

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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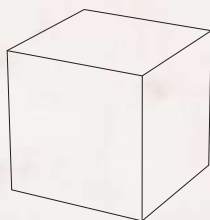
**479 Festività  
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Novità  
*New Products*

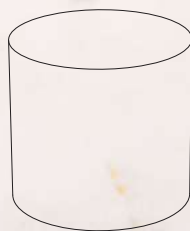


**Croissant geometrici /  
Geometric croissants**



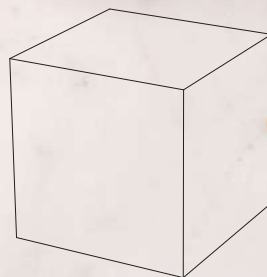
**CV1 Cubo**  
Stampo in acciaio inox /  
Stainless steel mould

mm 60×60×60 h



**CV2 Cilindro**  
Stampo in acciaio inox /  
Stainless steel mould

mm Ø 65×60 h



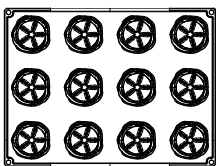
**CV3 Cubo**  
Stampo in acciaio inox /  
Stainless steel mould

mm 70×70×70 h



Credits: Le Photographe du Dimanche

Pavoflex 400×300 mm



PX43103  
Easter mono  
by Jérôme de Oliveira

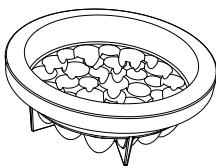
Ø mm 70×72 h  
~ 120 ml  
12 impronte / indents





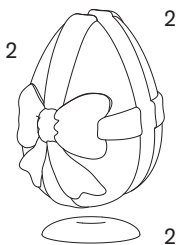
Credits: Le Photographe du Dimanche

Pavocake



KE094  
Easter cake  
by Jérôme de Oliveira

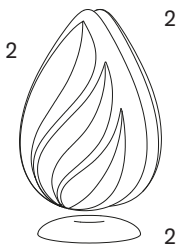
Ø mm 160×65 h  
~ 940 ml



Stampi termoformati /  
Thermoformed moulds

KT216  
Cadeau

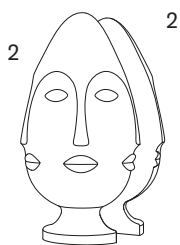
Ø mm 145×215 h  
~ 340 g



Stampi termoformati /  
Thermoformed moulds

KT217  
Flame

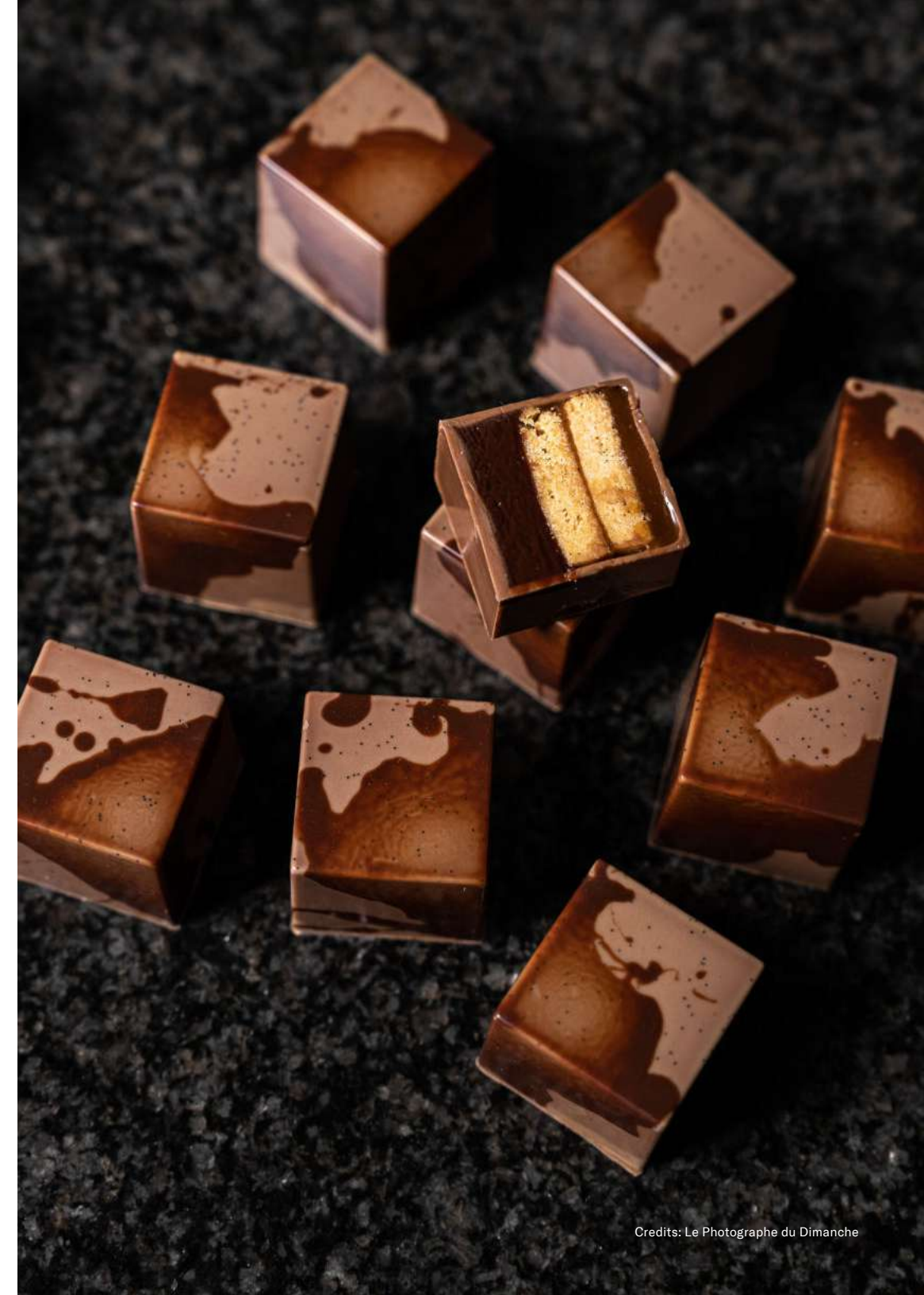
Ø mm 130×215 h  
~ 340g

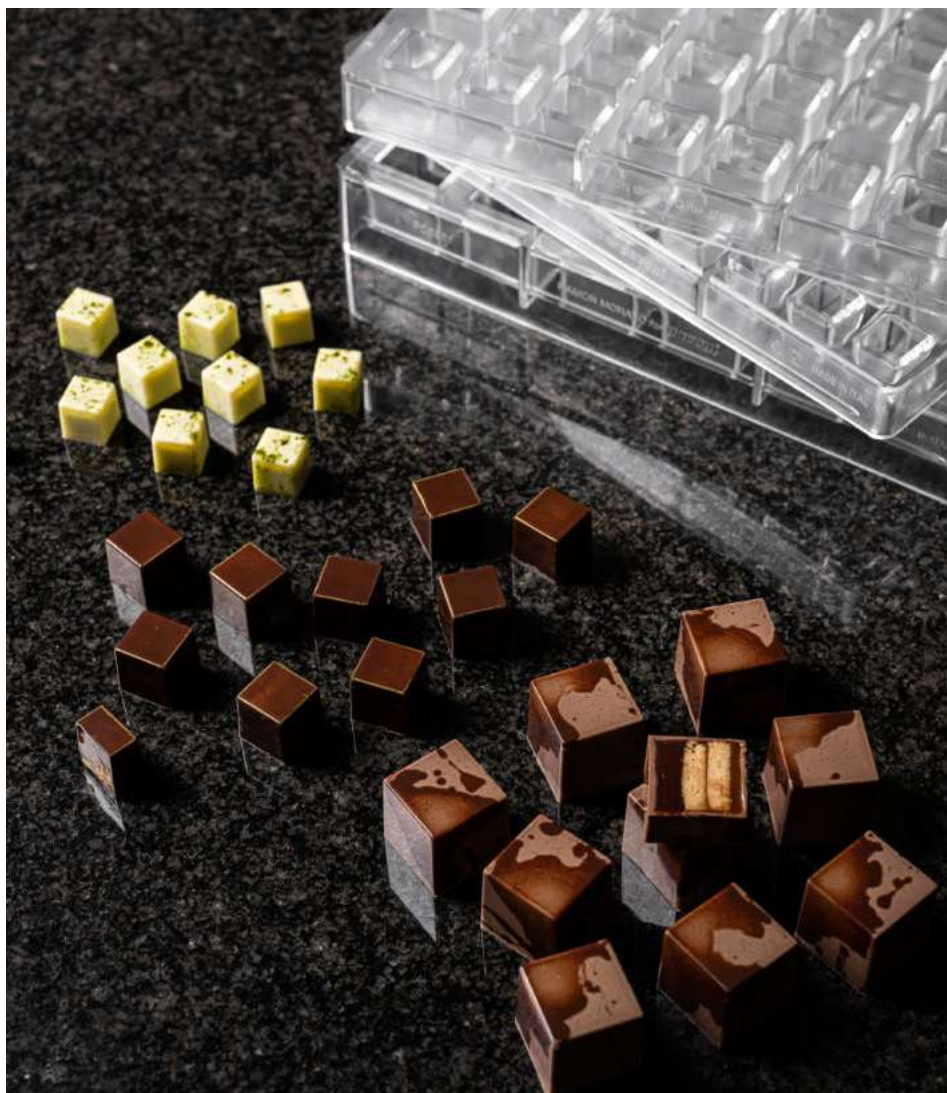


Stampi termoformati /  
Thermoformed moulds

KT218  
Modi

Ø mm 135×235 h  
~ 340 g





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

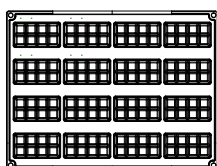
mm 20×20×20 h  
~ 9 ml  
32 impronte / indents

**PC5063**  
Cubo  
by Ramon Morató

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



Pavoflex 400×300 mm



PX43106  
Tablette  
by Cédric Grolet

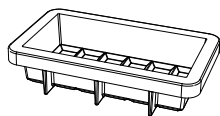
mm 85×45×30 h  
~ 100 ml  
16 impronte / indents





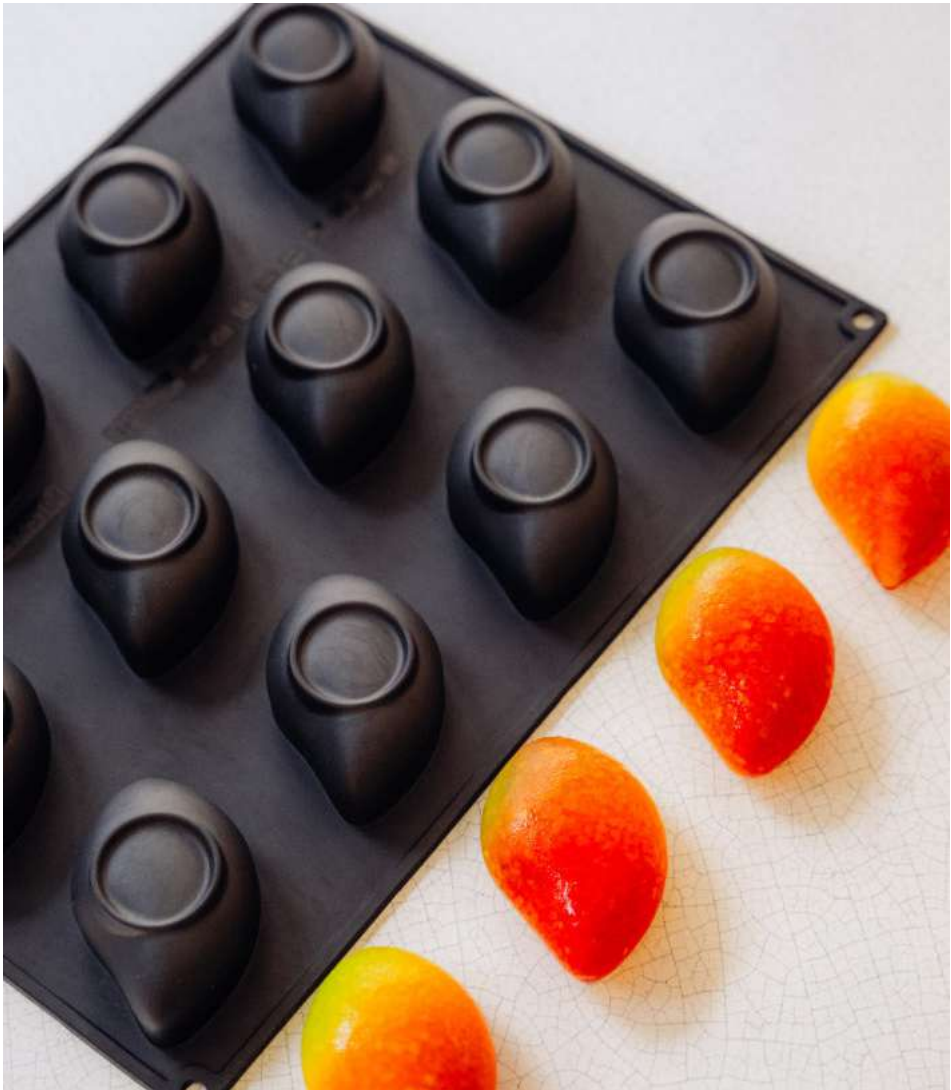


Pavocake

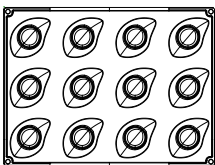


KE095  
Tablette  
by Cédric Grolet

mm 185×95×45 h  
~ 750 ml



Pavoflex 400×300 mm

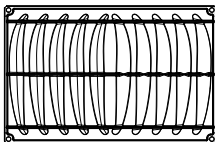


PX43104  
Mango  
by Cédric Grolet

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



Pavoflex 400×300 mm

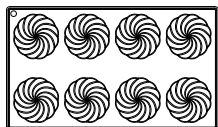


PX43105  
Vanilla  
by Cédric Grolet

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



Top

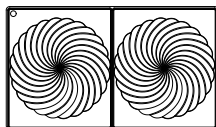


TOP28  
Twirl  
by Emmanuele Forcone

Ø mm 60x8 h  
~ 18 ml  
8 impronte / indents

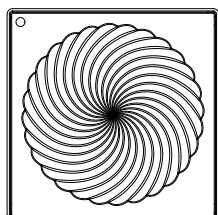


Top



**TOP29**  
Twirl  
by Emmanuele Forcone

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



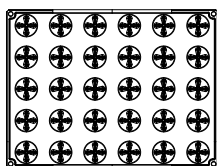
Top

TOP30  
Twirl  
by Emmanuele Forcone

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



Pavoflex 400×300 mm  
Mini-portions

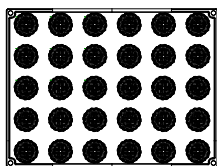


PX4398  
Jasmine  
by Antonio Bachour

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



Pavoflex 400×300 mm  
Mini-portions



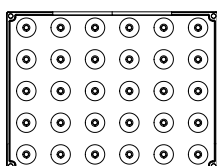
PX4399  
Façon Saint-Honoré  
by Cédric Grolet

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





Pavoflex 400×300 mm  
Mini-portions

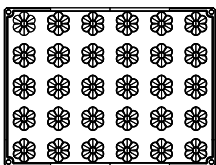


PX43100  
Kupola

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



Pavoflex 400×300 mm  
Mini-portions

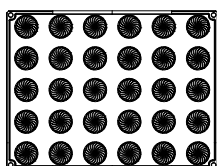


PX43101  
Margherita  
by Antonio Bachour

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



Pavoflex 400×300 mm  
Mini-portions

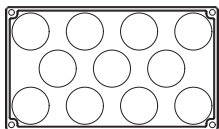


PX43102  
Caledon

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



Pavoflex 300×175 mm  
40time

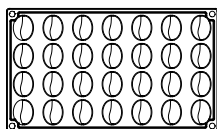


PX3221  
Muffin40time  
by Antonio Bachour

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



Gourmand 300×175 mm

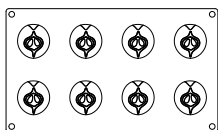


GG066  
Mini Coffee  
by Fabrizio Fiorani

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



Foo'd 300×175 mm

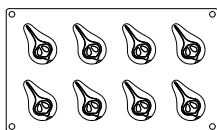


GG068  
Half Apple  
by Davide Oldani

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



Foo'd 300x175 mm

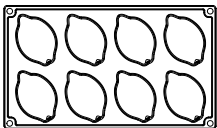


**GG069**  
Half Pear  
by Davide Oldani

mm 75x54x22 h  
~ 50 ml  
8 impronte / indents



Foo'd 300×175 mm



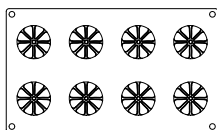
GG070  
Half Lemon  
by Davide Oldani

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





Foo'd 300x175 mm

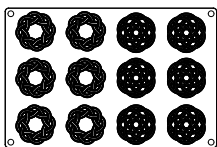


GG071  
Half Orange  
by Davide Oldani

Ø mm 60x22 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

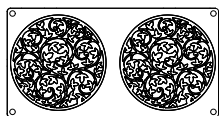


GG072  
Me & You  
by Paolo Griffa

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

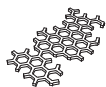


Gourmand 310×160 mm

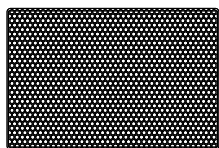


GG075  
Floreale  
by Paolo Griffa

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*

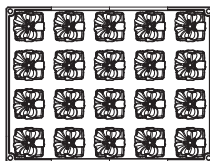
Stampi per monoporzioni  
*Single-serving portions moulds*

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



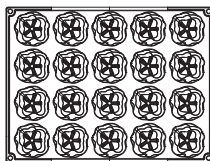
PX4395

For you

mm 55×55×55 h

~ 120 ml

20 impronte / indents



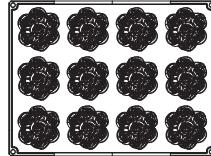
PX4396

Snow tree

Ø mm 65×75 h

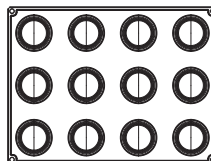
~ 100 ml

20 impronte / indents



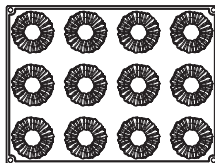
PX4397  
Bouquet de roses  
by Cédric Grolet

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



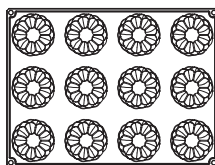
PX4393  
Cylindra  
by Pierre Hermé

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



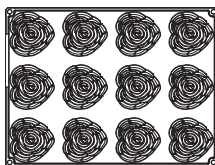
PX4391  
Charlotte  
by Cédric Grolet

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



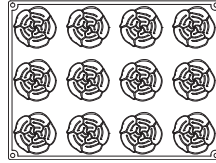
PX4392  
Nuage  
by Cédric Grolet

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



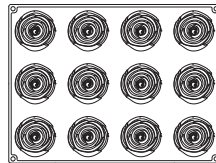
PX4390  
Je t'aime  
by Cédric Grolet

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



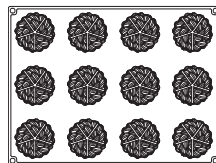
**PX4388**  
Dentelle  
by Cédric Grolet

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

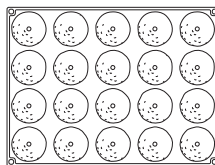
Ø mm 72×40 h  
~ 100 ml  
12 impronte / indents



## Pavoflex 400×300 mm

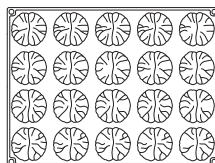
Per crostate monoporzione /  
For single-serving tarts

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



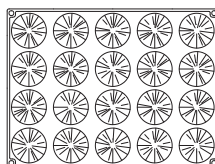
**PX4359**  
**Citron**  
by Cédric Grolet

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

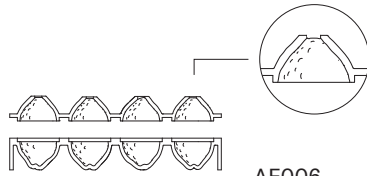


**PX4358**  
**Noisette**  
by Cédric Grolet

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

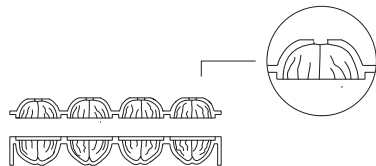


## Pavoduo 300×175 mm



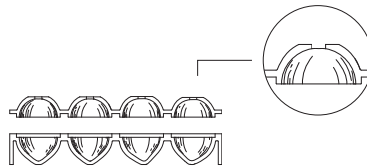
**AF006**  
Citron  
by Cédric Grolet

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

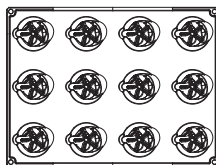


**AF008**  
Noisette  
by Cédric Grolet

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

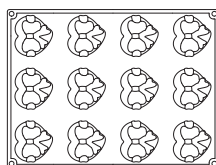


## Pavoflex 400×300 mm



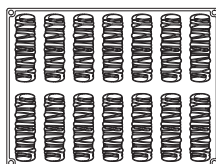
PX4389  
Santa Claus

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



PX4385  
Cadeau

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



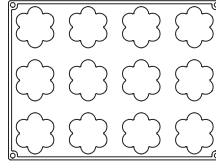
PX4387  
Sequoia

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

Stampi in silicone / Silicone moulds

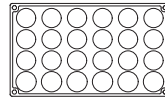


Kit stampo in silicone 400x300 mm  
+stampo in silicone 300x175 mm /  
Kit silicone mould 400x300 mm  
+silicone mould 300x175 mm



PX4383S  
Margherita  
by Antonio Bachour

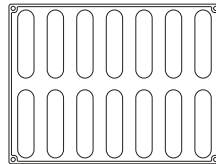
+



mm 75x68x26 h  
~ 85 ml  
12 impronte / indents

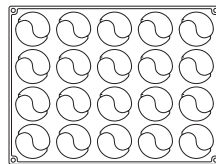


PX4353S  
Pastel  
by Antonio Bachour



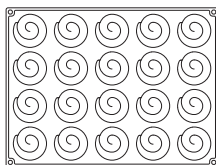
mm 125x28x28 h  
~ 90 ml  
14 impronte / indents

Coppapasta incluso /  
Cutter included



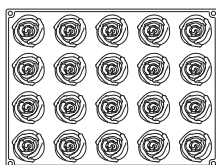
PX4375  
Yoga  
by Antonio Bachour

Ø mm 60x42 h  
~ 102 ml  
20 impronte / indents



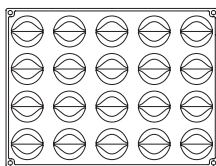
**PX4374**  
**Nautilus**  
by Antonio Bachour

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



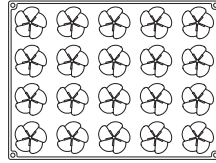
**PX4376**  
**Romance**  
by Antonio Bachour

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



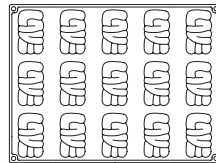
**PX4365**  
**Tulip**  
by Antonio Bachour

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



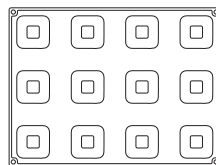
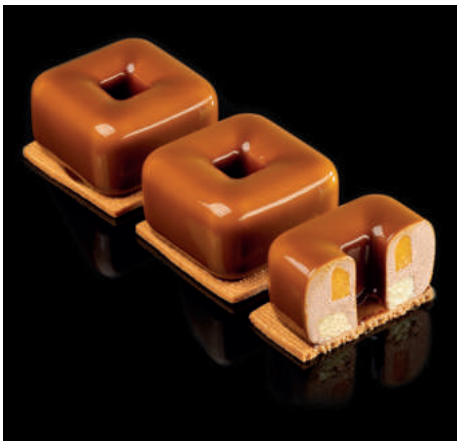
**PX4371**  
Lotus  
by Antonio Bachour

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



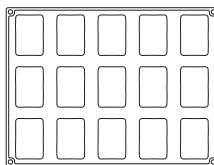
**PX4363**  
Lovely  
by Antonio Bachour

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



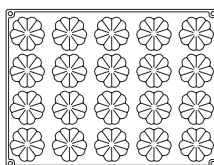
**PX4361**  
Tulum  
by Antonio Bachour

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



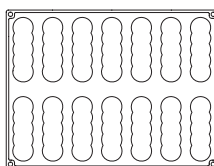
**PX4364**  
Gummy  
by Antonio Bachour

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



**PX4362**  
Gel  
by Antonio Bachour

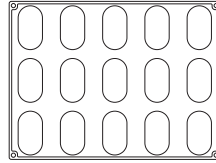
Ø mm 60×63 h  
~ 90 ml  
20 impronte / indents



**PX4360S**  
Miami  
by Antonio Bachour

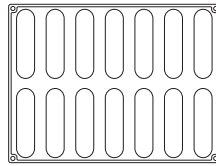
mm 118×33×42 h  
~ 90 ml  
14 impronte / indents

Coppapasta incluso /  
Cutter included



**PX4356**  
**Delish**  
by Antonio Bachour

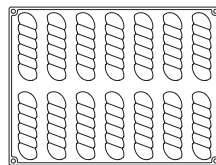
mm 82×44×37 h  
~ 100 ml  
15 impronte / indents



**PX4351S**  
**Confy**  
by Antonio Bachour

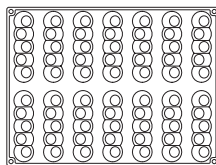
mm 128×30×28 h  
~ 90 ml  
14 impronte / indents

Coppapasta incluso /  
Cutter included



**PX4373**  
**Domino**  
by Antonio Bachour

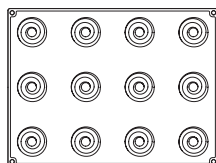
mm 126×33×32 h  
~ 80 ml  
14 impronte / indents



**PX4352S**  
Pelota  
by Antonio Bachour

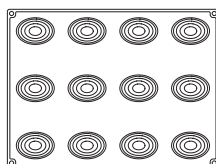
mm 130×32×28 h  
~ 90 ml  
14 impronte / indents

