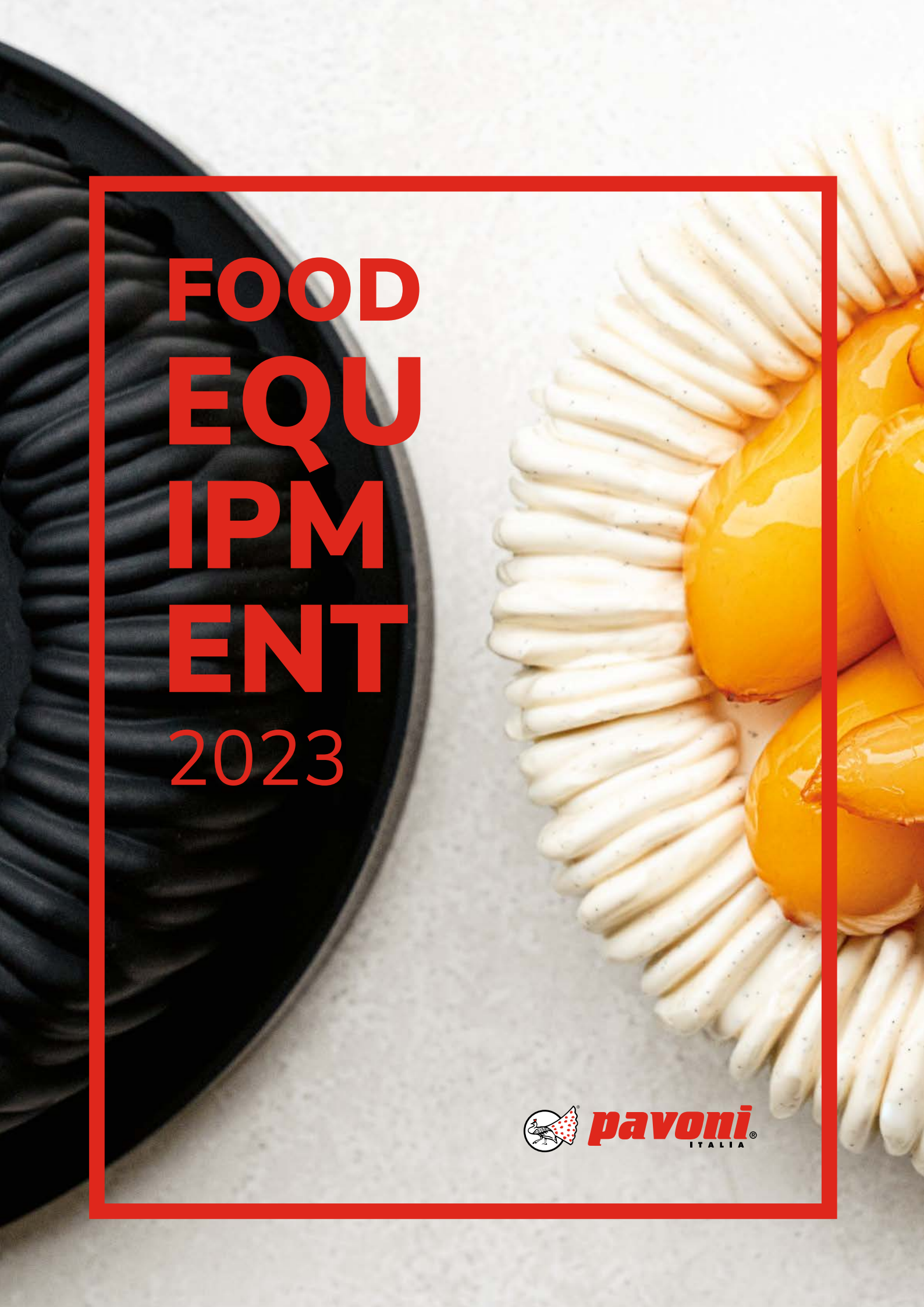
FOOD EQUIPMENT 2023



pavoni® ITALIA

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CReATE WITH US

Pavoni Italia presenta la nuova collezione 2023. In un singolo catalogo, tutti i migliori strumenti dedicati a Pasticcieri, Chef, Maestri Cioccolatieri e Gelatieri. Prodotti unici, per trasformare ogni idea in emozione, ogni visione in realtà: una collezione completa realizzata con i migliori design e materiali, senza compromessi. Alla ricerca della forma e della texture perfetta. Scopri subito tutta l'offerta Pavoni Italia.

Pavoni Italia presents its new collection for 2023. In a single catalogue, all the best tools dedicated to pastry chefs, chefs, chocolatiers and ice-cream makers. Unique products to transform every idea into emotion, every vision into reality: an entire collection made with the best designs, materials and zero compromises. In search of the perfect shape and texture. Check out all the new products.

Professionisti per i professionisti

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

Professionals for professionals

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

CAST

Nelle mani dei migliori. Letteralmente.

Dalle mani dei migliori pasticceri, ristoratori, maestri cioccolatieri e gelatai prendono vita capolavori unici. Tutti i prodotti Pavoni Italia nascono dalla collaborazione con professionisti riconosciuti del settore: per dare loro strumenti affidabili, capaci di tradurre in forme concrete le idee delle più straordinarie menti creative. Una costante ricerca di materiali, design e soluzioni tecniche per rendere funzionale performante ogni prodotto. E unica ogni tua realizzazione.

In the best hands. Literally.

By the hands of the best pastry chefs, restaurateurs, master chocolatiers, and ice-cream makers, masterpieces are brought to life. All Pavoni Italia products come from a collaboration with recognised professionals in their sectors. This allows us to provide them with reliable tools which are capable of bringing the ideas of the most extraordinary creative minds into the world. A perpetual drive to find the best materials, designs and technical solutions to make each of our products high-performing and functional, so that every one of your creations is unique.

Prodotti che fanno scuola.

Da sempre collaboriamo con le migliori scuole di pasticceria e ristorazione in tutto il mondo. Ci impegniamo nel dare ai corsi di alta formazione, tenuti dai più celebrati e riconosciuti maestri internazionali, i nostri prodotti, che verranno poi utilizzati nei laboratori e nelle cucine più prestigiose. Questo è il nostro contributo alla crescita delle nuove generazioni di pasticcieri, ristoratori, cioccolatieri e gelatieri.

Products to formation.

We have always collaborated with the best pastry and catering schools around the world. We are committed to giving high training courses, held by the most celebrated and recognized international chefs, our products, which will be used in the most prestigious laboratories and kitchens. This is our contribution to the growth of new generations of pastry chefs, chefs, chocolatiers and ice cream makers.

Partners - *A special thanks to:*

A TAVOLA CON LO CHEF

ALMA
LA SCUOLA INTERNAZIONALE DI CUCINA ITALIANA

AMPI Accademia Maestri Pasticceri Italiani

apei AMBASCIATORI PASTICCERI DELL'ECCELLENZA ITALIANA

AROMACADEMY

at-sunrice GLOBALCHEF ACADEMY

Belleuet Conseil

CAST ALIMENTI
www.castalimenti.it

COOKING WORKSHOP CONSULTING PRO PROFESSIONAL CULINARY STUDIES

Escola de Confeitaria Diego Lozano
Por uma confeitaria brasileira

dolce e salato SCUOLA DI CUCINA E PASTICCERIA

ESPAI SUCRÉ

Fox Lab

Fully Baked STORY

HONEY BEE CAKES

INCIBUM

PAUL INSTITUT BOCUSE

Lavonne ACADEMY OF BAKING SCIENCE AND PASTRY ARTS, INDIA

PASTRY CONCEPT Leonardo Di Carlo

Maricú CENTRO DE ARTES CULINARIAS

MGA

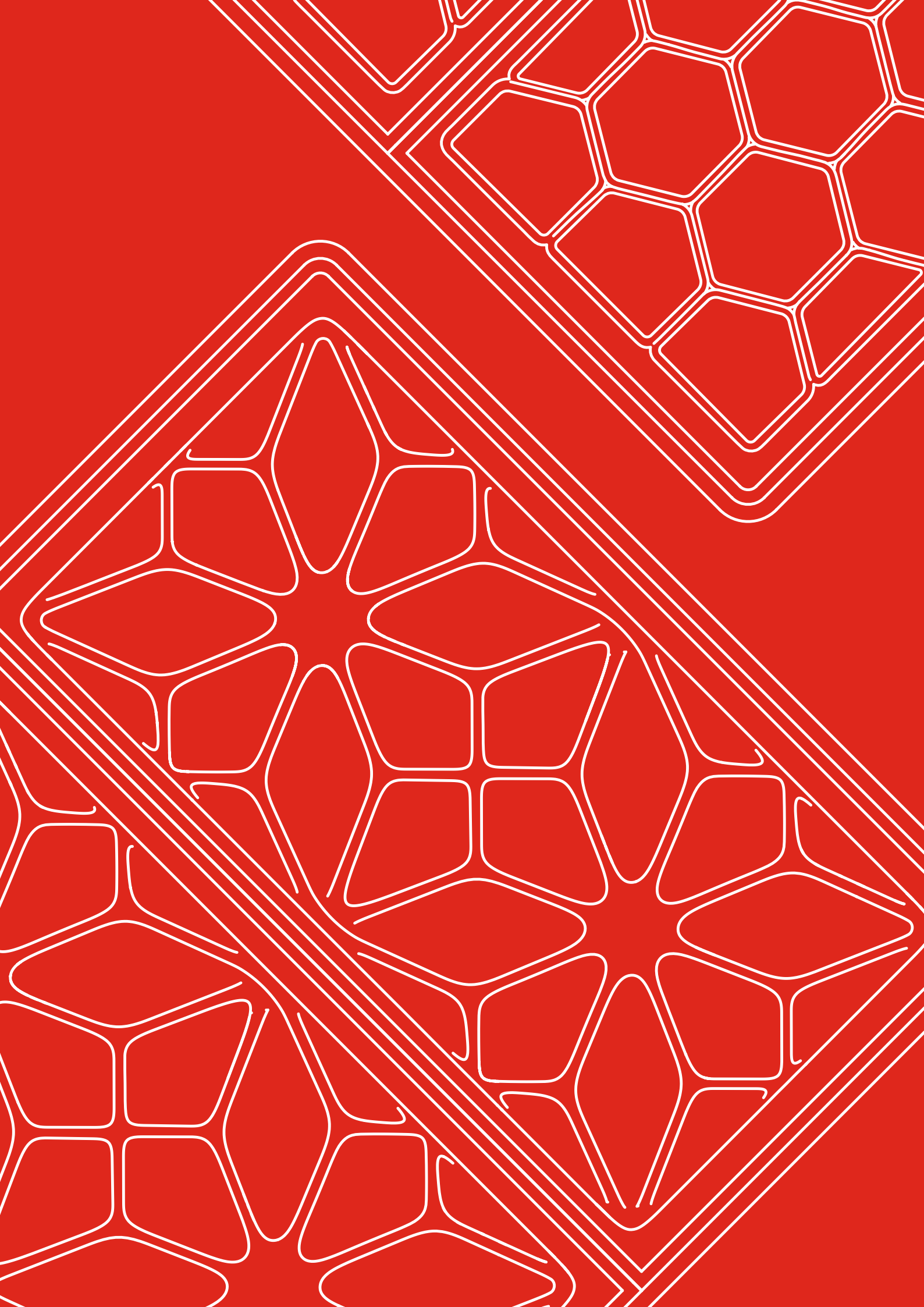
Pastry.pro кондитерская лаборатория

PICA PASTRY SCHOOL
RICERCA INNOVAZIONE FORMAZIONE

Savour CHOCOLATE & PATISSERIE SCHOOL

DESSERT 乐得 • 国际烘焙学院

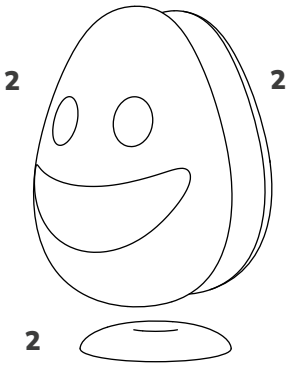
The Bakery LAB



CHO
COL
ATE

Pasqua
Easter

Stampi termoformati
Thermoformed moulds



KT209
Happy

NEW

Ø mm 140x215 h
~ 340 g

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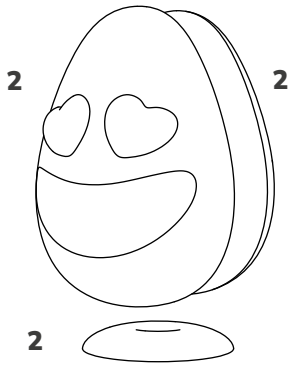

KT210
Sweety

NEW

Ø mm 140x215 h
~ 340 g

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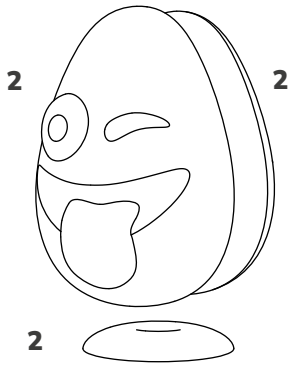

KT211
Crazy

NEW

Ø mm 140x215 h
~ 340 g

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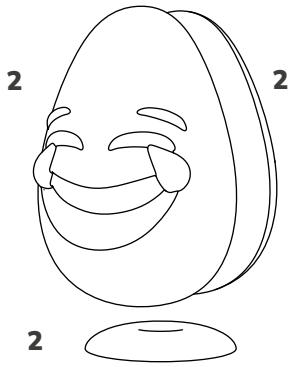

KT212
Funny

NEW

Ø mm 140x215 h
~ 340 g

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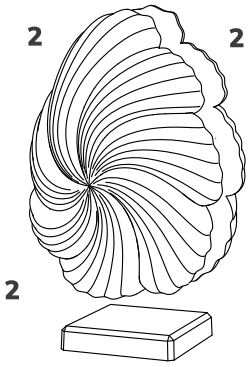

KT203
Zefiro

Ø mm 138×215 h
~ 380 g

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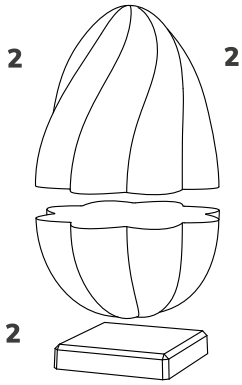
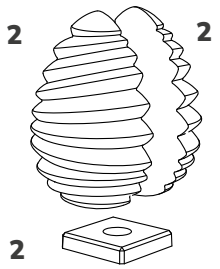


KT204
Helical

Ø mm 140x218 h
~ 480 g



KT186
Pagoda

mm 98x98x151 h
~ 150 g

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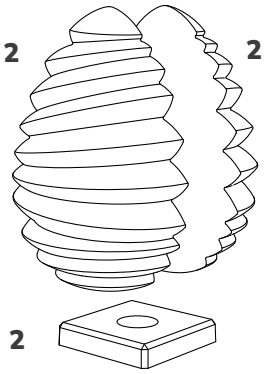

KT187
Pagoda

mm 137x137x212 h
~ 300 g

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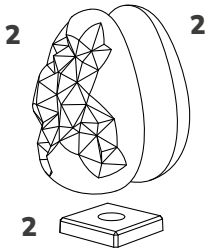

KT188
Picasso

Ø mm 96x150 h
~ 170 g

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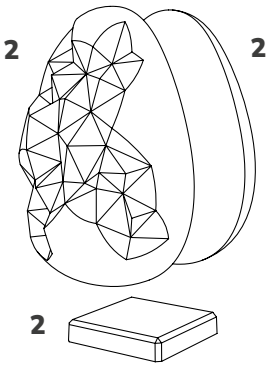

KT172
Picasso

Ø mm 140x215 h
~ 450 g

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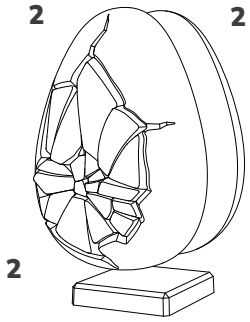

KT195
Knock

Ø mm 138x215 h
~ 450 g

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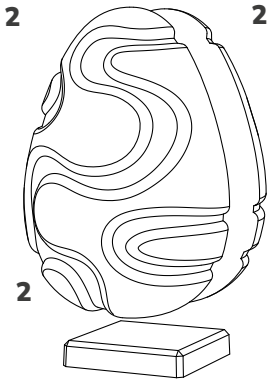

KT196
Flow
by Vincent Vallée

Ø mm 138x216 h
~ 420 g

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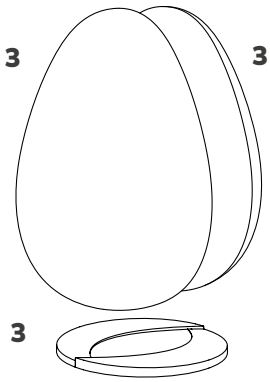

KT197
Pure

Ø mm 138x215 h
~ 400 g

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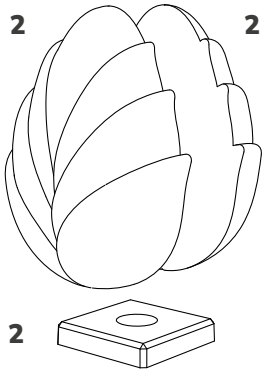
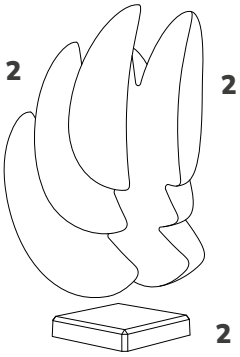


KT190
Blossom

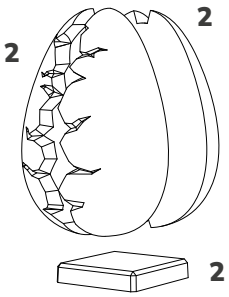
mm 144x133x212 h
~ 370 g

PACKAGING: KS32



KT182
Sydney

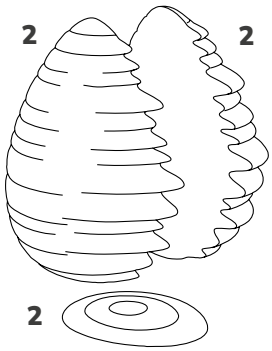
mm 140x125x250 h
~ 390 g



KT183
Abyss
by Davide Comaschi

Ø mm 140x215 h
~ 340 g

PACKAGING: KS32



KT138
Speed

mm 135x165x200 h
~ 430 g

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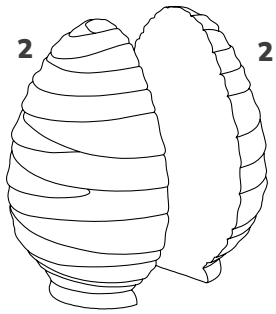

KT139
Ramses

Ø mm 140x200 h
~ 330 g

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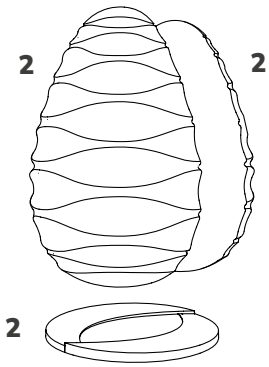

KT157
Beauty

Ø mm 130x205 h
~ 400 g

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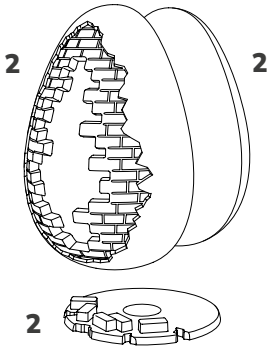

KT168
The Wall

Ø mm 140x200 h
~ 420 g

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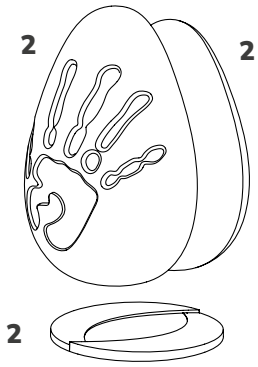

KT156
Hello

Ø mm 130x205 h
~ 380 g

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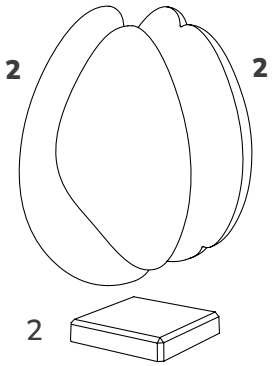

KT174
Grain

Ø mm 135x215 h
~ 400 g

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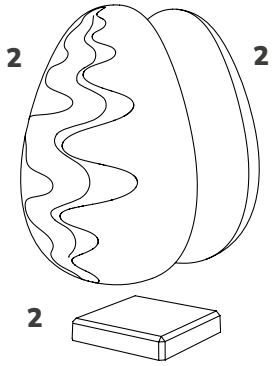

KT173
Senna

Ø mm 140x215 h
~ 450 g

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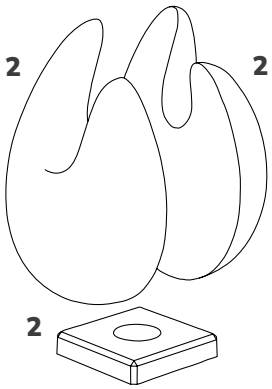

KT140
Organic

Ø mm 135x215 h
~ 330 g

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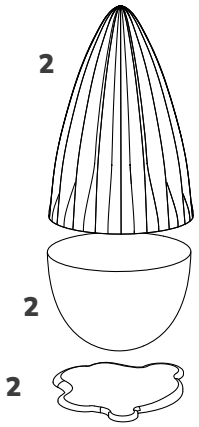
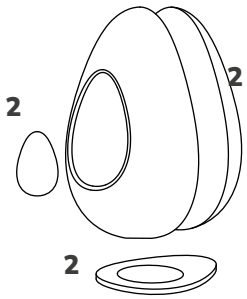


KT130
Squeezer

Ø mm 120x250 h
~ 300 g



KT50
Lamp

Ø mm 110x160 h
~ 300 g

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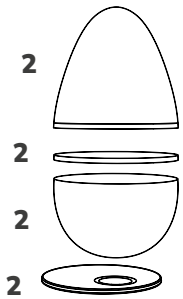
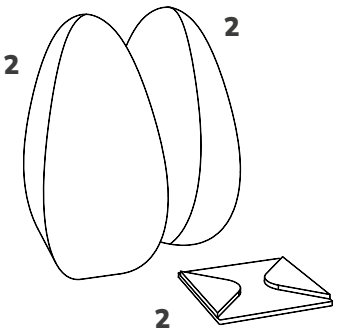


KT51
Deck

mm 135x100x165 h
~ 300 g

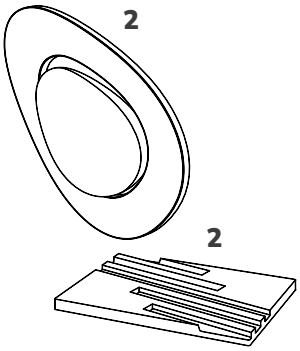
PACKAGING: KS26



KT70
Stele

mm 90x90x200 h
~ 350 g

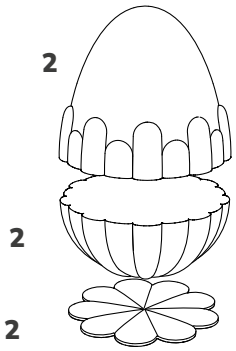
PACKAGING: KS26



KT71
Swing

mm 130x90x200 h
~ 250 g

PACKAGING: KS26



KT129
Nest

Ø mm 150x200 h
~ 400 g

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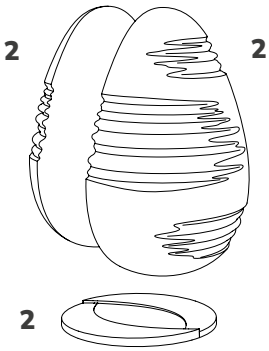
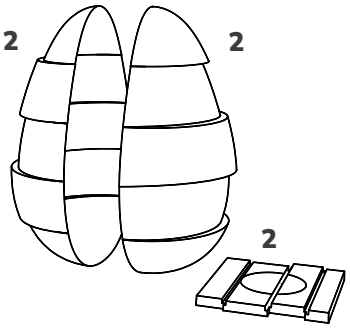


KT169
Nick

Ø mm 130x200 h
~ 380 g

PACKAGING: KS26



KT74
Split

Ø mm 140x200 h
~ 400 g

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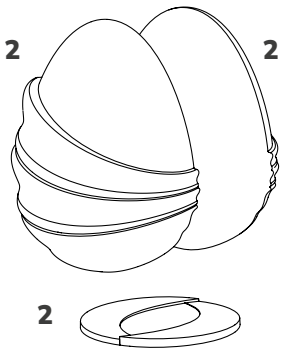

KT76
Wrap

Ø mm 150x200 h
~ 350 g

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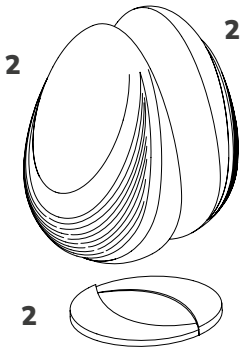

KT77
Comb

Ø mm 140x200 h
~ 350 g

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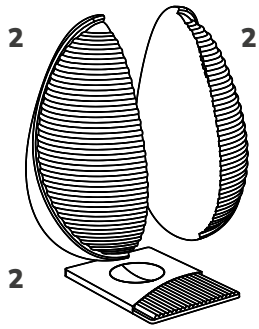

KT90
Stripe

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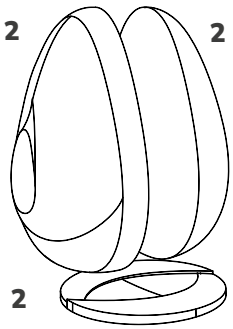
~ 350 g

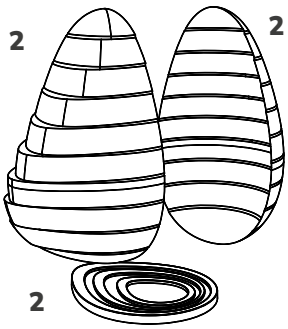
PACKAGING: KS26



KT91
Mirror

Ø mm 130x200 h
~ 350 g

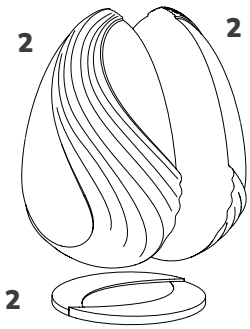
PACKAGING: KS26



KT92
Galà

Ø mm 130x200 h
~ 350 g

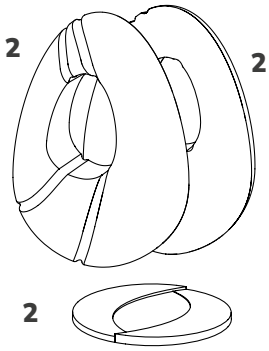
PACKAGING: KS26



KT78
Pinup

Ø mm 140x200 h
~ 350 g

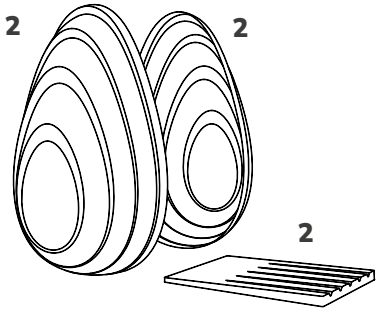
PACKAGING: KS32



KT79
Spaceship

Ø mm 140x200 h
~ 350 g

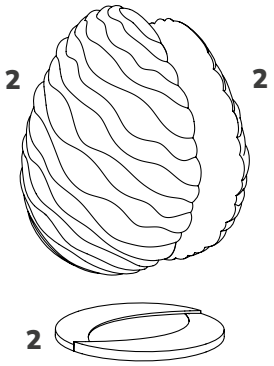
PACKAGING: KS32



KT72
Level

Ø mm 130x200 h
~ 400 g

PACKAGING: KS26

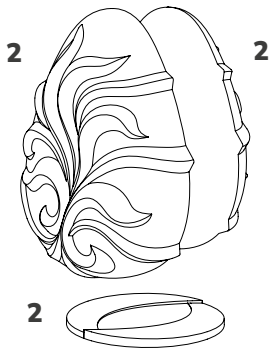


KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

photo credits:
Carlo Cracco



KT167
Barocco

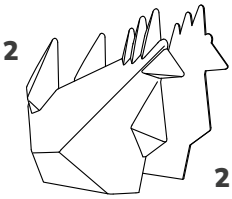
Ø mm 145x200 h
~ 420 g

PACKAGING: KS32

KT198
Rafael

mm 138x132x180 h
~ 270 g

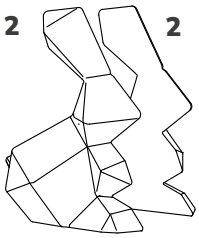
PACKAGING: KS32



KT184
Rocky Rooster

mm 170x105x150 h
~ 120 g

PACKAGING: KS26

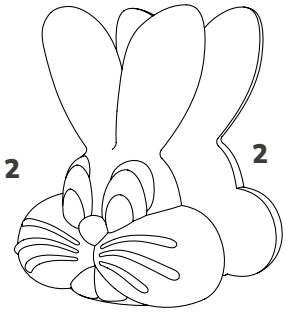


KT185
Rocky Roger

mm 145x95x180 h
~ 170 g

PACKAGING: KS26

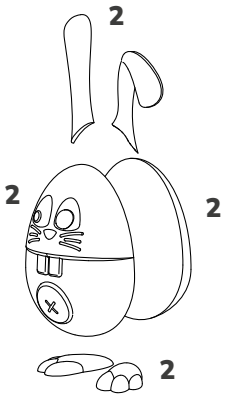
photo credits:
Davide Comaschi
© Heikki Verdurme



KT170
Roger

mm 155x110x200 h
~ 270 g

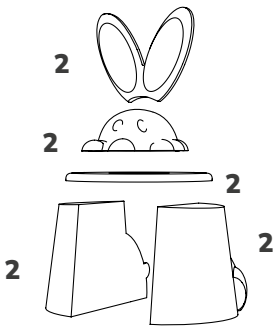
PACKAGING: KS26



KT131
Eddie

Ø mm 100x210 h
~ 170 g

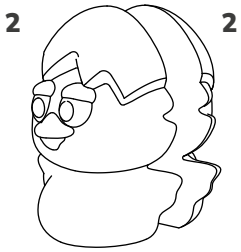
PACKAGING: KS32



KT154
Magic Bunny

mm 100x120x170 h
~ 200 g

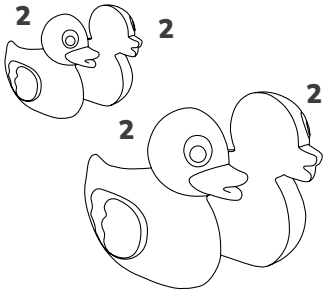
PACKAGING: KS26



KT189
Bomber

mm 132x125x160 h
~ 200 g

PACKAGING: KS26

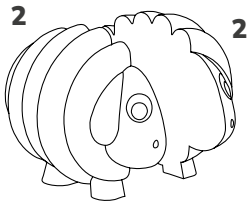


KT142
Papera+Paperella

2 soggetti - *2 items*

mm 60x45x75 h
~ 40 g

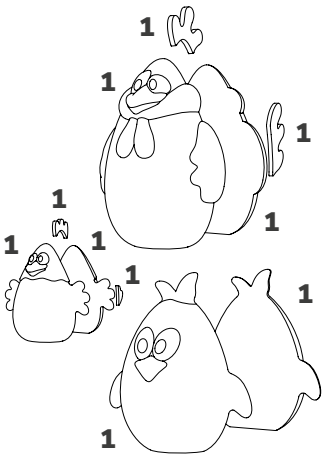
mm 112x80x136 h
~ 120 g



KT143
Pecorella

mm 160x100x125 h
~ 180 g

PACKAGING: KS26



KT155
Kit Chicken Family

3 soggetti - *3 items*

mm 120x135x190 h
~ 200 g

mm 135x110x145 h
~ 150 g

mm 85x75x90 h
~ 90 g

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

NEW

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

E171 free

AZO free

Cioccolato fondente
Dark chocolate

Cioccolato al latte
Milk chocolate

Cioccolato bianco
White chocolate

Colori perlescenti
Pearly colours

T1022SB*

mm 50 h

rosa, rosso, giallo, marrone - *pink, red, yellow, brown*

200 impronte
200 indents

utilizzare solo con
use only with

T1023SB

mm 40 h

rosa, rosso, verde
pink, red, green

540 impronte
540 indents

utilizzare solo con
use only with

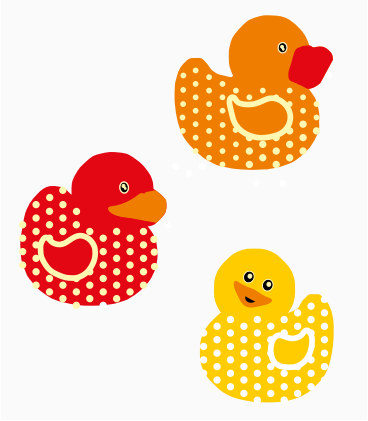
T1024SB

mm 40 h

giallo, fucsia, verde
yellow, fuchsia, green

540 impronte
540 indents

utilizzare solo con
use only with



T1025SB

mm 35 h

arancione, giallo, rosso, nero - *orange, yellow, red, black*

540 impronte
540 indents

utilizzare solo con
use only with

T1026SB

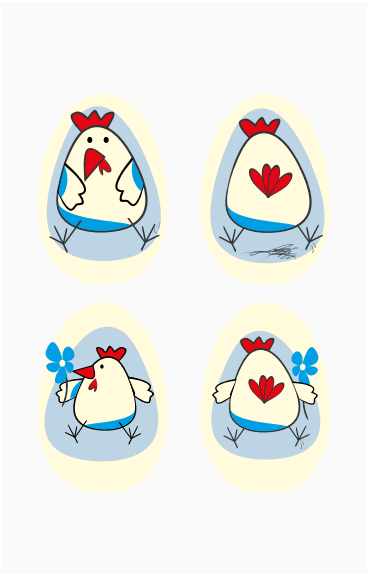
mm 35 h

nero, rosa
black, pink

480 impronte
480 indents

utilizzare solo con
use only with

*Il kit include 200 sacchetti + 200 bastoncini - *The kit includes 200 bags + 200 paper sticks*
Abbinabile con - *can be combined with:* **KS30** bastoncini 200 pezzi - *sticks 200 pcs*



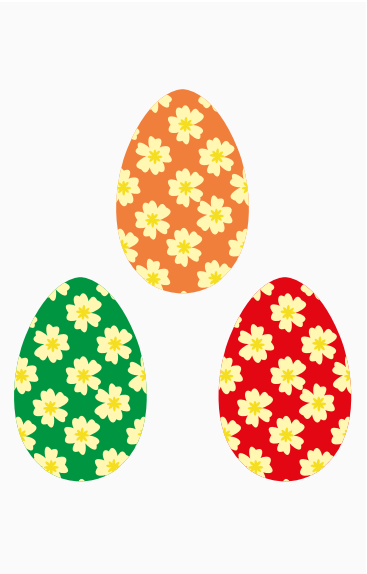
T1027SB

mm 43x63 h

azzurro, rosso, nero, celeste - *light blue, red, black, sky blue*

240 impronte
240 indents

utilizzare solo con
use only with



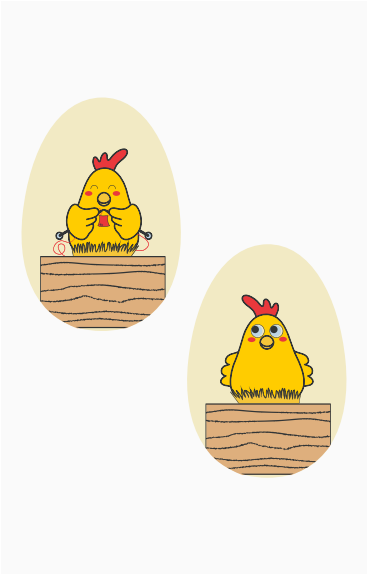
T1028SB

mm 26x40 h

verde, rosso, arancione, giallo - *green, red, orange, yellow*

450 impronte
450 indents

utilizzare solo con
use only with



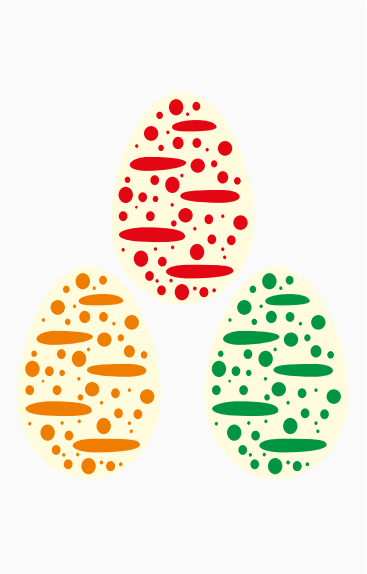
T1029SB

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

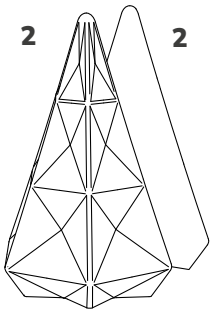
bronzo - *bronze*

450 impronte
450 indents

utilizzare con
use with

Natale
Christmas

Stampi termoformati
Thermoformed moulds



KT205
Hexagon Tree
by Davide Comaschi

Ø mm 135x200 h
~ 200 g

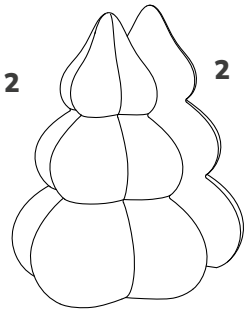
PACKAGING KS32

NEW

Davide Comaschi x Thermoformed mould

Dalla collaborazione tra Pavoni Italia e Davide Comaschi, vincitore del World Chocolate Master, nascono nuovi stampi termoformati per la realizzazione di alberi di Natale in cioccolato. Design dalle forme essenziali ed eleganti per dare alla festa più amata un look unico, anche in grandi produzioni.

