2024

Food Equipment

Chi siamo
Our Story

Siamo i professionisti per i professionisti

La collezione Pavoni Italia è caratterizzata da idee innovative e prodotti dal design unico, realizzati in collaborazione coi migliori professionisti del settore. Una ricerca lunga oltre 40 anni verso la perfezione, con strumenti pensati, disegnati e prodotti per trasformare la pasticceria in design, ogni preparazione in una piccola opera d'arte. Qualità dei materiali, un reparto dedicato alla ricerca e sviluppo, continua innovazione nella forma e nelle soluzioni. Tutto ciò ispira costantemente la nostra produzione, prima di arrivare nelle mani dei professionisti di tutto il mondo. Ecco i prodotti Pavoni. La migliore strumentazione per cioccolato, dessert da cottura e surgelazione, gelateria, insieme a colori e materie prime dedicati al settore alimentare.

Oltre 6.000 prodotti destinati ai professionisti della pasticceria, gelateria e della ristorazione. 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 di Chef e Pastry Chef. Per fare questo, ci ispiriamo ai nostri valori. Una reale dedizione al cliente, fatta di ascolto e attenzione. Scelte orientate da coerenza e chiarezza, coadiuvate da una grande capacità produttiva. Un cuore grande, perché amiamo ciò che facciamo. E la consapevolezza di essere scelti dai migliori.

We are the professionals for the professionals

Pavoni Italia collection is characterised by innovative ideas and unique design products, realised in collaboration with the best professionals of the sector. More than 40 years long research towards perfection, with tools conceived, designed and produced to turn pastry into design, every preparation into a little work of art. Quality materials, a department dedicated to research and development, continuous innovation in form and solutions. All this constantly inspires our production, before reaching the hands of professionals all over the world. Here are the Pavoni products. The best equipment for chocolate, baking and freezing desserts, ice-cream, together with colours and raw materials dedicated to the food industry.

More than 6.000 products destined to the professionals of pastry, ice-cream and catering. Founded in 1980 as a manufacturer of plastic containers for the bakery world, today Pavoni Italia is a reference company in the World. An Italian brand with a recognized history of attention to the needs of professionals, which knows closely the difference between simple working tools and objects devoted to excellence, able to inspire the creativity of Chefs and Pastry Chefs. To do this, we are inspired by our values. A real dedication to the customer, made up of listening and attention. Choices guided by consistency and clarity, aided by a great production capacity. A big heart, because we love what we do.

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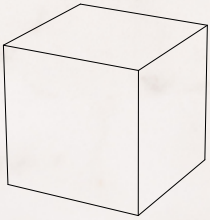
Novità
New Products

Croissant geometrici /
Geometric croissants

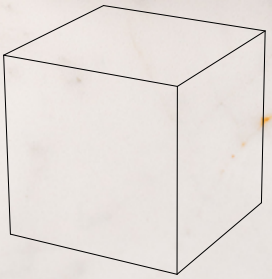


CV1 Cubo
Stampo in acciaio inox /
Stainless steel mould

mm 60×60×60 h

CV2 Cilindro
Stampo in acciaio inox /
Stainless steel mould

mm Ø 65×60 h



CV3 Cubo
Stampo in acciaio inox /
Stainless steel mould

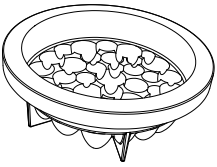
mm 70×70×70 h

Pavoflex 400×300 mm

PX43103
Easter mono
by Jérôme de Oliveira

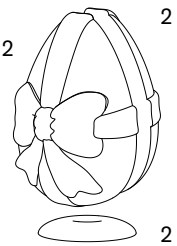
Ø mm 70×72 h
~ 120 ml
12 impronte / indents

Pavocake



KE094
Easter cake
by Jérôme de Oliveira

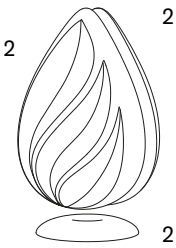
Ø mm 160×65 h
~ 940 ml



Stampi termoformati /
Thermoformed moulds

KT216
Cadeau

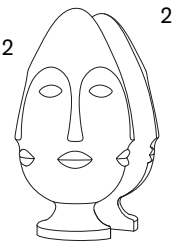
Ø mm 145×215 h
~ 340 g



Stampi termoformati /
Thermoformed moulds

KT217
Flame

Ø mm 130×215 h
~ 340g



Stampi termoformati /
Thermoformed moulds

KT218
Modì

Ø mm 135×235 h
~ 340 g

Credits: Le Photographe du Dimanche

Stampi per praline 275×175 mm / Praline moulds 275×175 mm
Adatti alle macchine One Shot / Suitable for One Shot machines

PC5061
Cubo
by Ramon Morató

mm 30×30×30 h
~ 25 ml
24 impronte / indents

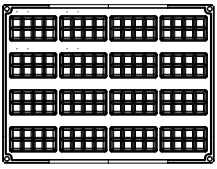
PC5062
Cubo
by Ramon Morató

mm 20×20×20 h
~ 9 ml
32 impronte / indents

PC5063
Cubo
by Ramon Morató

mm 17×17×17 h
~ 5 ml
45 impronte / indents

Pavoflex 400×300 mm

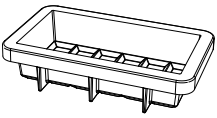


PX43106
Tablette
by Cédric Grolet

mm 85×45×30 h
~ 100 ml
16 impronte / indents

Credits: Calvin Courjon

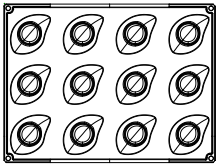
Pavocake



KE095
Tablette
by Cédric Grolet

mm 185×95×45 h
~ 750 ml

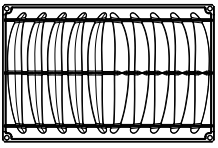
Pavoflex 400×300 mm



PX43104
Mango
by Cédric Grolet

mm 90×58×35 h
~ 95 ml
12 impronte / indents

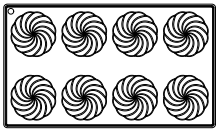
Pavoflex 400×300 mm



PX43105
Vanilla
by Cédric Grolet

mm 225×32×35 h
~ 80 ml
10 impronte / indents

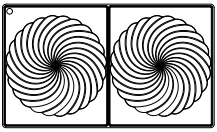
Top



TOP28
Twirl
by Emmanuele Forcone

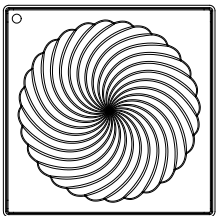
Ø mm 60×8 h
~ 18 ml
8 impronte / indents

Top



TOP29
Twirl
by Emmanuele Forcone

Ø mm 140×10 h
~ 120 ml
2 impronte / indents

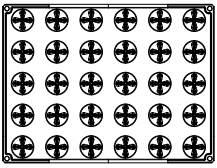


Top

TOP30
Twirl
by Emmanuele Forcone

Ø mm 160×10 h
~ 160 ml
1 impronta / indent

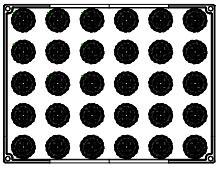
Pavoflex 400×300 mm
Mini-portions



PX4398
Jasmine
by Antonio Bachour

Ø mm 38×30 h
~ 20 ml
30 impronte / indents

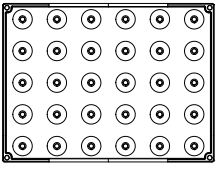
Pavoflex 400×300 mm
Mini-portions



PX4399
Façon Saint-Honoré
by Cédric Grolet

Ø mm 40×25 h
~ 20 ml
30 impronte / indents

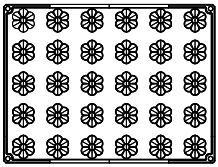
Pavoflex 400×300 mm
Mini-portions



PX43100
Kupola

Ø mm 34×30 h
~ 20 ml
30 impronte / indents

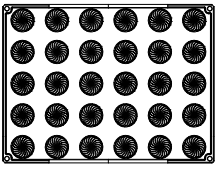
Pavoflex 400×300 mm
Mini-portions



PX43101
Margherita
by Antonio Bachour

Ø mm 40×20 h
~ 20 ml
30 impronte / indents

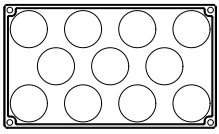
Pavoflex 400×300 mm
Mini-portions



PX43102
Caleidon

Ø mm 40×20 h
~ 20 ml
30 impronte / indents

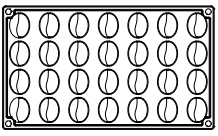
Pavoflex 300×175 mm
40time



PX3221
Muffin40time
by Antonio Bachour

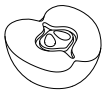
Ø mm 50×28 h
~ 40 ml
11 impronte / indents

Gourmand 300×175 mm

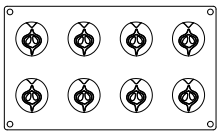


GG066
Mini Coffee
by Fabrizio Fiorani

mm 32×24×13 h
~ 6 ml
28 impronte / indents



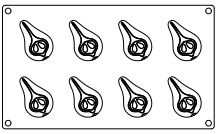
Foo'd 300×175 mm



GG068
Half Apple
by Davide Oldani

mm 58×55×22 h
~ 50 ml
8 impronte / indents

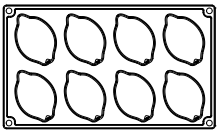
Foo'd 300×175 mm



GG069
Half Pear
by Davide Oldani

mm 75×54×22 h
~ 50 ml
8 impronte / indents

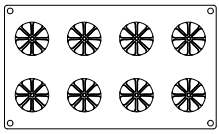
Foo'd 300×175 mm



GG070
Half Lemon
by Davide Oldani

mm 77×52×22 h
~ 50 ml
8 impronte / indents

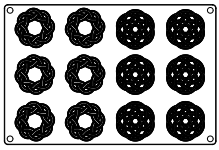
Foo'd 300×175 mm



GG071
Half Orange
by Davide Oldani

Ø mm 60×22 h
~ 50 ml
8 impronte / indents

Gourmand 300×200 mm



GG073
Optique
by Paolo Griffa

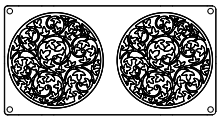
Ø mm 55×2 h
6+6 impronte / indents

Gourmand 310×160 mm

GG072
Me & You
by Paolo Griffa

Ø mm 140×2 h
2 impronte / indents

Gourmand 310×160 mm



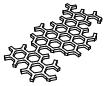
GG074
Garden
by Paolo Griffa

Ø mm 140×2 h
2 impronte / indents

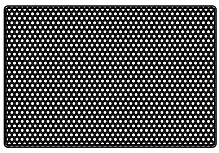
Gourmand 310×160 mm

GG075
Floreale
by Paolo Griffa

mm 140×153×2 h
2 impronte / indents



Gourmand 300×200 mm



GG067
Honey pattern
by Paolo Griffa

mm 300×200×3 h

Viennoiserie

XF59

mm 120×50×45 h

Pasticceria
Pastry World

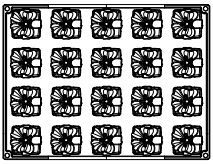
Stampi in silicone
Silicone moulds

Stampi per monoporzioni
Single-serving portions moulds

Dalle forme più classiche a quelle più originali; in pochissimi gesti dessert unici e facilmente interpretabili.

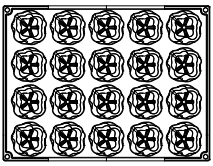
From the most classic to the most original shapes; in just a few gestures, unique and easily interpretable desserts.

Pavoflex 400×300 mm



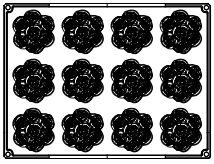
PX4395
For you

mm 55×55×55 h
~ 120 ml
20 impronte / indents



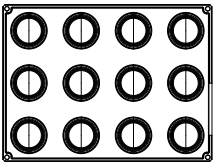
PX4396
Snow tree

Ø mm 65×75 h
~ 100 ml
20 impronte / indents



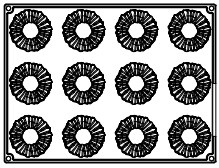
PX4397
Bouquet de roses
by Cédric Grolet

Ø mm 80×35 h
~ 100 ml
12 impronte / indents



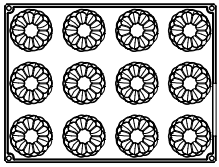
PX4393
Cylindra
by Pierre Hermé

Ø mm 65×45 h
~ 130 ml
12 impronte / indents



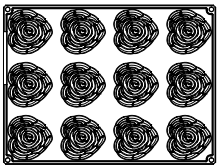
PX4391
Charlotte
by Cédric Grolet

Ø mm 75×45 h
~ 140 ml
12 impronte / indents



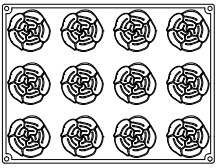
PX4392
Nuage
by Cédric Grolet

Ø mm 75×45 h
~ 140 ml
12 impronte / indents



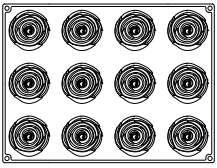
PX4390
Je t'aime
by Cédric Grolet

mm 80×80×33 h
~ 140 ml
12 impronte / indents



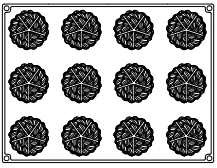
PX4388
Dentelle
by Cédric Grolet

Ø mm 75×45 h
~ 130 ml
12 impronte / indents



PX4386
La vie en rose
by Cédric Grolet

Ø mm 78×26 h
~ 100 ml
12 impronte / indents



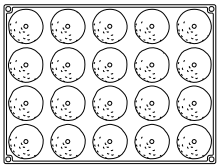
PX4384
Façon Saint-Honoré
by Cédric Grolet

Ø mm 72×40 h
~ 100 ml
12 impronte / indents

Pavoflex 400×300 mm

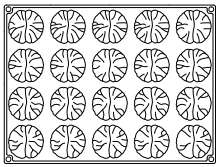
Per crostate monoporzione /
For single-serving tarts

Abbinabili alla fascia microforata XF7020 /
Combined with the micro-perforated band XF7020



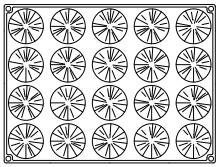
PX4359
Citron
by Cédric Grolet

Ø mm 60×37 h
~ 65 ml
20 impronte / indents



PX4357
Marron
by Cédric Grolet

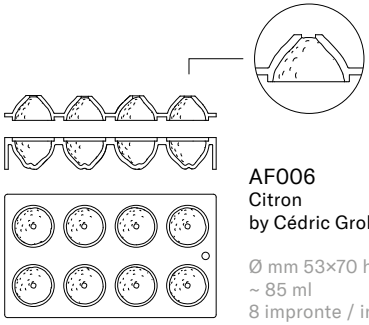
Ø mm 60×35 h
~ 65 ml
20 impronte / indents



PX4358
Noisette
by Cédric Grolet

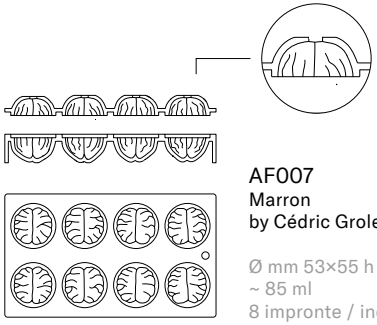
Ø mm 60×35 h
~ 65 ml
20 impronte / indents

Pavoduo 300×175 mm



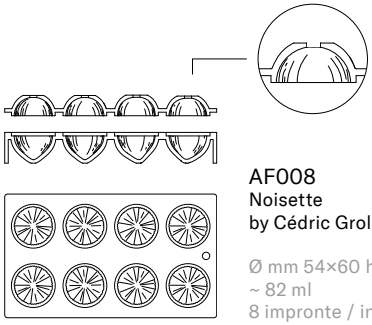
AF006
Citron
by Cédric Grolet

Ø mm 53×70 h
~ 85 ml
8 impronte / indents



AF007
Marron
by Cédric Grolet

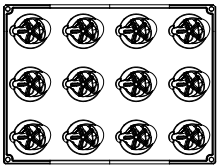
Ø mm 53×55 h
~ 85 ml
8 impronte / indents



AF008
Noisette
by Cédric Grolet

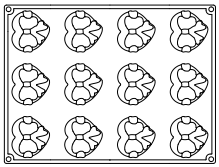
Ø mm 54×60 h
~ 82 ml
8 impronte / indents

Pavoflex 400×300 mm



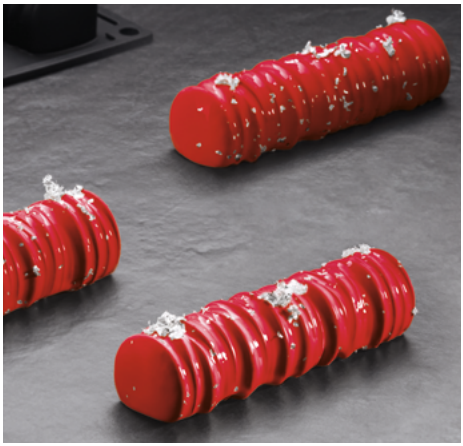
PX4389
Santa Claus

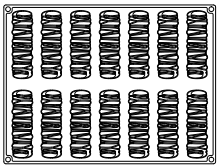
mm 60×72×70 h
~ 128 ml
12 impronte / indents



PX4385
Cadeau

mm 73×66×36 h
~ 90 ml
12 impronte / indents

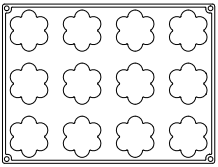


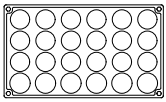


PX4387
Sequoia

mm 124×35×30 h
~ 90 ml
14 impronte / indents

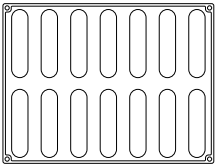
Kit stampo in silicone 400×300 mm
+stampo in silicone 300×175 mm /
Kit silicone mould 400×300 mm
+silicone mould 300×175 mm





PX4383S
Margherita
by Antonio Bachour

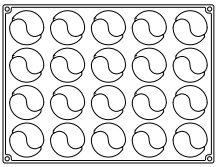
mm 75×68×26 h
~ 85 ml
12 impronte / indents



PX4353S
Pastel
by Antonio Bachour

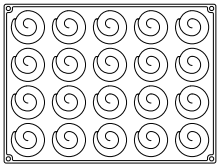
mm 125×28×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



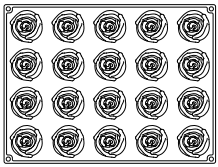
PX4375
Yoga
by Antonio Bachour

Ø mm 60×42 h
~ 102 ml
20 impronte / indents



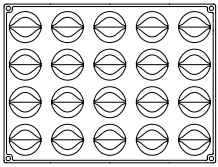
PX4374
Nautilus
by Antonio Bachour

Ø mm 60×40 h
~ 106 ml
20 impronte / indents



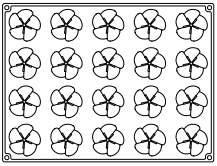
PX4376
Romance
by Antonio Bachour

mm 56×54×61 h
~ 106 ml
20 impronte / indents



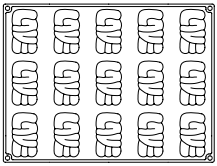
PX4365
Tulip
by Antonio Bachour

Ø mm 55×56 h
~ 90 ml
20 impronte / indents



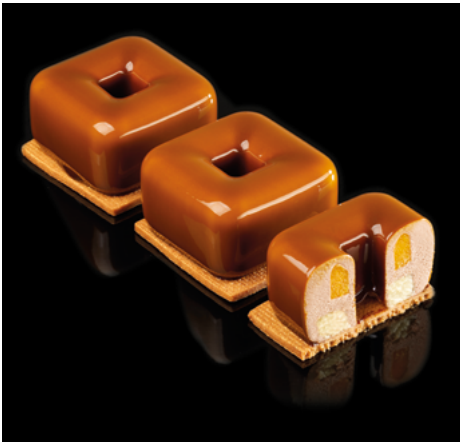
PX4371
Lotus
by Antonio Bachour

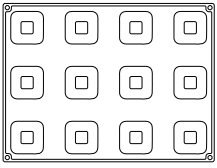
Ø mm 57×63 h
~ 105 ml
20 impronte / indents



PX4363
Lovely
by Antonio Bachour

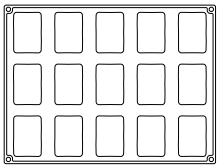
mm 80×43×36 h
~ 90 ml
15 impronte / indents





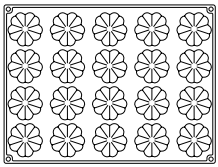
PX4361
Tulum
by Antonio Bachour

mm 56×56×34 h
~ 90 ml
12 impronte / indents



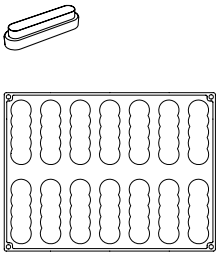
PX4364
Gummy
by Antonio Bachour

mm 74×50×27 h
~ 90 ml
15 impronte / indents



PX4362
Gel
by Antonio Bachour

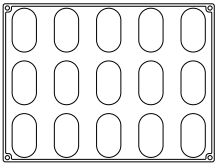
Ø mm 60×63 h
~ 90 ml
20 impronte / indents



PX4360S
Miami
by Antonio Bachour

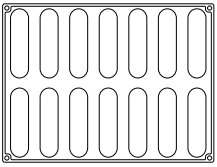
mm 118×33×42 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



PX4356
Delish
by Antonio Bachour

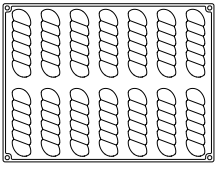
mm 82×44×37 h
~ 100 ml
15 impronte / indents



PX4351S
Confy
by Antonio Bachour

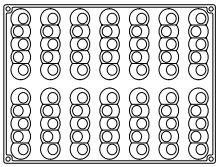
mm 128×30×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



PX4373
Domino
by Antonio Bachour

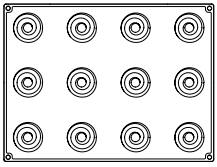
mm 126×33×32 h
~ 80 ml
14 impronte / indents



PX4352S
Pelota
by Antonio Bachour

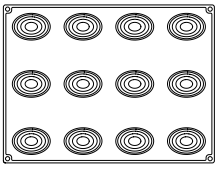
mm 130×32×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



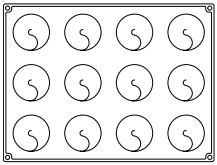
PX4340
Over
by Antonio Bachour

Ø mm 65×50 h
~ 90 ml
12 impronte / indents



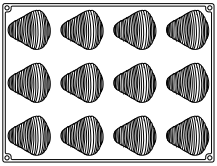
PX4341
Polly
by Antonio Bachour

mm 78×56×43 h
~ 90 ml
12 impronte / indents



PX4355
Jasmine
by Antonio Bachour

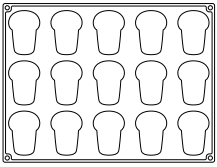
Ø mm 65×57 h
~ 100 ml
12 impronte / indents



PX4377S
Sfogliatella
by Giuseppe Amato

mm 77×71,5×35 h
~ 90 ml
12 impronte / indents

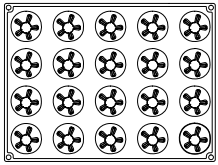
Coppapasta incluso /
Cutter included



PX4382S
Babà

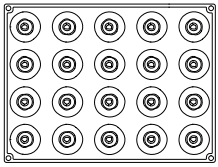
mm 78×54×46 h
~ 96 ml
15 impronte / indents

Coppapasta incluso /
Cutter included



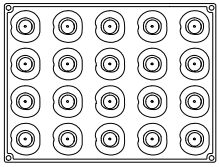
PX4329
Pear
by Emmanuele Forcone

Ø mm 53×70 h
~ 90 ml
20 impronte / indents



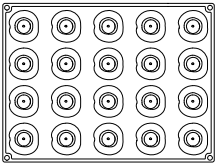
PX4330
Apple
by Emmanuele Forcone

Ø mm 55×48 h
~ 90 ml
20 impronte / indents



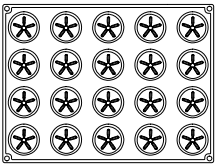
PX4331
Cherry/Peach
by Emmanuele Forcone

mm 58×53×46 h
~ 90 ml
20 impronte / indents



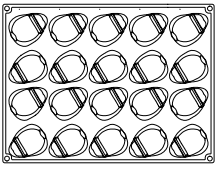
PX4331
Cherry/Peach
by Emmanuele Forcone

mm 58×53×46 h
~ 90 ml
20 impronte / indents



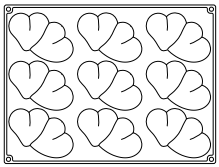
PX4332
Tangerine
by Emmanuele Forcone

Ø mm 57×50 h
~ 90 ml
20 impronte / indents



PX4333
Strawberry
by Emmanuele Forcone

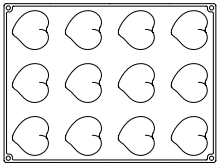
mm 71×54×46 h
~ 90 ml
20 impronte / indents



PX4370S
Beloved
by Emmanuele Forcone

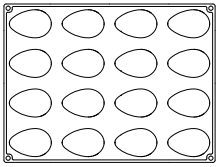
mm 127×71×38 h
~ 200 ml
9 impronte / indents

Coppapasta incluso
Cutter included



PX4305
Passion

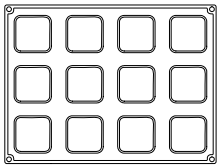
mm 71×66×38 h
~ 100 ml
12 impronte / indents



PX4369
Mono Quenelle

mm 77×51×42 h
~ 90 ml
16 impronte / indents

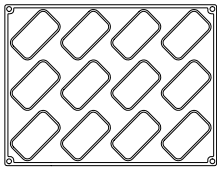
Guarda il video sul canale Youtube di Pavoni Italia / Watch the video on Pavoni Italia's Youtube channel



PX4335S
Square
by Gianluca Fusto

mm 68×68×15 h
~ 68 ml
12 impronte / indents

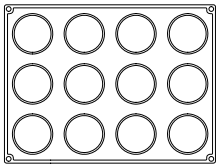
Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 53×53
coppapasta biscotto
cookie cutter mm 93×93



PX4337S
Rectangular
by Gianluca Fusto

mm 92×50×15 h
~ 67 ml
12 impronte / indents

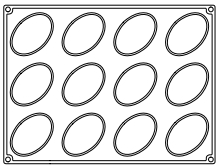
Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 77×35
coppapasta biscotto
cookie cutter mm 117×75



PX4334S
Round
by Gianluca Fusto

Ø mm 74×15 h
~ 64 ml
12 impronte / indents

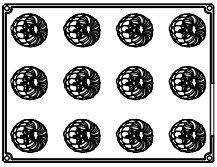
Il kit include / the kit includes: coppapasta inserimento / insert cutter
Ø mm 59
coppapasta biscotto / cookie cutter
Ø mm 99



PX4336S
Oval
by Gianluca Fusto

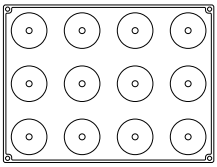
mm 93×62×15 h
~ 67 ml
12 impronte / indents

Il kit include / the kit includes: coppapasta inserimento / insert cutter
mm 79×35
coppapasta biscotto / cookie cutter
mm 118×87



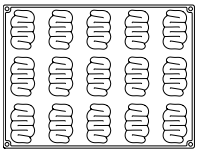
PX4394
Lampone 1.1
by Fabrizio Fiorani

mm 65×58×54 h
~ 95 ml
12 impronte / indents



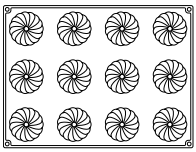
PX4349
Loop

Ø mm 65×34 h
~ 90 ml
12 impronte / indents



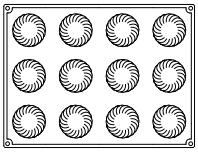
PX4342
Turn

mm 80×46×38 h
~ 100 ml
15 impronte / indents



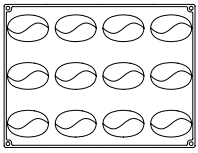
PX4372
Gnammy

Ø mm 68×34 h
~ 90 ml
12 impronte / indents



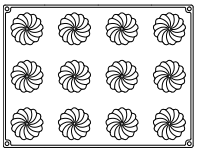
PX4317
Caleidon

Ø mm 66×34 h
~ 93 ml
12 impronte / indents



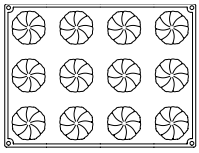
PX4304
Curvy

mm 83×53×42 h
~ 100 ml
12 impronte / indents



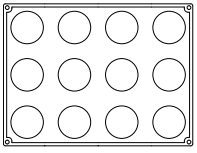
PX4308
Delice

Ø mm 64×52 h
~ 100 ml
12 impronte / indents



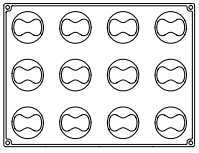
PX4322
Twister

Ø mm 66×35 h
~ 88 ml
12 impronte / indents



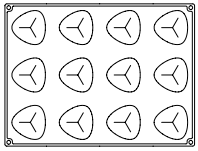
PX4321
Planet

Ø mm 66×34 h
~ 93 ml
12 impronte / indents



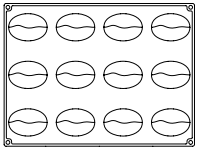
PX4307
Moon

Ø mm 61×50 h
~ 100 ml
12 impronte / indents



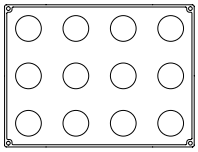
PX4303
Natural

mm 69×68×52 h
~ 100 ml
12 impronte / indents



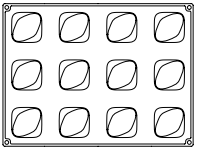
PX4312
Moka

mm 83×58×32 h
~ 100 ml
12 impronte / indents



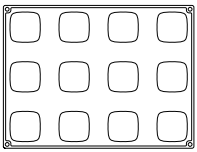
PX4302
Drop

Ø mm 66×47 h
~ 100 ml
12 impronte / indents



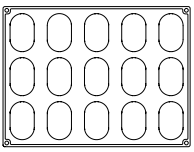
PX4306
Decò

mm 58×58×40 h
~ 100 ml
12 impronte / indents



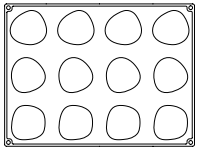
PX4343
Mister

mm 58×58×33 h
~ 90 ml
12 impronte / indents



PX4345
Miss

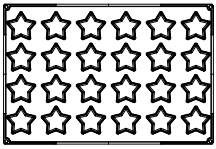
mm 78×48×33 h
~ 90 ml
15 impronte / indents



PX4301
Zen

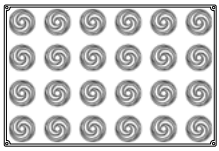
Ø mm 68×32 h
~ 100 ml
12 impronte / indents

Pavoflex 600×400 mm



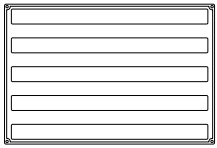
PX083
Star

mm 80×80×40 h
~ 100 ml
24 impronte / indents



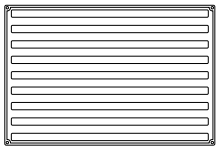
PX039
Bocciolo

Ø mm 70×42 h
~ 130 ml
24 impronte / indents



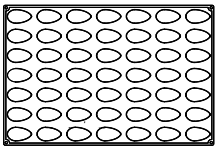
PX060
Tronchetto Mono

Ø mm 40×560
~ 600 ml
5 impronte / indents



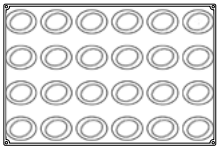
PX058
Tronchetto Mignon

mm 18×560
~ 124 ml
9 impronte / indents



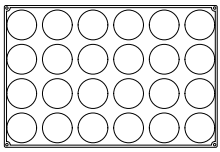
PX073
Quenelle Tonda

mm 66×35×26 h
~ 34 ml
49 impronte / indents



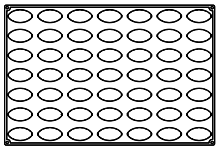
PX064
Wave

mm 83×62×35 h
~ 130 ml
24 impronte / indents



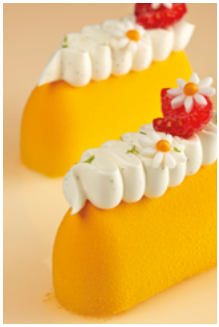
PX078
Daisy

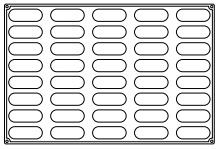
Ø mm 74×15 h
~ 65 ml
24 impronte / indents



PX071
Quenelle

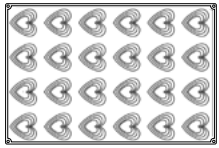
mm 66×33×30 h
~ 32 ml
49 impronte / indents





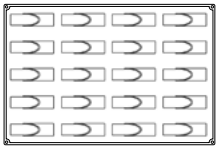
PX068
Gianduiotto

mm 90×30×53 h
~ 83 ml
40 impronte / indents



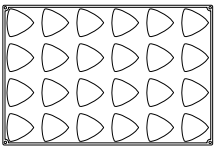
PX032
Love

mm 78×77×34 h
~ 110 ml
24 impronte / indents



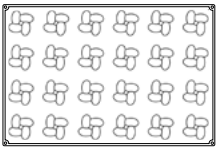
PX024
Flow

mm 120×33×32 h
~ 100 ml
20 impronte / indents



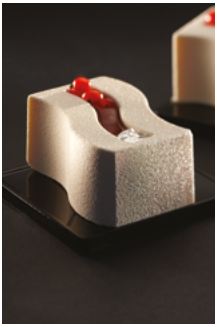
PX066
Trilo

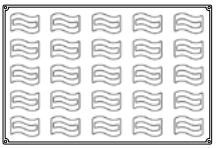
mm 75×72×58 h
~ 96 ml
24 impronte / indents



PX016
Intrigo

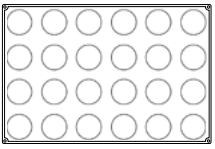
Ø mm 70×42 h
~ 100 ml
24 impronte / indents





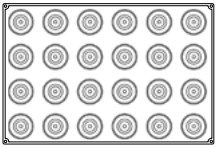
PX023
Ondina

mm 80×45×40 h
~ 130 ml
25 impronte / indents



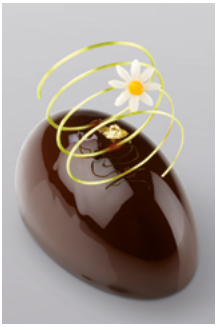
PX001
Semisfera

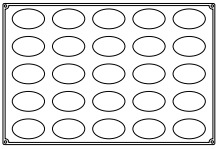
Ø mm 70×40 h
~ 120 ml
24 impronte / indents



PX034
Ring

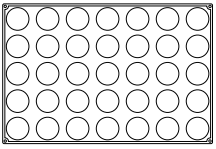
Ø mm 70×50 h
~ 110 ml
24 impronte / indents





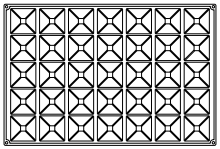
PX067
Oval

mm 85×50×43 h
~ 100 ml
25 impronte / indents



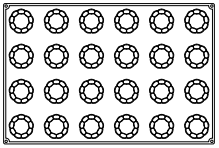
PX065
Kupola

Ø mm 60×58 h
~ 110 ml
35 impronte / indents



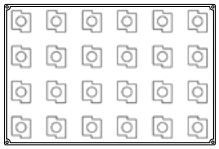
PX004
Piramide

mm 70×70×45 h
~ 80 ml
35 impronte / indents



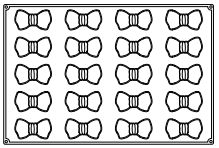
PX051
Charlotte

Ø mm 65×38 h
~ 105 ml
24 impronte / indents



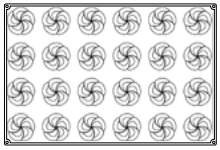
PX030
Tekno

mm 58×50×50 h
~ 115 ml
24 impronte / indents



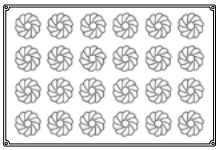
PX052
Papillon

mm 100×52×35 h
~ 105 ml
20 impronte / indents



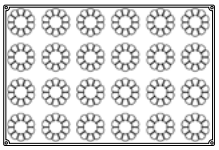
PX063
Spirale

Ø mm 75×38 h
~ 130 ml
24 impronte / indents



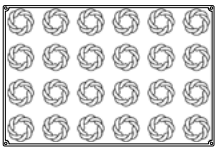
PX018
Fantasia

Ø mm 75×48 h
~ 120 ml
24 impronte / indents



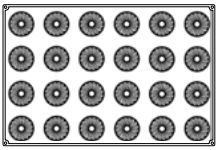
PX003
Briochette

Ø mm 79×37 h
~ 100 ml
24 impronte / indents



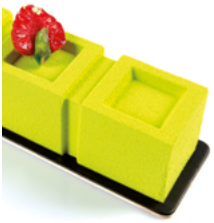
PX040
Intreccio

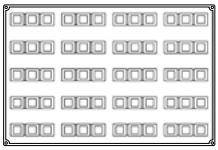
Ø mm 70×40 h
~ 130 ml
24 impronte / indents



PX014
Guglhupf

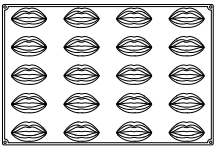
Ø mm 70×33 h
~ 70 ml
24 impronte / indents





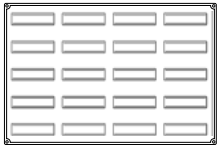
PX015
Trittico

mm 120×32×32 h
~ 115 ml
20 impronte / indents



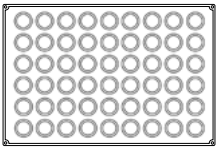
PX054
Bocca

mm 93×50×36 h
~ 105 ml
20 impronte / indents



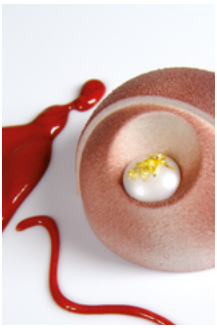
PX025
Soft

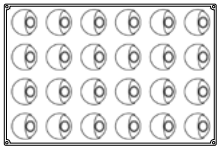
mm 120×32×38 h
~ 115 ml
20 impronte / indents



PX005
Mini Muffin

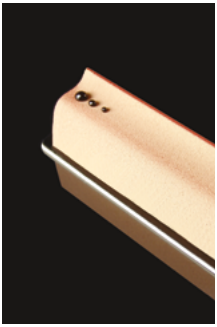
Ø mm 50×28 h
~ 45 ml
54 impronte / indents

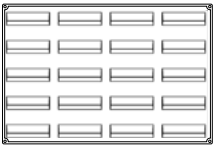




PX029
Eclisse

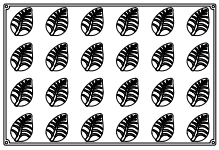
Ø mm 72×41 h
~ 110 ml
24 impronte / indents





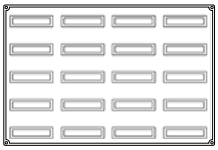
PX035
Move

mm 120×35×36 h
~ 110 ml
20 impronte / indents



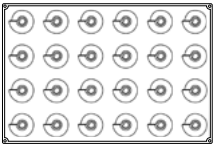
PX055
Foglia

mm 86×56×38 h
~ 105 ml
24 impronte / indents



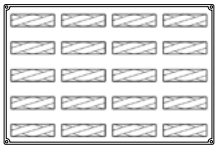
PX027
Libra

mm 120×30×35 h
~ 110 ml
20 impronte / indents



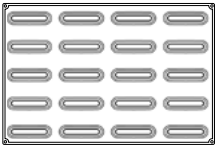
PX021
Cono

Ø mm 65×65 h
~ 125 ml
24 impronte / indents



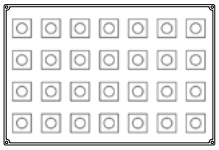
PX042
Twist

mm 122×32×33 h
~ 100 ml
20 impronte / indents



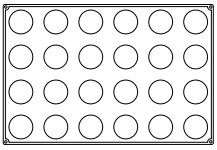
PX036
Round

mm 123×35×32 h
~ 100 ml
20 impronte / indents



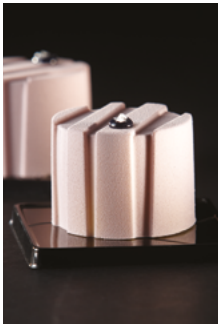
PX007
Cubo

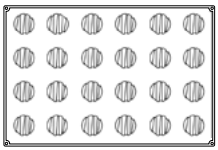
mm 50×50×50 h
~ 115 ml
28 impronte / indents



PX057
Cilindro

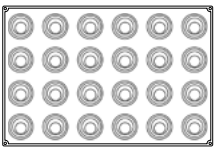
Ø mm 65×40 h
~ 130 ml
24 impronte / indents





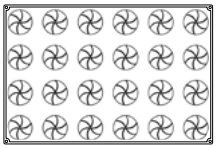
PX019
Rigo

Ø mm 60×45 h
~ 115 ml
24 impronte / indents



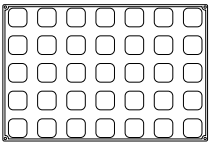
PX010
Babele

Ø mm 68×50 h
~ 130 ml
24 impronte / indents



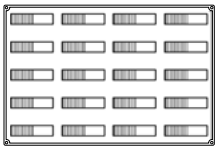
PX033
Vertigo

Ø mm 70×44 h
~ 110 ml
24 impronte / indents



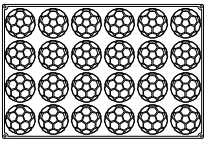
PX070
Tango

mm 50×50×58 h
~ 130 ml
35 impronte / indents



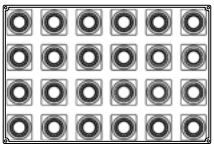
PX026
Log

mm 120×30×32 h
~ 110 ml
20 impronte / indents



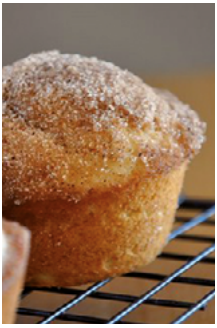
PX307
Pallone

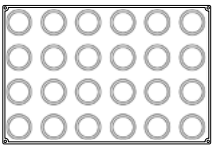
Ø mm 80×45 h
~ 150 ml
24 impronte / indents



PX041
Caesar

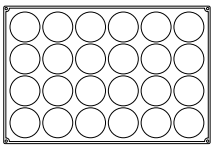
mm 70×70×50 h
~ 130 ml
24 impronte / indents





PX002
Muffin

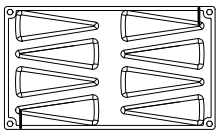
Ø mm 70×40 h
~ 130 ml
24 impronte / indents



PX056
Big Muffin

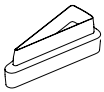
Ø mm 85×50 h
~ 235 ml
24 impronte / indents

Pavoflex 300×175 mm

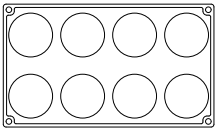


PX3214S
Slake
by Nicolas Bacheyre

mm 114×39×20 h
~ 50 ml
8 impronte / indents



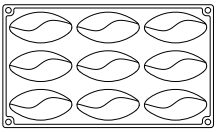
Coppapasta incluso /
cutter included



PX3200
Round
by Gianluca Fusto

Ø mm 60×20 h
~ 48 ml
8 impronte / indents

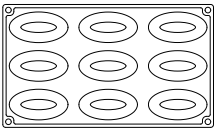
Abbinabile a /
combined with XF7020



PX3201
Shell
by Gianluca Fusto

mm 86×41×22 h
~ 43 ml
9 impronte / indents

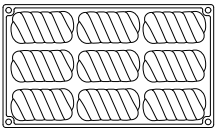
Abbinabile a /
combined with XF11



PX3202
Cameo
by Gianluca Fusto

mm 81×41×19 h
~ 42 ml
9 impronte / indents

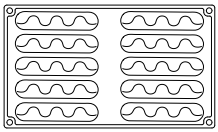
Abbinabile a /
combined with XF12



PX3203
Spring
by Gianluca Fusto

mm 84×41×20 h
~ 50 ml
9 impronte / indents

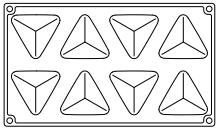
Abbinabile a /
combined with XF13



PX3204
Sand
by Gianluca Fusto

mm 115×24×20 h
~ 38 ml
10 impronte / indents

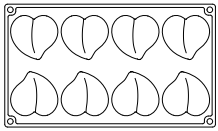
Abbinabile a /
combined with XF15



PX3205
Pyramid
by Gianluca Fusto

mm 66×60×28 h
~ 46 ml
8 impronte / indents

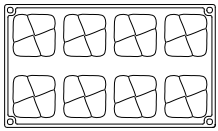
Abbinabile a /
combined with XF16



PX3206
Heart
by Gianluca Fusto

mm 65×60×21 h
~ 46 ml
8 impronte / indents

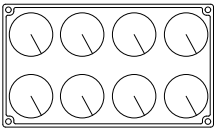
Abbinabile a /
combined with XF14



PX3207
Rock
by Gianluca Fusto

mm 55×55×23 h
~ 54 ml
8 impronte / indents

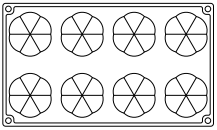
Abbinabile a /
combined with
XFO656520



PX3208
Frisbee
by Gianluca Fusto

Ø mm 60×28 h
~ 48 ml
8 impronte / indents

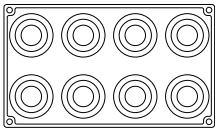
Abbinabile a /
combined with XF7020



PX3209
Charm
by Gianluca Fusto

Ø mm 60×21,5 h
~ 46 ml
8 impronte / indents

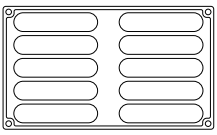
Abbinabile a /
combined with XF7020



PX3210
Step
by Gianluca Fusto

Ø mm 60×32 h
~ 49,5 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



PX3211
Pill
by Gianluca Fusto

mm 117×24,5×19,5 h
~ 40 ml
10 impronte / indents

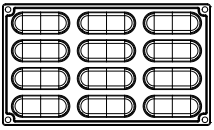
Abbinabile a /
combined with XF15

Stampi per medie porzioni
Medium portions moulds

40time
La rivoluzione è nel formato: 40 ml
Cambia look alle tue creazioni
per teatime, catering, banqueting,
wedding e dessert al piatto. La media
porzione perfetta in sette forme
accattivanti.