Coppapasta incluso /  
Cutter included



**PX4340**  
Over  
by Antonio Bachour

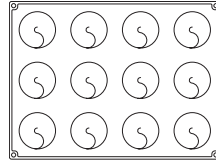
Ø mm 65×50 h  
~ 90 ml  
12 impronte / indents



**PX4341**  
Polly  
by Antonio Bachour

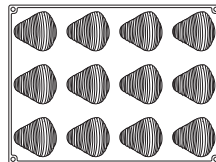
mm 78×56×43 h  
~ 90 ml  
12 impronte / indents





**PX4355**  
Jasmine  
by Antonio Bachour

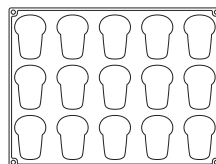
Ø mm 65×57 h  
~ 100 ml  
12 impronte / indents



**PX4377S**  
Sfogliatella  
by Giuseppe Amato

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

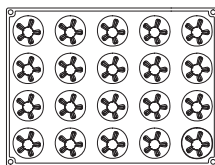
Coppapasta incluso /  
Cutter included



**PX4382S**  
Babà

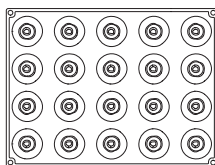
mm 78×54×46 h  
~ 96 ml  
15 impronte / indents

Coppapasta incluso /  
Cutter included



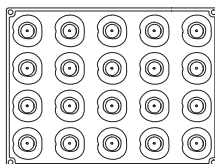
**PX4329**  
Pear  
by Emmanuele Forcone

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



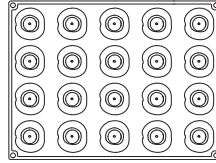
**PX4330**  
Apple  
by Emmanuele Forcone

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



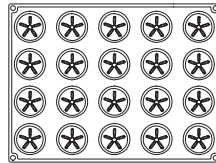
**PX4331**  
Cherry/Peach  
by Emmanuele Forcone

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



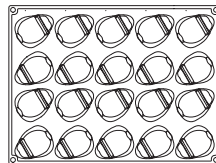
**PX4331**  
Cherry/Peach  
by Emmanuele Forcone

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

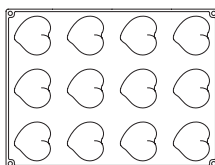
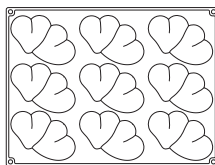
mm 71×54×46 h  
~ 90 ml  
20 impronte / indents



**PX4370S**  
Beloved  
by Emmanuele Forcone

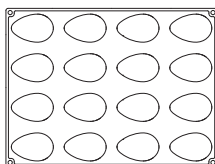
mm 127×71×38 h  
~ 200 ml  
9 impronte / indents

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

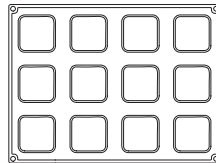


Guarda il video sul canale Youtube di Pavoni Italia / Watch the video on Pavoni Italia's Youtube channel



**PX4335S**  
Square  
by Gianluca Fusto

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

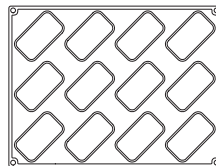


Il kit include /  
The kit includes:  
coppapasta inserimento  
insert cutter mm 53×53  
coppapasta biscotto  
cookie cutter mm 93×93

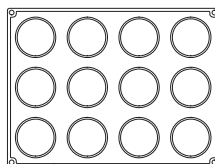


**PX4337S**  
Rectangular  
by Gianluca Fusto

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



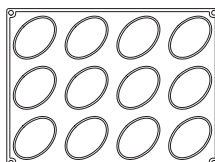
Il kit include /  
The kit includes:  
coppapasta inserimento  
insert cutter mm 77×35  
coppapasta biscotto  
cookie cutter mm 117×75



**PX4334S**  
**Round**  
 by Gianluca Fusto

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

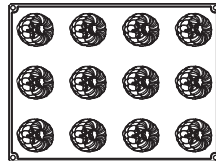
Il kit include / the kit includes: coppapasta inserimento / insert cutter Ø mm 59  
 coppapasta biscotto / cookie cutter Ø mm 99



**PX4336S**  
**Oval**  
 by Gianluca Fusto

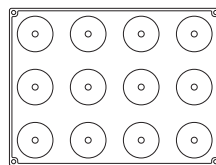
mm 93×62×15 h  
 ~ 67 ml  
 12 impronte / indents

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



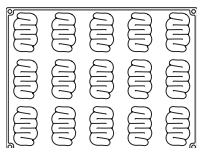
PX4394  
Lampone 1.1  
by Fabrizio Fiorani

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



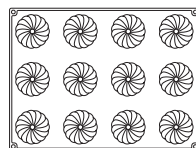
PX4349  
Loop

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



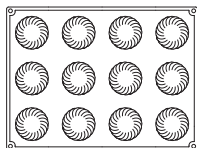
**PX4342**  
Turn

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



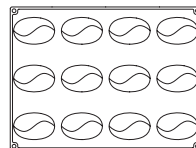
**PX4372**  
Gnammy

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



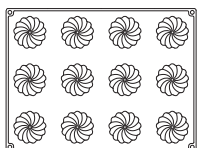
**PX4317**  
Caleidon

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



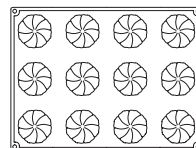
**PX4304**  
Curvy

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



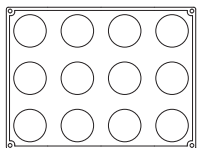
**PX4308**  
Delice

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



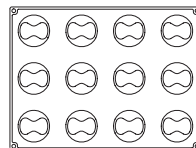
**PX4322**  
Twister

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



**PX4321**  
Planet

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

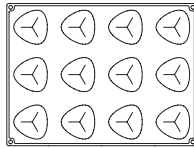
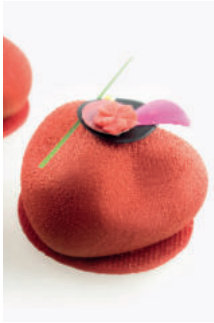


**PX4307**  
Moon

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

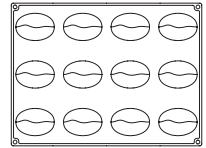


Stampi in silicone / Silicone moulds



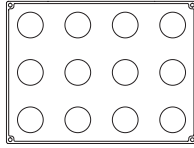
**PX4303**  
Natural

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



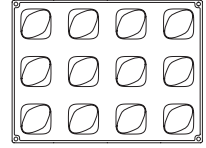
**PX4312**  
Moka

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



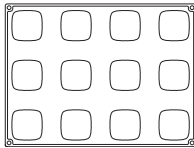
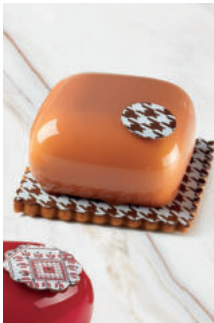
**PX4302**  
Drop

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



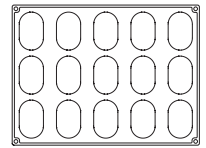
**PX4306**  
Decò

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



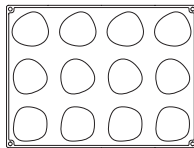
**PX4343**  
Mister

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



**PX4345**  
Miss

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

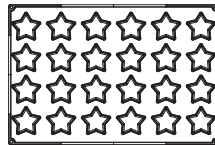


**PX4301**  
Zen

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

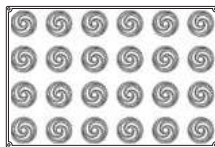


## Pavoflex 600×400 mm



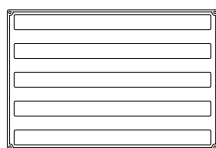
PX083  
Star

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



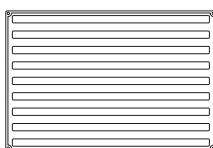
PX039  
Bocciolo

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



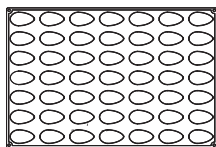
**PX060**  
Tronchetto Mono

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



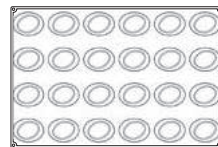
**PX058**  
Tronchetto Mignon

mm 18×560  
~ 124 ml  
9 impronte / indents



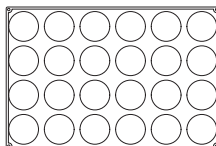
**PX073**  
Quenelle Tonda

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



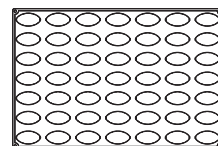
**PX064**  
Wave

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



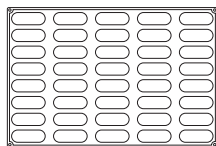
**PX078**  
Daisy

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



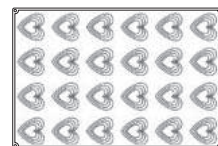
**PX071**  
Quenelle

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



**PX068**  
Gianduiotto

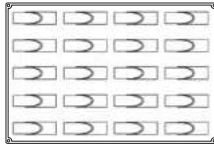
mm 90×30×53 h  
~ 83 ml  
40 impronte / indents



**PX032**  
Love

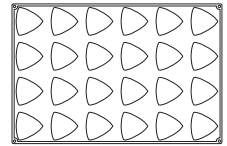
mm 78×77×34 h  
~ 110 ml  
24 impronte / indents

Stampi in silicone / Silicone moulds



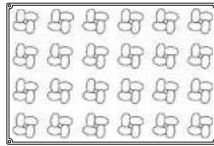
**PX024**  
Flow

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



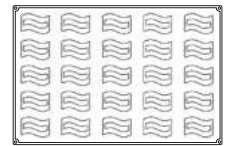
**PX066**  
Trilo

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



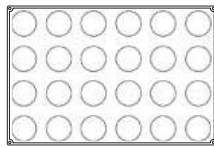
**PX016**  
Intrigo

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



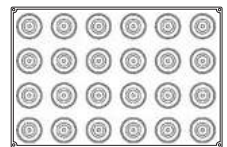
**PX023**  
Ondina

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



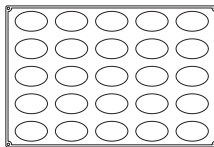
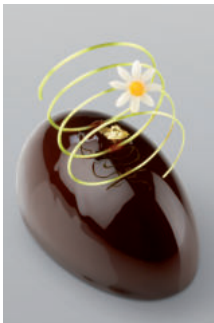
**PX001**  
Semisfera

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



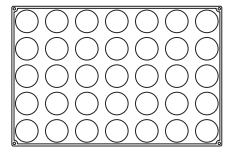
**PX034**  
Ring

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



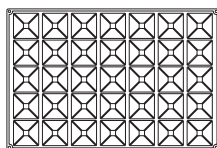
**PX067**  
Oval

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



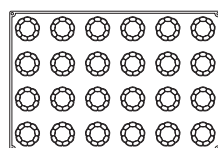
**PX065**  
Kupola

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



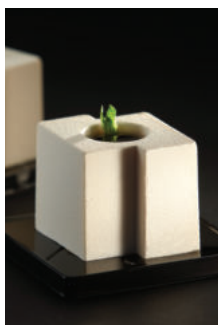
**PX004**  
Piramide

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



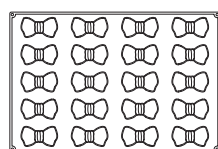
**PX051**  
Charlotte

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



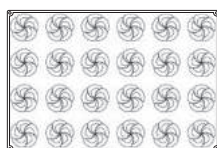
**PX030**  
Tekno

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



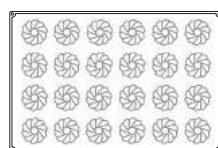
**PX052**  
Papillon

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



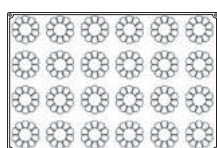
**PX063**  
Spirale

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



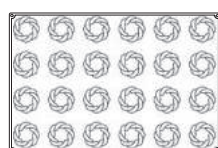
**PX018**  
Fantasia

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



**PX003**  
Briochette

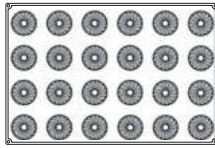
Ø mm 79×37 h  
~ 100 ml  
24 impronte / indents



**PX040**  
Intreccio

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

Stampi in silicone / Silicone moulds



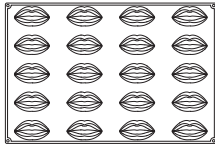
**PX014**  
Guglhupf

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



**PX015**  
Trittico

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



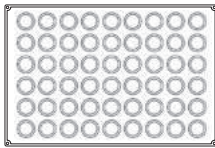
**PX054**  
Bocca

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



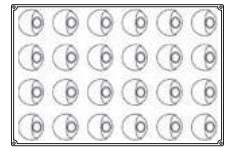
**PX025**  
Soft

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



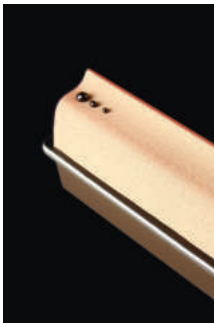
**PX005**  
Mini Muffin

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



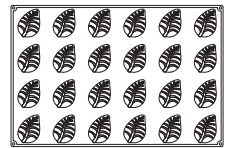
**PX029**  
Eclisse

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



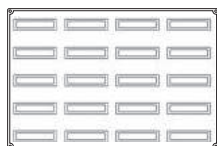
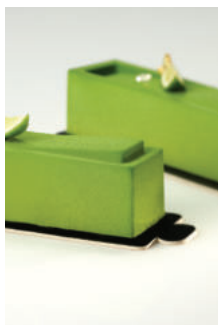
**PX035**  
Move

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



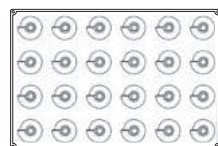
**PX055**  
Foglia

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



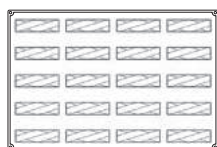
**PX027**  
Libra

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



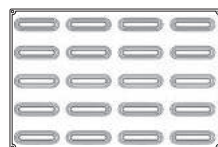
**PX021**  
Cono

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



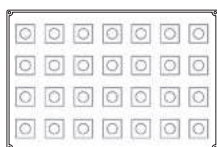
**PX042**  
Twist

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



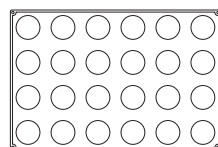
**PX036**  
Round

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



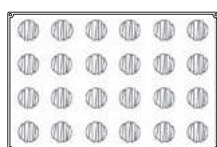
**PX007**  
Cubo

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



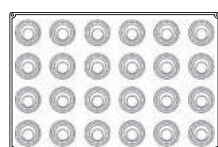
**PX057**  
Cilindro

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



**PX019**  
Rigo

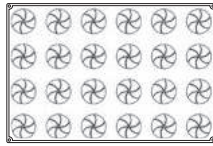
Ø mm 60×45 h  
~ 115 ml  
24 impronte / indents



**PX010**  
Babele

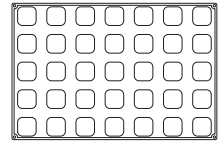
Ø mm 68×50 h  
~ 130 ml  
24 impronte / indents





**PX033**  
Vertigo

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



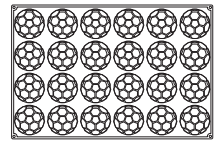
**PX070**  
Tango

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



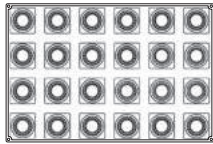
**PX026**  
Log

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



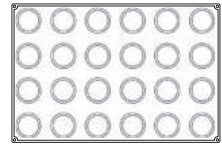
**PX307**  
Pallone

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



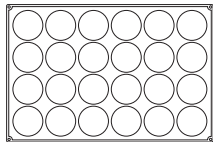
**PX041**  
Caesar

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



**PX002**  
Muffin

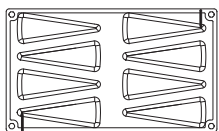
Ø mm 70×40 h  
~ 130 ml  
24 impronte / indents



**PX056**  
Big Muffin

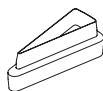
Ø mm 85×50 h  
~ 235 ml  
24 impronte / indents

## Pavoflex 300×175 mm



PX3214S  
Slake  
by Nicolas Bacheyre

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



Coppapasta incluso /  
cutter included

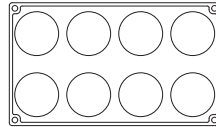
Stampi in silicone / Silicone moulds



**PX3200**  
Round  
by Gianluca Fusto

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

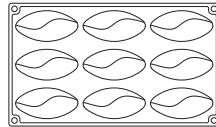
Abbinabile a /  
combined with XF7020



**PX3201**  
Shell  
by Gianluca Fusto

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

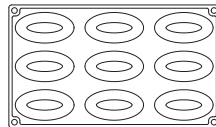
Abbinabile a /  
combined with XF11



**PX3202**  
Cameo  
by Gianluca Fusto

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

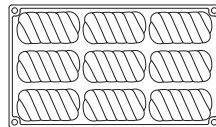
Abbinabile a /  
combined with XF12



**PX3203**  
Spring  
by Gianluca Fusto

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

Abbinabile a /  
combined with XF13

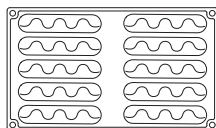




**PX3204**  
Sand  
by Gianluca Fusto

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

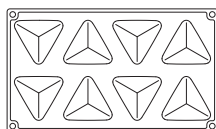
Abbinabile a /  
combined with XF15



**PX3205**  
Pyramid  
by Gianluca Fusto

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

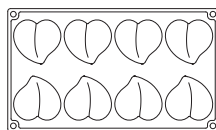
Abbinabile a /  
combined with XF16



**PX3206**  
Heart  
by Gianluca Fusto

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

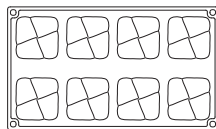
Abbinabile a /  
combined with XF14



**PX3207**  
Rock  
by Gianluca Fusto

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

Abbinabile a /  
combined with  
XFO656520



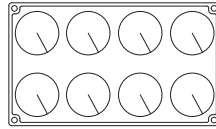
Stampi in silicone / Silicone moulds



**PX3208**  
**Frisbee**  
by Gianluca Fusto

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

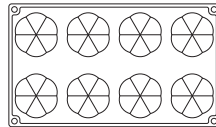
Abbinabile a /  
combined with XF7020



**PX3209**  
**Charm**  
by Gianluca Fusto

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

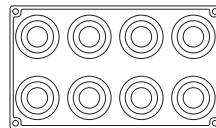
Abbinabile a /  
combined with XF7020



**PX3210**  
**Step**  
by Gianluca Fusto

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

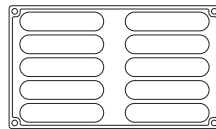
Abbinabile a /  
combined with XF7020



**PX3211**  
**Pill**  
by Gianluca Fusto

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

Abbinabile a /  
combined with XF15





Stampi in silicone  
*Silicone moulds*

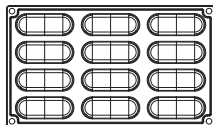
Stampi per medie porzioni  
*Medium portions moulds*

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.

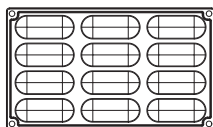


## Pavoflex 300×175 mm



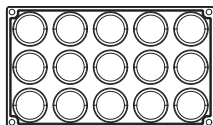
**PX3215**  
Pastel40time  
by Antonio Bachour

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

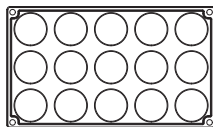
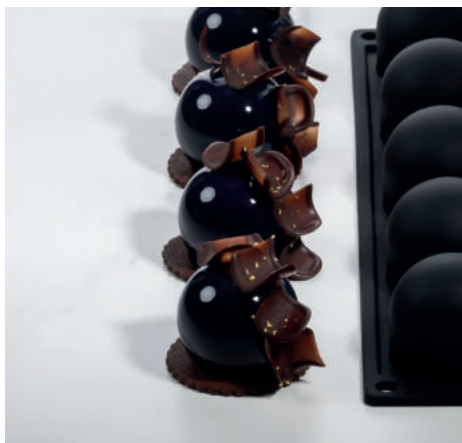


**PX3217**  
Cylinder40time  
by Antonio Bachour

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

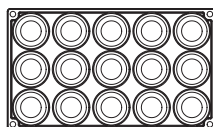






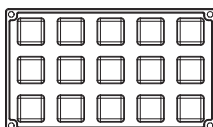
**PX3218**  
**Sphere40time**  
 by Antonio Bachour

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



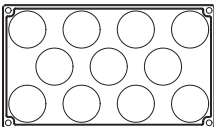
**PX3219**  
**Planet40time**  
 by Antonio Bachour

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 in silicone  
*Silicone moulds*

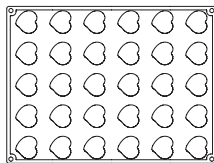
Stampi per miniporzioni  
*Mini-portions moulds*

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

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

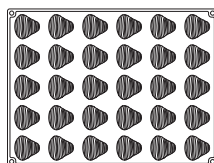


## Pavoflex 400×300 mm



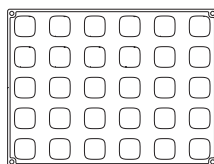
**PX4325**  
**Passion**

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



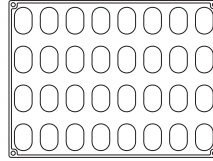
**PX4378**  
**Sfogliatella**  
by Giuseppe Amato

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



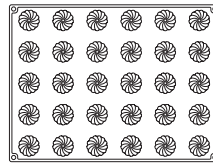
**PX4346**  
**Mister Mignon**

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



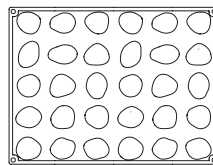
**PX4348**  
**Miss Mignon**

mm 46x28x20 h  
~ 18 ml  
32 impronte / indents



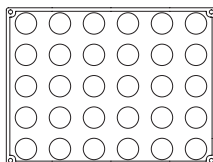
**PX4324**  
**Delice**

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



**PX4326**  
**Zen**

dimensioni varie  
different shapes  
~ 18 ml  
30 impronte / indents

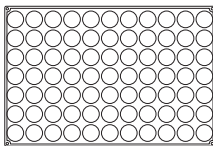


**PX4323**  
Planet

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

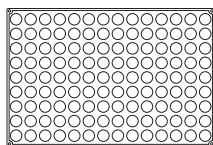


**Pavoflex 600×400 mm**



**PX303**  
Semisfera

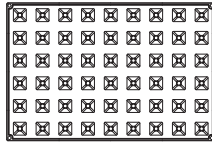
Ø mm 42×21 h  
~ 20 ml  
77 impronte / indents



**PX304**  
Semisfera

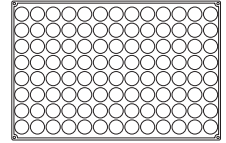
Ø mm 30×18 h  
~ 10 ml  
126 impronte / indents





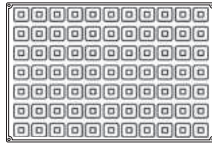
**PX079**  
Mini pyramid

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



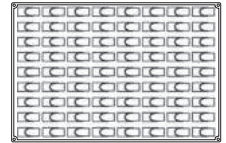
**PX302**  
Pomponette

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



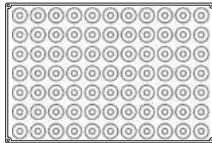
**PX046**  
Savarin Mignon

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



**PX047**  
Flow Mignon

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



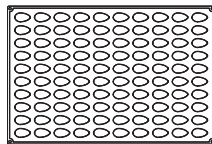
**PX045**  
Savarin Mignon

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



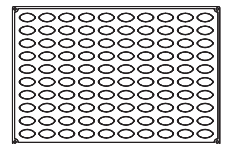
**PX017**  
Intrigo Mignon

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



**PX074**  
Mini Quenelle Tonda

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



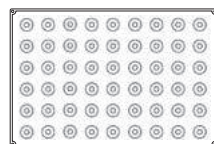
**PX072**  
Mini Quenelle

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



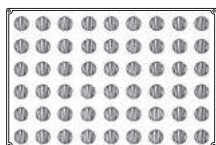
**PX012**  
Cubo Mignon

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



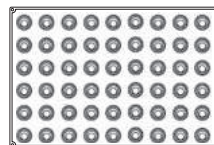
**PX013**  
Cilindro Mignon

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



**PX020**  
Rigo Mignon

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



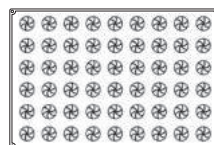
**PX011**  
Babele

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

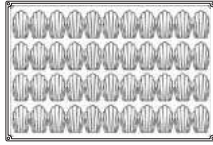
mm 60×24×23 h  
~ 25 ml  
72 impronte / indents



**PX043**  
Log Mignon

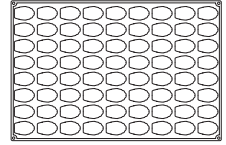
mm 60×24×21 h  
~ 29 ml  
72 impronte / indents

Stampi in silicone / Silicone moulds



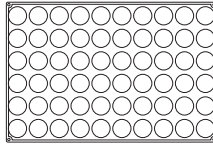
**PX006**  
Madeleine

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



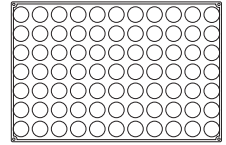
**PX305**  
Mini Madeleine

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



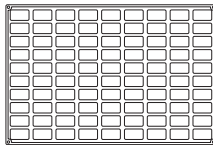
**PX301**  
Mini Tartellette

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 Finanziera

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



Stampi in silicone  
*Silicone moulds*

Stampi per sfere  
*Sphere moulds*

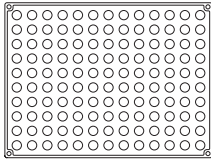
La forma perfetta in dimensioni  
diverse per ogni utilizzo.

The perfect shape in different sizes  
for every use.



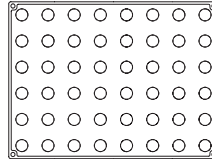
## Pavoflex 400×300 mm

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.



