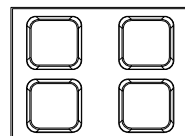
6 impronte - *indents*



FF08

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

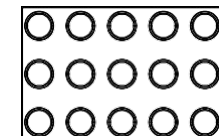
24 impronte - *indents*



FF4305

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

4 impronte - *indents*



FF09

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

15 impronte - *indents*

Pavogel

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

NEW



Single mould

PL13
Capri

mm 49x93 h
~ 90 ml

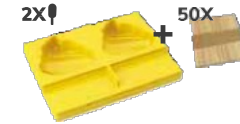
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL13
Capri

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL04
Honolulu

mm 83x84 h
~ 100 ml

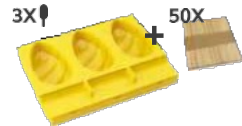
Stampo singolo+50 stecchi
Single mould+50 sticks
2 impronte - 2 indents

Kit 4 moulds

KITPL04
Honolulu

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

8 impronte - 8 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL01
Malibù

mm 52x95 h
~ 85 ml

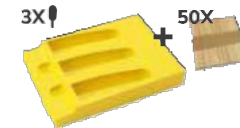
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL01
Malibù

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL05
Ipanema

mm 35x110 h
~ 70 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

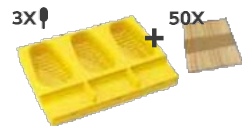
KITPL05
Ipanema

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox

Pavogel Pocket

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



Single mould

PL02
Acapulco

mm 50x95 h
~ 90 ml

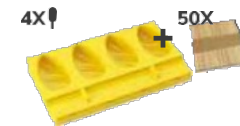
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL02
Acapulco

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL06
Malibù

mm 40x72 h
~ 35 ml

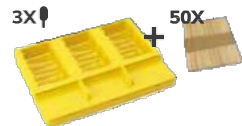
Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 2 moulds

KITPL06
Malibù

Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks

8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



Single mould

PL03
Maracaibo

mm 48x85 h
~ 85 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL03
Maracaibo

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL07
Maracaibo

mm 37x65 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 2 moulds

KITPL07
Maracaibo

Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks

8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



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



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

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



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

Fasce inox microforate per crostate 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 lisce per crostate monoporzione *Smooth stainless steel bands for single-serving tarts*

Le fasce lisce in acciaio inox sono pensate per creare strati e inserti 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

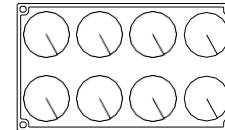
Una nuova linea di stampi in silicone per arricchire crostate monoporzione. Dodici differenti forme per creare raffinate sagome tridimensionali, ispirate al mondo del design.

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



PX3208

Frisbee



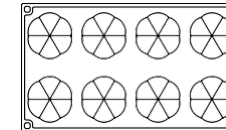
Ø mm 60x28 h
~ 48 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF7020

PX3209

Charm



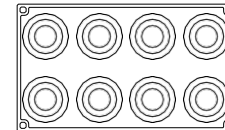
Ø mm 60x21,5 h
~ 46 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF7020

PX3210

Step



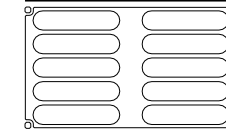
Ø mm 60x32 h
~ 49,5 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF7020