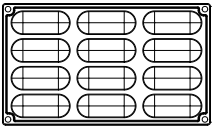
40time
The revolution is in the size: 40 ml
Change the look to teatime,
catering, banqueting, weddings
and plated desserts. The perfect
medium portion in seven charming
shapes.

Pavoflex 300×175 mm



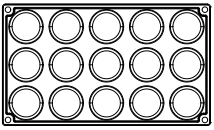
PX3215
Pastel40time
by Antonio Bachour

mm 80×27×21 h
~ 40 ml
12 impronte / indents



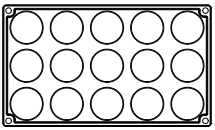
PX3216
Confy40time
by Antonio Bachour

mm 80×30×24 h
~ 40 ml
12 impronte / indents



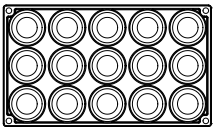
PX3217
Cylinder40time
by Antonio Bachour

Ø mm 45×28 h
~ 40 ml
15 impronte / indents



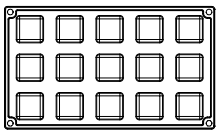
PX3218
Sphere40time
by Antonio Bachour

Ø mm 43×39 h
~ 40 ml
15 impronte / indents



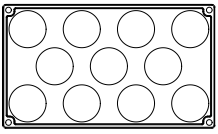
PX3219
Planet40time
by Antonio Bachour

Ø mm 50×26 h
~ 40 ml
15 impronte / indents



PX3220
Cube40time
by Antonio Bachour

mm 34×34×34 h
~ 40 ml
15 impronte / indents



PX3221
Muffin40time
by Antonio Bachour

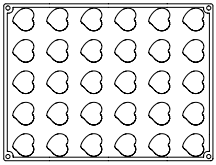
Ø mm 50×28 h
~ 40 ml
11 impronte / indents

Stampi per miniporzioni
Mini-portions moulds

Il design “made in Pavoni Italia”
in pochi grammi.

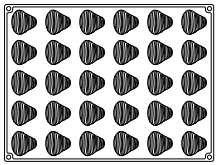
The design “made in Pavoni Italia”
in just a few grams.

Pavoflex 400×300 mm



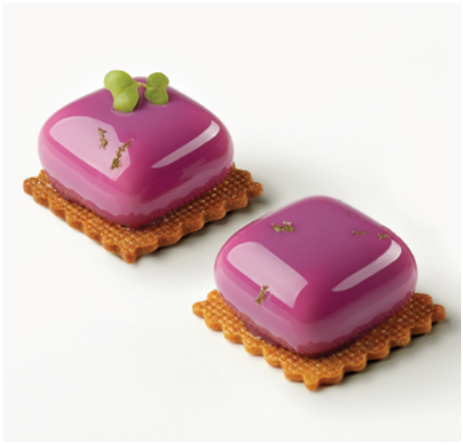
PX4325
Passion

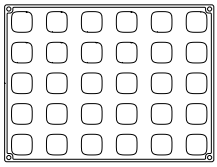
mm 40×30×20 h
~ 18 ml
30 impronte / indents



PX4378
Sfogliatella
by Giuseppe Amato

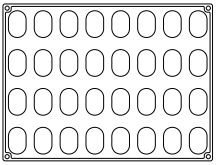
mm 45×43,5×22 h
~ 20 ml
30 impronte / indents





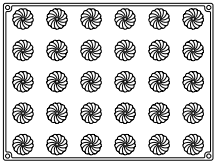
PX4346
Mister Mignon

mm 35×35×20 h
~ 18 ml
30 impronte / indents



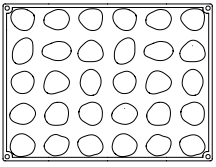
PX4348
Miss Mignon

mm 46×28×20 h
~ 18 ml
32 impronte / indents



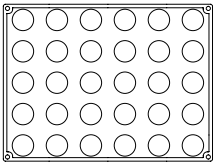
PX4324
Delice

Ø mm 36×29 h
~ 18 ml
30 impronte / indents



PX4326
Zen

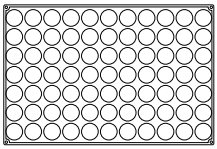
dimensioni varie
different shapes
~ 18 ml
30 impronte / indents



PX4323
Planet

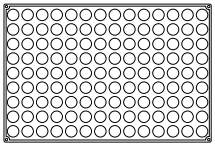
Ø mm 38×20 h
~ 18 ml
30 impronte / indents

Pavoflex 600×400 mm



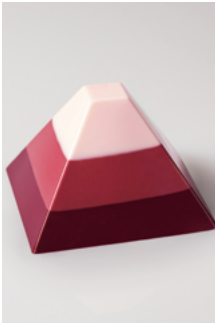
PX303
Semisfera

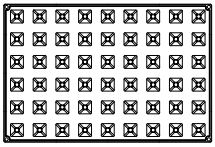
Ø mm 42×21 h
~ 20 ml
77 impronte / indents



PX304
Semisfera

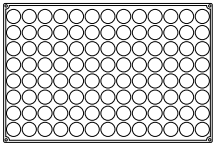
Ø mm 30×18 h
~ 10 ml
126 impronte / indents





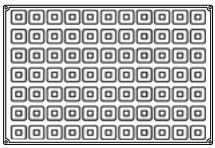
PX079
Mini pyramid

mm 36×36×22 h
~13 ml
54 impronte / indents



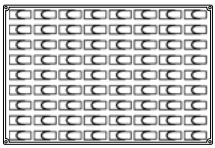
PX302
Pomponette

Ø mm 36×17 h
~ 15 ml
104 impronte / indents



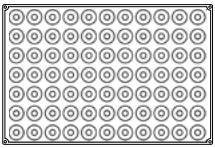
PX046
Savarin Mignon

mm 38×38×13 h
~ 14 ml
77 impronte / indents



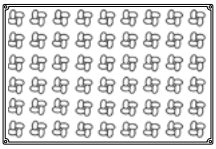
PX047
Flow Mignon

mm 60×24×23 h
~ 25 ml
72 impronte / indents



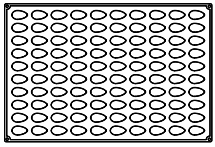
PX045
Savarin Mignon

Ø mm 40×13 h
~ 13 ml
77 impronte / indents



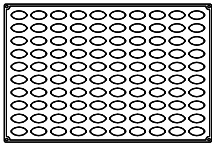
PX017
Intrigo Mignon

Ø mm 40×28 h
~ 25 ml
54 impronte / indents



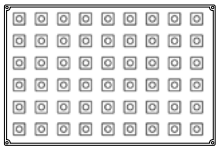
PX074
Mini Quenelle Tonda

mm 42×22×17 h
~ 9 ml
100 impronte / indents



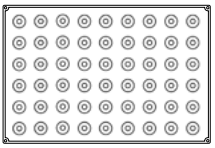
PX072
Mini Quenelle

mm 42×20×20 h
~ 8 ml
100 impronte / indents



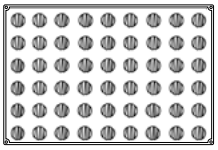
PX012
Cubo Mignon

mm 30×30×30 h
~ 25 ml
54 impronte / indents



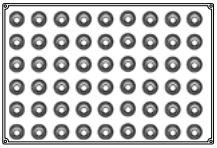
PX013
Cilindro Mignon

Ø mm 35×35 h
~ 25 ml
54 impronte / indents



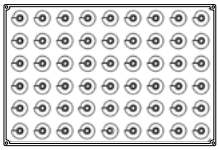
PX020
Rigo Mignon

Ø mm 35×30 h
~ 25 ml
54 impronte / indents



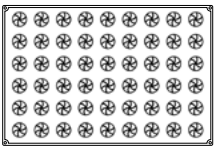
PX011
Babele

Ø mm 40×30 h
~ 25 ml
54 impronte / indents



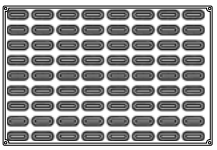
PX022
Cono Mignon

Ø mm 40×43 h
~ 30 ml
54 impronte / indents



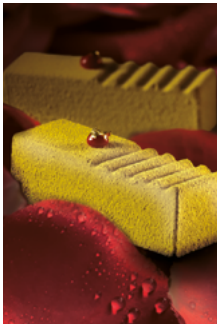
PX048
Vertigo Mignon

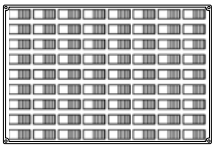
Ø mm 40×27 h
~ 25 ml
54 impronte / indents



PX044
Round Mignon

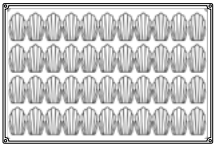
mm 60×24×23 h
~ 25 ml
72 impronte / indents





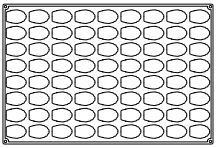
PX043
Log Mignon

mm 60×24×21 h
~ 29 ml
72 impronte / indents



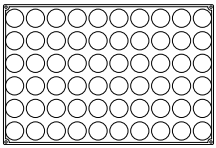
PX006
Madeleine

mm 78×45×18 h
~ 35 ml
44 impronte / indents



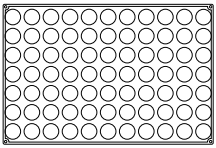
PX305
Mini Madeleine

mm 52×33×15 h
~ 15 ml
72 impronte / indents



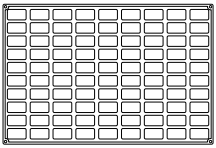
PX301
Mini Tartellette

Ø mm 48×15 h
~ 21 ml
60 impronte / indents



PX300
Petit Four

Ø mm 40×20 h
~ 22 ml
77 impronte / indents



PX306
Mini Finanziere

mm 49×26×11 h
~ 11 ml
90 impronte / indents

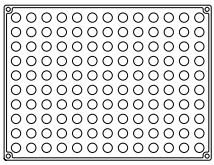
Stampi per sfere
Sphere moulds

La forma perfetta in dimensioni diverse per ogni utilizzo.

The perfect shape in different sizes for every use.

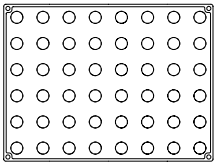
Pavoflex 400×300 mm

Dimensioni diverse, da 15 a 60 mm di diametro, per preparare sezioni di sfere da decorare e utilizzare per impreziosire le tue preparazioni. / Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



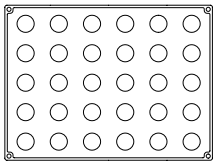
PX4339

Ø mm 15
~ 2 ml
130 impronte / indents



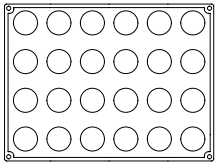
PX4314

Ø mm 20
~ 4 ml
48 impronte / indents



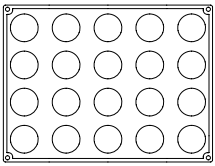
PX4313

Ø mm 30
~ 14 ml
30 impronte / indents



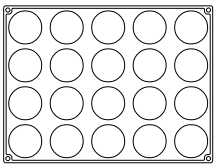
PX4315

Ø mm 40
~ 33 ml
24 impronte / indents



PX4316

Ø mm 50
~ 65 ml
20 impronte / indents

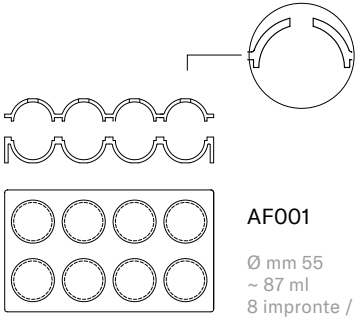


PX4350

Ø mm 60
~ 110 ml
20 impronte / indents

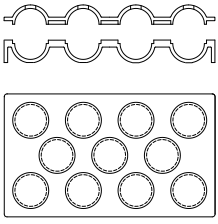
Pavoduo 300×175 mm

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": la gamma da AF001 a AF005 è dotata di foro per il riempimento e per il posizionamento dello stecco con LS05. / Two/part moulds for preparing perfect spheres, from 25 to 55 mm in diameter. The 3D effect is total, thanks to the innovative mould design, for truly 'all/round' spheres: the AF001 to AF005 range is equipped with a hole for filling and for positioning the stick with LS05.



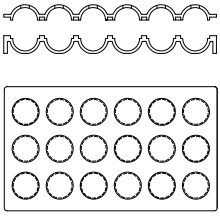
AF001

Ø mm 55
~ 87 ml
8 impronte / indents



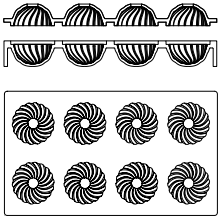
AF002

Ø mm 45
~ 48 ml
11 impronte / indents



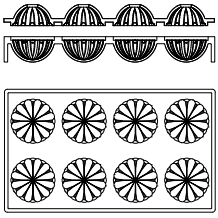
AF003

Ø mm 35
~ 22,5 ml
18 impronte / indents



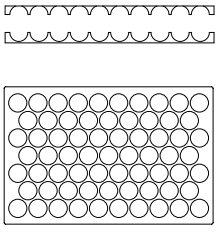
AF004

Ø mm 55
~ 83 ml
8 impronte / indents



AF005

Ø mm 55
~ 80 ml
8 impronte / indents



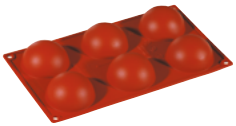
LS05

Ø mm 25
~ 8 ml
67 impronte / indents
Dim. stampo / mould
mm 290×190

Formaflex

Stampi Formaflex 300×175 mm pari ad un terzo di Gastronorm e ad un quarto delle teglie da pasticceria, per garantire la massima produttività e la migliore compatibilità con le attrezzature professionali.

The Formaflex 300×175 mm moulds are a third of Gastronorm and a quarter of pastry trays to guarantee maximum productivity and the best compatibility with professional equipment.

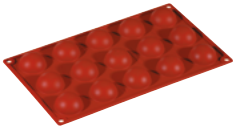


FR001
Semisfera / hemisphere

Ø mm 70×35 h
~ 89 ml
6 impronte / indents

FR002
Babà

Ø mm 55×60 h
~ 97 ml
8 impronte / indents



FR003
Semisfera / hemisphere

Ø mm 40×20 h
~ 17 ml
15 impronte / indents

FR004
Semisfera / hemisphere

Ø mm 30×17 h
~ 8,5 ml
24 impronte / indents

FR005
Mini savarin

Ø mm 41×12 h
~ 12 ml
18 impronte / indents

FR006
Pomponette

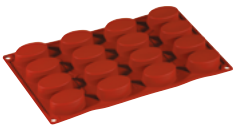
Ø mm 34×16 h
~ 13 ml
24 impronte / indents

FR007
Pyramid

mm 71×71×40 h
~ 92 ml
6 impronte / indents

FR008
Muffin

Ø mm 70×40 h
~ 130 ml
6 impronte / indents



FR009
Ovale / oval

mm 53×33×20 h
~ 28 ml
16 impronte / indents

FR010
Savarin

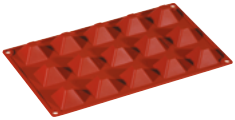
Ø mm 65×21 h
~ 49 ml
8 impronte / indents

FR011
Mini tartelletta / tartlet

Ø mm 45×10 h
~ 12 ml
15 impronte / indents

FR012
Briochette

Ø mm 79×37 h
~ 100 ml
6 impronte / indents



FR013
Mini pyramid

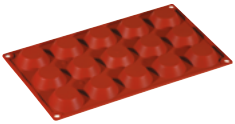
mm 36×36×22 h
~ 13 ml
15 impronte / indents

FR014
Mini financier

mm 49×26×11 h
~ 11 ml
20 impronte / indents

FR015
Savarin

Ø mm 72×23 h
~ 67 ml
6 impronte / indents

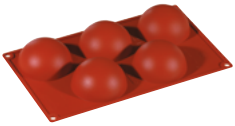


FR016
Tartelletta / tartelet

Ø mm 50×15 h
~ 20 ml
15 impronte / indents

FR017
Cilindro / cilindro

Ø mm 60×35 h
~ 89 ml
8 impronte / indents

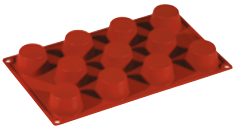


FR018
Semisfera / hemisphere

Ø mm 80×40 h
~ 134 ml
5 impronte / indents

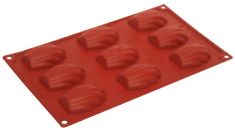
FR019
Florentine

Ø mm 60×12 h
~ 27 ml
8 impronte / indents



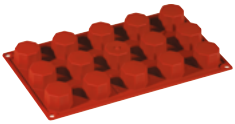
FR020
Mini muffin

Ø mm 50×28 h
~ 43 ml
11 impronte / indents



FR021
Madeleine

mm 68×45×18 h
~ 30 ml
9 impronte / indents



FR022
Ottagono /
octagon

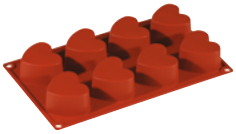
Ø mm 38×26 h
~ 28 ml
15 impronte / indents

FR023
Biscuit

Ø mm 103×20 h
~ 160 ml
3 impronte / indents

FR024
Petit four

Ø mm 40×20 h
~ 22 ml
15 impronte / indents



FR025
Cuore / heart

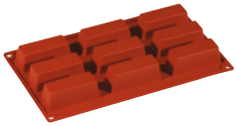
mm 65×60×35 h
~ 97 ml
8 impronte / indents

FR026
Madeleine

mm 42×30×11,5 h
~ 8 ml
20 impronte / indents

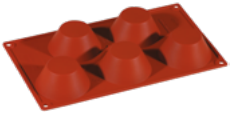
FR027
Briochette

Ø mm 79×30 h
~ 109 ml
6 impronte / indents



FR028
Cake

mm 80×30×30 h
~ 62 ml
9 impronte / indents



FR029
Cupcake

Ø mm 80×35 h
~ 110 ml
5 impronte / indents

FR030
Babà

Ø mm 45×48 h
~ 51 ml
11 impronte / indents

FR031
Babà

Ø mm 35×38 h
~ 25 ml
15 impronte / indents

FR032
Cannelé

Ø mm 56×50 h
~ 70 ml
8 impronte / indents

FR033
Diamante /
diamond

Ø mm 35×23 h
~ 13 ml
18 impronte / indents

FR034
Diamante / diamond

Ø mm 68×45 h
~ 80 ml
6 impronte / indents

FR035
Bavarese

Ø mm 57×57 h
~ 110 ml
8 impronte / indents

FR036
Onde / waves

mm 80×45×25 h
~ 85 ml
6 impronte / indents

FR037
Mini cannelé

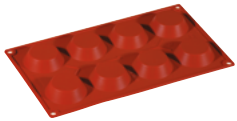
Ø mm 35×35 h
~ 24 ml
18 impronte / indents

FR038
Semisfera / hemisphere

Ø mm 60×30 h
~ 57 ml
8 impronte / indents

FR039
Semisfera / hemisphere

Ø mm 50×23 h
~ 33 ml
15 impronte / indents



FR040
Tartelletta / tartlet

Ø mm 60×17 h
~ 35 ml
8 impronte / indents

FR041
Ovale / oval

mm 65×41×34 h
~ 52 ml
9 impronte / indents

FR045
Margherita / Daisy

Ø mm 68×27 h
~ 75 ml
6 impronte / indents

FR046
Guglhupf

Ø mm 60×33 h
~ 70 ml
6 impronte / indents

FR047
Cake

Ø mm 80×18 h
~ 85 ml
6 impronte / indents

FR048
Cabosside

mm 76×46×23 h
~ 30 ml
6 impronte / indents

FR049
Savarin ovale / oval

mm 80×60×25 h
~ 74 ml
6 impronte / indents

FR050
Zucche / pumpkins

mm 72×61×28 h
~ 60 ml
6 impronte / indents

FR052
Rose

Ø mm 75×40 h
~ 90 ml
6 impronte / indents

FR053
Semisfera / hemisphere

Ø mm 75×43 h
~ 128 ml
6 impronte / indents

FR056RSA
Rose

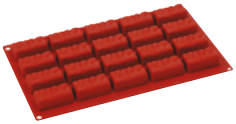
Ø mm 70×37 h
~ 100 ml
6 impronte / indents

FR064
Cuore / heart

mm 60×75×67 h
~ 110 ml
8 impronte / indents

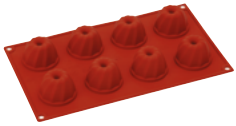
FR065
Muffin

Ø sup mm 50
Ø inf mm 70
mm 35 h
~ 100 ml
6 impronte / indents



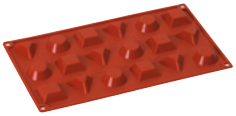
FR068
Torroncino

mm 50×25×20 h
~ 25 ml
20 impronte / indents



FR069
Guglhupf

Ø mm 52×32 h
~ 50 ml
8 impronte / indents



FR071
Mini savarin mix

mm 40×36×12 h
~ 8 ml
18 impronte / indents

FR073
Micro savarin
tondo / round

Ø mm 30×13,5 h
~ 7,5 ml
28 impronte / indents

FR074
Micro savarin
ovale / oval

mm 35×25×13,5 h
~ 7,5 ml
28 impronte / indents

FR075
Micro savarin
quadrato / square

mm 30×30×13,5 h
~ 9,5 ml
28 impronte / indents

FR076
Micro savarin
triangolare / triangular

mm 30×30×13,5 h
~ 6,5 ml
28 impronte / indents

FR077
Charlotte

Ø mm 78×36 h
~ 110 ml
6 impronte / indents

FR078
St. Honorè

Ø mm 80×21 h
~ 55 ml
6 impronte / indents

FR082
Cuore

mm 68×68×31 h
~ 82 ml
8 impronte / indents

FR096
Swirl

Ø mm 75×38 h
~ 110 ml
6 impronte / indents

FR103
Cubo / cube

mm 40×40×40 h
~ 62 ml
15 impronte / indents

FR116
Florentine

Ø mm 35×5 h
~ 5 ml
24 impronte / indents

Formaflex tortiere / Formaflex cake moulds

Formaflex è ideale per sfornare torte e preparazioni dolci e salate. La sua composizione è pensata per la massima anti/aderenza, che garantisce sviluppo e lievitazione dei preparati in modo perfetto, con una resistenza garantita da -40°C a + 250°C. /
Formaflex cake moulds are ideal for baking cakes as well as sweet and savoury preparations. The material has been designed for maximum non/stick effect, which ensures perfect rising and baking of your creations, with a guaranteed temperature resistance from -40°C to +250°C.

KE997
Tonda / round

Ø mm 150×50 h
~ 870 ml

KE998
Tonda / round

Ø mm 180×70 h
~ 1760 ml

KE999
Tonda / round

Ø mm 240×70 h
~ 3130 ml

FRT001
Tonda / round

Ø mm 200×40 h
~ 1150 ml

FRT002
Tonda / round

Ø mm 220×40 h
~ 1400 ml

FRT003
Tonda / round

Ø mm 240×42 h
~ 1850 ml

FRT004
Tonda / round

Ø mm 260×45 h
~ 2250 ml

FRT005
Tonda / round

Ø mm 280×45 h
~ 2600 ml

FRT051
Tonda cannellata / cannelle round

Ø mm 260×30 h
~ 1350 ml

FRT058
Tonda cannellata / cannelle round

Ø mm 280×30 h
~ 1700 ml

FRT053
Tonda cannellata / cannelle round

Ø mm 300×30 h
~ 1850 ml

FRT104
Guglhupf

Ø mm 220×110 h
~ 2750 ml

FRT103
Ciambella / donut

Ø mm 240×60 h
~ 1685 ml

FRT120
Plumcake

mm 280×105×65 h
~ 1660 ml

FRT106L
Plumcake

mm 240×105×65 h
~ 1385 ml

FRT077
Rettangolare / rectangular

mm 280×240×40 h
~ 2670 ml

FRT052
Tonda cannellata / cannelle round

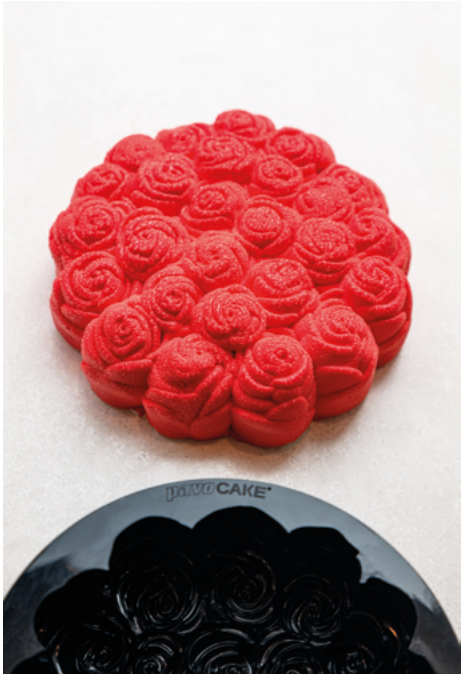
Ø mm 280×30 h
~ 1600 ml

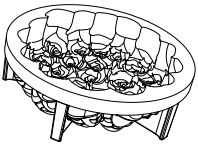
Stampi per torte
Cakes moulds

Dalle forme classiche alle più moderne, sapranno valorizzare ogni produzione.

From the classic to the most modern shapes, they will enhance every production.

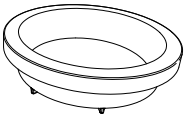
Pavocake





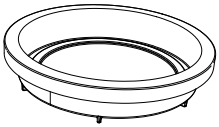
KE093
Bouquet de roses
by Cédric Grolet

Ø mm 185×60 h
~ 1100 ml



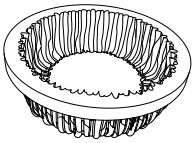
KE089
Cylindra
by Pierre Hermé

Ø mm 150×45 h
~ 700 ml



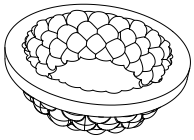
KE090
Cylindra
by Pierre Hermé

Ø mm 200×45 h
~ 1200 ml



KE087
Charlotte
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml

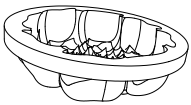


KE088
Nuage
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml

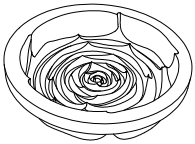
KE086
Je t'aime
by Cédric Grolet

mm 185×185×50 h
~ 1000 ml



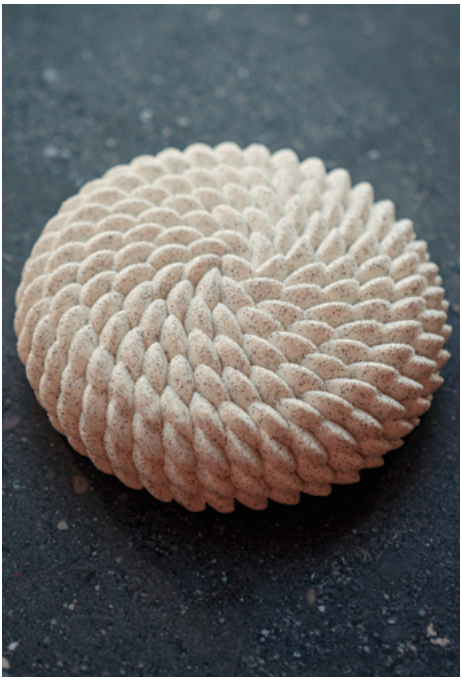
KE082
Dentelle
by Cédric Grolet

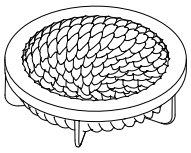
Ø mm 180×50 h
~ 1000 ml



KE080
La vie en rose
by Cédric Grolet

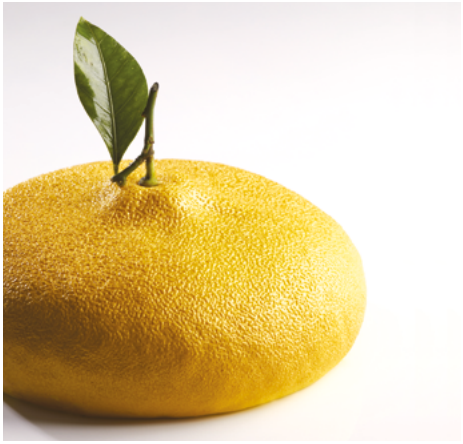
Ø mm 180×45 h
~ 960 ml





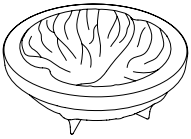
KE074
Façon
Saint-Honoré
by Cédric Grolet

Ø mm 180×56 h
~ 1000 ml



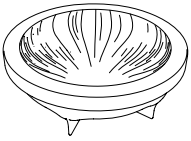
KE057
Citron
by Cédric Grolet

Ø mm 180×70 h
~ 1215 ml



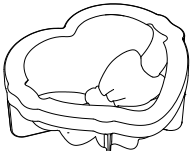
KE056
Marron
by Cédric Grolet

Ø mm 180×71 h
~ 1140 ml



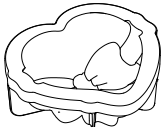
KE055
Noisette
by Cédric Grolet

Ø mm 180×70 h
~ 1155 ml



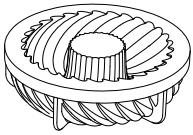
KE075
Cadeau
by Emmanuele Forcone

mm 180×162×67 h
~ 1000 ml



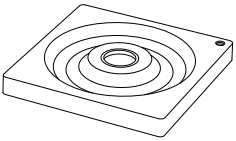
KE076
Mini Cadeau
by Emmanuele Forcone

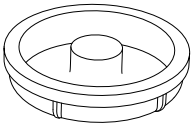
mm 148×134×58 h
~ 600 ml



KE062
Cyclone
by Emmanuele Forcone

external Ø mm 180
internal Ø mm 55
mm 57 h
~ 1036 ml

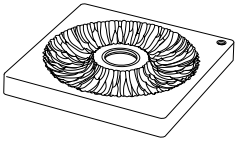


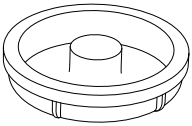


KE069S
Hula
by Emmanuele Forcone

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

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

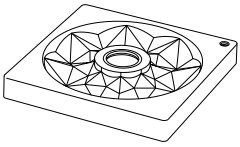


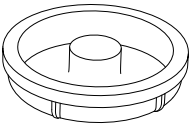


KE070S
Corolla
by Emmanuele Forcone

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

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

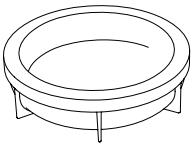




KE071S
Louvre
by Emmanuele Forcone

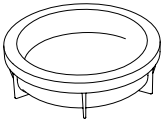
Top
external Ø mm 170
internal Ø mm 60
mm 23 h
~ 256 ml

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



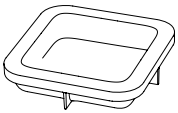
KE024
Planet
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



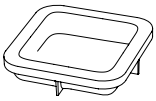
KE052
Mini Planet
by Emmanuele Forcone

Ø mm 145×40 h
~ 600 ml



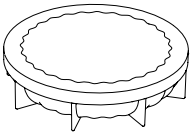
KE043
Mars
by Emmanuele Forcone

mm 165×165×40 h
~ 1000 ml



KE051
Mini Mars
by Emmanuele Forcone

mm 135×135×37 h
~ 600 ml

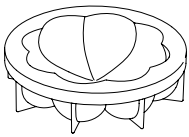


KE013
Plissée
by Emmanuele Forcone

Ø mm 180×47 h
~ 1000 ml

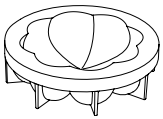
KE053
Mini Plissée
by Emmanuele Forcone

Ø mm 145×40 h
~ 550 ml



KE015
Bombée
by Emmanuele Forcone

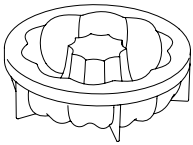
Ø mm 180×50 h
~ 1000 ml



KE054
Mini Bombée
by Emmanuele Forcone

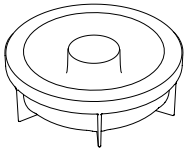
Ø mm 145×43 h
~ 550 ml

Abbinabili con inserimento /
can be combined with insert: KE020
vedi p.131 / see p.131



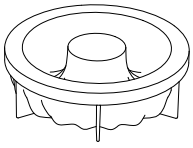
KE018
Queen
by Emmanuele Forcone

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



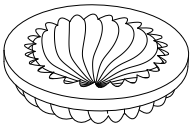
KE032
Galaxy
by Emmanuele Forcone

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



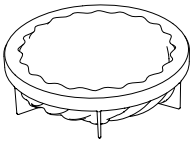
KE019
Royal
by Emmanuele Forcone

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



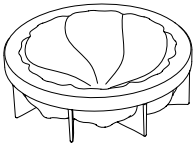
KE042
Flip
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml



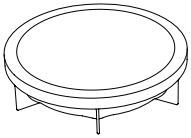
KE027
Caleidon
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



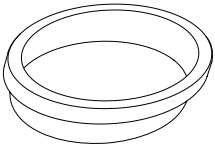
KE030
Twister
by Emmanuele Forcone

Ø mm 180×50 h
~ 1000 ml



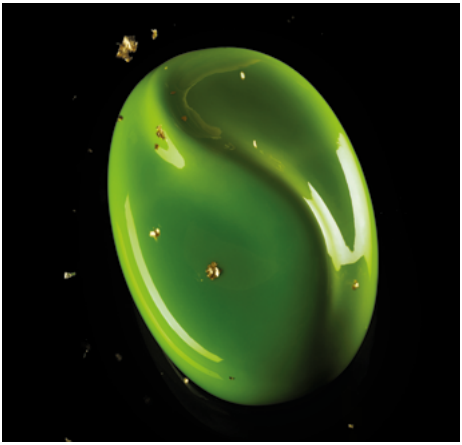
KE025
Classic
by Emmanuele Forcone

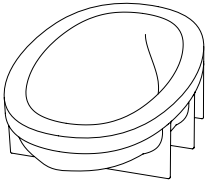
Ø mm 180×45 h
~ 1000 ml



KE026
Windy
by Emmanuele Forcone

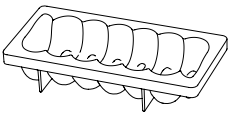
mm 195×180×45 h
~ 1100 ml





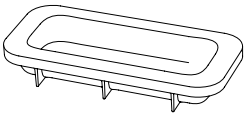
KE028
Curvy
by Emmanuele Forcone

mm 200×130×65 h
~ 960 ml



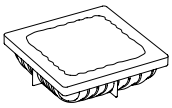
KE039
Honorè
by Emmanuele Forcone

mm 230×105×45 h
~ 1000 ml



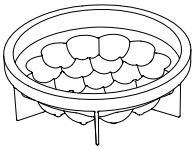
KE044
Venus
by Emmanuele Forcone

mm 250×100×40 h
~ 900 ml



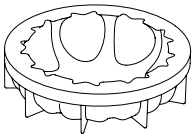
KE023
Pop
by Emmanuele Forcone

mm 162×162×46 h
~ 1000 ml



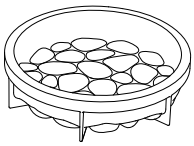
KE029
Puffy
by Emmanuele Forcone

Ø mm 180×55 h
~ 1000 ml



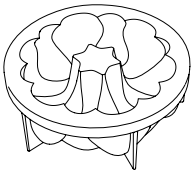
KE014
Petal
by Emmanuele Forcone

Ø mm 180×47 h
~ 1000 ml



KE038
Rocky
by Emmanuele Forcone

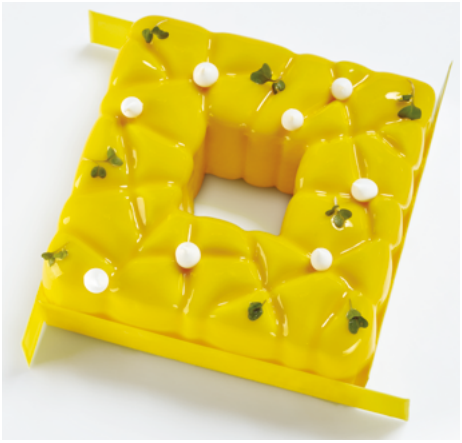
Ø mm 180×50 h
~ 1050 ml

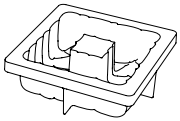


KE047
Nevada
by Emmanuele Forcone

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

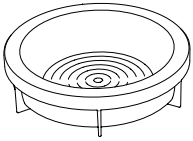
Abbinabile con inserimento / can be combined with insert:
KE020
vedi p.131 / see p.131





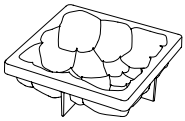
KE037
Square
by Emmanuele Forcone

external mm 150×150
internal mm 45×45
55 h
~ 1000 ml



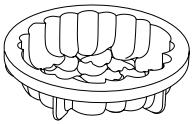
KE031
Top
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml



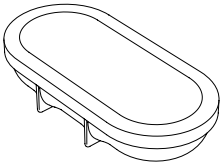
KE050
Ametista
by Emmanuele Forcone

mm 165×165×50 h
~ 1000 ml



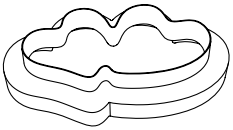
KE068
Eros
by Emmanuele Forcone

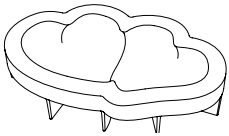
mm 179×178×48 h
~ 1022 ml



KE034
Futura
by Emmanuele Forcone

mm 230×100×45 h
~ 850 ml

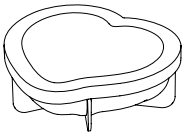




KE049S
Beloved
by Emmanuele Forcone

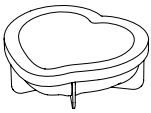
mm 250×140×60 h
~ 1200 ml

Coppapasta incluso /
cutter included



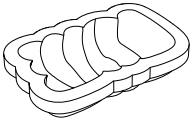
KE016
Passion
by Emmanuele Forcone

mm 175×165×58 h
~ 960 ml
Abbinabile con
inserimento / can be
combined with insert:



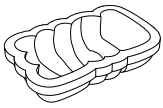
KE017
Passion
by Emmanuele Forcone

mm 150×140×50 h
~ 600 ml



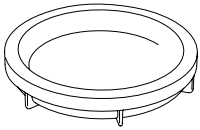
KE060
Lovely
by Antonio Bachour

mm 200×126×50 h
~ 1000 ml



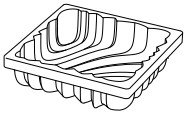
KE061
Lovely
by Antonio Bachour

mm 166×103×40 h
~550 ml



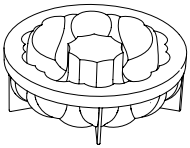
KE058
Disco
by Maurizio Santin

Ø mm 180×30 h
~ 720 ml



KE065
Squeeze
by Karim Bourgi

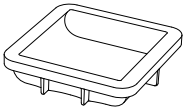
mm 164×164×47 h
~ 1086 ml



KE036
Singapore

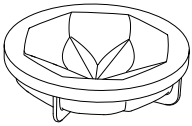
external Ø mm 180
internal Ø mm 55
mm 60 h
~ 1000 ml

Abbinabile con inserimento:
can be combined with insert: KE020
vedi p.131 / see p.131



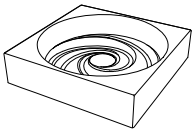
KE063
Jupiter

mm 167×158×40 h
~ 1006 ml



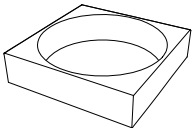
KE064
Sunny

Ø mm 180×50 h
~ 966 ml



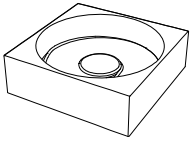
KE001

Ø mm 180×45 h
~ 900 ml



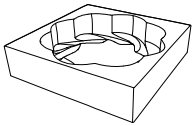
KE002

Ø mm 180×45 h
~ 1150 ml



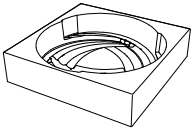
KE003

Ø mm 180×60 h
~ 1140 ml



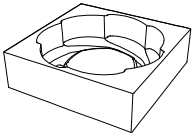
KE004

Ø mm 180×45 h
~ 920 ml



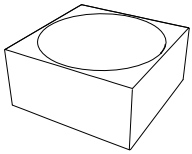
KE005

Ø mm 180×45 h
~ 1000 ml



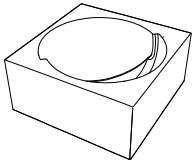
KE006

Ø mm 180×55 h
~ 1150 ml



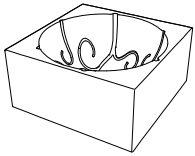
KE007

Ø mm 180×90 h
~ 1527 ml



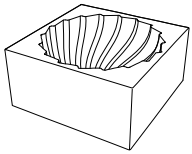
KE008

Ø mm 180×90 h
~ 1330 ml



KE009

Ø mm 180×90 h
~ 1540 ml



KE010

Ø mm 180×90 h
~ 1440 ml

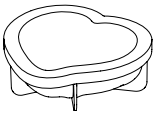
How to use

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

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

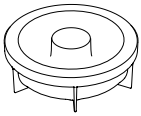
Stampi inserti per torte / Moulds for insert

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.