From the collaboration between Pavoni Italia and Davide Comaschi, winner of the World Chocolate Master, comes new thermoformed moulds for making chocolate Christmas trees. Designs with essential and elegant shapes to give to your holiday a unique look, even in large productions.

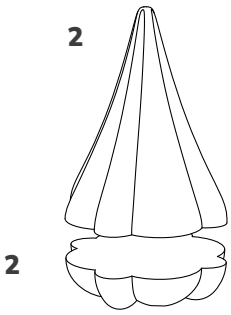


KT206
Blob Tree
by Davide Comaschi

NEW

Ø mm 155x200 h
~ 250 g

PACKAGING KS32

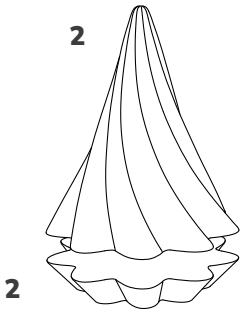


KT207
Fluent Tree
by Davide Comaschi

NEW

Ø mm 140x200 h
~ 200 g

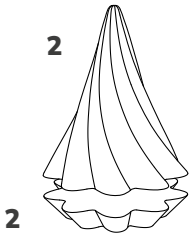
PACKAGING KS26



KT199
Twirl

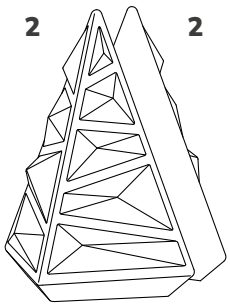
Ø mm 150x200 h
~ 250 g

PACKAGING: KS32



KT200
Mini Twirl

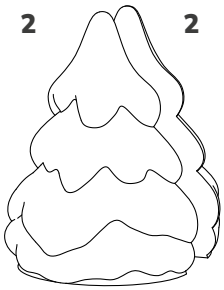
Ø mm 112x150 h
~ 110 g



KT194
Rocky Tree
by Davide Comaschi

mm 125x125x195 h
~ 280 g

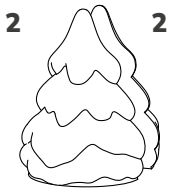
PACKAGING: KS26



KT191
Snow Tree

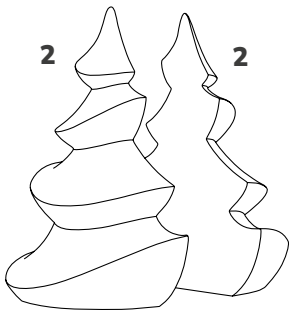
Ø mm 145x185 h
~ 200 g

PACKAGING: KS26



KT192
Mini Snow Tree

Ø mm 95x120 h
~ 100 g



KT136
Wave

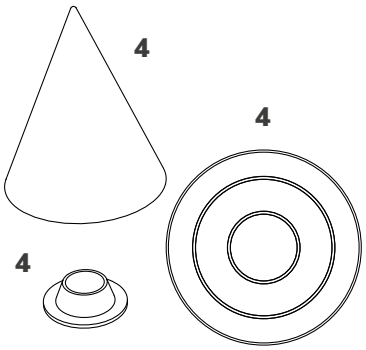
Ø mm 160x200 h
~ 260 g

PACKAGING: KS32

KT16
Albero a cono

Ø mm 110x160 h
~ 250 g

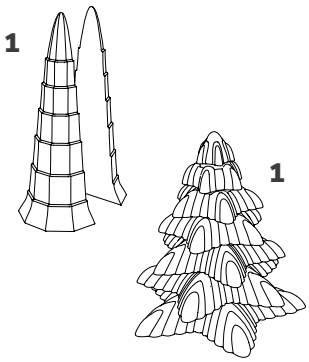
PACKAGING: KS26



KT20
Albero a cono

Ø mm 140x210 h
~ 350 g

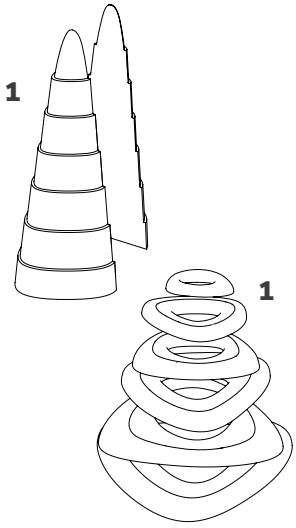
PACKAGING: KS32



KT177
Fringe

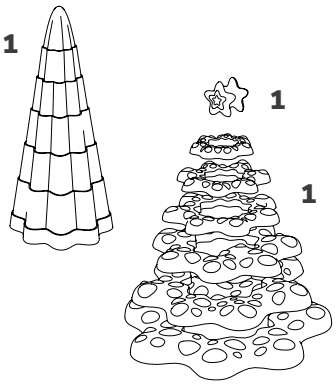
Ø mm 135x150 h
~ 350 g

PACKAGING: KS32



KT176
Saturno

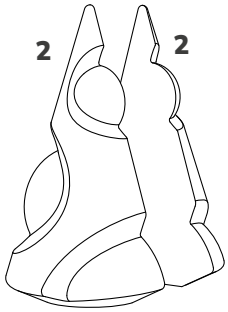
Ø mm 165x195 h
~ 450 g



KT162
Ring

Ø mm 160x200 h
~ 500 g

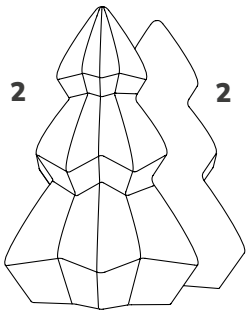
PACKAGING: KS32



KT178
Merlin

Ø mm 120x200 h
~ 180 g

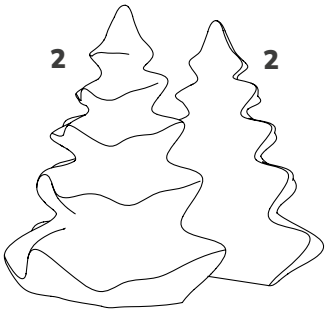
PACKAGING: KS26



KT151
Crystal

Ø mm 145x200 h
~ 180 g

PACKAGING: KS32



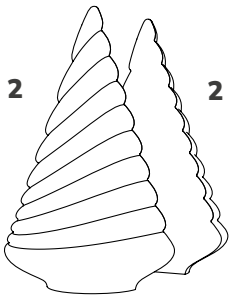
KT163
Tutu

Ø mm 140x150 h
~ 200 g

PACKAGING: KS32

KT164
Tutu

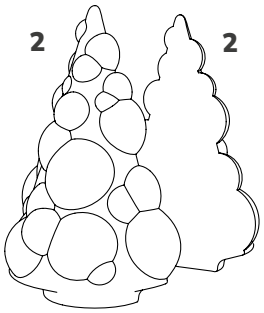
Ø mm 170x200 h
~ 320 g



KT150
Soft

Ø mm 125x195 h
~ 200 g

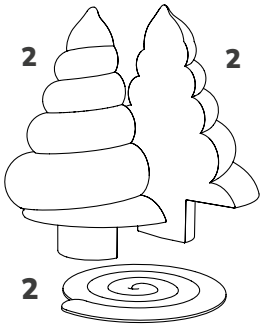
PACKAGING: KS26



KT175
Ampolla

Ø mm 135x200 h
~ 200 g

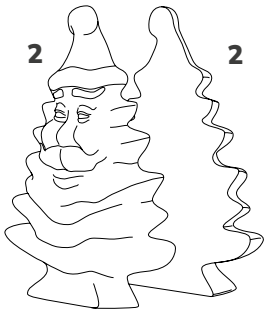
PACKAGING: KS32



KT125
Spirale

Ø mm 160x210 h
~ 350 g

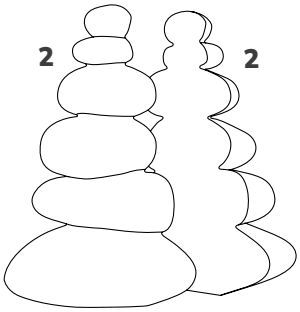
PACKAGING: KS32



KT135
Albero Animato

mm 160x75x200 h
~ 250 g

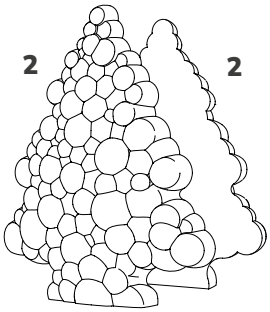
PACKAGING: KS26



KT137
Zen

Ø mm 160x200 h
~ 290 g

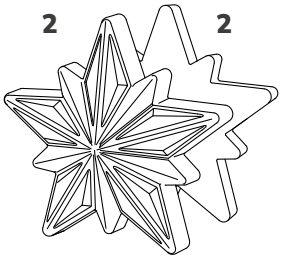
PACKAGING: KS32



KT152
Bolla

mm 160x65x200 h
~ 250 g

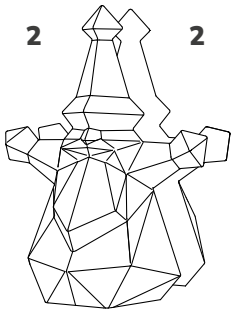
PACKAGING: KS26



KT208
Polaris
by Davide Comaschi

NEW

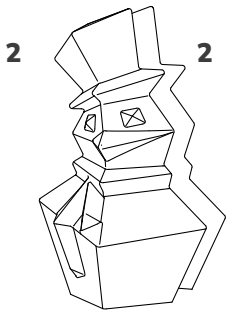
mm 172x164x75 h
~ 150 g



KT201
Santa Hug

mm 152x115x200 h
~ 230 g

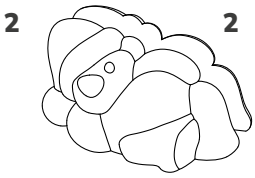
PACKAGING: KS26



KT202
Snowman

mm 125x121x200 h
~ 200 g

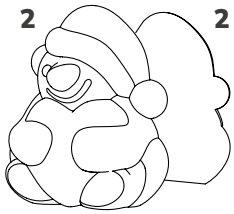
PACKAGING: KS26



KT193
Comfort Teddy

mm 185x110x106 h
~ 230 g

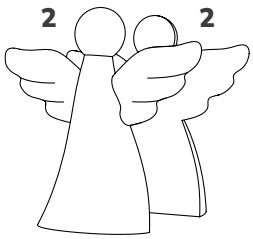
PACKAGING: KS26



KT166
Teddy

mm 120x115x140 h
~ 250 g

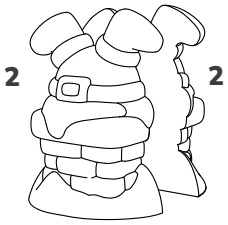
PACKAGING: KS26



KT148
Angelo

mm 155x75x150 h
~ 150 g

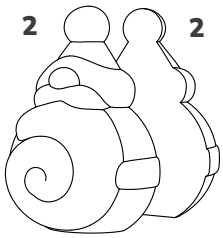
PACKAGING: KS26



KT179
Santa Chimney

Ø mm 125x170 h
~ 380 g

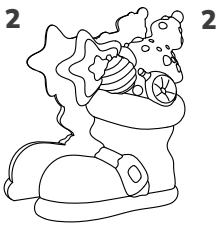
PACKAGING: KS26



KT180
Santa Twist

Ø mm 140x180 h
~ 280 g

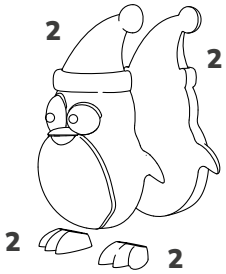
PACKAGING: KS32



KT181
Santa Boot

mm 160x80x180 h
~ 390 g

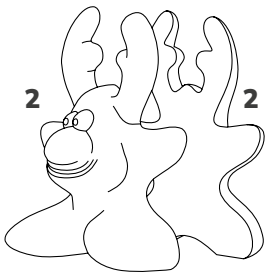
PACKAGING: KS26



KT120
Pinguino

mm 130x105x170 h
~ 250 g

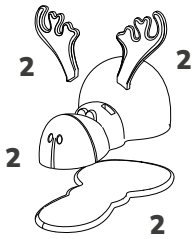
PACKAGING: KS26



KT133
Renna

mm 145x90x175 h
~ 200 g

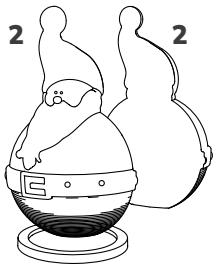
PACKAGING: KS26



KT86
Rudolph

mm 195x100x100 h
~ 235 g

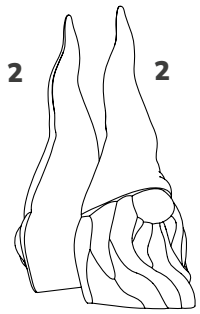
PACKAGING: KS26



KT122
Babbo

Ø mm 105x170 h
~ 200 g

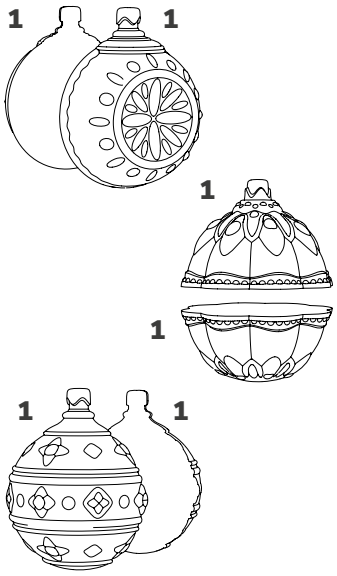
PACKAGING: KS26



KT165
Gnomo

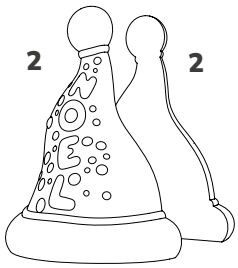
mm 115x85x200 h
~ 200 g

PACKAGING: KS26



KT149
Xmas Balls

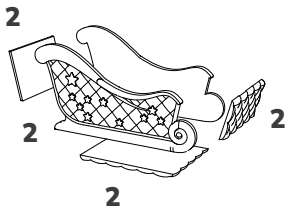
mm 100x75x120 h
Ø mm105x120 h
Ø mm100x120 h
~ 90 g cad./ *each*



KT153
Noel

Ø mm 130x170 h
~ 180 g

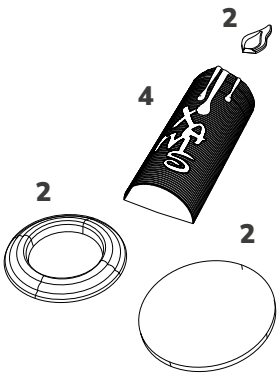
PACKAGING: KS26



KT127
Slitta

mm 180x100x90 h
~ 200 g

PACKAGING: KS26



KT87
Candela

Ø mm 110x200 h
~ 215 g

PACKAGING: KS26

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

NEW

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

E171 free

AZO free

Cioccolato fondente
Dark chocolate

Cioccolato al latte
Milk chocolate

Cioccolato bianco
White chocolate

Colori perlescenti
Pearly colours

T1000SB

Ø mm 40 h

rame, nero -
copper, black
oro, nero -
gold, black

480 mezze sfere
480 hemispheres

utilizzare con
use with

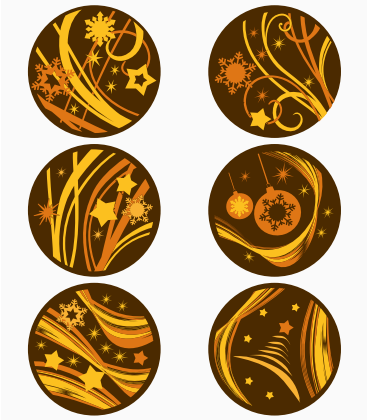
T1001SB

Ø mm 70 h

rubino, rame
ruby, copper

120 mezze sfere
120 hemispheres

utilizzare con
use with



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

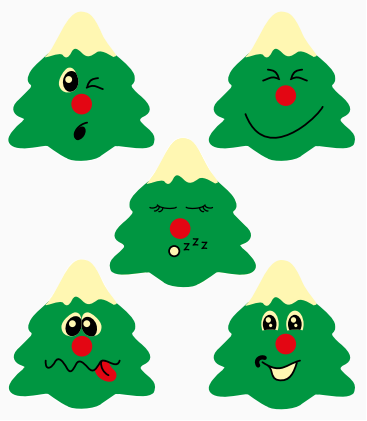
T1011SB

mm 42 h

rosso, arancione, nero - *red, orange, black*

800 impronte
800 indents

utilizzare solo con
use only with



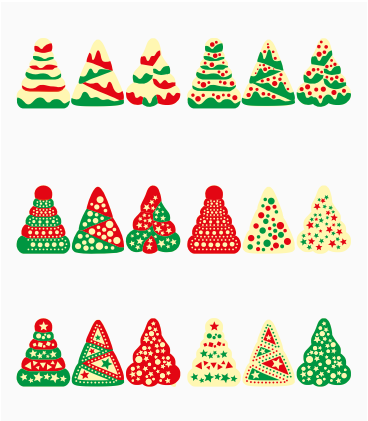
T1012SB

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 190x130

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 - PVC sheets - 10 bags

utilizzare solo con
use only with

*Il kit include 200 sacchetti + 200 bastoncini - *The kit includes 200 bags + 200 paper sticks*
Abbinabile con - *can be combined with:* **KS30** bastoncini 200 pezzi - *sticks 200 pcs*

T1001SB

pag - *page* 54

Stampi per tavolette
Choco Bar Moulds

Easter Choco Bar Moulds

NEW

PC5048
Easter Bunny
by Fabrizio Fiorani

mm 154x72X13 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

Fabrizio Fiorani x Choco Bar Moulds

La collaborazione tra il team Pavoni Italia e Fabrizio Fiorani, Best 2019 Asian pastry chef, si arricchisce di nuovi stampi per tavolette di cioccolato dedicati alla Pasqua e al Natale. Scopri come creare tavolette di cioccolato originali per tutte le occasioni.

The collaboration between the Pavoni Italia and Fabrizio Fiorani, Best 2019 Asian pastry chef, is enriched with new chocolate bar moulds dedicated to Easter and Christmas. Find out how to create original chocolate bars for all occasions.

NEW

PC5049
Easter Friends
by Fabrizio Fiorani

mm 154x72x15 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

Xmas
Choco Bar Moulds

NEW

PC5037
Bubble Tree
by Fabrizio Fiorani

mm 154x77x13 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

NEW

PC5038
Xmas Village
by Fabrizio Fiorani

mm 154x77x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

NEW

PC5039
Xmas Friends
by Fabrizio Fiorani

mm 154x77x13 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5011
Camouflage
by Fabrizio Fiorani

mm 154x77x8 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

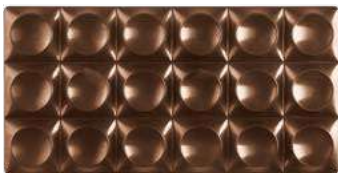
PC5013
Mini Bricks
by Fabrizio Fiorani

mm 70x70x10,5 h
~ 50 g

6 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free



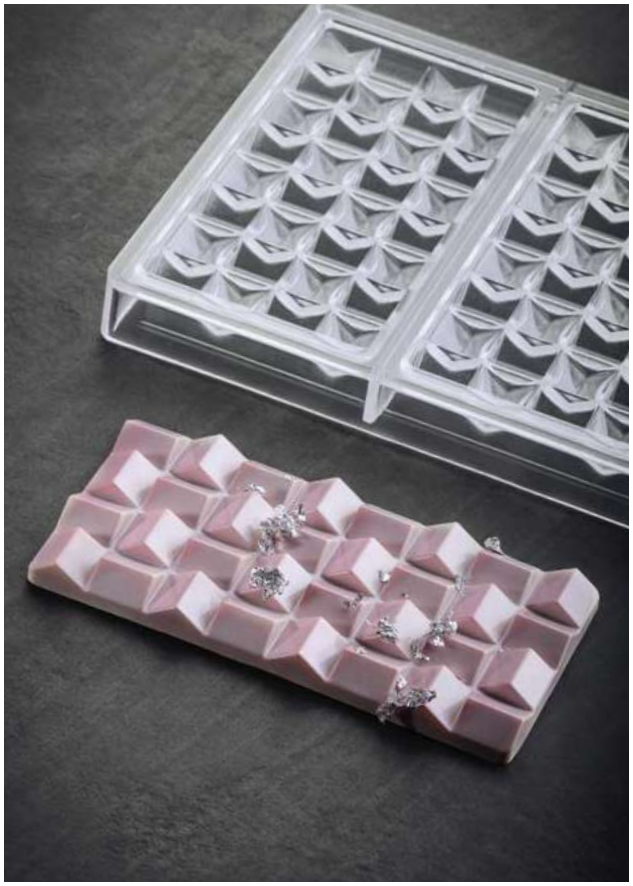
PC5010
Bricks
by Fabrizio Fiorani

mm 154x77x9 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free



PC5012
Pixie
by Fabrizio Fiorani

mm 154x77x11 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5002
Crush
by Fabrizio Fiorani

mm 155x77x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5001
Sparkling
by Fabrizio Fiorani

mm 150x77x12 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5003
Ola
by Fabrizio Fiorani

mm 155x77x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

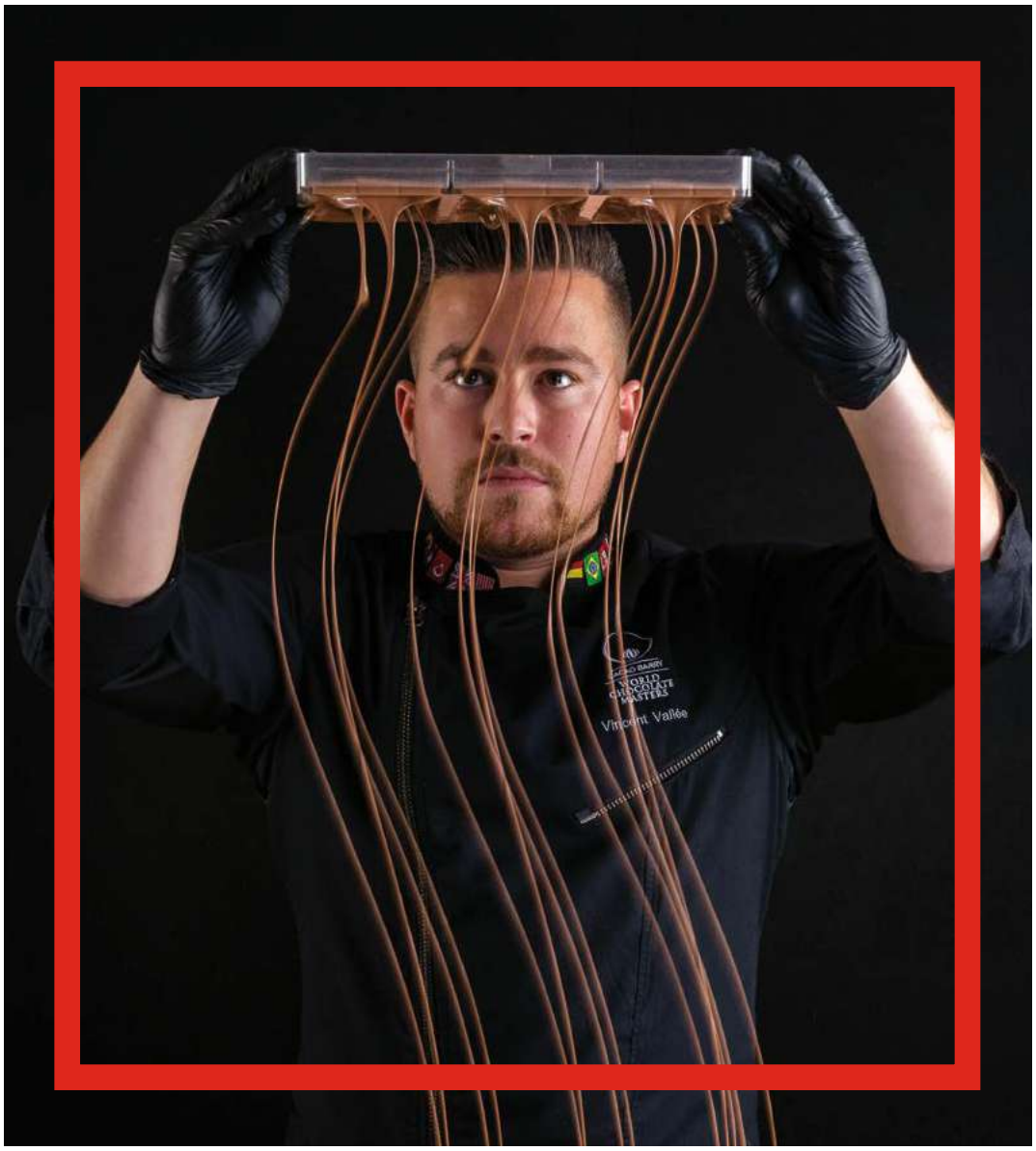
Guarda il video dedicato a **Choco Bar Moulds by Fabrizio Fiorani** sul canale Youtube di Pavoni Italia

Watch the video **Choco Bar Moulds by Fabrizio Fiorani** *on Pavoni Italia's Youtube channel*

Vincent Vallée x Choco Bar Moulds

Il cioccolato è passione pura. Gli stampi per tavolette di cioccolato, sviluppati dal World Chocolate Master 2015 Vincent Vallée insieme al team di ricerca Pavoni Italia, hanno nella precisa essenzialità il loro cuore. Design unici e coraggiosi, per chi ama essere avanti al proprio tempo.

Chocolate is pure passion. The moulds for chocolate bars, developed by 2015 World Chocolate Master Vincent Vallée in collaboration with Pavoni Italia R&D team - have their core in the accurate essentiality. Unique and bold designs, for those who aim to be ahead.



PC5029
Hexa
by Vincent Vallée

mm 154x77x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5030
Fluid
by Vincent Vallée

mm 154x77x11 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

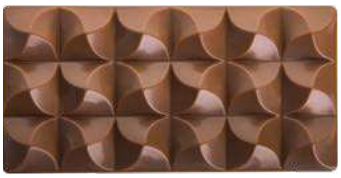
PC5014
Mini Moulin
by Vincent Vallée

mm 70x70x14 h
~ 50 g

6 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free



PC5009
Moulin
by Vincent Vallée

mm 154x77x14 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5004
Fragment
by Vincent Vallée

mm 155x77x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5008
Target
by Vincent Vallée

mm 154x77x8 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5007
Flow
by Vincent Vallée

mm 154x77x8 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5006
Pavé
by Vincent Vallée

mm 155x78x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

PC5005
Edelweiss
by Vincent Vallée

mm 155x77x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

Antonio Bachour x Choco Bar Moulds

PC5000
Lovely
by Antonio Bachour

mm 150x76x10 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

PC5028
Eros

mm 154x77x11 h
~ 100 g

3 impronte - *indents*

Dim stampo - *Mould size:* mm 275x175

BPA free

NEW

KS50
Confezione per tavolette
Choco bar pack

mm 156x80x15 h

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

20 pezzi per confezione
20 pcs per box

Stampi per praline
Praline Moulds

Stampi per praline 275x175 mm
Praline Moulds 275x175 mm

Davide Comaschi x Murano

NEW

La nuova linea Murano di Pavoni Italia, sviluppata in collaborazione con Davide Comaschi, è una celebrazione della forma: otto piccole gemme che renderanno pregiata la tua produzione.

Pavoni Italia's new Murano line, developed in collaboration with Davide Comaschi, is a celebration of form: eight little gems that will give an extra value to your production.

Dimensione stampo - *Mould size:* mm 275x175
24 impronte per stampo - *24 indents per mould*
BPA free

PC5040

mm 41x29x13 h
+/- 10 g

PC5041

mm 36x20x18 h
+/- 10 g

PC5042

mm 40x24x14 h
+/- 10 g

PC5043

mm 31x31x13 h
+/- 10 g

PC5044

mm 43x20x13 h
+/- 10 g

PC5045

mm 41x28x14 h
+/- 10 g

PC5046

Ø mm 33x13 h
+/- 10 g

PC5047

mm 34x33x14 h
+/- 10 g

Stampi semisfere
Hemisphere moulds

Dimensione stampo - *Mould size:* mm 275x175

BPA free

PC5015

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

PC5016

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

PC5017

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

PC5018

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

PC5019

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

PC5020

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

PC5021

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

PC5022

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

PC5023

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

PC5024

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

Artisanal

Dimensione stampo - *Mould size:* mm 275x175
BPA free

PC5033

mm 26x26x14 h
+/- 10 g
20 impronte per stampo
20 indents per mould

Tradition

Dimensione stampo - *Mould size:* mm 275x175
BPA free

PC5027

Ø mm 25x14 h
+/- 7 g
24 impronte per stampo
24 indents per mould

PC5026

mm 25x28x16 h
+/- 7 g
24 impronte per stampo
24 indents per mould

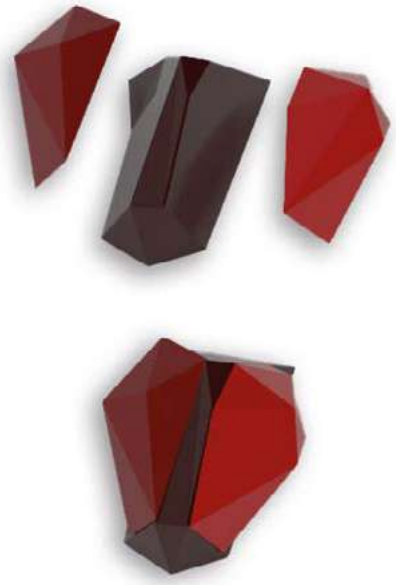
Stampi per praline 275x135 mm
Praline Moulds 275x135 mm

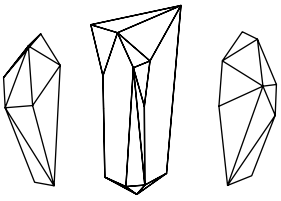
Heart Design
by Davide Comaschi

Dimensione stampo - *Mould size:* mm 275x135
15 impronte per stampo - *15 indents per mould*
BPA free

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

3 different shapes per mould to create 5 whole hear





PC50

+/- 13 g

Innovation

Dimensione stampo - *Mould size:* mm 275x135
BPA free

PC36

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

PC23
by Davide Comaschi

mm 18x18x20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC01

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

PC02

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

PC03

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

PC04

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

PC05

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

PC06

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

PC07

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

PC08

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

PC09

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

PC10

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

PC11

Ø mm 30x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC12

mm 30x30x18 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC13

mm 22x22x20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC14

Ø mm 26x16 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC15

mm 26x23x21 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC16

Ø mm 31x20 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC17

mm 30x30x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC18

Ø mm 28x17 h
+/- 10 g
21 impronte per stampo
21 indents per mould

PC19

mm 22x18x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC20

mm 22x21x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC21

mm 18x18x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC22

Ø mm 21x28 h
+/- 10 g
24 impronte per stampo
24 indents per mould

PC37

Ø mm 26x23,5 h
+/- 10 g
21 impronte per stampo
21 indents per mould

Artisanal

Dimensione stampo - *Mould size:* mm 275x135
21 impronte per stampo - *21 indents per mould*
BPA free

Tonde - *Round*

PC100

Ø mm 29x14 h
+/- 10 g

PC101

Ø mm 29x14 h
+/- 10 g

PC102

Ø mm 29x14 h
+/- 10 g

PC113

Ø mm 29x14 h
+/- 10 g

Rettangolari - *Rectangular*

PC106

mm 37x16x14 h
+/- 10 g

PC107

mm 37x16x14 h
+/- 10 g

PC108

mm 37x16x14 h
+/- 10 g

PC114

mm 37x16x14 h
+/- 10 g

Ovali - *Oval*

PC109

mm 37x21x14 h
+/- 10 g

PC110

mm 37x21x14 h
+/- 10 g

PC111

mm 37x21x14 h
+/- 10 g

PC115

mm 37x21x14 h
+/- 10 g

Quadrate - *Square*

PC103

mm 26x26x13 h
+/- 10 g

PC104

mm 26x26x13 h
+/- 10 g

PC105

mm 26x26x13 h
+/- 10 g

PC112

mm 26x26x13 h
+/- 10 g

Magnetic

Dimensione stampo - *Mould size:* mm 275x135
15 impronte per stampo - *15 indents per mould*
BPA free

Concepite per la realizzazione di praline stampate con fogli serigrafati.