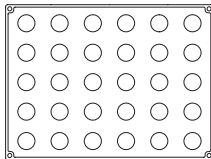
**PX4339**

Ø mm 15  
~ 2 ml  
130 impronte / indents



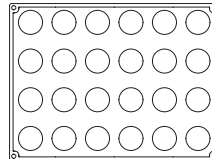
**PX4314**

Ø mm 20  
~ 4 ml  
48 impronte / indents



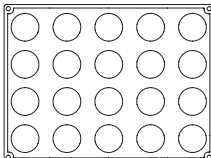
**PX4313**

Ø mm 30  
~ 14 ml  
30 impronte / indents



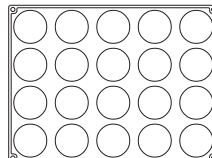
**PX4315**

Ø mm 40  
~ 33 ml  
24 impronte / indents



**PX4316**

Ø mm 50  
~ 65 ml  
20 impronte / indents

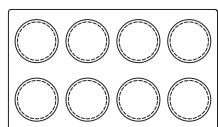
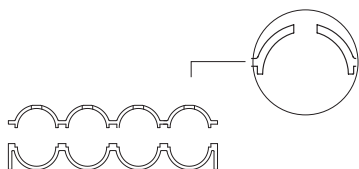


**PX4350**

Ø mm 60  
~ 110 ml  
20 impronte / indents

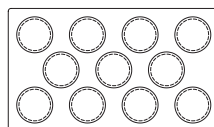
## Pavoduo 300×175 mm

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.



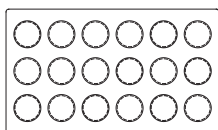
**AF001**

Ø mm 55  
~ 87 ml  
8 impronte / indents



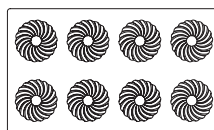
**AF002**

Ø mm 45  
~ 48 ml  
11 impronte / indents



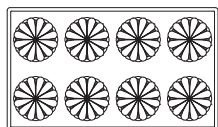
**AF003**

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



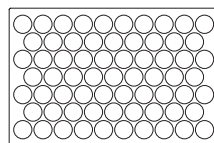
**AF004**

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







## Stampi in silicone *Silicone moulds*

# 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.

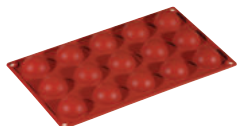
The Formaflex 300×175 mm moulds are a third of Gastronorm and a quarter of pastry trays to guarantee maximum productivity and the best compatibility with professional equipment.



**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



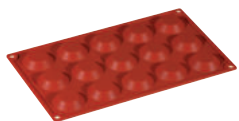
**FR008**  
Muffin  
Ø mm 70×40 h  
~ 130 ml  
6 impronte / indents



**FR009**  
Ovale / oval  
mm 53×33×20 h  
~ 28 ml  
16 impronte / indents



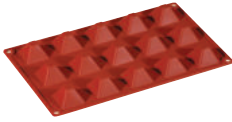
**FR010**  
Savarin  
Ø mm 65×21 h  
~ 49 ml  
8 impronte / indents



**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



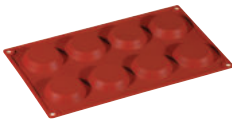
**FR016**  
Tartelletta / tartelet  
Ø mm 50×15 h  
~ 20 ml  
15 impronte / indents



**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



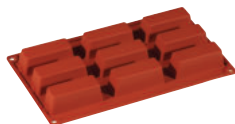
**FR025**  
Cuore / heart  
mm 65×60×35 h  
~ 97 ml  
8 impronte / indents



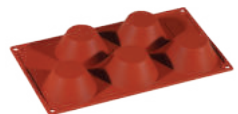
**FR026**  
Madeleine  
mm 42×30×11,5 h  
~ 8 ml  
20 impronte / indents



**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



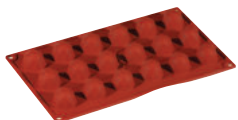
**FR030**  
Babà  
Ø mm 45×48 h  
~ 51 ml  
11 impronte / indents



**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



Stampi in silicone / Silicone moulds



**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 in silicone  
*Silicone moulds*

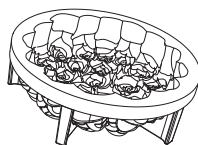
Stampi per torte  
*Cakes moulds*

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

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

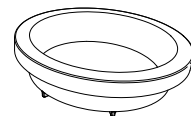


## Pavocake



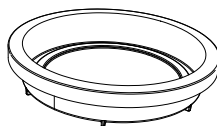
**KE093**  
Bouquet de roses  
by Cédric Grolet

Ø mm 185×60 h  
~ 1100 ml



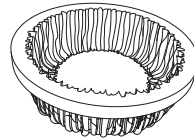
**KE089**  
Cylindra  
by Pierre Hermé

Ø mm 150×45 h  
~ 700 ml



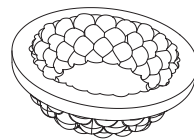
**KE090**  
Cylindra  
by Pierre Hermé

Ø mm 200×45 h  
~ 1200 ml



KE087  
Charlotte  
by Cédric Grolet

Ø mm 180×65 h  
~ 1200 ml



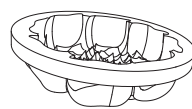
KE088  
Nuage  
by Cédric Grolet

Ø mm 180×65 h  
~ 1200 ml



**KE086**  
**Je t'aime**  
by Cédric Grolet

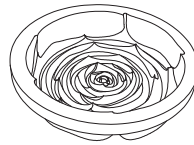
mm 185×185×50 h  
~ 1000 ml



**KE082**  
**Dentelle**  
by Cédric Grolet

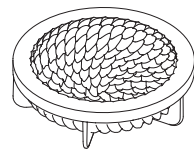
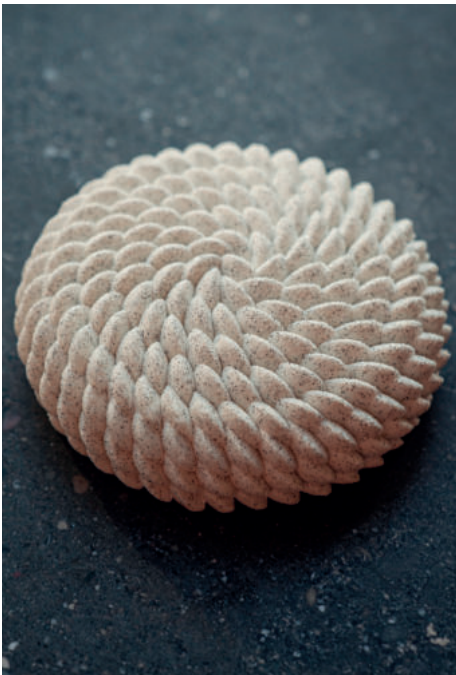
Ø mm 180×50 h  
~ 1000 ml





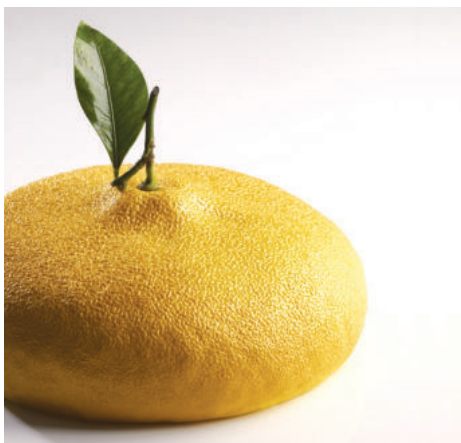
**KE080**  
La vie en rose  
by Cédric Grolet

Ø mm 180×45 h  
~ 960 ml



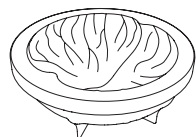
**KE074**  
Façon  
Saint-Honoré  
by Cédric Grolet

Ø mm 180×56 h  
~ 1000 ml



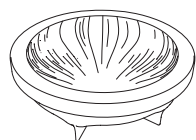
**KE057**  
Citron  
by Cédric Grolet

Ø mm 180×70 h  
~ 1215 ml



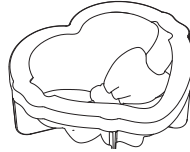
**KE056**  
Marron  
by Cédric Grolet

Ø mm 180×71 h  
~ 1140 ml



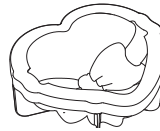
**KE055**  
Noisette  
by Cédric Grolet

Ø mm 180×70 h  
~ 1155 ml



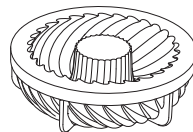
**KE075**  
Cadeau  
by Emmanuele Forcone

mm 180×162×67 h  
~ 1000 ml



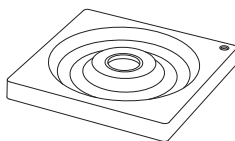
**KE076**  
Mini Cadeau  
by Emmanuele Forcone

mm 148×134×58 h  
~ 600 ml



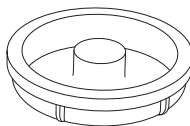
**KE062**  
Cyclone  
by Emmanuele Forcone

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

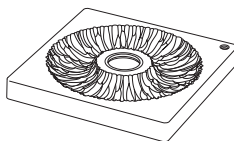


**KE069S**  
Hula  
by Emmanuele Forcone

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

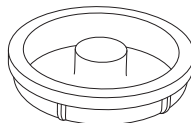


Base  
external Ø mm 180  
internal Ø mm 54  
mm 40 h  
~ 848 ml

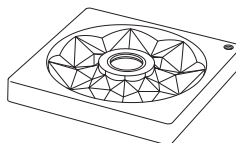


**KE070S**  
Corolla  
by Emmanuele Forcone

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

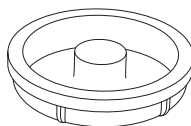


Base  
external Ø mm 180  
internal Ø mm 54  
mm 40 h  
~ 848 ml

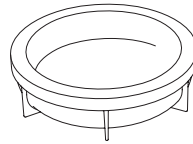


**KE071S**  
Louvre  
by Emmanuele Forcone

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

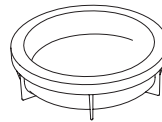


Base  
external Ø mm 180  
internal Ø mm 54  
mm 40 h  
~ 848 ml



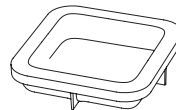
**KE024**  
Planet  
by Emmanuele Forcone

Ø mm 180×45 h  
~ 1000 ml



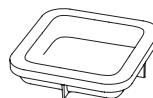
**KE052**  
Mini Planet  
by Emmanuele Forcone

Ø mm 145×40 h  
~ 600 ml



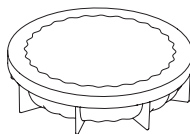
**KE043**  
Mars  
by Emmanuele Forcone

mm 165×165×40 h  
~ 1000 ml



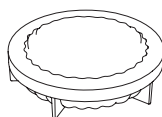
**KE051**  
Mini Mars  
by Emmanuele Forcone

mm 135×135×37 h  
~ 600 ml



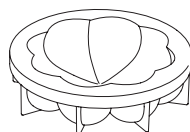
**KE013**  
Plissée  
by Emmanuele Forcone

Ø mm 180×47 h  
~ 1000 ml



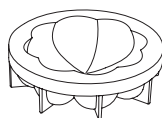
**KE053**  
Mini Plissée  
by Emmanuele Forcone

Ø mm 145×40 h  
~ 550 ml



**KE015**  
Bombée  
by Emmanuele Forcone

Ø mm 180×50 h  
~ 1000 ml

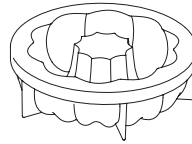


**KE054**  
Mini Bombée  
by Emmanuele Forcone

Ø mm 145×43 h  
~ 550 ml

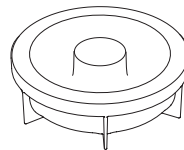
Stampi in silicone / Silicone moulds

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



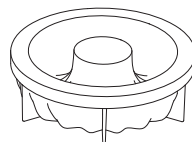
**KE018**  
**Queen**  
by Emmanuele Forcone

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



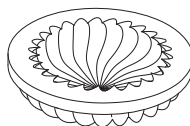
**KE032**  
**Galaxy**  
by Emmanuele Forcone

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



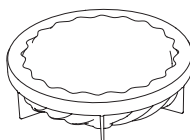
**KE019**  
**Royal**  
by Emmanuele Forcone

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



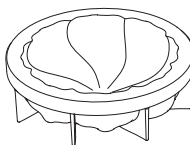
**KE042**  
Flip  
by Emmanuele Forcone

Ø mm 180x45 h  
~ 900 ml



**KE027**  
Caleidon  
by Emmanuele Forcone

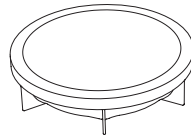
Ø mm 180x45 h  
~ 1000 ml



**KE030**  
Twister  
by Emmanuele Forcone

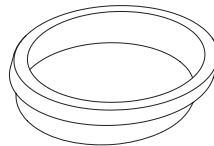
Ø mm 180x50 h  
~ 1000 ml





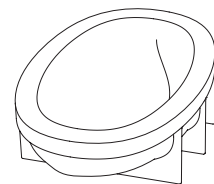
**KE025**  
Classic  
by Emmanuele Forcone

Ø mm 180×45 h  
~ 1000 ml



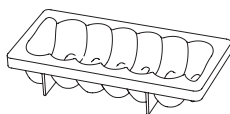
**KE026**  
Windy  
by Emmanuele Forcone

mm 195×180×45 h  
~ 1100 ml

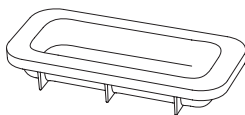


**KE028**  
Curvy  
by Emmanuele Forcone

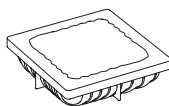
mm 200×130×65 h  
~ 960 ml



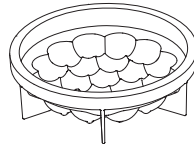
**KE039**  
Honorè  
by Emmanuele Forcone  
mm 230×105×45 h  
~ 1000 ml



**KE044**  
Venus  
by Emmanuele Forcone  
mm 250×100×40 h  
~ 900 ml

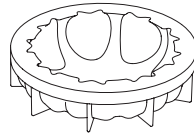


**KE023**  
Pop  
by Emmanuele Forcone  
mm 162×162×46 h  
~ 1000 ml



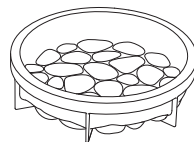
**KE029**  
Puffy  
by Emmanuele Forcone

Ø mm 180×55 h  
~ 1000 ml



**KE014**  
Petal  
by Emmanuele Forcone

Ø mm 180×47 h  
~ 1000 ml



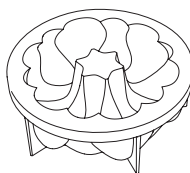
**KE038**  
Rocky  
by Emmanuele Forcone

Ø mm 180×50 h  
~ 1050 ml

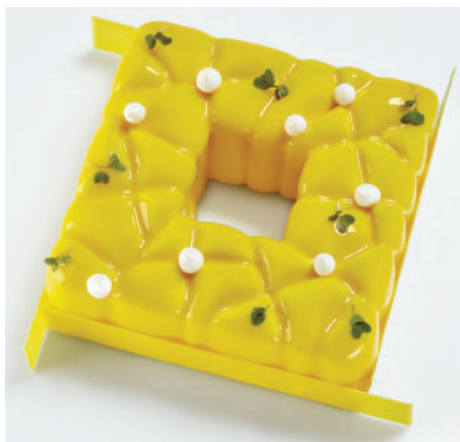


**KE047**  
**Nevada**  
 by Emmanuele Forcone

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

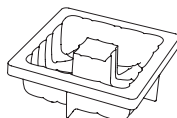


Abbinabile con  
 inserimento / can be  
 combined with insert:  
**KE020**  
 vedi p.131 / see p.131



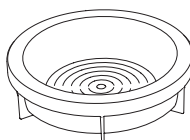
**KE037**  
**Square**  
 by Emmanuele Forcone

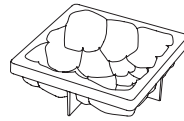
external mm 150x150  
 internal mm 45x45  
 55 h  
 ~ 1000 ml



**KE031**  
**Top**  
 by Emmanuele Forcone

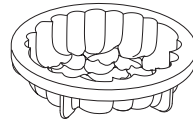
Ø mm 180x45 h  
 ~ 900 ml





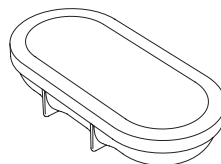
**KE050**  
Ametista  
by Emmanuele Forcone

mm 165×165×50 h  
~ 1000 ml



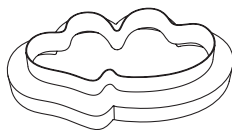
**KE068**  
Eros  
by Emmanuele Forcone

mm 179×178×48 h  
~ 1022 ml



**KE034**  
Futura  
by Emmanuele Forcone

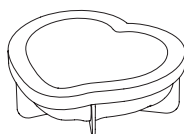
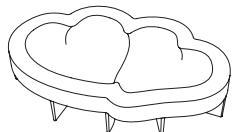
mm 230×100×45 h  
~ 850 ml



**KE049S**  
Beloved  
by Emmanuele Forcone

mm 250×140×60 h  
~ 1200 ml

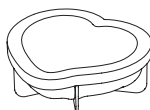
Coppapasta incluso /  
cutter included



**KE016**  
Passion  
by Emmanuele Forcone

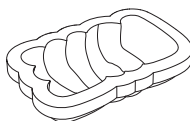
mm 175×165×58 h  
~ 960 ml

Abbinabile con  
inserimento / can be  
combined with insert:



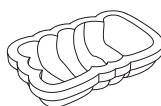
**KE017**  
Passion  
by Emmanuele Forcone

mm 150×140×50 h  
~ 600 ml



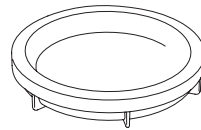
**KE060**  
Lovely  
by Antonio Bachour

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



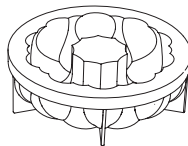
**KE065**  
Squeeze  
by Karim Bourgi

mm 164×164×47 h  
~ 1086 ml



**KE036**  
Singapore

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

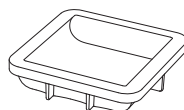


Abbinabile con  
inserimento:  
can be combined  
with insert: KE020  
vedi p.131 / see p.131



**KE063**  
Jupiter

mm 167×158×40 h  
~ 1006 ml

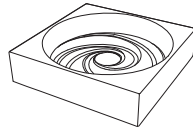


**KE064**  
Sunny

Ø mm 180×50 h  
~ 966 ml

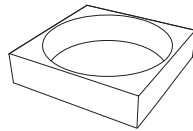






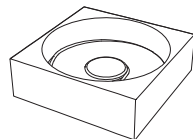
**KE001**

Ø mm 180×45 h  
~ 900 ml



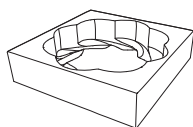
**KE002**

Ø mm 180×45 h  
~ 1150 ml



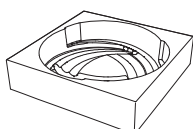
**KE003**

Ø mm 180×60 h  
~ 1140 ml



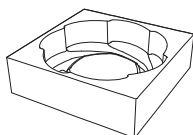
**KE004**

Ø mm 180×45 h  
~ 920 ml



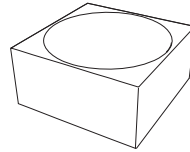
**KE005**

Ø mm 180×45 h  
~ 1000 ml



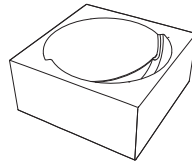
**KE006**

Ø mm 180×55 h  
~ 1150 ml



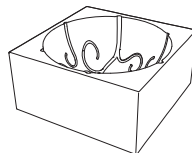
**KE007**

Ø mm 180×90 h  
~ 1527 ml



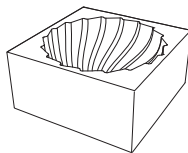
**KE008**

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

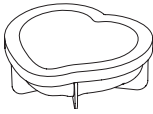


1. Riempi lo stampo con le tue preparazioni
2. Smodella con attenzione partendo dagli angoli
3. Completa lo smodellaggio dopo aver appoggiato la torta su di una superficie piana.

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.

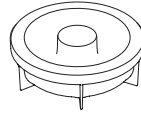
## Stampi inserti per torte / Moulds for insert

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

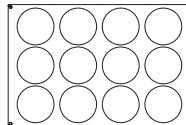


**KE020**

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

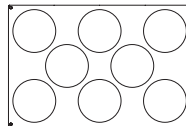
## Pavoflex 600×400 mm

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



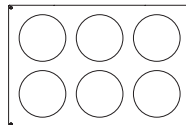
**PX077**

Ø mm 120×30 h  
12 impronte / indents



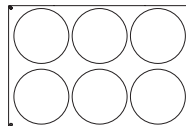
**PX076**

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



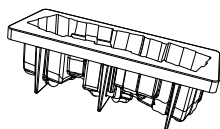
Stampi in silicone  
*Silicone moulds*

Stampi per tronchetti  
*Logs moulds*

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

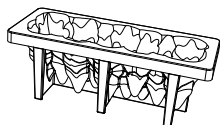
Many moulds for an original logs production to be used for all occasions and easy to customize.

## Pavocake



KE091  
For you

mm 250×85×85 h  
~ 1100 ml

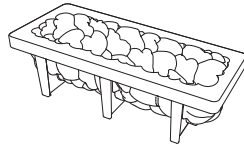


KE092  
Snow tree

mm 250×90×95 h  
~ 1100 ml

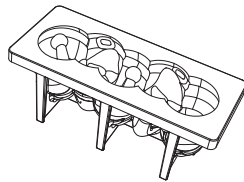


Stampi in silicone / Silicone moulds



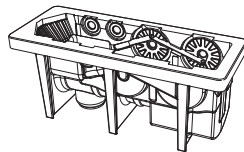
**KE083**  
Eros

mm 250×93×74 h  
~ 1250 ml



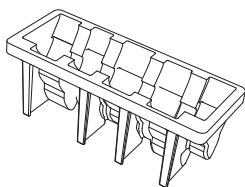
**KE084**  
Santa log

mm 254×103×100 h  
~ 1300 ml



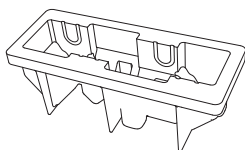
**KE085**  
Express log

mm 250×88×106 h  
~ 1435 ml



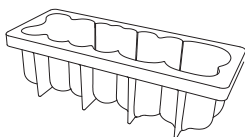
**KE077**  
Forest

mm 250×97×95 h  
~ 1065 ml



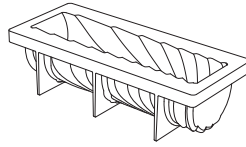
**KE078**  
Chalet

mm 250×83×90 h  
~ 1230 ml



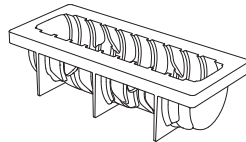
**KE079**  
Xmas

mm 250×80×75 h  
~ 1260 ml



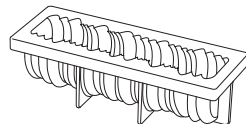
**KE072**  
Comet

mm 250×88×73 h  
~ 1230 ml



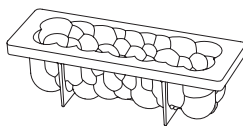
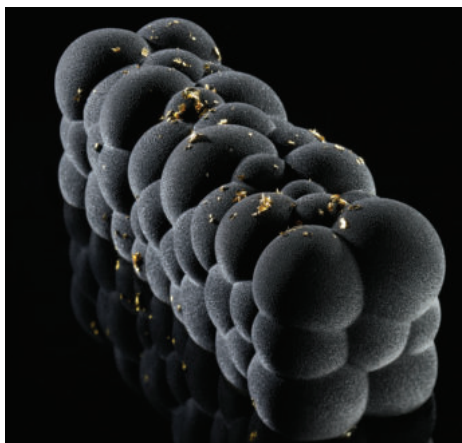
**KE073**  
Skyline

mm 250×88×73 h  
~ 1240 ml



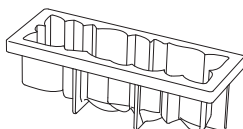
**KE066**  
Sequoia

mm 250×92×74 h  
~ 1186 ml



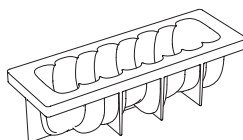
**KE041**  
**Atomic**  
by Emmanuele Forcone

mm 250×80×80 h  
~ 1200 ml



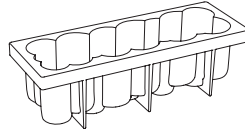
**KE067**  
**Acanto**

mm 251×83×79 h  
~ 1250 ml



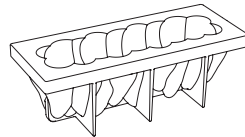
**KE033**  
**Bilbao**  
by Emmanuele Forcone

mm 250×85×75 h  
~ 1150 ml



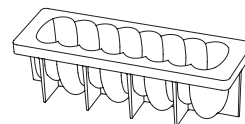
**KE045**  
**Coin**  
by Karim Bourgi

mm 250×80×77 h  
~ 1200 ml



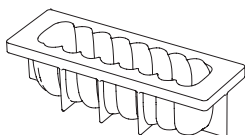
**KE046**  
**Anemone**

mm 250×90×85 h  
~ 1050 ml

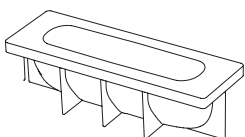


**KE040**  
**Canyon**  
by Emmanuele Forcone

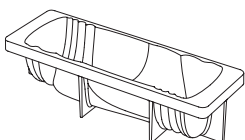
mm 250×85×80 h  
~ 1150 ml



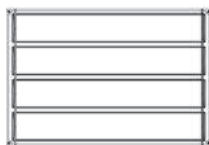
**KE022**  
Crème  
by Emmanuele Forcone  
mm 250×84×75 h  
~ 1000 ml



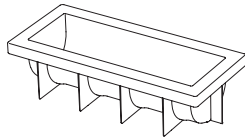
**KE021**  
Sublime  
by Emmanuele Forcone  
mm 250×80×80 h  
~ 1000 ml



**KE035**  
Lady  
by Emmanuele Forcone  
mm 250×90×75 h  
~ 1150 ml



**PX059**  
Tronchetto  
mm 560×80×63 h  
~ 2376 ml  
4 impronte / indents

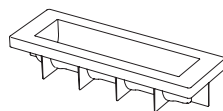
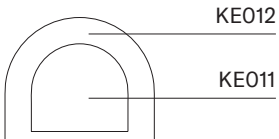


**KE012**  
Bûche

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.