KE017

mm 150×140×50 h
~ 600 ml

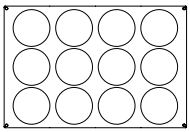


KE020

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

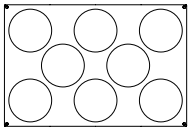
Pavoflex 600×400 mm

Utilizzabili anche come stampi per torte. /
They can be used also as cake moulds.



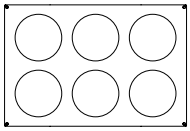
PX077

Ø mm 120×30 h
12 impronte / indents



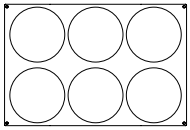
PX076

Ø mm 140×30 h
8 impronte / indents



PX061

Ø mm 160×30 h
6 impronte / indents



PX075

Ø mm 180×30 h
6 impronte / indents

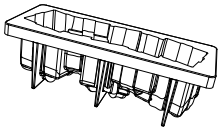
Stampi in silicone
Silicone moulds

Stampi per tronchetti
Logs moulds

Tanti stampi per una produzione di tronchetti originale da usare per tutte le ricorrenze e di facile interpretazione.

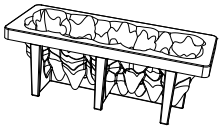
Many moulds for an original logs production to be used for all occasions and easy to customize.

Pavocake



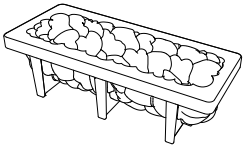
KE091
For you

mm 250×85×85 h
~ 1100 ml



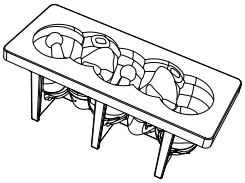
KE092
Snow tree

mm 250×90×95 h
~ 1100 ml



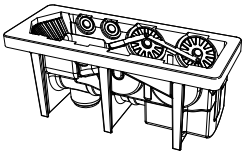
KE083
Eros

mm 250×93×74 h
~ 1250 ml



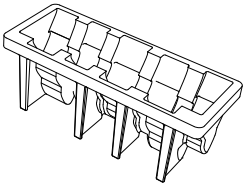
KE084
Santa log

mm 254×103×100 h
~ 1300 ml



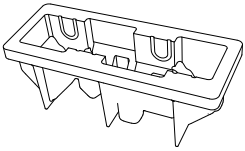
KE085
Express log

mm 250×88×106 h
~ 1435 ml



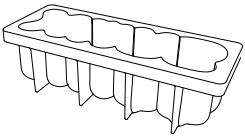
KE077
Forest

mm 250×97×95 h
~ 1065 ml



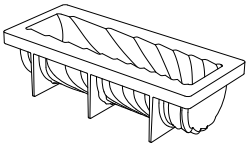
KE078
Chalet

mm 250×83×90 h
~ 1230 ml



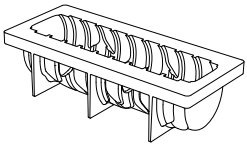
KE079
Xmas

mm 250×80×75 h
~ 1260 ml



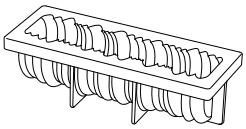
KE072
Comet

mm 250×88×73 h
~ 1230 ml



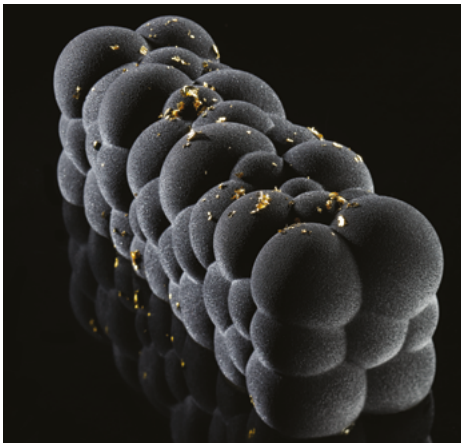
KE073
Skyline

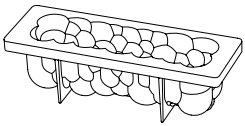
mm 250×88×73 h
~ 1240 ml



KE066
Sequoia

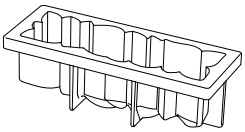
mm 250×92×74 h
~ 1186 ml





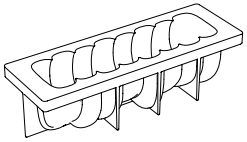
KE041
Atomic
by Emmanuele Forcone

mm 250×80×80 h
~ 1200 ml



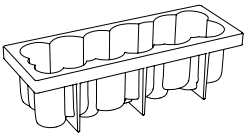
KE067
Acanto

mm 251×83×79 h
~ 1250 ml



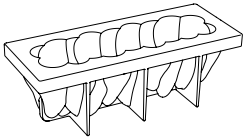
KE033
Bilbao
by Emmanuele Forcone

mm 250×85×75 h
~ 1150 ml



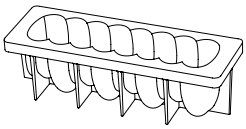
KE045
Coin
by Karim Bourgi

mm 250×80×77 h
~ 1200 ml



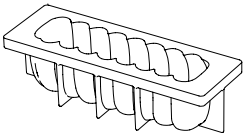
KE046
Anemone

mm 250×90×85 h
~ 1050 ml



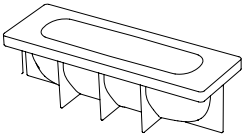
KE040
Canyon
by Emmanuele Forcone

mm 250×85×80 h
~ 1150 ml



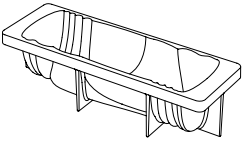
KE022
Crème
by Emmanuele Forcone

mm 250×84×75 h
~ 1000 ml



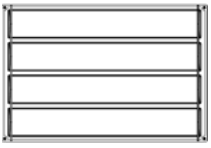
KE021
Sublime
by Emmanuele Forcone

mm 250×80×80 h
~ 1000 ml



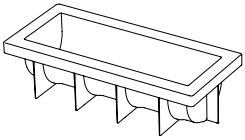
KE035
Lady
by Emmanuele Forcone

mm 250×90×75 h
~ 1150 ml



PX059
Tronchetto

mm 560×80×63 h
~ 2376 ml
4 impronte / indents

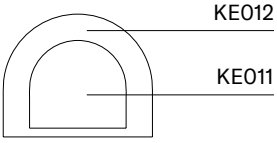


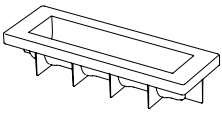
KE012
Bûche

mm 250×85×70 h
~ 1240 ml

Stampi inserto / Insert Mould

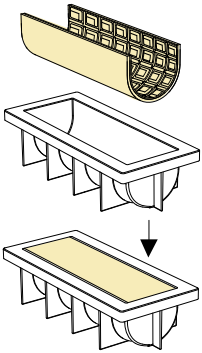
Lo stampo perfetto per creare inserti adatti a tutti i tronchetti Pavocake. /
The perfect mould for creating inserts suitable for all Pavocake logs.





KE011

mm 230×55×50 h
~ 540 ml

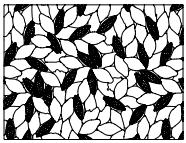


Texture per tronchetti / Logs Texture

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

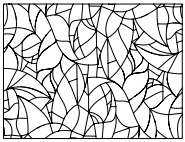
Make your log a truly unique creation! You'll get fast and impressive decorations with these silicone mats.

Utilizzabili con /
to be used with KE012



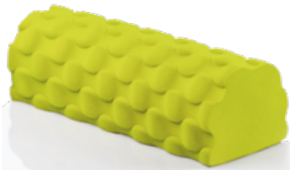
TX01
Cabosse

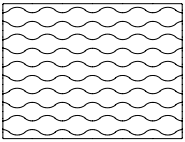
mm 250×180



TX02
Sauvage

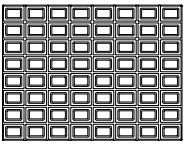
mm 250×180





TX03
Rollé

mm 250×180

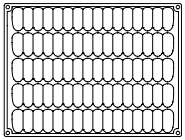


TX04
Chocolat

mm 250×180

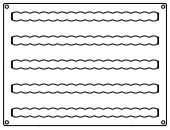
Tronchetti Porzionabili / Portionable Logs

Pavoflex 400×300 mm



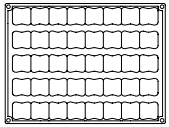
PX4320
Plummy

mm 360×50×36 h
~ 410 ml
5 impronte / indents



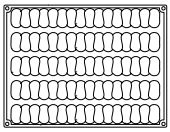
PX4310
Soft

mm 360×43×38 h
~ 360 ml
5 impronte / indents



PX4318
Bamboo

mm 360×40×38 h
~ 400 ml
5 impronte / indents



PX4319
Dada

mm 360×42×37 h
~ 420 ml
5 impronte / indents

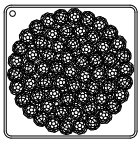
Stampi in silicone
Silicone moulds

Stampi per top
Top moulds

Opere d'arte da appoggiare su tart, torte, monoporzioni o da proporre al piatto.

Piece of art to put on tarts, cakes, single portions or to create plated desserts.

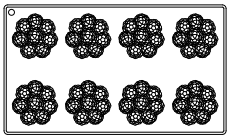
Top



TOP24
Raven
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×23 h
Ø mm 180×17 h
~ 295 ml
1 impronta / indent

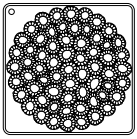
Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP20
Mini Raven
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×24 h
Ø mm 60×23 h
~ 40 ml
8 impronte / indents

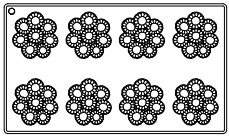
Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



TOP27
Scarlet
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×28 h
Ø mm 180×26 h
~ 440 ml
1 impronta / indent

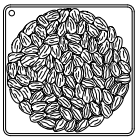
Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP23
Mini Scarlet
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×22 h
Ø mm 62×21 h
~ 38 ml
8 impronte / indents

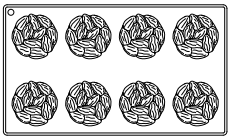
Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



TOP26
Almonds
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm
190×190×19 h
Ø mm 180×17 h
~ 295 ml
1 impronta / indent

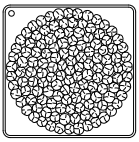
Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP22
Mini Almonds
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×15 h
Ø mm 60×14 h
~ 28 ml
8 impronte / indents

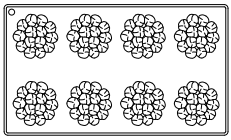
Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



TOP25
Hazel
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×20 h
Ø mm 180×18 h
~ 267 ml
1 impronta / indent

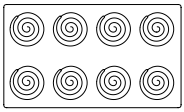
Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



TOP21
Mini Hazel
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm
300×175×19 h
Ø mm 60×18 h
~ 30 ml
8 impronte / indents

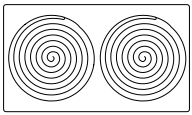
Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



TOP07
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 300×175
Ø mm 60×10 h
~ 30 ml

Abbinabile a / can be combined with PX078



TOP05
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 300×175
Ø mm 140×10 h
~ 125 ml

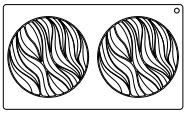
Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

TOP06
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 190x190
Ø mm 160×10 h
~ 185 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

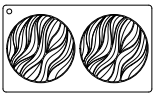
Guarda il video dedicato ai Top by Emmanuele Forcone sul canale Youtube di Pavoni Italia / Watch the video Top by Emmanuele Forcone on the Pavoni Italia's Youtube channel



TOP08
River
by Emmanuele Forcone

Dim stampo / mould mm
300x175
Ø mm 135x15 h
~ 110 ml

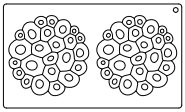
Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024



TOP11
Mini River
by Emmanuele Forcone

Dim stampo / mould mm
240×140
Ø mm 110×12 h
~ 58 ml

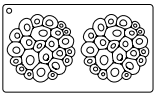
Abbinabile a fasce microforate e a KE052 / Can be combined with micro-perforated stainless steel bands and KE052



TOP09
Coral
by Emmanuele Forcone

dim stampo / mould
mm 300×175
Ø mm 135×15 h
~ 90 ml

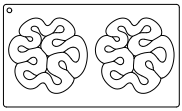
Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024



TOP10
Mini Coral
by Emmanuele Forcone

dim stampo / mould
mm 240×140
Ø mm 110×10 h
~ 45 ml

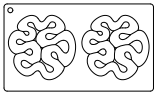
Abbinabile a fasce microforate e a KE052 / Can be combined with micro-perforated stainless steel bands and KE052



TOP15
Jelly
by Emmanuele Forcone

dim stampo / mould
mm 300×175
Ø mm 135×14 h
~ 90 ml

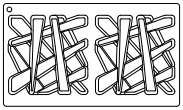
Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024



TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo / mould
mm 240×140
Ø mm 110×11 h
~ 50 ml

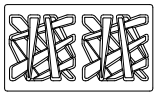
Abbinabile a fasce microforate e a KE052 / can be combined with micro-perforated stainless steel bands and KE052



TOP13
Shanghai
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×10 h
~ 88 ml

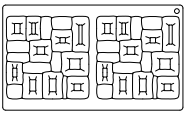
Abbinabile a fasce microforate e a KE043 / Can be combined with micro-perforated stainless steel bands and KE043



TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo / mould
mm 240×140
mm 107×107×8 h
~ 45 ml

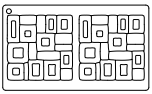
Abbinabile a fasce microforate e a KE051 / Can be combined with micro-perforated stainless steel bands and KE051



TOP01
Maya
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×7 h
~ 90 ml

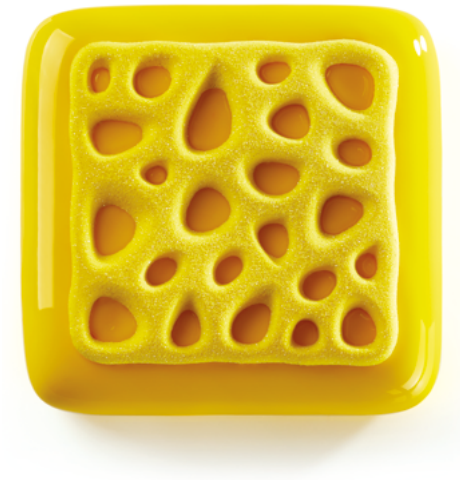
Abbinabile a fasce microforate e a KE043 / can be combined with micro-perforated stainless steel bands and KE043

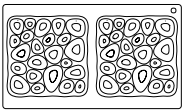


TOP12
Mini Maya
by Emmanuele Forcone

dim stampo / mould
mm 240×140
mm 107×107×7 h
~ 58 ml

Abbinabile a fasce microforate e a KE051 / Can be combined with micro-perforated stainless steel bands and KE051

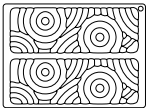




TOP02
Sponge
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×10 h
~ 80 ml

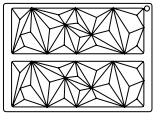
Abbinabile a fasce microforate e a KE043 / Can be combined with micro-perforated stainless steel bands and KE043



TOP04
Circle
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70x9 h
~ 90 ml

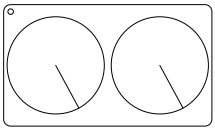
Abbinabile a fasce microforate e a KE044 / Can be combined with micro-perforated stainless steel bands and KE044



TOP03
Iceberg
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70×14 h
~ 100 ml

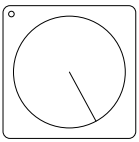
Abbinabile a fasce microforate e a KE044 / can be combined with micro-perforated stainless steel bands and KE044



TOP17
Frisbee
by Gianluca Fusto

Dim stampo / mould mm
300×175
Ø mm 140×33 h
~ 285 ml

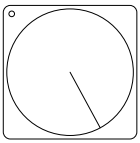
Abbinabile alla fasce tonde microforate / can be combined with the micro-perforated round bands



TOP18
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 160×37 h
~ 414 ml

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



TOP19
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 180x40 h
~ 572 ml

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

Tappetini per decorazioni
Decoration mats

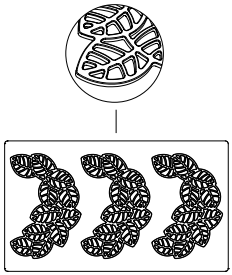
Stampi versatili da utilizzare con preparazioni dolci e salate, cioccolato o pasta sigaretta. Trame leggere che sapranno valorizzare ogni creazione.

Versatile moulds to be used with sweet and savory preparations, simple chocolate or “pâte à cigarette”. Light textures that will enhance every creation.

Pavodecor 300×175 mm

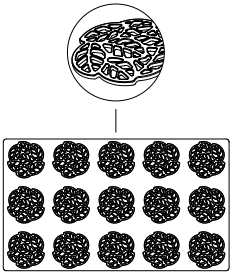
Leaves

Utilizzo consigliato: decorazione per torte / Suggested use: for cake decoration



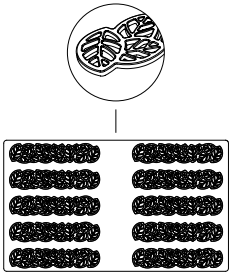
PR001

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



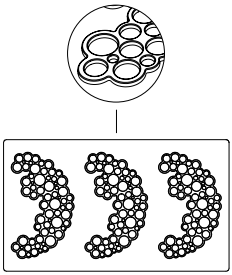
PR002

Utilizzo consigliato: decorazione per éclair / Suggested use: for éclair decoration

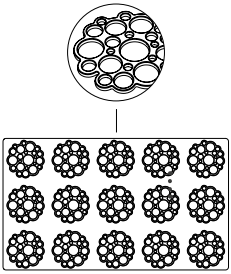


PR003

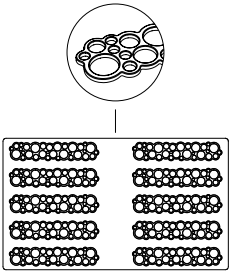
Circles



PR004

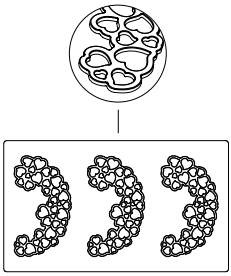


PR005

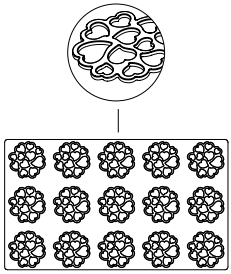


PR006

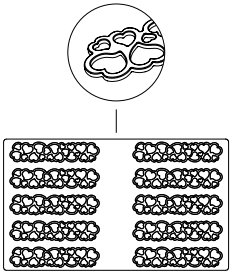
Hearts



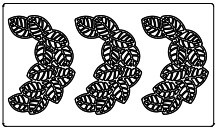
PR007



PR008

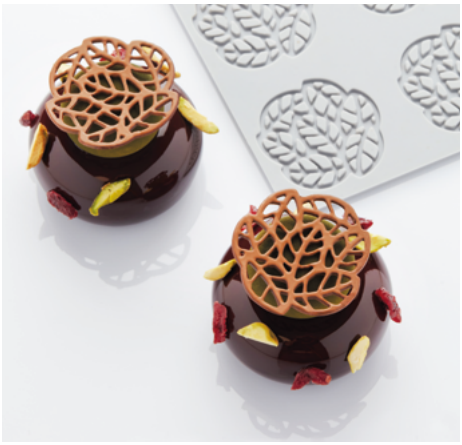


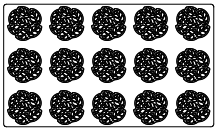
PR009



PR001
Leaves 1

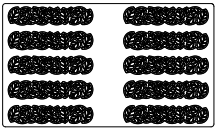
mm 141×100×2 h
3 impronte / indents





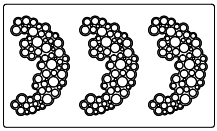
PR002
Leaves 2

Ø mm 50×2 h
15 impronte / indents



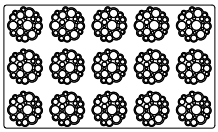
PR003
Leaves 3

mm 120×26×2 h
10 impronte / indents



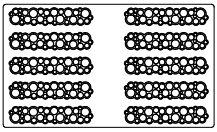
PR004
Circles 1

mm 142×84×2 h
3 impronte / indents



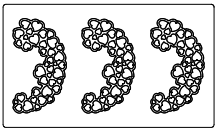
PR005
Circles 2

Ø mm 50×2 h
15 impronte / indents



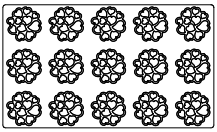
PR006
Circles 3

mm 120×25×2 h
10 impronte / indents



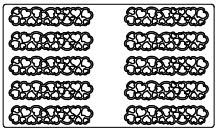
PR007
Hearts 1

mm 137×76×2 h
3 impronte / indents



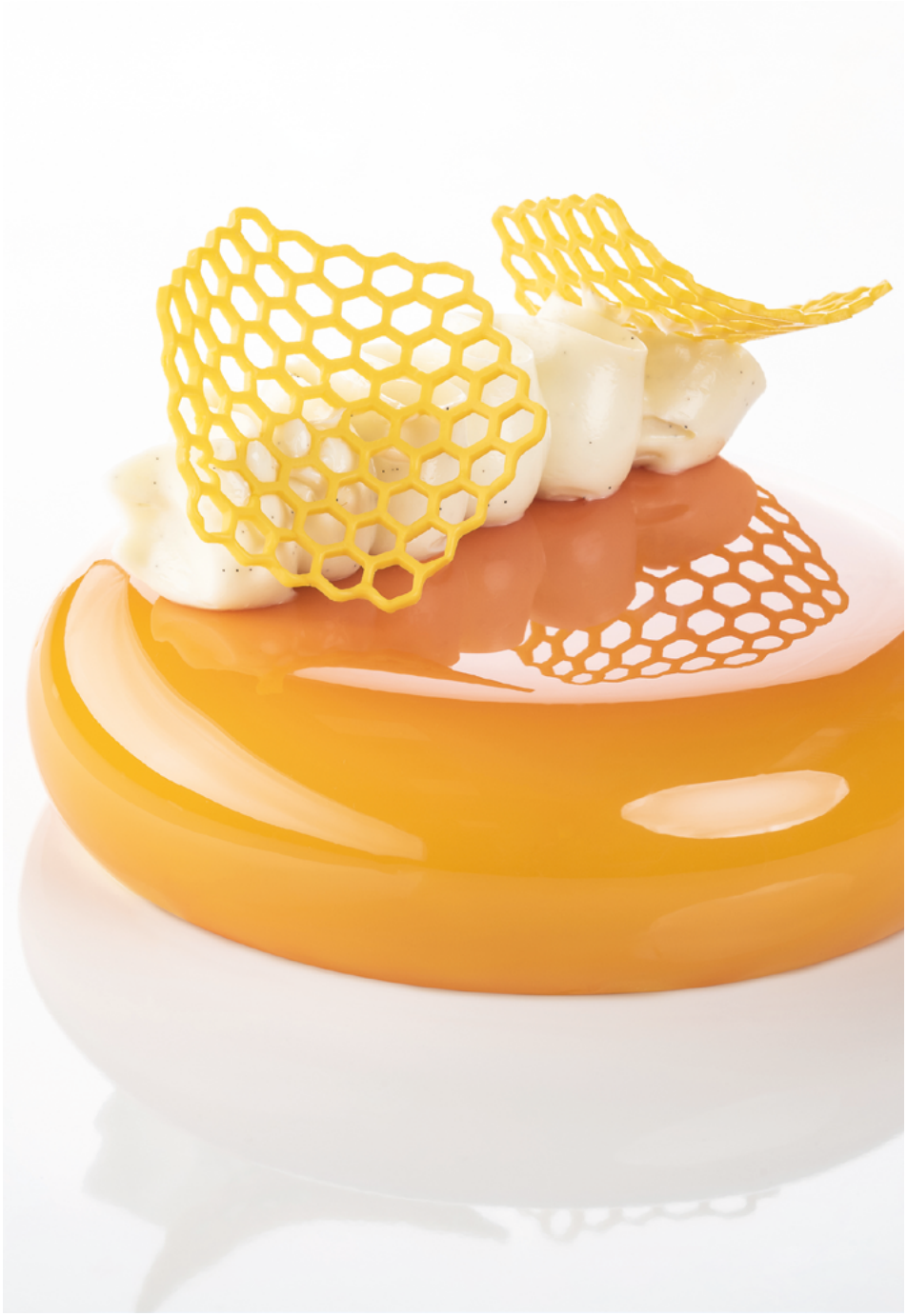
PR008
Hearts 2

Ø mm 50×2 h
15 impronte / indents



PR009
Hearts 3

mm 120×27×2 h
10 impronte / indents

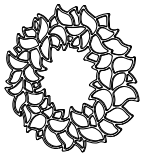


Stampi in silicone
Silicone moulds

Gourmand Inspiration

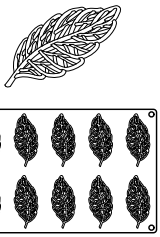
Ogni creazione dolce può essere valorizzata dai nostri stampi Gourmand.

Every sweet creation can be emphasided by our Gourmand moulds.



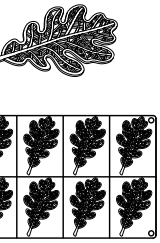
GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents



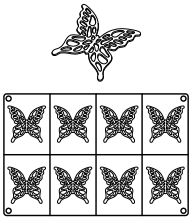
GG028
Plume
by Paolo Griffa

mm ma× 84×38×2 h
10 impronte / indents



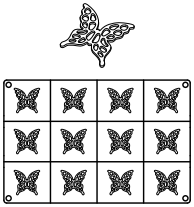
GG048
Oak tree
by Paolo Griffa

mm 98×53×2 h
8 impronte / indents



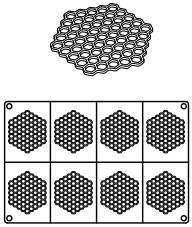
GG050
Mariposa L
by Paolo Griffa

mm 60×58×2 h
8 impronte / indents



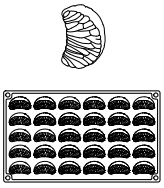
GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents



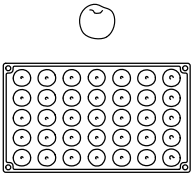
GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents



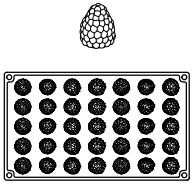
GG024
Mandarin
by Felix Lo Basso

mm max 38×22×15 h
~ 5 ml
30 impronte / indents



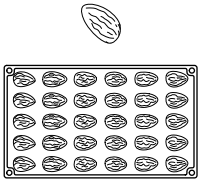
GG016
Cherry
by Felix Lo Basso

mm max Ø 26×12 h
~ 8 ml
35 impronte / indents



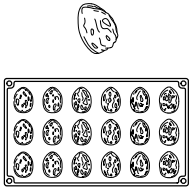
GG017
Berry
by Felix Lo Basso

mm max Ø 24×27 h
~ 7 ml
35 impronte / indents



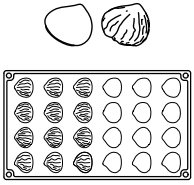
GG013
Almond
by Felix Lo Basso

mm max 34×21×11 h
~ 4 ml
30 impronte / indents



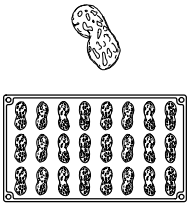
GG015
Nutshell
by Felix Lo Basso

mm max 38×28×16 h
~ 8 ml
18 impronte / indents



GG011
Chestnut
by Felix Lo Basso

mm max 31×27×16 h
~ 6 ml
24 impronte / indents



GG014
Peanut
by Felix Lo Basso

mm max 47×19×16 h
~ 7 ml
24 impronte / indents

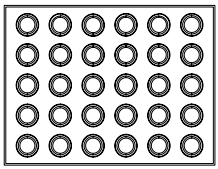
Stampi in silicone
Silicone moulds

Formasil

Flessibili, multiuso, creativi. I tappetini microforati formasil consentono di creare prodotti da forno con un corretto sviluppo della lievitazione e forme sempre perfette.

Flexible, multipurpose and creative. The formasil micro-perforated mats allow professionals to bake goods with a perfect rise and shape.

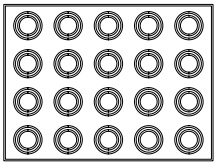
Formasil 400×300 mm



FF4306

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

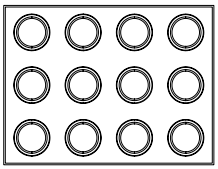
30 impronte / indents



FF4301

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

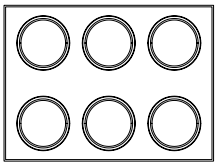
20 impronte / indents



FF4308

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

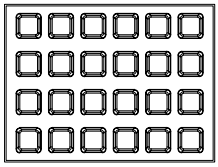
12 impronte / indents



FF4311

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

6 impronte / indents

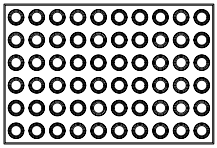


FF4303

sup dim mm 45×45
inf dim mm 37×37
mm 16 h
~ 27 ml

24 impronte / indents

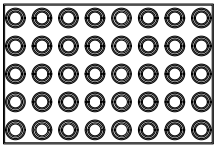
Formasil 600×400 mm



FF06

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

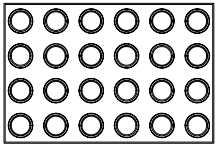
60 impronte / indents



FF01

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

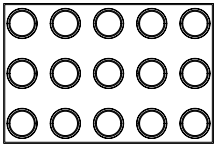
40 impronte / indents



FF08

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

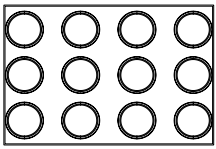
24 impronte / indents



FF09

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

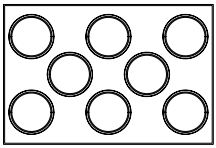
15 impronte / indents



FF11

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

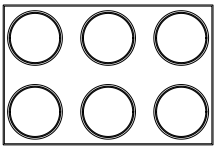
12 impronte / indents



FF10

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

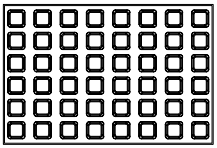
8 impronte / indents



FF12

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

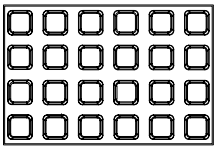
6 impronte / indents



FF03

sup dim mm 45×45
inf dim mm 37×37
mm 16 h
~ 27 ml

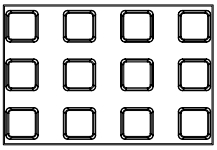
48 impronte / indents



FF04

sup dim mm 65×65
inf dim mm 55×55
mm 20 h
~ 71 ml

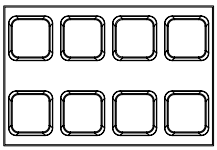
24 impronte / indents



FF02

sup dim mm 85×85
inf dim mm 75×75
mm 20 h
~ 127 ml

12 impronte / indents



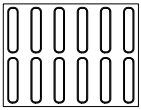
FF05

sup dim mm 120×120
inf dim mm 106×106
mm 30 h
~ 374 ml

8 impronte / indents

Formasil Éclair

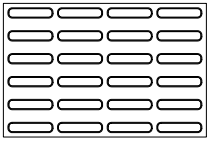
Tappetini in silicone microforato e antiaderente con impronte per éclair. I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto. Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale. /
Micro-perforated and non-stick silicone mats with éclair indents. The micro/perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125×25×5 h
12 impronte / indents

Dim. stampo / mould
mm 400×300

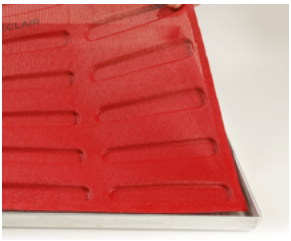


FF13

mm 125×25×5 h
24 impronte / indents

Dim. stampo / mould
mm 600×400

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.

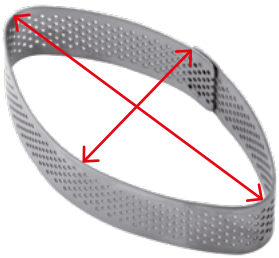
1. Place the Éclair Formasil mat on a micro-perforated baking tray
2. Fill the indents with your mixture with a piping bag
3. Place in the oven for the perfect rising and baking of your creation.

Pavoni

Fasce inox microforate
Micro-perforated stainless steel bands

Stampi Inox microforati che garantiscono una cottura omogenea e sformatura facile. Tante misure, altezze, forme e utilizzi. Fasce per crostate e fasce per lievitati e Viennoiserie.

Micro-perforated stainless steel moulds that guarantee even cooking and easy demoulding. Many sizes, heights, shapes and uses. Bands for tarts and bands for leavened products and Viennoiserie.



Come misurare le fasce:
Tutte le misure indicate sono interne alle fasce. /
How to measure the bands:
All measurements shown are the internal measurements of the bands.

Fasce inox microforate per crostate monoporzione / Micro-perforated stainless steel bands for single-portion tarts

XF11

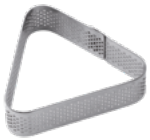
mm 100×55×20 h
Abbinabile a / combined with PX3201 or X17

XF15

mm 125×30×20 h
Abbinabile a / combined with PX3204 or X21

XF12

mm 96×57×20 h
Abbinabile a / combined with PX3202 or X18



XF16

mm 85×75×20 h
Abbinabile a / combined with PX3205 or X22

XF13

mm 90×50×20 h
Abbinabile a / combined with PX3203 or X19

XF7020

Ø mm 70×20 h
Abbinabile a / combined with PX3200 or X0602

XF14

mm 75×70×20 h
Abbinabile a / combined with PX3206 or X20

XFO656520

mm 65×65×20 h
Abbinabile a / combined with PX3207 or X37

Tonda / Round

Code	Dimension (mm)
XF9020	Ø 90×20 h
XF1120	Ø 110×20 h
XF4020	Ø 40×20 h

Code	Dimension (mm)
XF5020	Ø 50×20 h
XF7035	Ø 70×35 h
XF9035	Ø 90×35 h

Quadrata con angoli arrotondati / Square with rounded corners

Code	Dimension (mm)
XF01	85×20×20 h
XF02	105×105×20 h

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

Rotonde / Round

Code	Dimension (mm)	Portions
XF1520	Ø 150×20 h	2/4
XF1720	Ø 170×20 h	4/6
XF1920	Ø 190×20 h	6/8
XF2120	Ø 210×20 h	10/12
XF2320	Ø 230×20 h	14/16
XF2520	Ø 250×20 h	18/20
XF1535	Ø 150×35 h	2/4
XF1735	Ø 170×35 h	4/6
XF1935	Ø 190×35 h	6/8
XF2135	Ø 210×35 h	10/12
XF2335	Ø 230×35 h	14/16

A forma di cuore / Heart shaped

Code	Dimension (mm)	Portions
XF25	160×150×20 h	2/4
XF27	180×170×20 h	4/6
XF29	205×190×20 h	10/12
XF31	225×210×20 h	14/16
XF26	160×150×35 h	2/4
XF28	180×170×35 h	4/6
XF30	205×190×35 h	10/12
XF32	225×210×35 h	14/16

Triangolari / Triangular

Code	Dimension (mm)	Portions
XF17	175×160×20 h	2/4
XF21	220×200×20 h	8/10
XF18	175×160×35 h	2/4
XF22	220×200×35 h	8/10

Ellisse / Elliptic

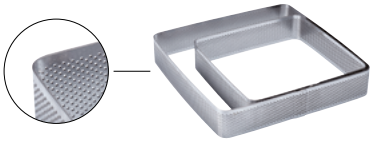
Code	Dimension (mm)	Portions
XF19	210×115×20 h	2/4
XF23	270×150×20 h	6/8
XF20	210×115×35 h	2/4
XF24	270×150×35 h	6/8

Ovali / Oval

Code	Dimension (mm)	Portions
XFO197020	190×70×20 h	2/4
XFO299020	220×90×20 h	8/10
XFO197035	190×70×35 h	2/4
XFO299035	290×90×35 h	8/10

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

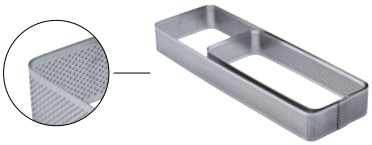
Quadrate / Square



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	150×150×20 h	2/4
	XF191920	190×190×20 h	6/8
	XF151535	150×150×35 h	2/4
	XF191935	190×190×35 h	6/8

Rettangolari / Rectangular



angoli arrotondati / rounded corners	Code	Dimension (mm)	Portions
	XF07	190×80×20 h	2/4
	XF08	290×90×20 h	6/8
	XF09	190×80×35 h	2/4
	XF10	290×90×35 h	6/8

angoli vivi / sharp corners	Code	Dimension (mm)	Portions
	XF197020	190×80×20 h	2/4
	XF299020	290×90×20 h	6/8
	XF197035	190×80×35 h	2/4
	XF299035	290×90×35 h	6/8

Fasce inox microforate per Viennoiserie / Micro-perforated rings for Viennoiserie

Forme classiche e contemporanee realizzate in acciaio inossidabile microforato, che garantiranno una cottura perfetta e permetteranno di sformare con facilità il prodotto. /
Classic and contemporary shapes made of micro-perforated stainless steel, which will guarantee perfect cooking and allow to be easily unmould the product.