Designed for the creation of pralines printed with silkscreened sheets.

MM11

Ø mm 30
+/- 13 g

MM12

mm 35x30
+/- 15 g

MM13

mm 30x30
+/- 13 g

MM14

Ø mm 30
+/- 10 g

Antonio Bachour x Bonbons

L'arte della pralina. Bonbons è la linea di stampi per praline nata dalla fantasia di Antonio Bachour e dalla progettazione Pavoni Italia. Linee morbide, giocose, dal gusto pop: un tocco di novità da interpretare in ventuno inimitabili creazioni.

The art of praline. Bonbons is a line of praline moulds, fruit of the imagination of Antonio Bachour and the design of Pavoni Italia. Soft, playful lines with a note of pop: a fresh twist to be interpreted in twenty-one inimitable creations.

Dimensione stampo - *Mould size:* mm 275x135
21 impronte per stampo - *21 indents per mould*
BPA free

PC38

mm 44x24x20 h
+/- 10 g

PC39

mm 38x26x18 h
+/- 10 g

PC40

mm 33x28x20 h
+/- 10 g

PC41

mm 43x25x17 h
+/- 10 g

PC42

mm 41x24x20 h
+/- 10 g

PC43

mm 36x25x20 h
+/- 10 g

PC44

mm 35x24x17 h
+/- 10 g

PC45

Ø mm 30x16 h
+/- 10 g

PC46

mm 40x18x16 h
+/- 10 g

PC47

mm 27x27x15 h
+/- 10 g

PC48

mm 42x21x18 h
+/- 10 g

PC56

mm 31x26x16 h
+/- 10 g

PC57

mm 33x26x16 h
+/- 10 g

PC58

mm 33x29x17 h
+/- 10 g

PC59

mm 26x26x16 h
+/- 10 g

PC60

mm 33x22x16 h
+/- 10 g

PC61

mm 33x27x17 h
+/- 10 g

PC62

mm 34x22x16 h
+/- 10 g

PC63

mm 30x29x17 h
+/- 10 g

PC64

mm 26x26x16 h
+/- 10 g

PC65

mm 28x28x18 h
+/- 10 g

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

*Watch the video "**Bonbons**" on Pavoni Italia's Youtube channel*

Fabrizio Fiorani x Iconic

La prima pralina col vuoto al centro: Iconic è un must. Un'idea che nasce dal desiderio di rompere gli schemi creando qualcosa di unico, tra cinque forme geometriche pure e l'innovazione tecnica del foro passante svasato, dal team di ricerca Pavoni Italia.

The first praline with a hole through its centre: Iconic is a must. An idea that stems from the desire to break the patterns by creating something unique, among five pure geometric shapes and the technical innovation of the countersunk through-hole by the Pavoni Italia research and development team.

Dimensione stampo - *Mould size:* mm 275x135
21 impronte per stampo - *21 indents per mould*
BPA free

PC49

mm 33x30x15 h
+/- 10 g

PC51

mm 26x26x16 h
+/- 10 g

PC52

mm 31x29x16 h
+/- 10 g

PC53

Ø mm 28x16 h
+/- 10 g

PC55

mm 29x30x16 h
+/- 10 g

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

Davide Comaschi x Abyss

Linee e volumi ispirati dalle grandi architetture naturali. Abyss spacca la pralina al centro, tracciando la linea per interpretazioni eleganti e raffinate. La massima armonizzazione fra alta pasticceria e design, in un incontro unico fra il Campione del Mondo Davide Comaschi e Pavoni Italia.

Lines and shapes inspired by the great natural structures. Abyss splits the praline in the centre, tracing the line for elegant and refined expressions. The ultimate balance between haute patisserie and design, in a unique collaboration between the World Champion Davide Comaschi and Pavoni Italia.

Dimensione stampo - *Mould size:* mm 275x135
18 impronte per stampo - *18 indents per mould*
BPA free

PC66

mm 31x31x12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019

PC67

Ø mm 33x12,5 h
+/- 10 g

PC68

mm 41x24x12,5 h
+/- 10 g

PC69

mm 39x20x12,5 h
+/- 10 g

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

Stampi per cioccolato
Chocolate Moulds

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

NEW

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 al latte
Milk chocolate

Cioccolato bianco
White chocolate

E171 free

AZO free

T1020SB

Evidenziatore - *Marker*

lunghezza - *length* mm 90

rosa, verde, arancione
pink, green, orange

300 impronte - 150 evidenziatori
300 indents - 150 markers

utilizzare solo con - *use only with*

T1021SB

Matita - *Pencils Size S*

lunghezza - *length* mm 80

rosa, azzurro, arancione, verde, giallo, rosso - *pink, light blue, orange, green, yellow, red*

600 impronte - 300 matite
600 indents - 300 pencils

utilizzare solo con - *use only with*

T1019SB

Matita - *Pencils Size L*

lunghezza - *length* mm 220

rosa, azzurro, arancione, verde, giallo, rosso - *pink, light blue, orange, green, yellow, red*

12 impronte - 6 matitone
12 indents - 6 big pencils

utilizzare solo con - *use only with*

TFOOT-30SB

Ø mm 30

nero
black

630 mezze sfere
630 hemispheres

utilizzare solo con
use only with

TFOOT-70SB

Ø mm 70

nero
black

120 mezze sfere
120 hemispheres

utilizzare solo con
use only with

T114SB

Ø mm 50

giallo, marrone
yellow, brown

200 impronte
200 indents

utilizzare solo con
use only with

Il kit include
200 sacchetti +
200 bastoncini

The kit includes
200 bags +
200 paper sticks

KS30
200 bastoncini -
sticks

T405SB

Ø mm 60 - 42 - 25

rame
copper

200 impronte
200 indents

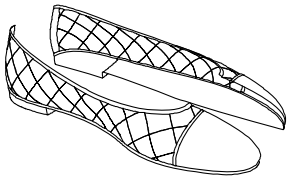
utilizzare con
use with

Stampi magnetici
Magnetic moulds

BPA free

SH02
Zeppa

mm 170x70x155 h
~ 160 g



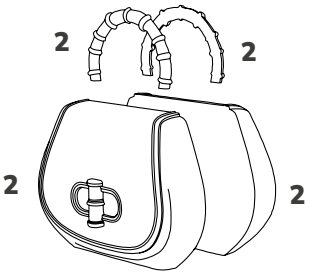
SH01
Ballerina

mm 185x65x50 h
~ 90 g

SCARPADECOLTE
Scarpetta

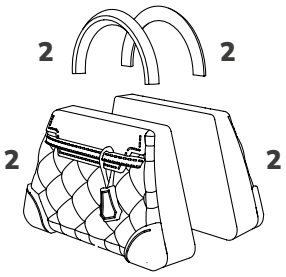
mm 150x70x120 h
~ 150 g

Stampi termoformati
Thermoformed moulds



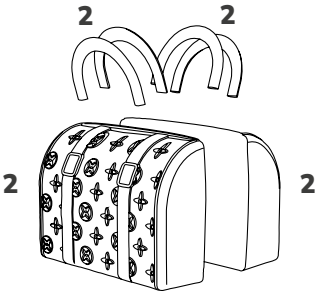
KT145
Bamboo

mm 150x70x165 h
~ 250 g



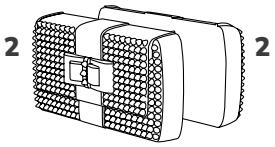
KT123
Borsetta

mm 165x80x150 h
~ 220 g



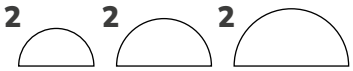
KT144
Bauletto

mm 155x90x160 h
~ 300 g



KT146
Pochette

mm 155x70x90 h
~ 170 g

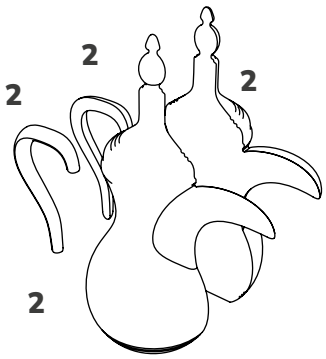


KT159
Semisfere

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

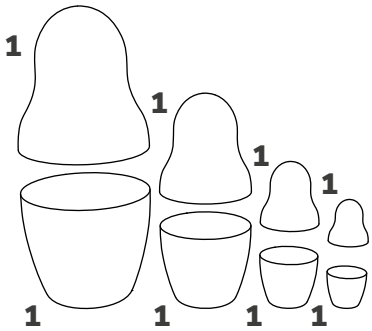
KT160
Semisfere

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



KTDALLAH
Dallah

mm 178x96x230 h
~ 320 g



KTMATRIOSKA
Matrioska
by Olga Penioza

4 soggetti - *4 items*

mm 200 - 150 - 100 - 50 h

Transfer e blister

Il modo migliore di metterci la firma: la tua. Con le possibilità di personalizzazione di Pavoni Italia puoi apporre il tuo logo o firma su tanti prodotti diversi: placchette in cioccolato extrasottili, fogli termoformati, vuoti o pre-riempiti, fogli serigrafati, da utilizzare con o senza chablon. Inviaci il tuo design, elaboreremo ciò che hai mandato e ti invieremo delle proposte.

- Crea il tuo logo
- Invialo a info@pavonitalia.com
- Personalizza placchette in cioccolato e fogli termoformati, vuoti o riempiti, o serigrafati con e senza chablon

The best way to put your signature on it: yours. With Pavoni Italia's customization options, you can put your logo or signature on many different products: extra-thin chocolate plaques, thermoformed sheets, empty or pre-filled, silkscreened sheets, to be used with or without chablon. Send us your design to have a customized proposal.

- *Create your logo*
- *Send it to info@pavonitalia.com*
- *Customise chocolate plaques and thermoformed sheets – empty or filled – or silkscreened sheets with or without a chablon stencil*

Placchette in cioccolato extrasottili
Extra-thin chocolate plaques

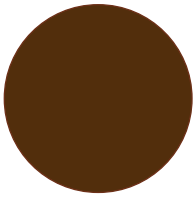
Un prodotto d'eccellenza, pronto all'uso e dallo spessore estremamente sottile. Preparate con cioccolato di alta qualità, creano un feeling perfettamente "fatto a mano", per un binomio ideale fra artigianalità ed eleganza.

- **LOGO:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 10 confezioni (5 fogli a confezione)
- **CIOCCOLATO:** bianco, latte o fondente.

A first-class product, ready to use and extremely thin. Prepared with high quality chocolate, they add a perfect "handmade" touch, for an ideal combination of craftsmanship and elegance.

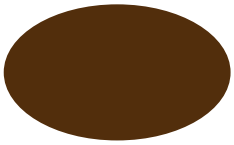
- ***LOGO:*** *from 1 to 4 colours*
- ***MINIMUM QUANTITY:*** *10 boxes (5 sheets per box)*
- ***CHOCOLATE:*** *white, milk, dark.*

Tondo - *Round*



CODE	DIMENSION (mm)	PEZZI PER SCATOLA *PCS PER BOX*
P203	Ø 10	760
P216	Ø 18	560
P110	Ø 20	450
P205	Ø 25	275
P418	Ø 30	210
P204	Ø 35	180
P417	Ø 40	160
P157	Ø 45	105
P078	Ø 50	105

Ovale - *Oval*



CODE	DIMENSION (mm)	PEZZI PER SCATOLA *PCS PER BOX*
P109	25x15	520
P150	30x20	300
P002/335	42x25	200
P332	30x40	190
P521	60x26	204
P397	72x25	125

Quadrato - *Square*

CODE	DIMENSION (mm)	PEZZI PER SCATOLA *PCS PER BOX*
P170	13x13	1485
P096	15x15	1250
P004/105	20x20	630
P041/136	25x25	450
P005/065	30x30	300
P012/365	37x37	180
P073	40x40	135
P021/127	50x50	105

Rettangolare - *Rectangular*

CODE	DIMENSION (mm)	PEZZI PER SCATOLA *PCS PER BOX*
P168	20x8	1620
P219	35x9	450
P468	60x10	450
P428	120x12	360
P020	30x15	600
P057/131	70x15	250
P156	40x16	405
P348	25x20	540
P037	55x20	210
P003/108	37,5x14	300
P074	50x25	210
P056	70x25	150
P339	35x30	250
P030	55x30	150
P023/135	50x36	150
P075	60x40	90

Cuore - *Heart*

CODE	DIMENSION (mm)	PEZZI PER SCATOLA *PCS PER BOX*
P048	32x29	200
P115	34x33	200
P011	30x30	300
P012	37,5x37,5	200
P053	50x50	105

Blister

Tante forme e dimensioni dei termoformati vuoti o pre-riempiti con cioccolato fondente, bianco e al latte, completamente personalizzabili con il tuo design.

BLISTER VUOTI

- **LOGO:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 2 confezioni (50 fogli a confezione)

BLISTER PRE-RIEMPITI

- **LOGO:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 10 confezioni (5 fogli a confezione)
- **CIOCCOLATO:** bianco, al latte e fondente

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

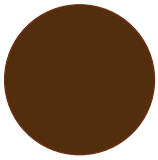
EMPTY BLISTER

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

PRE-FILLED BLISTER

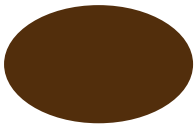
- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 10 boxes (5 sheets per box)
- **CHOCOLATE:** white, milk and dark

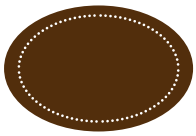
Tondo - *Round*



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

Quadrato - *Square*

CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - *INDENTS PER SHEET*	
B707	20x20	192	senza bordo *without frame*
B204	30x30	80	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*

How to use

Fogli serigrafati "Decocioc"
Silkscreened sheets "Decocioc"

Il tuo logo e le tue idee, esattamente come le desideri. I fogli serigrafati Decocioc possono essere personalizzati con il tuo marchio o design in ordine sparso o prespaziato, in tanti chablon dalle forme diverse.

- **SERIGRAFIE:** da 1 a 4 colori
- **QUANTITÀ MINIMA:** 5 confezioni, totale 250 fogli (50 fogli a scatola)
- **MISURA FOGLIO:** mm 340x265

Your logo, your ideas, exactly as you want them. Decocioc silkscreened sheets can be customised with your brand or design in a scattered or pre-spaced order, with a variety of chablon stencil shapes.

- ***SILKSCREENED SHEETS**: from 1 to 4 colours*
- ***MINIMUM QUANTITY:** 5 boxes, total 250 sheets (50 sheets per box)*
- ***SHEET SIZE:** mm 340x265*

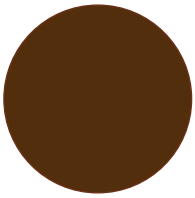
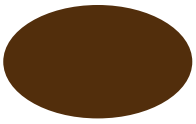
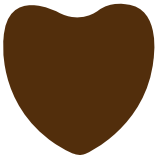
Fogli serigrafati con marchio in ordine sparso.
Silkscreened sheets with logo in random order.

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

Chablon per fogli serigrafati
Chablon for silkscreened sheets

Tondi, quadrati, rettangolari, triangolari, a cuore, ellittici. Scegli fra le numerose forme e dimensioni di chablon (mm 340x280).

*Round, square, rectangular, triangular, heart-shaped, oval. Choose from a wide range of chablon shapes and sizes (*mm 340x280).

	CODE	DIMENSION (mm)	IMPRONTE PER CHABLON *INDENTS PER CHABLON*
	**D25T**	Ø 25	56
	D3T	Ø 30	48
	D35T	Ø 35	35
	D4T	Ø 40	30
	**D40-O**	40x24	36
	D45-O	45x27	30
	**D3C**	Ø 30	48
	D35C	Ø 35	35
	D25QR	23,5x23,5	56
	D4QR	40x40	30
	D51R	52x12	65
	D52R	52x26	35
	D38TR	38x38	66

Decorazioni in cioccolato
Chocolate decorations

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 al latte
Milk chocolate

Cioccolato bianco
White chocolate

Colori perlescenti
Pearly colours

NEW

E171 free

AZO free

Easter - *Pasqua*

SD226SB

marrone, rosa
brown, pink

utilizzare solo con
use only with

Natale - *Christmas*

SD221SB

giallo
yellow

utilizzare con
use with

SD223SB

giallo, rosso
yellow, red

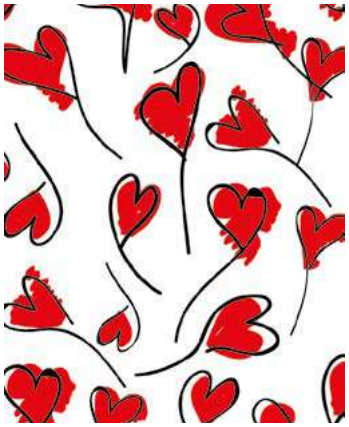
utilizzare con
use with

San Valentino - *My Valentine*

SD224SB

rosso
red

utilizzare solo con
use only with



SD225SB

rosso, nero
red, black

utilizzare solo con
use only with

SD200SB

bronzo
bronze

utilizzare con
use with

SD201SB

arancione, verde
orange, green

utilizzare con
use with

SD202SB

giallo
yellow

utilizzare con
use with

SD203SB

giallo
yellow

utilizzare con
use with

SD204SB

rame
copper

utilizzare con
use with

SD205SB

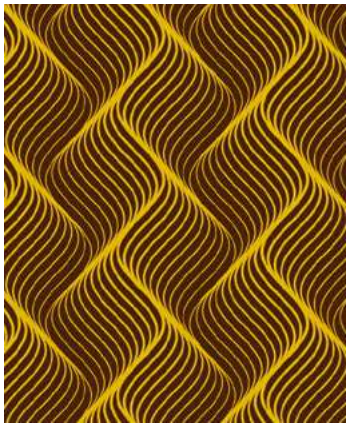
rubino
ruby

utilizzare con
use with

SD206SB

rubino, bronzo
ruby, bronze

utilizzare con
use with



SD207SB

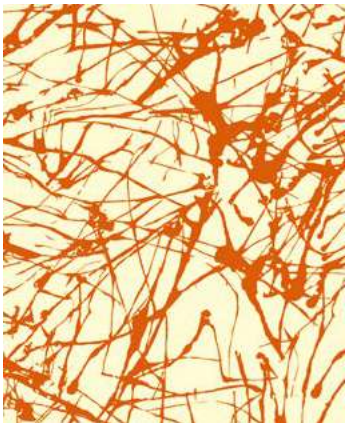
giallo
yellow

utilizzare con
use with

SD208SB

arancione
orange

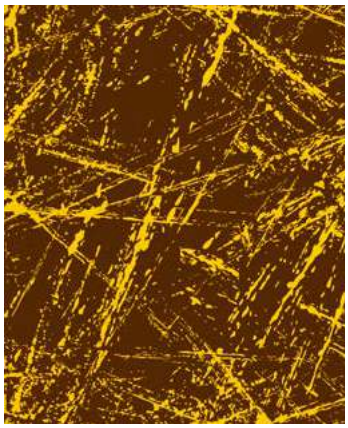
utilizzare con
use with



SD209SB

bronzo
bronze

utilizzare con
use with



SD210SB

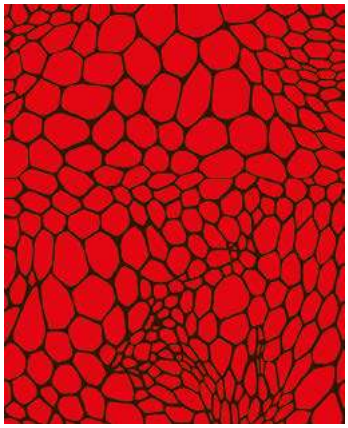
giallo
yellow

utilizzare con
use with

SD211SB

rame
copper

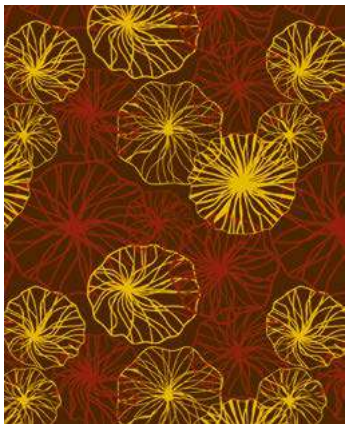
utilizzare con
use with



SD212SB

rubino
ruby

utilizzare con
use with



SD213SB

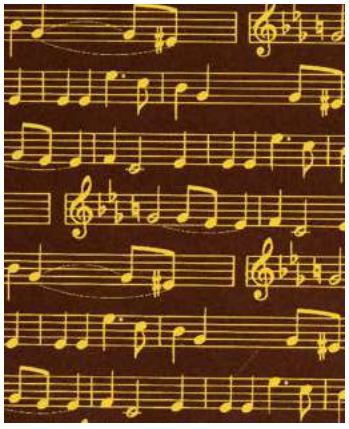
giallo, rosso
yellow, red

utilizzare solo con
use only with

SD214SB

giallo, rosso, arancione
yellow, red, orange

utilizzare solo con
use only with



SD215SB

giallo
yellow

utilizzare solo con
use only with

SD216SB

giallo
yellow

utilizzare solo con
use only with

SD217SB

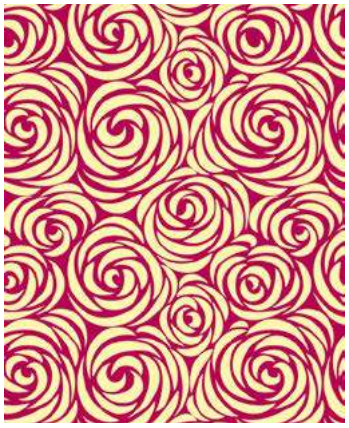
verde chiaro e scuro
light and dark green

utilizzare solo con
use only with

SD218SB

marrone
brown

utilizzare solo con
use only with



SD219SB

magenta
magenta

utilizzare solo con
use only with

SD220SB

marrone
brown

utilizzare solo con
use only with

Applicazione serigrafia - ***Silkscreens application***

Su stampo.
Use on mould.

Su stampo.
Use on mould.

Su pasta frolla.
Use on shortcrust pastry.

Su semifreddo.
Use on semifreddo.

Massimo Bottura x Serigrafie

Da un piatto che è già culto, il design per praline dal carattere tutto italiano. Frutto della collaborazione fra Massimo Bottura e Pavoni Italia, la nuova veste di "Camouflage" è qui: lo stile iconico dello Chef modenese, interpretato per il mondo del cioccolato. Arte da mangiare, anche con gli occhi.

A cult dish from Massimo Bottura with the Italian praline design, this "Camouflage" has a new look with Pavoni Italia. The creative mind of the Modenese Chef proposes an edible artwork, with an exploding flavor of chocolate.

(Photo credits: Marco Poderi)

SD120SB
Camouflage
by Massimo Bottura

utilizzare solo con
use only with

SD4COLSB
Camouflage
by Massimo Bottura

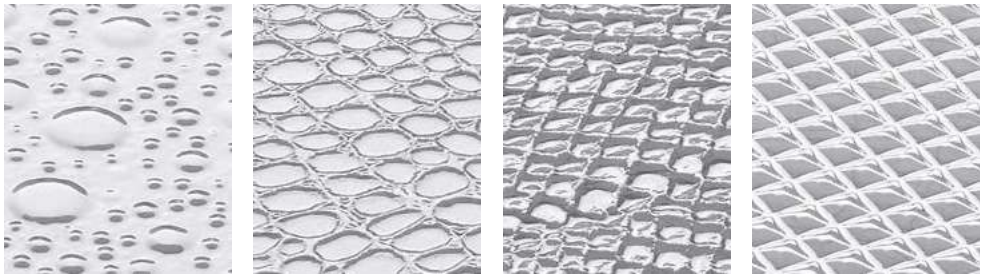
utilizzare solo con
use only with

Texture per decoro praline
Texture for praline decoration

STRKIT1

32 fogli mm 400x250
4 decorazioni
8 per tipo

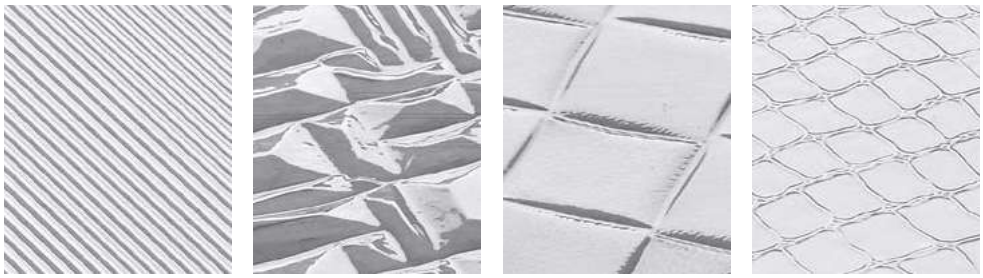
32 sheets mm 400x250
4 decorations
8 for each type



STRKIT2

32 fogli mm 400x250
4 decorazioni
8 per tipo

32 sheets mm 400x250
4 decorations
8 for each type



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	40x30
CH2	M	50x36
CH3	L	60x44

Foglia - *Leaf*

CODE	SIZE	FOGLIA - *LEAF* DIMENSION (mm)
CH4	S	42x22
CH5	M	60x30
CH6	L	80x40

Piuma - *Feather*

CODE	SIZE	PIUMA - *FEATHER* DIMENSION (mm)
CH7	S	60x20
CH8	M	80x23
CH9	L	100x24
CH10	XL	120x24

Forchettine pralineria
Praline forks

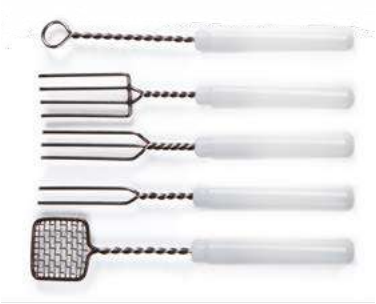
Forchettine per pralineria con filo in acciaio inox. Acquistabili anche singolarmente, con i relativi codici.

Praline forks with stainless steel wire. Also sold individually, with specific codes.

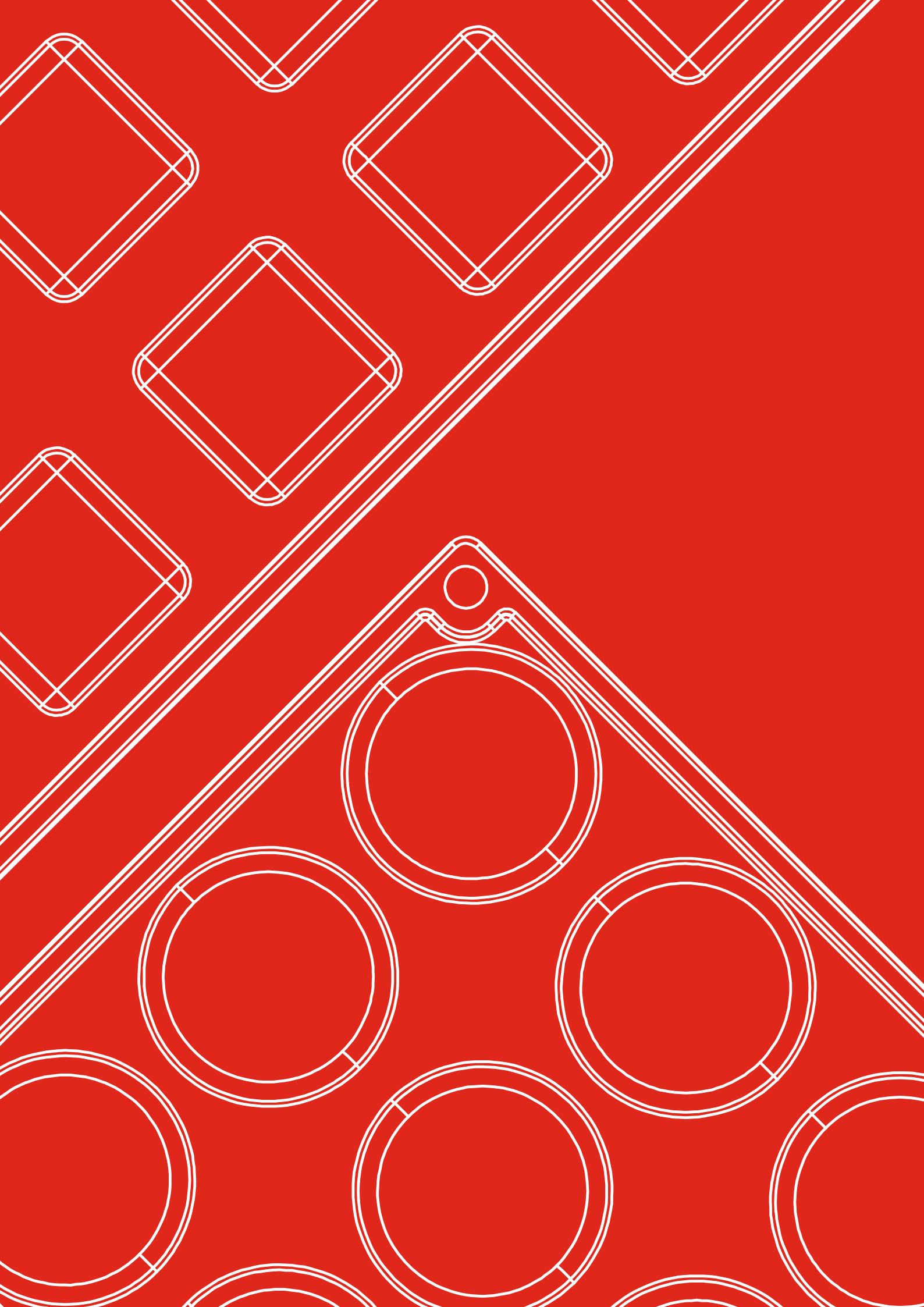
SFP

Serie completa di 10 pezzi - *Complete set of 10 pcs*

CODE
SFP1
SFP9
SFP8
SFP6
SFP7



CODE
SFP5
SFP4
SFP3
SFP2
SFP10



PA
ST
RY

40time

La rivoluzione è nel formato: 40 ml.

Cambia look a:

- **Teatime**
- **Catering, Banqueting & Buffet**
- **Wedding**
- **Pastry**
- **Dessert al piatto**

La linea 40time è ideale per **teatime, wedding buffet, catering, dessert al piatto** e la tua proposta contemporanea in **pasticceria**.

La media porzione perfetta – 40 ml in volume - e sei diverse forme versatili e adattabili ad ogni occasione.

The revolution is in the format: 40 ml.

Change the look to:

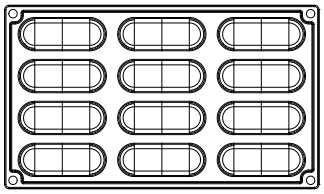
- ***Teatime***
- ***Catering, Banqueting & Buffet***
- ***Wedding***
- ***Pastry***
- ***Pleated dessert***

*The 40time line is ideal for t**ea time, wedding buffets, catering, pleated dessert** and contemporary **pastry** proposal. The perfect medium portion size – 40 ml - and six different shapes adaptable to any occasion.*

PASTRY

Pavoflex 300x175 mm

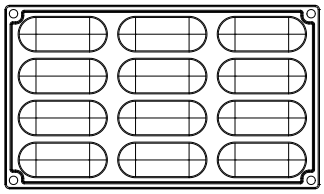
Pavoflex x Teatime, Catering, Banqueting & Buffet, Wedding, Pastry, Pleated Dessert.