PX3211

Pill



mm 117x24,5x19,5 h
~ 40 ml

10 impronte - *indents*

abbinabile a - *combined*
with XF15



PX3201

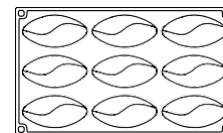
Shell

mm 86x41x22 h

~ 43 ml

9 impronte - *indents*

abbinabile a - *combined*
with XF11



PX3204

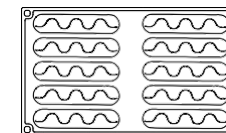
Sand

mm 115x24x20 h

~ 38 ml

10 impronte - *indents*

abbinabile a - *combined*
with XF15



PX3202

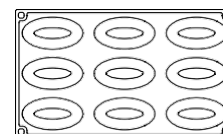
Cameo

mm 81x41x19 h

~ 42 ml

9 impronte - *indents*

abbinabile a - *combined*
with XF12



PX3205

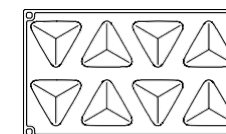
Pyramid

mm 66x60x28 h

~ 46 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF16



PX3203

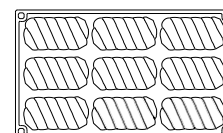
Spring

mm 84x41x20 h

~ 50 ml

9 impronte - *indents*

abbinabile a - *combined*
with XF13



PX3200

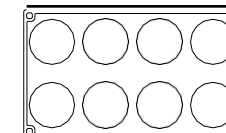
Round

Ø mm 60x20 h

~ 48 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF7020



PX3206

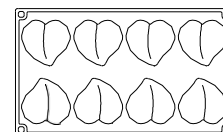
Heart

mm 65x60x21 h

~ 46 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF14



PX3207

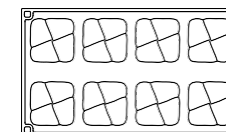
Rock

mm 55x55x23 h

~ 54 ml

8 impronte - *indents*

abbinabile a - *combined*
with XF0656520



Storage & display



Vassoi per monoporzioni *Single-serving trays*

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

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



VP1NR

mm 80x80

■ nero - black

Scatola da - Box of 250 pcs



VP1BN

mm 80x80

□ bianco - white

Scatola da - Box of 250 pcs



VP1T

mm 80x80

☑ trasparente - transparent

Scatola da - Box of 250 pcs



VP2NR

mm 130x38

■ nero - black

Scatola da - Box of 250 pcs



VP2BN

mm 130x38

□ bianco - white

Scatola da - Box of 250 pcs



VP2T

mm 130x38

☑ trasparente - transparent

Scatola da - Box of 250 pcs



VP3NR

Ø mm 80

■ nero - black

Scatola da - Box of 250 pcs



VP3BN

Ø mm 80

□ bianco - white

Scatola da - Box of 250 pcs



VP3T

Ø mm 80

☑ trasparente - transparent

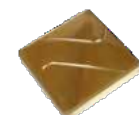
Scatola da - Box of 250 pcs



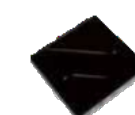
VC1
mm 140x40
oro - gold
Scatola da - Box of 200 pcs



VC2
mm 140x40
nero - black
Scatola da - Box of 200 pcs



VC4
mm 85x85x7 h
oro - gold
Scatola da - Box of 250 pcs



VC5
mm 85x85x7 h
nero - black
Scatola da - Box of 250 pcs

Scatole Packaging

Forme e misure differenti per il confezionamento delle tue preparazioni.
Various shapes and sizes to package your preparations.



KS26
mm 162x131x206 h
Confezione da 20 scatole
Box of 20 pcs



KS49
mm 143x72x12 h
Confezione da 100 scatole
Box of 100 pcs

KS32
mm 160x160x220 h
Confezione da 12 scatole
Box of 12 pcs

Spatole e cucchiaini- *Spatulas and spoons*

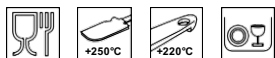
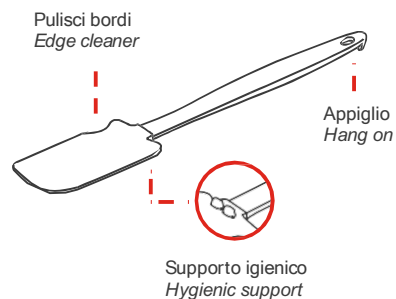


CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
SP300	360	250
SP301	260	170

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

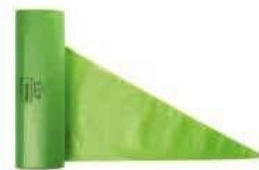
Realizzati in silicone platinico resistente fino a 250°C. I piccoli dettagli fanno la differenza: appiglio "hang on" per un comodo appoggio durante le lavorazioni, incavo pulisci bordi per raccogliere al meglio le preparazioni e manico extra grip, resistente fino a 220°C, per la migliore maneggevolezza.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

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



Élite Sac à poche monouso - *Disposable piping bags*

- In materiale multistrato
- Resistente, flessibile, sicuro
- Superficie intera liscia per agevolare fuoriuscita prodotto
- Esterno in soft touch per un'ottima presa
- Made of multi-layer material
- Resistant, flexible, safe
- Smooth surface for easy product separation
- Soft-touch exterior for excellent grip



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



Powerflex

Sac à poche in 3 misure - 3 sizes piping bags

- In resistente gomma alimentare
- Non trasuda ed è perfettamente saldato
- Facile da pulire, anche in lavastoviglie
- Non assorbe gli odori
- Ottimo grip antiscivolo
- Adatto ai composti duri
- Il foro che ospita la bocchetta non si deforma
- *Made of durable food-grade rubber*
- *Does not ooze and is perfectly welded*
- *Easy to clean, even in the dishwasher*
- *Does not absorb odours*
- *Excellent non-slip grip*
- *Suitable for hard compounds*
- *The hole which houses the nozzle does not deform*



CODE	LUNGHEZZA LENGTH (mm)	PCS PER BOX
PW040	400	1
PW045	450	1
PW050	500	1



Sac à poche - Piping bags

Sac à poche multiuso in tela plastificata comodo e resistente senza cuciture, provvisto di asola.

Made of plastic canvas and seamless; it is provided with tip hole.



CODE	LUNGHEZZA LENGTH (mm)	PCS PER BOX
14010	280	1
14020	340	1
14030	400	1
14040	460	1
14050	500	1
14060	550	1
14070	600	1
14080	650	1
14090	700	1

Vaso portasacchetto - Bag-sustaining jar



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
34013	195	230