XF51

Ø mm 100×45 h

XF52

mm 125×74×45 h

XF53

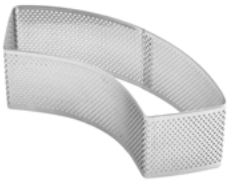
Ø mm 90×45 h

XF54

mm 102×98×45 h

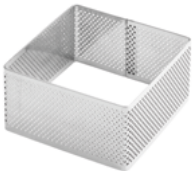
XF55

mm 109×82×45 h



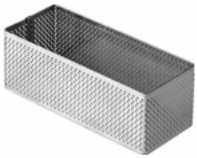
XF56

mm 157×50×45 h



XF57

mm 80×80×45 h



XF59

mm 120×50×45 h

XF51
by Johan Martin

Ø mm 100×45 h

XF52
by Johan Martin

mm 125×74×45 h

XF53
by Johan Martin

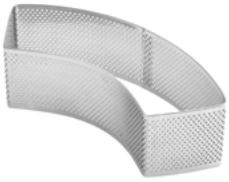
Ø mm 90×45 h

XF54
by Johan Martin

mm 102×98×45 h

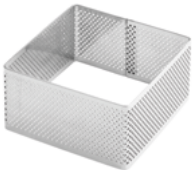
XF55
by Johan Martin

mm 109×82×45 h



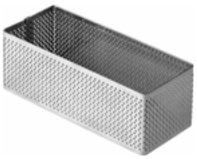
XF56
by Johan Martin

mm 157×50×45 h



XF57
by Johan Martin

mm 80×80×45 h



XF59

mm 120×50×45 h

FOROSIL 64

Fasce inox lisce
Smooth stainless steel bands

Fasce in acciaio inox lisce, di piccole e grandi dimensioni, per ogni utilizzo.

Smooth stainless steel bands, small and large in size, for every use.

Fasce inox lisce per monoporzione / Smooth stainless steel bands for single-serving portions

X17

mm 90×45×20 h
Abbinabile a / combined with XF11

X18

mm 85×45×20 h
Abbinabile a / combined with XF12

X19

mm 80×40×20 h
Abbinabile a / combined with XF13

X20

mm 65×60×20 h
Abbinabile a / combined with XF14

X21

mm 115×20×20 h
Abbinabile a / combined with XF15

X22

mm 75×65×20 h
Abbinabile a / combined with XF16

X0602

Ø mm 60×20 h
Abbinabile a / combined with XF7020

X37

mm 55×55×20 h
Abbinabile a / combined with XFO656520

Tonda / Round

Code	Dimension (mm)
X0802	Ø 80×20 h
X1002	Ø 100×20 h

Quadrata con angoli arrotondati / Square with rounded corners

Code	Dimension (mm)
X01	70×70×20 h
X02	90×90×20 h

Rotonde / Round

Code	Dimension (mm)	Portions
X1202	Ø 120×20 h	2/4
X1402	Ø 140×20 h	2/4
X1602	Ø 160×20 h	4/6
X1802	Ø 180×20 h	6/8
X2002	Ø 200×20 h	10/12
X2202	Ø 220×20 h	14/16
X2402	Ø 240×20 h	18/20

A forma di cuore / Heart shaped

Code	Dimension (mm)	Portions
X32	130×120×20 h	2/4
X31	150×140×20 h	4/6
X33	170×160×20 h	6/8
X34	195×180×20 h	10/12
X35	220×200×20 h	14/16

Fasce inox lisce /
Smooth stainless steel bands

Triangolari / Triangular

Code	Dimension (mm)	Portions
X24	150×130×20 h	2/4
X23	170×150×20 h	2/4
X28	195×170×20 h	8/10
X27	215×190×20 h	8/10

Ellisse / Elliptic

Code	Dimension (mm)	Portions
X26	180×90×20 h	2/4
X25	205×110×20 h	2/4
X30	235×120×20 h	6/8
X29	260×140×20 h	6/8

Ovali / Oval

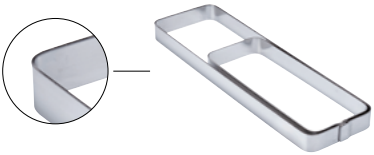
Code	Dimension (mm)	Portions
XO186020	180×60×20 h	2/4
XO288020	280×80×20 h	6/8

Quadrate / Square

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	6/8
	X161620	160x160x20 h	2/4
	X181820	180x180x20 h	6/8

Rettangolari / Rectangular



angoli arrotondati / rounded corners	Code	Dimension (mm)	Portions
	X07	180×60×20 h	2/4
	X08	280×80×20 h	6/8

angoli vivi / sharp corners	Code	Dimension (mm)	Portions
	X186020	180×60×20 h	2/4
	X288020	280×80×20 h	6/8

Fasce inox lisce /
Smooth stainless steel bands

Tonda / Round*

Code	Dimension (mm)	Spessore / Thickness
X0602	Ø 60×20 h	15/10
X0802	Ø 80×20 h	15/10
X1002	Ø 100×20 h	15/10
X1202	Ø 120×20 h	15/10
X1402	Ø 140×20 h	15/10
X1602	Ø 160×20 h	15/10
X1802	Ø 180×20 h	15/10
X2002	Ø 200×20 h	15/10
X2202	Ø 220×20 h	15/10
X2402	Ø 240×20 h	15/10
X2602	Ø 260×20 h	15/10
X2802	Ø 280×20 h	15/10
X1403	Ø 140×30 h	15/10
X1603	Ø 160×30 h	15/10
X1803	Ø 180×30 h	15/10
X3910	Ø 100×40 h	15/10
X3912	Ø 120×40 h	15/10
X3914	Ø 140×40 h	15/10
X3916	Ø 160×40 h	15/10
X3918	Ø 140×40 h	15/10
X3920	Ø 200×40 h	15/10
X3922	Ø 220×40 h	15/10
X3924	Ø 240×40 h	15/10
X3926	Ø 260×40 h	15/10
X3928	Ø 280×40 h	15/10
X3930	Ø 300×40 h	15/10
X3932	Ø 320×40 h	15/10
X3934	Ø 340×40 h	15/10
X3936	Ø 360×40 h	15/10
X4010	Ø 100×50 h	15/10

Code	Dimension (mm)	Spessore / Thickness
X4012	Ø 120×50 h	15/10
X4014	Ø 140×50 h	15/10
X4016	Ø 160×50 h	15/10
X4018	Ø 180×50 h	15/10
X4020	Ø 200×50 h	15/10
X4022	Ø 220×50 h	15/10
X4024	Ø 240×50 h	15/10
X4026	Ø 260×50 h	15/10
X4028	Ø 280×50 h	15/10
X4030	Ø 300×50 h	15/10
X4032	Ø 320×50 h	15/10
X4034	Ø 340×50 h	15/10
X4036	Ø 360×50 h	15/10

Rettangolari / Rectangular*

Code	Dimension (mm)	Portions
X411836	350×170×40 h	20/10
X413040	390×290×40 h	20/10
X414060	590×390×40 h	20/10
X421836	350×170×50 h	20/10
X423040	390×290×50 h	20/10
X424060	590×390×50 h	20/10

Cuore / Heart*

Code	Dimension (mm)	Portions
X7718	Ø 180×40 h	10/10
X7720	Ø 200×40 h	10/10
X7722	Ø 220×40 h	10/10
X7724	Ø 240×40 h	10/10
X7726	Ø 260×40 h	10/10

* A richiesta si possono realizzare misure particolari (quantità min: 20 pz) / Special measures can be requested (min quantity 20pcs)

Gelato

Stampi per stecchi gelato
Moulds for gelato sticks

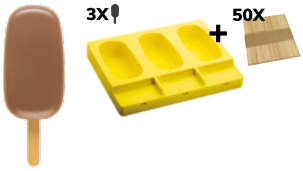
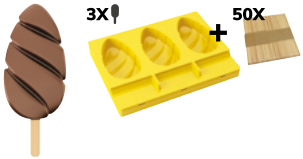
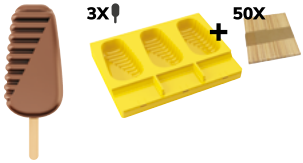
Pavogel è una linea di stampi per gelati a stecco dalle forme originali, disponibile anche nei formati pocket e snack.

Pavogel is a line of moulds for gelato stick with amazing different shapes. Pavogel is also available in pocket and snack format.

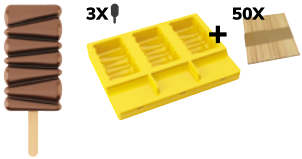
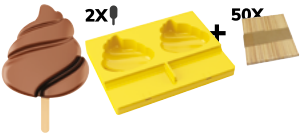
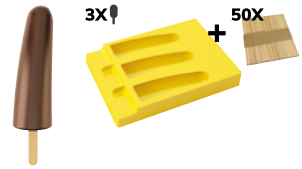
Pavogel

Dimensione stampo singolo /
Single mould size 200×150 mm

Dimensione kit 4 stampi /
Kit 4 moulds size 400×300 mm

	Single mould	Kit 4 moulds
	PL13 Capri mm 49×93 h ~ 90 ml Stampo singolo + 50 stecchi /Single mould + 50 sticks 3 impronte / 3 indents	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
	PL01 Malibù mm 52×95 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 1 2 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox
	PL02 Acapulco mm 50×95 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

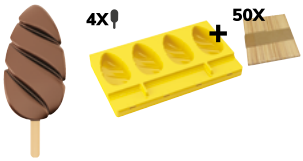
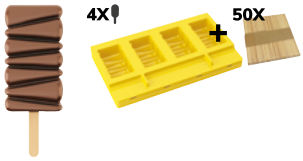
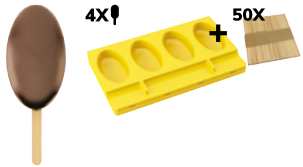
Guarda il video dedicato a Pavogel sul canale Youtube di Pavoni Italia /
Watch the video Pavogel on the Pavoni Italia's Youtube channel

	Single mould	Kit 4 moulds
	PL03 Maracaibo mm 48×85 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 83×84 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 35×110 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 200×120 mm

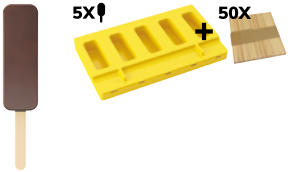
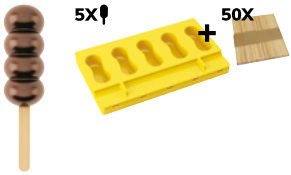
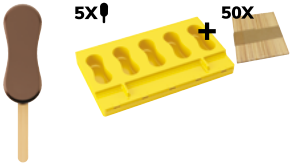
Dimensione kit 2 stampi /
Kit 2 moulds size 400×120 mm

	Single mould	Kit 2 moulds
	PL06 Malibù mm 40×72 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 37×65 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 40×70 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 50×70 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

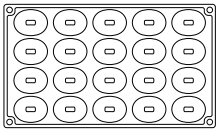
Pavogel Snack

Dimensione stampo singolo /
Single mould size 200×120 mm

Dimensione kit 2 stampi /
Kit 2 moulds size 400×120 mm

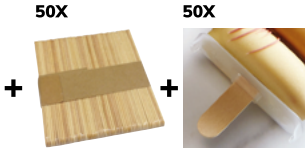
	Single mould	Kit 2 moulds
	PL10 Linear mm 20×60 h ~ 25 ml Stampo singolo+50 stecchi Single mould+50 sticks 5 impronte / 5 indents	KITPL10 Linear Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks 10 impronte / 10 indents 12 kit per masterbox / 12 kit for masterbox
	PL11 Bubbles mm 25×60 h ~ 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 23×60 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

Rainbow Stick



PX3212S
Rainbow stick

mm 46×35×12 h
~ 12 ml
20 impronte / indents



Kit stampo in silicone 300×175 mm+50 stecchi+50 fermastecchi /
Kit silicone moulds 300×175 mm+50 sticks+50 stick fasteners

Accessori per / Accessories for Pavogel & Rainbow Stick

Stecchi e fermastecchi / Sticks and stick fasteners

KS47

mm 110

Per / For
Pavogel, Rainbow Stick
Confezione da 50 stecchi /
Pack of 50 sticks

KS48

mm 75

Per / For
Pavogel, Rainbow Stick
Confezione da 50 stecchi /
Pack of 50 sticks

KSSUP

Per / for Rainbow Stick

Confezione da 50 fermastecchi /
Pack of 50 stick fasteners

Vassi / Trays

TRAYGEL

Per / For
Pavogel

mm 400×300×10 h

TRAYGELMINI

Per / For
Pavogel

mm 400×120×10 h

Espositore / Display

PAVOGEL
Espositore in policarbonato per gelati su stecco /
Polycarbonate display for ice cream on a stick

mm 360×235
44 fori / holes
Per / for Pavogel, Pavogel Pocket, Pavogel Snack, lollipops

PAVOCOOKIE
Espositore in policarbonato / Polycarbonate display

mm 360×235

Stampi per vaschette gelato
Moulds for gelato pans

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Cinque trame diverse e due formati che impediranno sbalzi di temperatura e fastidiose patine ossidative sul vostro gelato.

Top Ice is the line of silicone moulds for decorating gelato pans. Five different textures and two sizes that will prevent temperature changes and annoying oxidative films on your gelato.

Top Ice

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo di creare una vetrina capace di catturare lo sguardo e una soluzione ideale per la conservazione: Top Ice annulla l'effetto "defrost", evitando che gelato subisca sbalzi di temperatura e impedisce la formazione della fastidiosa e antiestetica patina sul gelato, dovuta all'ossidazione. Questo significa più libertà e meno lavoro. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita. /
Top Ice is the line of silicone moulds for decorating gelato pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your gelato will not be subjected to sudden changes in temperature, but kept stable. It helps avoiding the formation of that pesky, unaesthetic coat on the top of your gelato, due to oxidation. The final result: less work, more freedom. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.

Vaschetta piccola / Half pan

TOP106
Iceberg

mm 361,5×152×20 h
~ 440 ml

TOP107
Tablet

mm 361,5×152×18,5 h
~ 615 ml

TOP105
Coral

mm 361,5×152×21,5 h
~ 651 ml

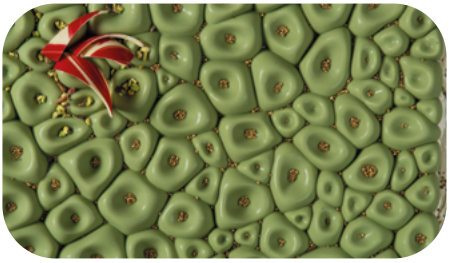
Vaschetta intera / Whole pan

TOP100
Iceberg

mm 361,5×251,5×21 h
~ 740 ml

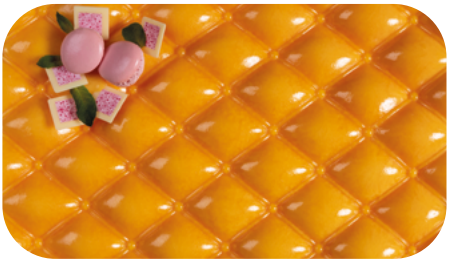
TOP101
Tablet

mm 361,5×251,5×18,5 h
~ 985 ml



TOP102
Coral

mm 361,5×251,5×21,5 h
~ 1090 ml



TOP103
Sofa

mm 361,5×251,5×21 h
~ 929 ml

TOP104
Dune

mm 361,5×251,5×21 h
~ 840 ml

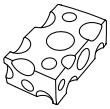
Ristorazione
Horeca

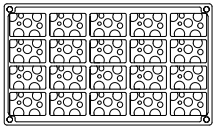
Stampi in silicone tridimensionali
Three-dimensional silicone moulds

Una gamma di stampi dalle forme tridimensionali adatta alla preparazione di appetizer, portate principali e dessert.

A range of silicone moulds suitable for the preparation of appetizers, main courses and desserts.

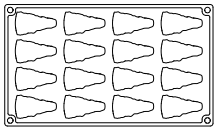
Foo'd 300×175 mm





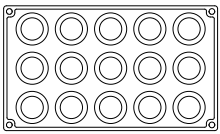
GG038
Gruyere
by Davide Oldani

mm 50×31×18 h
~ 22 ml
20 impronte / indents



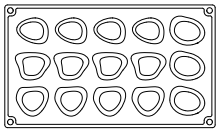
GG039
Cheese
by Davide Oldani

mm 57×30×27 h
~ 26 ml
16 impronte / indents



GG040
Ricotta
by Davide Oldani

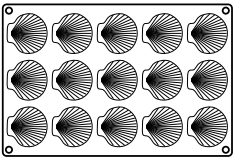
Ø mm 42,5×23 h
~ 25 ml
15 impronte / indents



GG041
Ossobuco
by Davide Oldani

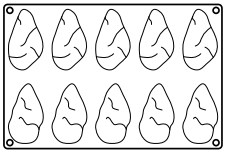
mm 48×40×23 h
~ 15 ml
15 impronte / indents

Foo'd 300×200mm



GG032
Scallop
by Davide Oldani

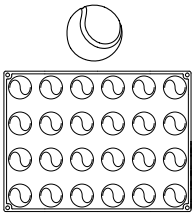
max mm 50×50×15
~ 14 ml
15 impronte / indents



GG033
Oyster
by Davide Oldani

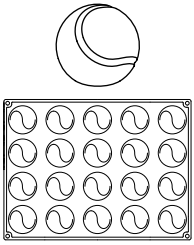
max mm 80×46×21
~ 20 ml
10 impronte / indents

Foo'd 400×300 mm



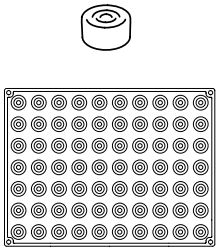
PX4338
Battuta d'inizio
by Davide Oldani

Ø mm 45
~ 48 ml
24 impronte / indents



PX4327
Battuta d'inizio
by Davide Oldani

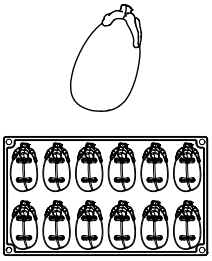
Ø mm 55
~ 80 ml
20 impronte / indents



PX4328
Dama
by Davide Oldani

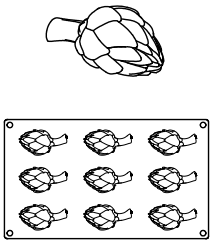
Ø mm 25
~ 5,5 ml
70 impronte / indents

Gourmand 300×175 mm



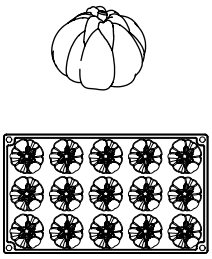
GG055
Melanzana
by Franco Aliberti

mm 67×35×25 h
~ 35 ml
12 impronte / indents



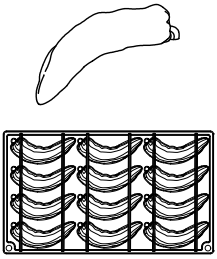
GG056
Carciofo
by Franco Aliberti

mm 74×40×30 h
~ 35 ml
9 impronte / indents



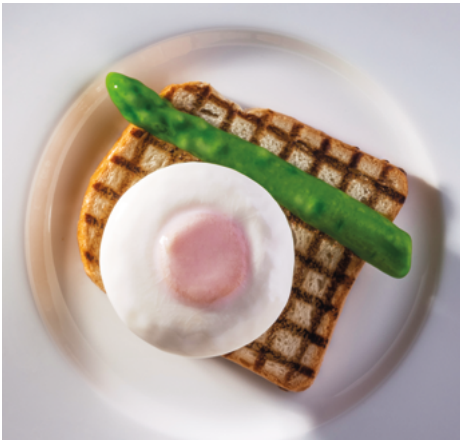
GG057
Cuore di bue
by Franco Aliberti

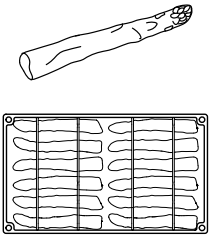
Ø mm 45×35 h
~ 35 ml
15 impronte / indents



GG058
Friggitello
by Franco Aliberti

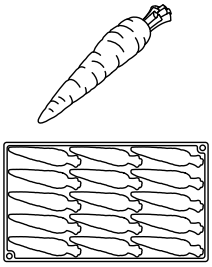
mm 90×35×20 h
~ 20 ml
12 impronte / indents





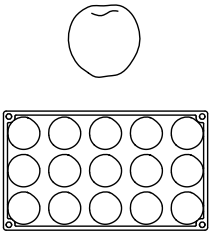
GG034
Asparagus
by Franco Aliberti

mm max 129×19×14 h
~ 15 ml
12 impronte / indents



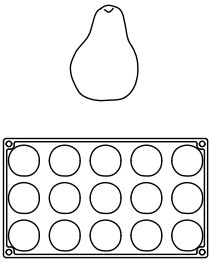
GG046
Carrot
by Franco Aliberti

mm 105,5×21×16 h
~ 15 ml
15 impronte / indents



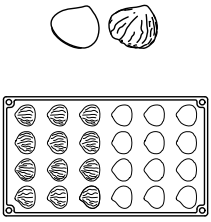
GG036
Gala (apple)

mm Ø 45×37,5 h
~ 46 ml
15 impronte / indents



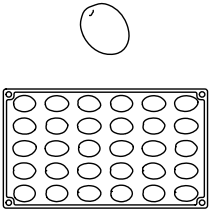
GG037
Kaiser (pear)

mm Ø 43×55 h
~ 46 ml
15 impronte / indents



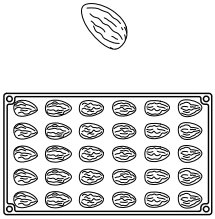
GG011
Chestnut
by Felix Lo Basso

mm max 31×27×16 h
~ 6 ml
24 impronte / indents



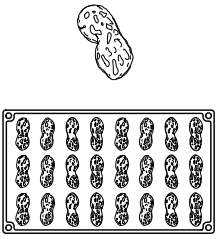
GG012
Olive
by Felix Lo Basso

mm max 32×22×18 h
~ 7 ml
30 impronte / indents



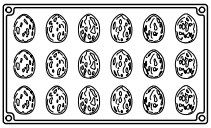
GG013
Almond
by Felix Lo Basso

mm max 34×21×11 h
~ 4 ml
30 impronte / indents



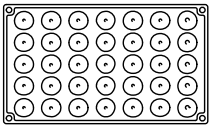
GG014
Peanut
by Felix Lo Basso

mm max 47×19×16 h
~ 7 ml
24 impronte / indents



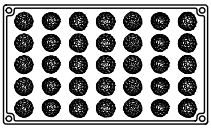
GG015
Nutshell
by Felix Lo Basso

mm max 38×28×16 h
~ 8 ml
18 impronte / indents



GG016
Cherry
by Felix Lo Basso

mm max Ø 26×12 h
~ 8 ml
35 impronte / indents

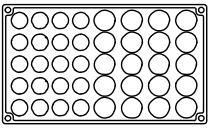


GG017
Berry
by Felix Lo Basso

mm max Ø 24×27 h
~ 7 ml
35 impronte / indents

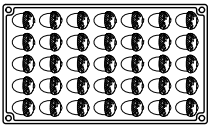
GG024
Mandarin
by Felix Lo Basso

mm max 38×22×15 h
~ 5 ml
30 impronte / indents



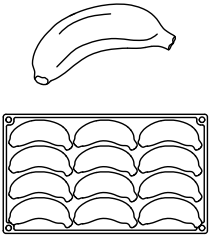
GG025
Mushroom
by Felix Lo Basso

mm max 28×29×27 h
(fungo completo /
whole mushroom)
~ 8 ml
20 impronte / indents
(fungo completo /
whole mushroom)



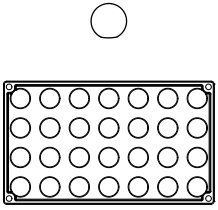
GG026
Nut
by Felix Lo Basso

mm max 31×23×19 h
~ 6 ml
35 impronte / indents



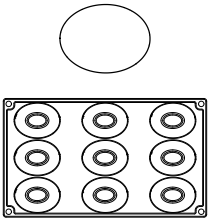
GG035
Baby banana
by Eunji Lee

mm 90×40,5×25 h
~ 40 ml
12 impronte / indents



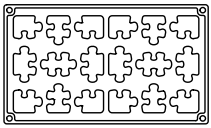
GG053
Pop

Ø mm 24×23 h
~ 7 ml
28 impronte / indents



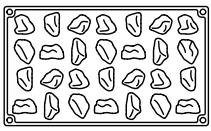
GG054
Egg
by Andrea Berton

mm 63×48×40 h
~ 72 ml
9 impronte / indents



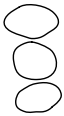
GG018
Puzzle
by Felix Lo Basso

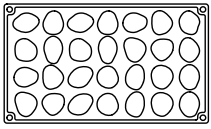
mm 90×90×4 h (9 pcs)
~ 31 ml (9 pcs)
18 impronte / indents



GG022
Gravel
by Felix Lo Basso

mm max 39×29×18 h
~ 6 ml
28 impronte / indents



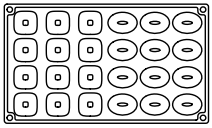


GG019
Stones
by Felix Lo Basso

mm max 36×28×15 h
~ 6 ml
28 impronte / indents

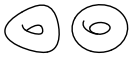
GG023
Tree
by Felix Lo Basso

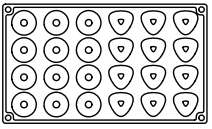
mm max 120×69×18 h
~ 32 ml
6 impronte / indents



GG020
Ovosquare
by Felix Lo Basso

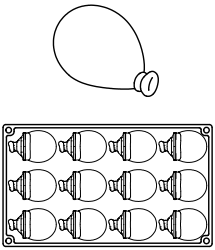
oval
mm 40×28×10 h
square
mm 31×31×10 h
~ 10 ml
24 impronte / indents





GG021
Triaround
by Felix Lo Basso

triangle
mm 33×32×10 h
round
mm Ø 34×9 h
~ 6 ml
24 impronte / indents

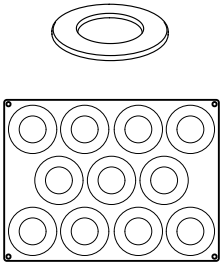


GG052
Balloon

by Fabrizio Fiorani

mm 66×43×34 h
~ 47 ml
12 impronte / indents

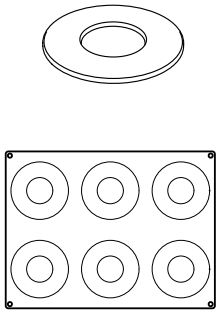
Gourmand 400×300 mm



GG001
Anello piccolo
Small ring

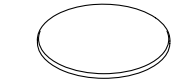
by Paolo Griffa

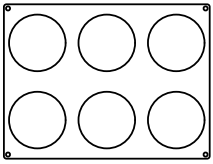
mm Ø 90×3,5 h
~ 15 ml
11 impronte / indents



GG002
Anello grande
Ring
by Paolo Griffa

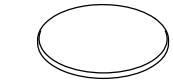
mm Ø 110×3,5 h
~ 26 ml
6 impronte / indents

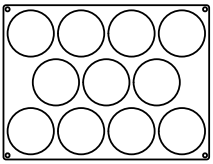




GG003
Disco grande
Disc
by Paolo Griffa

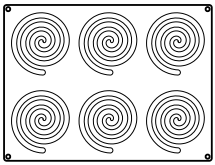
mm Ø 110×3,5 h
~ 33 ml
6 impronte / indents





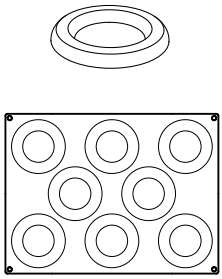
GG004
Disco piccolo
Small disc
by Paolo Griffa

mm Ø 90×3,5 h
~ 22 ml
11 impronte / indents



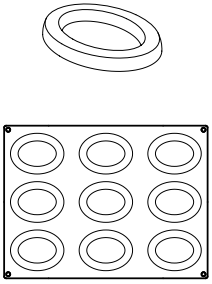
GG005
Spirale
Spiral
by Paolo Griffa

mm 120×110×3,5 h
~ 15 ml
6 impronte / indents



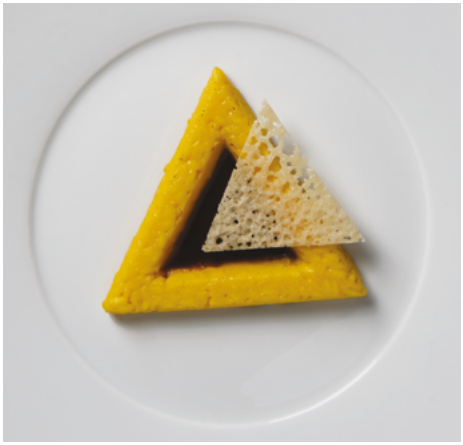
GG006
Tondo
Round
by Paolo Griffa

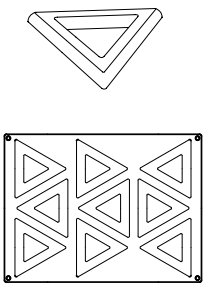
mm Ø 100×10 h
~ 50 ml
8 impronte / indents



GG007
Ovale
Oval
by Paolo Griffa

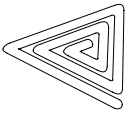
mm 105×80×10 h
~ 33 ml
9 impronte / indents

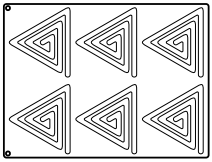




GG008
Triangolo
Triangle
by Paolo Griffa

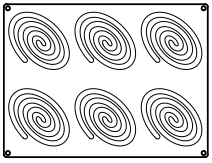
mm 120×10×10 h
~ 40 ml
9 impronte / indents





GG009
Spirale triangolo
Triangular spiral
by Paolo Griffa

mm 135×120×5 h
~ 25 ml
6 impronte / indents



GG010
Spirale ovale
Oval spiral
by Paolo Griffa

mm 138×95×6 h
~ 28 ml
6 impronte / indents

Gourmand
by Paolo Griffa

Tappetini in silicone per decorazioni
Silicone mats for decorations

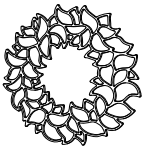
Un’esperienza che unisce forma e gusto, utilizzando design dalle trame leggere e sorprendenti.

An amazing experience combining shape and taste, using light and surprising designs.

Gourmand 395×140 mm

GG059
Mosaic Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents



GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents

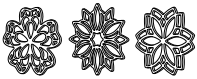
GG061
Jasmine Frame
by Paolo Griffa

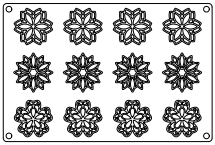
Ø mm 115×1,5 h
3 impronte / indents

GG062
Blade Frame
by Paolo Griffa

Ø mm 110×1,5 h
3 impronte / indents

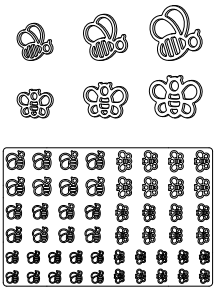
Gourmand 300×200 mm





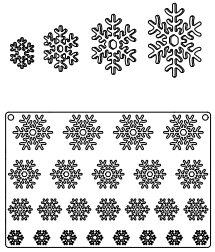
GG063
Mandala
by Paolo Griffa

Ø mm 55×2 h
12 impronte / indents



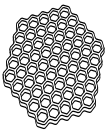
GG064
Honey Bees
by Paolo Griffa

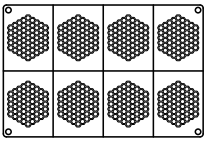
Ø mm 20×1,5
Ø mm 25×1,5
Ø mm 30×1,5
52 impronte / indents



GG065
Snowflake
by Paolo Griffa

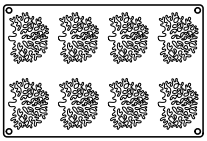
Ø mm 23×1,5
Ø mm 35×1,5
Ø mm 46×1,5
Ø mm 57×1,5
24 impronte / indents





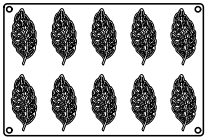
GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents



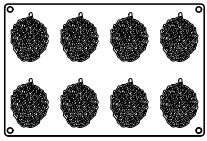
GG027
Coral
by Paolo Griffa

mm max 75×59×2 h
8 impronte / indents



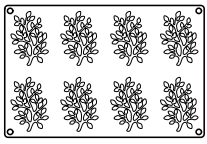
GG028
Plume
by Paolo Griffa

mm max 84×38×2 h
10 impronte / indents



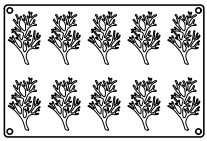
GG029
Leaf
by Paolo Griffa

mm max 73×55×2 h
8 impronte / indents



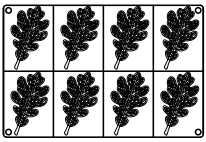
GG030
Bonsai
by Paolo Griffa

mm max 80×55×2 h
8 impronte / indents



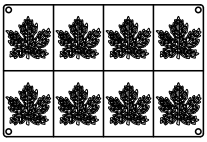
GG031
Wood
by Paolo Griffa

mm max 78×48×2 h
10 impronte / indents



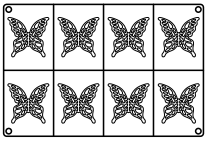
GG048
Oak tree
by Paolo Griffa

mm 98×53×2 h
8 impronte / indents



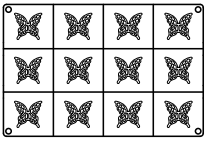
GG049
Maple
by Paolo Griffa

mm 66×62,5×2 h
8 impronte / indents



GG050
Mariposa L
by Paolo Griffa

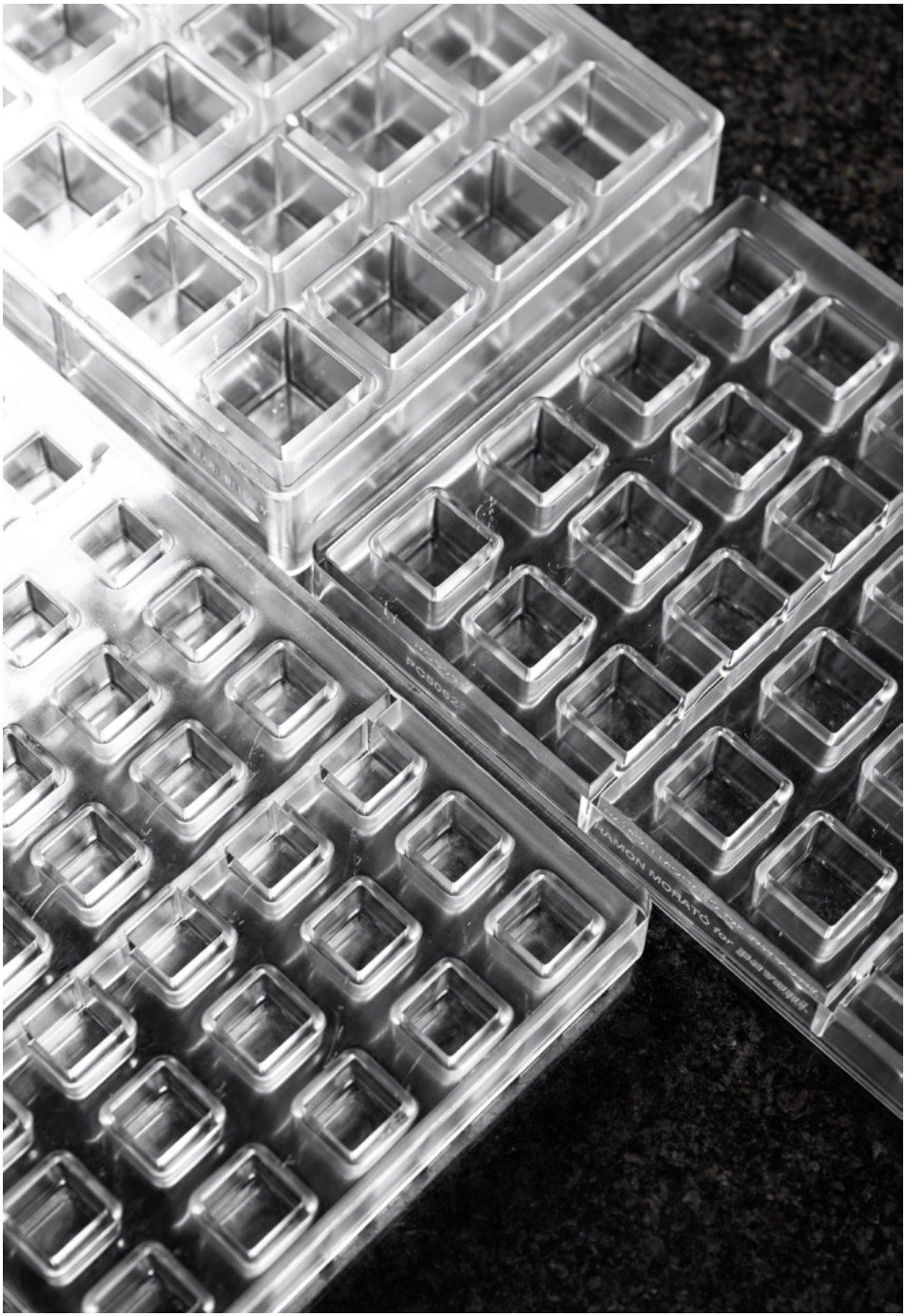
mm 60×58×2 hl
8 impronte / indents



GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents

Cioccolateria
Chocolate world


PC3063
RAMON MORATO for

Stampi per praline
Praline moulds

Stampi in tritan ideali per un uso professionale ed intensivo, BPA free, presentano un'elevata resistenza agli urti, graffi e ai cicli di lavaggio.

Moulds in tritan ideal for professional and intensive use, BPA free, have high resistance to impacts, scratches and washing cycles.