PX3215
Pastel40time

mm 80x27x21 h
~ 40 ml

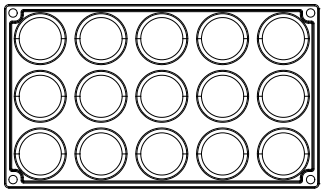
12 impronte - *indents*



PX3216
Confy40time

mm 80x30x24 h
~ 40 ml

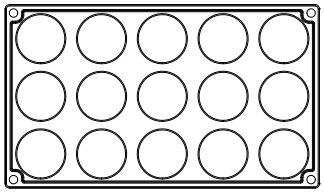
12 impronte - *indents*



PX3217
Cylinder40time

Ø mm 45x28 h
~ 40 ml

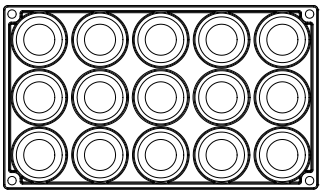
15 impronte - *indents*



PX3218
Sphere40time

Ø mm 43x39 h
~ 40 ml

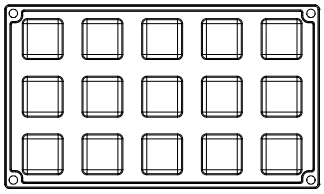
15 impronte - *indents*



PX3219
Planet40time

Ø mm 50x26 h
~ 40 ml

15 impronte - *indents*



PX3220
Cube40time

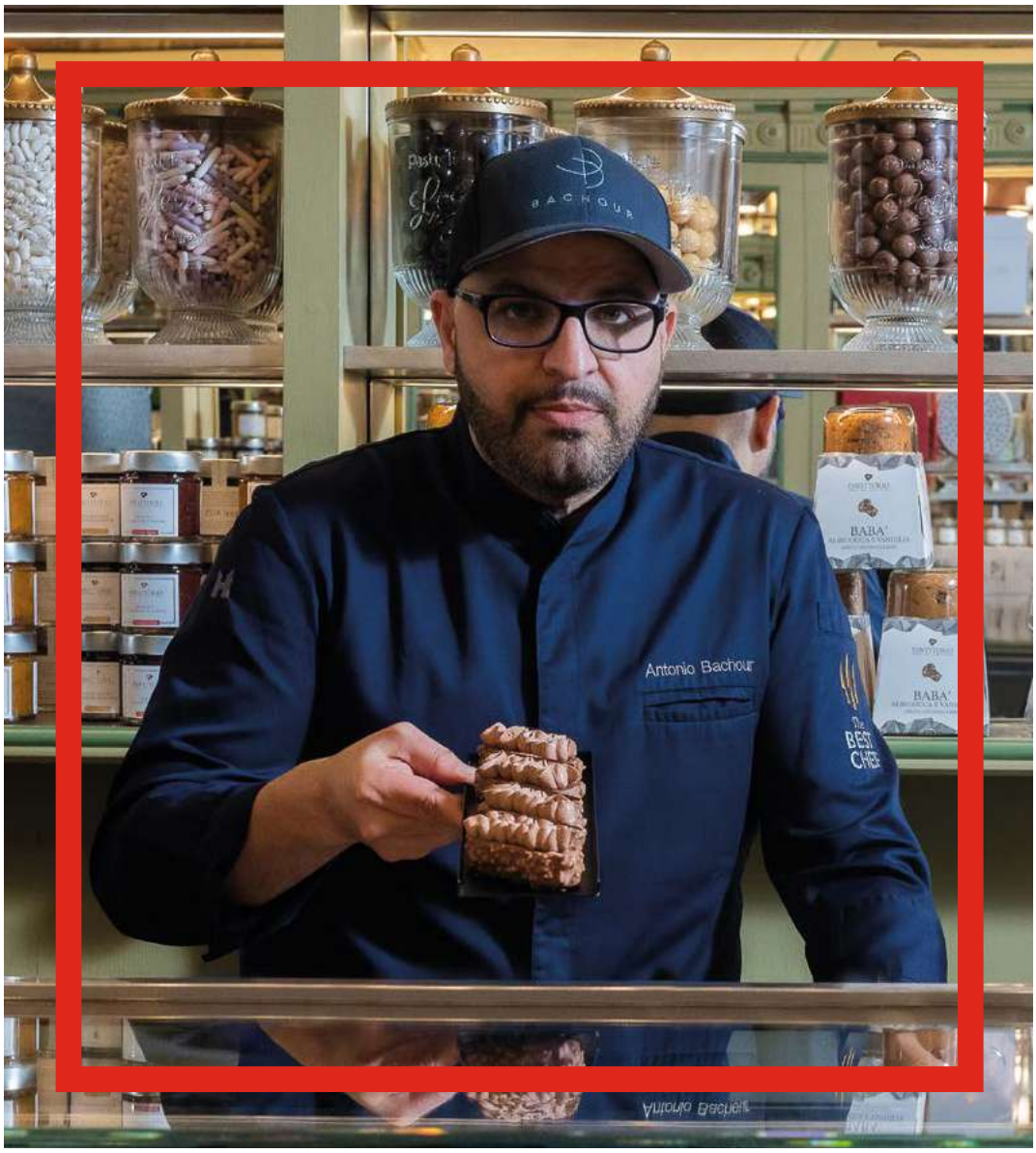
mm 34x34x34 h
~ 40 ml

15 impronte - *indents*

Antonio Bachour x Pavoflex 300x175 mm

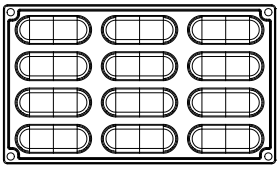
Alla pluriennale collaborazione tra Pavoni Italia e il pluripremiato pastry chef Antonio Bachour si aggiunge un nuovo progetto: stampi 40time per media porzione, da utilizzare per tea time, pasticceria, buffet, wedding e non solo.

A new project has been added to the long-lasting collaboration between Pavoni Italia and the multi-awarded pastry chef Antonio Bachour: 40time moulds for medium portion, to be used for tea time, pastry, buffets, weddings and more.



NEW

PX3215
Pastel40time
by Antonio Bachour

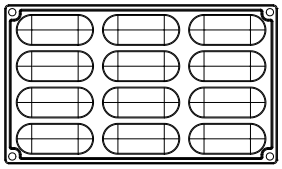


mm 80x27x21 h
~ 40 ml

12 impronte - *indents*

NEW

PX3216
Confy40time
by Antonio Bachour



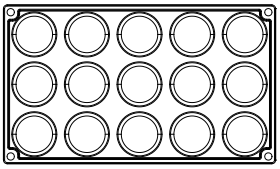
mm 80x30x24 h
~ 40 ml

12 impronte - *indents*

40time x Pastry

NEW

PX3217
Cylinder40time
by Antonio Bachour

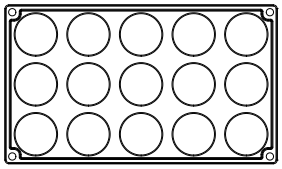


Ø mm 45x28 h
~ 40 ml

15 impronte - *indents*

NEW

PX3218
Sphere40time
by Antonio Bachour



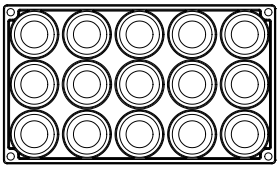
Ø mm 43x39 h
~ 40 ml

15 impronte - *indents*

40time x Buffet

NEW

PX3219
Planet40time
by Antonio Bachour



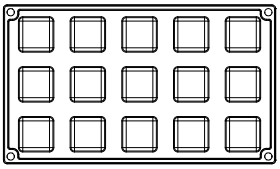
Ø mm 50x26 h
~ 40 ml

15 impronte - *indents*

40time x Wedding Buffet

NEW

PX3220
Cube40time
by Antonio Bachour



mm 34x34x34 h
~ 40 ml

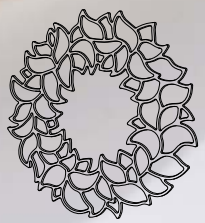
15 impronte - *indents*

40time x Teatime

Gourmand inspirations

Tante idee per decorare le tue torte, monoporzioni e creazioni di piccola pasticceria con un tocco di eleganza e creatività. Gli stampi della linea Gourmand sono l'ispirazione per idee in cioccolato, biscotto, glassate, mousse e molto altro ancora, dal dettaglio sorprendente e dalla resa sempre definita. Forme organiche capaci di ingannare l'occhio e dare un sapore unico alle tue preparazioni.

Lots of ideas for decorating your cakes, single portions and small pastries with a touch of elegance and creativity. The Gourmand line moulds are the inspiration for ideas in chocolate, biscuits, frostings, mousses and more, all in astonishing detail and always with a specific yield. Organic shapes capable of deceiving your eyes and giving your products a unique flavour.

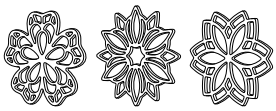


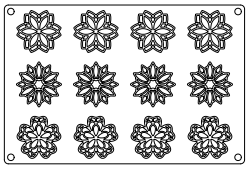
NEW

GG060
Foliage Frame
by Paolo Griffa

Ø mm 115x1,5 h

3 impronte - *indents*



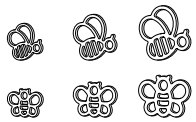


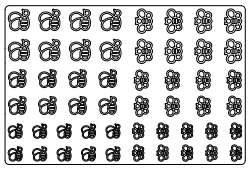
NEW

GG063
Mandala
by Paolo Griffa

Ø mm 55x2 h

12 impronte - *indents*



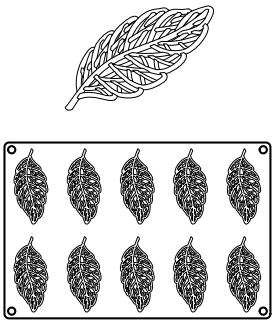


NEW

GG064
Honey Bees
by Paolo Griffa

Ø mm 20x1,5
Ø mm 25x1,5
Ø mm 30x1,5

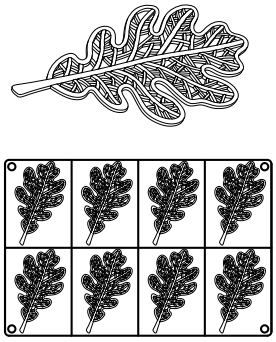
52 impronte - *indents*



GG028
Plume
by Paolo Griffa

mm max 84x38x2 h
~ 2 ml

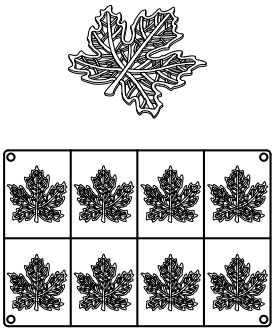
10 impronte - *indents*



GG048
Oak tree
by Paolo Griffa

mm 98x53x2 h
~ 3 ml

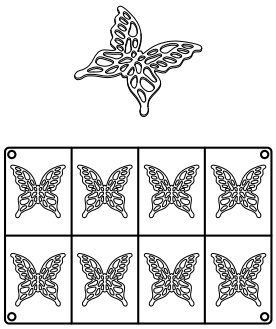
8 impronte - *indents*



GG049
Maple
by Paolo Griffa

mm 66x62,5x2 h
~ 3 ml

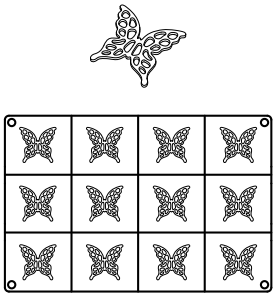
8 impronte - *indents*



GG050
Mariposa L
by Paolo Griffa

mm 60x58x2 h
~ 2 ml

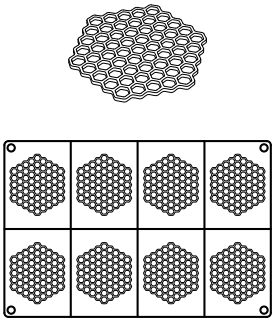
8 impronte - *indents*



GG051
Mariposa S
by Paolo Griffa

mm 40x39x2 h
~ 1 ml

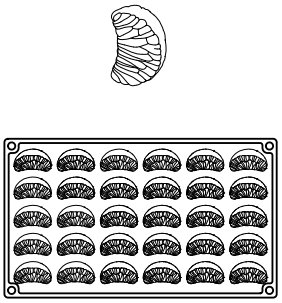
12 impronte - *indents*



GG047
Honeycomb
by Paolo Griffa

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

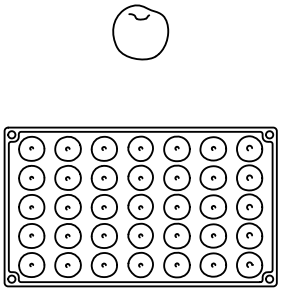
8 impronte - *indents*



GG024
Mandarin
by Felix Lo Basso

mm max 38x22x15 h
~ 5 ml

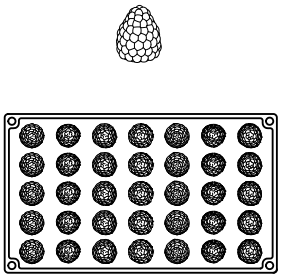
30 impronte - *indents*



GG016
Cherry
by Felix Lo Basso

mm max Ø 26x12 h
~ 8 ml

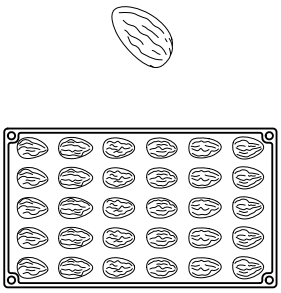
35 impronte - *indents*



GG017
Berry
by Felix Lo Basso

mm max Ø 24x27 h
~ 7 ml

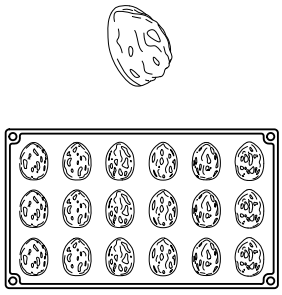
35 impronte - *indents*



GG013
Almond
by Felix Lo Basso

mm max 34x21x11 h
~ 4 ml

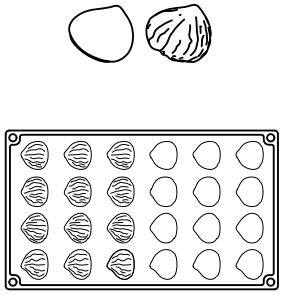
30 impronte - *indents*



GG015
Nutshell
by Felix Lo Basso

mm max 38x28x16 h
~ 8 ml

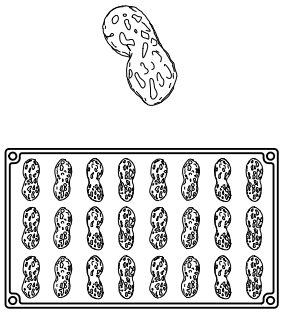
18 impronte - *indents*



GG011
Chestnut
by Felix Lo Basso

mm max 31x27x16 h
~ 6 ml

24 impronte - *indents*



GG014
Peanut
by Felix Lo Basso

mm max 47x19x16 h
~ 7 ml

24 impronte - *indents*

Pavodecor

Pavodecor 300x175 mm

Una nuova linea dedicata alle decorazioni per éclair, monoporzioni e torte. Design leggeri ed essenziali, che trasformeranno le tue creazioni in proposte uniche e personalizzate. Sono tre i design di Pavodecor: Leaves, Circles, Hearts. Forme precise e di facile realizzazione, destinate ad essere utilizzate con cioccolato, impasti per biscotto e altre preparazioni pensate per la pasticceria.

A new line dedicated to éclair decorations, single portions and cakes. Light and essential designs which will transform your creations into unique and personalised products. There are three Pavodecor designs: Leaves, Circles, Hearts. Precise and easy to make shapes intended for use with chocolate, biscuit pastry and other confectionery products.

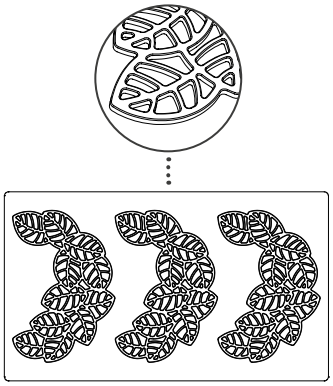
Pavodecor 300x175 mm

Leaves

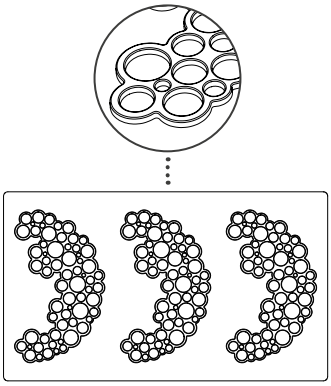
Circles

Hearts

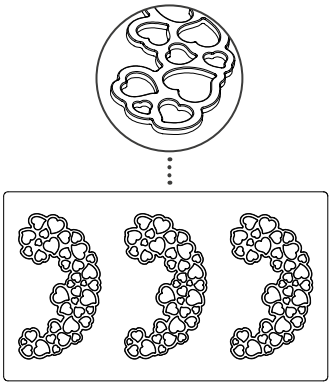
Utilizzo consigliato: decorazione per **torte** - *Suggested use: for **cake** decoration*



PR001

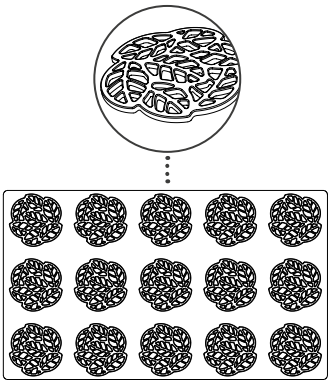


PR004

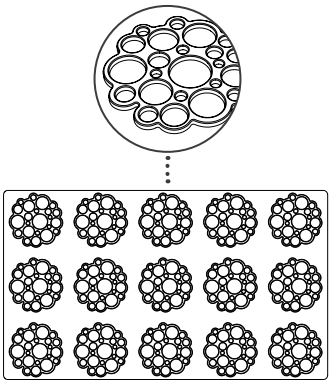


PR007

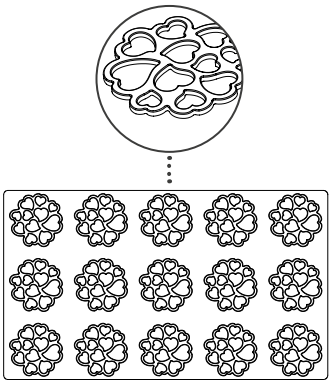
Utilizzo consigliato: decorazione per **monoporzioni** - *Suggested use: for **single portions** decoration*



PR002

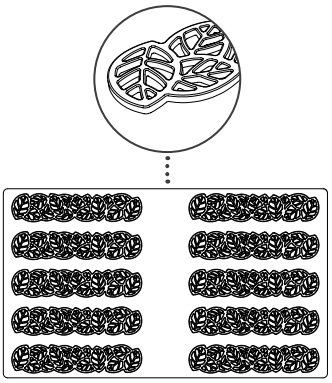


PR005

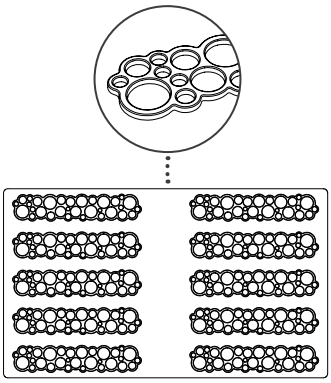


PR008

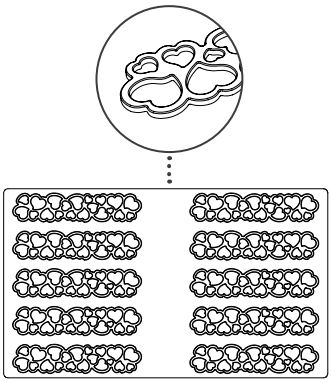
Utilizzo consigliato: decorazione per **éclair** - *Suggested use: for **éclair** decoration*



PR003



PR006

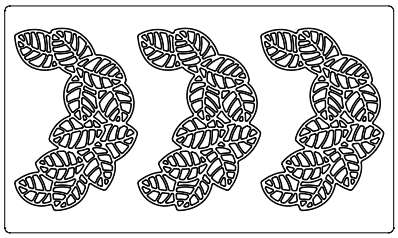


PR009

Frank Haasnoot x Pavodecor 300x175 mm

C'è una leggerezza speciale nel talento di Frank Haasnoot. Il tocco unico del World Chocolate Master olandese è ora nelle creazioni Leaves e Circles, create in collaborazione con Pavoni Italia. Riproponi l'eleganza delle sue preparazioni attraverso trame sottili e raffinate, l'aggiunta perfetta che completerà le tue creazioni.

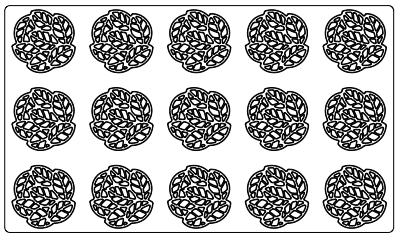
There is a special lightness to Frank Haasnoot's talent. The unique touch of Dutch World Chocolate Master is now in Leaves and Circles creations, created in collaboration with Pavoni Italia. Reproduce the elegance of his preparations through thin and refined weaves, a perfect addition to your creations.



PR001
Leaves 1
by Frank Haasnoot

mm 141x100x2 h

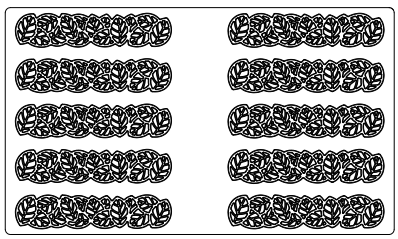
3 impronte - *indents*



PR002
Leaves 2
by Frank Haasnoot

Ø mm 50x2 h

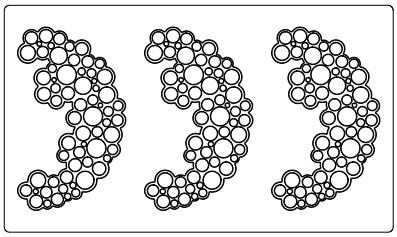
15 impronte - *indents*



PR003
Leaves 3
by Frank Haasnoot

mm 120x26x2 h

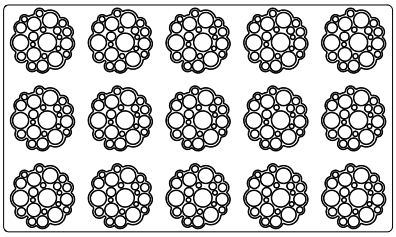
10 impronte - *indents*



PR004
Circles 1
by Frank Haasnoot

mm 142x84x2 h

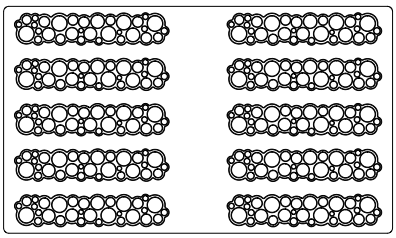
3 impronte - *indents*



PR005
Circles 2
by Frank Haasnoot

Ø mm 50x2 h

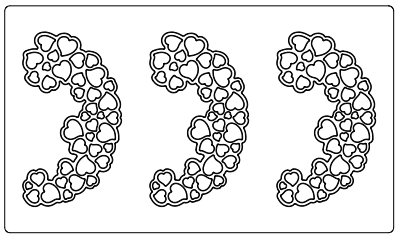
15 impronte - *indents*



PR006
Circles 3
by Frank Haasnoot

mm 120x25x2 h

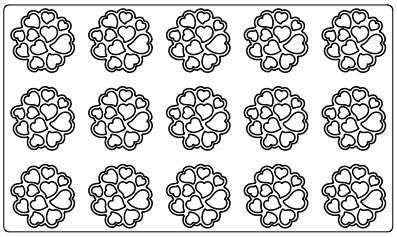
10 impronte - *indents*



PR007
Hearts 1

mm 137x76x2 h

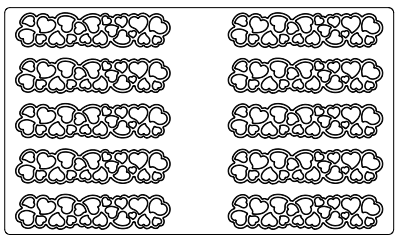
3 impronte - *indents*



PR008
Hearts 2

Ø mm 50x2 h

15 impronte - *indents*



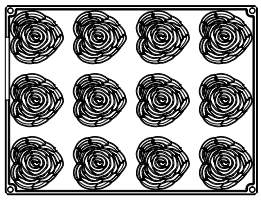
PR009
Hearts 3

mm 120x27x2 h

10 impronte - *indents*

San Valentino
My Valentine

Pavoflex 400x300 mm



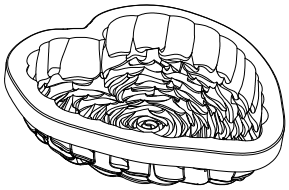
NEW

PX4390
Je t'aime
by Cédric Grolet

mm 80x80x33 h
~ 140 ml

12 impronte - *indents*

Pavocake



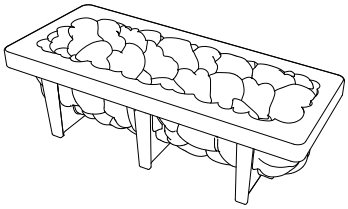
NEW

KE086
Je t'aime
by Cédric Grolet

mm 185x185x50 h
~ 1000 ml

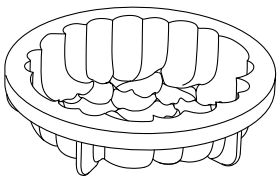
Pavocake

NEW



KE083
Eros

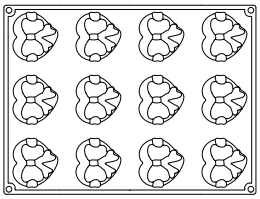
mm 250x93x74 h
~ 1250 ml



KE068
Eros
by Emmanuele Forcone

mm 179x178x48 h
~ 1022 ml

Pavoflex 400x300 mm

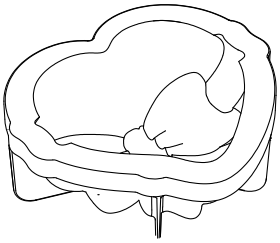


PX4385
Cadeau

mm 73x66x36 h
~ 90 ml

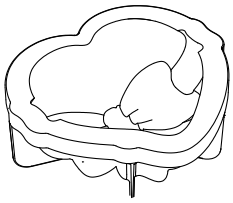
12 impronte - *indents*

Pavocake



KE075
Cadeau
by Emmanuele Forcone

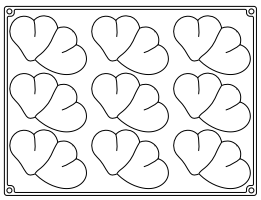
mm 180x162x67 h
~ 1000 ml



KE076
Mini Cadeau
by Emmanuele Forcone

mm 148x134x58 h
~ 600 ml

Pavoflex 400x300 mm

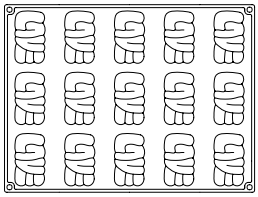


PX4370S
Beloved
by Emmanuele Forcone

mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

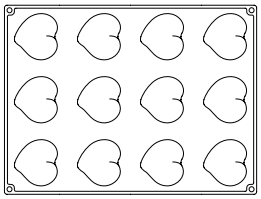
coppapasta incluso
cutter included



PX4363
Lovely
by Antonio Bachour

mm 80x43x36 h
~ 90 ml

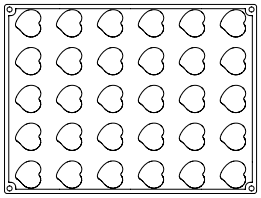
15 impronte - *indents*



PX4305
Passion

mm 71x66x38 h
~ 100 ml

12 impronte - *indents*

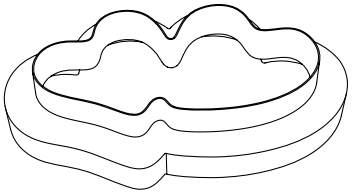


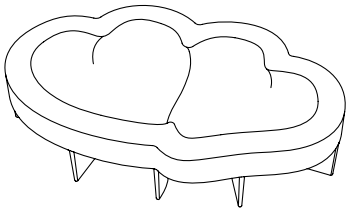
PX4325
Passion

mm 40x30x20 h
~ 18 ml

30 impronte - *indents*

Pavocake

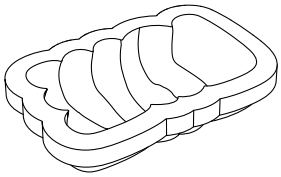




KE049S
Beloved
by Emmanuele Forcone

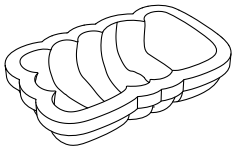
mm 250x140x60 h
~ 1200 ml

coppapasta incluso
cutter included



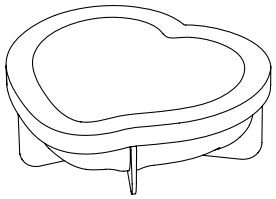
KE060
Lovely
by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

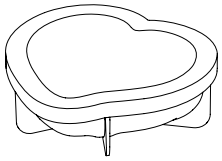
mm 166x103x40 h
~550 ml



KE016
Passion
by Emmanuele Forcone

mm 175x165x58 h
~ 960 ml

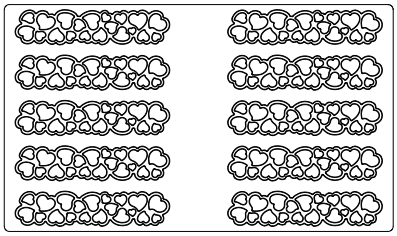
abbinabile con
inserimento - *can be combined with* insert:



KE017
Passion
by Emmanuele Forcone

mm 150x140x50 h
~ 600 ml

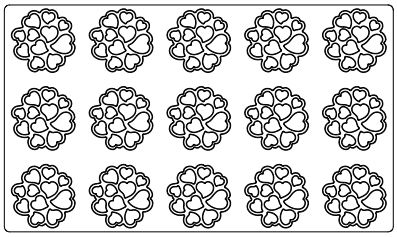
Pavodecor 300x175 mm



PR009
Hearts 3

mm 120x27x2 h
~ 2,6 ml

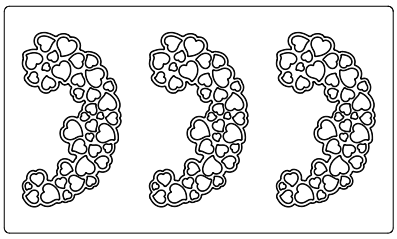
10 impronte - *indents*



PR008
Hearts 2

Ø mm 50x2 h
~ 1,6 ml

15 impronte - *indents*



PR007
Hearts 1

mm 137x76x2 h
~ 5,8 ml

3 impronte - *indents*

Choco Bar Moulds

Dimensione stampo - *Mould size:* mm 275x175
3 impronte - *indents*
BPA free

PC5000
Lovely
by Antonio Bachour

mm 150x76x10 h
~ 100 g

PC5028
Eros

mm 154x77x11 h
~ 100 g

Stampi per praline - *Praline moulds*

Dimensione stampo - *Mould size:* mm 275x135
21 pezzi per stampo - *21 pcs for mould*
BPA free

PC17

mm 30x30x17 h
+/- 10 g

PC55
by Fabrizio
Fiorani

mm 29x30x16 h
+/- 10 g

PC58
by Antonio
Bachour

mm 33x29x17 h
+/- 10 g

Serigrafie - *Silkscreens*

Misura foglio - Sheet size: mm 340x265
30 fogli per confezione - *30 sheets per box*

E171 free

AZO free

Cioccolato fondente
Dark chocolate

Cioccolato al latte
Milk chocolate

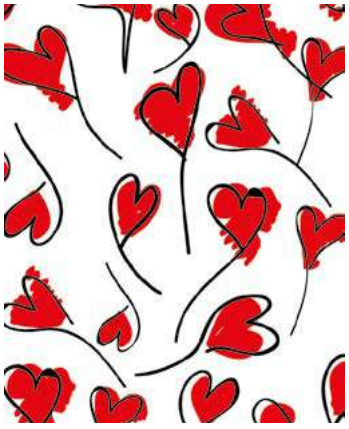
Cioccolato bianco
White chocolate

Colori perlescenti
Pearly colours

SD224SB

rosso
red

utilizzare solo con
use only with



SD225SB

rosso, nero
red, black

utilizzare solo con
use only with

Viennoiserie

La vera arte dei prodotti da forno. Dall'incontro del know-how Pavoni Italia e del talento del pasticciere francese Johan Martin nascono sette nuove fasce microforate dedicate al mondo della Viennoiserie.

Le fasce, realizzate in Italia dalle mani dei nostri artigiani, sapranno valorizzare ogni prodotto da forno, come brioches, croissant, pain au chocolat, pane al latte, sfoglie e creazioni salate. L'altezza di 4,5 cm degli stampi permette uno sviluppo ottimale delle viennoiseries.

Sette forme classiche e contemporanee, in acciaio inossidabile microforato, che garantiranno una cottura perfetta e permetteranno di sformare con facilità il prodotto.

The true art of baking. From the combination of Pavoni Italia's know-how and the talent of French pastry chef Johan Martin come seven new micro-perforated rings dedicated to the world of Viennoiserie.

The ring are made in Italy by hand by our artisans and will enhance every baked good, such as brioches, croissants, pain au chocolate, milk bread, flaky pastries and savory creations. The 4.5 cm height of the rings allows for optimal viennoiseries development.

There are seven classic and contemporary shapes in micro-perforated stainless steel, all of which guarantee perfect cooking and easy demoulding.

Fasce inox microforate per Viennoiserie
Micro-perforated rings for Viennoiserie

NEW

La collezione Pavoni Italia si arricchisce con Viennoiserie: sette forme classiche e contemporanee ideate in collaborazione con Johan Martin, realizzate in acciaio inossidabile microforato, che garantiranno una cottura perfetta e permetteranno di sformare con facilità il prodotto.

Pavoni Italia collection is enriched with Viennoiserie: seven classic and contemporary shapes created in collaboration with Johan Martin, made of micro-perforated stainless steel, which will guarantee perfect cooking and allow to be easily unmould the product.