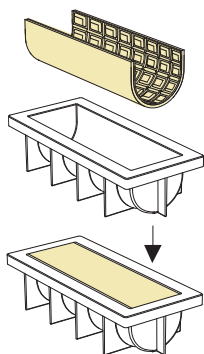
**KE011**

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



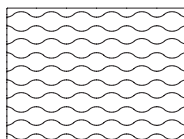
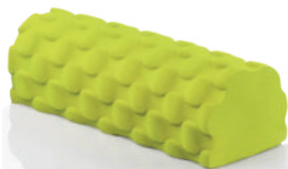
TX01  
Cabosse

mm 250x180



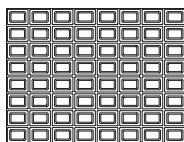
TX02  
Sauvage

mm 250x180



TX03  
Rollé

mm 250x180



TX04  
Chocolat

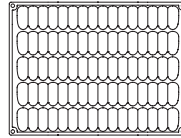
mm 250x180





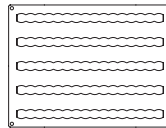
## Tronchetti Porzionabili / Portionable Logs

Pavoflex 400×300 mm



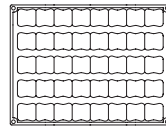
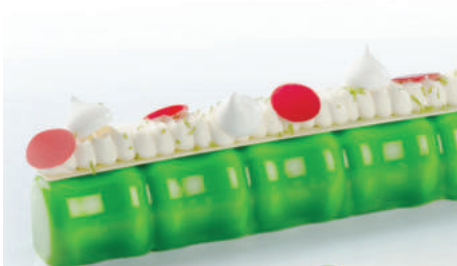
**PX4320**  
Plummy

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



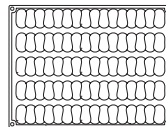
**PX4310**  
Soft

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.



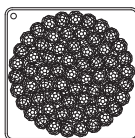
## Top

### 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

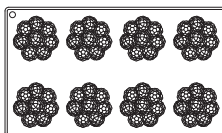


### TOP20

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

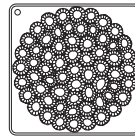




**TOP27**  
**Scarlet**  
by Stefano Laghi &  
Sebastiano Caridi

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

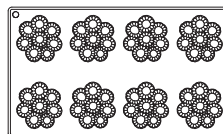
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà e stampo  
in silicone Pavoflex  
PX075 / Combined  
with micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
and Pavoflex silicone  
mould PX075



**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



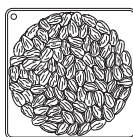


### TOP26

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

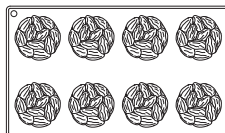


### TOP22

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

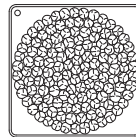




**TOP25**  
**Hazel**  
by Stefano Laghi &  
Sebastiano Caridi

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

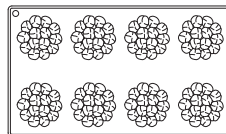
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà e stampo  
in silicone Pavoflex  
PX075 / Combined  
with micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
and Pavoflex silicone  
mould PX075



**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

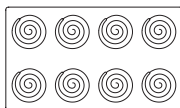
Abbinabile a fasce inox  
microforate, stampi  
monouso Voilà VL65  
e stampo in silicone  
Pavoflex PX078 /  
Combined with  
micro-perforated  
stainless steel bands,  
Voilà disposable moulds  
VL65 and Pavoflex  
silicone mould PX078



**TOP07**

**Ipnosi**  
by Emmanuele Forcone

Dim stampo / mould  
mm 300x175  
Ø mm 60x10 h  
~ 30 ml

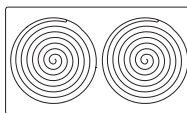


Abbinabile a / can be  
combined with PX078

**TOP05**

**Ipnosi**  
by Emmanuele Forcone

Dim stampo / mould  
mm 300x175  
Ø mm 140x10 h  
~ 125 ml

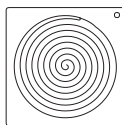


Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE024

**TOP06**

**Ipnosi**  
by Emmanuele Forcone

Dim stampo / mould  
mm 190x190  
Ø mm 160x10 h  
~ 185 ml

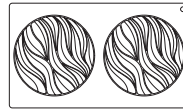


Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE024



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

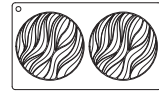




**TOP08**  
River  
by Emmanuele Forcone

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

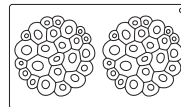
Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE024



**TOP11**  
Mini River  
by Emmanuele Forcone

Dim stampo / mould mm  
240x140  
Ø mm 110x12 h  
~ 58 ml

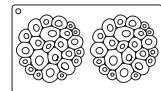
Abbinabile a fasce  
microforate e a KE052 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE052



**TOP09**  
Coral  
by Emmanuele Forcone

dim stampo / mould  
mm 300x175  
Ø mm 135x15 h  
~ 90 ml

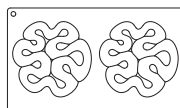
Abbinabile a fasce  
microforate e a KE024 /  
Can be combined  
with micro-perforated  
stainless steel  
bands and KE024



**TOP10**  
Mini Coral  
by Emmanuele Forcone

dim stampo / mould  
mm 240x140  
Ø mm 110x10 h  
~ 45 ml

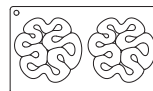
Abbinabile a fasce  
microforate e a KE052 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE052



**TOP15**  
Jelly  
by Emmanuele Forcone

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

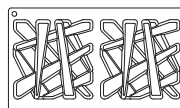
Abbinabile a fasce  
microforate e a KE024 /  
Can be combined with  
micro-perforated  
stainless steel bands  
and KE024



**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

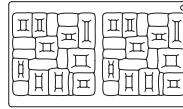
Abbinabile a fasce  
microforate e a KE043 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE043



**TOP14**  
Mini Shanghai  
by Emmanuele Forcone

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

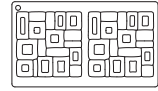
Abbinabile a fasce  
microforate e a KE051 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE051



**TOP01**  
Maya  
by Emmanuele Forcone

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

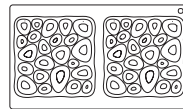
Abbinabile a fasce  
microforate e a KE043 /  
can be combined with  
micro-perforated  
stainless steel bands  
and KE043



**TOP12**  
Mini Maya  
by Emmanuele Forcone

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

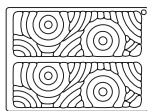
Abbinabile a fasce  
microforate e a KE051 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE051



**TOP02**  
Sponge  
by Emmanuele Forcone

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

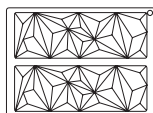
Abbinabile a fasce  
microforate e a KE043 /  
Can be combined  
with micro-perforated  
stainless steel bands  
and KE043



**TOP04**  
Circle  
by Emmanuele Forcone

dim stampo / mould  
mm 240×175  
mm 210×70×9 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

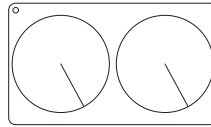
dim stampo / mould  
mm 240×175  
mm 210×70×14 h  
~ 100 ml

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  
300x175  
Ø mm 140x33 h  
~ 285 ml

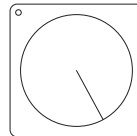


Abbinabile alla fasce  
tonde microforate / can  
be combined with the  
micro-perforated round  
bands



**TOP18**  
Frisbee  
by Gianluca Fusto

dim stampo / mould  
mm 190x190  
Ø mm 160x37 h  
~ 414 ml

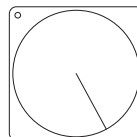


Abbinabile alla fasce  
tonde microforate / can  
be combined with the  
micro-perforated round  
bands



**TOP19**  
Frisbee  
by Gianluca Fusto

dim stampo / mould  
mm 190x190  
Ø mm 180x40 h  
~ 572 ml



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



Stampi in silicone  
*Silicone moulds*

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.

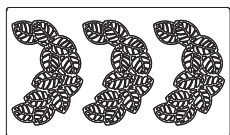
# Pavodecor 300×175 mm

## Leaves

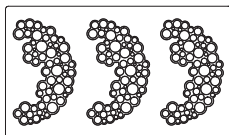
## Circles

## Hearts

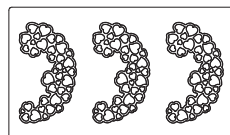
Utilizzo consigliato: decorazione per torte / Suggested use: for cake decoration



PR001

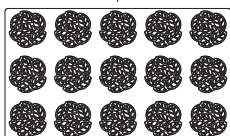


PR004

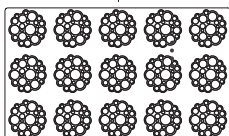


PR007

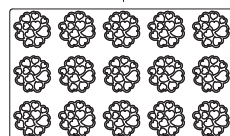
Utilizzo consigliato: decorazione per monoporzioni / Suggested use: for single portions decoration



PR002

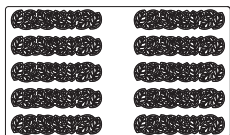


PR005

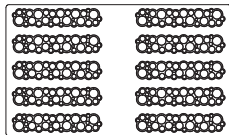


PR008

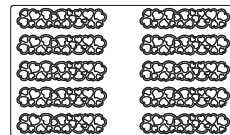
Utilizzo consigliato: decorazione per éclair / Suggested use: for éclair decoration



PR003



PR006



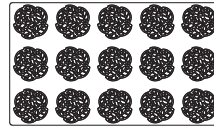
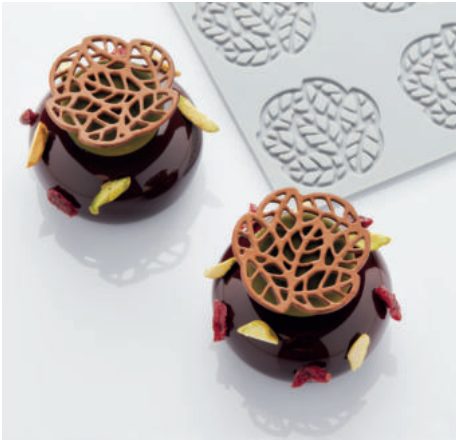
PR009





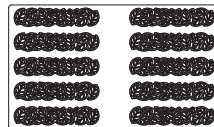
**PR001**  
Leaves 1

mm 141×100×2 h  
3 impronte / indents



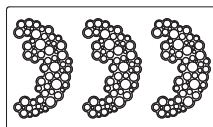
**PR002**  
Leaves 2

Ø mm 50×2 h  
15 impronte / indents



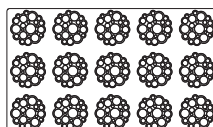
**PR003**  
Leaves 3

mm 120×26×2 h  
10 impronte / indents



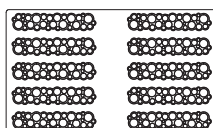
PR004  
Circles 1

mm 142×84×2 h  
3 impronte / indents



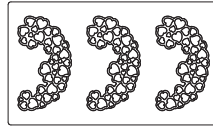
PR005  
Circles 2

Ø mm 50×2 h  
15 impronte / indents



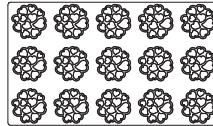
PR006  
Circles 3

mm 120×25×2 h  
10 impronte / indents



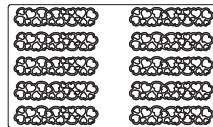
**PR007**  
Hearts 1

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

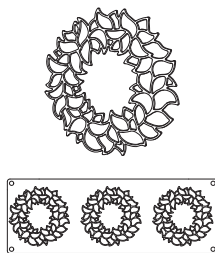


Stampi in silicone  
*Silicone moulds*

## Gourmand Inspiration

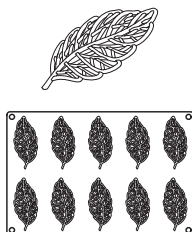
Ogni creazione dolce può essere  
valorizzata dai nostri stampi  
Gourmand.

Every sweet creation can be  
emphasised by our Gourmand  
moulds.



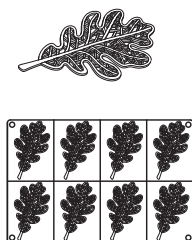
**GG060**  
Foliage Frame  
by Paolo Griffa

Ø mm 115×1,5 h  
3 impronte / indents



**GG028**  
Plume  
by Paolo Griffa

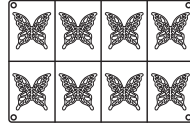
mm max 84×38×2 h  
10 impronte / indents



**GG048**  
Oak tree  
by Paolo Griffa

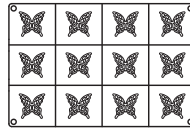
mm 98×53×2 h  
8 impronte / indents

Stampi in silicone / Silicone moulds



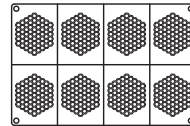
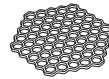
**GG050**  
Mariposa L  
by Paolo Griffa

mm 60×58×2 h  
8 impronte / indents



**GG051**  
Mariposa S  
by Paolo Griffa

mm 40×39×2 h  
12 impronte / indents



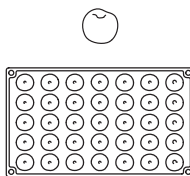
**GG047**  
Honeycomb  
by Paolo Griffa

mm 67,5×60,5×2 h  
8 impronte / indents



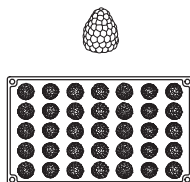
**GG024**  
Mandarin  
by Felix Lo Basso

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



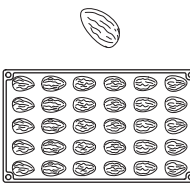
**GG016**  
**Cherry**  
 by Felix Lo Basso

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



**GG017**  
**Berry**  
 by Felix Lo Basso

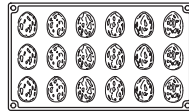
mm max Ø 24×27 h  
 ~ 7 ml  
 35 impronte / indents



**GG013**  
**Almond**  
 by Felix Lo Basso

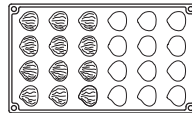
mm max 34×21×11 h  
 ~ 4 ml  
 30 impronte / indents





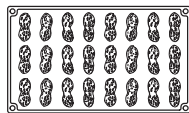
**GG015**  
Nutshell  
by Felix Lo Basso

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



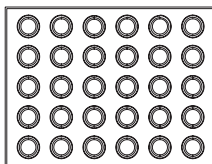
Stampi in silicone  
*Silicone moulds*

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.

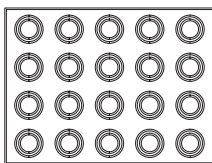
## Formasil 400×300 mm



**FF4306**

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

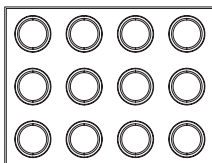
30 impronte / indents



**FF4301**

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

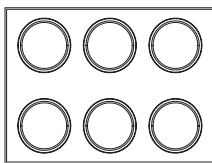
20 impronte / indents



**FF4308**

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

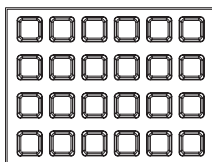
12 impronte / indents



**FF4311**

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

6 impronte / indents



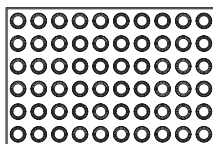
**FF4303**

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

24 impronte / indents



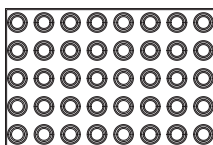
## Formasil 600×400 mm



**FF06**

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

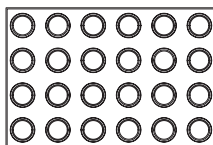
60 impronte / indents



**FF01**

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

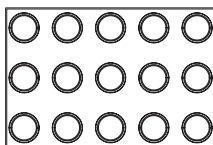
40 impronte / indents



**FF08**

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

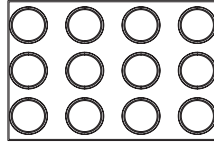
24 impronte / indents



**FF09**

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

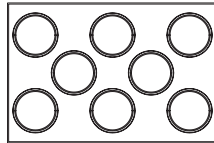
15 impronte / indents



**FF11**

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

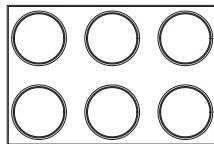
12 impronte / indents



**FF10**

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

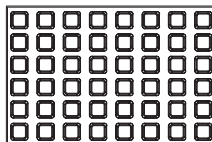
8 impronte / indents



**FF12**

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

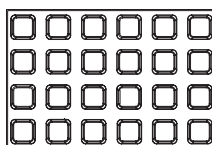
6 impronte / indents



**FF03**

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

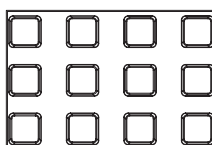
48 impronte / indents



**FF04**

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

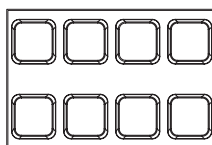
24 impronte / indents



**FF02**

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

12 impronte / indents



**FF05**

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

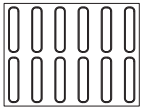
8 impronte / indents



## 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. /

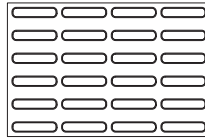
Micro-perforated and non-stick silicone mats with éclair indents. The micro/perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125×25×5 h  
12 impronte / indents

Dim. stampo / mould  
mm 400×300

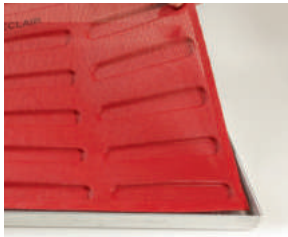


FF13

mm 125×25×5 h  
24 impronte / indents

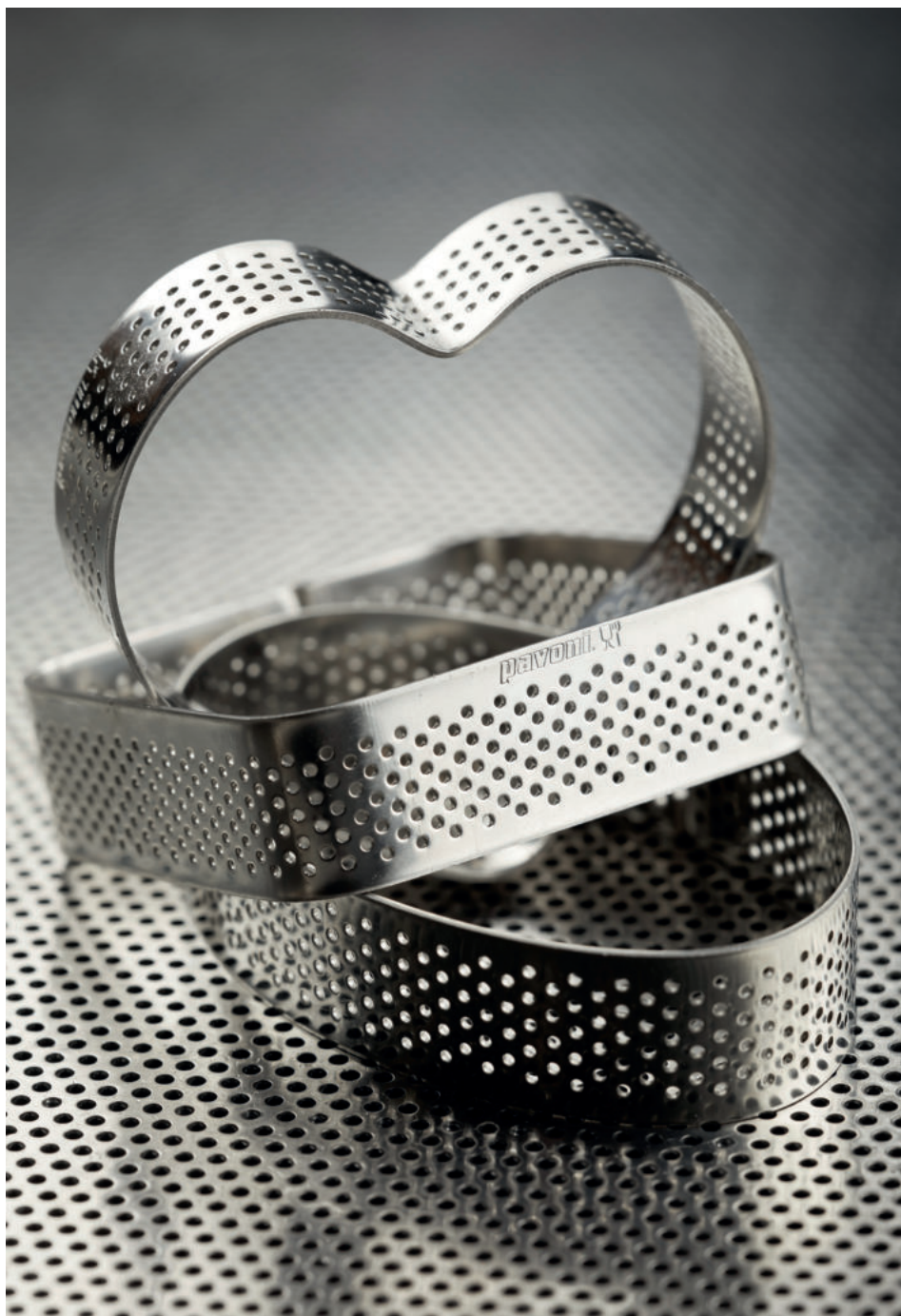
Dim. stampo / mould  
mm 600×400

## 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.

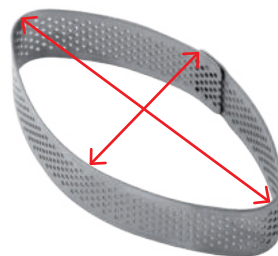


Fasce inox  
*Stainless steel bands*

## Fasce inox microforate *Micro-perforated stainless steel bands*

Stampi Inox microforati che garantiscono una cottura omogenea e sfornatura 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



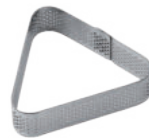
**XF11**  
mm 100×55×20 h  
Abbinabile a /  
combined with  
PX3201 or X17



**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



**XF0656520**  
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

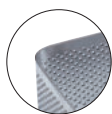
## Ovali / Oval

	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

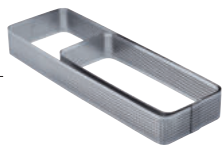
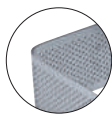
angoli vivi / sharp corners



Code	Dimension (mm)	Portions
XF151520	150x150x20 h	2/4
XF191920	190x190x20 h	6/8
XF151535	150x150x35 h	2/4
XF191935	190x190x35 h	6/8

Rettangolari / Rectangular

angoli arrotondati / rounded corners



Code	Dimension (mm)	Portions
XF07	190x80x20 h	2/4
XF08	290x90x20 h	6/8
XF09	190x80x35 h	2/4
XF10	290x90x35 h	6/8

angoli vivi / sharp corners



Code	Dimension (mm)	Portions
XF197020	190x80x20 h	2/4
XF299020	290x90x20 h	6/8
XF197035	190x80x35 h	2/4
XF299035	290x90x35 h	6/8





## Fasce inox 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 sfornare 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







Fasce inox  
*Stainless steel bands*

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



**X21**  
mm 115×20×20 h  
Abbinabile a /  
combined with  
XF15



**X18**  
mm 85×45×20 h  
Abbinabile a /  
combined with  
XF12



**X22**  
mm 75×65×20 h  
Abbinabile a /  
combined with  
XF16



**X19**  
mm 80×40×20 h  
Abbinabile a /  
combined with  
XF13



**X0602**  
Ø mm 60×20 h  
Abbinabile a /  
combined with  
XF7020



**X20**  
mm 65×60×20 h  
Abbinabile a /  
combined with  
XF14



**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



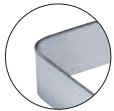
Code	Dimension (mm)	Portions
X03	120x120x20 h	2/4
X04	140x140x20 h	2/4
X05	160x160x20 h	4/6
X06	180x180x20 h	6/8

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	180x60x20 h	2/4
X08	280x80x20 h	6/8

angoli vivi / sharp corners



Code	Dimension (mm)	Portions
X186020	180x60x20 h	2/4
X288020	280x80x20 h	6/8

## Fasce inox lisce / 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

Fasce inox / Stainless steel bands

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







Attrezzature e stampi per gelato  
*Gelato equipments and moulds*

Stampi per stecchi gelato  
*Moulds for gelato sticks*

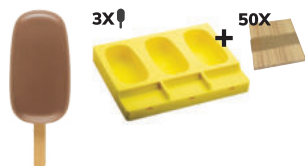
Pavogel è una linea di stampi per gelati a stecco dalle forme originali, disponibile anche nei formati pocket e snack.