Murano by Davide Comaschi

Stampi per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

24 impronte per stampo /
24 indents per mould
BPA free

PC5040

mm 41×29×13 h
+/- 10 g

PC5041

mm 36×20×18 h
+/- 10 g

PC5042

mm 40×24×14 h
+/- 10 g

PC5043

mm 31×31×13 h
+/- 10 g

PC5044

mm 43×20×13 h
+/- 10 g

PC5045

mm 41×28×14 h
+/- 10 g

PC5046

Ø mm 33×13 h
+/- 10 g

PC5047

mm 34×33×14 h
+/- 10 g

Semisfere
Hemisphere

Stampi per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

BPA free

PC5015

Ø mm 20×10 h
+/- 2,5 g
45 impronte per stampo
45 indents per mould

PC5016

Ø mm 25×12,5 h
+/- 4 g
28 impronte per stampo
28 indents per mould

PC5017

Ø mm 30×15 h
+/- 7 g
24 impronte per stampo
24 indents per mould

PC5018

Ø mm 35×17,5 h
+/- 11 g
24 impronte per stampo
24 indents per mould

PC5019

Ø mm 40×20 h
+/- 17 g
15 impronte per stampo
15 indents per mould

PC5020

Ø mm 45×22,5 h
+/- 24 g
15 impronte per stampo
15 indents per mould

PC5021

Ø mm 50×25 h
+/- 33 g
12 impronte per stampo
12 indents per mould

PC5022

Ø mm 55×27,5 h
+/- 43 g
8 impronte per stampo
8 indents per mould

PC5023

Ø mm 60×30 h
+/- 56,5 g
8 impronte per stampo
8 indents per mould

PC5024

Ø mm 65×32,5 h
+/- 72 g
6 impronte per stampo
6 indents per mould

Artisanal

Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free

Tonde / Round

PC100

Ø mm 29×14 h
+/- 10 g

PC101

Ø mm 29×14 h
+/- 10 g

PC102

Ø mm 29×14 h
+/- 10 g

PC113

Ø mm 29×14 h
+/- 10 g

Rettangolari / Rectangular

PC106

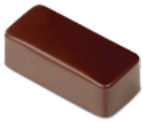
mm 37×16×14 h
+/- 10 g

PC107

mm 37×16×14 h
+/- 10 g

PC108

mm 37×16×14 h
+/- 10 g



PC114

mm 37×16×14 h
+/- 10 g

Ovali / Oval

PC109

mm 37×21×14 h
+/- 10 g

PC110

mm 37×21×14 h
+/- 10 g

PC111

mm 37×21×14 h
+/- 10 g

PC115

mm 37×21×14 h
+/- 10 g

Quadrate / Square

PC103

mm 26×26×13 h
+/- 10 g

PC104

mm 26×26×13 h
+/- 10 g

PC105

mm 26×26×13 h
+/- 10 g

PC112

mm 26×26×13 h
+/- 10 g

Artisanal

20 impronte per stampo /
20 indents per mould
BPA free

Stampo per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

PC5033

mm 26×26×14 h
+/- 10 g

Tradition

24 impronte per stampo /
24 indents per mould
BPA free

PC5027

Ø mm 25×14 h
+/- 7 g

Stampi per praline 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

PC5026

mm 25×28×16 h
+/- 7 g

Innovation

Stampi per praline 275×135 mm

BPA free

PC36

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

PC23
by Davide Comaschi

mm 18×18×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC01

mm 14×37×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC02

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC03

mm 15×37×15 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC04

mm 15×37×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC05

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC06

mm 16×37×16 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC07

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC08

Ø mm 30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC09

Ø mm 30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC10

mm 32×23×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC11

Ø mm 30×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC12

mm 30×30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC13

mm 22×22×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC14

Ø mm 26×16 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC15

mm 26×23×21 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC16

Ø mm 31×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC17

mm 30×30×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC18

Ø mm 28×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC19

mm 22×18×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC20

mm 22×21×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC21

mm 18×18×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC22

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

PC37

Ø mm 26×23,5 h
+/- 10 g
21 impronte per stampo
21 indents per mould

Magnetic

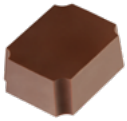
Stampi per praline 275×135 mm

15 impronte per stampo /
15 indents per mould
BPA free

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

MM11

Ø mm 30
+/- 13 g



MM12

mm 35×30
+/- 15 g

MM13

mm 30×30
+/- 13 g

MM14

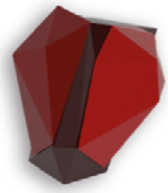
Ø mm 30
+/- 10 g

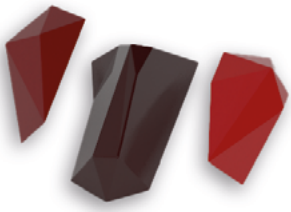
Heart Design by Davide Comaschi

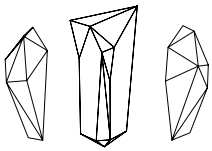
Stampi per praline 275×135 mm

15 impronte per stampo /
15 indents per mould
BPA free

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







PC50

+/- 13 g

Bonbons by Antonio Bachour

Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free

PC38

mm 44×24×20 h
+/- 10 g

PC39

mm 38×26×18 h
+/- 10 g

PC40

mm 33×28×20 h
+/- 10 g

PC41

mm 43×25×17 h
+/- 10 g

PC42

mm 41×24×20 h
+/- 10 g

PC43

mm 36×25×20 h
+/- 10 g

PC44

mm 35×24×17 h
+/- 10 g

PC45

Ø mm 30×16 h
+/- 10 g

PC46

mm 40×18×16 h
+/- 10 g

PC47

mm 27×27×15 h
+/- 10 g

PC48

mm 42×21×18 h
+/- 10 g

PC56

mm 31×26×16 h
+/- 10 g

PC57

mm 33×26×16 h
+/- 10 g

PC58

mm 33×29×17 h
+/- 10 g

PC59

mm 26×26×16 h
+/- 10 g

PC60

mm 33×22×16 h
+/- 10 g

PC61

mm 33×27×17 h
+/- 10 g

PC62

mm 34×22×16 h
+/- 10 g

PC63

mm 30×29×17 h
+/- 10 g

PC64

mm 26×26×16 h
+/- 10 g

PC65

mm 28×28×18 h
+/- 10 g

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

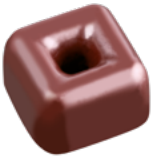
Iconic by Fabrizio Fiorani

Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free

PC49

mm 33×30×15 h
+/- 10 g



PC51

mm 26×26×16 h
+/- 10 g

PC52

mm 31×29×16 h
+/- 10 g

PC53

Ø mm 28×16 h
+/- 10 g

PC55

mm 29×30×16 h
+/- 10 g

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

Abyss by Davide Comaschi

Stampi per praline 275×135 mm

18 impronte per stampo /
18 indents per mould
BPA free

PC66

mm 31×31×12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019

PC67

Ø mm 33×12,5 h
+/- 10 g

PC68

mm 41×24×12,5 h
+/- 10 g

PC69

mm 39×20×12,5 h
+/- 10 g

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

Stampi per tavolette
Choco bar moulds

Scopri come creare originali tavolette in cioccolato per ogni occasione. Stampi in tritan BPA free.

Find out how to create original chocolate bars for every occasion. BPA free tritan molds.

PC5051
Maxi choco
by Davide Comaschi

mm 250×150×20 h
~ 600 g
1 impronta / indent
Dim stampo / Mould size: mm 275×175
BPA free

KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

vedi pag 385 / see page 385

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

PC5048
Easter Bunny
by Fabrizio Fiorani

mm 154×72×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5049
Easter Friends
by Fabrizio Fiorani

mm 154×72×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5060
Halloween friends
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5058
Xmas spirit
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5059
Xmas night
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5037
Bubble Tree
by Fabrizio Fiorani

mm 154×77×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5038
Xmas Village
by Fabrizio Fiorani

mm 154×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5039
Xmas Friends
by Fabrizio Fiorani

mm 154×77×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5001
Sparkling
by Fabrizio Fiorani

mm 150×77×12 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5000
Lovely
by Antonio Bachour

mm 150×76×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

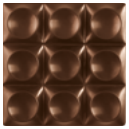
PC5028
Eros

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5011
Camouflage
by Fabrizio Fiorani

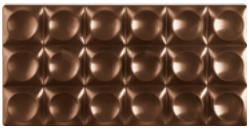
mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5013
Mini Bricks
by Fabrizio Fiorani



mm 70×70×10,5 h
~ 50 g
6 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

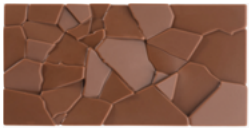
PC5010
Bricks
by Fabrizio Fiorani



mm 154×77×9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5012
Pixie
by Fabrizio Fiorani

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

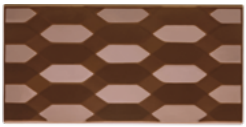


PC5002
Crush
by Fabrizio Fiorani

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5003
Ola
by Fabrizio Fiorani

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free



PC5029
Hexa
by Vincent Vallée

mm 154×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

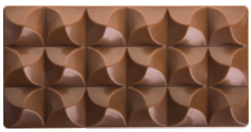
PC5030
Fluid
by Vincent Vallée

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

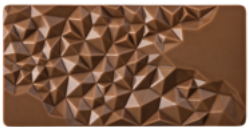
PC5014
Mini Moulin
by Vincent Vallée

mm 70×70×14 h
~ 50 g
6 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5009
Moulin
by Vincent Vallée



mm 154×77×14 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free



PC5004
Fragment
by Vincent Vallée

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5008
Target
by Vincent Vallée

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5007
Flow
by Vincent Vallée

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5006
Pavé
by Vincent Vallée

mm 155×78×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

PC5005
Edelweiss
by Vincent Vallée

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free

KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h

100% riciclabile nella filiera della plastica
100% recyclable in the plastic supply chain

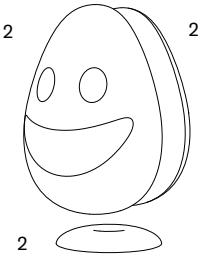
20 pezzi per confezione / 20 pcs per box

Stampi tridimensionali per cioccolato
Three-dimensional chocolate moulds

Scopri tutti gli stampi per creare soggetti in cioccolato per le tue feste e per ogni occasione.

Discover all the moulds to create chocolate subjects for your holidays and for any occasion.

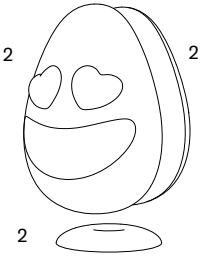
Stampi termoformati Pasqua
Easter thermoformed moulds



KT209
Happy

Ø mm 140×215 h
~ 340 g

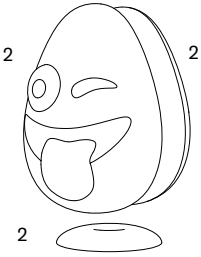
PACKAGING: KS32



KT210
Sweety

Ø mm 140×215 h
~ 340 g

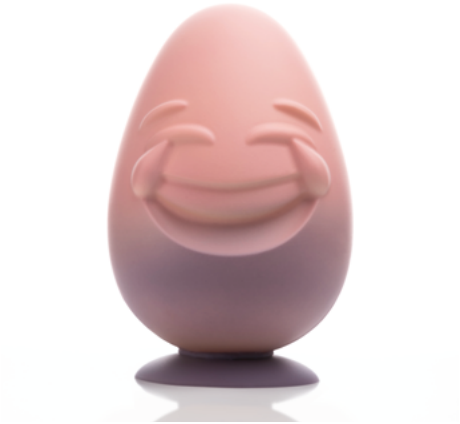
PACKAGING: KS32

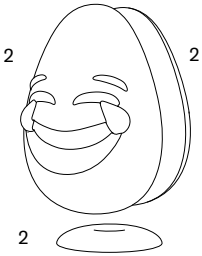


KT211
Crazy

Ø mm 140×215 h
~ 340 g

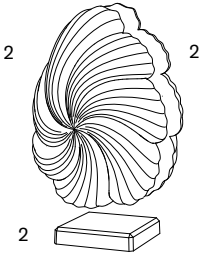
PACKAGING: KS32





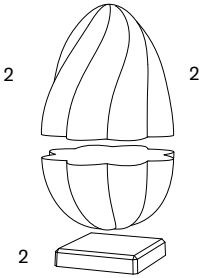
KT212
Funny

Ø mm 140×215 h
~ 340 g
PACKAGING: KS32



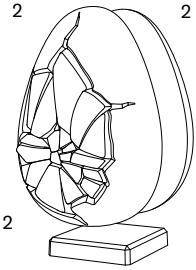
KT203
Zefiro

Ø mm 138×215 h
~ 380 g
PACKAGING: KS32



KT204
Helical

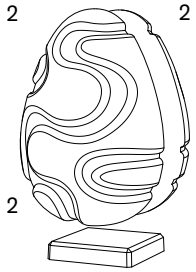
Ø mm 140×218 h
~ 480 g



KT195
Knock

Ø mm 138×215 h
~ 450 g

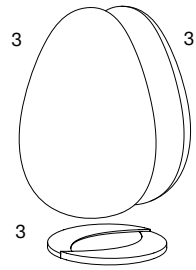
PACKAGING: KS32



KT196
Flow
by Vincent Vallée

Ø mm 138×216 h
~ 420 g

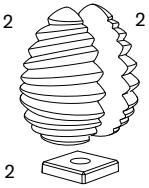
PACKAGING: KS32



KT197
Pure

Ø mm 138×215 h
~ 400 g

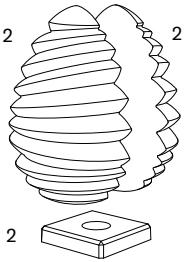
PACKAGING: KS32



KT186
Pagoda

mm 98×98×151 h
~ 150 g

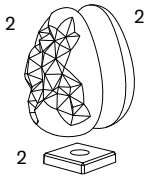
PACKAGING: KS26



KT187
Pagoda

mm 137×137×212 h
~ 300 g

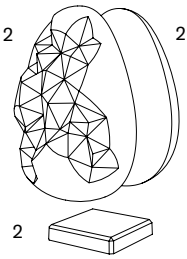
PACKAGING: KS32



KT188
Picasso

Ø mm 96×150 h
~ 170 g

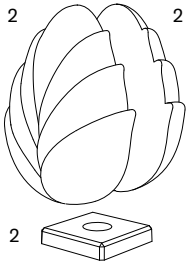
PACKAGING: KS26



KT172
Picasso

Ø mm 140×215 h
~ 450 g

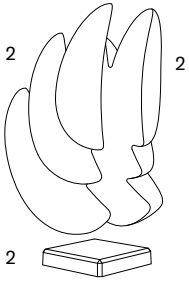
PACKAGING: KS32



KT190
Blossom

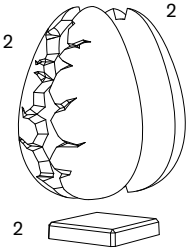
mm 144×133×212 h
~ 370 g

PACKAGING: KS32



KT182
Sydney

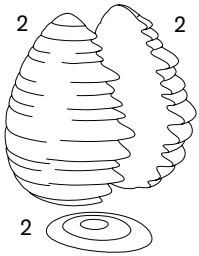
mm 140×125×250 h
~ 390 g



KT183
Abyss
by Davide Comaschi

Ø mm 140×215 h
~ 340 g

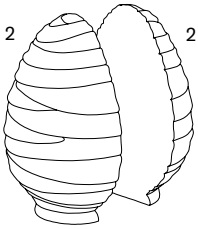
PACKAGING: KS32



KT138
Speed

mm 135×165×200 h
~ 430 g

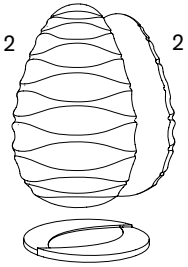
PACKAGING: KS32



KT139
Ramses

Ø mm 140×200 h
~ 330 g

PACKAGING: KS32



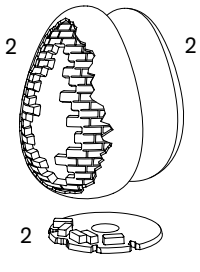
KT157
Beauty

Ø mm 130×205 h
~ 400 g

PACKAGING: KS32

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

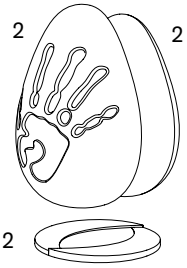
Credits: Le Photographe du Dimanche / Carlo Cracco



KT168
The Wall

Ø mm 140×200 h
~ 420 g

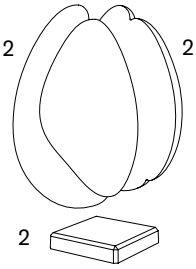
PACKAGING: KS32



KT156
Hello

Ø mm 130×205 h
~ 380 g

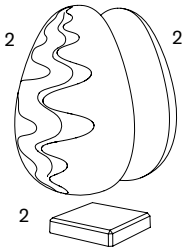
PACKAGING: KS32



KT174
Grain

Ø mm 135×215 h
~ 400 g

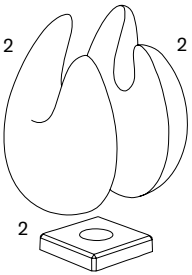
PACKAGING: KS32



KT173
Senna

Ø mm 140×215 h
~ 450 g

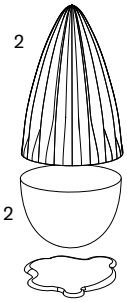
PACKAGING: KS32



KT140
Organic

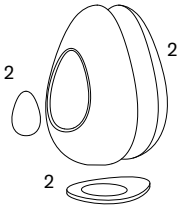
Ø mm 135×215 h
~ 330 g

PACKAGING: KS32



KT130
Squeezer

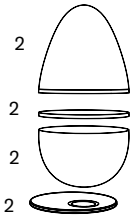
Ø mm 120×250 h
~ 300 g



KT50
Lamp

Ø mm 110×160 h
~ 300 g

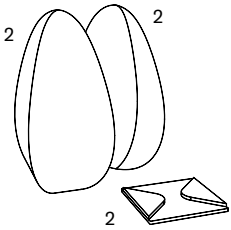
PACKAGING: KS26



KT51
Deck

mm 135×100×165 h
~ 300 g

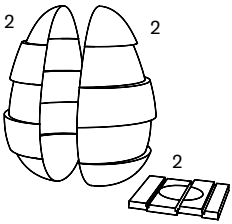
PACKAGING: KS26



KT70
Stele

mm 90×90×200 h
~ 350 g

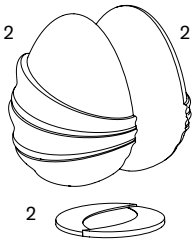
PACKAGING: KS26



KT74
Split

Ø mm 140×200 h
~ 400 g

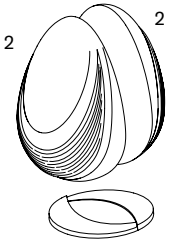
PACKAGING: KS32



KT76
Wrap

Ø mm 150×200 h
~ 350 g

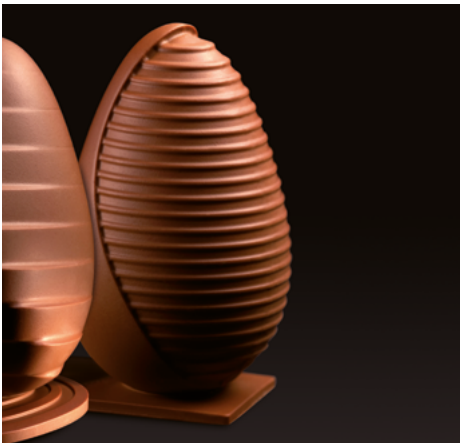
PACKAGING: KS32

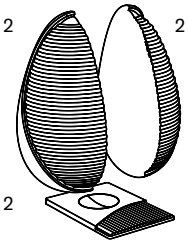


KT77
Comb

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32

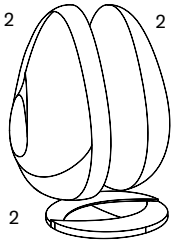




KT90
Stripe

Ø mm 130×200 h
~ 350 g

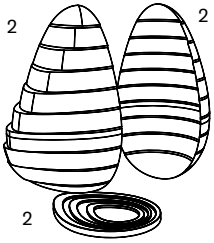
PACKAGING: KS26



KT91
Mirror

Ø mm 130×200 h
~ 350 g

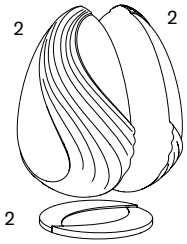
PACKAGING: KS26



KT92
Galà

Ø mm 130×200 h
~ 350 g

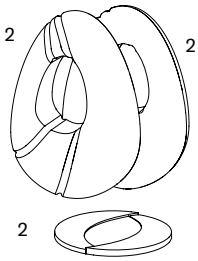
PACKAGING: KS26



KT78
Pinup

Ø mm 140×200 h
~ 350 g

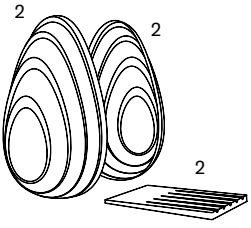
PACKAGING: KS32



KT79
Spaceship

Ø mm 140×200 h
~ 350 g

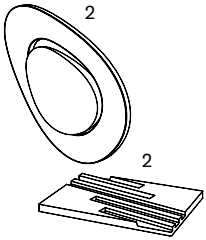
PACKAGING: KS32



KT72
Level

Ø mm 130×200 h
~ 400 g

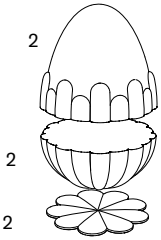
PACKAGING: KS26



KT71
Swing

mm 130×90×200 h
~ 250 g

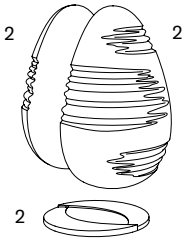
PACKAGING: KS26



KT129
Nest

Ø mm 150×200 h
~ 400 g

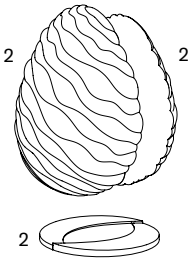
PACKAGING: KS32



KT169
Nick

Ø mm 130×200 h
~ 380 g

PACKAGING: KS26

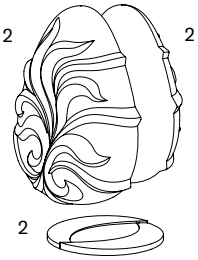


KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

credits: Carlo Cracco



KT167
Barocco

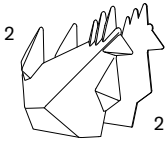
Ø mm 145×200 h
~ 420 g

PACKAGING: KS32

KT198
Rafael

mm 138×132×180 h
~ 270 g

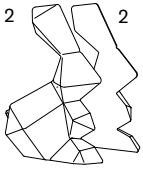
PACKAGING: KS32



KT184
Rocky Rooster

mm 170×105×150 h
~ 120 g

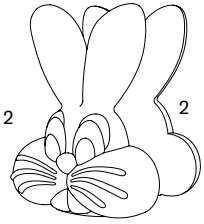
PACKAGING: KS26



KT185
Rocky Roger

mm 145×95×180 h
~ 170 g

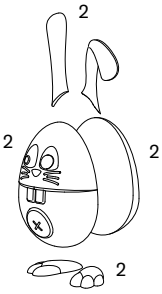
PACKAGING: KS26



KT170
Roger

mm 155×110×200 h
~ 270 g

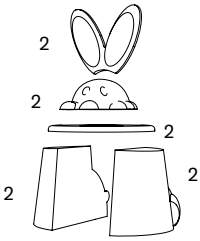
PACKAGING: KS26



KT131
Eddie

Ø mm 100×210 h
~ 170 g

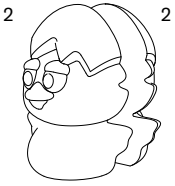
PACKAGING: KS32



KT154
Magic Bunny

mm 100×120×170 h
~ 200 g

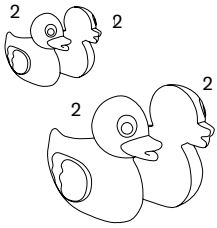
PACKAGING: KS26



KT189
Bomber

mm 132×125×160 h
~ 200 g

PACKAGING: KS26



KT142
Papera+Paperella

2 soggetti / 2 items

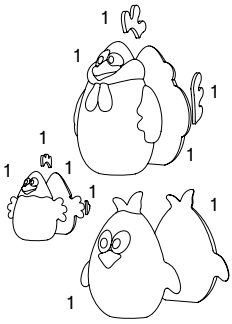
mm 60×45×75 h
~ 40 g

mm 112×80×136 h
~ 120 g

KT143
Pecorella

mm 160×100×125 h
~ 180 g

PACKAGING: KS26



KT155
Kit Chicken Family

3 soggetti / 3 items

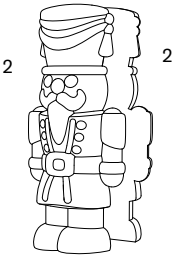
mm 120×135×190 h
~ 200 g

mm 135×110×145 h
~ 150 g

mm 85×75×90 h
~ 90 g

Stampi termoformati Natale
Christmas thermoformed moulds

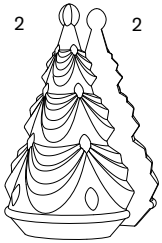
Guarda il video sul canale Youtube di Pavoni Italia
Watch the video on Pavoni Italia's Youtube channel



KT215
Nutcracker

mm 90×70×200 h
~ 180 g

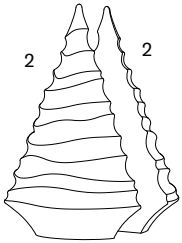
PACKAGING KS26



KT213
Drappo

Ø mm 120×200 h
~ 250 g

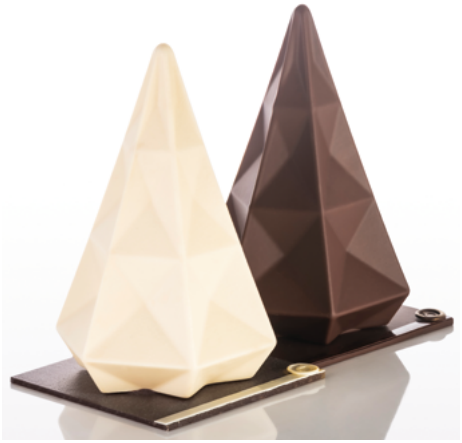
PACKAGING KS32

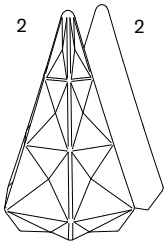


KT214
Chiffon

Ø mm 130×200 h
~ 250 g

PACKAGING KS32

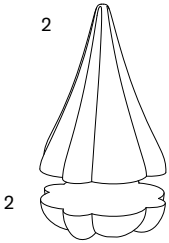




KT205
Hexagon Tree
by Davide Comaschi

Ø mm 135×200 h
~ 200 g

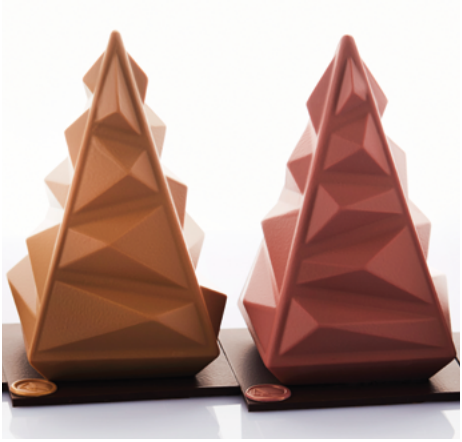
PACKAGING KS32

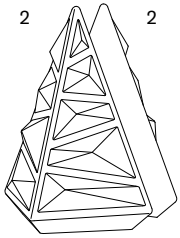


KT207
Fluent Tree
by Davide Comaschi

Ø mm 140×200 h
~ 200 g

PACKAGING KS26

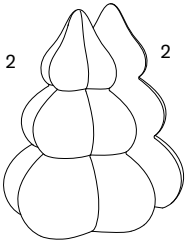




KT194
Rocky Tree
by Davide Comaschi

mm 125×125×195 h
~ 280 g

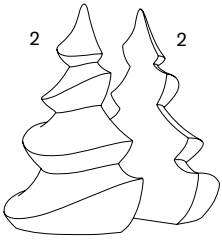
PACKAGING: KS26



KT206
Blob Tree
by Davide Comaschi

Ø mm 155×200 h
~ 250 g

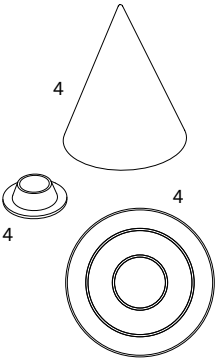
PACKAGING KS32



KT136
Wave

Ø mm 160×200 h
~ 260 g

PACKAGING: KS32



KT16
Albero a cono

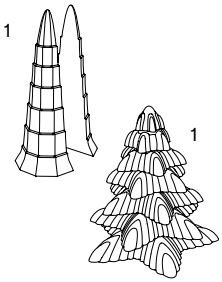
Ø mm 110×160 h
~ 250 g

PACKAGING: KS26

KT20
Albero a cono

Ø mm 140×210 h
~ 350 g

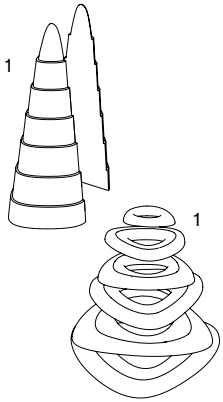
PACKAGING: KS32



KT177
Fringe

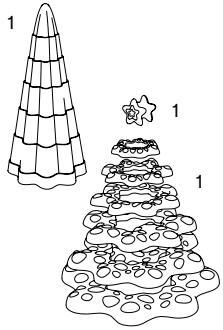
Ø mm 135×150 h
~ 350 g

PACKAGING: KS32



KT176
Saturno

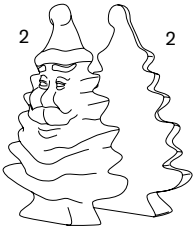
Ø mm 165×195 h
~ 450 g



KT162
Ring

Ø mm 160×200 h
~ 500 g

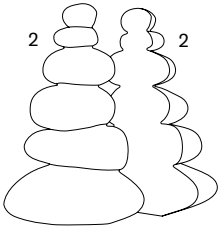
PACKAGING: KS32



KT135
Albero Animato

mm 160×75×200 h
~ 250 g

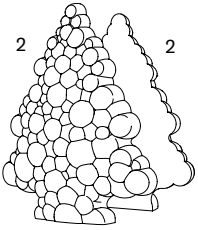
PACKAGING: KS26



KT137
Zen

Ø mm 160×200 h
~ 290 g

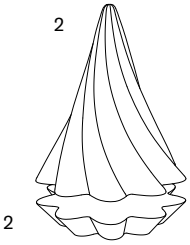
PACKAGING: KS32



KT152
Bolla

mm 160×65×200 h
~ 250 g

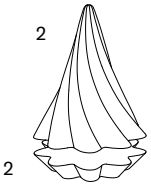
PACKAGING: KS26



KT199
Twirl

Ø mm 150×200 h
~ 250 g

PACKAGING: KS32



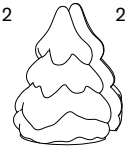
KT200
Mini Twirl

Ø mm 112×150 h
~ 110 g

KT191
Snow Tree

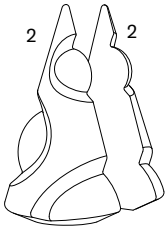
Ø mm 145×185 h
~ 200 g

PACKAGING: KS26



KT192
Mini Snow Tree

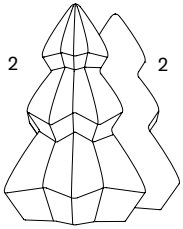
Ø mm 95×120 h
~ 100 g



KT178
Merlin

Ø mm 120×200 h
~ 180 g

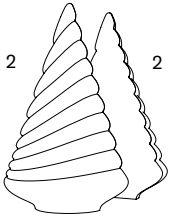
PACKAGING: KS26



KT151
Crystal

Ø mm 145×200 h
~ 180 g

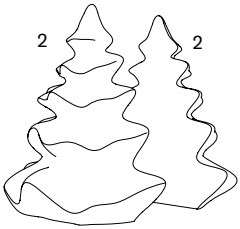
PACKAGING: KS32



KT150
Soft

Ø mm 125×195 h
~ 200 g

PACKAGING: KS26



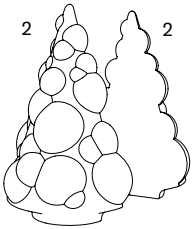
KT163
Tutu

Ø mm 140×150 h
~ 200 g

PACKAGING: KS32

KT164
Tutu

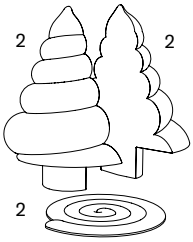
Ø mm 170×200 h
~ 320 g



KT175
Ampolla

Ø mm 135×200 h
~ 200 g

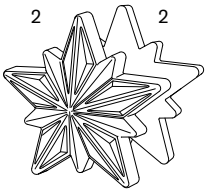
PACKAGING: KS32



KT125
Spirale

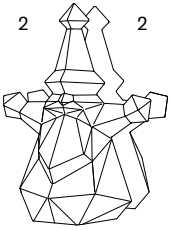
Ø mm 160×210 h
~ 350 g

PACKAGING: KS32



KT208
Polaris
by Davide Comaschi

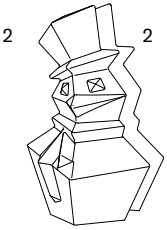
mm 172×164×75 h
~ 150 g



KT201
Santa Hug

mm 152×115×200 h
~ 230 g

PACKAGING: KS26



KT202
Snowman

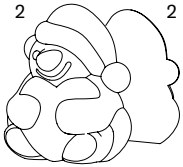
mm 125×121×200 h
~ 200 g

PACKAGING: KS26

KT193
Comfort Teddy

mm 185×110×106 h
~ 230 g

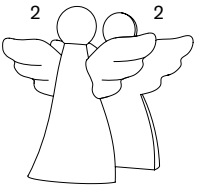
PACKAGING: KS26



KT166
Teddy

mm 120×115×140 h
~ 250 g

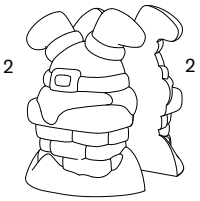
PACKAGING: KS26



KT148
Angelo

mm 155×75×150 h
~ 150 g

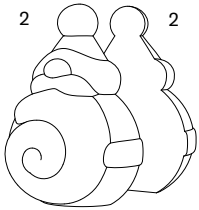
PACKAGING: KS26



KT179
Santa Chimney

Ø mm 125×170 h
~ 380 g

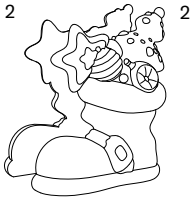
PACKAGING: KS26



KT180
Santa Twist

Ø mm 140×180 h
~ 280 g

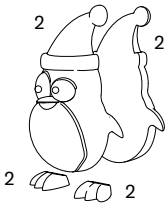
PACKAGING: KS32



KT181
Santa Boot

mm 160×80×180 h
~ 390 g

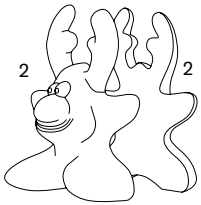
PACKAGING: KS26



KT120
Pinguino

mm 130×105×170 h
~ 250 g

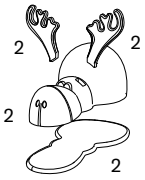
PACKAGING: KS26



KT133
Renna

mm 145×90×175 h
~ 200 g

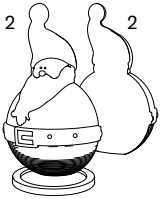
PACKAGING: KS26



KT86
Rudolph

mm 195×100×100 h
~ 235 g

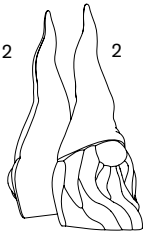
PACKAGING: KS26



KT122
Babbo

Ø mm 105×170 h
~ 200 g

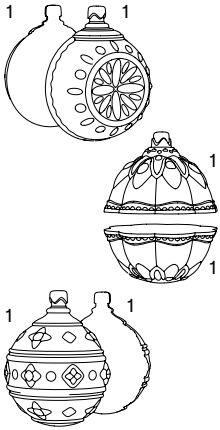
PACKAGING: KS26



KT165
Gnomo

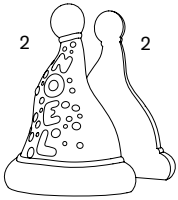
mm 115×85×200 h
~ 200 g

PACKAGING: KS26



KT149
Xmas Balls

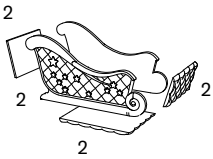
mm 100×75×120 h
Ø mm105×120 h
Ø mm100×120 h
~ 90 g cad./ each



KT153
Noel

Ø mm 130×170 h
~ 180 g

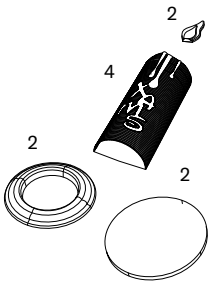
PACKAGING: KS26



KT127
Slitta

mm 180×100×90 h
~ 200 g

PACKAGING: KS26



KT87
Candela

Ø mm 110×200 h
~ 215 g

PACKAGING: KS26

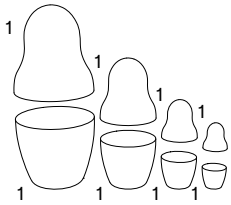
Stampi termoformati e magnetici Thermoformed and magnetic moulds

KT159
Semisfere

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

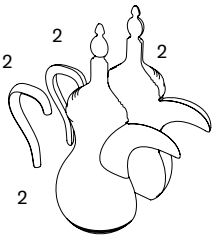
KT160
Semisfere

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



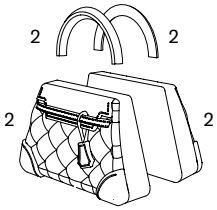
KTMATRIOSKA
Matrioska
by Olga Penioza

4 soggetti / 4 items
mm 200 - 150 - 100 - 50 h



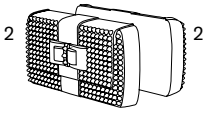
KTDALLAH
Dallah

mm 178×96×230 h
~ 320 g



KT123
Borsetta

mm 165×80×150 h
~ 220 g



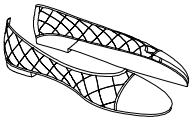
KT146
Pochette

mm 155×70×90 h
~ 170 g

BPA free

SH02
Zeppa

mm 170×70×155 h
~ 160 g



SH01
Ballerina

mm 185×65×50 h
~ 90 g

SCARPADECOLTE
Scarpetta

mm 150×70×120 h
~ 150 g

Merry
Christmas

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

Aggiungi il cioccolato preferito e realizza creazioni sempre perfette per donare un tocco di creatività ai tuoi prodotti. Proposte uniche per Natale, Pasqua e tutte le occasioni speciali.

Add your favorite chocolate and create perfect creations to give a touch of creativity to your products. Unique proposals for Christmas, Easter and all your special occasions.

Pasqua
Easter

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

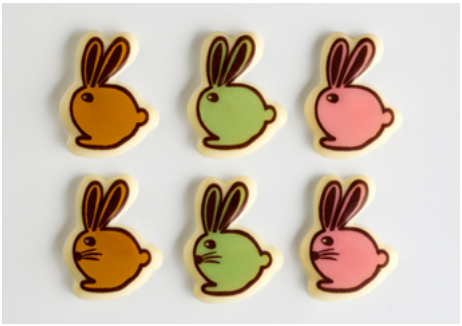
Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free



New Product
T1037SB

Ø mm 29 h - 2 design
rosa, verde, giallo, marrone /
pink, green, yellow, brown
1000 impronte / indents

utilizzare solo con /
use only with

New Product
T1038SB

Ø mm 22×30 h - 3 design
giallo, verde, rosso, nero /
yellow, green, red, black
1000 impronte / indents

utilizzare solo con /
use only with

T1022SB*

mm 50 h
rosa, rosso, giallo,
marrone / pink,
red, yellow, brown
200 impronte /
200 indents

utilizzare solo con /
use only with

T1023SB

mm 40 h
rosa, rosso, verde /
pink, red, green
540 impronte /
540 indents

utilizzare solo con /
use only with

T1024SB

mm 40 h
giallo, fucsia, verde /
yellow, fuchsia, green
540 impronte /
540 indents

utilizzare solo con /
use only with

T1025SB

mm 35 h
arancione, giallo, rosso, nero / orange, yellow, red, black
540 impronte / 540 indents

utilizzare solo con / use only with

T1026SB

mm 35 h
nero, rosa / black, pink
480 impronte / 480 indents

utilizzare solo con / use only with

T1027SB

mm 43×63 h
azzurro, rosso, nero, celeste / light blue, red, black, sky blue
240 impronte / 240 indents

utilizzare solo con / use only with

T1028SB

mm 26×40 h
verde, rosso, arancione, giallo / green, red, orange, yellow
450 impronte / 450 indents

utilizzare solo con / use only with

T1029SB

mm 43×63 h
giallo, nero, rosso, marrone, azzurro / yellow, black, red, brown, light blue
240 impronte / 240 indents

utilizzare solo con / use only with

T1030SB

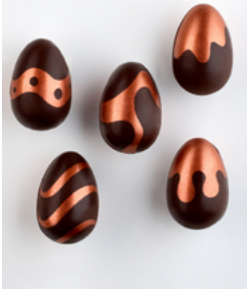
mm 26×40 h
rosso, arancione, verde / red, orange, green
450 impronte / 450 indents

utilizzare solo con / use only with

T1031SB

mm 43×63 h
verde, arancione, marrone scuro / green, orange, dark brown
240 impronte / 240 indents

utilizzare solo con / use only with



T1032SB

mm 26×40 h
bronzo / bronze
450 impronte / 450 indents

utilizzare solo con / use only with

*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

Natale
Christmas

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free

T1033SB

Ø mm 35
rosso / red
630 impronte /
630 indents

utilizzare solo con /
use only with

T1034SB

mm 57-51 h
rubino, bronzo /
ruby, bronze
480 impronte / 480 indents

utilizzare con /
use with

T1035SB

Ø mm 30 h - 5 design
rubino / ruby
630 mezze sfere /
630 hemispheres

utilizzare con /
use with

T1000SB

Ø mm 40 h
rame, nero - oro,
nero / copper,
black - gold, black
480 mezze sfere /
480 hemispheres

utilizzare con /
use with

T1001SB

Ø mm 70 h
rubino, rame /
ruby, copper
120 mezze sfere /
120 hemispheres

utilizzare con /
use with

T1036SB

Ø mm 40 h - 4 design
rame / copper
480 mezze sfere /
480 hemispheres

utilizzare con /
use with

T1002SB

Ø mm 30 h
rame, oro /
copper, gold
630 mezze sfere /
630 hemispheres

utilizzare con /
use with

T1003SB

mm 40 h
rosa, rosso, nero /
pink, red, black
480 impronte /
480 indents

utilizzare solo con /
use only with

T1004SB

mm 40 h
rosso, nero /
red, black
480 impronte /
480 indents

utilizzare solo con /
use only with

T1005SB

mm 53 h
marrone, rosso, rosa / brown, red, pink
300 impronte / 300 indents

utilizzare solo con / use only with

T1006SB

mm 48 h
rosso, rosa, nero / red, pink, black
360 impronte / 360 indents

utilizzare solo con / use only with

T1007SB

mm 55 h
rosso, rosa, marrone / red, pink, brown,
240 impronte / 240 indents

utilizzare solo con / use only with

T1008SB

mm 45 h
verde, rosso, marrone, rosa / green, red, brown, pink
300 impronte / 300 indents

utilizzare solo con / use only with

T1009SB

mm 60 h
rosso, marrone chiaro e scuro / red, light and dark brown
280 impronte / 280 indents

utilizzare solo con / use only with

T1010SB

mm 40 h
marrone scuro e chiaro, giallo, rosso / dark and light brown, yellow, red
480 impronte / 480 indents

utilizzare solo con / use only with

T1011SB

mm 42 h
rosso, arancione, nero / red, orange, black
800 impronte / 800 indents

utilizzare solo con / use only with

T1012SB

mm 45 h
verde, rosso, nero / green, red, black
350 impronte / 350 indents

utilizzare solo con / use only with

T1013SB

mm 50 h
rosso, verde /
red, green
360 impronte /
360 indents

utilizzare solo con /
use only with

T1014SB

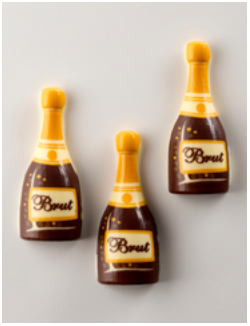
mm 60 h
rosso, verde, marrone scuro, giallo / red, green, dark brown, yellow
200 impronte /
200 indents

utilizzare solo con /
use only with

T1015SB

mm 52 h
rubino, oro /
ruby, gold
400 impronte /
400 indents

utilizzare con /
use with



T1016SB

mm 68 h
giallo, marrone /
yellow, brown
400 impronte /
400 indents

utilizzare solo con /
use only with

T1017SB*

mm 60 h
marrone, rosso, giallo, beige / brown, red, yellow, beige
200 impronte /
200 indents

utilizzare solo con /
use only with

T1018SB*

Ø mm 50
azzurro, rosso, verde, arancione, nero / light blue, red, green, orange, black
200 impronte /
200 indents

utilizzare solo con /
use only with

PZ20SB

mm 190×130 h
rosso, rosa, marrone, giallo, azzurro /
red, pink, brown, yellow, light blue
il kit contiene 10 puzzle - 10 fogli in PVC - 10 buste /
kit contains 10 puzzle - 10 PVC sheets - 10 bags

utilizzare solo con /
use only with

*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

Collection

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free

T1020SB
Evidenziatore / Marker

lunghezza / length mm 90
rosa, verde, arancione /
pink, green, orange
300 impronte - 150 evidenziatori /
300 indents - 150 markers

utilizzare solo con /
use only with

T1021SB
Matita / Pencils Size S

lunghezza / length mm 80
rosa, azzurro, arancione, verde,
giallo, rosso / pink, light blue,
orange, green, yellow, red
600 impronte - 300 matite /
600 indents - 300 pencils

utilizzare solo con /
use only with

T1019SB
Matita / Pencils Size L

lunghezza / length mm 220
rosa, azzurro, arancione, verde,
giallo, rosso / pink, light blue,
orange, green, yellow, red
12 impronte - 6 matitone /
12 indents - 6 big pencils

utilizzare solo con /
use only with

TFOOT-30SB

Ø mm 30
nero / black
630 mezze sfere /
630 hemispheres

utilizzare solo con /
use only with

TFOOT-70SB

Ø mm 70
nero / black
120 mezze sfere /
120 hemispheres

utilizzare solo con /
use only with

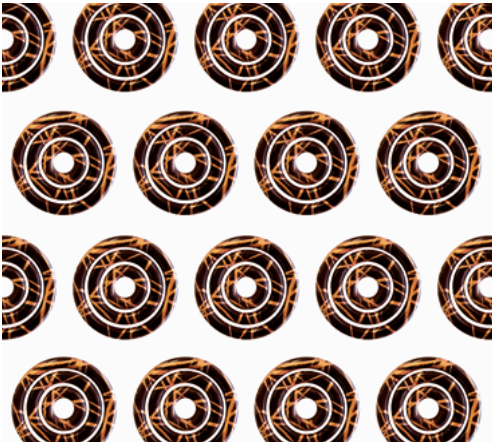
T114SB

Ø mm 50
giallo, marrone /
yellow, brown
200 impronte /
200 indents

utilizzare solo con /
use only with

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

KS30
200 bastoncini /
sticks



T405SB

Ø mm 60 - 42 - 25
rame / copper
200 impronte /
200 indents

utilizzare con /
use with

Serigrafie
Silkscreens

Le serigrafie permettono di creare velocemente decorazioni di grande effetto. I fogli vengono serigrafati con colori a base di burro di cacao e di facile utilizzo.