XF51

Ø mm 100x45 h

XF52

mm 125x74x45 h

XF53

Ø mm 90x45 h

XF54

mm 102x98x45 h

XF55

mm 109x82x45 h

XF56

mm 157x50x45 h

XF57

mm 80x80x45 h

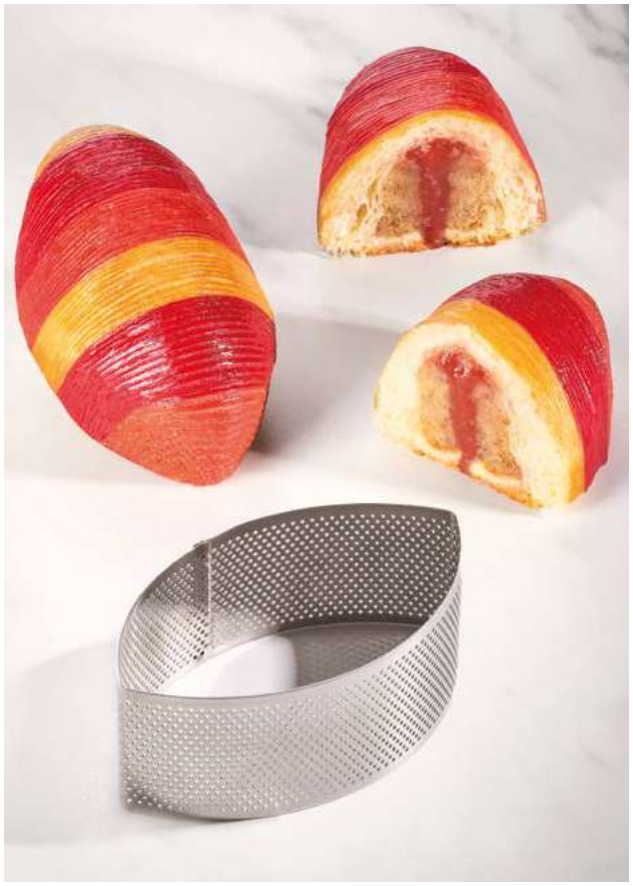
Johan Martin x Viennoiserie

La collaborazione tra il team Pavoni Italia e la creatività di Johan Martin si fonda sugli stessi valori: ricerca, qualità, estetica e passione. Da qui nasce il progetto Viennoiserie: savoir-faire francese ed eccellenza made in Italy.

The collaboration between the Pavoni Italia team and Johan Martin's creativity is based on the same values: research, quality, aesthetics and passion. This is the very definition of the Viennoiserie project: French savoir faire and Made in Italy excellence.

XF51
by Johan Martin

Ø mm 100x45 h



XF52
by Johan Martin

mm 125x74x45 h

XF53
by Johan Martin

Ø mm 90x45 h

XF54
by Johan Martin

mm 102x98x45 h

XF55
by Johan Martin

mm 109x82x45 h

XF56
by Johan Martin

mm 157x50x45 h

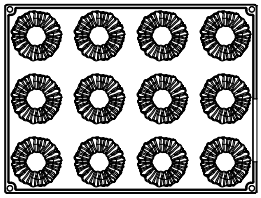
XF57
by Johan Martin

mm 80x80x45 h

Monoporzioni

Single-serving portions

Pavoflex 400x300 mm



PX4391
Charlotte
by Cédric Grolet

NEW

Ø mm 75x45 h
~ 140 ml

12 impronte - *indents*

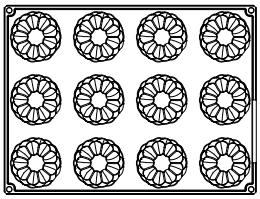
Cédric Grolet

La collaborazione tra Pavoni Italia e Cédric Grolet, uno dei pasticcieri più apprezzati e migliore pasticciere del mondo 2018, si arricchisce di due novità. Scopri gli stampi Nuage e Charlotte: ogni forma è studiata con dettagli che replicano minuziosamente il gesto del professionista e sapranno donare al prodotto finito un vero valore aggiunto.

The collaboration between Pavoni Italia and Cédric Grolet, one of the most appreciated pastry chefs and proclaimed best pastry chef of the world 2018, is enriched by two novelties. Discover Nuage and Charlotte moulds: each shape is studied with details that replicate minutely the gesture of the pastry chef and will give to the finished product an amazing effect.

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

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



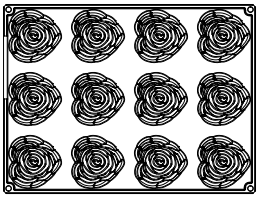
PX4392
Nuage
by Cédric Grolet

NEW

Ø mm 75x45 h
~ 140 ml

12 impronte - *indents*

Pavoflex 400x300 mm

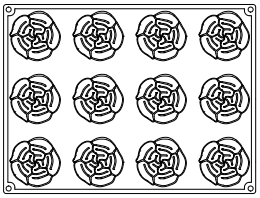


PX4390
Je t'aime
by Cédric Grolet

NEW

mm 80x80x33 h
~ 140 ml

12 impronte - *indents*



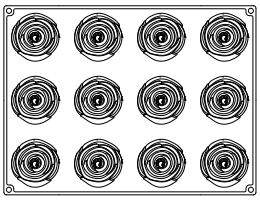
PX4388
Dentelle
by Cédric Grolet

NEW

Ø mm 75x45 h
~ 130 ml

12 impronte - *indents*

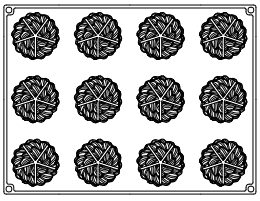
Pavoflex 400x300 mm



PX4386
La vie en rose
by Cédric Grolet

Ø mm 78x26 h
~ 100 ml

12 impronte - *indents*



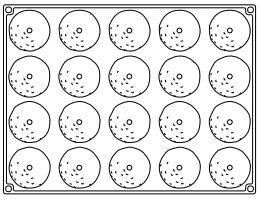
PX4384
Façon Saint-Honoré
by Cédric Grolet

Ø mm 72x40 h
~ 100 ml

12 impronte - *indents*

Pavoflex 400x300 mm

per crostate monoporzione
for single-serving tarts



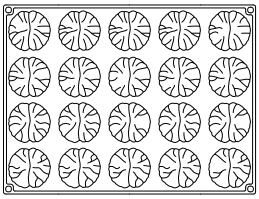
PX4359
Citron
by Cédric Grolet

Ø mm 60x37 h
~ 65 ml

20 impronte - *indents*

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

vedi pag - *see page 269*



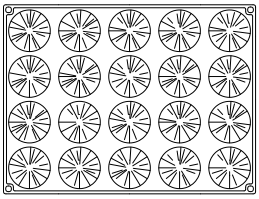
PX4357
Marron
by Cédric Grolet

Ø mm 60x35 h
~ 65 ml

20 impronte - *indents*

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

vedi pag - *see page 269*



PX4358
Noisette
by Cédric Grolet

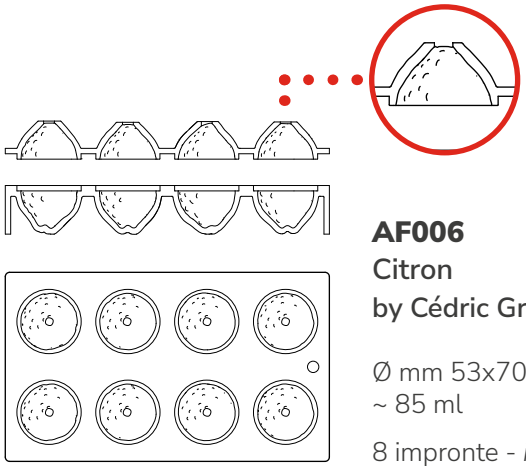
Ø mm 60x35 h
~ 65 ml

20 impronte - *indents*

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

vedi pag - *see page 269*

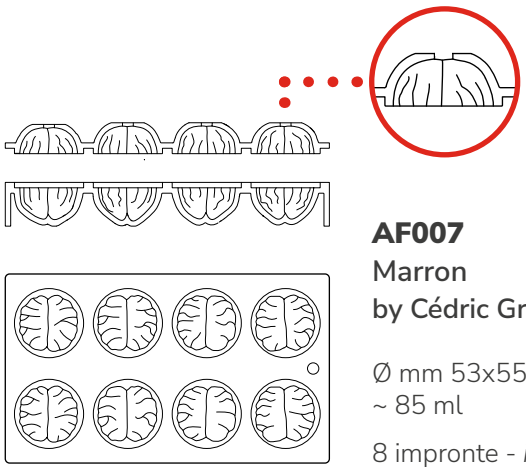
Pavoduo 300x175 mm



AF006
Citron
by Cédric Grolet

Ø mm 53x70 h
~ 85 ml

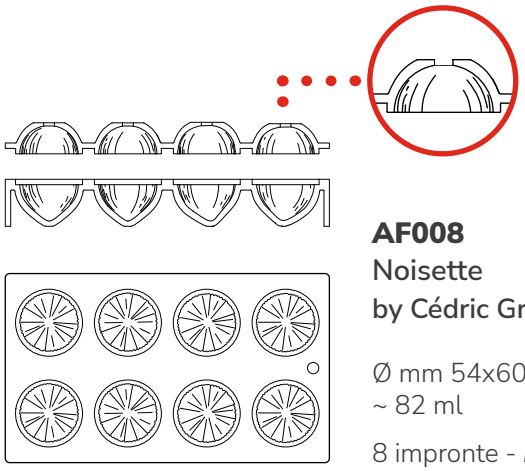
8 impronte - *indents*



AF007
Marron
by Cédric Grolet

Ø mm 53x55 h
~ 85 ml

8 impronte - *indents*

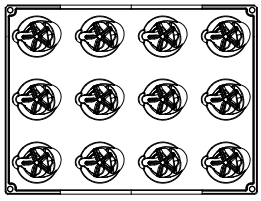


AF008
Noisette
by Cédric Grolet

Ø mm 54x60 h
~ 82 ml

8 impronte - *indents*

Pavoflex 400x300 mm



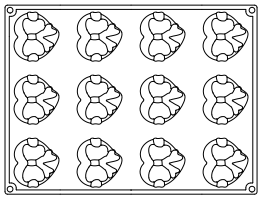
PX4389
Santa Claus
by Frank Haasnoot

NEW

mm 60x72x70 h
~ 128 ml

12 impronte - *indents*

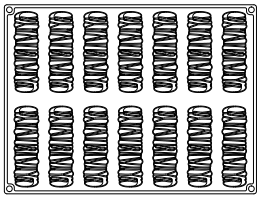
Pavoflex 400x300 mm



PX4385
Cadeau

mm 73x66x36 h
~ 90 ml

12 impronte - *indents*



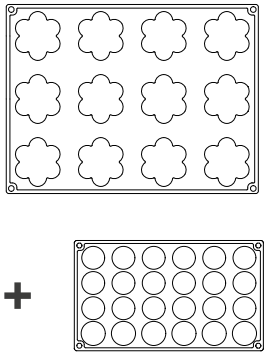
PX4387
Sequoia

mm 124x35x30 h
~ 90 ml

14 impronte - *indents*

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

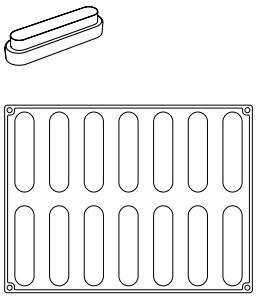
Kit silicone mould 400x300 mm+silicone mould 300x175 mm



PX4383S
Margherita
by Antonio Bachour

mm 75x68x26 h
~ 85 ml

12 impronte - *indents*



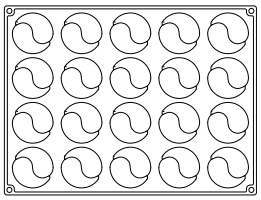
PX4353S
Pastel
by Antonio Bachour

mm 125x28x28 h
~ 90 ml

14 impronte - *indents*

coppapasta incluso
cutter included

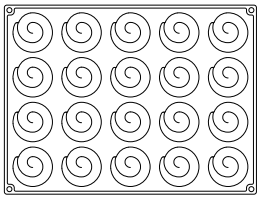
Pavoflex 400x300 mm



PX4375
Yoga
by Antonio Bachour

Ø mm 60x42 h
~ 102 ml

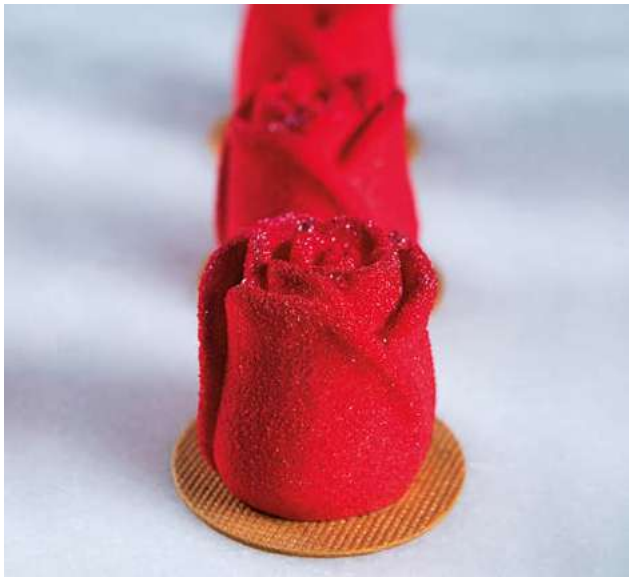
20 impronte - *indents*

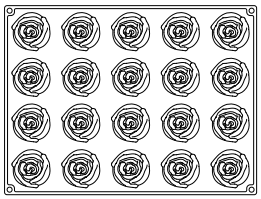


PX4374
Nautilus
by Antonio Bachour

Ø mm 60x40 h
~ 106 ml

20 impronte - *indents*

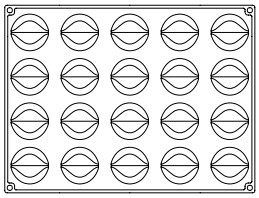




PX4376
Romance
by Antonio Bachour

mm 56x54x61 h
~ 106 ml

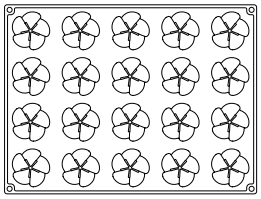
20 impronte - *indents*



PX4365
Tulip
by Antonio Bachour

Ø mm 55x56 h
~ 90 ml

20 impronte - *indents*

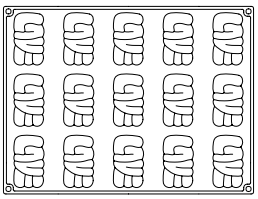


PX4371
Lotus
by Antonio Bachour

Ø mm 57x63 h
~ 105 ml

20 impronte - *indents*

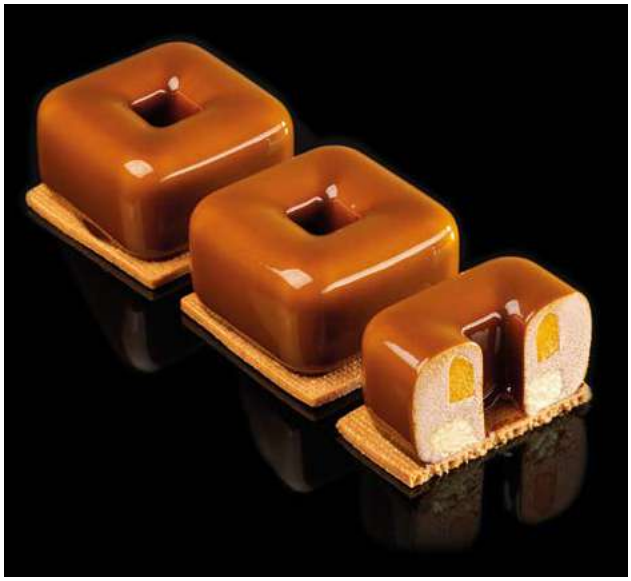
Pavoflex 400x300 mm

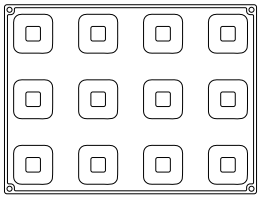


PX4363
Lovely
by Antonio Bachour

mm 80x43x36 h
~ 90 ml

15 impronte - *indents*

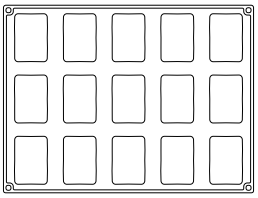




PX4361
Tulum
by Antonio Bachour

mm 56x56x34 h
~ 90 ml

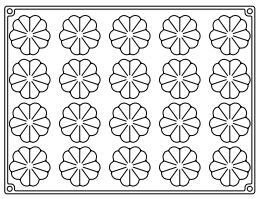
12 impronte - *indents*



PX4364
Gummy
by Antonio Bachour

mm 74x50x27 h
~ 90 ml

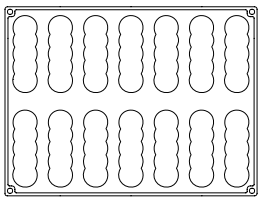
15 impronte - *indents*



PX4362
Gel
by Antonio Bachour

Ø mm 60x63 h
~ 90 ml

20 impronte - *indents*

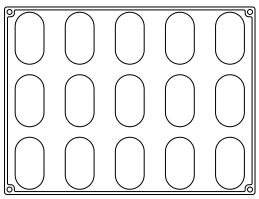


PX4360S
Miami
by Antonio Bachour

mm 118x33x42 h
~ 90 ml

14 impronte - *indents*

coppapasta incluso
cutter included

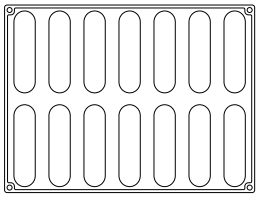


PX4356
Delish
by Antonio Bachour

mm 82x44x37 h
~ 100 ml

15 impronte - *indents*

Pavoflex 400x300 mm

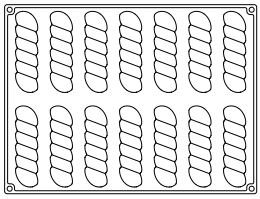


PX4351S
Confy
by Antonio Bachour

mm 128x30x28 h
~ 90 ml

14 impronte - *indents*

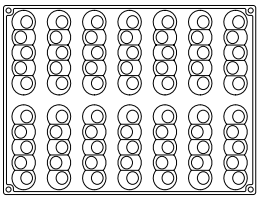
coppapasta incluso
cutter included



PX4373
Domino
by Antonio Bachour

mm 126x33x32 h
~ 80 ml

14 impronte - *indents*

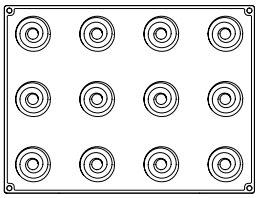


PX4352S
Pelota
by Antonio Bachour

mm 130x32x28 h
~ 90 ml

14 impronte - *indents*

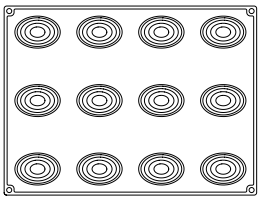
coppapasta incluso
cutter included



PX4340
Over
by Antonio Bachour

Ø mm 65x50 h
~ 90 ml

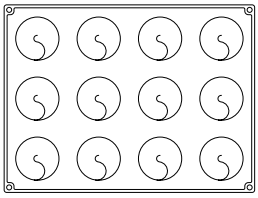
12 impronte - *indents*



PX4341
Polly
by Antonio Bachour

mm 78x56x43 h
~ 90 ml

12 impronte - *indents*

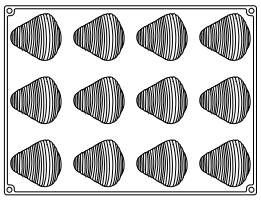


PX4355
Jasmine
by Antonio Bachour

Ø mm 65x57 h
~ 100 ml

12 impronte - *indents*

Pavoflex 400x300 mm

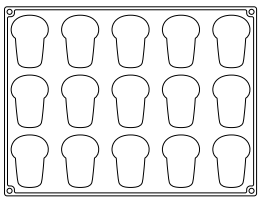


PX4377S
Sfogliatella
by Giuseppe Amato

mm 77x71,5x35 h
~ 90 ml

12 impronte - *indents*

coppapasta incluso
cutter included

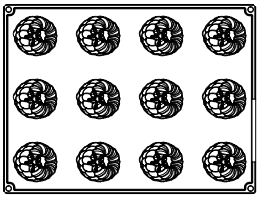


PX4382S
Babà

mm 78x54x46 h
~ 96 ml

15 impronte - *indents*

coppapasta incluso
cutter included



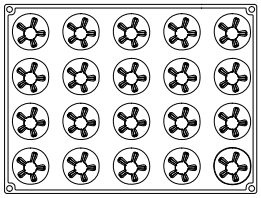
PX4394
Lampone 1.1
by Fabrizio Fiorani

NEW

mm 65x58x54 h
~ 95 ml

12 impronte - *indents*

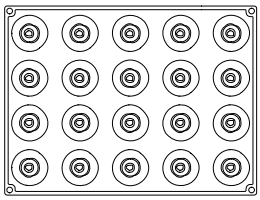
Pavoflex 400x300 mm



PX4329
Pear
by Emmanuele Forcone

Ø mm 53x70 h
~ 90 ml

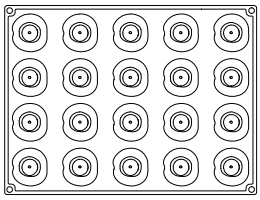
20 impronte - *indents*



PX4330
Apple
by Emmanuele Forcone

Ø mm 55x48 h
~ 90 ml

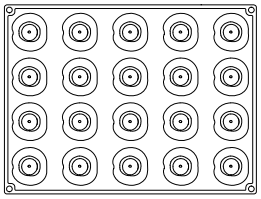
20 impronte - *indents*



PX4331
Cherry
by Emmanuele Forcone

mm 58x53x46 h
~ 90 ml

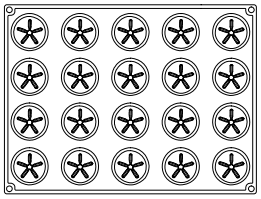
20 impronte - *indents*



PX4331
Peach
by Emmanuele Forcone

mm 58x53x46 h
~ 90 ml

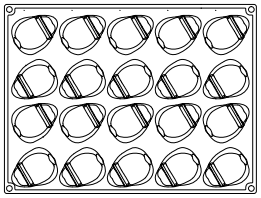
20 impronte - *indents*



PX4332
Tangerine
by Emmanuele Forcone

Ø mm 57x50 h
~ 90 ml

20 impronte - *indents*

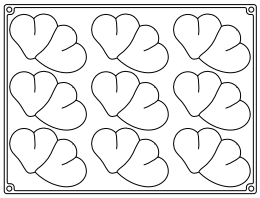


PX4333
Strawberry
by Emmanuele Forcone

mm 71x54x46 h
~ 90 ml

20 impronte - *indents*

Pavoflex 400x300 mm

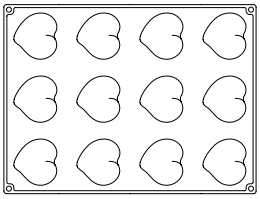


PX4370S
Beloved
by Emmanuele Forcone

mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

coppapasta incluso
cutter included

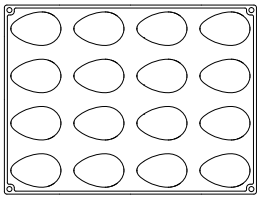


PX4305
Passion

mm 71x66x38 h
~ 100 ml

12 impronte - *indents*

photo credits:
Andrea Tortora
Benedetta Bassanelli



PX4369
Mono Quenelle

mm 77x51x42 h
~ 90 ml

16 impronte - *indents*

photo credits: Cnudde NV

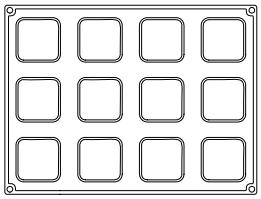
Guarda il video dedicato a **Progetto Mono** sul canale Youtube di Pavoni Italia

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

PX4335S
Square
by Gianluca Fusto

mm 68x68x15 h
~ 68 ml

12 impronte - *indents*



Il kit include - *the kit includes:*

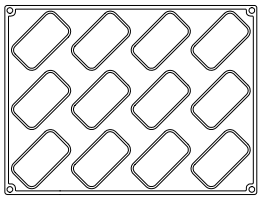
coppapasta inserimento *insert cutter* mm 53x53

coppapasta biscotto *cookie cutter* mm 93x93

PX4337S
Rectangular
by Gianluca Fusto

mm 92x50x15 h
~ 67 ml

12 impronte - *indents*

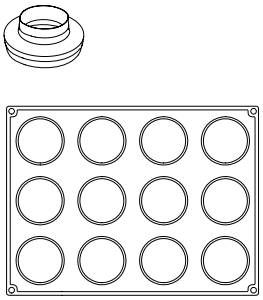


Il kit include - *the kit includes:*

coppapasta inserimento *insert cutter* mm 77x35

coppapasta biscotto *cookie cutter* mm 117x75

Pavoflex 400x300 mm



PX4334S
Round
by Gianluca Fusto

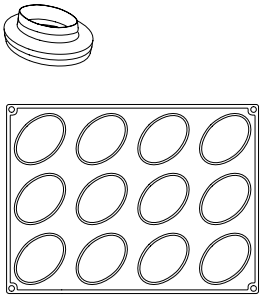
Ø mm 74x15 h
~ 64 ml

12 impronte - *indents*

Il kit include - *the kit includes:*

coppapasta inserimento
insert cutter
Ø mm 59

coppapasta biscotto
cookie cutter
Ø mm 99



PX4336S
Oval
by Gianluca Fusto

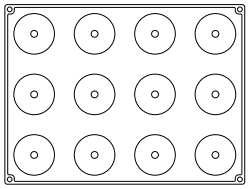
mm 93x62x15 h
~ 67 ml

12 impronte - *indents*

Il kit include - *the kit includes:*

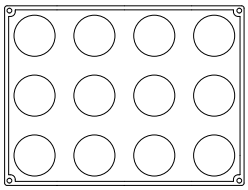
coppapasta inserimento
insert cutter
mm 79x35

coppapasta biscotto
cookie cutter
mm 118x87



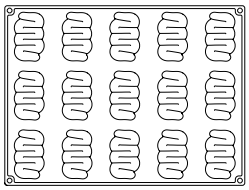
PX4349
Loop

Ø mm 65x34 h
~ 90 ml
12 impronte - *indents*
ph credits: Richard Hawke



PX4321
Planet

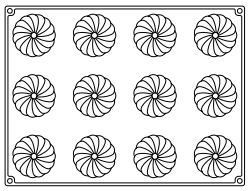
Ø mm 66x34 h
~ 93 ml
12 impronte - *indents*
ph credits: Nicolas Bacheyre



PX4342
Turn

mm 80x46x38 h
~ 100 ml

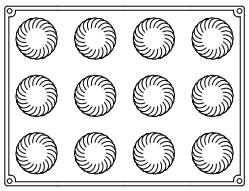
15 impronte - *indents*



PX4372
Gnammy

Ø mm 68x34 h
~ 90 ml

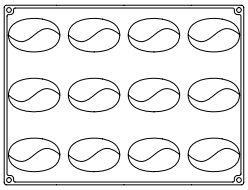
12 impronte - *indents*



PX4317
Caleidon

Ø mm 66x34 h
~ 93 ml

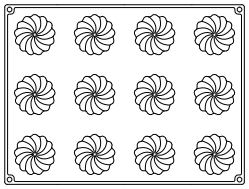
12 impronte - *indents*



PX4304
Curvy

mm 83x53x42 h
~ 100 ml

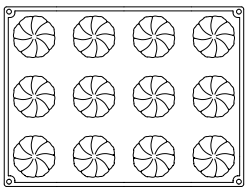
12 impronte - *indents*



PX4308
Delice

Ø mm 64x52 h
~ 100 ml

12 impronte - *indents*

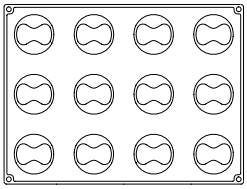


PX4322
Twister

Ø mm 66x35 h
~ 88 ml

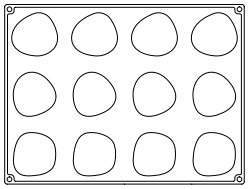
12 impronte - *indents*

Pavoflex 400x300 mm



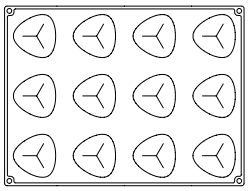
PX4307
Moon

Ø mm 61x50 h
~ 100 ml
12 impronte - *indents*
ph credits: Cécile Moritel



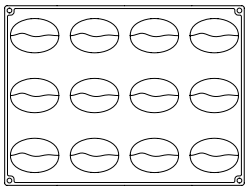
PX4301
Zen

Ø mm 68x32 h
~ 100 ml
12 impronte - *indents*



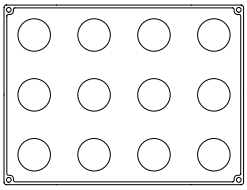
PX4303
Natural

mm 69x68x52 h
~ 100 ml
12 impronte - *indents*



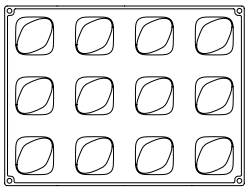
PX4312
Moka

mm 83x58x32 h
~ 100 ml
12 impronte - *indents*



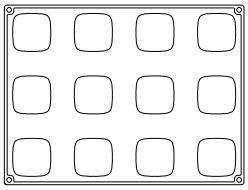
PX4302
Drop

Ø mm 66x47 h
~ 100 ml
12 impronte - *indents*



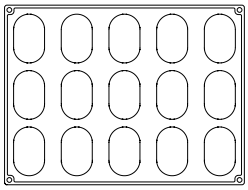
PX4306
Déco

mm 58x58x40 h
~ 100 ml
12 impronte - *indents*



PX4343
Mister

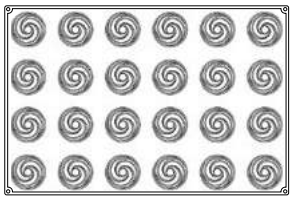
mm 58x58x33 h
~ 90 ml
12 impronte - *indents*



PX4345
Miss

mm 78x48x33 h
~ 90 ml
15 impronte - *indents*

Pavoflex 600x400 mm

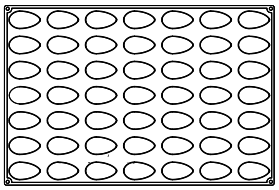


PX039
Bocciolo

Ø mm 70x42 h
~ 130 ml

24 impronte - *indents*

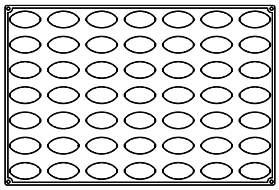
Pavoflex 600x400 mm



PX073
Quenelle Tonda

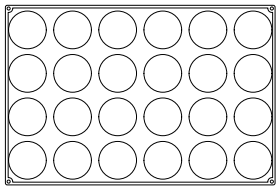
mm 66x35x26 h
~ 34 ml
49 impronte - *indents*

ph. credits: Paco Torreblanca



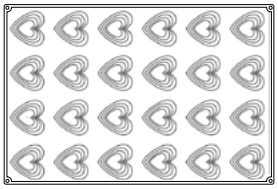
PX071
Quenelle

mm 66x33x30 h
~ 32 ml
49 impronte - *indents*



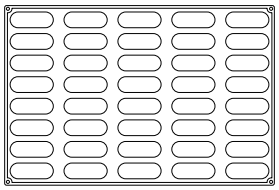
PX078
Daisy

Ø mm 74x15 h
~ 65 ml
24 impronte - *indents*



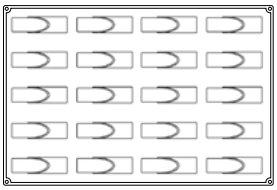
PX032
Love

mm 78x77x34 h
~ 110 ml
24 impronte - *indents*



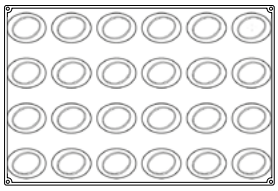
PX068
Gianduiotto

mm 90x30x53 h
~ 83 ml
40 impronte - *indents*



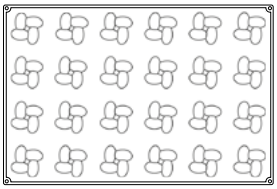
PX024
Flow

mm 120x33x32 h
~ 100 ml
20 impronte - *indents*



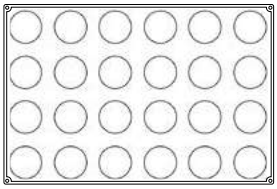
PX064
Wave

mm 83x62x35 h
~ 130 ml
24 impronte - *indents*



PX016
Intrigo

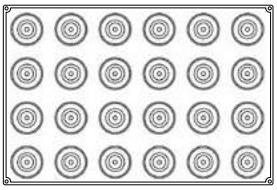
Ø mm 70x42 h
~ 100 ml
24 impronte - *indents*