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 200x150 mm

Dimensione kit 4 stampi /  
Kit 4 moulds size 400x300 mm



## Single mould

PL13  
Capri

mm 49x93 h  
~ 90 ml

Stampo singolo + 50 stecchi  
/Single mould + 50 sticks

3 impronte / 3 indents

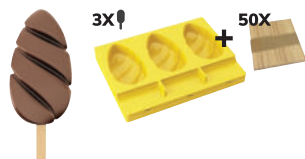
## Kit 4 moulds

KITPL13  
Capri

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

12 impronte / 12 indents

16 kit per masterbox  
16 kit for masterbox



PL01  
Malibù

mm 52x95 h  
~ 85 ml

Stampo singolo + 50 stecchi  
/Single mould + 50 sticks

3 impronte / 3 indents

KITPL01  
Malibù

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

2 impronte / 12 indents

16 kit per masterbox /  
16 kit for masterbox



PL02  
Acapulco

mm 50x95 h  
~ 90 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

3 impronte / 3 indents

KITPL02  
Acapulco

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

12 impronte / 12 indents

16 kit per masterbox /  
16 kit for masterbox



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

PLO3  
Maracaibo

mm 48x85 h  
~ 85 ml

Stampo singolo+50 stecchi /  
Single mould+50 sticks

3 impronte / 3 indents

Kit 4 moulds

KITPLO3  
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



PLO4  
Honolulu

mm 83x84 h  
~ 100 ml

Stampo singolo+50 stecchi /  
Single mould+50 sticks

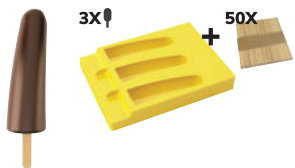
2 impronte / 2 indents

KITPLO4  
Honolulu

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

8 impronte / 8 indents

16 kit per masterbox / 16 kit for  
masterbox



PLO5  
Ipanema

mm 35x110 h  
~ 70 ml

Stampo singolo+50 stecchi /  
Single mould+50 sticks

3 impronte / 3 indents

KITPLO5  
Ipanema

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

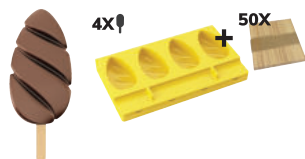
12 impronte / 12 indents

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

PL06  
Malibù

mm 40×72 h  
~ 35 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

4 impronte / 4 indents

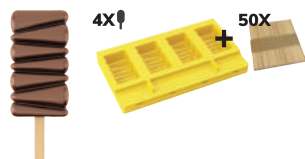
## Kit 2 moulds

KITPL06  
Malibù

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

8 impronte / 8 indents

12 kit per masterbox /  
12 kit for masterbox



PL07  
Maracaibo

mm 37×65 h  
~ 35 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

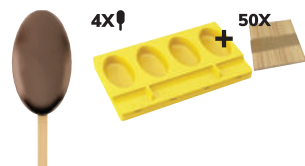
4 impronte / 4 indents

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

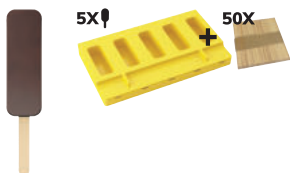
6 impronte / 6 indents

12 kit per masterbox /  
12 kit for masterbox

## Pavogel Snack

Dimensione stampo singolo /  
Single mould size 200x120 mm

Dimensione kit 2 stampi /  
Kit 2 moulds size 400x120 mm



### Single mould

**PL10**  
Linear

mm 20x60 h  
~ 25 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

5 impronte / 5 indents

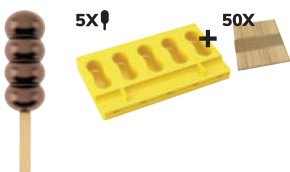
### Kit 2 moulds

**KITPL10**  
Linear

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

10 impronte / 10 indents

12 kit per masterbox /  
12 kit for masterbox



**PL11**  
Bubbles

mm 25x60 h  
~ 20 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

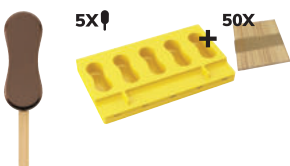
5 impronte / 5 indents

**KITPL11**  
Bubbles

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

10 impronte / 10 indents

12 kit per masterbox /  
12 kit for masterbox



**PL12**  
Round

mm 23x60 h  
~ 20 ml

Stampo singolo+50 stecchi  
Single mould+50 sticks

5 impronte / 5 indents

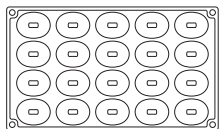
**KITPL12**  
Round

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

10 impronte / 10 indents

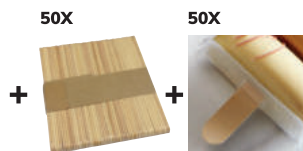
12 kit per masterbox /  
12 kit for masterbox

## 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

## Vassoi / 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



Attrezzature e stampi per gelato  
*Gelato equipments and moulds*

## 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

### Gelato

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



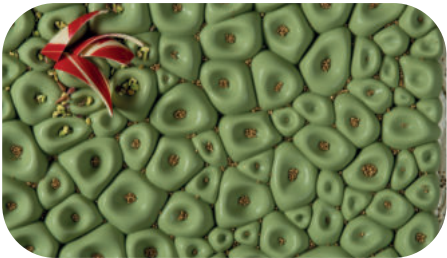
**TOP100**  
Iceberg

mm 361,5×251,5×21 h  
~ 740 ml



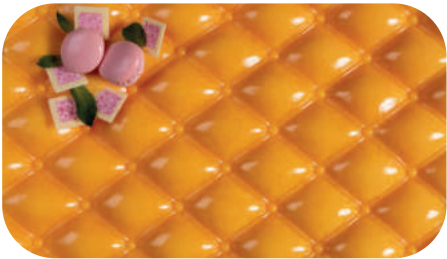
**TOP101**  
Tablet

mm 361,5×251,5×18,5 h  
~ 985 ml



**TOP102**  
Coral

mm 361,5×251,5×21,5 h  
~ 1090 ml



**TOP103**  
Sofa

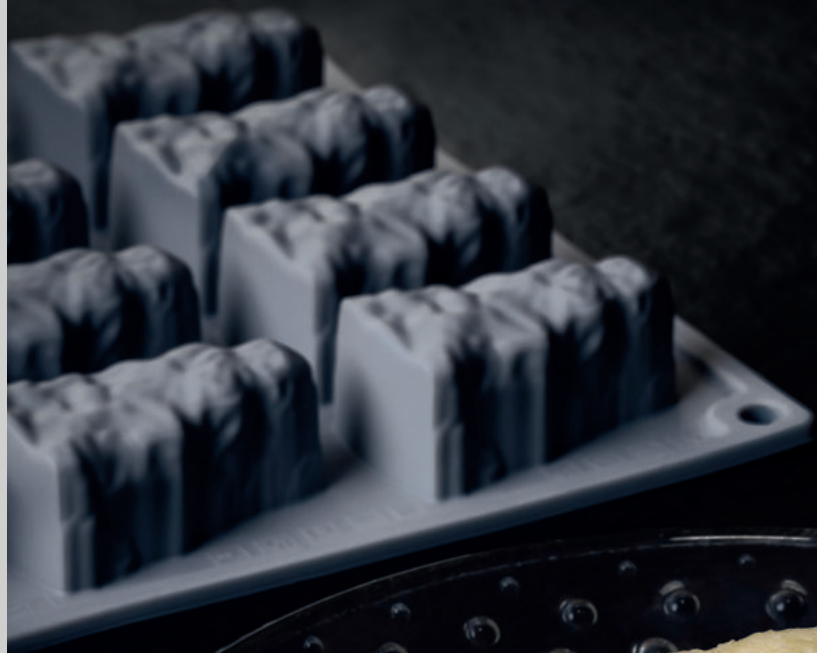
mm 361,5×251,5×21 h  
~ 929 ml



**TOP104**  
Dune

mm 361,5×251,5×21 h  
~ 840 ml

Ristorazione  
*Horeca*







# Stampi in silicone tridimensionali

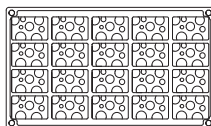
## *Three-dimensional silicone moulds*

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.

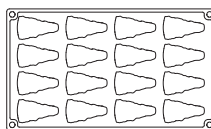


## Foo'd 300×175 mm



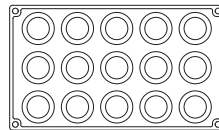
**GG038**  
Gruyere  
by Davide Oldani

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



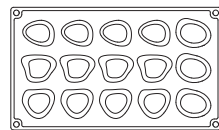
**GG039**  
Cheese  
by Davide Oldani

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



**GG040**  
Ricotta  
by Davide Oldani

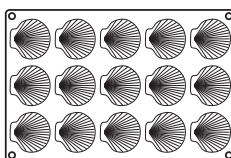
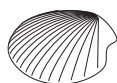
Ø mm 42,5×23 h  
~ 25 ml  
15 impronte / indents



**GG041**  
Ossobuco  
by Davide Oldani

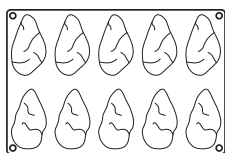
mm 48×40×23 h  
~ 15 ml  
15 impronte / indents

# Foo'd 300×200mm



**GG032**  
Scallop  
by Davide Oldani

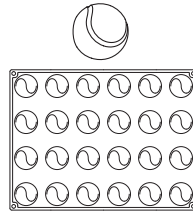
max mm 50×50×15  
~ 14 ml  
15 impronte / indents



**GG033**  
Oyster  
by Davide Oldani

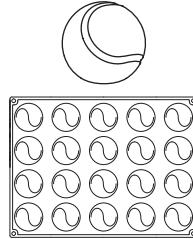
max mm 80×46×21  
~ 20 ml  
10 impronte / indents

## Foo'd 400×300 mm



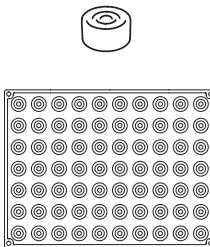
**PX4338**  
Battuta d'inizio  
by Davide Oldani

Ø mm 45  
~ 48 ml  
24 impronte / indents



**PX4327**  
Battuta d'inizio  
by Davide Oldani

Ø mm 55  
~ 80 ml  
20 impronte / indents

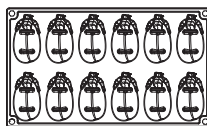


**PX4328**  
Dama  
by Davide Oldani

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

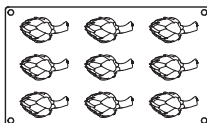


## Gourmand 300×175 mm



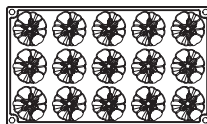
**GG055**  
Melanzana  
by Franco Aliberti

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



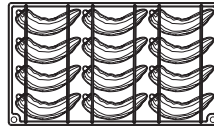
**GG056**  
Carciofo  
by Franco Aliberti

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



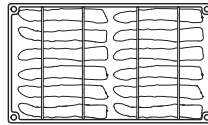
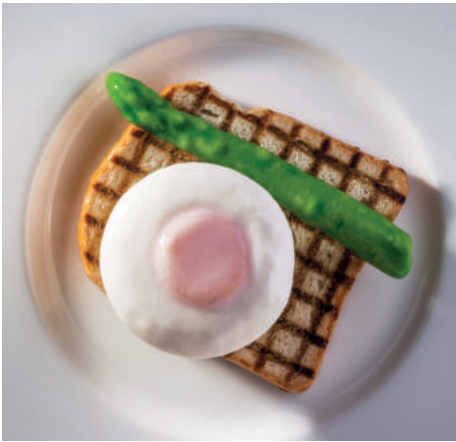
**GG057**  
Cuore di bue  
by Franco Aliberti

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



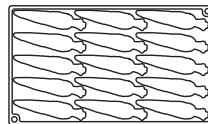
**GG058**  
Friggitello  
by Franco Aliberti

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



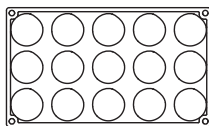
**GG034**  
Asparagus  
by Franco Aliberti

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



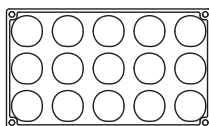
**GG046**  
Carrot  
by Franco Aliberti

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



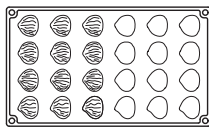
**GG036**  
Gala (apple)

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



**GG037**  
Kaiser (pear)

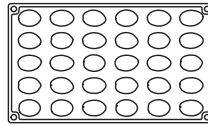
mm Ø 43×55 h  
~ 46 ml  
15 impronte / indents



**GG011**  
Chestnut  
by Felix Lo Basso

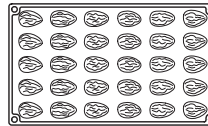
mm max 31×27×16 h  
~ 6 ml  
24 impronte / indents





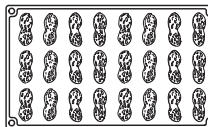
**GG012**  
Olive  
by Felix Lo Basso

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



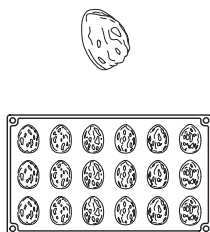
**GG013**  
Almond  
by Felix Lo Basso

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



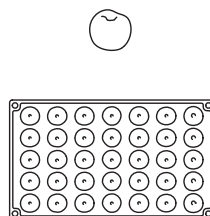
**GG014**  
Peanut  
by Felix Lo Basso

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



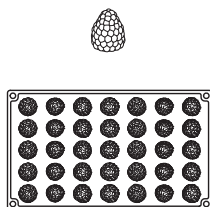
**GG015**  
Nutshell  
by Felix Lo Basso

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



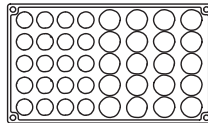
**GG017**  
Berry  
by Felix Lo Basso

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



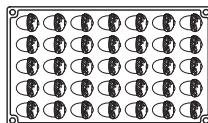
**GG024**  
Mandarin  
by Felix Lo Basso

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



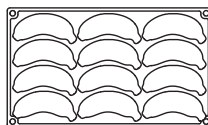
**GG025**  
Mushroom  
by Felix Lo Basso

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



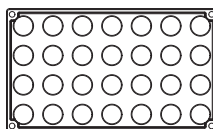
**GG026**  
Nut  
by Felix Lo Basso

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



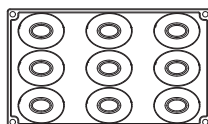
**GG035**  
Baby banana  
by Eunji Lee

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



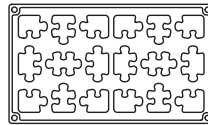
**GG053**  
Pop

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



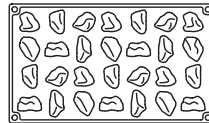
**GG054**  
Egg  
by Andrea Berton

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



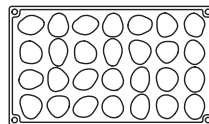
**GG018**  
Puzzle  
by Felix Lo Basso

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



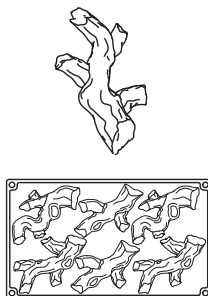
**GG022**  
Gravel  
by Felix Lo Basso

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



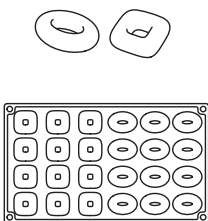
**GG019**  
Stones  
by Felix Lo Basso

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



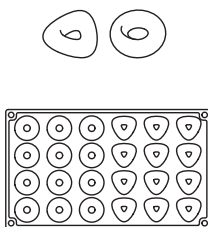
**GG023**  
Tree  
by Felix Lo Basso

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



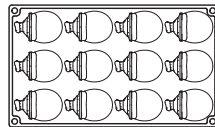
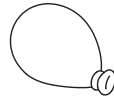
**GG020**  
Ovosquare  
by Felix Lo Basso

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



**GG021**  
Triarround  
by Felix Lo Basso

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



**GG052**  
**Balloon**

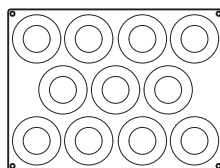
by **Fabrizio Fiorani**

mm 66×43×34 h

~ 47 ml

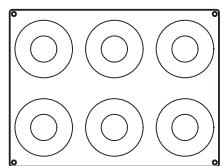
12 impronte / indents

## Gourmand 400×300 mm



**GG001**  
Anello piccolo  
Small ring  
by Paolo Griffa

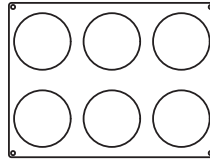
mm Ø 90×3,5 h  
~ 15 ml  
11 impronte / indents



**GG002**  
Anello grande  
Ring  
by Paolo Griffa

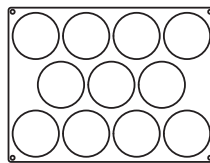
mm Ø 110×3,5 h  
~ 26 ml  
6 impronte / indents





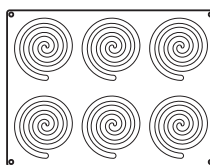
**GG003**  
Disco grande  
Disc  
by Paolo Griffa

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



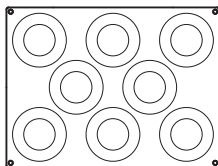
**GG004**  
Disco piccolo  
Small disc  
by Paolo Griffa

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



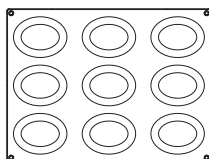
**GG005**  
Spirale  
Spiral  
by Paolo Griffa

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



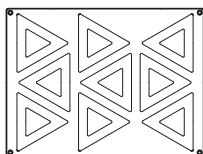
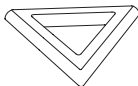
**GG006**  
Tondo  
Round  
by Paolo Griffa

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



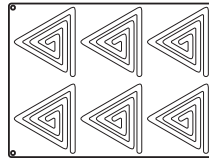
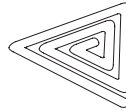
**GG007**  
Ovale  
Oval  
by Paolo Griffa

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



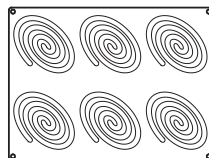
**GG008**  
Triangolo  
Triangle  
by Paolo Griffa

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



# 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.



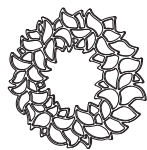
## Gourmand 395×140 mm



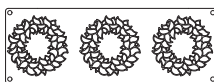
GG059  
Mosaic Frame  
by Paolo Griffa



Ø mm 115×1,5 h  
3 impronte / indents



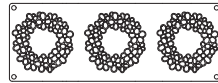
GG060  
Foliage Frame  
by Paolo Griffa



Ø mm 115×1,5 h  
3 impronte / indents



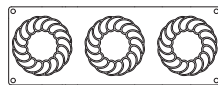
**GG061**  
Jasmine Frame  
by Paolo Griffa



Ø mm 115×1,5 h  
3 impronte / indents

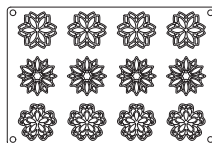


**GG062**  
Blade Frame  
by Paolo Griffa



Ø mm 110×1,5 h  
3 impronte / indents

## Gourmand 300×200 mm

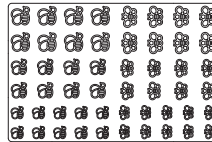
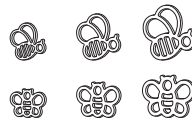


GG063  
Mandala  
by Paolo Griffa

Ø mm 55×2 h  
12 impronte / indents

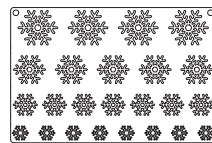






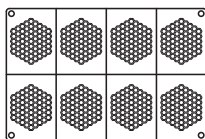
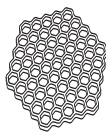
**GG064**  
Honey Bees  
by Paolo Griffa

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



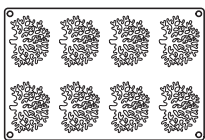
**GG065**  
Snowflake  
by Paolo Griffa

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



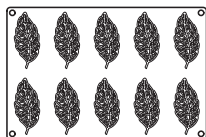
**GG047**  
Honeycomb  
by Paolo Griffa

mm 67,5×60,5×2 h  
8 impronte / indents



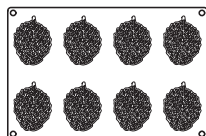
**GG027**  
Coral  
by Paolo Griffa

mm max 75×59×2 h  
8 impronte / indents



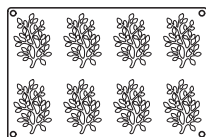
**GG028**  
Plume  
by Paolo Griffa

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



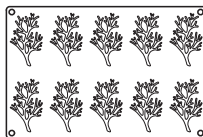
**GG029**  
Leaf  
by Paolo Griffa

mm max 73×55×2 h  
8 impronte / indents



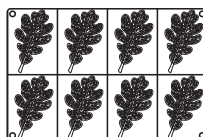
**GG030**  
Bonsai  
by Paolo Griffa

mm max 80×55×2 h  
8 impronte / indents



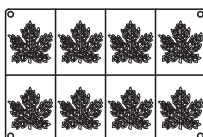
**GG031**  
Wood  
by Paolo Griffa

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



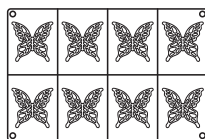
**GG048**  
Oak tree  
by Paolo Griffa

mm 98×53×2 h  
8 impronte / indents



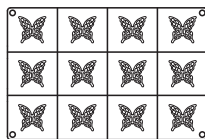
**GG049**  
Maple  
by Paolo Griffa

mm 66×62,5×2 h  
8 impronte / indents



**GG050**  
Mariposa L  
by Paolo Griffa

mm 60×58×2 hl  
8 impronte / indents

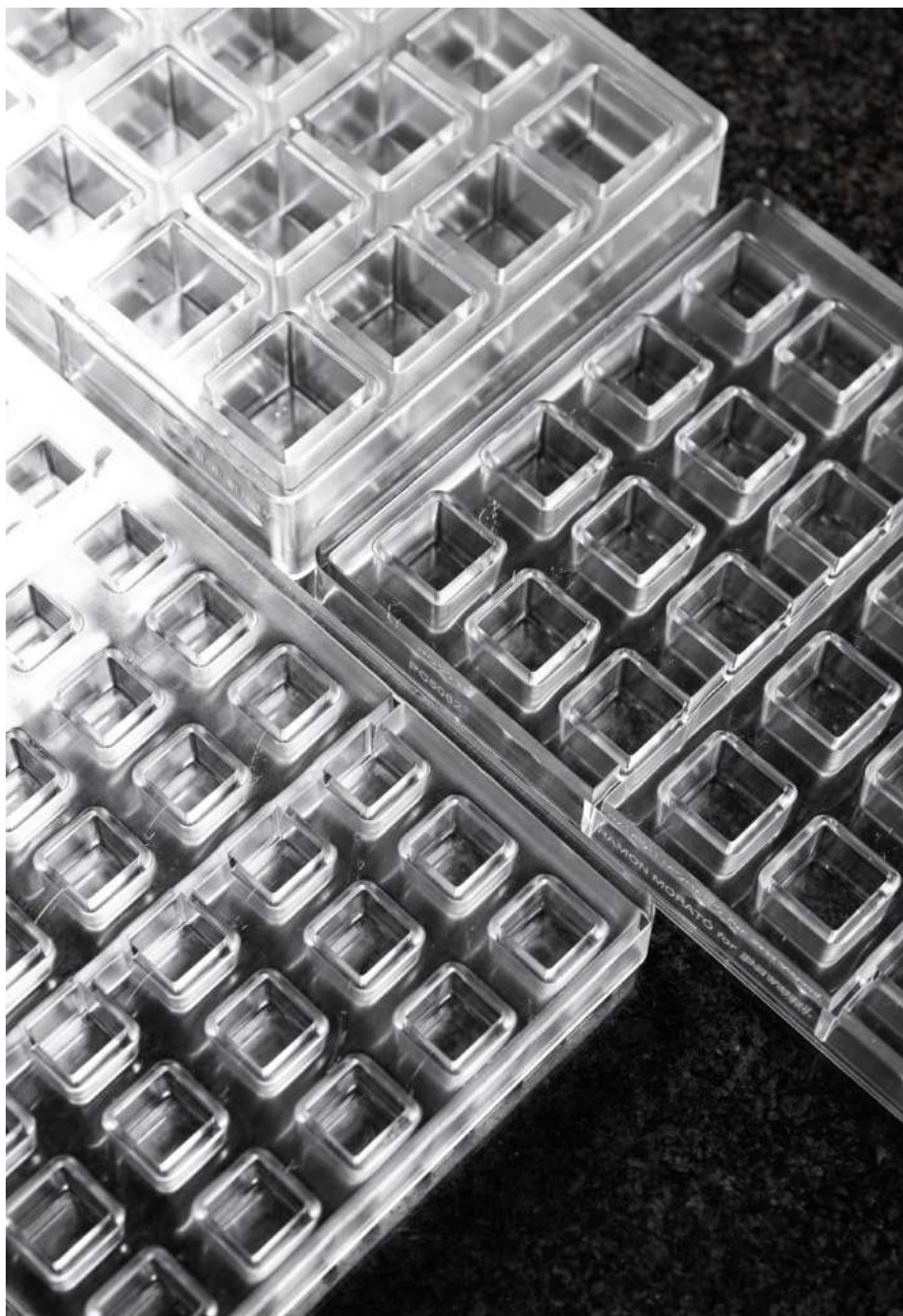


**GG051**  
Mariposa S  
by Paolo Griffa

mm 40×39×2 h  
12 impronte / indents

Cioccolateria  
*Chocolate world*







# 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

## Stampi per praline 275×175 mm

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



PC5027

Ø mm 25×14 h  
+/- 7 g



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

15 impronte per stampo /  
15 indents per mould  
BPA free



MM11

Ø mm 30  
+/- 13 g



MM12

mm 35x30  
+/- 15 g



MM13

mm 30x30  
+/- 13 g

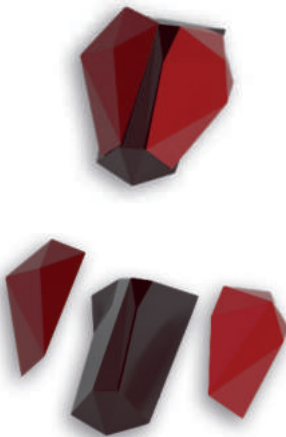


MM14

Ø mm 30  
+/- 10 g

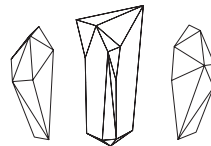
## Heart Design by Davide Comaschi

15 impronte per stampo /  
15 indents per mould  
BPA free



## Stampi per praline 275x135 mm

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



PC39

mm 38×26×18 h  
+/- 10 g



PC38

mm 44×24×20 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

Stampi per praline / Praline moulds



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





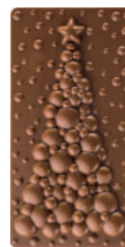
**PC5058**  
Xmas spirit  
by Fabrizio Fiorani

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

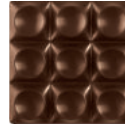


**PC5011**  
Camouflage  
by Fabrizio Fiorani

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

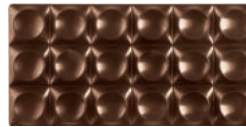


**PC5013**  
Mini Bricks  
by Fabrizio Fiorani



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



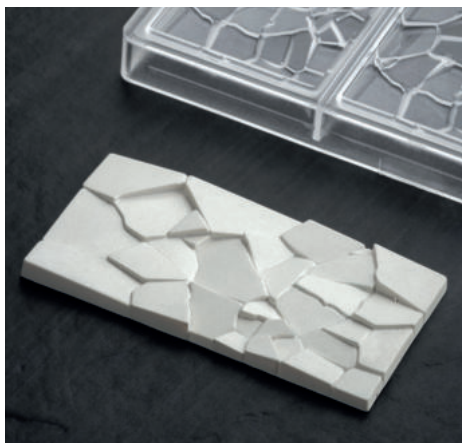
mm 154×77×9 h  
~ 100 g  
3 impronte / indents  
Dim stampo / Mould  
size: mm 275×175  
BPA free



**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



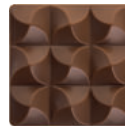
**PC5030**  
Fluid  
by Vincent Vallée

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

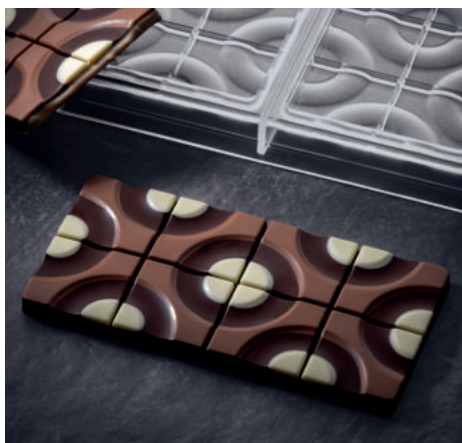




**PC5004**  
**Fragment**  
 by Vincent Vallée



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



Stampi per tavolette / Choco bar moulds



**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

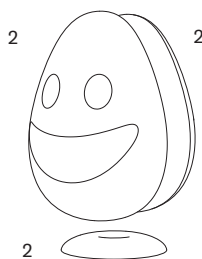


Stampi tridimensionali  
per cioccolato  
*Three-dimensional  
chocolate moulds*

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.