Silkscreens allow you to quickly create highly effective decorations. The sheets are screen-printed with easy-to-use cocoa butter-based colors.

Serigrafie
Silkscreens

Misura foglio / Sheet size: mm 340×265
30 fogli per scatola confezionati in pacchetti da 10. / Each box contains 30 sheets wrapped in packs of 10.

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free

Natale
Christmas

SD231SB

rosso / red

utilizzare con /
use with

SD232SB

rosso / red

utilizzare con /
use with

SD221SB

giallo / yellow

utilizzare con /
use with

SD223SB

giallo, rosso /
yellow, red

utilizzare con /
use with

Pasqua
Easter

SD226SB

marrone, rosa /
brown, pink

utilizzare solo con /
use only with

Love

SD234SB

magenta, nero /
magenta, black

utilizzare solo con /
use only with

SD233SB

magenta / magenta

utilizzare solo con /
use only with

SD224SB

rosso / red

utilizzare con /
use with

SD235SB

rosso / red

utilizzare con /
use with

SD225SB

rosso, nero /
red, black

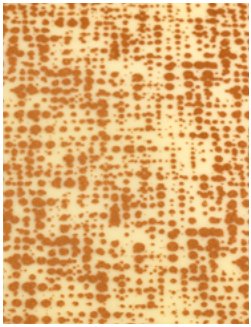
utilizzare solo con /
use only with

Collection

SD227SB

oro / gold

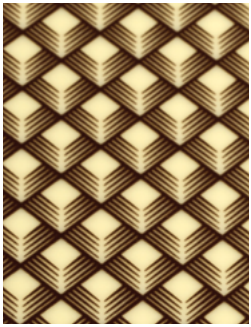
utilizzare con /
use with



SD228SB

rame / copper

utilizzare con /
use with



SD229SB

marrone / brown

utilizzare solo con /
use only with

SD230SB

oro / gold

utilizzare con /
use with

SD200SB

bronzo / bronze

utilizzare con /
use with

SD201SB

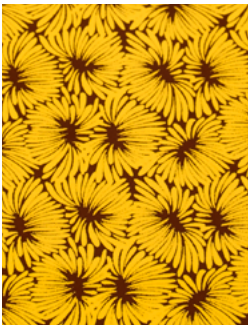
arancione, verde /
orange, green

utilizzare con /
use with

SD202SB

giallo / yellow

utilizzare con /
use with



SD203SB

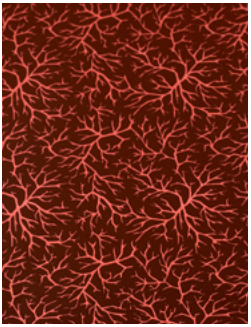
giallo / yellow

utilizzare con /
use with

SD204SB

rame / copper

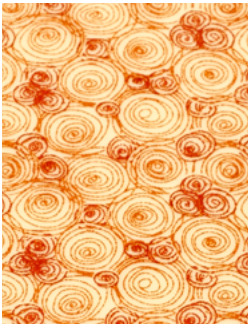
utilizzare con /
use with



SD205SB

rubino / ruby

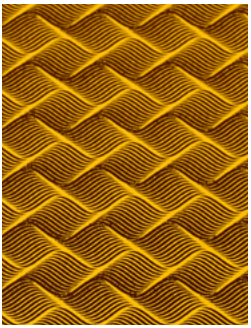
utilizzare con /
use with



SD206SB

rubino, bronzo /
ruby, bronze

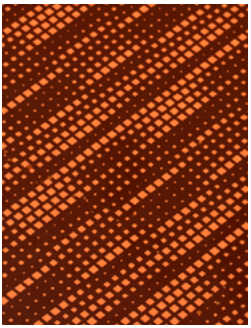
utilizzare con /
use with



SD207SB

giallo / yellow

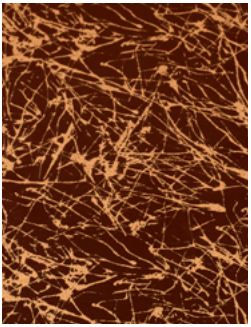
utilizzare con /
use with



SD208SB

arancione / orange

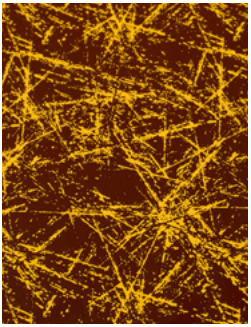
utilizzare con /
use with



SD209SB

bronzo / bronze

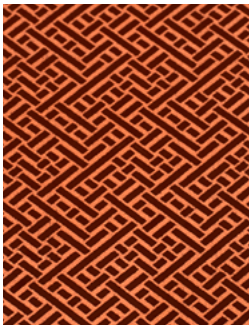
utilizzare con /
use with



SD210SB

giallo / yellow

utilizzare con /
use with



SD211SB

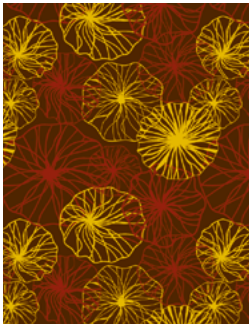
rame / copper

utilizzare con / use with

SD212SB

rubino, / ruby

utilizzare con / use with



SD213SB

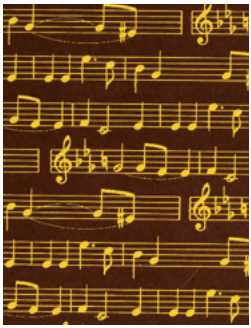
giallo, rosso / yellow, red

utilizzare con / use with

SD214SB

giallo, rosso, arancione / yellow, red, orange

utilizzare con / use with



SD215SB

giallo / yellow

utilizzare con / use with

SD216SB

giallo / yellow

utilizzare con / use with

SD217SB

verde chiaro e scuro / light and dark green

utilizzare solo con / use only with

SD218SB

marrone / brown

utilizzare solo con / use only with

SD219SB

magenta / magenta

utilizzare solo con /
use only with

SD220SB

marrone / brown

utilizzare solo con /
use only with

SD120SB
Camouflage
by Massimo Bottura

utilizzare solo con /
use only with

SD4COLSB
Camouflage
by Massimo Bottura

utilizzare solo con /
use only with

Transfer e blister personalizzati
Custom transfer and blister

Puoi apporre il tuo logo o la tua 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 a info@pavonitalia.com per avere una proposta personalizzata.

You can put your logo or signature on many different products:
- extra-thin chocolate plaques
- thermoformed sheets, empty or prefilled
- silkscreened sheets, to be used with or without chablon.

Send us your design to info@pavonitalia.com to have a customized proposal.

Transfer e blister personalizzati
Custom transfer and blister

Placchette in cioccolato extrasottili
Extra-thin chocolate plaques

LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
10 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, latte o fondente

LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
10 boxes
(5 sheets per box)

CHOCOLATE:
white, milk, dark

Tonde / 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	25×15	520
P150	30×20	300
P002/335	42×25	200
P332	30×40	190
P521	60×26	204
P397	72×25	125

Quadrato / Square

Code	Dimension (mm)	Pezzi per scatola Pcs per box
P170	13×13	1485
P096	15×15	1250
P004/105	20×20	630
P041/136	25×25	450
P005/065	30×30	300
P012/365	37×37	180
P073	40×40	135
P021/127	50×50	105

Rettangolare / Rectangular

Code	Dimension (mm)	Pezzi per scatola Pcs per box
P168	20×8	1620
P219	35×9	450
P468	60×10	450
P428	120×12	360
P020	30×15	600
P057/131	70×15	250
P156	40×16	405
P348	25×20	540
P037	55×20	210
P003/108	37,5×14	300
P074	50×25	210
P056	70×25	150
P339	35×30	250
P030	55×30	150
P023/135	50×36	150
P075	60×40	90

Cuore / Heart

	Code	Dimension (mm)	Pezzi per scatola Pcs per box
	P048	32×29	200
	P115	34×33	200
	P011	30×30	300
	P012	37,5×37,5	200
	P053	50×50	105

Blister

Vuoti o pre-riempiti con cioccolato fondente, bianco o al latte. Completamente personalizzabili. /
Empty or pre-filled with dark, white or milk chocolate. Fully customizable.

BLISTER VUOTI
LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
2 confezioni
(50 fogli a confezione)

BLISTER PRE-RIEMPITI
LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
10 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, al latte e fondente

EMPTY BLISTER
LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
2 boxes
(50 sheets per box)

PRE-FILLED BLISTER
LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
10 boxes
(5 sheets per box)

CHOCOLATE:
white, milk and dark

Tondo / Round

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B181	Ø 24	120	senza bordo / without frame
	B139	Ø 30	72	senza bordo / without frame
	B159	Ø 40	48	senza bordo / without frame

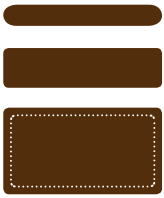
Ovale / Oval

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B161	33×22	90	senza bordo / without frame
	B162	40×25	72	senza bordo / without frame
	B167	47×24	70	senza bordo / without frame
	B134	57×35	36	senza bordo / without frame
	BR148	33×22	90	con bordo / with frame
	BR108	40×25	72	con bordo / with frame
	BR109	57×35	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	72	con bordo / with frame

Rettangolare / Rectangular

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B702	60×8	120	senza bordo / without frame
	B197	60×15	84	senza bordo / without frame
	B163	55×30	36	senza bordo / without frame
	BR149	55×30	36	con bordo / with frame

Cuore / Heart

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	BR102	33×32	54	con bordo / with frame

Personalizza i sigilli con il tuo logo e colori
Customize the seals with your logo and colours

Code	Dimension (mm)	Impronte Indents
B708	Ø mm 35	630

Fogli serigrafati "Decocioc"
Silkscreened sheets "Decocioc"

I fogli serigrafati Decocioc possono essere personalizzati con il tuo logo o design, in ordine sparso o prespaziato, in tanti chablon dalle forme diverse. /
Decocioc silkscreened sheets can be customised with your logo or design in a scattered or pre-spaced order, with a variety of chablon stencil shapes.

SERIGRAFIE:
da 1 a 4 colori

QUANTITÀ MINIMA:
5 confezioni, totale 250 fogli (50 fogli a scatola)

MISURA FOGLIO:
mm 340×265

SILKSCREENED SHEETS:
from 1 to 4 colours

MINIMUM QUANTITY:
5 boxes, total 250 sheets (50 sheets per box)

SHEET SIZE:
mm 340×265

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 340×280). / Round, square, rectangular, triangular, heart-shaped, oval. Choose from a wide range of chablon shapes and sizes (mm 340×280).

	Code	Dimension (mm)	Pezzi per scatola Pcs per box
	D25T	Ø 25	56
	D3T	Ø 30	48
	D35T	Ø 35	35
	D4T	Ø 40	30
	D40-O	40×24	36
	D45-O	45×27	30
	D3C	Ø 30	48
	D35C	Ø 35	35
	D25QR	23,5×23,5	56
	D4QR	40×40	30
	D51R	52×12	65
	D52R	52×26	35
	D38TR	38×38	66

Attrezzature per cioccolato
Chocolate equipment

Tutta la gamma di strumenti indispensabili per la lavorazione del cioccolato.

A complete range of essential tools for chocolate.

Attrezzature per cioccolato
Chocolate equipment

FlyChoc

Un progetto realizzato in collaborazione con il Maestro Stefano Laghi e Filippo Re. Dieci attrezzi in acciaio inox pensati per realizzare decorazioni in cioccolato dalle forme e dimensioni diverse. Con FlyChoc piume e foglie si realizzano in modo semplice, veloce e razionale, con un risultato impeccabile. / A project developed in collaboration with pastry chefs Stefano Laghi and Filippo Re. Ten stainless steel tools to create chocolate decorations of various shapes and sizes. With FlyChoc feathers and leaves can be created simply, quickly and rationally, with an impeccable result.

Foglia larga / Large leaf

Code	Size	Foglia / Leaf Dimension (mm)
CH1	S	40×30
CH2	M	50×36
CH3	L	60×44

Foglia / Leaf

Code	Size	Foglia / Leaf Dimension (mm)
CH4	S	42×22
CH5	M	60×30
CH6	L	80×40

Piuma / Feather

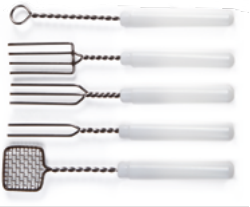
Code	Size	Foglia / Leaf Dimension (mm)
CH7	S	60×20
CH8	M	80×23
CH9	L	100×24
CH10	XL	120×24

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.

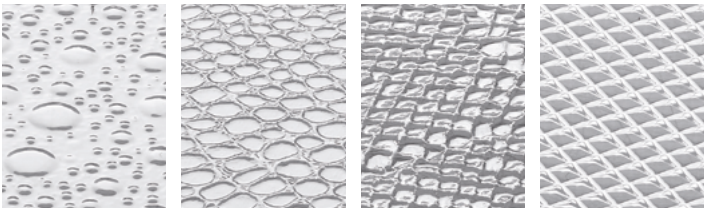
SFP
Serie completa di 10 pezzi / Complete set of 10 pcs

Code
SFP1
SFP9
SFP8
SFP6
SFP7



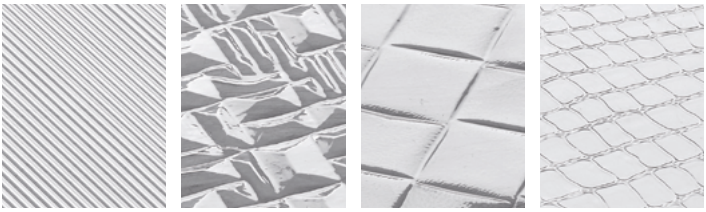
Code
SFP5
SFP4
SFP3
SFP2
SFP10

Texture per decoro praline
Texture for praline decoration



STRKIT1

32 fogli mm 400×250
4 decorazioni,
8 per tipo
32 sheets mm 400×250
4 decorations,
8 for each type



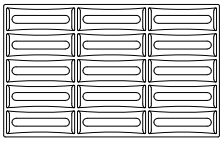
STRKIT2

32 fogli mm 400×250
4 decorazioni,
8 per tipo
32 sheets mm 400×250
4 decorations,
8 for each type

Delicious Snack

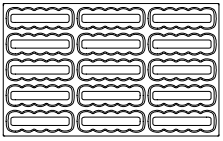
Due stampi in silicone per creare snack dolci o salati, con ripieni e golose farciture. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /
Two silicone moulds to create snacks, sweet or savoury, with delicious fillings under the coating. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

Dimensione stampo /
Mould size: mm 285×175



DS01

mm 90×30×19 h
~ 38 ml
15 impronte / indents



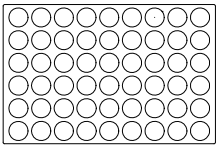
DS02

mm 90×30×19 h
~ 38 ml
15 impronte / indents

Chocoflex

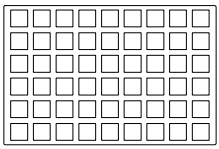
Stampi in silicone per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /
Silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

Dimensione stampo /
Mould size: mm 290×190



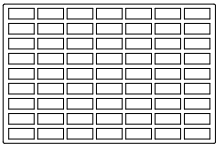
LS01

Ø mm 26×14 h
~ 7,5 ml
54 impronte / indents



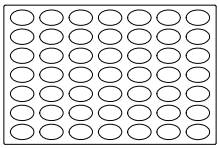
LS02

mm 23×23×14 h
~ 7,5 ml
54 impronte / indents



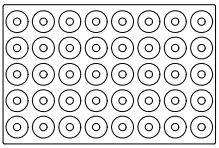
LS03

mm 35×14×14 h
~ 7,5 ml
63 impronte / indents



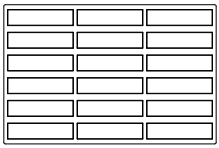
LS04

mm 32×21×14 h
~ 7,5 ml
49 impronte / indents



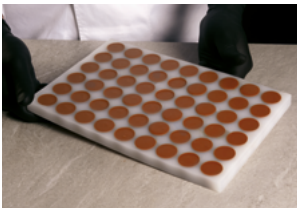
LS06

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



LS07

mm 90×22×10 h
~ 19,5 ml
18 impronte / indents



Colori e materie prime
Colours & raw materials

pavoni
Pearly powder colour
BRILLIANT
Bronze
MO4SB
pavoni
Velvet spray colour
Colore spray effetto velluto
DOLCE VELLUTO
DV15SB
pavoni
Pastel spray colour
Colore spray effetto pastello
SP02250SB
pavoni
Fat-soluble powder colour
CHOCOLART
LO4SB

Colori in Spray
Spray colours

Spray effetto velluto "Dolce Velluto" 400 ml
Velvet effect spray "Dolce Velluto" 400 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Spray al burro di cacao colorato, da applicare su superfici fredde per ottenere l'effetto velluto. / Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.

- DV1SB rosso / red
- DV2SB arancione / orange
- DV3SB* giallo / yellow
- DV4SB rosa / pink
- DV5SB* marrone scuro / dark brown
- DV6SB marrone chiaro / light brown
- DV7SB* bianco / white
- DV8SB verde / green
- DV9SB* azzurro / sky blue
- DV12SB amarena / black cherry
- DV14SB nero / black
- DV15SB blu tiffany / tiffany blue
- DV17SB* oro / gold

Spray perlescente 250 ml
Pearl effect spray 250 ml

E171 free

100% AZO FREE

Base alcolica, per decorazione dolci, cioccolato e pasta di zucchero. /
Alcohol based, for cake decoration, chocolate and sugar paste.

- SM10SB oro / gold
- SM13SB argento / silver
- SM11SB bronzo / bronze
- SM12SB rubino / ruby

Spray pastello 250 ml
Pastel spray 250 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Base acquosa, pronti all'uso per decorazione torte a base di panna e cioccolato, biscotti, wafer e cialde a base di pasta di zucchero. /
Water based, ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.

- SP01250SB rosso / red
- SP05250SB* blu / blue
- SP02250SB* rosa / pink
- SP07250SB arancione / orange
- SP03250SB marrone / brown
- SP08250SB* verde / green
- SP04250SB giallo / yellow

Colori in polvere
Powder colours

Idrosolubile in polvere "Absolute" 50 g
Water soluble powder "Absolute" 50 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Alta densità di colore, per zucchero artistico, macaron, pasta di zucchero e ghiaccia. / High colour density, for artistic sugar, macarons, sugar paste and icing.
(by Emmanuele Forcone)

- A01SB rosso ciliegia / cherry red
- A02SB arancione / orange
- A03SB giallo limone / lemon yellow
- A04SB verde mela / apple green
- A05SB verde / green
- A06SB* blu / blue
- A07SB viola / purple
- A08SB rosa / pink
- A09SB marrone / brown
- A10SB nero / black
- A11SB rosso vivo / bright red

Liposolubile in polvere "Chocolart" 40 g
Fat soluble powder "Chocolart" 40 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Alta densità di colore, da sciogliere nel burro di cacao. /
High colour density to melt in cocoa butter. products.
(by Emmanuele Forcone)

L01SB* verde mela apple green	L07SB* nero black
L02SB* verde green	L08SB* bianco white
L03SB* blu blue	L09SB rosa pink
L04SB* giallo limone lemon yellow	L10SB rosso red
L05SB giallo uovo egg yellow	L11SB* lilla lilac
L06SB arancione orange	L12SB* blu tiffany tiffany blue

Colori in polvere
Powder colours

Perlescente in polvere "Brilliant" 40 g
Metallized powder "Brilliant" 40 g

E171 free
100% AZO FREE

Effetto perlescente per lavorazioni in cioccolato, zucchero e pastigliaggio. Solubili in alcol o utilizzabili allo stato puro. /
Pearlescent effect for your chocolate, sugar and pastillage creations. Soluble in alcohol or usable in purity.
(by Emmanuele Forcone)

- M01SB oro gold
- M02SB argento silver
- M03SB rubino ruby
- M04SB bronzo bronze
- M07SB rame copper
- M08SB viola purple

Polvere perlescente spray "Stardust" 10 g
Spray pump powder "Stardust" 10 g

E171 free
100% AZO FREE

Fine polvere perlescente con pompetta ad aria per decorare prodotti finiti. /
Thin pearlescent powder with air pump for decorating finished products.

- S01SB rubino ruby
- S02SB oro gold
- S03SB argento silver
- S04SB bronzo bronze

Colori al burro di cacao
Cocoa butter colours

Burro di cacao "Chocolart" 200 g
Cocoa butter "Chocolart" 200 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Colori pronti all'uso. Ideali per colorare cioccolato in massa, in superficie e in stampo. / Ready to use colours. Ideal for colouring chocolate, surface and mould.
(by Emmanuele Forcone)

LB01SB* verde mela apple green	LB08SB* bianco white
LB02SB* verde green	LB09SB rosa pink
LB03SB* blu blue	LB10SB rosso red
LB04SB* giallo limone lemon yellow	LB11SB* lilla liliac
LB05SB giallo uovo egg yellow	LB12SB* oro gold
LB06SB arancione orange	LB14SB* bronzo bronze
LB07SB* nero black	LB15SB* rubino ruby

Colori liquidi
Liquid colours

Liposolubile liquido 180 g
Fat soluble liquid 180 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Ideali per la colorazione di masse di cioccolato e di tutte le masse grasse. /
Suitable to colour mass of chocolate and all fat masses.

- LL01SB verde green
- LL02SB giallo uovo egg yellow
- LL07SB rosso red
- LL08SB* blu blue
- LL10SB* nero black
- LL11SB giallo limone lemon yellow

Idrosolubile liquido 190 ml
Water-soluble liquid 190 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Colori idrosolubili a base di acqua per aerografo. /
Water-soluble colours for airbrush.

- CLN01SB verde green
- CLN02SB giallo uovo egg yellow
- CLN04SB viola purple
- CLN05SB marrone brown
- CLN06SB* azzurro sky blue
- CLN07SB rosso red
- CLN08SB* blu blue
- CLN09SB rosa pink
- CLN10SB nero black
- CLN11SB giallo limone lemon yellow

Concentrati naturali
Natural extract

Concentrati naturali a base burro di cacao "Seasons" 200 g
Cocoa butter natural concentrates "Seasons" 200 g

E171 free

100% AZO FREE

Seasons è la gamma di concentrati vegetali a base burro di cacao per la colorazione di masse di cioccolato, per l'applicazione diretta, oppure all'interno di glasse o finiture ad effetto velluto. Vegan friendly. /
Seasons is the range of cocoa butter with vegetable concentrates for colouring chocolate masses, for direct application, for glazes or velvet effect finishing. Vegan friendly.

- NC01 verde mela / apple green
- NC02 verde / green
- NC03 azzurro / light blue
- NC04 giallo / yellow
- NC05 rosso ciliegia / cherry red
- NC06 arancione / orange
- NC07 viola / purple
- NC08 fondente / dark brown
- NC09 rosa / pink
- NC10 rosso / red
- NC11 marrone latte / milk cocoa

Concentrati naturali in polvere "Seasons" 80 g
Powdered natural concentrates "Seasons" 80 g

E171 free

100% AZO FREE

Seasons aggiunge un tocco in più alle tue preparazioni. Glasse, impasti, creme, farciture, frolle, viennoiserie: sono solo alcuni degli usi possibili di Seasons. Concentrati vegetali a base di alga spirulina, zucca, barbabietola e molti altri. /
Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others.

- NCP01 verde mela / apple green
- NCP02 verde / green
- NCP03 verde / green
- NCP04 giallo / yellow
- NCP05 rosso ciliegia / cherry red
- NCP06 arancione / orange
- NCP07 viola / purple
- NCP08 fondente / dark brown
- NCP09 rosa / pink
- NCP10 rosso / red

Decorazioni
Decorations

Pepite perlescenti di cioccolato 120 g
Pearly chocolate grains 120 g

E171 free
100% AZO FREE

Pepite di cioccolato dall'effetto perlescente per la decorazione di soggetti in cioccolato. / Chocolate grains with a pearlescent effect to decorate your chocolate creations.

- PT01SB rame copper
- PT02SB rubino ruby
- PT03SB oro gold
- PT04SB bronzo bronze
- PT05SB marrone brown

Perle di zucchero 120 g
Sugar pearls 120 g

E171 free
100% AZO FREE

- ZP01SB oro gold Ø 4 mm
- ZP02SB argento silver Ø 4 mm
- ZP03SB rosa metallizzato metallized pink Ø 4 mm
- ZP04SB verde metallizzato metallized green Ø 4 mm
- ZP05SB blu metallizzato metallized blue Ø 4 mm
- ZP06SB oro gold Ø 6 mm
- ZP07SB argento silver Ø 6 mm

Decorazioni
Decorations

Scaglie 1 g
Flakes 1 g

OROSC1
oro
gold

ARGENTOSC1
argento
silver

Polvere 0,5 g
Powder 0,5 g

OROPV
oro
gold

ARGENTOPV
argento
silver

Fogli
Sheets

ORO
oro
gold

ARGENTO
argento
silver

0,35 g
80×80 mm
25 fogli - sheets

Easydecor 1 kg

Pasta di zucchero, aromatizzata alla vaniglia, adatta a coperture e modellaggio in piano o tridimensionale, aggiungendo zucchero a velo. Pronta all'uso. Disponibile in vari colori, si può anche colorare con idrosolubili Pavoni Italia. / Sugar paste lightly flavoured with vanilla. It is suitable for cake covering and flat modeling (for three-dimensional modeling is sufficient to harden the dough by adding sugar). Ready to use. Available in various colours, it can be also coloured with water-soluble colours.

EASYBN
bianco
white

EASYR
rosso
red

EASYN
nero
black

EASYBL
blu
blue

EASYAZ
azzurro
light blue

Decotab 6 kg

Decotab è ideale per la copertura di torte e per la realizzazione di soggetti e decorazioni. Decotab ha un leggero aroma di mandorla e può essere colorato utilizzando i colori idrosolubili. /
Decotab can be used to cover cakes and create subjects and decorations. Decotab is white coloured with an almond hint; it can be also coloured with the water-soluble food colours.

DECOTAB
bianco
white

Decorazioni
Decorations

Decotab colours
250 g e 1 kg

Realizzate con la stessa ricetta di Decotab, le paste di zucchero Decotab colours offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore. /
Made with the same recipe for Decotab, the Decotab coloured sugar pastes offer many decorative opportunities with remarkable time-saving and a perfect colour homogeneity.

Decotab colours 1 kg

DECOTABRC rosa naturale light rose	DECOTABCO marrone brown	DECOTABN nero black	DECOTABAZ azzurro light blue
DECOTABBN bianco white	DECOTABVC verde chiaro light green	DECOTABR rosso red	DECOTABG giallo brillante bright
DECOTABRA rosa pink	DECOTABFU fucsia fuchsia	DECOTABBL blu blue	DECOTABVS verde green

Decotab colours 250 g

DTAR250 arancio orange	DTR250 rosso red	DTVS250 verde scuro dark green	DTBN250 bianco white
DTAZ250 azzurro light blue	DTGU250 giallo uovo egg yellow	DTVC250 verde chiaro light green	DTCO250 marrone brown
DTRA250 rosa pink	DTG250 giallo brillante bright yellow	DTN250 nero black	DTVL250 viola purple
DTGL250 glicine wisteria	DTFU250 fucsia fuchsia	DTBL250 blu blue	DTRC250 rosa naturale light rose

Pastamica 5 kg

Pasta di zucchero bianca e malleabile per copertura. Aromatizzata alla vaniglia. Facile da stendere, per una copertura perfetta, senza crepe e bolle. /
Elastic and white sugar paste for covering.
It has a light vanilla hint. Easy to spread, it creates a perfect covering, without breaks and bubbles.

Code

PASTAMICA

Decorazioni
Decorations

Massa Pavoni Summer 5 kg

Pasta di zucchero bianca ed elastica, adatta per copertura. Non teme l'umidità e gli sbalzi di temperatura. Non crea condensa superficiale una volta estratta la torta dal frigo. Aroma vanigliato. Colore bianco. / Elastic and perfect for covering, it has a soft vanilla taste. It resists at humidity and hot temperature, it does not create surface condense once the cake gets out from refrigerator. Pure white colour.

Code

MASSAPAVONISUMMER

Ciocoplast 6 kg

Cioccolato plastico per modellaggio ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità lo rende adatto anche a coperture. 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 colours.

CIOCOPLASTBN
bianco
white

CIOCOPLASTMR
marrone
brown

Ciocoplast colours
1 kg e 250 g

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.

Ciocoplast colours 1 kg

CIOCOPLASTWH
bianco
white

Ciocoplast colours 250 g

CPAZ250
azzurro
light blue

CPBN250
bianco
white

CPCO250
marrone
brown

CPG250
giallo
yellow

CPGL250
glicine
wisteria

CPN250
nero
black

CPRA250
rosa
pink

CPR250
rosso
red

CPVC250
verde chiaro
light green

CPVS250
verde scuro
dark green

CPVL250
viola
purple

Isomalto per zucchero artistico
Isomalto for artistic sugar

Code	Peso / Weight (g)
ISOPAV500	500
ISOMALTOKG1	1000
ISOMALTOKG5	5000
ISOMALTO	2500

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. /
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.

Code
REALGHIACCIA

Mix Macaron 500 g

Preparato per la realizzazione di macarons. Ideale da usare con i nostri tappetini per macaron. /
Powder mix to create macarons. It can be used with our macaron mats.

MACARONBN
bianco
white

MACARONRA
rosa
pink

Chocoice 400 ml

Refrigerante spray per zucchero e cioccolato. / Chocolate and sugar spray cooler.

Code

CHOCOICE

100% AZO FREE

Brillspray 400 ml

Lucidante spray per cioccolato, zucchero e marzapane. / Chocolate, sugar and marzipan spray glazing.

Code

BRILLSPRAY

100% AZO FREE

Decorazioni
Decorations

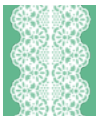
Magic Decor

Preparato in polvere, da utilizzare in abbinamento ai tappetini in silicone per decorazioni, per la creazione di pizzi in zucchero. /
Magic Decor is a powder mix you can use on our silicone mats for decorations to create amazing sugar laces.

Code	Peso / Weight (g)
MAGICDECOR250	250
MAGICDECOR	500
MAGICDECOR3	3000

Strisce in silicone
Stripe silicone mats

SMD03*
mm
390×80,5 h


SMD04A*
mm
390×80,5 h

SMD04B*
mm
390×80,5 h

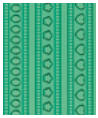
SMD05*
mm
390×80,5 h

SMD07A*
mm
390×80,5 h

SMD07B*
mm
390×80,5 h

SMD08*
mm
390×80,5 h

SMD09*
mm
390×80,5 h


SMD10*
mm
390×80,5 h

SMD11*
mm
390×80,5 h

SMD102*
mm
368×135 h

SMD100*
mm
368×135 h

TMD05*
mm
400×300 h

TMD02*
mm
400×300 h

TMD04*
mm
400×300 h

TMD06*
mm
400×300 h

TM D08*
mm
400×300 h

*fino a esaurimento
until exhaustion

Materie prime
Raw materials

Agar Agar 250 g

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

Zucchero invertito
Inverted Sugar 250 g

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

Hyfoama 250 g

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

Gomma xanthano
xanthan gum 250 g

Utile a stabilizzare e addensare impasti privi di glutine o ispessire le salse. /
To stabilize and thicken gluten free dough. To thicken sauces.

Sciroppo di glucosio
Glucose syrup 250 g

Previene la congelazione di gelati e mousse e la cristallizzazione di praline e prodotti in cioccolato. Utile per preparare pasta di zucchero e cioccolato plastico. /
To prevent freezing of ice cream and mousse. To prevent crystallization of pralines and other chocolate products. To prepare sugar paste and plastic chocolate.

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.

Attrezzature
Equipment

FOROSIL64

Pavoni

Stampi monouso
Disposable moulds

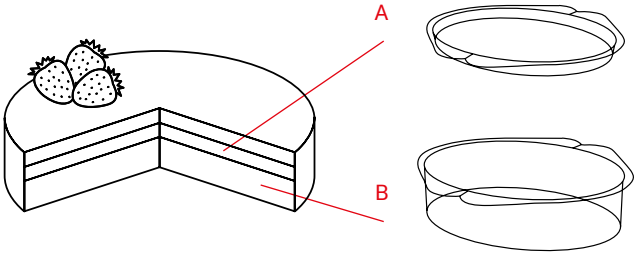
Stampi monouso ideali per realizzare semifreddi e dessert in diverse forme e misure. Vantaggi:

- riduzione dei tempi di preparazione
- riduzione dei tempi di raffreddamento
- lavoro organizzato e veloce
- massima igiene
- risparmio di acqua e detersivi inquinanti
- riciclo del prodotto al 100% nella filiera della plastica
- stoccaggio razionalizzato, risparmio di spazio ed eliminazione dell'uso della pellicola protettiva
- linguetta extra-grip per uno smodellaggio semplice e veloce

Disposable moulds ideal for making parfaits and desserts in different shapes and sizes. Benefits:

- reduced preparation time
- reduced cooling time
- organised and fast work
- maximum hygiene
- saving of water and polluting detergents
- 100% product recycling in the plastic chain
- rationalised storage, space-saving and elimination of the use of protective foil
- extra-grip tear strip for quick and easy demoulding

Voilà tondi per torte e inserimenti
Round Voilà for cakes and inserts



A. stampi monouso Voilà per inserimenti /
Voilà disposable moulds for inserts

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

VL240

Ø mm 240×40 h
100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

IN220

Ø mm 220×10 h
220 pcs per confezione
220 pcs per box

VL180

Ø mm 180×40 h
225 pcs per confezione
225 pcs per box

abbinabile con inserimento
can be combined with insert:

IN160

Ø mm 160×10 h
450 pcs per confezione
450 pcs per box

VL220

Ø mm 220×40 h
100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

IN200

Ø mm 200×10 h
300 pcs per confezione
300 pcs per box

VL160

Ø mm 160×40 h
300 pcs per confezione
300 pcs per box

abbinabile con inserimento
can be combined with insert:

IN140

Ø mm 140×10 h
600 pcs per confezione
600 pcs per box

VL200

Ø mm 200×40 h
150 pcs per confezione
150 pcs per box

abbinabile con inserimento
can be combined with insert:

IN180

Ø mm 180×10 h
400 pcs per confezione
400 pcs per box

VL140

Ø mm 140×40 h
300 pcs per confezione
300 pcs per box

VL120

Ø mm 120×40 h
300 pcs per confezione
300 pcs per box

Voilà per monoporzioni
Voilà for single-serving portions

VL65

Ø mm 65×40 h
900 pcs per confezione
900 pcs per box

Voilà quadrate per torte
Square Voilà for cakes

VLQ140

mm 140×140×40 h
300 pcs per confezione
300 pcs per box

VLQ160

mm 160×160×40 h
300 pcs per confezione
300 pcs per box

VLQ180

mm 180×180×40 h
150 pcs per confezione
150 pcs per box

Voilà per quadri
Voilà frames

VL6430

Dim. internal
mm 570×365×30 h
Dim. external
mm 590×390×30 h
30 pcs per confezione
30 pcs per box

VL6435

Dim. internal
mm 570×365×35 h
Dim. external
mm 590×390×35 h
30 pcs per confezione
30 pcs per box

VL6440

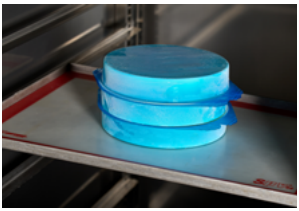
Dim. internal
mm 570×365×40 h
Dim. external
mm 590×390×40 h
30 pcs per confezione
30 pcs per box

VL4030

Dim. internal
mm 360×360×30 h
Dim. external
mm 390×390×30 h
50 pcs per confezione
50 pcs per box

VL4035

Dim. internal
mm 360×360×35 h
Dim. external
mm 390×390×35 h
50 pcs per confezione
50 pcs per box



Spv®
GASTRO 1/1
30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46

Tappetini in silicone
Silicone mats

Scopri tutta la gamma di tappetini antiaderenti in silicone in differenti misure e utilizzi.
Spv, la linea iconica di Pavoni Italia, indispensabile in ogni pasticceria, in silicone alimentare per cottura e surgelazione e Forosil, il microforato per le cotture ottimali di numerose preparazioni da forno.
Novità dedicate al mondo della ristorazione con innovativi tappetini con angoli stondati che sapranno adattarsi perfettamente alle teglie gastronorm.

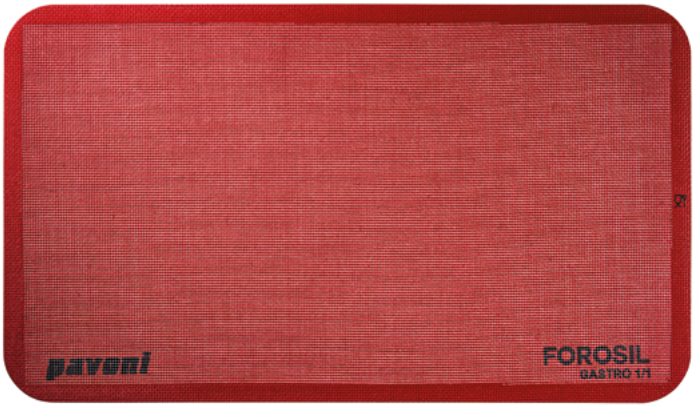
Discover the entire range of non-stick silicone mats; different sizes and uses.
Spv, the iconic line of Pavoni Italia, indispensable in every pastry shop, in food-grade silicone with multiple uses and Forosil, the micro-perforated mat for optimal cooking of different preparations.
New products dedicated to the world of catering and restaurant with innovative mats with rounded corners that will fit perfectly to gastronorm trays.

Tappettini Gastronorm
Gastronorm Mats

Tappettini in silicone antiaderente con angoli arrotondati per teglie Gastronorm 1/1. /
Non-stick silicone mats with rounded corners for Gastronorm 1/1 trays.

SPVGASTRO 1/1

mm 475×275



FOROSILGASTRO 1/1

mm 475×275

SPV

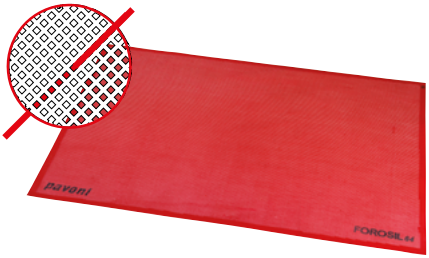
Tappetini antiaderenti in silicone adatti sia per cottura che surgelazione. Per utilizzo da -40°C a +250°C. /
Non-stick silicone mats suitable for baking and freezing. It can be used at temperatures from -40°C to +250°C.