PX001
Semisfera

Ø mm 70x40 h
~ 120 ml

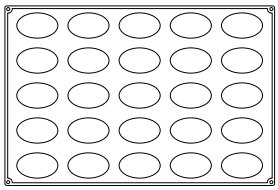
24 impronte - *indents*



PX034
Ring

Ø mm 70x50 h
~ 110 ml

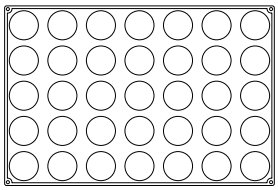
24 impronte - *indents*



PX067
Oval

mm 85x50x43 h
~ 100 ml

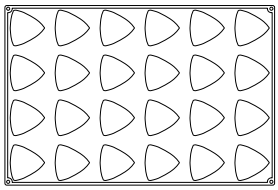
25 impronte - *indents*



PX065
Kupola

Ø mm 60x58 h
~ 110 ml

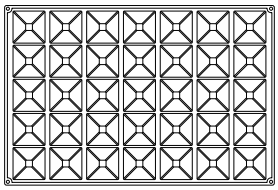
35 impronte - *indents*



PX066
Trilo

mm 75x72x58 h
~ 96 ml

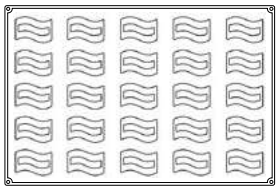
24 impronte - *indents*



PX004
Piramide

mm 70x70x45 h
~ 80 ml

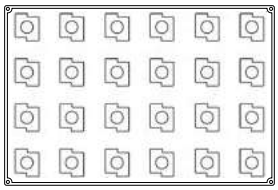
35 impronte - *indents*



PX023
Ondina

mm 80x45x40 h
~ 130 ml

25 impronte - *indents*

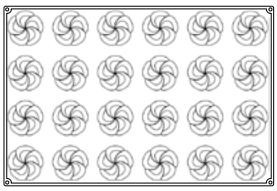


PX030
Tekno

mm 58x50x50 h
~ 115 ml

24 impronte - *indents*

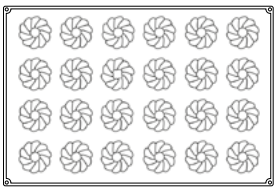
Pavoflex 600x400 mm



PX063
Spirale

Ø mm 75x38 h
~ 130 ml

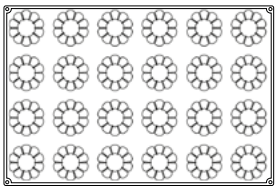
24 impronte - *indents*



PX018
Fantasia

Ø mm 75x48 h
~ 120 ml

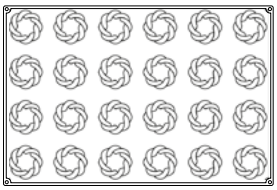
24 impronte - *indents*



PX003
Briochette

Ø mm 79x37 h
~ 100 ml

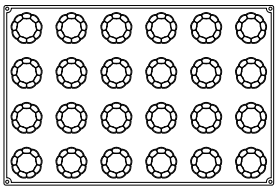
24 impronte - *indents*



PX040
Intreccio

Ø mm 70x40 h
~ 130 ml

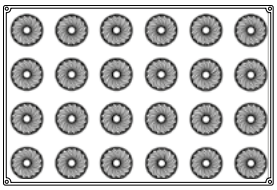
24 impronte - *indents*



PX051
Charlotte

Ø mm 65x38 h
~ 105 ml

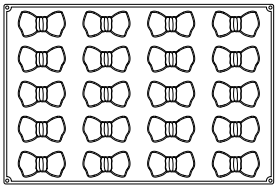
24 impronte - *indents*



PX014
Guglhupf

Ø mm 70x33 h
~ 70 ml

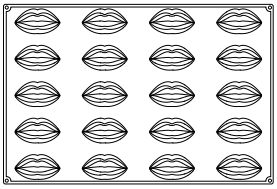
24 impronte - *indents*



PX052
Papillon

mm 100x52x35 h
~ 105 ml

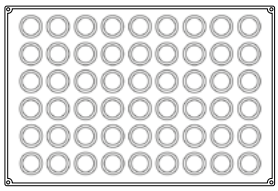
20 impronte - *indents*



PX054
Bocca

mm 93x50x36 h
~ 105 ml

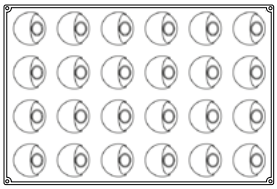
20 impronte - *indents*



PX005
Mini Muffin

Ø mm 50x28 h
~ 45 ml

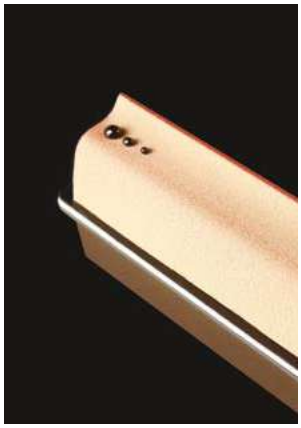
54 impronte - *indents*

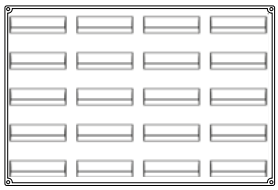


PX029
Eclisse

Ø mm 72x41 h
~ 110 ml

24 impronte - *indents*

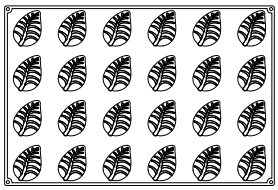




PX035
Move

mm 120x35x36 h
~ 110 ml

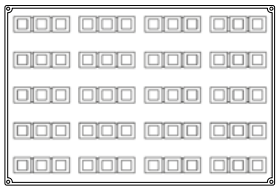
20 impronte - *indents*



PX055
Foglia

mm 86x56x38 h
~ 105 ml

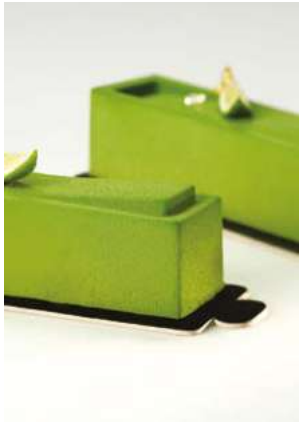
24 impronte - *indents*

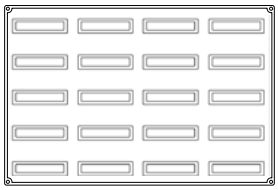


PX015
Trittico

mm 120x32x32 h
~ 115 ml

20 impronte - *indents*

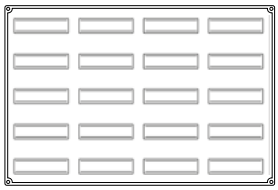




PX027
Libra

mm 120x30x35 h
~ 110 ml

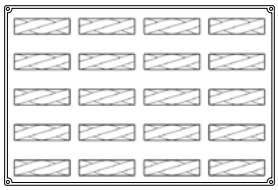
20 impronte - *indents*



PX025
Soft

mm 120x32x38 h
~ 115 ml

20 impronte - *indents*

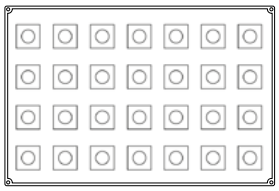


PX042
Twist

mm 122x32x33 h
~ 100 ml

20 impronte - *indents*

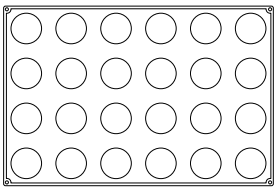
Pavoflex 600x400 mm



PX007
Cubo

mm 50x50x50 h
~ 115 ml

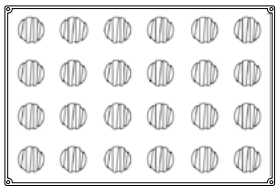
28 impronte - *indents*



PX057
Cilindro

Ø mm 65x40 h
~ 130 ml

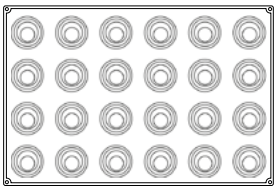
24 impronte - *indents*



PX019
Rigo

Ø mm 60x45 h
~ 115 ml

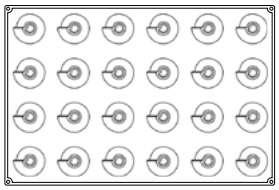
24 impronte - *indents*



PX010
Babele

Ø mm 68x50 h
~ 130 ml

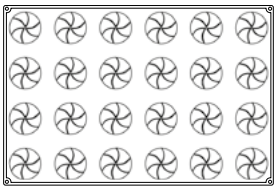
24 impronte - *indents*



PX021
Cono

Ø mm 65x65 h
~ 125 ml

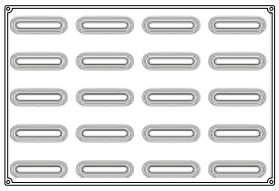
24 impronte - *indents*



PX033
Vertigo

Ø mm 70x44 h
~ 110 ml

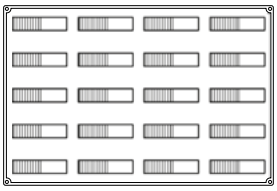
24 impronte - *indents*



PX036
Round

mm 123x35x32 h
~ 100 ml

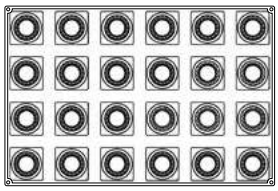
20 impronte - *indents*



PX026
Log

mm 120x30x32 h
~ 110 ml

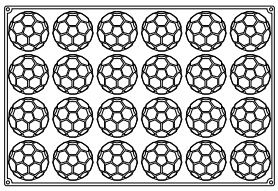
20 impronte - *indents*



PX041
Caesar

mm 70x70x50 h
~ 130 ml

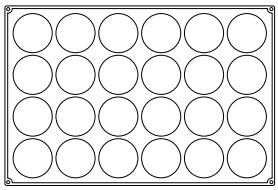
24 impronte - *indents*



PX307
Pallone

Ø mm 80x45 h
~ 150 ml

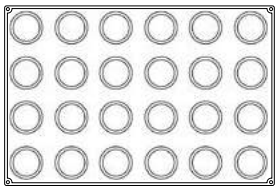
24 impronte - *indents*



PX056
Big Muffin

Ø mm 85x50 h
~ 235 ml

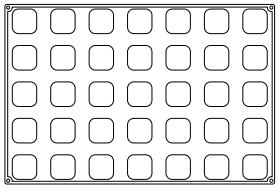
24 impronte - *indents*



PX002
Muffin

Ø mm 70x40 h
~ 130 ml

24 impronte - *indents*

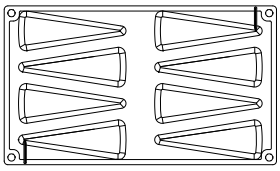


PX070
Tango

mm 50x50x58 h
~ 130 ml

35 impronte - *indents*

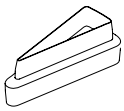
Pavoflex 300x175 mm



PX3214S
Slake
by Nicolas Bacheyre

mm 114x39x20 h
~ 50 ml

8 impronte - *indents*



coppapasta incluso
cutter included

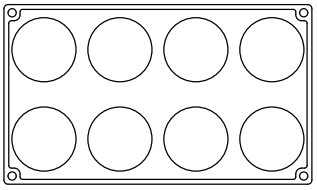
Nicolas Bacheyre x Pavoflex 300x175 mm

Il talento di Nicolas Bacheyre per un'idea di geniale semplicità. La tradizionale fetta di torta diventa protagonista moderna grazie a Slake, il kit composto da stampo in silicone e coppapasta per base e inserto. Nasce così la possibilità di creare tante interpretazioni differenti, da affiancare in un'unica, speciale composizione.

Nicolas Bacheyre's talent for a brilliant, yet simple idea. The traditional slice of cake becomes a modern protagonist thanks to Slake, the kit consisting of a silicone mould and a cutter for bases and inserts. There it is the possibility of creating many different interpretations, which can be combined in a unique, special composition.

Pavoflex 300x175 mm

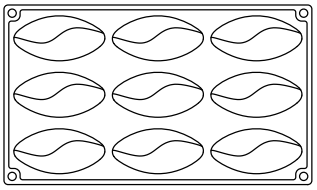
per crostate monoporzione
for single-serving tarts



PX3200
Round
by Gianluca Fusto

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

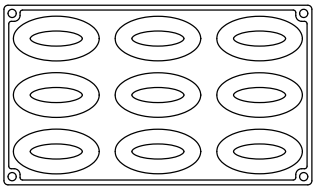
abbinabile a - *combined with* **XF7020**



PX3201
Shell
by Gianluca Fusto

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

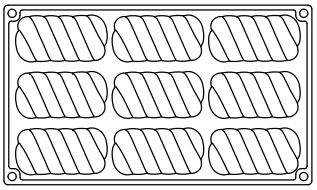
abbinabile a - *combined with* **XF11**



PX3202
Cameo
by Gianluca Fusto

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

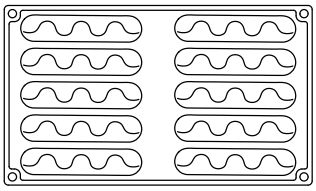
abbinabile a - *combined with* **XF12**



PX3203
Spring
by Gianluca Fusto

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

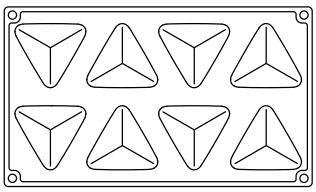
abbinabile a - *combined with* **XF13**



PX3204
Sand
by Gianluca Fusto

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

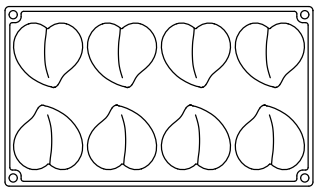
abbinabile a - *combined with* **XF15**



PX3205
Pyramid
by Gianluca Fusto

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

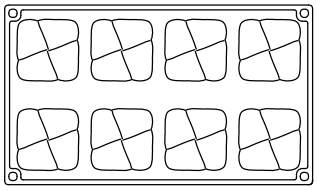
abbinabile a - *combined with* **XF16**



PX3206
Heart
by Gianluca Fusto

mm 65x60x21 h
~ 46 ml
8 impronte - *indents*

abbinabile a - *combined with* **XF14**



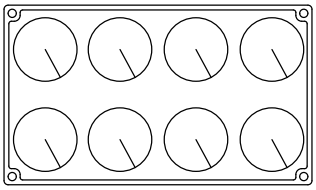
PX3207
Rock
by Gianluca Fusto

mm 55x55x23 h
~ 54 ml
8 impronte - *indents*

abbinabile a - *combined with* **XFO656520**

Pavoflex 300x175 mm

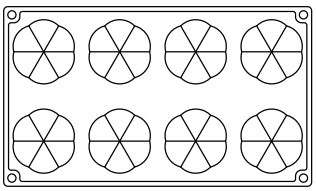
per crostate monoporzione
for single-serving tarts



PX3208
Frisbee
by Gianluca Fusto

Ø mm 60x28 h
~ 48 ml
8 impronte - *indents*

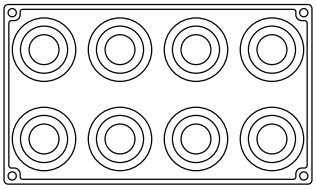
abbinabile a - *combined with* **XF7020**



PX3209
Charm
by Gianluca Fusto

Ø mm 60x21,5 h
~ 46 ml
8 impronte - *indents*

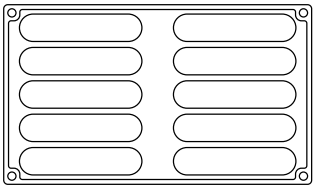
abbinabile a - *combined with* **XF7020**



PX3210
Step
by Gianluca Fusto

Ø mm 60x32 h
~ 49,5 ml
8 impronte - *indents*

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



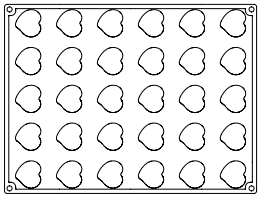
PX3211
Pill
by Gianluca Fusto

mm 117x24,5x19,5 h
~ 40 ml
10 impronte - *indents*

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

Miniporzioni
Mini-portions

Pavoflex 400x300 mm

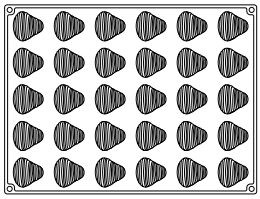


PX4325
Passion

mm 40x30x20 h
~ 18 ml

30 impronte - *indents*

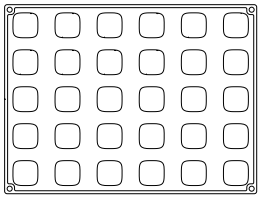
photo credits:
Frank Haasnoot



PX4378
Sfogliatella
by Giuseppe Amato

mm 45x43,5x22 h
~ 20 ml

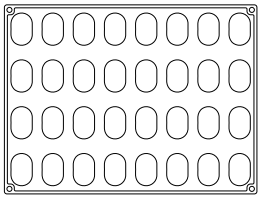
30 impronte - *indents*



PX4346
Mister Mignon

mm 35x35x20 h
~ 18 ml

30 impronte - *indents*

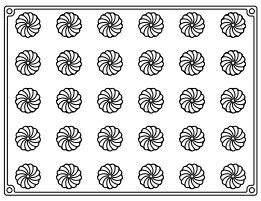


PX4348
Miss Mignon

mm 46x28x20 h
~ 18 ml

32 impronte - *indents*

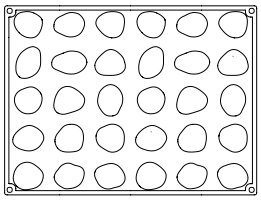
Pavoflex 400x300 mm



PX4324
Delice

Ø mm 36x29 h
~ 18 ml

30 impronte - *indents*

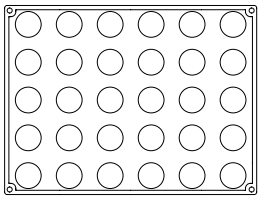


PX4326
Zen

dimensioni varie
different shapes

~ 18 ml

30 impronte - *indents*



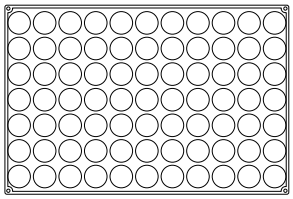
PX4323
Planet

Ø mm 38x20 h
~ 18 ml

30 impronte - *indents*

photo credits:
Richard Hawke

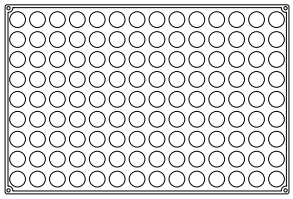
Pavoflex 600x400 mm



PX303
Semisfera

Ø mm 42x21 h
~ 20 ml

77 impronte - *indents*

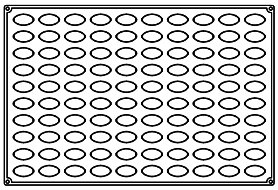


PX304
Semisfera

Ø mm 30x18 h
~ 10 ml

126 impronte - *indents*

Pavoflex 600x400 mm

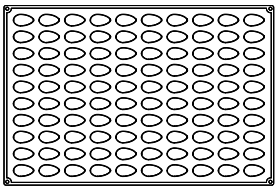


PX072
Mini Quenelle

mm 42x20x20 h
~ 8 ml

100 impronte - *indents*

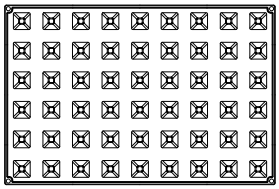
photo credits: Paolo Griffa



PX074
Mini Quenelle Tonda

mm 42x22x17 h
~ 9 ml

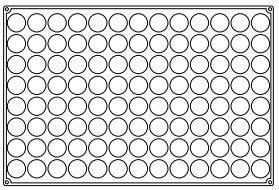
100 impronte - *indents*



PX079
Mini pyramid

mm 36x36x22 h
~13 ml

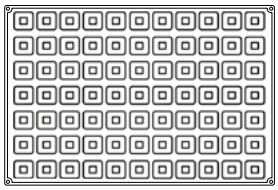
54 impronte - *indents*



PX302
Pomponette

Ø mm 36x17 h
~ 15 ml

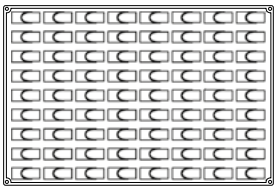
104 impronte - *indents*



PX046
Savarin Mignon

mm 38x38x13 h
~ 14 ml

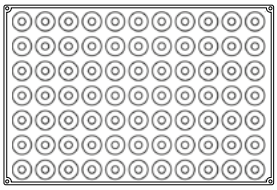
77 impronte - *indents*



PX047
Flow Mignon

mm 60x24x23 h
~ 25 ml

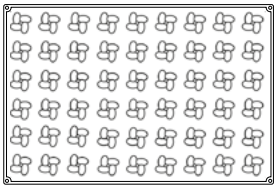
72 impronte - *indents*



PX045
Savarin Mignon

Ø mm 40x13 h
~ 13 ml

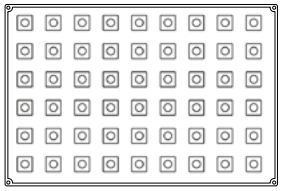
77 impronte - *indents*



PX017
Intrigo Mignon

Ø mm 40x28 h
~ 25 ml

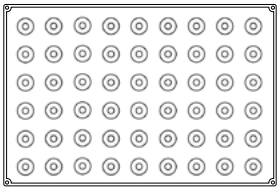
54 impronte - *indents*



PX012
Cubo Mignon

mm 30x30x30 h
~ 25 ml

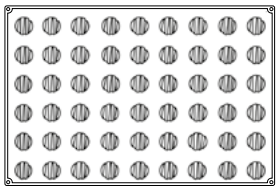
54 impronte - *indents*



PX013
Cilindro Mignon

Ø mm 35x35 h
~ 25 ml

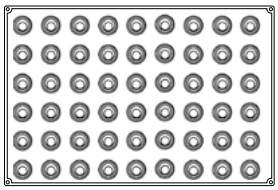
54 impronte - *indents*



PX020
Rigo Mignon

Ø mm 35x30 h
~ 25 ml

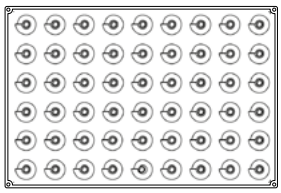
54 impronte - *indents*



PX011
Babele

Ø mm 40x30 h
~ 25 ml

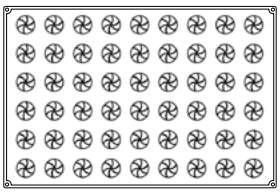
54 impronte - *indents*



PX022
Cono Mignon

Ø mm 40x43 h
~ 30 ml

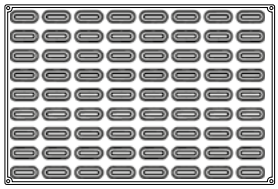
54 impronte - *indents*



PX048
Vertigo Mignon

Ø mm 40x27 h
~ 25 ml

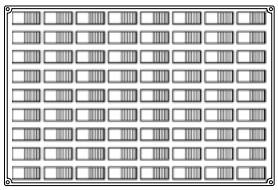
54 impronte - *indents*



PX044
Round Mignon

mm 60x24x23 h
~ 25 ml

72 impronte - *indents*

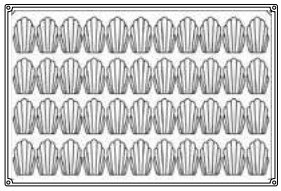


PX043
Log Mignon

mm 60x24x21 h
~ 29 ml

72 impronte - *indents*

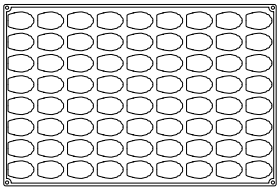
Pavoflex 600x400 mm



PX006
Madeleine

mm 78x45x18 h
~ 35 ml

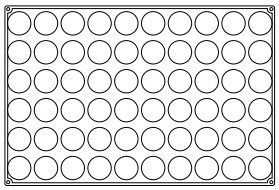
44 impronte - *indents*



PX305
Mini Madeleine

mm 52x33x15 h
~ 15 ml

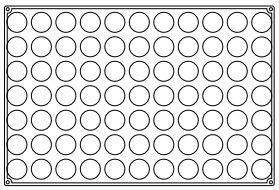
72 impronte - *indents*



PX301
Mini Tartellette

Ø mm 48x15 h
~ 21 ml

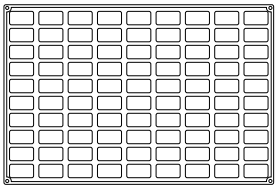
60 impronte - *indents*



PX300
Petit Four

Ø mm 40x20 h
~ 22 ml

77 impronte - *indents*



PX306
Mini Finanziere

mm 49x26x11 h
~ 11 ml

90 impronte - *indents*

Sfere
Sphere

photo credits: Andrea Tortora © Daniel Töchterle

photo credits: Paolo Griffa

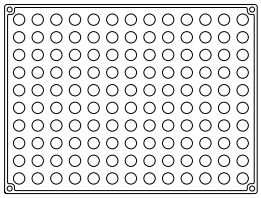
photo credits: Paolo Griffa

photo credits: Fabrizio Fiorani

Pavoflex 400x300 mm

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

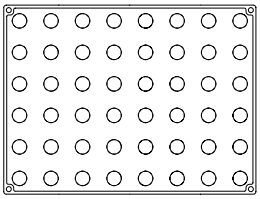
Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



PX4339

Ø mm 15
~ 2 ml

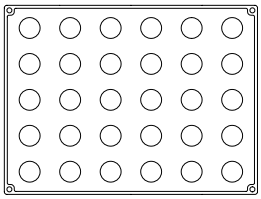
130 impronte - *indents*



PX4314

Ø mm 20
~ 4 ml

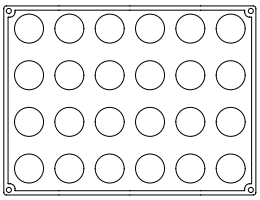
48 impronte - *indents*



PX4313

Ø mm 30
~ 14 ml

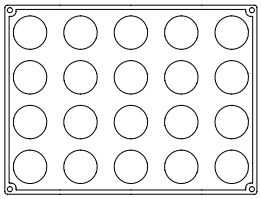
30 impronte - *indents*



PX4315

Ø mm 40
~ 33 ml

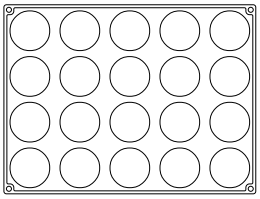
24 impronte - *indents*



PX4316

Ø mm 50
~ 65 ml

20 impronte - *indents*



PX4350

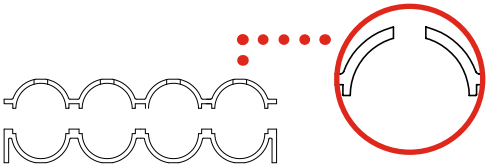
Ø mm 60
~ 110 ml

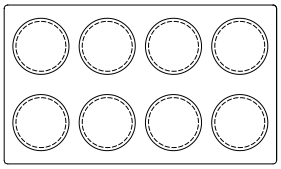
20 impronte - *indents*

Pavoduo 300x175 mm

Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo": 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.

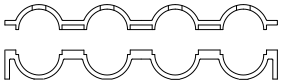


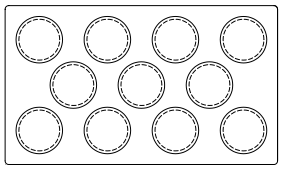


AF001

Ø mm 55
~ 87 ml

8 impronte - *indents*

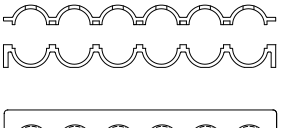


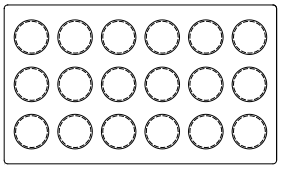


AF002

Ø mm 45
~ 48 ml

11 impronte - *indents*

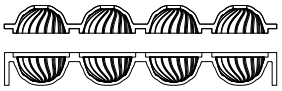


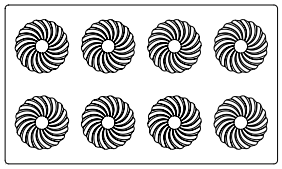


AF003

Ø mm 35
~ 22,5 ml

18 impronte - *indents*

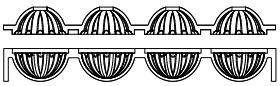


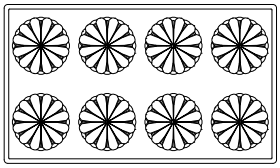


AF004

Ø mm 55
~ 83 ml

8 impronte - *indents*

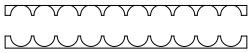


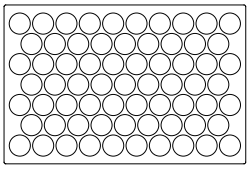


AF005

Ø mm 55
~ 80 ml

8 impronte - *indents*





LS05

Ø mm 25
~ 8 ml

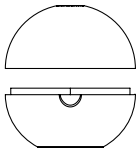
67 impronte - *indents*

Dim. stampo - *mould*
mm 290x190

Sfere per zucchero artistico
Sphere for artistic sugar

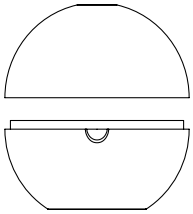
Sfere in silicone disponibili in due diverse misure per la realizzazione di soggetti in zucchero artistico.

Silicone sphere moulds available in two different sizes, designed to create artistic sugar show pieces.