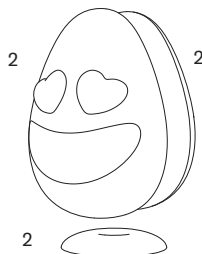
## Stampi termoformati Pasqua Easter thermoformed moulds



**KT209**  
**Happy**

Ø mm 140×215 h  
~ 340 g

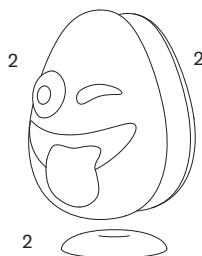
PACKAGING: KS32



**KT210**  
**Sweety**

Ø mm 140×215 h  
~ 340 g

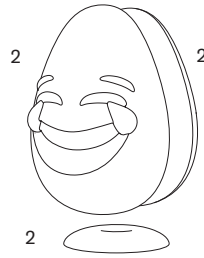
PACKAGING: KS32



**KT211**  
**Crazy**

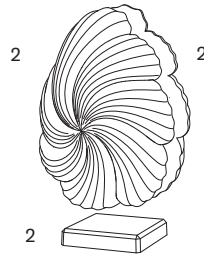
Ø mm 140×215 h  
~ 340 g

PACKAGING: KS32



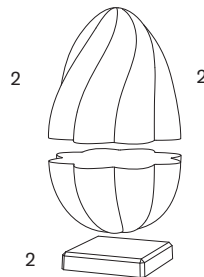
**KT212**  
**Funny**

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



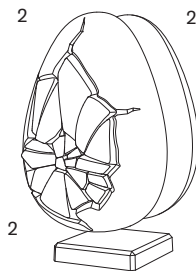
**KT203**  
**Zefiro**

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



**KT204**  
**Helical**

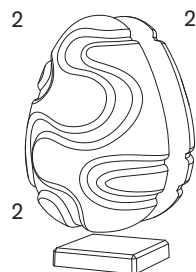
Ø mm 140×218 h  
~ 480 g



**KT195**  
Knock

Ø mm 138×215 h  
~ 450 g

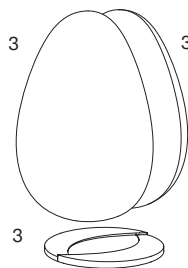
PACKAGING: KS32



**KT196**  
Flow  
by Vincent Vallée

Ø mm 138×216 h  
~ 420 g

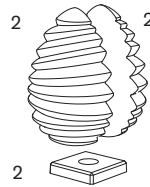
PACKAGING: KS32



**KT197**  
Pure

Ø mm 138×215 h  
~ 400 g

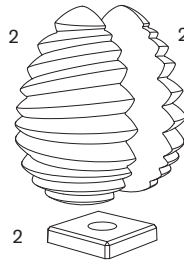
PACKAGING: KS32



**KT186**  
Pagoda

mm 98×98×151 h  
~ 150 g

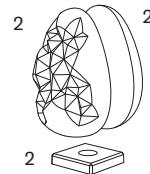
PACKAGING: KS26



**KT187**  
Pagoda

mm 137×137×212 h  
~ 300 g

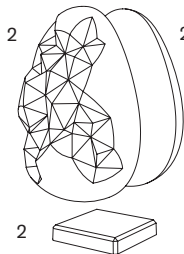
PACKAGING: KS32



**KT188**  
Picasso

Ø mm 96×150 h  
~ 170 g

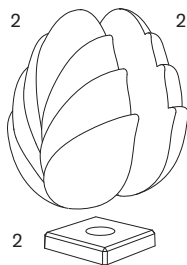
PACKAGING: KS26



**KT172**  
Picasso

Ø mm 140×215 h  
~ 450 g

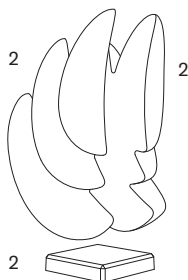
PACKAGING: KS32



**KT190**  
**Blossom**

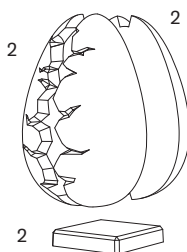
mm 144×133×212 h  
~ 370 g

PACKAGING: KS32



**KT182**  
**Sydney**

mm 140×125×250 h  
~ 390 g

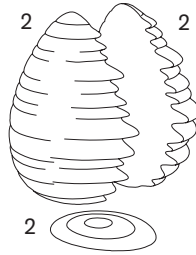


**KT183**  
**Abyss**  
by Davide Comaschi

Ø mm 140×215 h  
~ 340 g

PACKAGING: KS32

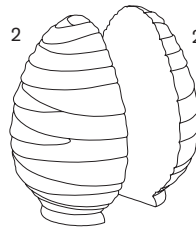




**KT138**  
**Speed**

mm 135×165×200 h  
~ 430 g

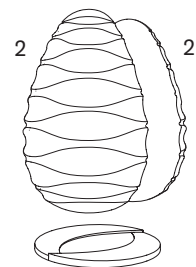
PACKAGING: KS32



**KT139**  
**Ramses**

Ø mm 140×200 h  
~ 330 g

PACKAGING: KS32



**KT157**  
**Beauty**

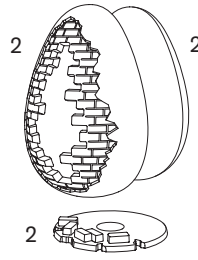
Ø mm 130×205 h  
~ 400 g

PACKAGING: KS32



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

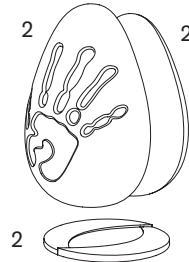




**KT168**  
**The Wall**

Ø mm 140×200 h  
~ 420 g

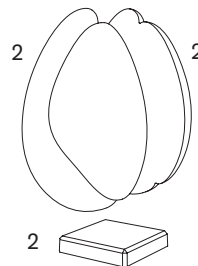
PACKAGING: KS32



**KT156**  
**Hello**

Ø mm 130×205 h  
~ 380 g

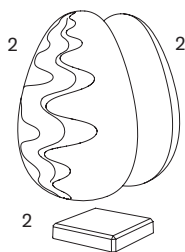
PACKAGING: KS32



**KT174**  
**Grain**

Ø mm 135×215 h  
~ 400 g

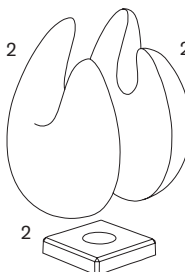
PACKAGING: KS32



**KT173**  
**Senna**

Ø mm 140×215 h  
~ 450 g

PACKAGING: KS32



**KT140**  
**Organic**

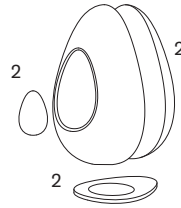
Ø mm 135×215 h  
~ 330 g

PACKAGING: KS32



**KT130**  
**Squeezer**

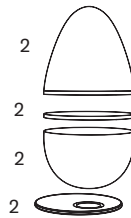
Ø mm 120×250 h  
~ 300 g



**KT50**  
Lamp

Ø mm 110×160 h  
~ 300 g

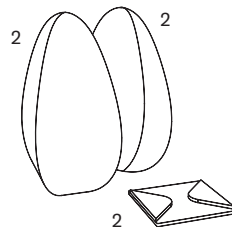
PACKAGING: KS26



**KT51**  
Deck

mm 135×100×165 h  
~ 300 g

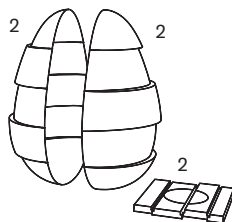
PACKAGING: KS26



**KT70**  
Stele

mm 90×90×200 h  
~ 350 g

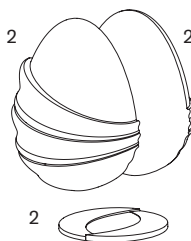
PACKAGING: KS26



**KT74**  
Split

Ø mm 140×200 h  
~ 400 g

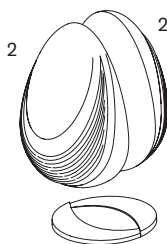
PACKAGING: KS32



**KT76**  
Wrap

Ø mm 150×200 h  
~ 350 g

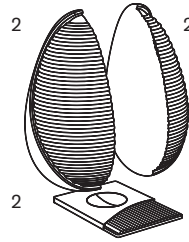
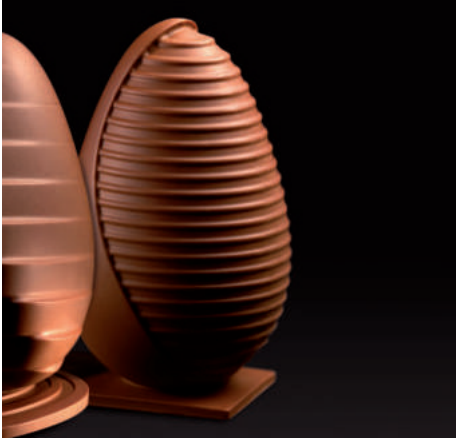
PACKAGING: KS32



**KT77**  
Comb

Ø mm 140×200 h  
~ 350 g

PACKAGING: KS32



**KT90**  
**Stripe**

Ø mm 130×200 h  
~ 350 g

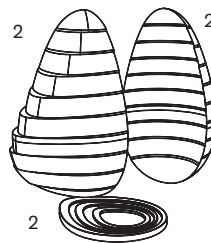
PACKAGING: KS26



**KT91**  
**Mirror**

Ø mm 130×200 h  
~ 350 g

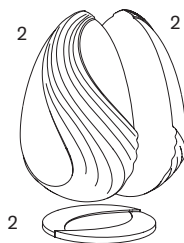
PACKAGING: KS26



**KT92**  
**Galà**

Ø mm 130×200 h  
~ 350 g

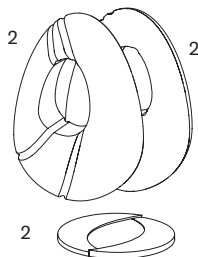
PACKAGING: KS26



**KT78**  
Pinup

Ø mm 140×200 h  
~ 350 g

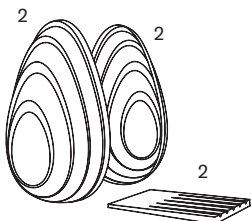
PACKAGING: KS32



**KT79**  
Spaceship

Ø mm 140×200 h  
~ 350 g

PACKAGING: KS32

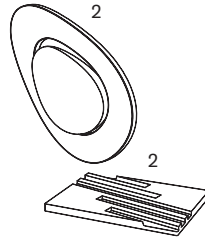


**KT72**  
Level

Ø mm 130×200 h  
~ 400 g

PACKAGING: KS26

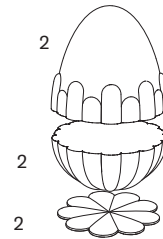




**KT71**  
**Swing**

mm 130×90×200 h  
~ 250 g

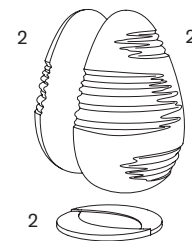
PACKAGING: KS26



**KT129**  
**Nest**

Ø mm 150×200 h  
~ 400 g

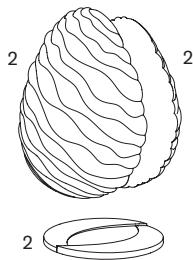
PACKAGING: KS32



**KT169**  
**Nick**

Ø mm 130×200 h  
~ 380 g

PACKAGING: KS26

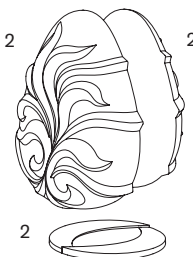


**KT158**  
Fluid

Ø mm 140x205 h  
~ 380 g

PACKAGING: KS32

credits: Carlo Cracco



**KT167**  
Barocco

Ø mm 145x200 h  
~ 420 g

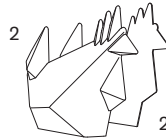
PACKAGING: KS32



**KT198**  
Rafael

mm 138x132x180 h  
~ 270 g

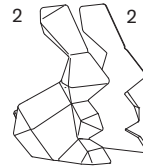
PACKAGING: KS32



**KT184**  
**Rocky Rooster**

mm 170×105×150 h  
~ 120 g

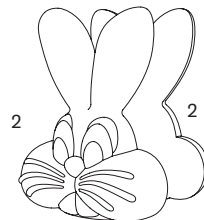
PACKAGING: KS26



**KT185**  
**Rocky Roger**

mm 145×95×180 h  
~ 170 g

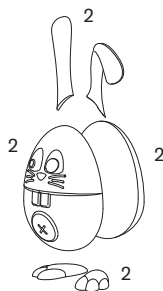
PACKAGING: KS26



**KT170**  
**Roger**

mm 155×110×200 h  
~ 270 g

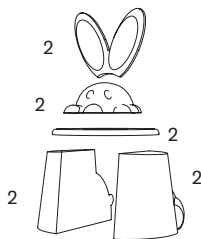
PACKAGING: KS26



**KT131**  
**Eddie**

Ø mm 100×210 h  
~ 170 g

PACKAGING: KS32



**KT154**  
**Magic Bunny**

mm 100×120×170 h  
~ 200 g

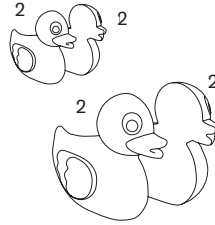
PACKAGING: KS26



**KT189**  
**Bomber**

mm 132×125×160 h  
~ 200 g

PACKAGING: KS26

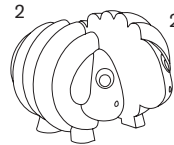


**KT142**  
Papera+Paperella

2 soggetti / 2 items

mm 60×45×75 h  
~ 40 g

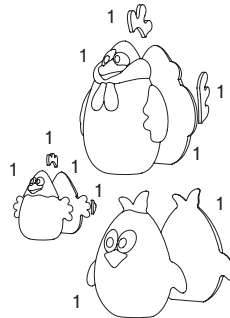
mm 112×80×136 h  
~ 120 g



**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

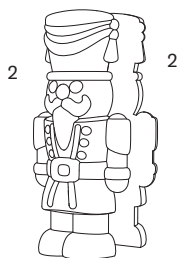
mm 135×110×145 h  
~ 150 g

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

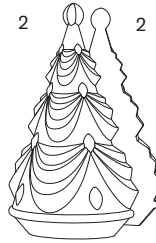


KT215  
Nutcracker

mm 90×70×200 h  
~ 180 g

PACKAGING KS26

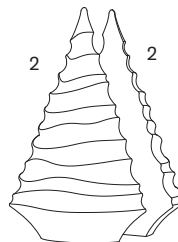




**KT213**  
Drappo

Ø mm 120×200 h  
~ 250 g

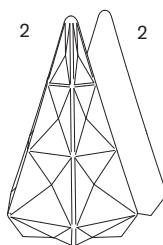
PACKAGING KS32



**KT214**  
Chiffon

Ø mm 130×200 h  
~ 250 g

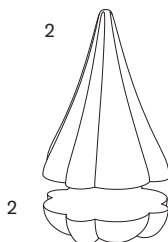
PACKAGING KS32



**KT205**  
Hexagon Tree  
by Davide Comaschi

Ø mm 135×200 h  
~ 200 g

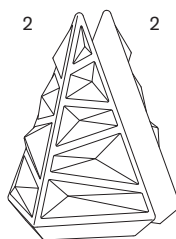
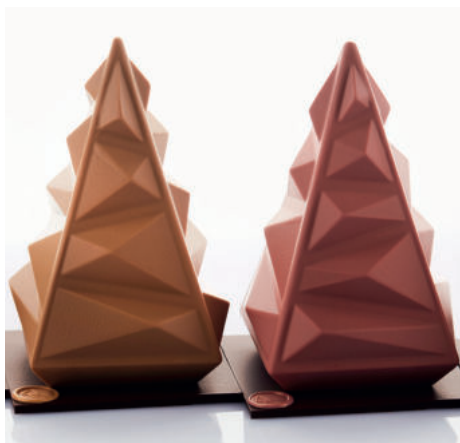
PACKAGING KS32



**KT207**  
Fluent Tree  
by Davide Comaschi

Ø mm 140×200 h  
~ 200 g

PACKAGING KS26

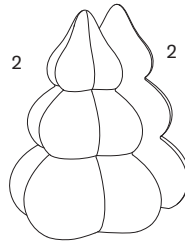


**KT194**  
Rocky Tree  
by Davide Comaschi

mm 125×125×195 h  
~ 280 g

PACKAGING: KS26





**KT206**  
Blob Tree  
by Davide Comaschi

Ø mm 155×200 h  
~ 250 g

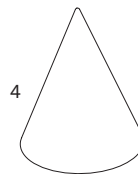
PACKAGING KS32



**KT136**  
Wave

Ø mm 160×200 h  
~ 260 g

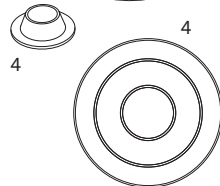
PACKAGING: KS32



**KT16**  
Albero a cono

Ø mm 110×160 h  
~ 250 g

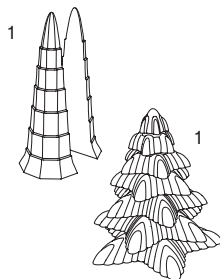
PACKAGING: KS26



**KT20**  
Albero a cono

Ø mm 140×210 h  
~ 350 g

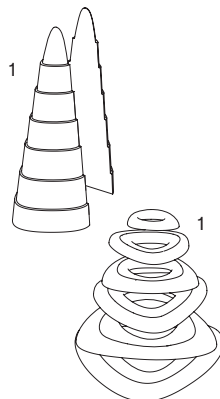
PACKAGING: KS32



**KT177**  
**Fringe**

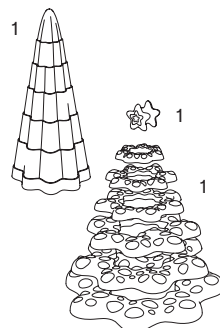
Ø mm 135×150 h  
~ 350 g

PACKAGING: KS32



**KT176**  
**Saturno**

Ø mm 165×195 h  
~ 450 g



**KT162**  
**Ring**

Ø mm 160×200 h  
~ 500 g

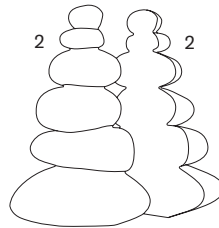
PACKAGING: KS32



**KT135**  
**Albero Animato**

mm 160×75×200 h  
~ 250 g

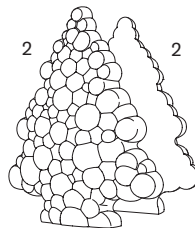
PACKAGING: KS26



**KT137**  
**Zen**

Ø mm 160×200 h  
~ 290 g

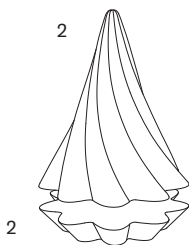
PACKAGING: KS32



**KT152**  
**Bolla**

mm 160×65×200 h  
~ 250 g

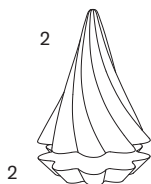
PACKAGING: KS26



**KT199**  
Twirl

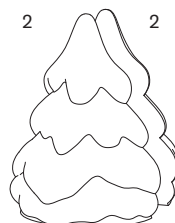
Ø mm 150×200 h  
~ 250 g

PACKAGING: KS32



**KT200**  
Mini Twirl

Ø mm 112×150 h  
~ 110 g



**KT191**  
Snow Tree

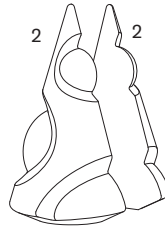
Ø mm 145×185 h  
~ 200 g

PACKAGING: KS26



**KT192**  
Mini Snow Tree

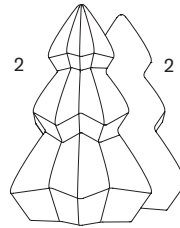
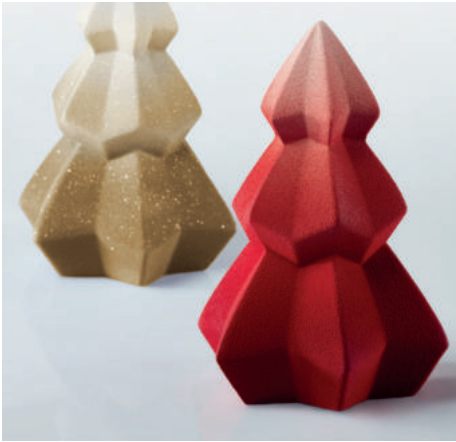
Ø mm 95×120 h  
~ 100 g



**KT178**  
**Merlin**

Ø mm 120×200 h  
~ 180 g

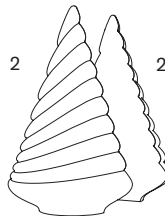
PACKAGING: KS26



**KT151**  
**Crystal**

Ø mm 145×200 h  
~ 180 g

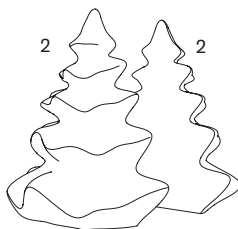
PACKAGING: KS32



**KT150**  
**Soft**

Ø mm 125×195 h  
~ 200 g

PACKAGING: KS26



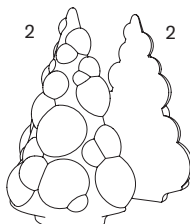
**KT163**  
Tutu

Ø mm 140×150 h  
~ 200 g

PACKAGING: KS32

**KT164**  
Tutu

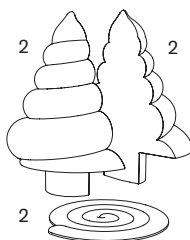
Ø mm 170×200 h  
~ 320 g



**KT175**  
Ampolla

Ø mm 135×200 h  
~ 200 g

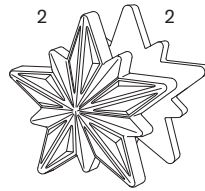
PACKAGING: KS32



**KT125**  
Spirale

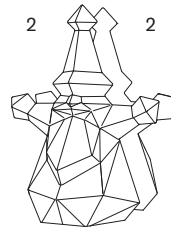
Ø mm 160×210 h  
~ 350 g

PACKAGING: KS32



**KT208**  
Polaris  
by Davide Comaschi

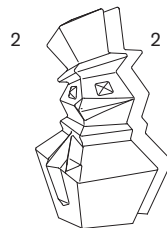
mm 172×164×75 h  
~ 150 g



**KT201**  
Santa Hug

mm 152×115×200 h  
~ 230 g

PACKAGING: KS26



**KT202**  
Snowman

mm 125×121×200 h  
~ 200 g

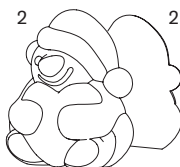
PACKAGING: KS26



**KT193**  
**Comfort Teddy**

mm 185×110×106 h  
~ 230 g

PACKAGING: KS26



**KT166**  
**Teddy**

mm 120×115×140 h  
~ 250 g

PACKAGING: KS26

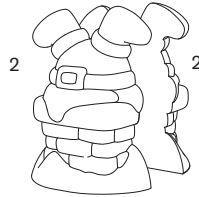


**KT148**  
**Angelo**

mm 155×75×150 h  
~ 150 g

PACKAGING: KS26

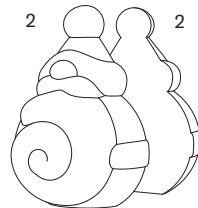




**KT179**  
**Santa Chimney**

Ø mm 125×170 h  
~ 380 g

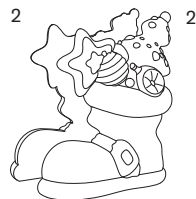
PACKAGING: KS26



**KT180**  
**Santa Twist**

Ø mm 140×180 h  
~ 280 g

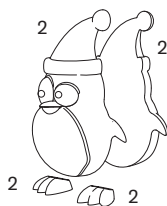
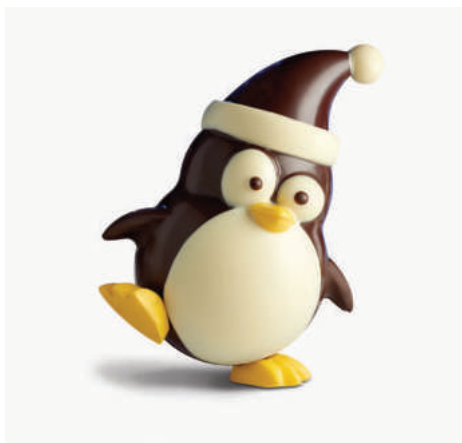
PACKAGING: KS32