Code	Dimension (mm)
SPV43	385×285
SPV53	520×315
SPV64	585×385
SPV86	790×590
SPV6242	620×420
SPV88	790×770

Code	Dimension (mm)	Ø Impronte indents (mm)
SPV64MACARONS	585×385	esterno / external 400 interno / internal 300

Forosil

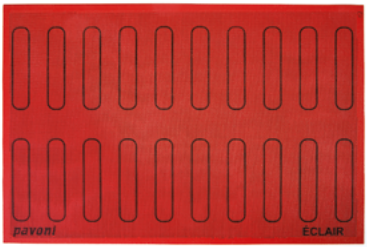
Forosil è il tappetino in silicone microforato perfettamente antiaderente. La presenza dei microfori facilita la distribuzione ottimale del calore. /
Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.



Code	Dimension (mm)
FOROSIL43	385×285
FOROSIL53	520×315
FOROSIL64	585×385

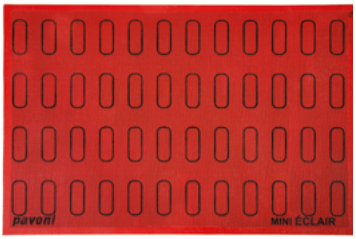
Forosil Éclair

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 125×25
20 impronte / indents
Dim. stampo / mould mm 600×400



ECL48

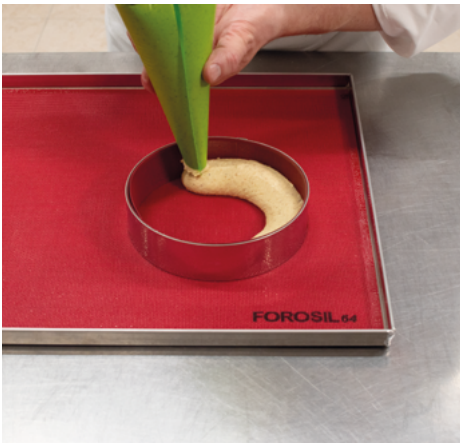
mm 60×18
48 impronte / indents
Dim. stampo / mould mm 600×400

Forosil Strip

La praticità di Forosil, in formato striscia.
Le Forosil Strip sono totalmente antiaderenti e la presenza dei microfori garantisce una migliore e più efficace distribuzione del calore. Utilizzale per foderare le fasce piene in acciaio inox: otterrai torte perfette e dalla facile sformatura, senza la necessità di ungerle! Si prestano all'impiego con torte da forno e lievitati. Sviluppate in collaborazione con Stefano Laghi. /
The convenience of Forosil comes in strip.
The Forosil Strips are totally non-stick and the micro-holes guarantee a better and more effective heat distribution. Use them to line the smooth stainless steel bands: you'll get perfect cakes, easy to unmold, without greasing before! You can use them for cakes to bake and leavened preparations. Developed in cooperation with Stefano Laghi.

Code	Dimension (mm)	PCS per box
STRIP20FPC	635×18 h max	10
STRIP30FPC	635×28 h max	10
STRIP35FPC	635×33 h max	10
STRIP40FPC	635×38 h max	10

Abbinabile alle fasce lisce. /
Can be combined with the smooth bands.



Storage & Display

Una linea completa di prodotti per esporre e stoccare:

- Vassoietti in diverse forme, colori e misure; con una pratica impugnatura per servire e movimentare facilmente i prodotti
- Pack per il confezionamento di soggetti, barrette in cioccolato e macaron
- Covering: pratici coperchi inalterabili agli urti e abbinati ai vassoi per sovrapporre, stoccare e trasportare.

A complete range of products for displaying and storing:

- Trays in different shapes, colours and sizes; with a practical handle for easy serving and handling of products
- Plastic boxes for packing chocolate subjects, chocolate bars and macarons
- Covering: practical, impact-resistant lids combined with trays for stacking, storing and transporting ransporting your creations.

Vassoi per monoporzioni
Single-serving trays

Vassoi per monoporzioni. Disponibili nei colori bianco, nero, trasparente e, a richiesta, anche personalizzati. /
Single-serving trays. Available in white, black and transparent colour, but also customized on demand.

VP1NR

mm 80×80
■ nero / black
Scatola da / Box of 250 pcs

VP1BN

mm 80×80
□ bianco / white
Scatola da / Box of 250 pcs

VP1T

mm 80×80
▨ trasparente / transparent
Scatola da / Box of 250 pcs

VP2NR

mm 130×38
■ nero / black
Scatola da / Box of 250 pcs

VP2BN

mm 130×38
□ bianco / white
Scatola da /Box of 250 pcs

VP2T

mm 130×38
▨ 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

Vassoi per medie porzioni
Medium portions trays

Vassoietti per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /
Medium portion trays. They can be used with the 40time line. Available in white and black colour.

VP4NR

mm 60×60
■ nero / black
Scatola da /
Box of 350 pcs

VP4BN

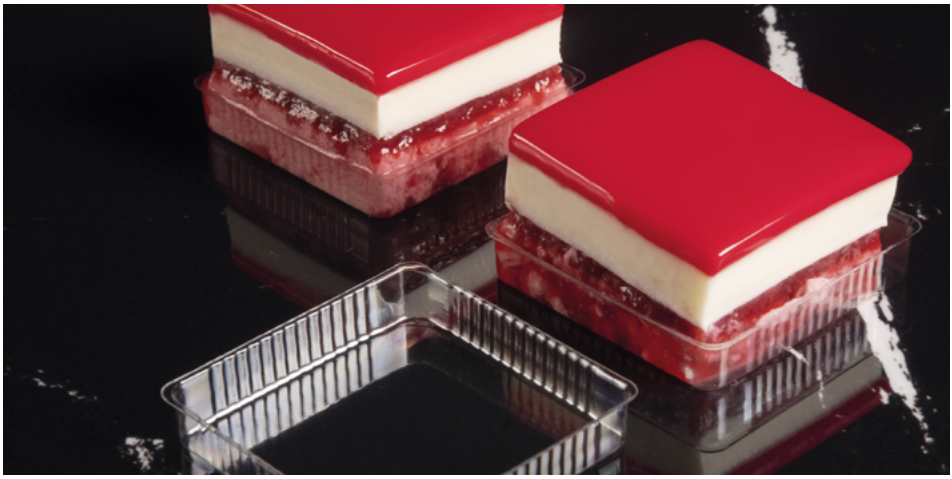
mm 60×60
□ bianco / white
Scatola da /
Box of 350 pcs

VP5NR

mm 90×38
■ nero / black
Scatola da /
Box of 350 pcs

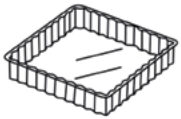
VP5BN

mm 90×38
□ bianco / white
Scatola da /
Box of 350 pcs



Vassoietti per miniporzioni
Trays for mini-portions

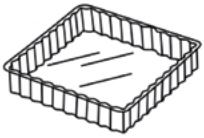
Per spostare, servire e presentare al meglio le tue miniporzioni. In materiale compostabile e trasparente, resistente all'umidità e perfetti per essere presi con pinze o con le mani. /
To move, serve and present your mini-portions preparations. They are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.



100% COMPOSTABLE

VM4B

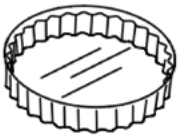
mm 35×35×8 h
quadrato / square
Scatola da 2400 pz /
Box of 2400 pcs



100% COMPOSTABLE

VM2B

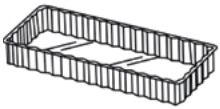
mm 42×42×8 h
quadrato / square
Scatola da 2000 pz/
Box of 2000 pcs



100% COMPOSTABLE

VM1B

Ø mm 42×8 h
tondo / round
Scatola da 2000 pz/
Box of 2000 pcs



100% COMPOSTABLE

VM3B

mm 62×26×8 h
rettangolare / rectangular
Scatola da 2000 pz/
Box of 2000 pcs

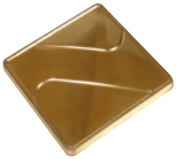
Altri vassoietti
Trays

VC1

mm 140×40
oro / gold
Scatola da /
Box of 200 pcs

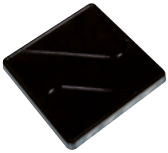
VC2

mm 140×40
nero / black
Scatola da /
Box of 200 pcs



VC4

mm 85×85×7 h
oro / gold
Scatola da /
Box of 250 pcs



VC5

mm 85×85×7 h
nero / black
Scatola da /
Box of 250 pcs

Scatole
Packaging

KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
20 pezzi per confezione /
20 pcs per box

KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

mm 255×155×28 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
5 pezzi per confezione /
5 pcs per box

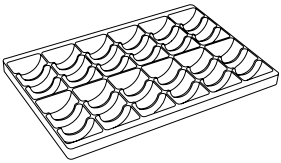
KS26

mm 162×131×206 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
20 pezzi per confezione /
20 pcs per box

KS32

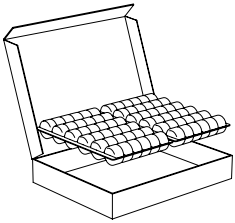
mm 160×160×220 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
2 pezzi per confezione /
12 pcs per box

Macaron Display



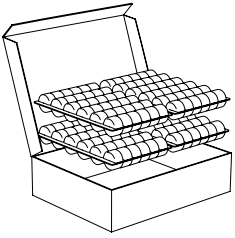
MC36
Macaron Display

mm 295×195
36 impronte / indents
dim impronte / indents Ø mm 48x25
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
200 pezzi per confezione / 200 pcs per box



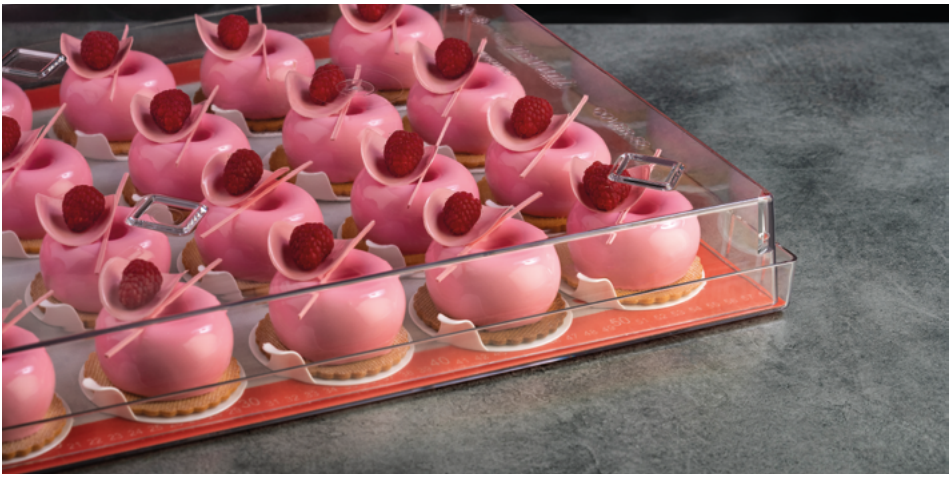
SMC72

internal dim mm 385×295×60 h
scatola in cartone / carton box
può contenere 2 coppie MC36 /
it may contain 2 couples MC36
20 pezzi per confezione / 20 pcs per box



SMC144

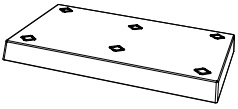
internal dim mm 385×295×100 h
scatola in cartone / carton box
può contenere 4 coppie MC36 /
it may contain 4 couples MC36
20 pezzi per confezione / 20 pcs per box



Covering

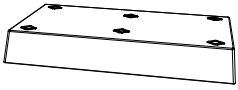
Plus:
- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori
- Disponibile in 2 altezze
- Abbinabile al vassoio Tray e alle teglie 600×400

Plus:
- Impact- and high-temperature resistant
- Stackable and insertable
- Maximum transparency
- Resists condensation during storage in refrigerators and blast chillers
- Available in 2 heights
- Can be combined with Tray and 600×400 trays



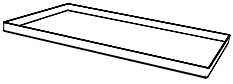
COVER55

Coperchio / lid
mm 585×390×55 h



COVER85

Coperchio / lid
mm 585×390×85 h



TRAY

Vassoio / tray
mm 590×395×28 h

FOROSIL 4+

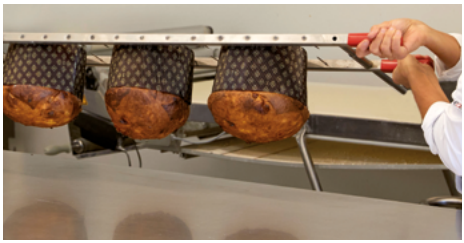
Tools

Attrezzature ed accessori indispensabili. Spatole, teglie, sac a poche, girapanettoni e molto altro per supportare ogni professionista in ogni produzione e in ogni momento dell'anno.

Essential equipment and accessories. Spatulas, baking trays, piping bags and much more to support every professional in every production and at every moment of the year.

Gira panettoni "Gira Tu"
Turn panettoni "Gira Tu"

Facile da impilare su carrelli e rastrelliere. Realizzato in acciaio inox AISI 304 con impugnatura ergonomica. / Easy to stack on trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle.



Code	Dimension (mm)
GIRATU150	1500
GIRATU200	2000
GIRATU225	2250

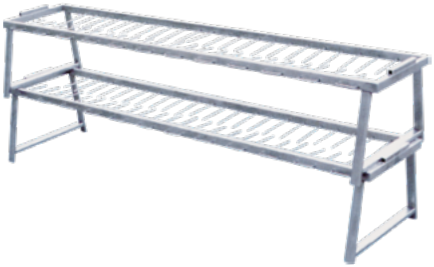
Carrello per gira panettoni
Turn panettoni trolley

Carrello in acciaio inox a 6 piani, 12 posizioni, per gira panettoni da 1,50/2,00/2,25 metri. Totalmente smontabile per un notevole risparmio di spazio in caso di non utilizzo. / Stainless steel trolley with 6 levels and 12 rails for panettoni; 1.50/2.00/2.25 meters. The trolley can be fully disassembled to save space when not used.

Code	Dimension (cm)	Distanza piani / level spacing (cm)
CARGP150	132×66×190 h	27
CARGP200	182×66×190 h	27
CARGP225	207×66×190 h	27

Realizzabile anche con dimensioni su richiesta. / Dimensions customizable on request.

Gira panettoni Giro Io
Turn panettoni Giro Io



Gira panettoni sovrapponibile ideato per risolvere i problemi di spazio nei laboratori, agganciando contemporaneamente diverse pezzature di panettoni, colombe, veneziane etc. Può essere utilizzato da una sola persona, senza alcun aiuto, riuscendo a sovrapporre più telai fino a 150 kg di panettoni. Realizzato in acciaio inox. /
Stackable and space-saver Gira panettoni. It allows to hang many panettoni, colombe and veneziane. It requires just one person. It can stack many trays, till 150 kg of panettoni. Made of stainless steel.

Code	Dimension (mm)
GIROIO P	1650×380
GIROIO G	2150×380

Fruste
Whisks

Fruste in acciaio inox indeformabile. Manico isolante resistente fino a 220°C. /
Whips made of non-deformable stainless steel. Insulated handle resistant up to 220°C.

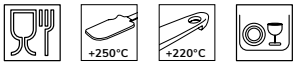
Code	Lunghezza length (mm)	Lunghezza manico / handle length (mm)
FT250FPC	250	105
FT350FPC	350	135
FT450FPC	450	205

Spatole e cucchiai
Spatulas and spoons

Appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi e manico extra grip. La giunzione tra paletta e manico è senza fessure per garantire massima igiene. /
"Hang on" handle for comfortable support while working, edge-cleaning recess and extra grip handle. The joint between paddle and handle is gapless for maximum hygiene.

Code	Lunghezza length (mm)	Lunghezza manico / handle length (mm)
SP300FPC	360	250
SP301FPC	260	170

Code	Lunghezza length (mm)	Lunghezza manico / handle length (mm)
SP302FPC	380	250
SP303FPC	270	170



RT
Sac à poche monouso trasparente
Transparent disposable piping bags

Code	Dimension (mm)	Spessore thickness (µm)	Pcs per box
RT40S	400	72	100
RT55S	550	72	100
RT65S	650	72	100

Powerflex
Sac à poche multiuso
Multi-use 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	550	1
PW050	650	1

Sac à poche multiuso
Multi-use 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

Porta sac à poche
Piping bag holder

Code	Ø (mm)	Altezza height (mm)
34013	195	230

Bocchette in acciaio
Stainless steel piping tips

Tonda Round	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	125/2	2	43	125/12	12	43
	125/4	4	43	125/14	14	43
	125/6	6	43	125/16	16	43
	125/8	8	43	125/18	18	43
	125/10	10	43	125/20	20	43

Stella punta fine Small star	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	126/2	2	52	126/12	12	52
	126/4	4	52	126/14	14	52
	126/6	6	52	126/16	16	52
	126/8	8	52	126/18	18	52
	126/10	10	52	126/20	20	52

Stella punta larga Large star	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	127/2	2	52	127/12	12	52
	127/4	4	52	127/14	14	52
	127/6	6	52	127/16	16	52
	127/8	8	52	127/18	18	52
	127/10	10	52	127/20	20	52

Fiore Flower	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	128/2	2	52	128/12	12	52
	128/4	4	52	128/14	14	52
	128/6	6	52	128/16	16	52
	128/8	8	52	128/18	18	52
	128/10	10	52	128/20	20	52

Delizia Delizia	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	131/10	10	52	131/18	18	52
	131/12	12	52	131/20	20	52
	131/14	14	52	131/22	22	52
	131/16	16	52			

St. Honoré St. Honoré	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	133/20	20	50	133/35	35	50
	133/25	25	50	133/40	40	50
	133/30	30	50			

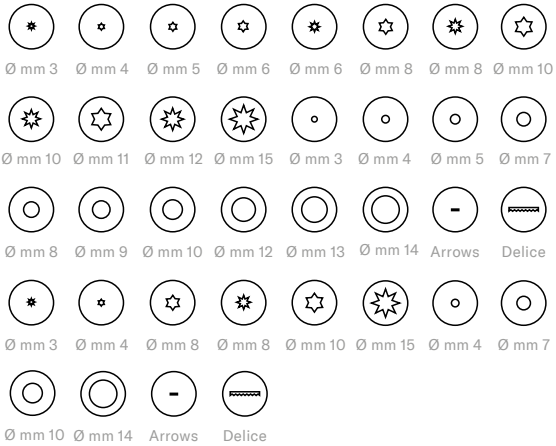
Stampo per cannoli in banda stagnata
Tin plate "Cannoli" mould

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

Bocchette in policarbonato
Polycarbonate piping tips

Le dimensioni indicate fanno riferimento al diametro del foro da cui esce la crema. /
The dimensions indicated refer to the diameter of the hole from which the cream comes out.



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

Griglia 600×400 mm. Misura compatibile con teglie, vassoi Covering e i tappetini SPV; con base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI 304, è resistente e semplice da pulire. /
600×400 mm grid for glazing. It perfectly fits trays, included the Covering range, and SPV 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.

Code	Dimension (mm)
GLA64	600×400

Fogli chitarra
Guitar sheets

Fogli per la creazione di decorazioni in 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. /
Sheets for creating chocolate decorations. 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	390×390	100	100 (25 pcs risma / reams)
FCH64	590×390	100	100 (25 pcs risma / reams)

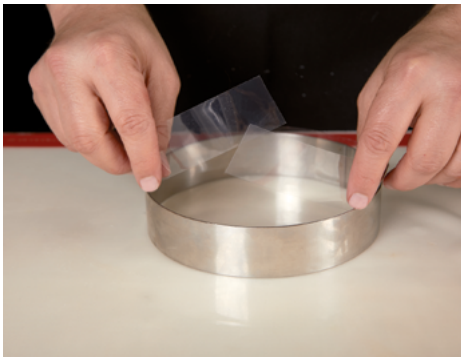
Materiale LDPE - LDPE Material

Fogli in PVC
PVC sheets

Una perfetta barriera antiaderente per realizzare e sformare preparazioni dolci e semifreddi, utilizzando gli stampi e le sagome in acciaio. Ideale anche per la lavorazione del cioccolato e per realizzare originali decori. Non utilizzabili in cottura. /
A perfect non-stick barrier designed to help make and remove desserts and semifreddo creations when using steel moulds and bands. Ideal also for working with chocolate and for creating original decorations. Not suitable for baking.

Code	Dimension (mm)	Spessore thickness (µm)	Pcs per box
FA64	600×400	100	100

Bobine in PVC
PVC rolls



Bobina in PVC ad uso alimentare, ideale per rivestire i bordi degli stampi e delle sagome in metallo. Permette il facile distacco delle preparazioni dagli stampi senza rovinare i bordi. /
PVC roll for food use, ideal for covering the edges of moulds and metal shapes. It makes removal of the mixtures from the moulds easy without damaging the edges.

Code	Altezza height (mm)	Code	Altezza height (mm)
BB25	23	BB45	43
BB30	28	BB5	48
BB35	33	BB55	53
BB4	38	BB6	58

Lunghezza bobina 200 m / Reel length 200 m

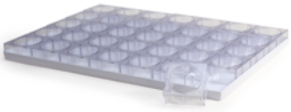
Pavoflon

Ideale per cuocere gli impasti e per la produzione di pane precotto surgelato. Realizzato in teflon, mantiene nel tempo un'antiaderenza formidabile. Utilizzabile sia in forni elettrici che ventilati, oppure in tunnel, a temperature che vanno da -40°C a +350°C. Non è necessario ingrassare. Lavaggio in acqua tiepida con spugna morbida, senza detergenti abrasivi. /
Ideal for baking doughs and making pre-baked frozen bread. Made of Teflon, it maintains the non-stick surface over time. It can be used in both electric and ventilated ovens, or in tunnels, at temperatures ranging from -40°C to +350°C. No need to grease. Washing in warm water with a soft sponge, without abrasive detergents.

Code	Dimension (mm)
PVF0600400	600×400

Altri formati personalizzati sono disponibili su misura
Quantità min. di 20 fogli /
Customizable formats on request
Minimum quantity 20 sheets

Stampi in plastica per monoporzioni
Plastic moulds for single-serving portions

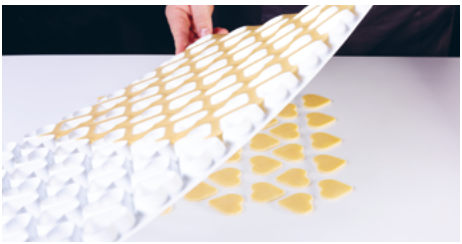


Code	Stampo mould	Stampo mould dim. (mm)	Stampi per vassoio / moulds per tray	Portion (g)	Vassoio tray dim. (mm)	Code estrattore demoulder	Code tagliapasta cutter
TTS		Ø 67×40 h	35	~75	600×400	ETS	CTS
TTS2			20		400×340		
TES		65×65×40 h	35	~75	600×400	EES	CES
TES2			20		400×340		
TTRS		76×69×40 h	35	~75	600×400		CTRS
TTRS2			20		400×340		
TCS		74×71×40 h	35	~75	600×400	ECS	CCS
TCS2			20		400×340		
TOS		86×55×40 h	35	~75	600×400	EOS	COS
TOS2			20		400×340		
TTNS		74×68×40 h	35	~75	600×400		CTNS
TTNS2			20		400×340		
TGS		90×58×40 h	35	~75	600×400	EGS	CGS
TGS2			20		400×340		
TVS		88×60×40 h	35	~75	600×400	EVS	CVS
TVS2			20		400×340		
TRS		76×51×40 h	35	~75	600×400	ERS	CRS
TRS2			20		400×340		
TQS		59×59×40 h	35	~75	600×400	EQS	CQS
TQS2			20		400×340		

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
TMTS		Ø 44×25 h	96	~20	600×400	EMTS	CMTS
TMTS2			64		400×340		
TMES		42×42×25 h	96	~20	600×400	EMES	CMES
TMES2			64		400×340		
TMTRS		50×44×25 h	96	~20	600×400		CMTRS
TMTRS2			64		400×340		
TMCS		48×46×25 h	96	~20	600×400	EMCS	CMCS
TMCS2			64		400×340		
TMOS		55×35×25 h	96	~20	600×400	EMOS	CMOS
TMOS2			64		400×340		
TMTNS		47×44×25 h	96	~20	600×400	EMTNS	CMTNS
TMTNS2			64		400×340		
TMGS		60×38×25 h	96	~20	600×400	EMGS	CMGS
TMGS2			64		400×340		
TMVS		60×38×25 h	96	~20	600×400	EMVS	CMVS
TMVS2			64		400×340		
TMRS		51×31×25 h	96	~20	600×400	EMRS	CMRS
TMRS2			64		400×340		
TMQS		38×38×25 h	96	~20	600×400	EMQS	CMQS
TMQS2			64		400×340		

Placche per pastafrolla
Plastic cutter grids



Ideali per biscotti, pizzette, salatini e basi per pasticcini, velocizzano il lavoro in laboratorio senza rinunciare alla fantasia. Disponibili in tante forme diverse. /
Suitable to prepare cookies, pizzas, savoury biscuits and pastry bases. Time-saving without any compromise with fantasy. Available in many shapes.

Code	Stampo mould	max dim. (mm)	n. Stampi N. Moulds
PF1		90	20
PF2		45	72
PF2A		40	95
PF3		53	53
PF3A		40	95
PF4		60	63
PF4A		40	95
PF5		45	60
PF5A		40	95
PF6		48	95
PF6A		40	116
PF7		48	78
PF7A		40	128
PF8		50	68
PF8A		40	105
PF9		80 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

Chablon da forno 600×400 mm
Baking chablon 600×400 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		35×35	96

Code	Stampo mould	Dim. (mm)	Impronte indents
CHC		40×35	88
CHO		40×30	99

Stampi per pane
Bread moulds

NIDODAPE

Nido d'ape
Honeycomb
mm 140x100

TARTARUGA

Tartaruga
Turtle
mm 140x100

Decora crostate
Tarts decorator

DCR

Ø mm 300

Raschietti
Scrapers

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 mulAiple applications in the kitchen.

Personalizzabili con logo cliente.
Customizable with customer logo.

Code	Dimension (mm)
RA1RS	120×80

Code	Dimension (mm)
RA2RS	120×80

Code	Dimension (mm)
RA3RS	121×81
RA4RS	148×99

Code	Dimension (mm)
RA5RS	145×99

Code	Dimension (mm)
RA6RS	110×80

Code	Dimension (mm)
RA7RS	216×128

Code	Dimension (mm)
RA8RS	216×128

Code	Dimension (mm)
RA9RS	208×128

Code	Dimension (mm)
RA10RS	198×148

Code	Dimension (mm)
SRP	265×125

Raschie in acciaio
Tempered harmonic 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

Le misure dei coltelli e delle spatole sono relative alla lama / Dimensions of knives and spatulas are related to blades lenght

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)
PM54129	100
PM54130	120

Code	Lunghezza lenght (mm)
CM67785	240

Code	Lunghezza length (mm)
CM67777*	240
CM67791*	300
CM67793*	360
CM67781	300

*lama seghettata/ serrated blade

Set tagliapasta
Cutters kit

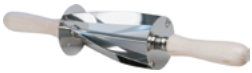
Code	Stampo mould	Stampi per kit Moulds per kit	dimension (mm)
STP53B	cerchi lisci smooth circle	9	da - from 20 a - to 80
STP52B	cerchi festonati festooned circle	9	da - from 20 a - to 80
STP540B	cerchi lisci robusti strong smooth circle	12	da - from 22 a - to 110
STP52D	cerchi festonati festooned circle	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	70×100
RC2	110×150
RC3	180×140
RC4	180×200
RC5	140×200

Tagliapasta estensibili inox
Stainless steel extensible pastry cutters

Code	Ø (mm)	Lama / blade
TPO1	55	5 lisce / smooth
TPO2	55	7 lisce / smooth
TPO3	55	5 lisce / smooth 5 festonate / festooned
TPO4	55	7 lisce / smooth 7 festonate / festooned

Rulli taglia o forapasta
Pastry dockers

Code	Dimension (mm)
RP1	120

Code	Dimension (mm)
RP2	65

Code	Dimension (mm)
RP3	120

Code	Dimension (mm)
RP4	65

Code	Dimension (mm)
RP5	65

Sessole
Scoops

Sessole alluminio
Aluminium scoops

Code	Capacity (l)
SEM100	0,1
SEM300	0,3
SEM500	0,5

Code	Capacity (l)
SEM1000	1
SEM1500	1,5
SEM2000	2

Sessole in plastica
Plastic scoops

Code	Capacity (l)
SES25	0,025
SES50	0,05
SES100	0,10

Code	Capacity (l)
SES250	0,25
SES500	0,5
SES1000	1

Code	Capacity (l)
SET150	0,15
SET250	0,25
SET500	0,5

Code	Capacity (l)
SET750	0,75
SET1000	1
SET2000	2

Pale pizza
Pizza shovel

Code	Lunghezza / length (mm)	
PALA35	360×510 mm	1 pcs × box
PALA57	560×510 mm	1 pcs × box

Palette inox per gelato
Stainless steel ice cream spatulas

Code	Lunghezza / length (mm)
PG7	250
PG8	300

Code	Lunghezza / length (mm)
PG7TR	250

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
CAG3	3
CAG5	5

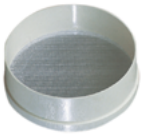
Imbuti in plastica
Plastic funnels

Code	Ø (mm)
IMB8	80
IMB10	100
IMB12	120
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)w
SF1M	1

Apriscatole professionale
Professional tin opener

Code
AP1

Termometri
Thermometers

Code	Measuring range (°C)	
TH5986S	from -50 to +260	Lettura immediata, sonda cavo, memorie. / Immediate reading, probe, memories.

Code	Measuring range (°C)	
TH5989	from -50 to +150	Lettura immediata, sonda fissa in acciaio inox. / Fixed stainless steel probe, immediate reading.

Spazzole
Brushes

Code	Dimension (mm)	
SP1	430	setola in crine / horsehair bristle

Code	Dimension (mm)	
SP2	300	ottone e misto / brass and other materials
SP3	300	ottone / brass

Pennelli per dolci
Brushes

Code	Dimension (mm)
34063	40
43753	60
43763	75

Guanti
Gloves

Guanti anticalore
Heat-resistant gloves

Resistenza al calore per contatto fino a 350°C per 20 secondi. /
It can withstand contact with temperatures up to 350°C for 20 seconds.

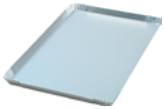
Code	Lunghezza / length (mm)
GUANTO/A	365

Guanto in silicone
Silicone glove

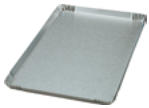
Protegge dalle temperature fino a +250°C. /
It protects you against temperatures up to +250°C.

Code
CHELATBL CHEF

Vassoi da esposizione
Display trays



Code	Dimension (mm)
VE1A	305×225×20 h
VE2A	375×245×20 h



Code	Dimension (mm)
VE1	305×225×20 h
VE2	375×245×20 h

alluminio oxalizzato
oxalate aluminium

Code	Dimension (mm)
VE1G	305×225×20 h
VE2G	375×245×20 h

alluminio oxalizzato versione oro
oxalate aluminium golden version

Kit aerografo
Airbrush kit

Kit composto da aeropenna a doppia azione completamente in acciaio inox, tubo in gomma con attacchi rapidi, compressore 220 volt, motore non a bagno d'olio e quindi idoneo al contatto con sostanze alimentari. Pressione di uscita 2,5 bar. /
Composed by stainless steel made double action airbrush, hose (no clamp is needed), compressor 220 volt, with non oil engine suitable for foods, outgoing pressure 2,5 bar.

Code
AEROGRAFO

Code
AEROPENNA

Sostegno per aeropenna
Airbrush support

Code
RG2

Kit aerografo utilizzabile con colori liquidi idrosolubili - vedi pag 352 / Airbrush kit can be used with water-soluble colours - see page 352

Pistola alimentare
Food spray gun

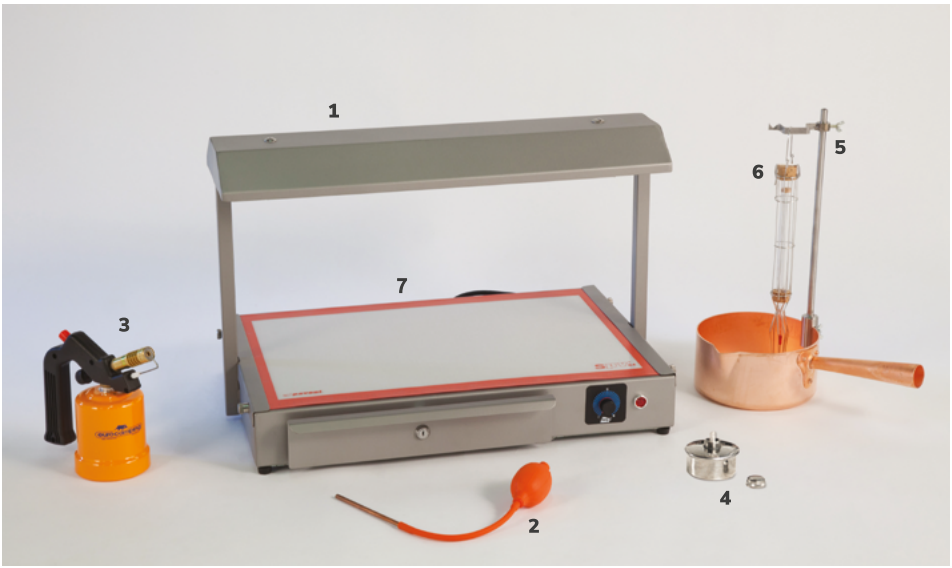
Ideale per erogare ogni liquido a media e bassa viscosità come burro, olio, gelatina, salse, ecc. e per spruzzare superfici piane e oggetti come leccarde o vassoi. /
Ideal to spray low to medium viscosity liquids including butter, oil, jelly and sauces etc. and spray flat surfaces and objects like trays and pans.

Pistola alimentare utilizzabile con colori al burro di cacao - vedi pag 351 / Food spray gun can be used with cocoa butter colours - see page 351

Code	Capacity (l)	Pressione max dinamica max dynamic pressure (bar)	Potenza power (V)	Potenza nominale rated power (W)
W200	0,7	160	220	60

Lampada per zucchero su richiesta
Sugar heating lamp on demand

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



Code	Potenza power (w)	Tensione d'esercizio voltage (v)	Piano di lavoro working plan (mm)	Peso weight (kg)
1.LAMPADA	800	230	600×400	14

Code	Description
2.POMPETTA	con terminale in rame pump with copper terminal
3.CANNELLO	con accensione automatica torch with automatic ignition
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
7.SPV64	tappetino mat

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 per zucchero
Aladin - sugar heating lamp

Lampada a infrarossi a due potenze selezionabili: 600 e 1200 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile. Cavo di alimentazione incluso /
Infrared lamp with two switchable powers: 600 and 1200 W. Stainless steel structure and working plan. Fully demontable. Power cable included.

Code	Piano di lavoro working plan (mm)	Peso weight (kg)
ALADIN	610x410	6

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	705×110	570×370×10 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

Raplette in acciaio inox regolabile sia in altezza che in larghezza.
Stainless steel raplette adjustable in both height and width.

Code	Larghezza max Max width (mm)	Altezza max Max height (Mm)
RAPLETTE	400	da 0 a 15 / from 0 to 15

Asciugaverdure
Vegetable dryers

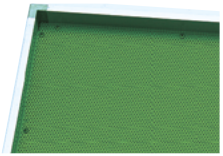
Economico, robusto e sicuro, realizzato a norma CE. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura. Il modello da 25 litri ha anche la possibilità di scarico diretto dell'acqua residua: è sufficiente applicare la cannetta nell'apposita sede posta sul fondo dello stesso. / Affordable, robust and safe, and made according to CE standards. The metal parts are made of aluminium and stainless steel, the internal components are made of shockproof and wear-resistant thermoplastic resin. The 25 liters model also offers the possibility of directly draining residual water: simply insert the hose in the slot on the base.

Code	Altezza height (mm)	Ø (mm)	Capacity (l)	Peso weight (kg)
GREENMATIC12	430	330	12	2,8
GREENMATIC25	520	430	25	4

Teglie
Trays

Una gamma di teglie solide e robuste, resistenti alla deformazione: forate e piene, rivestite in teflon, in alluminio e in lamiera, con dimensioni e bordi differenti. /
A range of solid and sturdy trays, resistant to warping: perforated and non-perforated, coated in teflon, aluminium or steel, in various sizes and with various edge heights.

Teglie piane forate in alluminio Perforated trays in aluminium	Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
	JF04030D20P00G	400×300	20	15/10
	JF06040D20P00G	600×400	20	15/10
	JF08060D20P00G	800×600	20	15/10

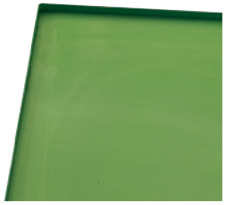
Rivestite in teflon verde 5 mani 5 layers of green teflon	Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
	JF04030D20P00V*	400×300	20	15/10
	JF06040D20P00V*	600×400	20	15/10
	JF08060D20P00V*	800×600	20	15/10

Teglie piane piene in alluminio Flat trays in aluminium	Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore Thickness
	JH04030D20P00G	400×300	20	15/10
	JH04030D30P00G	400×300	30	15/10
	JH05030D20P00G	500×300	20	15/10
	JH06040D20P00G	600×400	20	15/10
	JH06040D30P00G	600×400	30	15/10
	JH06040D40P00G	600×400	40	15/10
	JH08060D20P00G	800×600	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*	600×400	20	15/10

Teglie piane piene in lamiera alluminata Flat trays in aluminate steel	Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
	JS04030D20P00G	400×300	20	8/10
	JS06040D10P00G	600×400	10	8/10
	JS06040D20P00G	600×400	20	8/10
	JS06040D30P00G	600×400	30	8/10
	JS06040D40P00G	600×400	40	8/10
	JS08060D20P00G	800×600	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*	400×300	20	8/10
	JS06040D10P00V*	600×400	10	8/10
	JS06040D20P00V*	600×400	20	8/10
	JS06040D30P00V*	600×400	30	8/10
	JS06040D40P00V*	600×400	40	8/10
	JS08060D20P00V*	800×600	20	8/10

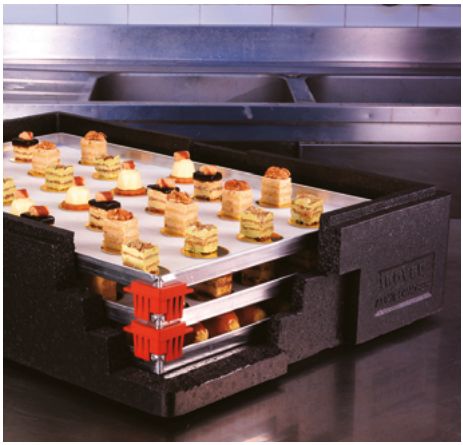


* Disponibili in 15 giorni lavorativi /
Available in 15 working days

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	600×400	1850	18	90
	YI08060C18SF	800×600	1850	18	90

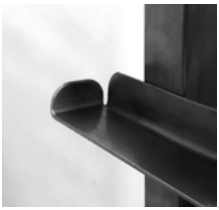
Carrello portateglie a pioli Trolley with hooks	Code	Dimension (mm)	Altezza Height (mm)	Piani Levels	Distanza piani Level spacing (mm)
	YI06040P20SF	600×400	1870	20	80
	YI06040P40DF	600×400	1870	40	80

Carrello per forno
Trolley for ovens

Ruote termiche resistenti ad alte temperature /
Thermal wheels resistant to high temperatures.

Carrello porta marne
Trolley for carrying dollies

Estremità guide angolari /
Angular guides



chiusa
closed

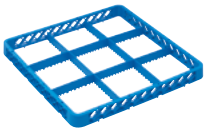
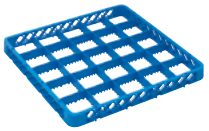
aperta
open

chiusa aperta
closed open

Cestelli
Racks

Resistenti agli urti e alle alte temperature, leggeri e maneggevoli, i cestelli sono pensati per essere facilmente impilabili. Realizzati con ampie finestrature per una circolazione ottimale dell'acqua, evitano residui di detersivo e accelerano le asciugature. /
Resistant to impact and high temperatures. Light and easy to handle, easily stackable. Designed with large openings for optimal water circulation, avoiding the buildup of detergent and speeding up drying.