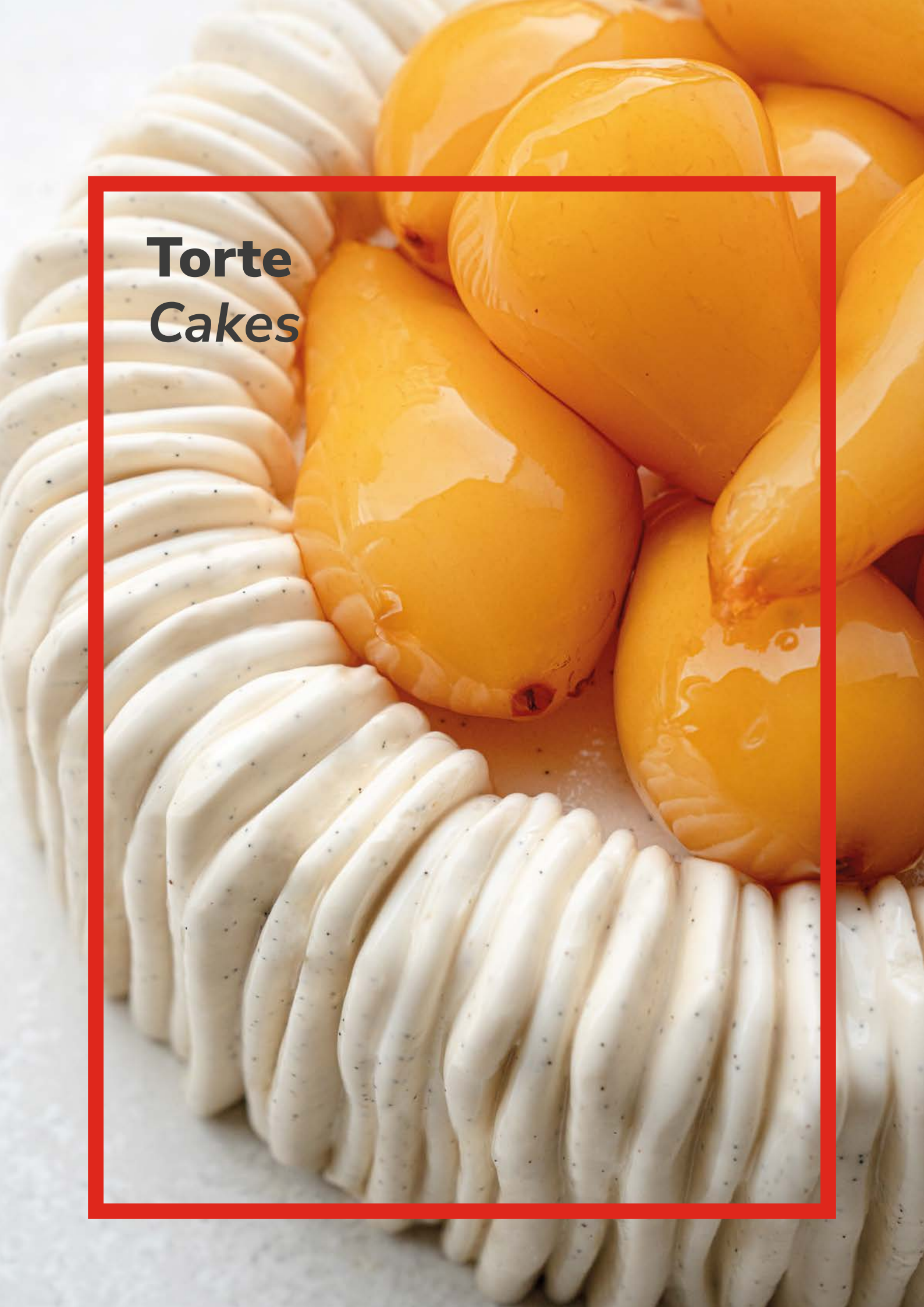
SFERA100

Ø mm 100
~ 525 ml



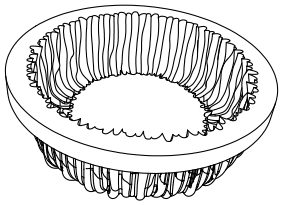
SFERA150

Ø mm 150
~ 1770 ml



Torte
Cakes

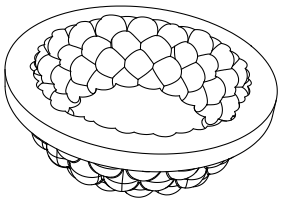
Pavocake



KE087
Charlotte
by Cédric Grolet

Ø mm 180x65 h
~ 1200 ml

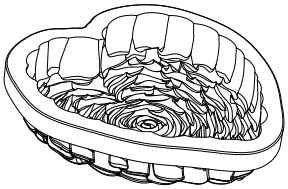
NEW



KE088
Nuage
by Cédric Grolet

Ø mm 180x65 h
~ 1200 ml

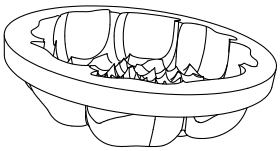
NEW



KE086
Je t'aime
by Cédric Grolet

mm 185x185x50 h
~ 1000 ml

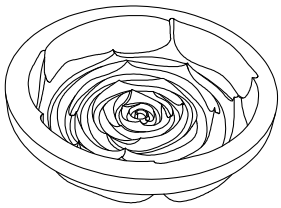
NEW



KE082
Dentelle
by Cédric Grolet

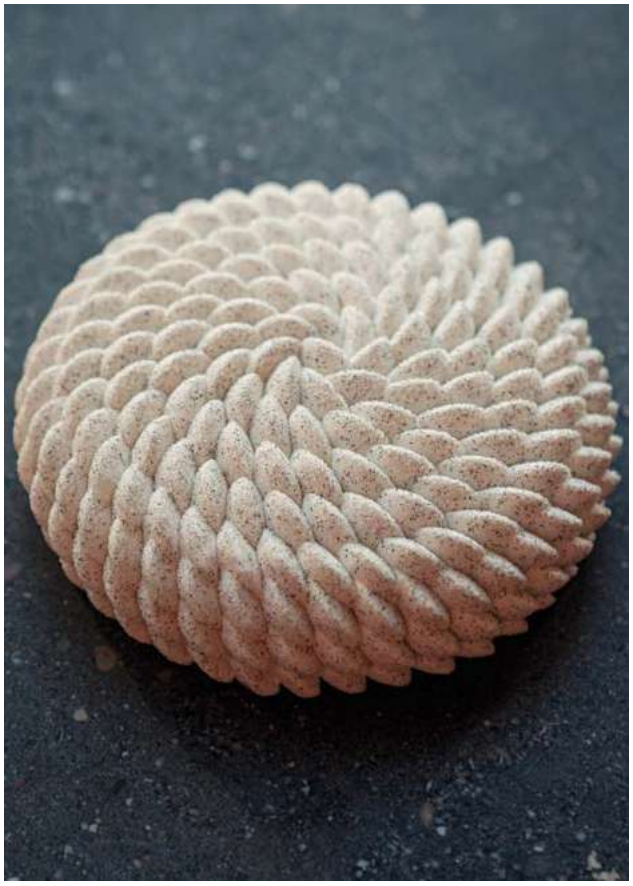
Ø mm 180x50 h
~ 1000 ml

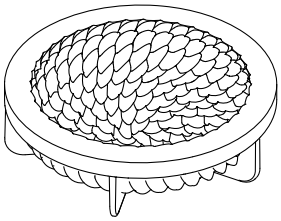
NEW



KE080
La vie en rose
by Cédric Grolet

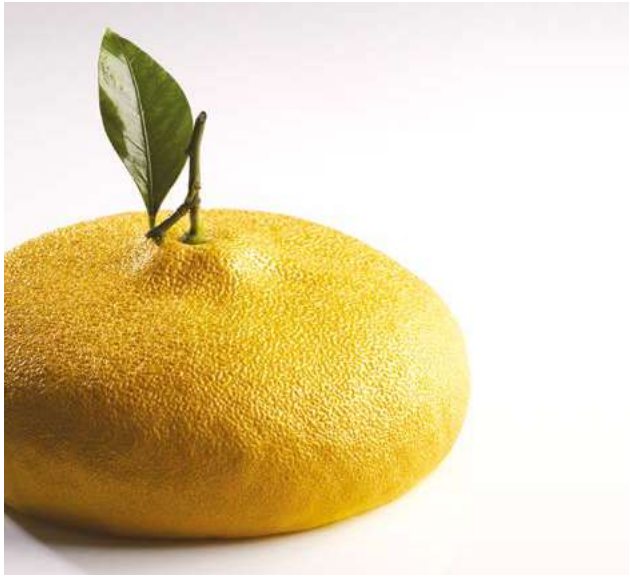
Ø mm 180x45 h
~ 960 ml

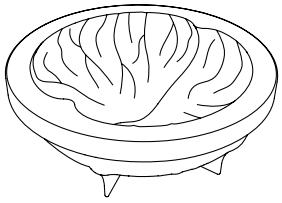




KE074
Façon
Saint-Honoré
by Cédric Grolet

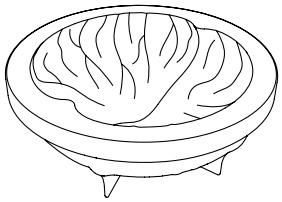
Ø mm 180x56 h
~ 1000 ml





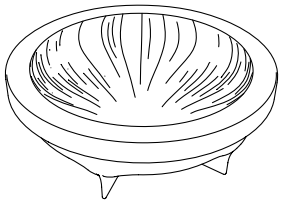
KE057
Citron
by Cédric Grolet

Ø mm 180x70 h
~ 1215 ml



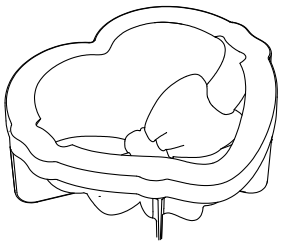
KE056
Marron
by Cédric Grolet

Ø mm 180x71 h
~ 1140 ml



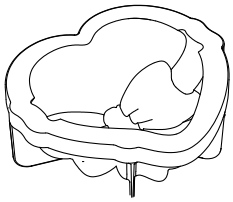
KE055
Noisette
by Cédric Grolet

Ø mm 180x70 h
~ 1155 ml



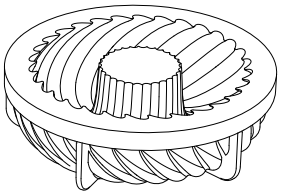
KE075
Cadeau
by Emmanuele Forcone

mm 180x162x67 h
~ 1000 ml



KE076
Mini Cadeau
by Emmanuele Forcone

mm 148x134x58 h
~ 600 ml



KE062
Cyclone
by Emmanuele Forcone

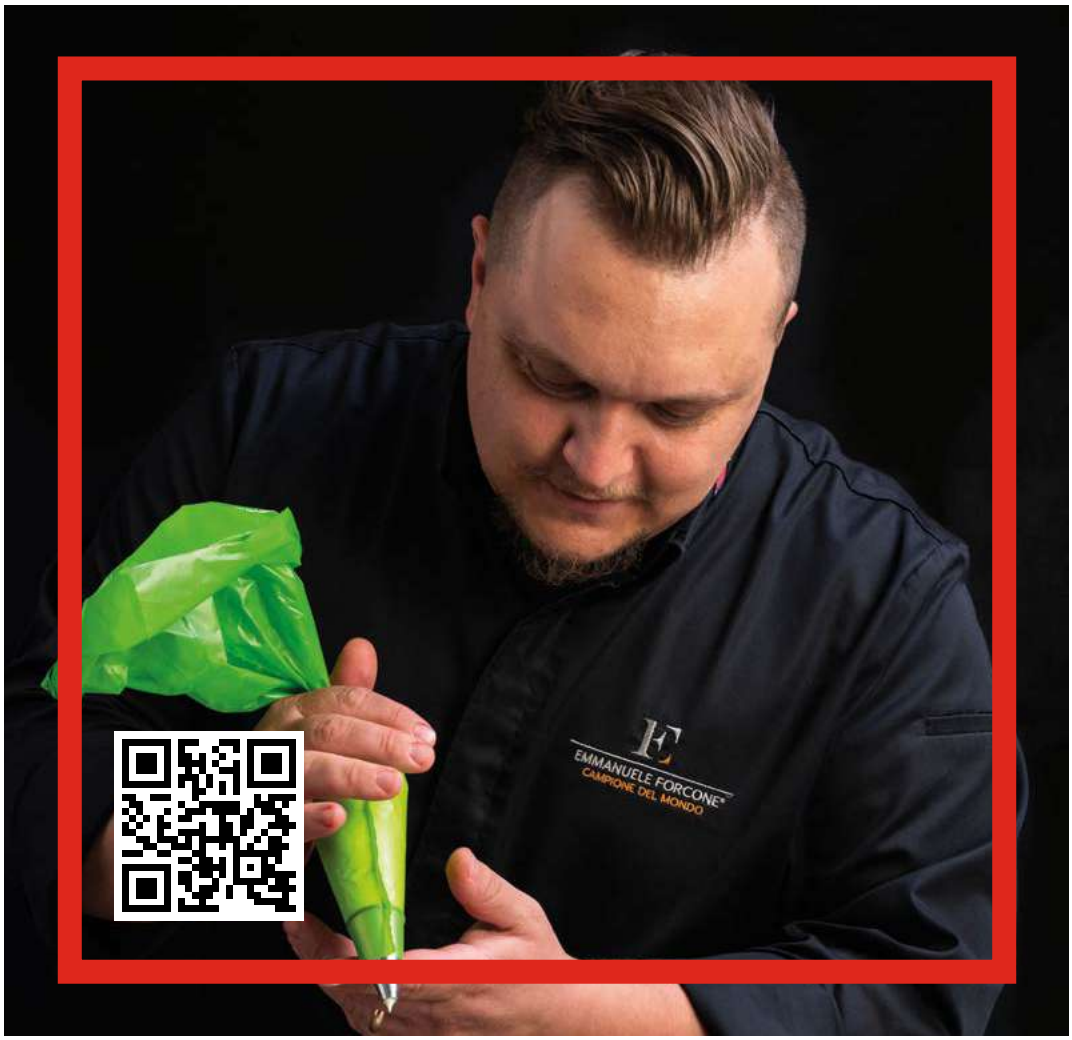
external Ø mm 180
internal Ø mm 55
mm 57 h

~ 1036 ml

Emmanuele Forcone x Pavocake

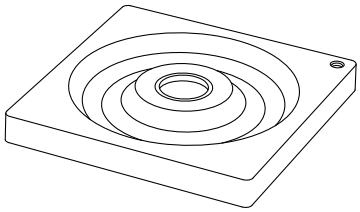
Tante idee per una pasticceria a colori. Dalla collaborazione fra Emmanuele Forcone, Campione del Mondo di Pasticceria, e Pavoni Italia nascono le Torte di Emmanuele, dallo straordinario effetto tridimensionale, e i TOP, da interpretare in modo creativo sia in abbinamento alle torte che come spettacolari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

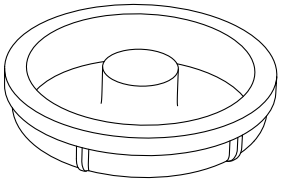
So many ideas for a coloured pastry. The collaboration between Emmanuele Forcone, World Pastry Champion, and Pavoni Italia has led to the creation of Torte di Emmanuele with extraordinary 3D effects, and TOPs to be creatively interpreted both in combination with cakes and as spectacular plated desserts.



Guarda il video **Pavocake by Emmanuele Forcone** sul canale Youtube di Pavoni Italia

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

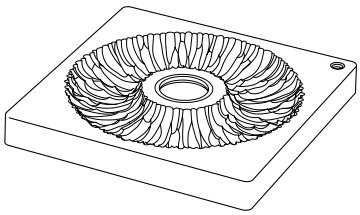


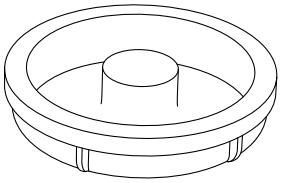


KE069S
Hula
by Emmanuele Forcone

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

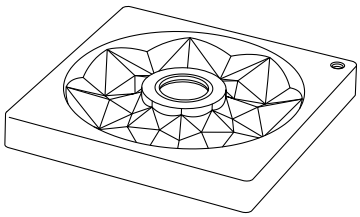


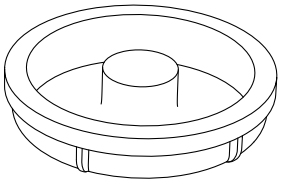


KE070S
Corolla
by Emmanuele Forcone

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

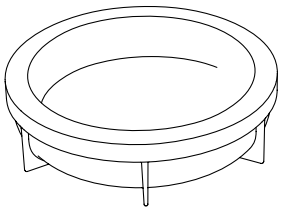




KE071S
Louvre
by Emmanuele Forcone

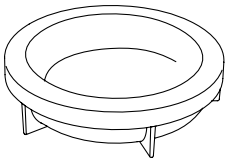
Top
external Ø mm 170
internal Ø mm 60
mm 23 h
~ 256 ml

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



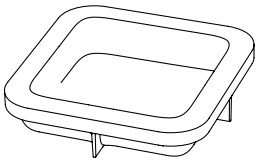
KE024
Planet
by Emmanuele Forcone

Ø mm 180x45 h
~ 1000 ml



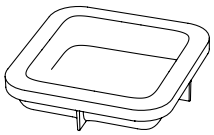
KE052
Mini Planet
by Emmanuele Forcone

Ø mm 145x40 h
~ 600 ml



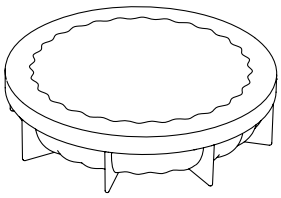
KE043
Mars
by Emmanuele Forcone

mm 165x165x40 h
~ 1000 ml



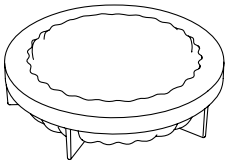
KE051
Mini Mars
by Emmanuele Forcone

mm 135x135x37 h
~ 600 ml



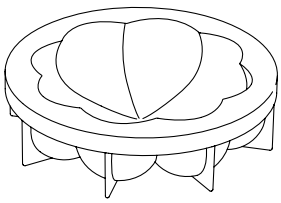
KE013
Plissée
by Emmanuele Forcone

Ø mm 180x47 h
~ 1000 ml



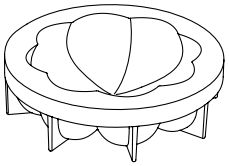
KE053
Mini Plissée
by Emmanuele Forcone

Ø mm 145x40 h
~ 550 ml



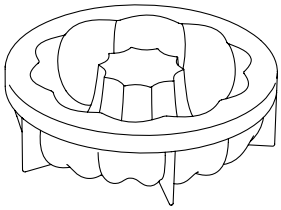
KE015
Bombée
by Emmanuele Forcone

Ø mm 180x50 h
~ 1000 ml



KE054
Mini Bombée
by Emmanuele Forcone

Ø mm 145x43 h
~ 550 ml

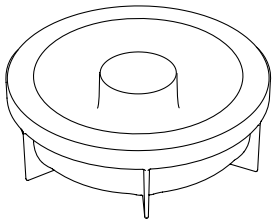


KE018
Queen
by Emmanuele Forcone

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

abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag - *see page 251*

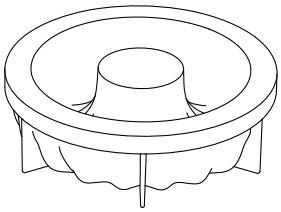


KE032
Galaxy
by Emmanuele Forcone

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

abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag - *see page 251*

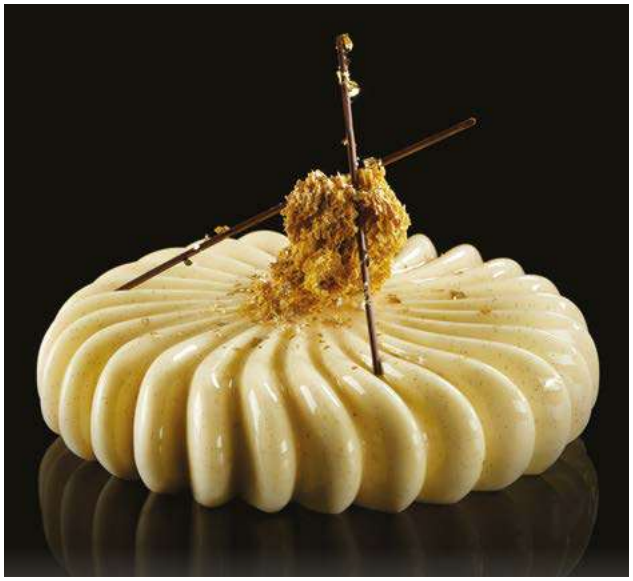


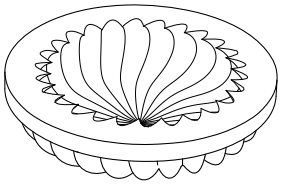
KE019
Royal
by Emmanuele Forcone

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

abbinabile con inserimento:
can be combined with insert:

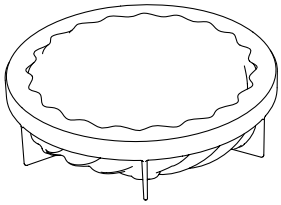
KE020
vedi pag - *see page 251*





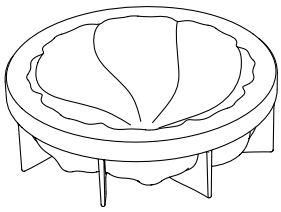
KE042
Flip
by Emmanuele Forcone

Ø mm 180x45 h
~ 900 ml



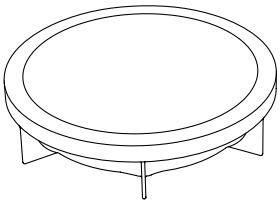
KE027
Caleidon
by Emmanuele Forcone

Ø mm 180x45 h
~ 1000 ml



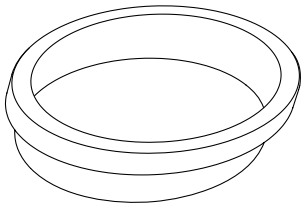
KE030
Twister
by Emmanuele Forcone

Ø mm 180x50 h
~ 1000 ml



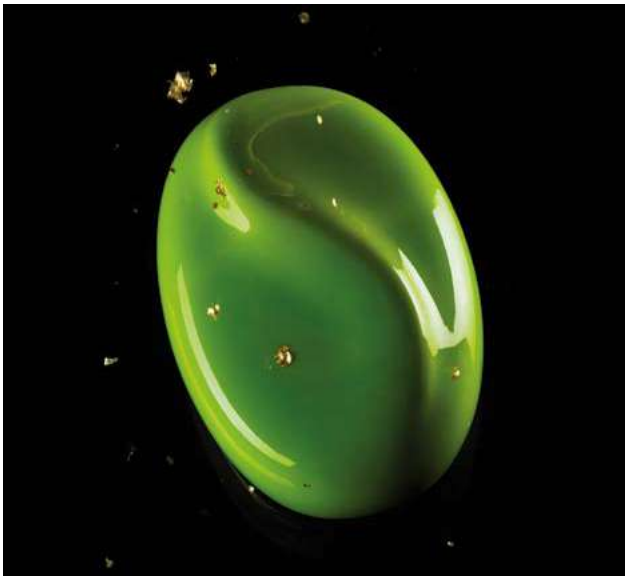
KE025
Classic
by Emmanuele Forcone

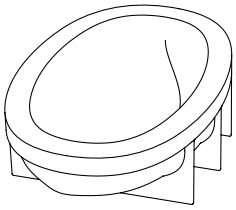
Ø mm 180x45 h
~ 1000 ml



KE026
Windy
by Emmanuele Forcone

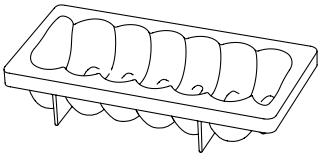
mm 195x180x45 h
~ 1100 ml





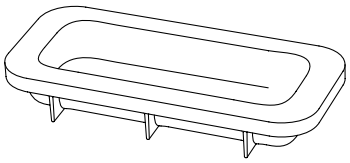
KE028
Curvy
by Emmanuele Forcone

mm 200x130x65 h
~ 960 ml



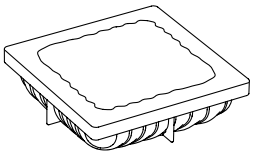
KE039
Honorè
by Emmanuele Forcone

mm 230x105x45 h
~ 1000 ml



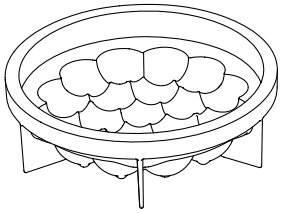
KE044
Venus
by Emmanuele Forcone

mm 250x100x40 h
~ 900 ml



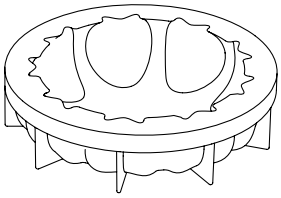
KE023
Pop
by Emmanuele Forcone

mm 162x162x46 h
~ 1000 ml



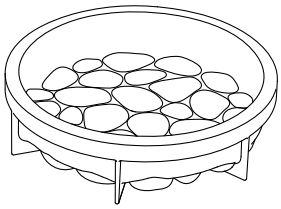
KE029
Puffy
by Emmanuele Forcone

Ø mm 180x55 h
~ 1000 ml



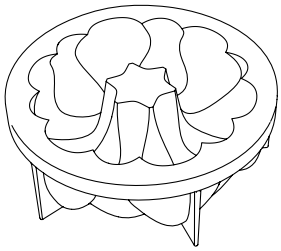
KE014
Petal
by Emmanuele Forcone

Ø mm 180x47 h
~ 1000 ml



KE038
Rocky
by Emmanuele Forcone

Ø mm 180x50 h
~ 1050 ml

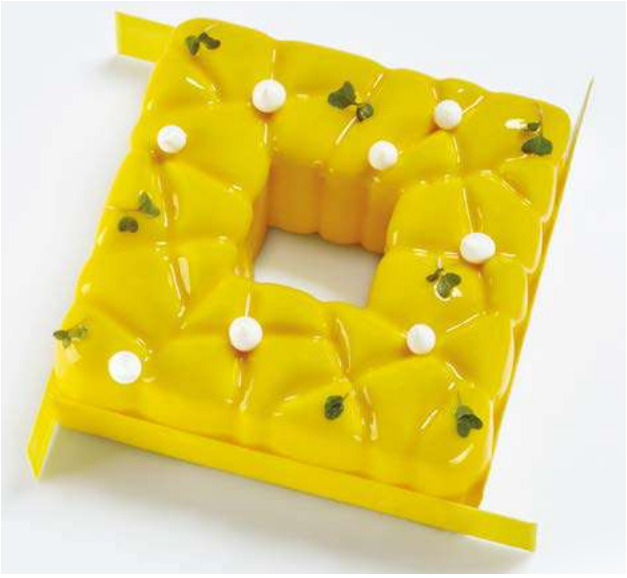


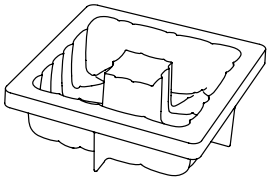
KE047
Nevada
by Emmanuele Forcone

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

abbinabile con inserimento:
can be combined with insert:

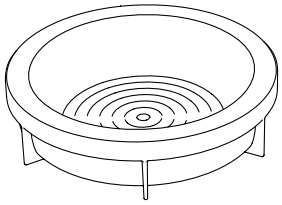
KE020
vedi pag - *see page 251*





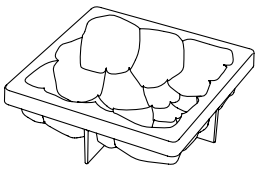
KE037
Square
by Emmanuele Forcone

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



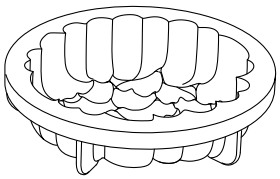
KE031
Top
by Emmanuele Forcone

Ø mm 180x45 h
~ 900 ml



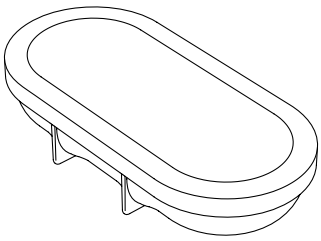
KE050
Ametista
by Emmanuele Forcone

mm 165x165x50 h
~ 1000 ml



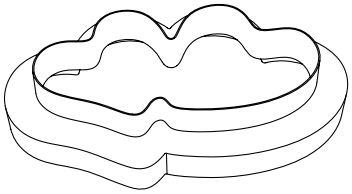
KE068
Eros
by Emmanuele Forcone

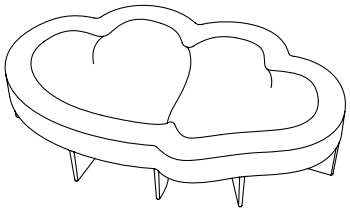
mm 179x178x48 h
~ 1022 ml



KE034
Futura
by Emmanuele Forcone

mm 230x100x45 h
~ 850 ml

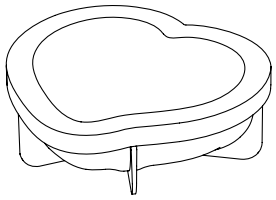




KE049S
Beloved
by Emmanuele Forcone

mm 250x140x60 h
~ 1200 ml

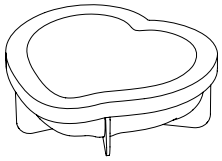
coppapasta incluso
cutter included



KE016
Passion
by Emmanuele Forcone

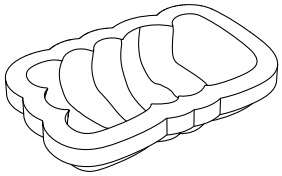
mm 175x165x58 h
~ 960 ml

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



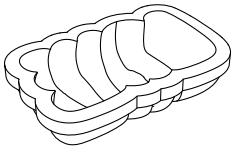
KE017
Passion
by Emmanuele Forcone

mm 150x140x50 h
~ 600 ml



KE060
Lovely
by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

mm 166x103x40 h
~550 ml

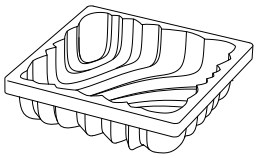
Karim Bourgi x Pavocake

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

Another unique idea from one of the most respected Pastry Chefs on the international scene. After Coin, Karim Bourgi – Head Pastry Chef of Almana Group – teamed up with Pavoni Italia to create Squeeze, a cake with a unique texture with irregular and complex shapes that can be creatively interpreted and enhanced with elegant colours and decorations.

Guarda il video **Pavocake by Karim Bourgi** sul canale Youtube di Pavoni Italia

*Watch the video **Pavocake by Karim Bourgi** on Pavoni Italia's Youtube channel*



KE065

Squeeze

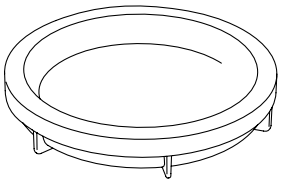
by Karim Bourgi

mm 164x164x47 h
~ 1086 ml

Maurizio Santin x Pavocake

Disco è lo stampo in silicone essenziale e seducente sviluppato da Maurizio Santin con Pavoni Italia. La linea è minimale, aderente al credo “less is more”. La perfezione è tutta nell’equilibrio di pochi elementi, che si valorizzano vicendevolmente: un cm di masticabilità, uno di caratterizzazione con inserto, uno di setosità e morbidezza. Tutta la forma che diventa sostanza, in soli 3 cm di eleganza.

Disco is the essential and seductive silicone mould developed by Maurizio Santin with Pavoni Italia. The line is minimal, according to his "less is more" belief. Perfection is in the balance of few elements which enhance each other: 1 cm of chewiness, 1 cm characterization with insert, 1 cm of smoothness. Shape becomes substance, 3 cm of pure elegance.

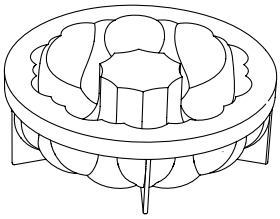


KE058
Disco
by Maurizio Santin

Ø mm 180x30 h
~ 720 ml

Singapore è lo stampo della torta Choco - Fraise, vincitrice della Coppa del Mondo 2017. Nato dalla collaborazione di Pavoni Italia con la Nazionale di Pasticceria singaporiana.

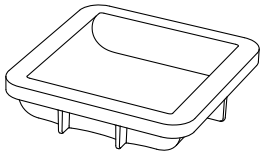
Singapore is the mould of the Choco - Fraise cake and World Cup 2017 winner. It is the direct result of the collaboration of Pavoni Italia and the Singapore National Pastry Team.



KE036
Singapore

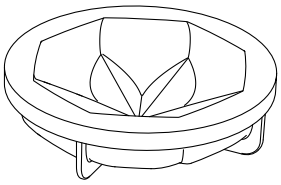
external Ø mm 180
internal Ø mm 55
mm 60 h
~ 1000 ml

abbinabile con inserimento - *can be combined with* insert: **KE020**
vedi pag - *see page 251*



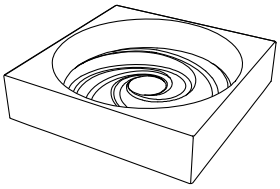
KE063
Jupiter

mm 167x158x40 h
~ 1006 ml



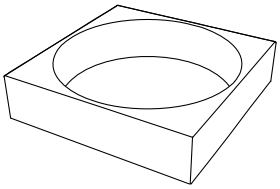
KE064
Sunny

Ø mm 180x50 h
~ 966 ml



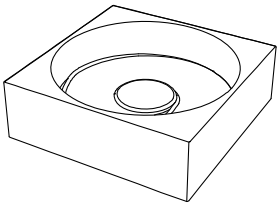
KE001

Ø mm 180x45 h
~ 900 ml



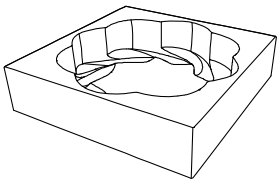
KE002

Ø mm 180x45 h
~ 1135 ml



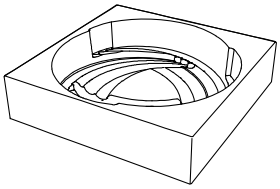
KE003

Ø mm 180x60 h
~ 1140 ml



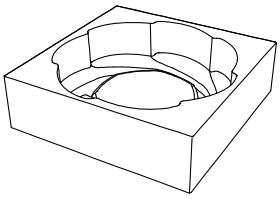
KE004

Ø mm 180x45 h
~ 920 ml



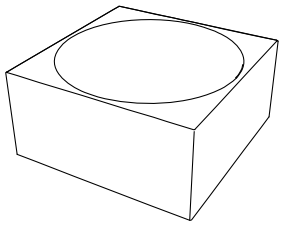
KE005

Ø mm 180x45 h
~ 1000 ml



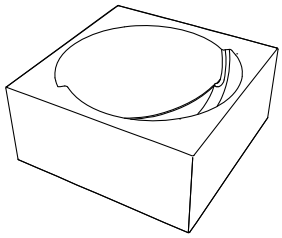
KE006

Ø mm 180x55 h
~ 1150 ml



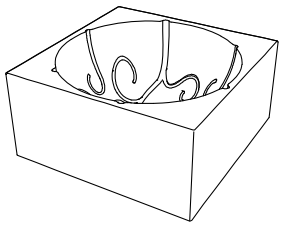
KE007

Ø mm 180x90 h
~ 1527 ml



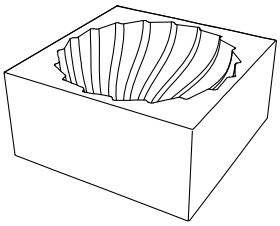
KE008

Ø mm 180x90 h
~ 1330 ml



KE009

Ø mm 180x90 h
~ 1540 ml



KE010

Ø mm 180x90 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.*

Guarda i video sul canale Youtube di Pavoni Italia

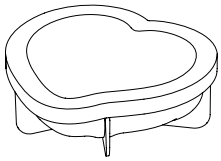
Watch the videos on Pavoni Italia's Youtube channel

Stampi inserti per torte
Moulds for inserts

Un utile aiuto per la realizzazione di inserti di differente tipologia destinati alle tue torte. Diversi formati, da 120 a 180 mm.

A useful aid for creating inserts of different types for your cakes. Various sizes, from 120 to 180 mm.

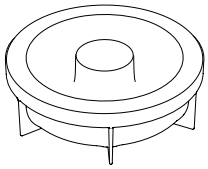
Pavocake



KE017

mm 150x140x50 h

~ 600 ml



KE020

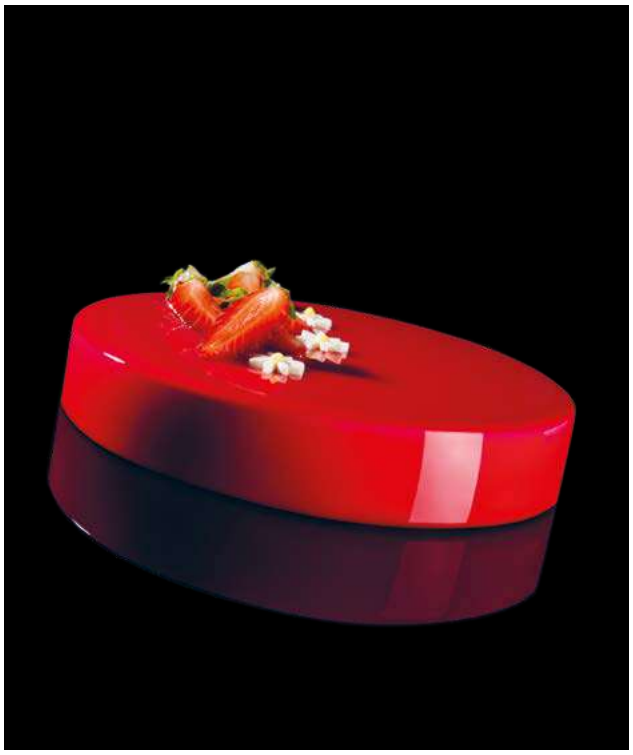
Ø est. mm 153
Ø int. mm 78
mm 44 h

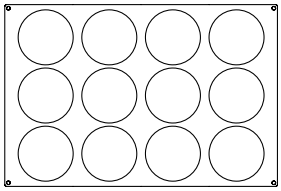
~ 520 ml

Pavoflex 600x400 mm

Utilizzabili anche come stampi per torte.

They can be used also as cake moulds.