**KT181**  
**Santa Boot**

mm 160×80×180 h  
~ 390 g

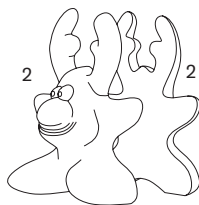
PACKAGING: KS26



**KT120**  
**Pinguino**

mm 130×105×170 h  
~ 250 g

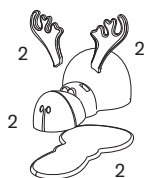
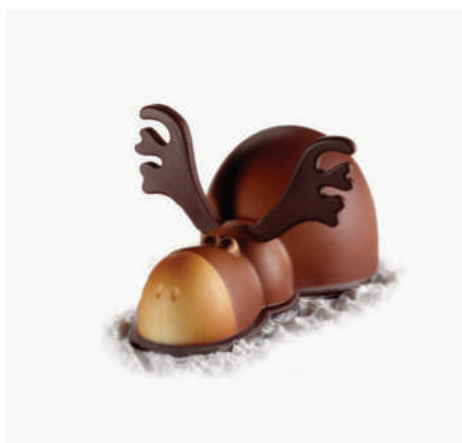
PACKAGING: KS26



**KT133**  
**Renna**

mm 145×90×175 h  
~ 200 g

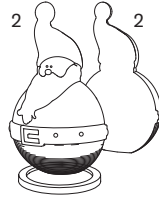
PACKAGING: KS26



**KT86**  
**Rudolph**

mm 195×100×100 h  
~ 235 g

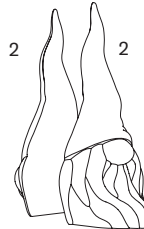
PACKAGING: KS26



**KT122**  
**Babbo**

Ø mm 105×170 h  
~ 200 g

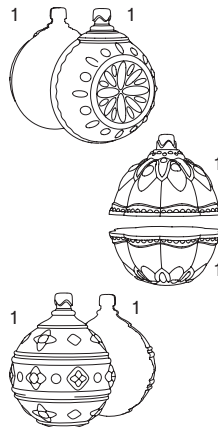
PACKAGING: KS26



**KT165**  
**Gnomo**

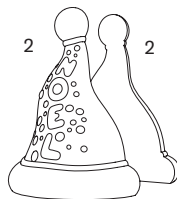
mm 115×85×200 h  
~ 200 g

PACKAGING: KS26



**KT149**  
**Xmas Balls**

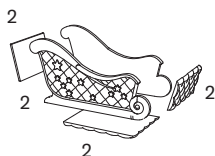
mm 100×75×120 h  
Ø mm 105×120 h  
Ø mm 100×120 h  
~ 90 g cad./ each



**KT153**  
Noel

Ø mm 130×170 h  
~ 180 g

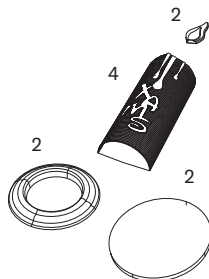
PACKAGING: KS26



**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

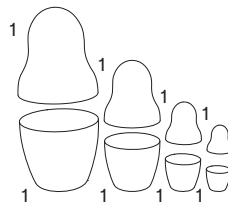


**KT159**  
Semisfere

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

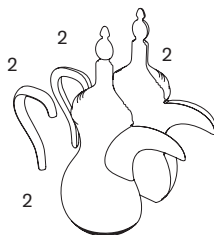
**KT160**  
Semisfere

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



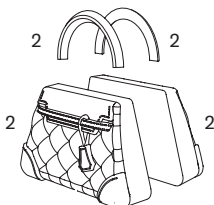
**KTMATRIOSKA**  
Matrioska  
by Olga Penioza

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



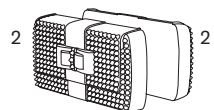
**KTDALLAH**  
Dallah

mm 178×96×230 h  
~ 320 g



**KT123**  
Borsetta

mm 165×80×150 h  
~ 220 g



**KT146**  
Pochette

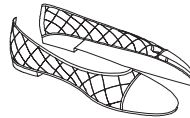
mm 155×70×90 h  
~ 170 g

BPA free



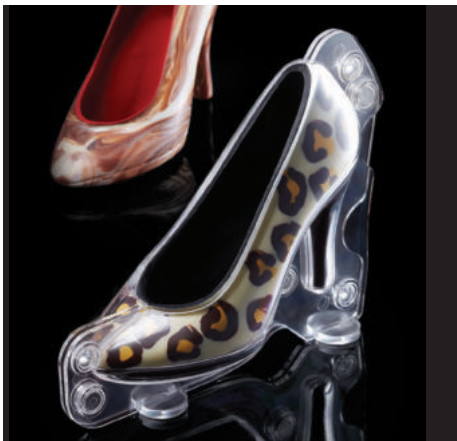
**SH02**  
Zeppa

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






# 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 340x265  
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



T1022SB\*

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

utilizzare solo con /  
use only with



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



T1023SB

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

utilizzare solo con /  
use only with



New Product  
T1038SB

Ø mm 22x30 h - 3 design  
giallo, verde, rosso, nero /  
yellow, green, red, black  
1000 impronte / 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 43x63 h  
azzurro, rosso, nero,  
celeste / light blue,  
red, black, sky blue  
240 impronte /  
240 indents

utilizzare solo con /  
use only with



**T1028SB**

mm 26x40 h  
verde, rosso,  
arancione, giallo /  
green, red,  
orange, yellow  
450 impronte /  
450 indents

utilizzare solo con /  
use only with



**T1029SB**

mm 43x63 h  
giallo, nero, rosso,  
marrone, azzurro /  
yellow, black, red,  
brown, light blue  
240 impronte /  
240 indents

utilizzare solo con /  
use only with



**T1030SB**

mm 26x40 h  
rosso, arancione,  
verde / red,  
orange, green  
450 impronte /  
450 indents

utilizzare solo con /  
use only with



**T1031SB**

mm 43x63 h  
verde, arancione,  
marrone scuro /  
green, orange,  
dark brown  
240 impronte /  
240 indents

utilizzare solo con /  
use only with



**T1032SB** ✨


mm 26x40 h  
bronzo / bronze  
450 impronte /  
450 indents


utilizzare solo con /  
use only with




# Natale Christmas


Misura foglio / Sheet size: mm 340x265  
 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

 E171 free

 Cioccolato al latte  
Milk chocolate

 Colori perlescenti  
Pearly colours

 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




## Collection


Misura foglio / Sheet size: mm 340x265  
 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

 E171 free

 Cioccolato al latte  
 Milk chocolate

 Colori perlescenti  
 Pearly colours

 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 340x265  
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



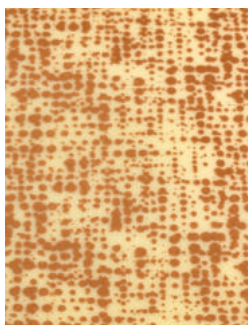
# Collection



SD227SB ✨

oro / gold

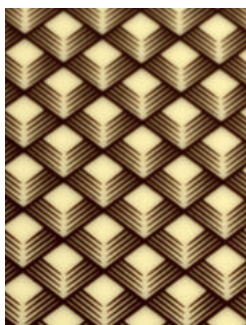
utilizzare con /  
use with



SD228SB ✨

rame / copper

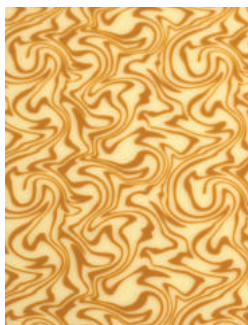
utilizzare con /  
use with



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



Serigrafie / Silkscreens



SD203SB

giallo / yellow

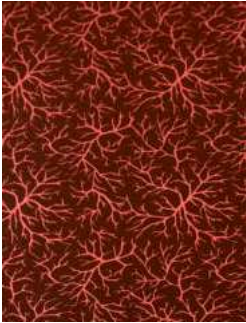
utilizzare con /  
use with



SD204SB ✦

rame / copper

utilizzare con /  
use with



SD205SB ✦

rubino / ruby

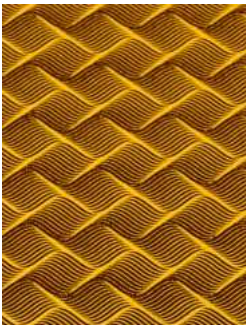
utilizzare con /  
use with



SD206SB ✦

rubino, bronzo /  
ruby, bronze

utilizzare con /  
use with



SD207SB

giallo / yellow

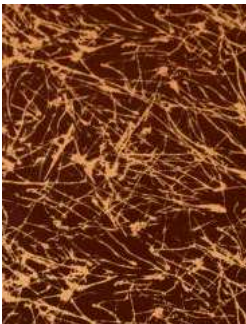
utilizzare con /  
use with



SD208SB

arancione / orange

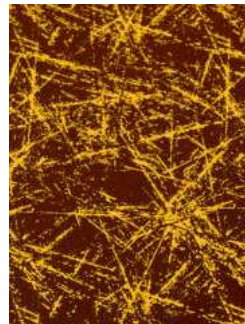
utilizzare con /  
use with



SD209SB ✦

bronzo / bronze

utilizzare con /  
use with

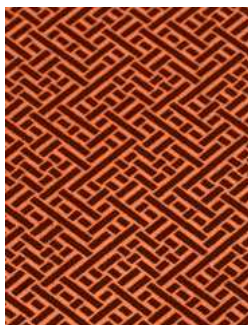


SD210SB

giallo / yellow

utilizzare con /  
use with

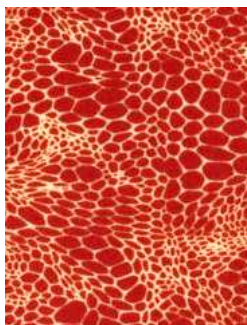




SD211SB ✨

rame / copper

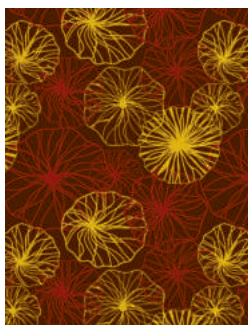
utilizzare con /  
use with



SD212SB ✨

rubino, / ruby

utilizzare con /  
use with



SD213SB

giallo, rosso /  
yellow, red

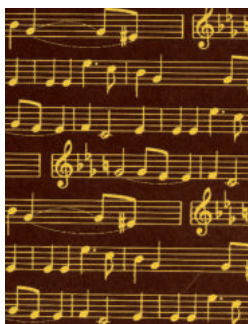
utilizzare con /  
use with



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





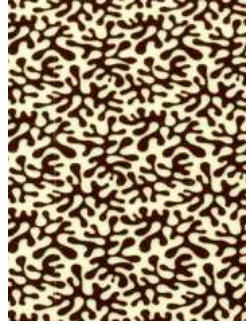
Serigrafie / Silkscreens



**SD219SB**

magenta / magenta

utilizzare solo con /  
use only with



**SD220SB**

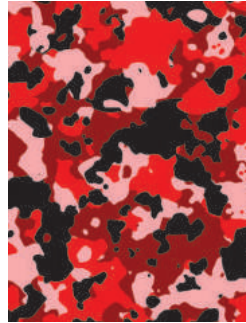
marrone / brown

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](mailto: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](mailto: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)

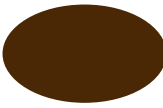
CHOCOLATE:  
white, milk, dark




## 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	33x22	90	senza bordo / without frame
	B162	40x25	72	senza bordo / without frame
	B167	47x24	70	senza bordo / without frame
	B134	57x35	36	senza bordo / without frame
	BR148	33x22	90	con bordo / with frame
	BR108	40x25	72	con bordo / with frame
	BR109	57x35	36	con bordo / with frame

## Quadrato / Square


	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B707	20x20	192	senza bordo / without frame
	B204	30x30	72	senza bordo / without frame
	B705	32x32	80	senza bordo / without frame
	BR147	40x40	72	con bordo / with frame



Rettangolare / Rectangular

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B702	60x8	120	senza bordo / without frame
	B197	60x15	84	senza bordo / without frame
	B163	55x30	36	senza bordo / without frame
	BR149	55x30	36	con bordo / with frame

Cuore / Heart

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	BR102	33x32	54	con bordo / with frame

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 340x265

SILKSCREENED SHEETS:  
from 1 to 4 colours

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

SHEET SIZE:  
mm 340x265



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









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



## Chablon per fogli serigrafati Chablon for silkscreened sheets

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

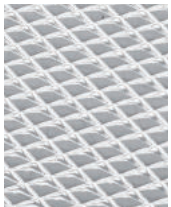
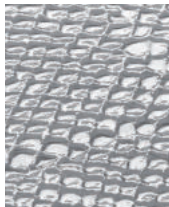
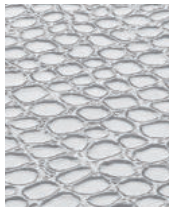
Forchettine per pralineria con filo in acciaio inox. Acquistabili anche singolarmente, con i relativi codici. / Praline forks with stainless steel wire. Also sold individually, with specific codes.

### SFP

Serie completa di 10 pezzi / Complete set of 10 pcs

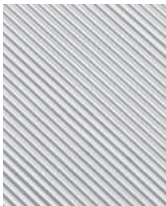
	Code		Code
	SFP1		SFP5
	SFP9		SFP4
	SFP8		SFP3
	SFP6		SFP2
	SFP7		SFP10

## Texture per decoro praline Texture for praline decoration



### STRKIT1

32 fogli mm 400x250  
4 decorazioni,  
8 per tipo  
32 sheets mm 400x250  
4 decorations,  
8 for each type



### STRKIT2

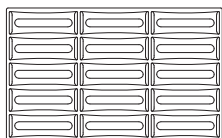
32 fogli mm 400x250  
4 decorazioni,  
8 per tipo  
32 sheets mm 400x250  
4 decorations,  
8 for each type



## Delicious Snack

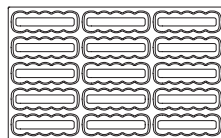
Due stampi in silicone per creare snack dolci o salati, con ripieni e golose farciture. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /

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.



DS01

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



DS02

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

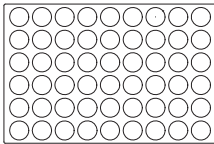




## Chocoflex

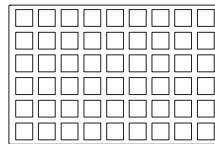
Stampi in silicone per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. / Silicone moulds for sweet or savoury creations. Ideal for making large quantities 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



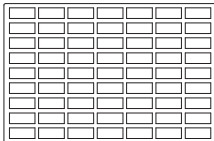
**LS01**

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



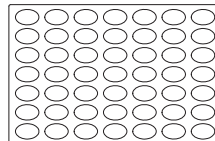
**LS02**

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



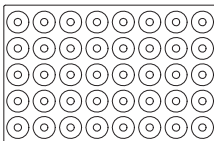
**LS03**

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



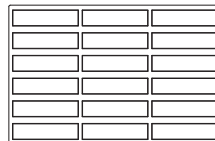
**LS04**

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



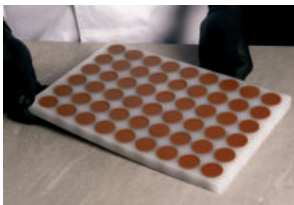
**LS06**

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*



# 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



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



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

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



LB02SB\*  
verde  
green



LB03SB\*  
blu  
blue



LB04SB\*  
giallo limone  
lemon yellow



LB05SB  
giallo uovo  
egg yellow



LB06SB  
arancione  
orange



LB07SB\*  
nero  
black



LB08SB\*  
bianco  
white



LB09SB  
rosa  
pink



LB10SB  
rosso  
red



LB11SB\*  
lilla  
lilac



LB12SB\*  
oro  
gold



LB14SB\*  
bronzo  
bronze



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



LL08SB\*  
blu  
blue



LL02SB  
giallo uovo  
egg yellow



LL10SB\*  
nero  
black



LL07SB  
rosso  
red



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



CLN07SB  
rosso  
red



CLN02SB  
giallo uovo  
egg yellow



CLN08SB\*  
blu  
blue



CLN04SB  
viola  
purple



CLN09SB  
rosa  
pink



CLN05SB  
marrone  
brown



CLN10SB  
nero  
black



CLN06SB\*  
azzurro  
sky blue



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



NCP06  
arancione  
orange



NCP02  
verde  
green



NCP07  
viola  
purple



NCP03  
verde  
green



NCP08  
fondente  
dark brown



NCP04  
giallo  
yellow



NCP09  
rosa  
pink



NCP05  
rosso ciliegia  
cherry red



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



PT04SB  
bronz  
bronze



PT02SB  
rubino  
ruby



PT05SB  
marrone  
brown



PT03SB  
oro  
gold

#### Perle di zucchero 120 g

#### Sugar pearls 120 g



E171 free

100%  
AZO FREE

ZP01SB  
oro  
gold  
Ø 4 mm



ZP05SB  
blu metallizzato  
metallized blue  
Ø 4 mm



ZP02SB  
argento  
silver  
Ø 4 mm



ZP06SB  
oro  
gold  
Ø 6 mm



ZP03SB  
rosa metallizzato  
metallized pink  
Ø 4 mm



ZP07SB  
argento  
silver  
Ø 6 mm



ZP04SB  
verde metallizzato  
metallized green  
Ø 4 mm



sup  
JWOAE

pa  
Pearl  
Dipit

100 g
212 kJ
501 kcal
27 g
16 g
53 g

## 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

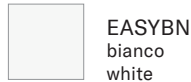
0,35 g  
80x80 mm  
25 fogli - sheets



## 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



### 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

---



## Brillspray 400 ml



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

Code

---

BRILLSPRAY

---



# Decorazioni Decorations

## Magic Decor



Preparato in polvere, da utilizzare in abbinamento ai tappetini in silicone per decorazioni, per la creazione di pizzi in zucchero. /

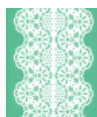
Magic Decor is a powder mix you can use on our silicone mats for decorations to create amazing sugar laces.

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

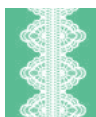
## Strisce in silicone Stripe silicone mats



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 ghiaccio 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*



FOROSIL



# Stampi monouso

## *Disposable moulds*

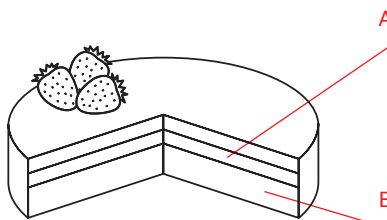
Stampi monouso ideali per realizzare semifreddi e dessert in diverse forme e misure. Vantaggi:

- 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 quadrata 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

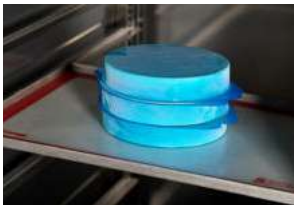
Dim. internal  
mm 570×365×40 h  
Dim. external  
mm 590×390×40 h  
30 pcs per confezione  
30 pcs per box

### 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







# 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 gastronomiche.

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 gastronomic trays.

## Tappetini Gastronorm Gastronorm Mats

Tappetini 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.

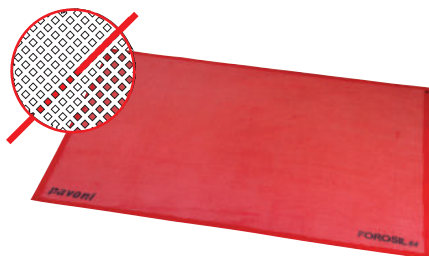


Code	Dimension (mm)
SPV43	385×285
SPV53	520×315
SPV64	585×385
SPV86	790×590
SPV6242	620×420
SPV88	790×770

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. /

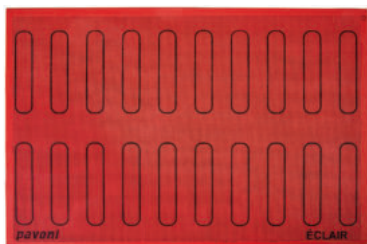
Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.

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

## Forosil Éclair

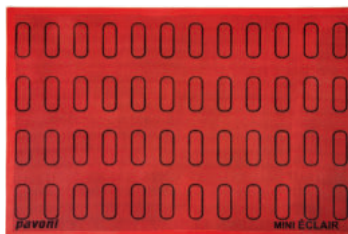
Tappetini in silicone microforato e antiaderente, sagomati e progettati per la preparazione semplice e versatile di éclair. La distribuzione ottimale del calore è garantita dai microfori, che permettono all'impasto uno sviluppo in altezza e una perfetta cottura del prodotto. /

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. Utilizzatele per foderare le fasce piene in acciaio inox: otterrai torte perfette e dalla facile sformatura, senza la necessità di ungerle! Si prestano all'impiego con torte da forno e lievitate. Sviluppate in collaborazione con Stefano Laghi. / The convenience of Forosil comes in strip. The Forosil Strips are totally non-stick and the micro-holes guarantee a better and more effective heat distribution. Use them to line the smooth stainless steel bands: you'll get perfect cakes, easy to unmold, without greasing before! You can use them for cakes to bake and leavened preparations. Developed in cooperation with Stefano Laghi.



Code	Dimension (mm)	PCS per box
STRIP20FPC	635x18 h max	10
STRIP30FPC	635x28 h max	10
STRIP35FPC	635x33 h max	10
STRIP40FPC	635x38 h max	10

Abbinabile alle fasce lisce. /  
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 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

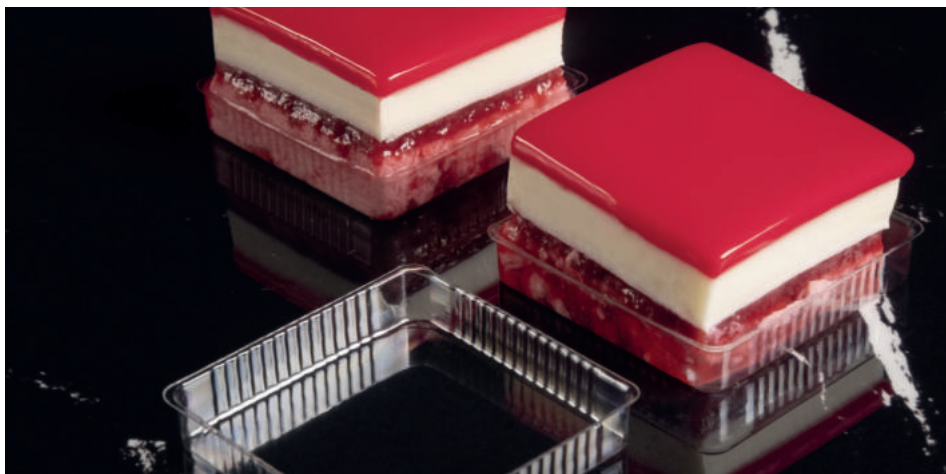


VP5BN

mm 90×38

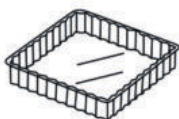
□ bianco / white  
Scatola da /  
Box of 350 pcs





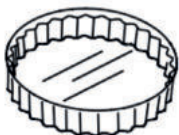
## Vassoietti per miniporzioni Trays for mini-portions

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-portion preparations. They are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.



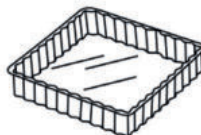
**VM4B**

mm 35×35×8 h  
quadrato / square  
Scatola da 2400 pz /  
Box of 2400 pcs



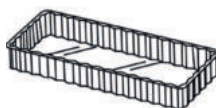
**VM1B**

Ø mm 42×8 h  
tondo / round  
Scatola da 2000 pz /  
Box of 2000 pcs



**VM2B**

mm 42×42×8 h  
quadrato / square  
Scatola da 2000 pz /  
Box of 2000 pcs



**VM3B**

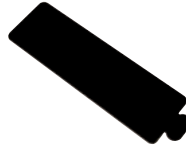
mm 62×26×8 h  
rettangolare / rectangular  
Scatola da 2000 pz /  
Box of 2000 pcs

## Altri vassoietti Trays



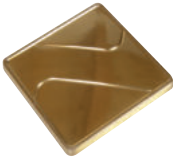
**VC1**

mm 140×40  
oro / gold  
Scatola da /  
Box of 200 pcs



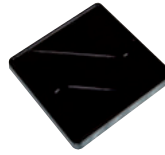
**VC2**

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**

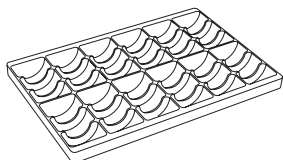
mm 162×131×206 h  
100% riciclabile nella  
filiera della plastica /  
100% recyclable in the  
plastic supply chain  
20 pezzi per confezione /  
20 pcs per box

**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

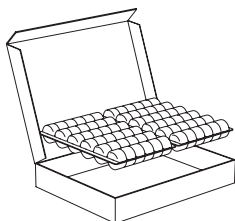


## Macaron Display



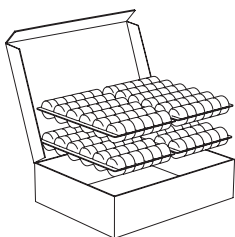
### MC36 Macaron Display

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



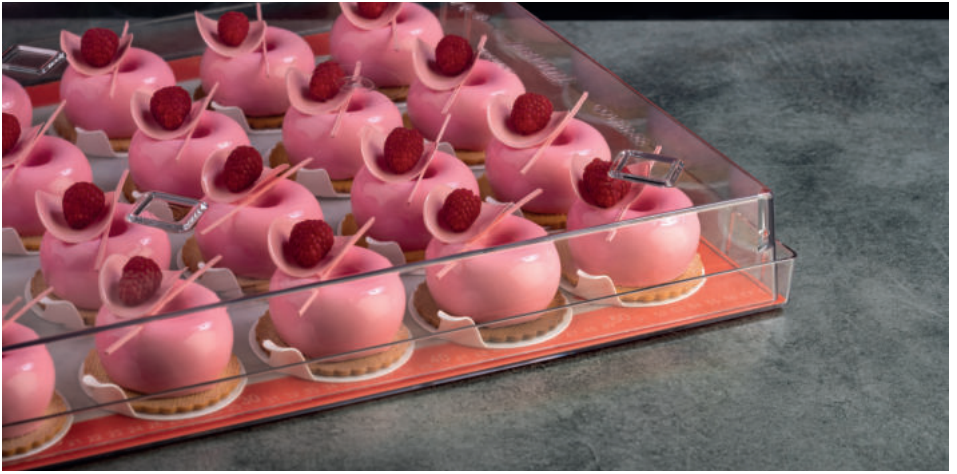
### SMC72

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



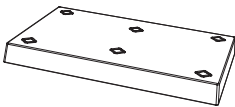
## Covering

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

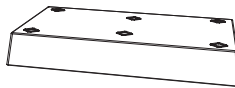
Plus:

- 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



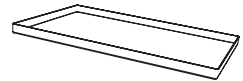
COVER55

Coperchio / lid  
mm 585×390×55 h



COVER85

Coperchio / lid  
mm 585×390×85 h



TRAY

Vassoio / tray  
mm 590×395×28 h



# 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.

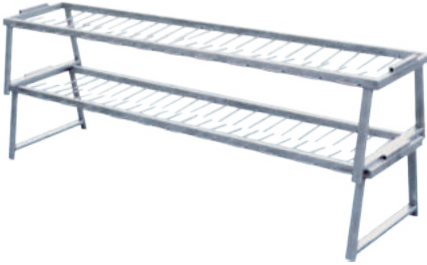
Code	Dimension (cm)	Distanza piani / level spacing (cm)
CARGP150	132×66×190 h	27
CARGP200	182×66×190 h	27
CARGP225	207×66×190 h	27

Realizzabile anche con dimensioni su richiesta. / Dimensions customizable on request.