Basi per cestelll Base racks	Code	Dim. esterna outside dim. (mm)	Altezza interna inside height (mm)	Description	Details
	CBU	500×500×103	83	universale aperta universal open	
	CB09	500×500×103	83	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CB16	500×500×103	83	16 scomparti 16 compart-ments	113 mm lato - side 154 mm diagonale - diagonal
	CB25	500×500×103	83	25 scomparti 25 compart-ments	90 mm lato - side 125 mm diagonale - diagonal
	CB36	500×500×103	83	36 scomparti 36 compart-ments	73 mm lato - side 103 mm diagonale - diagonal
	CB49	500×500×103	83	49 scomparti 49 compart-ments	62 mm lato - side 87 mm diagonale - diagonal
	CBV	445×445×105	85	per piatti e vassoi for plates and trays	7×5 pioli - pegs 43×57 mm distanze tra i pioli - distance between pegs
	CBVA	500×500×103	83	per vassoi grandi for large trays	8×8 pioli - pegs 43×57 mm distanze tra i pioli - distance between pegs
	CBP	500×500×103	83	per posate for flatware	

Rialzi Extenders	Code	Dim. esterna outside DIM. (mm)	Description	Details
	CRU	500×500×44	universale universal	
	CR09	500×500×44	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CR16	500×500×44	16 scomparti 16 compartments	113 mm lato - side 154 mm diagonale - diagonal
	CR25	500×500×44	25 scomparti 25 compartments	90 mm lato - side 125 mm diagonale - diagonal
	CR36	500×500×44	36 scomparti 36 compartments	73 mm lato - side 103 mm diagonale - diagonal
	CR49	500×500×44	49 scomparti 49 compartments	62 mm lato - side 87 mm diagonale - diagonal

Accessori per cestelli Accessories for racks	Code	Dimension (mm)	Description
	CCOP	500×500×20	Coperchio standard / Standard lid
	CPOS	428×205×150	Cestello per posate a 8 scomparti / 8 compartment flatware basket

Accessori per cestelli Accessories for racks	Code	Dimension (mm)	Description
	CARCL	500×500×20	Carrello inox / Stainless steel trolley
	CARCAM	428×205×150	Carrello inox con maniglione / Stainless steel trolley with handle

Griglie porta piatti
Dish racks

In plastica per contenitori Europa. Disponibili nei modelli a 26 posti, per piatti con diametro max 320 mm, e 32 posti per piatti con diametro max 260 mm. /
In plastic, for Europa containers. Available in models with 26 slots, for plates with a maximum diameter of 320 mm, and 32 slots for plates with a maximum diameter of 260 mm.

Code	Max Ø piatti dishes (mm)	N° divisori n compartments
GRIGLIA26	320	26
GRIGLIA32	260	32

Contenitori
Crates

pavoni
pavoni
pavoni
pavoni
pavoni
pavoni

Contenitori in plastica
Plastic crates

Materiali
Materials

Polietilene alta densità HDPE / High density polyethylene HDPE
Uno dei materiali termoplastici più resistenti, anche ad acidi e basi, e all'impatto a basse e alte temperature (da -30°C a +70°C).
HDPE is one of the most resistant thermoplastic materials, even against acids and bases, as well as against low and high temperatures (range: from -30°C to +70°C).

Polietilene bassa densità LLDPE / Low density polyethylene LLDPE
Materiale resistente, più duttile e meno rigido del polietilene alta densità, dotato di una buona resistenza all'impatto e ritorno alla deformazione. Ideale per usi a basse temperature. / This resistant material is more ductile and less rigid than high density polyethylene. It is endowed with adequate impact resistance and springback following deformation. Ideal for use at low temperatures.

Polipropilene PP / Polypropylene PP
Copolimero termoplastico estremamente resistente, anche ad acidi e basi, elastico, con un'eccellente resistenza all'impatto, ritiro ed indurimento della superficie. Adatto ad applicazioni dove è richiesta resistenza alle alte temperature (da –20°C a +90°C). / PP is a thermoplastic copolymer that is extremely resistant even against acids and bases. It is elastic and endowed with optimal characteristics in terms of impact resistance, shrinkage and hardening of the surface. It is suitable for applications in which resistance to high temperatures is required (from -20°C to +90°C).

EPP
Polipropilene espanso, con eccellenti proprietà di isolamento termico.
Foam polypropylene is endowed with optimal heat insulation properties.

ABS
Materiale con ottime proprietà costruttive (resistenza all'impatto) e meccaniche (facilità di lavorazione). / ABS is a material endowed with excellent construction properties (impact resistance) and mechanical properties (ease of working).

Altri - Other materials
Altre plastiche, tra le quali polimetilmetacrilato, policarbonato, poliammide.
Other plastics, such as polymethyl methacrylate, polycarbonate and polyamide.

Acciaio Inox AISI 304 - AISI 304 stainless steel

Tutti i materiali sono rispondenti alla legislazione vigente che disciplina le caratteristiche degli imballaggi e dei contenitori destinati al contatto con gli alimenti. /
All materials are compliant with current legal requirements governing the characteristics of packaging and containers coming into contact with foods.

Simboli
Symbols

Sovrapponibili / Stackable

Inseribili / Nesting

Coperchio / Lid

Carrello / Trolley

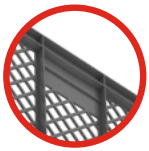
Il numero di pezzi per pallet indicato nelle tabelle è in riferimento allo standard EUR 1000×1200. / The number of pieces per pallet indicated in the tables is as provided by the EUR 1000×1200 standard.

Serie Europa
Europa Series

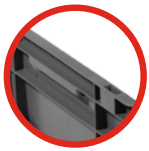
Numerose soluzioni specializzate che abbinano differenti dimensioni, pareti, fondi e accessori specifici. Le pareti a retinatura traspirante consentono il passaggio di aria e liquidi. Il fondo, chiuso o forato, impedisce flessioni sul piano di caricamento e può essere scelto in base a peso, robustezza e destinazioni d'uso. I coperchi, disponibili con ganci o senza, mettono le merci al sicuro da danni di trasporto e sporcizia. Le maniglie per la movimentazione sono personalizzabili, fra passanti e chiuse in diverse combinazioni per la massima comodità di utilizzo. Un'ampia gamma di colori personalizzabili a richiesta.

Many specialized solutions combining a variety of dimensions, sides, bottoms and specific accessories. The breathable transparent screen sides enable the passage of air and liquids. The bottom may be closed or perforated and prevents bending at the loading level. The bottom may be selected on the basis of weight, strength and ambits of use. Lids are available with or without hooks, to protect the goods against harm during transport and avoid soiling. The handles included for handling purposes can be customized (hole handles, closed handles and various combinations of these, for optimal user-friendliness). A wide range of customized colours according to your requirements.

Legenda maniglie
Handles legend



MC
Maniglie chiuse
Closed handles



ME
Maniglie esterne
External handles

MP
Maniglie passanti
Hole handles

Legenda fondi
Bottoms legend

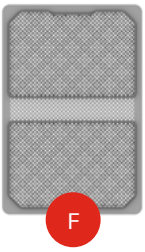
I fondi lisci A - S sono fondi piani ideali per lo scorrimento silenzioso su sistemi automatizzati di produzione e movimentazione.
Il fondo forato F è un fondo a retinatura traspirante, per il passaggio di aria e liquidi, ideale per contenere prodotti di piccole dimensioni.
I fondi rinforzati B - I - T sono fondi chiusi altamente resistenti alla deformazione; il fondo B è adatto alla sovrapposizione di contenitori 400×300 mm.

The smooth bottoms A – S are flat bottoms ideal for ensuring low noise during handling by automated production and handling systems.
The bottom F features a perforated screening solution for the passage of air and liquids. Ideal for containing small products.
The reinforced bottoms B – I – T are closed bottoms highly resistant to deformation.
Bottom B is suitable for stacking 400×300 mm containers.

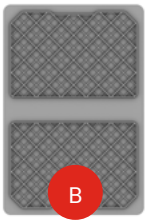
Fondi lisci
Smooth bottoms

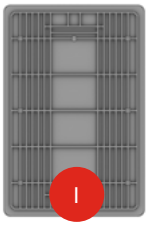
400×300 mm

Fondi forati
Perforated bottoms



Fondi rinforzati
Reinforced bottoms





400×300 mm

Serie Europa 600×400 mm
Europa Series 600×400 mm

Contenitori colorati ad uso alimentare
Coloured containers for food contact

Ceste sovrapponibili e impilabili per alimenti, realizzate con polimeri particolari che assicurano la massima igiene, grazie alla resistenza a muffe e batteri. Facilmente lavabili. Ogni colore ha la sua destinazione d'uso per una razionalizzazione degli stoccaggi e nessun rischio di contaminazione.

Stackable food crates made of special polymers that ensure maximum hygiene due to their resistance to mildew and bacteria. Easily washable. Each colour has its intended use for rationalised storage and no risk of contamination.

Serie E Performance E Series Performance	Code	Fondo Bottom	Dim. interne inside Dim. (mm)	Vol (lt)	4MP	4MC	2ME	2MP+ 2MC	2Me+ 2MC	Pcs per pallet
	E6407	A	565×365×65	13		•				160
	E6410	A	565×365×95	19		•				110

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Carni crude /
Raw meats

E6407FLRS
E6410FLRS

Carni bianche /
Poultry

E6407FLGL
E6410FLGL

Frutta e
verdura /
Fruits and
vegetables

E6407FLVR
E6410FLVR

Cibi per intol-
leranze senza
allergeni /Food
intolerances and
without allergens

E6407FLVL
E6410FLVL

Lievitazione
impasti 24 ore /
24 hours dough
leavening

E6407FLAZ
E6410FLAZ

Lievitazione
impasti 72 ore /
72 hours dough
leavening

E6407FLNR
E6410FLNR

Impasti pizza,
pane e
latticini /
Pizza dough,
bread and dairy
products

E6407FLNT
E6410FLNT

Pesce /
Fish

E6407FLBL
E6410FLBL

Lievitazione
impasti 48 ore /
48 hours dough
leavening

E6407FLGR
E6410FLGR

Serie e Performance E Series Performance	Code	Fondo Bottom	Dim. interne inside Dim. (mm)	Vol (lt)	4MP	4MC	2ME	2MP+ 2MC	2Me+ 2MC	Pcs per pallet	Colour
	E6413	A	565×365×120	24		•				85	
	E6415	B	565×365×140	28				•		70	
	E6420	B	565×365×185	38				•		50	
	E6426	B	570×370×255	53				•	•	40	
	E6429	B	570×370×275	58				•		35	
	E6432	B	570×370×305	64				•	•	35	
	E6435	B	570×370×335	70				•		30	
	E6441	I	570×365×395	82				•		25	
	E6445	I	570×365×435	90			•	•		25	

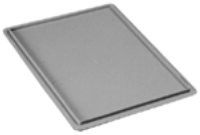
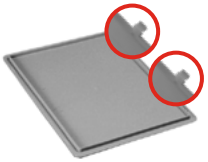
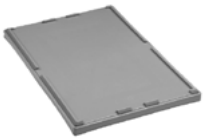
Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Serie E Light E Series Light	Code	Fondo bottom	Dim. interne inside Dim. (mm)	Vol (lt)	4MC	Pcs per pallet	Colour
	E6407L	A	565×365×70	14	•	160	
	E6409L	A	565×365×85	17	•	110	

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Serie EF / EF Series	Code	Fondo bottom	Dim. interne inside Dim. (mm)	Vol (lt)	4MC	Pcs per pallet	Colour
	EF6407	F	565×365×55	11	•	160	
	EF6410	F	565×365×85	17	•	110	

Per i codici EF6407 e EF6410 pareti con pattern fori piccoli
For EF6407 and EF6410 codes, sides are with small holes pattern

Coperchi Lids	Code	Dim. esterne / outside Dim. (mm)	PCS per pallet	Colour	5 PP
	COPE64N	600×400×20	700	☐ ■	Coperchio da appoggio Lid providing support
	COPE64N C/G	600×400×20	700	☐ ■	Con ganci With hooks
	COPEN64	610×410×45	700	☐ ■	Con bordo avvolgente With upturned lip

Carrelli Trolleys	Code	Description	
	CARE/P	Carrello in plastica. Plastic trolley.	6 ABS
	CARE/I	Carrello inox. Stainless steel trolley.	

Serie Europa 400×300 mm
Europa Series 400×300 mm

Serie E E Series	Code	Fondo Bottom	dim. interne inside Dim. (mm)	vol (lt)	2Me	Pcs per pallet	Colour
	E4312	T	370×270×117	12	•	180	☐ ■
		S	370×270×117	12	•	180	☐ ■
	E4317	T	370×270×167	17	•	130	☐ ■
		S	370×270×167	17	•	130	☐ ■
	E4322	T	370×270×217	22	•	100	☐ ■
		S	370×270×217	22	•	100	☐ ■
	E4332	T	370×270×317	32	•	70	☐ ■
		S	370×270×317	32	•	70	☐ ■

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Coperchi Lids	Code	dim. esterne outside Dim. (mm)	Pcs per pallet	Colour	
	COPE43N C/G	400×300×20	540	☐ ■	Con ganci With hooks
	COPE43N S/G	400×300×20	560	☐ ■	Senza ganci Without hooks

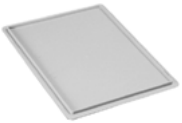
Serie S
S Series

Contenitori sovrapponibili con maniglie esterne, con fondo chiuso e pareti chiuse. Sono ideali per bighe, impasti e pasticceria fresca di ogni genere, perché facili da pulire e igienicamente sicuri. Le maniglie di cui sono dotati rendono la movimentazione a mano facile e veloce, mentre i coperchi, disponibili in tutte le differenti dimensioni, assicurano massima tenuta e igiene.

Stackable containers with external handles, a closed bottom and closed sides. These containers are ideal for dough and fresh pastries of all kinds, since they are readily cleanable and safely hygienic. The handles facilitate rapid manual handling operations. The lids, available for all dimensions, assure perfect seal and hygiene.

Serie SL / SL Series	Code	dim. esterne outside Dim. (mm)	dim. interne inside Dim. (mm)	vol (lt)	Pcs per pallet
	SL1	650×427×65	600×400×60	18	180
	SL2	650×427×115	600×400×110	26	90
	SL3	650×427×83	600×400×80	19	120

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Coperchi / Lids	Code	dim. esterne outside Dim. (mm)	
	COPSL	665×445×30	Coperchio per serie SL Lid for SL series

Serie SLX / SLX Series	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	vol (lt)	Pcs per pallet
	SLX1	657×455×83	600×400×72	18	135

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Contenitori sovrapponibili, con fondo e pareti chiuse. Impilabili sia in modo tradizionale sia a croce, grazie ai ganci appositi. Questo permette la circolazione di aria nei contenitori, rendendo ideale la lievitazione. / Stackable crates with closed bottom and sides. SLX Series is also cross stackable, thanks to the specific hooks. This allows the air circulation through the crates, easening the rising or any other application for which air circulation is required, without compromising space saving.

Serie I
I Series

I contenitori inseribili Serie I sono realizzati in polietilene a bassa densità e sono l'ideale per il settore della ristorazione e del catering. Resistenti agli agenti chimici e idonei all'uso alimentare, sono disponibili con pareti chiuse o forate e coperchi per le differenti dimensioni.

The containers of the I Series are produced in low density polyethylene. They are ideal for the sector of Ho.Re.Ca. and catering. They are also resistant against chemical agents. Suitable for food use, these containers are available with closed or perforated sides and lids for the various dimensions.

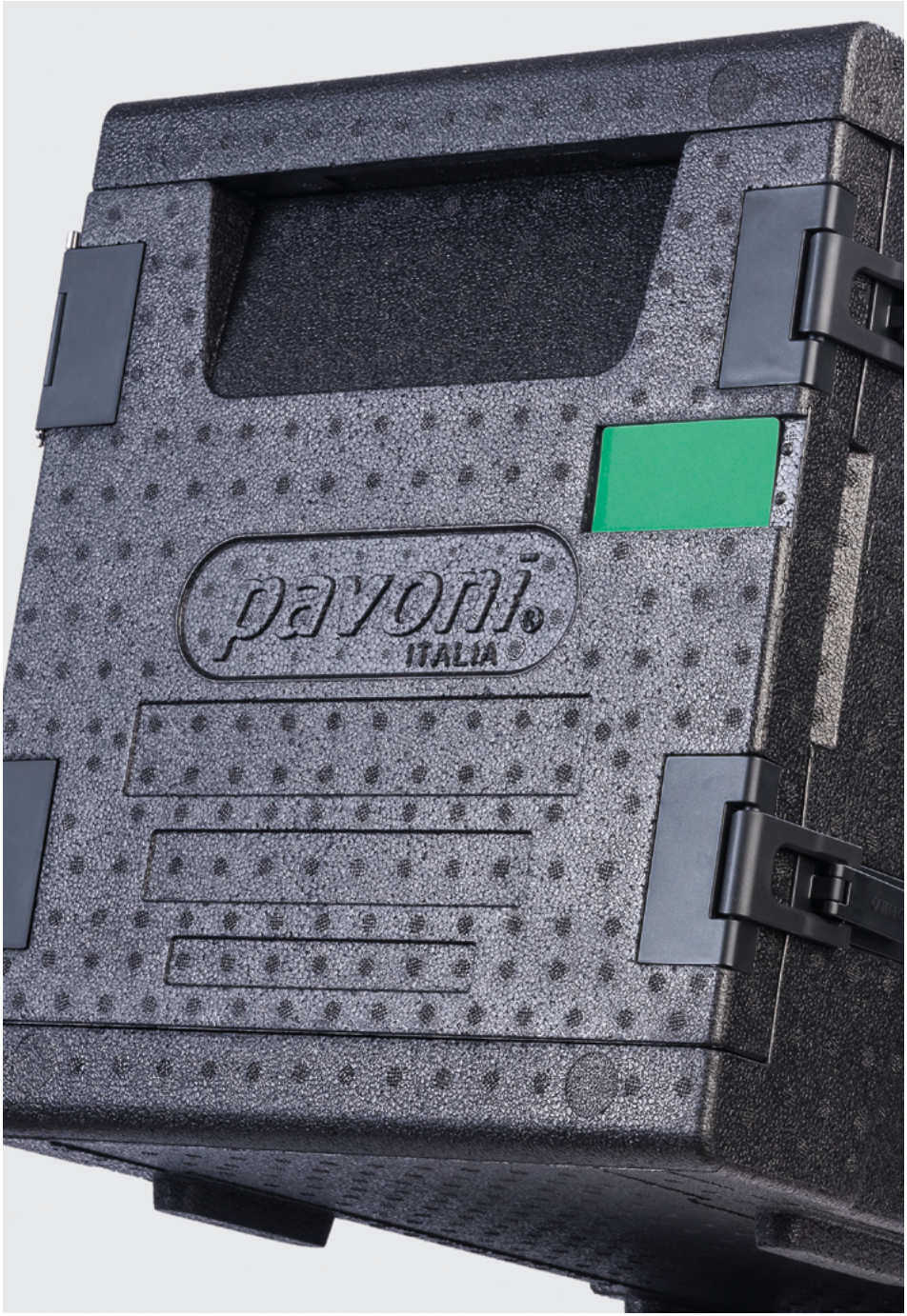
Serie I - I Series	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Vol (lt)	Pcs per pallet
	I4	570×360×340	502×312×330	40	350
	I6N	660×450×340	594×402×330	60	250
	I10	780×520×400	685×480×380	100	90

Fondo chiuso e pareti forate / Closed bottom and perforated sides

Serie IC / IC Series	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Vol (lt)	Pcs per pallet
	IC4	570×360×340	502×312×330	40	350
	IC6	660×450×350	582×392×300	60	250
	IC10	780×520×400	685×480×380	100	90

Fondo chiuso e pareti forate / Closed bottom and perforated sides

Coperchi / Lids	Code	dim. esterne outside Dim. (mm)	Pcs per pallet	
	COPI4	590×370×20	250	Coperchio per I/IC4 Lid for I/IC4
	COPI6N	680×475×20	200	Coperchio per I/IC6 Lid for I/IC6


pavoni
ITALIA

Termobox

La linea di contenitori Termobox è ideale per le aziende della ristorazione, del catering e dell' Ho.Re.Ca. Contenitori leggerissimi, capaci di un'ottima tenuta della temperatura delle pietanze e prodotti contenuti al loro interno, dotati di un'eccellente resistenza all'usura. I Termobox sono progettati mettendo la sicurezza al primo posto, sia durante la movimentazione che nella conservazione delle merci: assicurano agli alimenti il mantenimento di temperature inferiori a +4°C o superiori a 65°C per molte ore durante la conservazione e il trasporto. Una facile pulizia e la riduzione di potenziale contaminazione incrociata completano le caratteristiche di una linea di grande successo. /
The Termobox line of containers is ideal for Ho.Re.Ca. restaurants and catering establishments. These containers are extremely lightweight and excellently maintain the temperatures of dishes and other products contained. They are also resistant to wear and tear. Termobox containers were designed to ensure safety above all, during both goods handling and storage operations. They maintain temperatures of less than +4°C or higher than 65°C for many hours during storage and transport operations. The containers are readily cleanable. Potential cross-contamination is curbed. Thanks to these characteristics, this line of products has been extremely successful.

Leggeri, realizzati in EPP (polipropilene espanso) un materiale dalle alte prestazioni e rispettoso dell'ambiente. / Lightweight, and manufactured in EPP (foam polypropylene). The performance ratings of this environmentally compatible material are impressively high.

Chimicamente inerti, non vengono attaccati da olio, grasso e dalla maggior parte delle sostanze chimiche. / Since these containers are chemically inert, they are impervious to oils, greases and most chemical substances.

Elevata resistenza agli impatti senza riportare danni, grazie all'eccellente assorbimento dell'energia meccanica. / Markedly impact resistant, with no damage ensuing, thanks to the optimal level of absorption of mechanical energy.

Grazie all'eccezionale forza strutturale sono in grado di sopportare carichi pesanti mantenendo la loro forma. / Thanks to this material's extraordinary structural strength, these containers can bear heavy loads with no deformation.

Lavabili in lavastoviglie. / Dishwasher safe.

Adatti per prodotti alimentari. / Suitable for foods.

Riciclabili al 100%. / 100% recyclable.

Termobox a caricamento dall'alto
Top-loader Termobox

5
EPP

I Termobox a caricamento dall'alto sono dotati di un design esclusivo, che permette di risparmiare fino al 30% di spazio. Gli incavi delle pareti interne dei Termobox facilitano il caricamento e lo scaricamento delle bacinelle GN 1/1 e 1/2, mentre l'apposito spazio prestampato permette l'inserimento di targhette identificative. I manici sono ergonomici, per un sollevamento facilitato e sicuro, e l'impilabilità è garantita anche con contenitori di terze parti presenti sul mercato.

Top-loader Termobox containers are the outcome of an exclusive design idea, capable of saving up to 30% of the available space. The grooves in the internal sides of Termobox containers facilitate loading and unloading the GN 1/1 and 1/2 trays. A pre-stamped space may be used to add ID labels. The handles are ergonomic, thus facilitating safe lifting. Stackability is assured, also with containers of third parties present within the marketplace.

Facile carico e scarico con i comodi incavi nelle pareti interne / Easy to load and unload with conveniently grooved inner sides

Manici ergonomici per movimentazione in sicurezza
Ergonomic handles for safe handling

Semplice identificazione utilizzando l'apposito spazio per etichette / Identification facilitated thanks to inclusion of a space for labels

Conservazione di cibi caldi /
Storage of hot food

Temp. iniziale / Starting temp.	1h	2h	3h	4h
87°C	85,6°C	84,4°C	82,8°C	81,2°C

Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.

Conservazione di cibi freddi /
Storage of cold food

Temp. iniziale / Starting temp.	1h	2h	3h	4h
0,3°C	0,8°C	0,9°C	1,2°C	1,4°C

NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Per bacinelle GN 1/2 For GN 1/2 holdings	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB4326	390x330×257	330×270×193	0,62	16,9	■
	TB4332	390×330×316	330×270×253	0,70	0,70	■

Per bacinelle GN 1/1 For GN 1/1 holdings	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	vol (lt)	Colour
	TB6426	600×400×257	538×338×195	1,07	35,5	■
	TB6432	600×400×316	538×338×254	1,20	46	■

Impilabile per bacinelle GN 1/1 Stackable for GN 1/1 holdings	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	vol (lt)	Colour
	TB6432N	600×400×316	538×338×254	1,13	43	■

30% di risparmio in volume grazie al design ad impilaggio interno. /
30% space saving thanks to the internal stacking design solution.

Per casse per prodotti da forno For crates for bakery products	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB7527	690×490×270	625×425×205	1,40	53	■
	TB7537	690×490×370	625×425×305	1,70	80	■

Termobox a caricamento frontale
Front-loader Termobox

I Termobox a caricamento frontale sono pratici e pensati per la semplicità d'utilizzo. Uno scomparto per piastre calde o fredde è posto sulla parete posteriore interna per evitare sgocciolamenti di condensa dall'alto e favorire la distribuzione uniforme della temperatura in tutto il contenitore. Sulla parte alta, una comoda impugnatura perimetrale permette la movimentazione comoda e sicura su tutti 4 i lati. L'apertura e chiusura sono facilitate dallo sportello coi bordi smussati mentre le cerniere e la serratura a scatto in nylon permettono allo sportello di aprirsi a 270°.

Front-loader Termobox containers are a solution designed for practicality and user-friendliness. A division is provided for eutectic plates or icing boxes. The division is fitted on the inner back side in order to curb dripping and condensation from above, and in order to enable uniform distribution of the temperature desired within the box as a whole. The top includes a perimeter hand grip for safe, convenient handling on all 4 sides. Opening and closing are facilitated by inclusion of the door with rounded edges. The door can be opened to 270° thanks to the hinges and snap latch in nylon.

- Comoda apertura e chiusura grazie ai bordi smussati dello sportello / Easy to open and close thanks to the rounded edges of the door
- Design intelligente con comparto interno per piastre calde o fredde, per distribuire la temperatura e impedire sgocciolamenti. / Smart design with inner division for eutectic plates or icing boxes, to distribute the temperature and prevent dripping
- Semplice identificazione utilizzando l'apposito spazio per etichette
  Simply identifiable using the space provided for labels
- Facile movimentazione in sicurezza con comode impugnature perimetrali / Easy to handle in safe conditions, thanks to the perimetral hand grips
- Accesso a 270° facilitato dall'ampia apertura dello sportello. Chiusura rinforzata / Opening at 270° access to the products facilitated by the door that can be fully opened. Reinforced closure
- Anti-sgocciolamento Il rilievo incorporato sul fronte inferiore evita la fuoriuscita di liquidi. / Anti-drip the upturned lip on the bottom of the front prevents liquids from escaping

Conservazione di cibi caldi /
Storage of hot food

87°C	85,6°C	84,4°C	82,8°C	81,2°C
Temp. iniziale Starting temp.	1h	2h	3h	4h

Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.

Conservazione di cibi freddi /
Storage of cold food

0,3°C	0,8°C	0,9°C	1,2°C	1,4°C
Temp. iniziale Starting temp.	1h	2h	3h	4h

NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Senza guide Without rails	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB7569	770×540×687	615×410×585	6,10	155	■

Contenitori multiuso senza guide per il trasporto di casse, teglie e vassoi di 600×400 mm. Può essere modificato con guide regolabili in acciaio inossidabile opzionali, KITADJR*, per il trasporto di casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. /
These multi-use containers without rails were designed for transporting crates, pans and trays (600×400 mm). These containers can also be modified for greater versatility with the inclusion of optional adjustable rails in stainless steel, KITADJR*, for transporting 600×400 mm crates, trays and baking pans in the same unit.

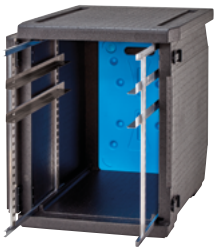
* Vedere gli accessori. / * See the accessories.

Con 6 guide With 6 rails	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB7569R6	770×540×687	615×410×585	6,34	126	■

Disponibili con 6 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. / The containers are available with 6 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

Con 9 guide With 9 rails	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB7569R9	770×540×687	615×410×585	6,60	126	■

Disponibili con 9 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. /
The containers are available with 9 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

Con guide regolabili With adjustable rails	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB7569ADJR	770×540×687	615×410×585	8,17	155	■

Disponibile con 2 set di guide* regolabili in acciaio inossidabile per il trasporto di differenti contenitori, tra cui casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. / This exclusive multi-use container was designed with 2 sets of adjustable rails* in stainless steel enabling the operator to transport various containers including 600x400 mm crates, trays and baking pans in the same unit.

* Guide aggiuntive possono essere acquistate separatamente. Vedere gli accessori.
* Additional rails may be purchased separately. See the accessories.

Per bacinelle GN 1/1 con 8 guide / For GN 1/1 holdings with 8 rails	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB6448	640×440×475	535×330×370	3,20	60	■

Per bacinelle GN 1/1 con 12 guide / For GN 1/1 holdings with 12 rails	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	vol (lt)	Colour
	TB6463	640×440×625	535×330×525	3,90	86	■

Accessori
Accessories

Kit di guide regolabili / Adjustable rails kit per TB7569 / for TB7569	Code	Dimension (mm)	peso weight (kg)
	KITADJR	600×10×580	2,07

I telai in acciaio inossidabile e 2 set di guide per regolare e creare spazi personalizzati secondo necessità tra le guide. / The frames in stainless steel and the 2 sets of rails were designed to provide operators with the flexibility to adjust and create customized spaces between rails, according to their own needs.

Kit di guide / Rails kit KITR per KITADJR / KITR for KITADJR	Code	Dimension (mm)	Peso weight (kg)
	KITR	600×30×30	0,42

In acciaio inossidabile, può essere acquistato separatamente per trasportare più articoli nello stesso contenitore. /
The kit made up of 2 adjustable rails in stainless steel may be purchased separately in order to transport various articles in the same container.

Carrelli / Trolleys	Code	
	CARE/P	per - for TB6426, TB6432, TB6432N
	CARE75/I	per - for TB7527, TB7537
	CARTB7569	per - for TB7569
	CARTB6448-6463	per - for TB6448 e TB6463

Carrelli per impilare e trasportare diverse unità in una sola volta e in tutta sicure /
Trolleys for safely stacking and transporting various units as one operation.

Piastre per freddo / Icing boxes	Code	Dimension (mm)	Peso weight (kg)
	CP3226	325×265×30	1,75
	CP5332	530×325×30	3,90

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto freddo. Congelale in orizzontale per una notte e disponile in alto nel contenitore. /
The icing boxes were designed to prolong the time of low-temperature storage of food. Freeze the icing box in a horizontal position for one night and then place it vertically in the container.

Piastre per caldo / Eutectic plates	Code	Dimension (mm)	Peso weight (kg)
	HP5332	530×325×30	3,25

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto caldo. Mettile in acqua calda per 35 minuti e disponile in fondo al contenitore. /
The eutectic plates were designed to prolong the time of high-temperature storage of food. Submerge the plate in hot water for 35 minutes and then place it on the bottom of the container.

Etichette identificative / Labels for identification	Code
	IDL5

Etichette adesive colorate per la facile identificazione. Aiutano l'operatore a individuare e destinare l'uso del contenuto della scatola. /
Coloured stickers provided to facilitate identification. Operators will find it easier to select container contents and their uses.

Ambassadors

LA ENCARGADA
CON ACEITE Y SA

Pierre Hermé

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

Code	Name	Page
KE089 O	Cylindra	108
KE090 O	Cylindra	108

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX4393 O	Cylindra	43

Massimo Bottura

Cioccolateria *Chocolate world*

Serigrafie /
Silkscreen

Code	Name	Page
SD120SB	Camouflage	327
SD4COLSB	Camouflage	327

Jérôme De Oliveira

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43103 O	Easter mono	6

Stampi per torte /
Cake moulds

Code	Name	Page
KE094 O	Easter cake	7

Ramon Morató

Cioccolateria / Chocolate

Stampi per praline in tritan /
Tritan praline moulds

Code	Name	Page
PC5061 O	Cubo	12
PC5062 O	Cubo	12
PC5063 O	Cubo	12

Davide Oldani

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG068 O	Half Apple	28
GG069 O	Half Pear	29
GG070 O	Half Lemon	30
GG071 O	Half Orange	31
GG038	Gruyere	216
GG039	Cheese	216
GG040	Ricotta	217
GG041	Ossobuco	217
GG032	Scallop	218
GG033	Oyster	218
PX4338	Battuta d'inizio	219
PX4327	Battuta d'inizio	219
PX4328	Dama	219

Davide Comaschi

Cioccolateria *Chocolate world*

Stampi per tavolette /
Choco bar moulds

Code	Name	Page
PC5051 ○	Maxi choco	262

Stampi tridimensionali /
Three-dimensional moulds

Code	Name	Page
KT183	Abyss	278
KT205	Hexagon Tree	294
KT206	Blob Tree	295
KT207	Fluent Tree	294
KT194	Rocky Tree	294
KT208	Polaris	301

Stampi per praline /
Praline moulds

Code	Name	Page
PC5040	Murano	248
PC5041	Murano	248
PC5042	Murano	248
PC5043	Murano	248
PC5044	Murano	248
PC5045	Murano	248
PC5046	Murano	248
PC5047	Murano	248
PC23	Innovation	253
PC50	Hearth Design	255
PC66	Abyss	259
PC67	Abyss	259
PC68	Abyss	259
PC69	Abyss	259

Cédric Grolet

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43104 ○	Mango	16
PX43105 ○	Vanilla	17
PX43106 ○	Tablette	13
PX4397 ○	Bouquet de roses	43
PX4390	Je t'aime	44
PX4391	Charlotte	44
PX4392	Nuage	44
PX4388	Dentelle	45
PX4386	La vie en rose	45
PX4384	Façon Saint-Honoré	45
PX4359	Citron	46
PX4357	Marron	46
PX4358	Noisette	46
AF006	Citron	47
AF007	Marron	47
AF008	Noisette	47

Stampi per miniporzioni /
Mini-portions moulds

Code	Name	Page
PX4399 ○	Façon Saint-Honoré	22

Stampi per torte /
Cake moulds

Code	Name	Page
KE095 ○	Tablette	15
KE093 ○	Bouquet de roses	108
KE087	Charlotte	109
KE088	Nuage	109
KE086	Je t'aime	110
KE082	Dentelle	110
KE080	La vie en rose	111
KE074	Façon Saint-Honoré	111
KE057	Citron	112
KE056	Marron	112
KE055	Noisette	112

EMMANUELE FORCONE
CAMPIONE DEL MONDO

Emmanuele Forcone

Pasticceria *Pastry world*

Stampi per top / Top moulds

Code	Name	Page
TOP28 ○	Twirl	18
TOP29 ○	Twirl	19
TOP30 ○	Twirl	20
TOP07	Ipnosi	150
TOP05	Ipnosi	150
TOP06	Ipnosi	150
TOP08	River	151
TOP11	Mini River	151
TOP09	Coral	151
TOP10	Mini Coral	151
TOP15	Jelly	152
TOP16	Mini Jelly	152
TOP13	Shangai	152
TOP14	Mini Shangai	152
TOP01	Maya	153
TOP12	Mini Maya	153
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TOP04	Circle	154
TOP03	Iceberg	154

Stampi per torte / Cake moulds

Code	Name	Page
KE075	Cadeau	113
KE076	Mini Cadeau	113
KE049S	Beloved	124
KE016	Passion	124
KE017	Passion	124
KE062	Cyclone	113
KE069S	Hula	114
KE070S	Corolla	114
KE071S	Louvre	114
KE024	Planet	115
KE052	Mini Planet	115
KE043	Mars	115
KE051	Mini Mars	115
KE013	Plissée	116
KE053	Mini Plissée	116
KE018	Queen	117
KE015	Bombée	116
KE054	Mini Bombée	116
KE032	Galaxy	117
KE019	Royal	117
KE042	Flip	118
KE027	Caleidon	118
KE030	Twister	118
KE025	Classic	119
KE026	Windy	119
KE028	Curvy	119
KE039	Honorè	120
KE044	Venus	120
KE023	Pop	120
KE029	Puffy	121
KE014	Petal	121
KE038	Rocky	121
KE047	Nevada	122
KE037	Square	122
KE031	Top	122
KE050	Ametista	123
KE068	Eros	123
KE034	Futura	123

Stampi per monoporzioni / Single-serving portions moulds

Code	Name	Page
PX4329	Pear	56
PX4330	Apple	56
PX4331	Peach / Cherry	56, 57
PX4332	Tangerine	57
PX4333	Strawberry	57
PX4370S	Beloved	58

Stampi per tronchetti / Logs moulds

Code	Name	Page
KE041	Atomic	138
KE033	Bilbao	138
KE040	Canyon	139
KE022	Crème	140
KE021	Sublime	140
KE035	Lady	140

○ Novità / New products

BACHOUR
Antonio Bachour
BABA'
BABA'

Antonio Bachour

Pasticceria *Pastry world*

Stampi per torte / Cake moulds

Code	Name	Page
KE060	Lovely	124
KE061	Lovely	124

Stampi per miniporzioni / Mini-portions moulds

Code	Name	Page
PX43101 O	Margherita	24
PX4398 O	Jasmine	21

Stampi per medie porzioni / Medium portions moulds

Code	Name	Page
PX3221 O	Muffin40time	26, 81
PX3215	Pastel40time	78
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PX3217	Cylinder40time	78
PX3218	Sphere40time	80
PX3219	Planet40time	80
PX3220	Cube40time	80

Stampi per monoporzioni / Single-serving portions moulds

Code	Name	Page
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PX4383S	Margherita	49
PX4353S	Pastel	49
PX4375	Yoga	49
PX4376	Romance	50
PX4365	Tulip	50
PX4371	Lotus	51
PX4361	Tulum	51
PX4364	Gummy	52
PX4362	Gel	52
PX4360S	Miami	52
PX4356	Delish	53
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PX4374	Nautilus	50
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Cioccolateria *Chocolate world*

Stampi per praline / Praline moulds

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PC39	Bonbons	256
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PC41	Bonbons	256
PC42	Bonbons	256
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PC48	Bonbons	256
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PC62	Bonbons	257
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PC64	Bonbons	257
PC65	Bonbons	257

Stampi per tavolette / Choco bar moulds

Code	Name	Page
PC5000	Lovely	266

O Novità / New products

Stefano Laghi

Pasticceria *Pastry world*

Stampi per top / Top moulds

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TOP27	Scarlet	147
TOP23	Mini Scarlet	147
TOP26	Almonds	148
TOP22	Mini Almonds	148
TOP25	Hazel	149
TOP21	Mini Hazel	149

Stampi sfere / Sphere moulds

Code	Name	Page
LS05	Pavoduo	94

Cioccolateria *Chocolate world*

Attrezzature per cioccolato / Chocolate equipment

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LS03	Chokoflex	343
LS04	Chokoflex	343
LS06	Chokoflex	343
LS07	Chokoflex	343
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CH3	FlyChoc	340
CH4	FlyChoc	340
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CH7	FlyChoc	340
CH8	FlyChoc	340
CH9	FlyChoc	340
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Johan Martin

Pasticceria *Pastry world*

Fasce inox /
Stainless steel bands

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Nicolas Bacheyre

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX3214S	Slake	72

Fabrizio Fiorani

Cioccolateria *Chocolate world*

Stampi per tavolette /
Choco bar moulds

Code	Name	Page
PC5058 O	Xmas spirit	264
PC5059 O	Xmas night	264
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PC5010	Bricks	267
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PC5012	Pixie	267
PC5013	Mini Bricks	267
PC5001	Sparkling	265
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Stampi per praline /
Praline moulds

Code	Name	Page
PC49	Iconic	258
PC51	Iconic	258
PC52	Iconic	258
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Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

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Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG066	Mini Coffee	27
GG052	Balloon	229

Gianluca Fusto

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

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Stampi per top /
Top moulds

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TOP18	Frisbee	155
TOP19	Frisbee	155

Fasce inox /
Stainless steel bands

Fasce inox microforate per crostate, da pag 179 a pag 182 / Micro-perforated rings for tarts, from page 179 to page 182

PAOLO GRIF
AL CAFFÈ NAZIONA

Paolo Griffa

Horeca

Tappettini in silicone per decorazioni /
Silicone mats for decorations

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Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

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Felix Lo Basso

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

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GG021	Triaround	228

Franco Aliberti

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG055	Melanzana	220
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GG034	Asparagus	221
GG046	Carrot	221

Maurizio Santin

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

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KE058	Disco	125

Andrea Berton

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

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Eunji Lee

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

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GG035	Baby banana	226

Giuseppe Amato

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

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Stampi per miniporzioni /
Mini-portions moulds

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Silvia Federica Boldetti

Pasticceria *Pastry world*

Attrezzature e stampi per gelato /
Ice cream Equipments and moulds

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Sebastiano Caridi

Pasticceria *Pastry world*

Stampi per top /
Top moulds

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Karim Bourgi

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

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Stampi per tronchetti /
Logs moulds

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Leonardo Di Carlo

Pasticceria *Pastry world*

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Vincent Vallée

Cioccolateria *Chocolate world*

Stampi per tavolette /
Choco bar moulds

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Three-dimensional chocolate moulds

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Festività
Celebration

Pasqua
Easter

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○ Novità / New products

Silicone

Il silicone in pasticceria
Silicone in pastry

Nella realizzazione dei prodotti in silicone utilizziamo sempre ed esclusivamente silicone platinico al 100%, secondo le normative UE. È atossico, inodore, insapore e sicuro anche a temperature molto elevate. Con una qualità che permette di mantenere altissima la performance dei prodotti e che garantisce ai nostri clienti articoli efficaci e resistenti. /
We always and exclusively use 100% platinum silicone for our products, according to EU regulations. It is non-toxic, odorless, tasteless and safe even at very high temperatures. With a quality that allows us to keep a very high performance and guarantees our customers effective and durable items.

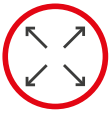
Consigli
Tips

- ○ Lava i tuoi stampi in lavastoviglie senza utilizzare prodotti abrasivi o detergenti aggressivi. /
  Wash your moulds in the dishwasher without using abrasive products or harsh 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.

Rispetta questi suggerimenti: i tuoi stampi Pavoni Italia sono pronti per migliaia di utilizzi! /
Respect these tips: your Pavoni Italia moulds are ready for thousands of uses!

I suoi vantaggi
Advantages

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



Flessibile e salvaspazio /
Flexible and space-saving

Infrangibile, resistente e stoccabile /
Unbreakable, durable and storable

Efficace da -40°C a +250°C /
Valid from -40°C to +250°C

Versatile - da abbattitore a forno senza attese e viceversa /
Versatile - from blast chiller to oven without waiting and vice versa

Lavabile in lavastoviglie /
Dishwasher safe

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