## Tools

### Gira panettoni Giro lo Turn panettoni Giro lo



Gira panettoni sovrapponibile ideato per risolvere i problemi di spazio nei laboratori, agganciando contemporaneamente diverse pezzature di panettoni, colombe, veneziane etc. Può essere utilizzato da una sola persona, senza alcun aiuto, riuscendo a sovrapporre più telai fino a 150 kg di panettoni. Realizzato in acciaio inox. /

Stackable and space-saver Gira panettoni. It allows to hang many panettoni, colombe and veneziane. It requires just one person. It can stack many trays, till 150 kg of panettoni. Made of stainless steel.

Code	Dimension (mm)
------	----------------

GIROIO P	1650x380
----------	----------

GIROIO G	2150x380
----------	----------



## 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

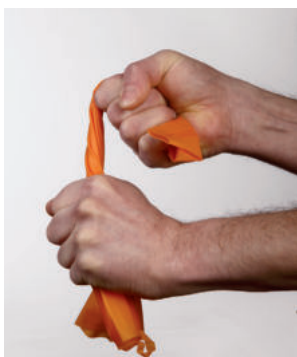
### Sac à poche multiuso

### 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



### Tools

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

Tools

Fiore Flower	Tools			Tools		
	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	Tools			Tools		
	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	Tools			Tools		
	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			
						

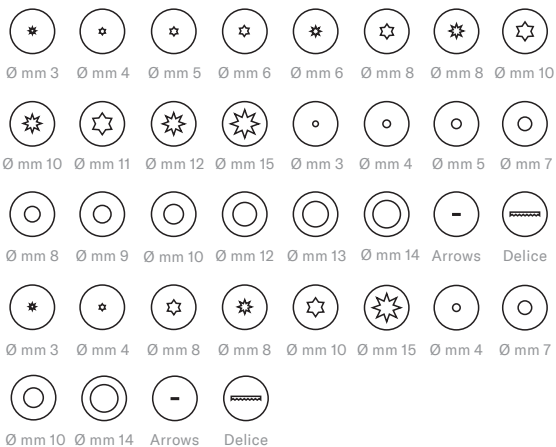
## Stampo per cannoli in banda stagnata Tin plate "Cannoli" mould

	Code	Dim. (mm)	Ø (mm)		Code	Dim. (mm)	Ø (mm)
	41A	120	30		40A	130	20
	41B	140	35		40B	180	12
	41C	160	40		40C	290	27

## Bocchette in polycarbonato 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
-------	---------



## Tools

### 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 detersivi abrasivi. /

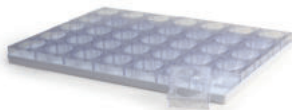
Ideal for baking doughs and making pre-baked frozen bread. Made of Teflon, it maintains the non-stick surface over time. It can be used in both electric and ventilated ovens, or in tunnels, at temperatures ranging from -40°C to +350°C. No need to grease. Washing in warm water with a soft sponge, without abrasive detergents.











Code	Dimension (mm)
PVF0600400	600x400

Altri formati personalizzati sono disponibili su misura  
Quantità min. di 20 fogli /  
Customizable formats on request  
Minimum quantity 20 sheets

## Stampi in plastica per monoporzioni

### Plastic moulds for single-serving portions













Code	Stampo mould	Stampo mould dim. (mm)	Stampi per vassoio / moulds per tray	Portion (g)	Vassoio tray dim. (mm)	Code estrattore demoulder	Code tagliapasta cutter
TTS		Ø 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 44x25 h	96	~20	600x400	EMTS	CMTS
TMTS2			64		400x340		
TMES		42x42x25 h	96	~20	600x400	EMES	CMES
TMES2			64		400x340		
TMTRS		50x44x25 h	96	~20	600x400		CMTRS
TMTRS2			64		400x340		
TMCS		48x46x25 h	96	~20	600x400	EMCS	CMCS
TMCS2			64		400x340		
TMOS		55x35x25 h	96	~20	600x400	EMOS	CMOS
TMOS2			64		400x340		
TMTNS		47x44x25 h	96	~20	600x400	EMTNS	CMTNS
TMTNS2			64		400x340		
TMGS		60x38x25 h	96	~20	600x400	EMGS	CMGS
TMGS2			64		400x340		
TMVS		60x38x25 h	96	~20	600x400	EMVS	CMVS
TMVS2			64		400x340		
TMRS		51x31x25 h	96	~20	600x400	EMRS	CMRS
TMRS2			64		400x340		
TMQS		38x38x25 h	96	~20	600x400	EMQS	CMQS
TMQS2			64		400x340		

## Placche per pastafrolla Plastic cutter grids



## Tools

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

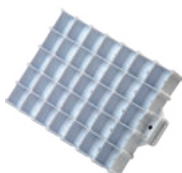
Code	Stampo mould	Dim. (mm)	Impronte indents
CHC		40×35	88
CHO		40×30	99

## 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

## Tools

Un'ampia varietà di raschietti di differenti forme e profili, adatti a molteplici lavorazioni in cucina. /

A wide variety of scrapers of different shapes and profiles, suitable for multiple applications in the kitchen.



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 length



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 length (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	

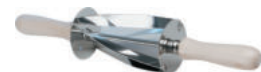
## Tagliapasta Pastry cutters

### 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
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Guanto in silicone  
Silicone glove

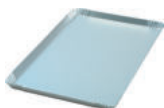


Protegge dalle temperature fino a +250°C. / It protects you against temperatures up to +250°C.

Code
------

CHELATBL CHEF
---------------

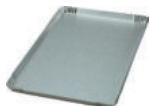
## Vassoi da esposizione Display trays



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



Sostegno per aeropenna  
Airbrush support

## Pistola alimentare Food spray gun



### Tools

Kit composto da aeropenna a doppia azione completamente in acciaio inox, tubo in gomma con attacchi rapidi, compressore 220 volt, motore non a bagno d'olio e quindi idoneo al contatto con sostanze alimentari. Pressione di uscita 2,5 bar. /

Composed by stainless steel made double action airbrush, hose (no clamp is needed), compressor 220 volt, with non oil engine suitable for foods, outgoing pressure 2,5 bar.

Code

AEROGRAFO

Code

AEROPENNA

Code

RG2

Kit aerografo utilizzabile con colori liquidi idrosolubili - vedi pag 352 / Airbrush kit can be used with water-soluble colours - see page 352

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. /

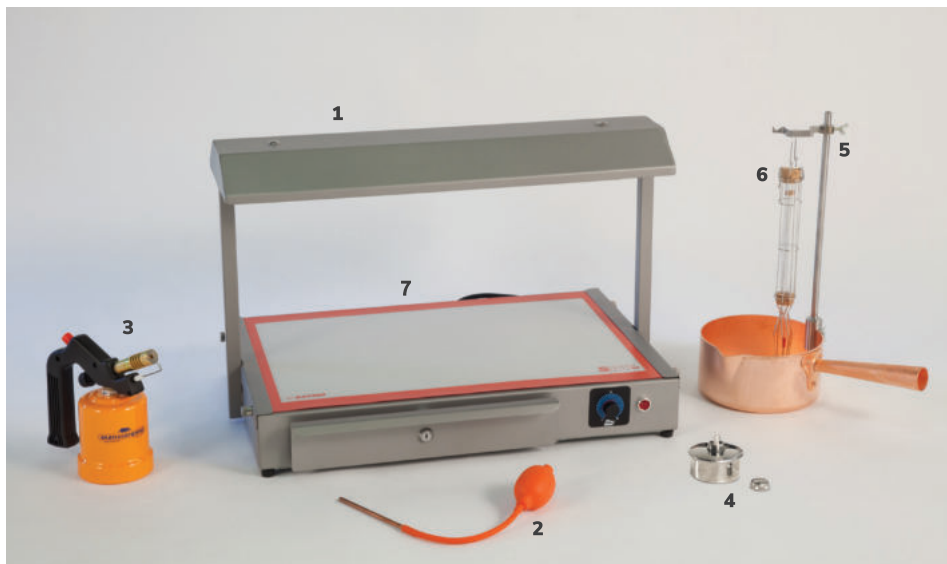
Ideal to spray low to medium viscosity liquids including butter, oil, jelly and sauces etc. and spray flat surfaces and objects like trays and pans.

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 porcelain 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	Code	Description
2.POMPETTA	con terminale in rame pump with copper terminal	5.RG1	reggi caramellometro holder for sugar thermometer
3.CANNELLO	con accensione automatica torch with automatic ignition	6.CARAMELLOMETRO	con gabbia /sugar thermometer with housing
4.BAZ	bocchetta alcool con stoppino stainless steel bottle with alcool wick	7.SP64	tappetino mat

## Cannello a gas Blow torch



Tools

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	705x110	570x370x10 h

Pettine  
Comb



Pettine con 5 fasce in gomma alimentare a doppio decoro. Spatola uniformemente la pasta decoro sul tappetino SPV, poi appoggia il pettine e tiralo nella direzione desiderata e poni in congelatore. Stendi poi il biscuit aiutandoti con la raplette e cuoci in forno. Infine, appoggia il biscuit su un foglio e togli delicatamente il tappetino SPV. / Comb provided with 5 rubber blades with 2 different decorations. Spread uniformly the decorating paste on the SPV mat. Using the comb rake in the chosen direction. Put it in a freezer. By using the raplette spread the biscuit and bake it. Place the biscuit on a graseproof paper and carefully remove the SPV mat.

Code

PETTINE

## Tools

### 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

## Tools

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  
LevelsDistanza 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  
LevelsDistanza 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



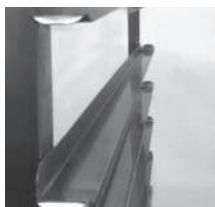
Estremità guide angolari /  
Angular guides



chiusa  
closed



aperta  
open










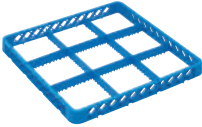

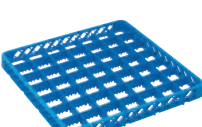


chiusa aperta  
closed open

## Cestelli Racks



Resistenti agli urti e alle alte temperature, leggeri e maneggevoli, i cestelli sono pensati per essere facilmente impilabili. Realizzati con ampie finestrate per una circolazione ottimale dell'acqua, evitano residui di detersivo e accelerano le asciugature. / Resistant to impact and high temperatures. Light and easy to handle, easily stackable. Designed with large openings for optimal water circulation, avoiding the buildup of detergent and speeding up drying.



Basi per cestelli Base racks	Code	Dim. esterna outside dim. (mm)	Altezza interna inside height (mm)	Description	Details
	CBU	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

Tools

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*







# 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.

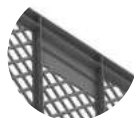
## Serie Europa Europa Series

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.

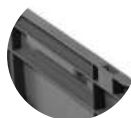
Many specialized solutions combining a variety of dimensions, sides, bottoms and specific accessories. The breathable transparent screen sides enable the passage of air and liquids. The bottom may be closed or perforated and prevents bending at the loading level. The bottom may be selected on the basis 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.

EF	6407	G	4MP
Fondo e pareti Bottom and sides	Dimensioni Dimension	Tipo di fondo Type of bottom	N° e tipologia maniglie N° and type of handles
E Fondo chiuso e pareti chiuse Closed bottom and closed sides	6	4	07
EF Fondo forato e pareti forate Perforated bottom and perforated sides	Larghezza Width	Profondità Depth	Altezza Height

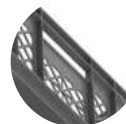
### Legenda maniglie Handles legend



MC  
Maniglie chiuse  
Closed handles



ME  
Maniglie esterne  
External handles



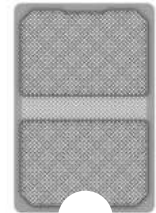
MP  
Maniglie passanti  
Hole handles

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.

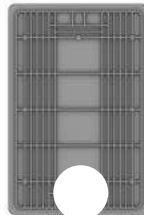
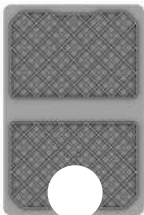
Fondi lisci  
Smooth bottoms



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


Contenitori in plastica / Plastic crates

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	
	COPE64N	600×400×20	700	<input type="checkbox"/> <input checked="" type="checkbox"/>	Coperchio da appoggio Lid providing support
	COPE64N C/G	600×400×20	700	<input type="checkbox"/> <input checked="" type="checkbox"/>	Con ganci With hooks
	COPEN64	610×410×45	700	<input type="checkbox"/> <input checked="" type="checkbox"/>	Con bordo avvolgente With upturned lip




Carrelli Trolleys	Code	Description	
	CARE/P	Carrello in plastica. Plastic trolley.	
	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	<input type="checkbox"/> <input type="checkbox"/>
		S	370×270×117	12	•	180	<input type="checkbox"/> <input type="checkbox"/>
	E4317	T	370×270×167	17	•	130	<input type="checkbox"/> <input type="checkbox"/>
		S	370×270×167	17	•	130	<input type="checkbox"/> <input type="checkbox"/>
	E4322	T	370×270×217	22	•	100	<input type="checkbox"/> <input type="checkbox"/>
		S	370×270×217	22	•	100	<input type="checkbox"/> <input type="checkbox"/>
	E4332	T	370×270×317	32	•	70	<input type="checkbox"/> <input type="checkbox"/>
		S	370×270×317	32	•	70	<input type="checkbox"/> <input type="checkbox"/>

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	<input type="checkbox"/> <input type="checkbox"/>	Con ganci With hooks
	COPE43N S/G	400×300×20	560	<input type="checkbox"/> <input type="checkbox"/>	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					
<p>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, easing the rising or any other application for which air circulation is required, without compromising space saving.</p>					




## 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.

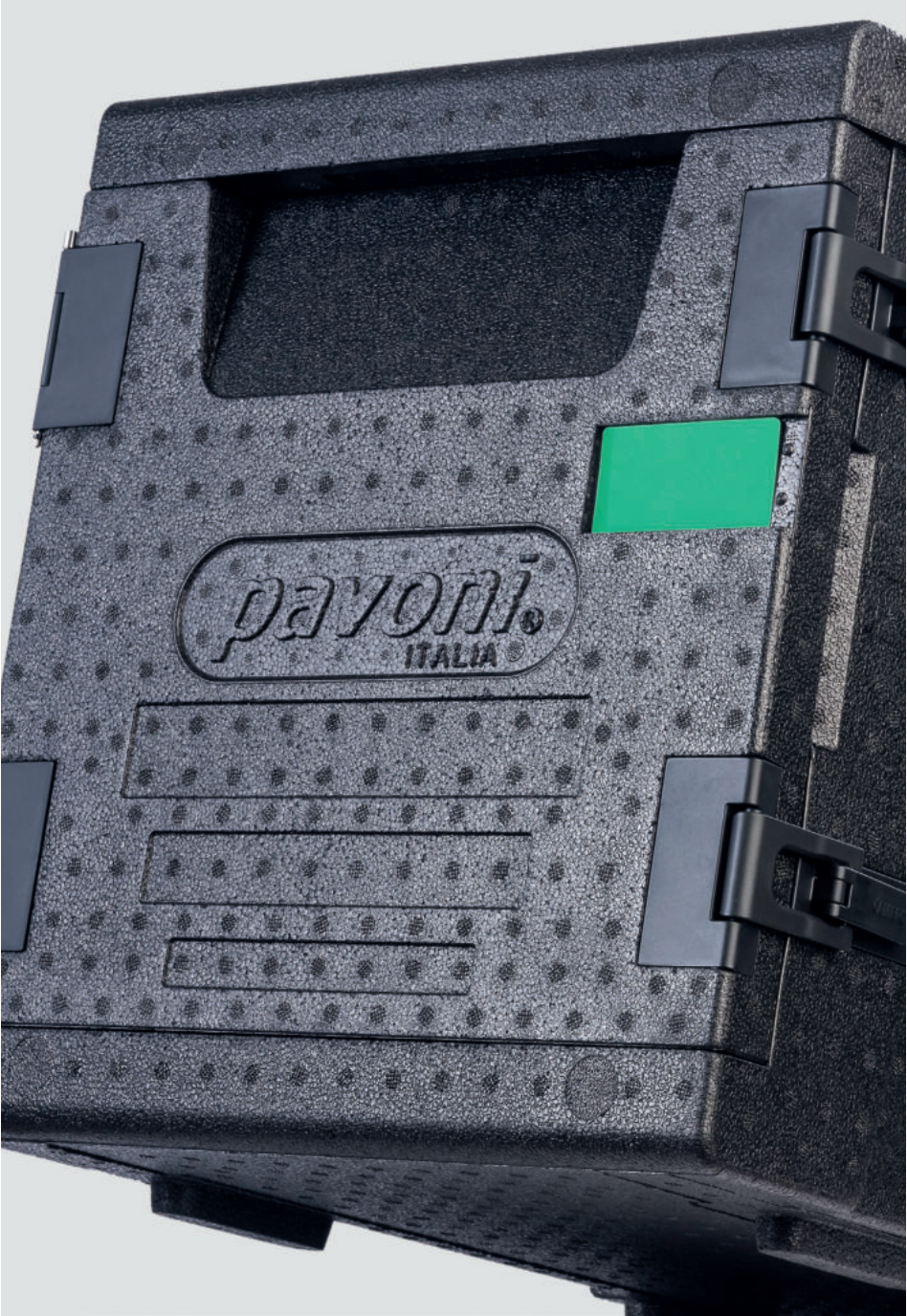
Serie I - I Series	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Vol (lt)	Pcs per pallet
	I4	570×360×340	502×312×330	40	350
	I6N	660×450×340	594×402×330	60	250
	I10	780×520×400	685×480×380	100	90

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



# 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



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.



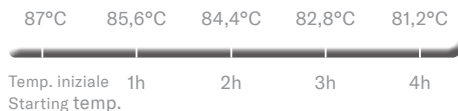
Facile carico e scarico con i comodi incavi nelle pareti interne / Easy to load and unload with conveniently grooved inner sides

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



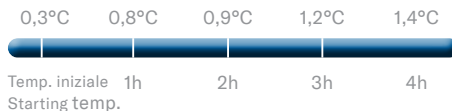
Conservazione di cibi caldi /  
Storage of hot food



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





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.

## Termobox


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	390x330x257	330x270x193	0,62	16,9	■
	TB4332	390x330x316	330x270x253	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	600x400x257	538x338x195	1,07	35,5	■
	TB6432	600x400x316	538x338x254	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	600x400x316	538x338x254	1,13	43	■

30% di risparmio in volume grazie al design ad impilaggio interno. /  
30% space saving thanks to the internal stacking design solution.

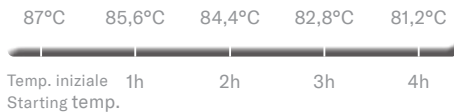
Per casse per prodotti da forno For crates for bakery products	Code	Dim. esterne outside Dim. (mm)	Dim. interne inside Dim. (mm)	Peso weight (kg)	Vol (lt)	Colour
	TB7527	690×490×270	625×425×205	1,40	53	■
	TB7537	690×490×370	625×425×305	1,70	80	■

## 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°.



Conservazione di cibi caldi /  
Storage of hot food



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.

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

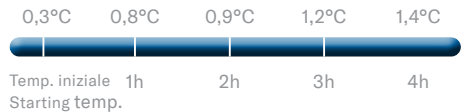
Facile movimentazione in sicurezza con comode impugnature perimetrali / Easy to handle in safe conditions, thanks to the perimetral hand grips

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 freddi /  
Storage of cold food



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	■
<p>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.</p> <p>* Vedere gli accessori. / * See the accessories.</p>						

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	■
<p>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.</p>						

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	■
<p>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.</p>						



Termobox

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.

## Termobox

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

MARIONA ES LA ENCARGADA  
DEL PAN CON ACEITE Y SA

DS  
ole note

SE

EUTR

WFA

1200

10

1000

+

100



Soble white

Caracul

openule








## Pierre Hermé

Pasticceria *Pastry world*

Stampi per torte /  
Cake moulds

Code	Name	Page
KE089 	Cylindra	108
KE090 	Cylindra	108

Stampi per monoporzioni /  
Single-serving portions moulds

Code	Name	Page
PX4393 	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	Easter mono	6

Stampi per torte /  
Cake moulds

Code	Name	Page
KE094	Easter cake	7



## Ramon Morató

Ciocolateria / Chocolate

Stampi per praline in tritan /  
Tritan praline moulds





Code	Name	Page
PC5061	Cubo	12
PC5062	Cubo	12
PC5063	Cubo	12



## Davide Oldani

Horeca

Stampi in silicone tridimensionali /  
Three-dimensional silicone moulds

Code	Name	Page
GG068 	Half Apple	28
GG069 	Half Pear	29
GG070 	Half Lemon	30
GG071 	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

Ciocolateria *Chocolat 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

## Pasticceria *Pastry world*

### Stampi per top / Top moulds

Code	Name	Page
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### Stampi per monoporzioni / Single-serving portions moulds

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# Antonio Bachour

## Pasticceria *Pastry world*


### Stampi per torte / Cake moulds

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KE061	Lovely	124

### Stampi per miniporzioni / Mini-portions moulds

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### Stampi per monoporzioni / Single-serving portions moulds

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## Cioccolateria *Chocolate world*

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## Stefano Laghi

### Pasticceria *Pastry world*

#### Stampi per top / Top moulds

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### Ciocolateria *Chocolate world*

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## Johan Martin

Pasticceria *Pastry world*

Fasce inox /  
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## Nicolas Bacheyre

Pasticceria *Pastry world*

Stampi per monoporzioni /  
Single-serving portions moulds

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# Fabrizio Fiorani

## Cioccolateria *Chocolate world*

### Stampi per tavolette / Choco bar moulds


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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

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# Gianluca Fusto

## Pasticceria *Pastry world*

### Stampi per monoporzioni / Single-serving portions moulds

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### Fasce inox / Stainless steel bands






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# Paolo Griffa

Horeca

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## Felix Lo Basso

Horeca

Stampi in silicone tridimensionali /  
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## Franco Aliberti

Horeca

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## Maurizio Santin

Pasticceria *Pastry world*

Stampi per torte /  
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## Andrea Berton

Horeca

Stampi in silicone tridimensionali /  
Three-dimensional silicone moulds

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## Eunji Lee

Horeca

Stampi in silicone tridimensionali /  
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## Giuseppe Amato

Pasticceria *Pastry world*

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## Silvia Federica Boldetti

Pasticceria *Pastry world*

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## Sebastiano Caridi

Pasticceria *Pastry world*

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## Karim Bourgi

Pasticceria *Pastry world*

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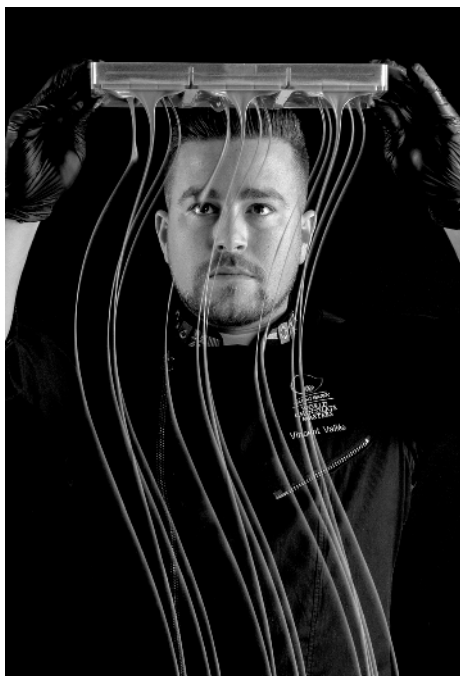


# Leonardo Di Carlo

Pasticceria *Pastry world*

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## Vincent Vallée

Ciocolateria *Chocolate world*

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Festività  
*Celebration*





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100% Cacao

100% Cacao

100% Cacao

100% Cacao

100% Cacao  
100% Cacao  
100% Cacao

100% Cacao

# Silicone

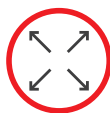
## Il silicone in pasticceria Silicone in pastry

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, odourless, 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.

## I suoi vantaggi Advantages



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



Flessibile e salvaspazio /  
Flexible and space-saving

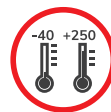


Infrangibile, resistente e stoccabile /  
Unbreakable, durable and storable

## 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!



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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