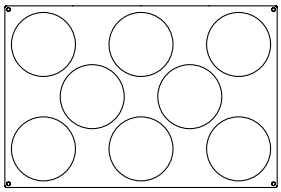




PX077

Ø mm 120x30 h

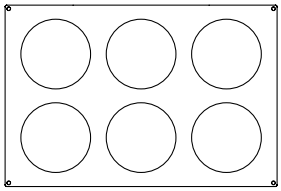
12 impronte - *indents*



PX076

Ø mm 140x30 h

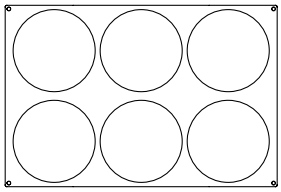
8 impronte - *indents*



PX061

Ø mm 160x30 h

6 impronte - *indents*



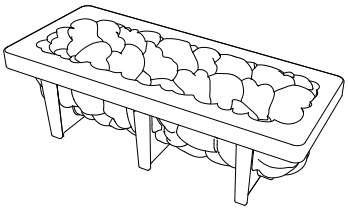
PX075

Ø mm 180x30 h

6 impronte - *indents*

Tronchetti
Logs

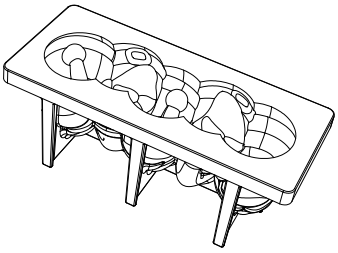
Pavocake



KE083
Eros

NEW

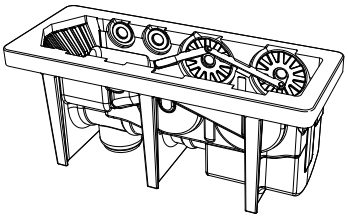
mm 250x93x74 h
~ 1250 ml



KE084
Santa log
by Frank Haasnoot

NEW

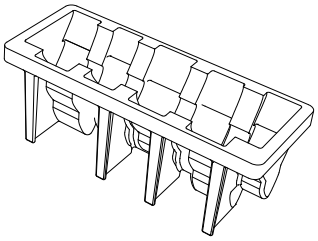
mm 254x103x100 h
~ 1300 ml



KE085
Express log
by Frank Haasnoot

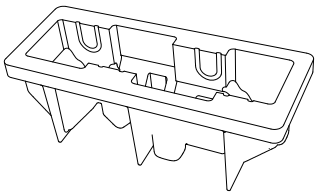
NEW

mm 250x88x106 h
~ 1435 ml



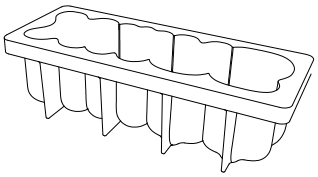
KE077
Forest
by Frank Haasnoot

mm 250x97x95 h
~ 1065 ml



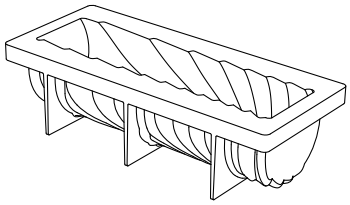
KE078
Chalet
by Frank Haasnoot

mm 250x83x90 h
~ 1230 ml



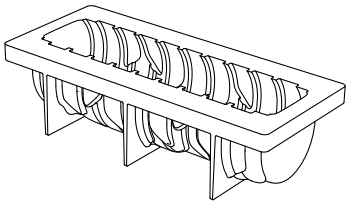
KE079
Xmas

mm 250x80x75 h
~ 1260 ml



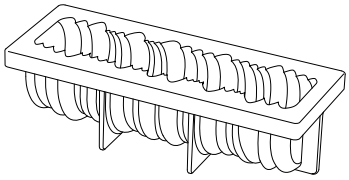
KE072
Comet

mm 250x88x73 h
~ 1230 ml



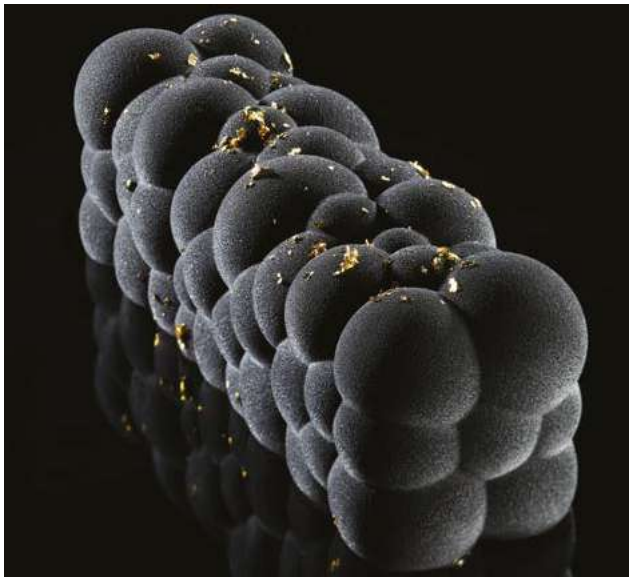
KE073
Skyline

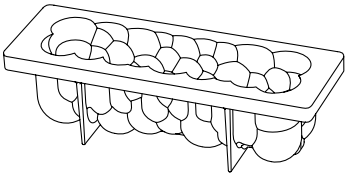
mm 250x88x73 h
~ 1240 ml



KE066
Sequoia

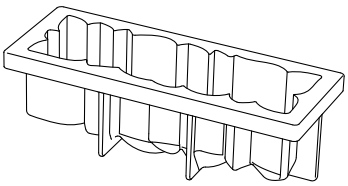
mm 250x92x74 h
~ 1186 ml





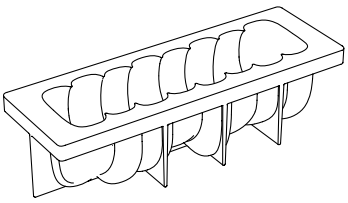
KE041
Atomic
by Emmanuele Forcone

mm 250x80x80 h
~ 1200 ml



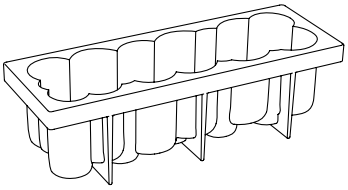
KE067
Acanto

mm 251x83x79 h
~ 1250 ml



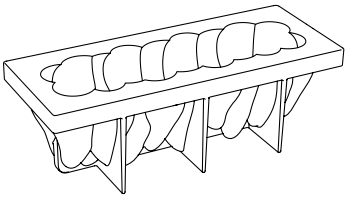
KE033
Bilbao
by Emmanuele Forcone

mm 250x85x75 h
~ 1150 ml



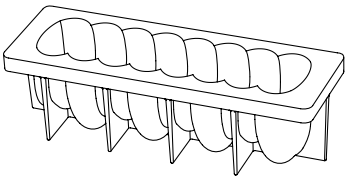
KE045
Coin
by Karim Bourgi

mm 250x80x77 h
~ 1200 ml



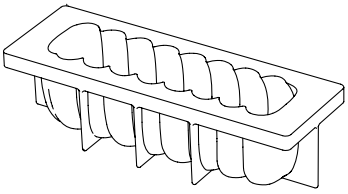
KE046
Anemone

mm 250x90x85 h
~ 1050 ml



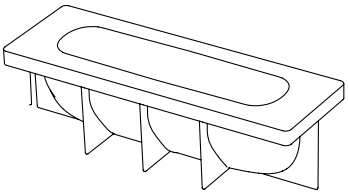
KE040
Canyon
by Emmanuele Forcone

mm 250x85x80 h
~ 1150 ml



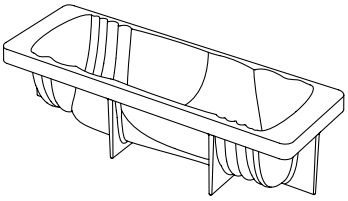
KE022
Crème
by Emmanuele Forcone

mm 250x84x75 h
~ 1000 ml



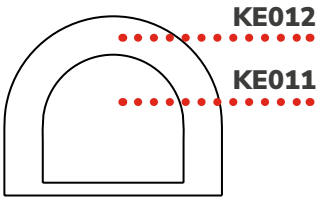
KE021
Sublime
by Emmanuele Forcone

mm 250x80x80 h
~ 1000 ml



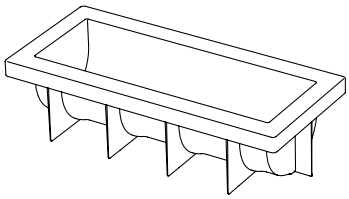
KE035
Lady
by Emmanuele Forcone

mm 250x90x75 h
~ 1150 ml



KE012
Bûche

mm 250x85x70 h
~ 1240 ml

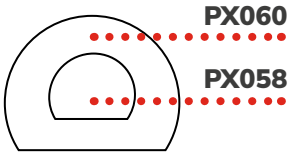


abbinabile con inserimento:
can be combined with insert:

KE011

vedi pag 262
see page 262

Pavoflex 600x400 mm



PX060
Tronchetto Mono

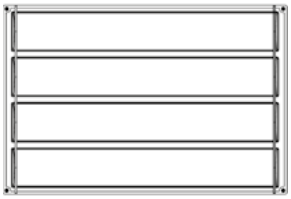
Ø mm 40x560
~ 600 ml

5 impronte - *indents*

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

PX058

vedi pag 262
see page 262



PX059
Tronchetto

mm 560x80x63 h
~ 2376 ml

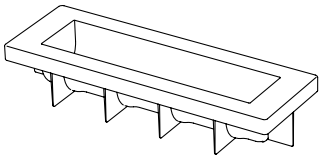
4 impronte - *indents*

Stampi inserti per tronchetti
Moulds for inserts

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

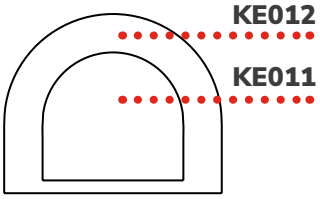
The easiest and quickest way to create tasty inserts for logs, thanks to simple moulds suitable for both oven and blast chiller.

Pavocake

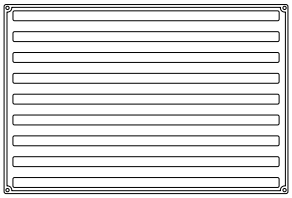


KE011

mm 230x55x50 h
~ 540 ml



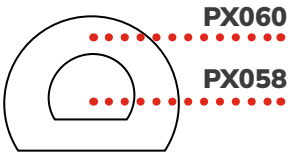
Pavoflex 600x400 mm



PX058
Tronchetto Mignon

Ø mm 18x560
~ 124 ml

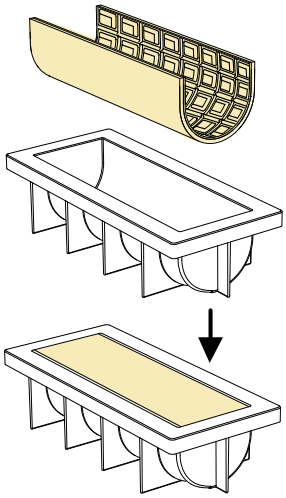
9 impronte - *indents*

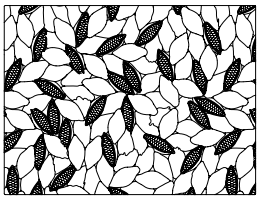


Texture per tronchetti
Textures for logs

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

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

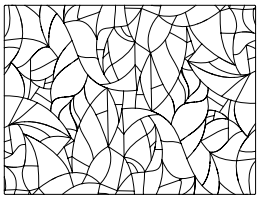




TX01
Cabosse

mm 250x180

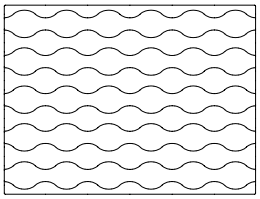
utilizzabile con -
to be used with
KE012



TX02
Sauvage

mm 250x180

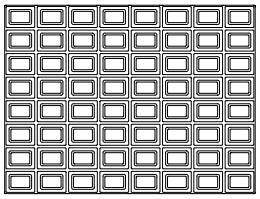
utilizzabile con -
to be used with
KE012



TX03
Rollé

mm 250x180

utilizzabile con -
to be used with
KE012



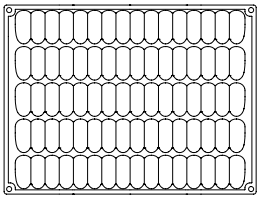
TX04
Chocolat

mm 250x180

utilizzabile con -
to be used with
KE012

Tronchetti porzionabili
Portionable logs

Pavoflex 400x300 mm



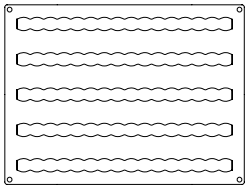
PX4320
Plummy

mm 360x50x36 h
~ 410 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:
PX058
vedi pag - *see page* 270

Pavoflex 400x300 mm

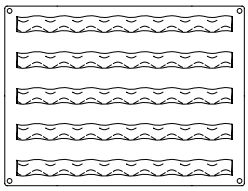


PX4310
Soft

mm 360x43x38 h
~ 360 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:
PX058

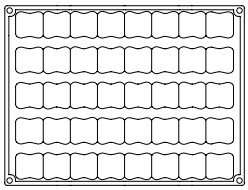


PX4311
Volupté

mm 360x41x37 h
~ 360 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:
PX058

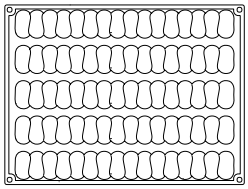


PX4318
Bamboo

mm 360x40x38 h
~ 400 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:
PX058



PX4319
Dada

mm 360x42x37 h
~ 420 ml

5 impronte - *indents*

abbinabile con inserimento - *can be combined with* insert:
PX058

Progetto Crostate

Gianluca Fusto x Progetto Crostate

Progetto Crostate nasce dalla collaborazione fra Pavoni Italia e il noto pastry chef Gianluca Fusto. Un kit creativo di fasce inox lisce, fasce inox microforate, stampi in silicone e tappetino microforato Forosil per interpretare in modo nuovo un classico della pasticceria. Crostate classiche e moderne, monoporzioni, straordinari effetti 3D, pensati per far combaciare l'arte con la pasticceria e dare nuove emozioni.

Progetto Crostate is the result of the collaboration between the talented pastry chef Gianluca Fusto and Pavoni Italia. A creative kit made up of smooth and micro-perforated stainless steel bands, silicone moulds and Forosil micro-perforated mat, allowing you to reinterpret in a new way a classic of pastry. Classic and modern tarts, single-serving tarts, extraordinary 3D effects, designed to match art with pastry and inspire new emotions.

Guarda i video dedicati a **Progetto Crostate** sul canale Youtube di Pavoni Italia

*Watch the videos **Progetto Crostate** on Pavoni Italia's Youtube channel*

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-serving tarts

XF11

mm 100x55x20 h

abbinabile a
combined with
PX3201 or **X17**

XF12

mm 96x57x20 h

abbinabile a
combined with
PX3202 or **X18**

XF13

mm 90x50x20 h

abbinabile a
combined with
PX3203 or **X19**

XF14

mm 75x70x20 h

abbinabile a
combined with
PX3206 or **X20**

XF15

mm 125x30x20 h

abbinabile a
combined with
PX3204 or **X21**

XF16

mm 85x75x20 h

abbinabile a
combined with
PX3205 or **X22**

XF7020

Ø mm 70x20 h

abbinabile a
combined with
PX3200 or **X0602**

XFO656520

mm 65x65x20 h

abbinabile a
combined with
PX3207 or **X37**

Tonda - *Round*

CODE	DIMENSION (mm)
XF9020	Ø 90x20 h
XF1120	Ø 110x20 h
XF4020	Ø 40x20 h

CODE	DIMENSION (mm)
XF5020	Ø 50x20 h
XF7035	Ø 70x35 h
XF9035	Ø 90x35 h

Quadrata con angoli arrotondati - *Square with rounded corners*

CODE	DIMENSION (mm)
XF01	85x85x20 h
XF02	105x105x20 h

Fasce inox lisce per crostate monoporzione

Smooth stainless steel bands for single-serving tarts

X17

mm 90x45x20 h

abbinabile a
combined with
XF11

X18

mm 85x45x20 h

abbinabile a
combined with
XF12

X19

mm 80x40x20 h

abbinabile a
combined with
XF13

X20

mm 65x60x20 h

abbinabile a
combined with
XF14

X21

mm 115x20x20 h

abbinabile a
combined with
XF15

X22

mm 75x65x20 h

abbinabile a
combined with
XF16

X0602

Ø mm 60x20 h

abbinabile a
combined with
XF7020

X37

mm 55x55x20 h

abbinabile a
combined with
XFO656520

Tonda - *Round*

CODE	DIMENSION (mm)
X0802	Ø 80x20 h
X1002	Ø 100x20 h

Quadrata con angoli arrotondati - *Square with rounded corners*

CODE	DIMENSION (mm)
X01	70x70x20 h
X02	90x90x20 h

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

CODE	DIMENSION (mm)	PORTIONS
XF1520	Ø150x20 h	2/4
XF1720	Ø170x20 h	4/6
XF1920	Ø190x20 h	6/8
XF2120	Ø210x20 h	10/12
XF2320	Ø230x20 h	14/16
XF2520	Ø250x20 h	18/20
XF1535	Ø150x35 h	2/4
XF1735	Ø170x35 h	4/6
XF1935	Ø190x35 h	6/8
XF2135	Ø210x35 h	10/12
XF2335	Ø230x35 h	14/16

Fasce inox lisce per crostate rotonde
Smooth stainless steel round bands for tarts

CODE	DIMENSION (mm)	PORTIONS
X1202	Ø120x20 h	2/4
X1402	Ø140x20 h	2/4
X1602	Ø160x20 h	4/6
X1802	Ø180x20 h	6/8
X2002	Ø200x20 h	10/12
X2202	Ø220x20 h	14/16
X2402	Ø240x20 h	18/20

Fasce inox microforate per crostate a forma di cuore

Heart shaped micro-perforated stainless steel bands for tarts

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

Fasce inox lisce per crostate a forma di cuore

Heart shaped smooth stainless steel bands for tarts

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

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

CODE	DIMENSION (mm)	PORTIONS
XF17	175x160x20 h	2/4
XF21	220x200x20 h	8/10
XF18	175x160x35 h	2/4
XF22	220x200x35 h	8/10

Fasce inox lisce per crostate triangolari
Smooth stainless steel triangular bands for tarts

CODE	DIMENSION (mm)	PORTIONS
X24	150x130x20 h	2/4
X23	170x150x20 h	2/4
X28	195x170x20 h	8/10
X27	215x190x20 h	8/10

Fasce inox microforate per crostate a forma di ellisse
Micro-perforated stainless steel elliptic bands for tarts

CODE	DIMENSION (mm)	PORTIONS
XF19	210x115x20 h	2/4
XF23	270x150x20 h	6/8
XF20	210x115x35 h	2/4
XF24	270x150x35 h	6/8

Fasce inox lisce per crostate a forma di ellisse
Smooth stainless steel elliptic bands for tarts

CODE	DIMENSION (mm)	PORTIONS
X26	180x90x20 h	2/4
X25	205x110x20 h	2/4
X30	235x120x20 h	6/8
X29	260x140x20 h	6/8

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

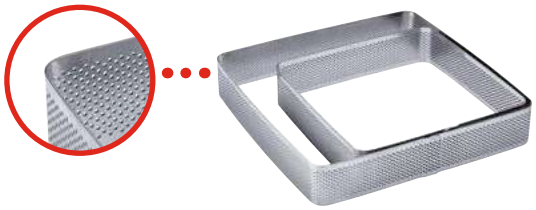
CODE	DIMENSION (mm)	PORTIONS
XFO197020	190x70x20 h	2/4
XFO299020	290x90x20 h	6/8
XFO197035	190x70x35 h	2/4
XFO299035	290x90x35 h	6/8

Fasce inox lisce per crostate ovali
Smooth stainless steel oval bands for tarts

CODE	DIMENSION (mm)	PORTIONS
XO186020	180x60x20 h	2/4
XO288020	280x80x20 h	6/8

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

angoli arrotondati - *rounded corners*



CODE	DIMENSION (mm)	PORTIONS
XF03	150x150x20 h	2/4
XF04	190x190x20 h	6/8
XF05	150x150x35 h	2/4
XF06	190x190x35 h	6/8

angoli vivi - *sharp corners*

CODE	DIMENSION (mm)	PORTIONS
XF151520	150x150x20 h	2/4
XF191920	190x190x20 h	6/8
XF151535	150x150x35 h	2/4
XF191935	190x190x35 h	6/8

Fasce inox lisce per crostate quadrate
Smooth stainless steel square bands for tarts

angoli arrotondati - *rounded corners*

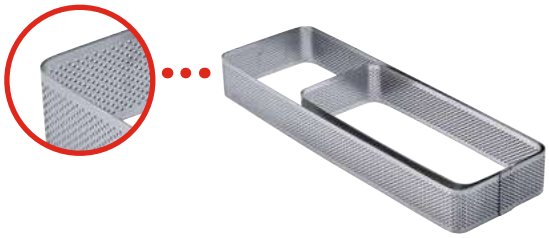
CODE	DIMENSION (mm)	PORTIONS
X03	120x120x20 h	2/4
X04	140x140x20 h	2/4
X05	160x160x20 h	4/6
X06	180x180x20 h	6/8

angoli vivi - *sharp corners*

CODE	DIMENSION (mm)	PORTIONS
X121220	120x120x20 h	2/4
X141420	140x140x20 h	2/4
X161620	160x160x20 h	4/6
X181820	180x180x20 h	6/8

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

angoli arrotondati - *rounded corners*



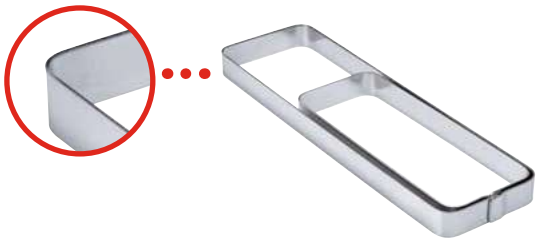
CODE	DIMENSION (mm)	PORTIONS
XF07	190x80x20 h	2/4
XF08	290x90x20 h	6/8
XF09	190x80x35 h	2/4
XF10	290x90x35 h	6/8

angoli vivi - *sharp corners*

CODE	DIMENSION (mm)	PORTIONS
XF197020	190x80x20 h	2/4
XF299020	290x90x20 h	6/8
XF197035	190x80x35 h	2/4
XF299035	290x90x35 h	6/8

Fasce inox lisce per crostate rettangolari
Smooth stainless steel rectangular bands for tarts

angoli arrotondati - *rounded corners*



CODE	DIMENSION (mm)	PORTIONS
X07	180x60x20 h	2/4
X08	280x80x20 h	6/8

angoli vivi - *sharp corners*

CODE	DIMENSION (mm)	PORTIONS
X186020	180x60x20 h	2/4
X288020	280x80x20 h	6/8

pavoni.

Fasce inox lisce per crostate
Smooth stainless steel bands for tarts

Tonda - *Round**

CODE	DIMENSION (mm)	SPESSORE *THICKNESS*
X1202	Ø 120x20 h	15/10
X1402	Ø 140x20 h	15/10
X1602	Ø 160x20 h	15/10
X1802	Ø 180x20 h	15/10
X2002	Ø 200x20 h	15/10
X2202	Ø 220x20 h	15/10
X2402	Ø 240x20 h	15/10
X2602	Ø 260x20 h	15/10
X2802	Ø 280x20 h	15/10
X1403	Ø 140x30 h	15/10
X1603	Ø 160x30 h	15/10
X1803	Ø 180x30 h	15/10
X3910	Ø 100x40 h	15/10
X3912	Ø 120x40 h	15/10
X3914	Ø 140x40 h	15/10
X3916	Ø 160x40 h	15/10
X3918	Ø 180x40 h	15/10
X3920	Ø 200x40 h	15/10
X3922	Ø 220x40 h	15/10
X3924	Ø 240x40 h	15/10
X3926	Ø 260x40 h	15/10
X3928	Ø 280x40 h	15/10
X3930	Ø 300x40 h	15/10
X3932	Ø 320x40 h	15/10
X3934	Ø 340x40 h	15/10
X3936	Ø 360x40 h	15/10
X4010	Ø 100x50 h	15/10
X4012	Ø 120x50 h	15/10

CODE	DIMENSION (mm)	SPESSORE *THICKNESS*
X4014	Ø 140x50 h	15/10
X4016	Ø 160x50 h	15/10
X4018	Ø 180x50 h	15/10
X4020	Ø 200x50 h	15/10
X4022	Ø 220x50 h	15/10
X4024	Ø 240x50 h	15/10
X4026	Ø 260x50 h	15/10
X4028	Ø 280x50 h	15/10
X4030	Ø 300x50 h	15/10
X4032	Ø 320x50 h	15/10
X4034	Ø 340x50 h	15/10
X4036	Ø 360x50 h	15/10

Rettangolare - *Rectangular**

CODE	DIMENSION (mm)	SPESSORE *THICKNESS*
X411836	350x170x40 h	20/10
X413040	390x290x40 h	20/10
X414060	590x390x40 h	20/10
X421836	350x170x50 h	20/10
X423040	390x290x50 h	20/10
X424060	590x390x50 h	20/10

Cuore - *Heart*

CODE	DIMENSION (mm)	SPESSORE *THICKNESS*
X7718	Ø 180x40 h	10/10
X7720	Ø 200x40 h	10/10
X7722	Ø 220x40 h	10/10
X7724	Ø 240x40 h	10/10
X7726	Ø 260x40 h	10/10

*A richiesta si possono realizzare misure particolari (quantità min. 20 pz).

**Special measures can be requested (min quantity 20 pcs).*

Accessori - *Accessories*

Tappetino in silicone microforato
Silicone micro-perforated mat

Grazie alla sua antiaderenza è il complemento perfetto da abbinare alla teglia. La presenza dei microfori facilita la distribuzione ottimale del calore.

Thanks to its non-stick properties, it is the perfect complement for the tray. The micro holes help the optimal distribution of heat.

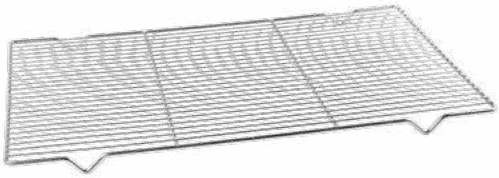
CODE	DIMENSION (mm)
FOROSIL43	385x285
FOROSIL53	520x315
FOROSIL64	585x385

Teglia in alluminio microforata e griglia
Micro-perforated aluminium tray and grid

Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura e resa ottimale del prodotto finito.

Thanks to its micro holes, the tray allows a better distribution of heat, for an optimal baking and a perfect finished product.

CODE	DIMENSION (mm)
JF06040D20P00G	600x400x20



CODE	DIMENSION (mm)
GLA64	600x400

Forosil Strip

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

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

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

abbinabile alle fasce lisce di pag 282
can be combined with the smooth see page 282

Top

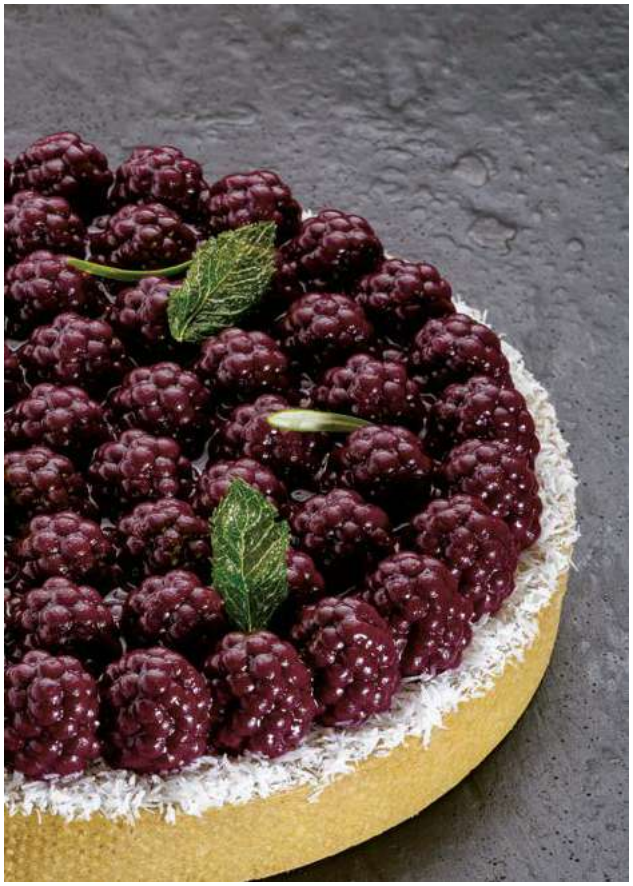
Stefano Laghi & Sebastiano Caridi x Top

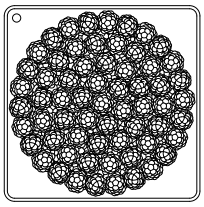
La pasticceria tradotta in un'esperienza sensoriale totale. Dalla sapienza e passione di Stefano Laghi e Sebastiano Caridi - in collaborazione con il team di ricerca Pavoni Italia - nascono i nuovi stampi della linea Top, per interpretare la frutta in ogni dettaglio. Otto forme dallo smodellaggio semplice ed immediato, capaci di riprodurre in un'unica impronta composizioni creative che ti faranno risparmiare tempo durante il lavoro. Idee, tecnica e passione da due illustri pasticceri, per dare un twist al gusto delle tue preparazioni e nuove consistenze al palato.

Pastry making transformed into a total sensory experience. From the expertise and passion of Stefano Laghi and Sebastiano Caridi - in collaboration with the Pavoni Italia research team - come the new moulds of our Top line, to reinterpret fruit in every detail. Eight shapes with quick and easy demoulding, to create with one single mould creative compositions that will help you saving time during your work. Technical ideas and passion from two illustrious pastry chefs, to add a twist to the taste of your creations and new textures for the palate.

Guarda il video dedicato ai **Top by Stefano Laghi & Sebastiano Caridi** sul canale Youtube di Pavoni Italia

*Watch the video **Top by Stefano Laghi & Sebastiano Caridi** on the Pavoni Italia's Youtube channel*





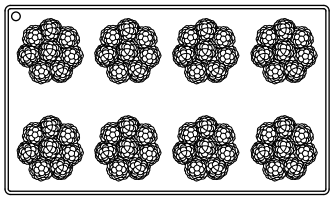
TOP24
Raven
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 190x190x23 h

Ø mm 180x22 h
~ 380 ml

1 impronta - *indent*

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



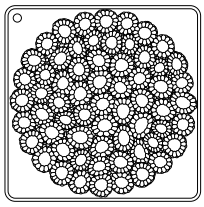
TOP20
Mini Raven
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 300x175x24 h

Ø mm 60x23 h
~ 40 ml

8 impronte - *indents*

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



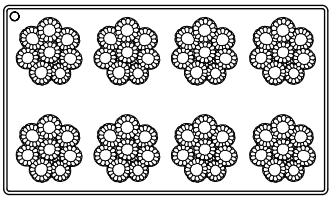
TOP27
Scarlet
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 190x190x28 h

Ø mm 180x26 h
~ 440 ml

1 impronta - *indent*

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



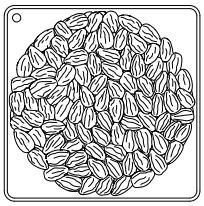
TOP23
Mini Scarlet
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 300x175x22 h

Ø mm 62x21 h
~ 38 ml

8 impronte - *indents*

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



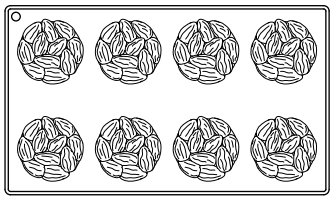
TOP26
Almonds
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 190x190x19 h

Ø mm 180x17 h
~ 295 ml

1 impronta - *indent*

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



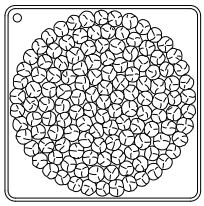
TOP22
Mini Almonds
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 300x175x15 h

Ø mm 60x14 h
~ 28 ml

8 impronte - *indents*

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



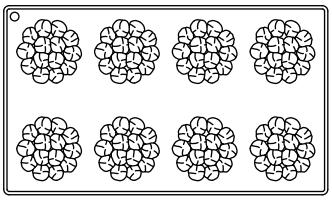
TOP25
Hazel
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 190x190x20 h

Ø mm 180x18 h
~ 267 ml

1 impronta - *indent*

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



TOP21
Mini Hazel
by Stefano Laghi & Sebastiano Caridi

dim stampo - *mould*
mm 300x175x19 h

Ø mm 60x18 h
~ 30 ml

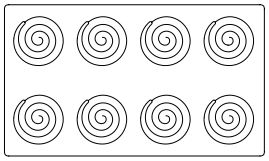
8 impronte - *indents*

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

Emmanuele Forcone x Top

Una linea di stampi in silicone per creare decorazioni uniche capaci di valorizzare ogni creazione con giochi di volumi e texture.

A brand new line of silicone moulds to enhance any creation with an interplay of volumes and textures.

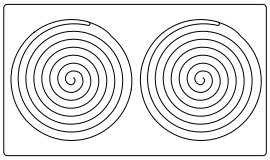


TOP07
Ipnosi
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 60x10 h
~ 30 ml

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

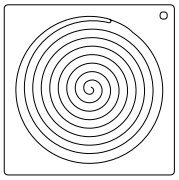


TOP05
Ipnosi
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 140x10 h
~ 125 ml

abbinabile alle fasce microforate *di pag 273* e a **KE024** - *combined with micro-perforated bands at page 273 and* **KE024**



TOP06
Ipnosi
by Emmanuele Forcone

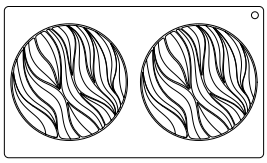
dim stampo - *mould*
mm 190x190

Ø mm 160x10 h
~ 185 m

abbinabile alle fasce microforate di pag 273 - *combined with micro-perforated bands at page 273*

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*

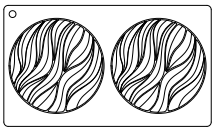


TOP08
River
by Emmanuele Forcone

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**

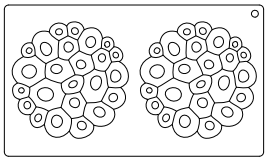


TOP11
Mini River
by Emmanuele Forcone

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**

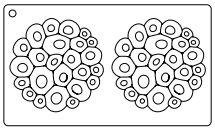


TOP09
Coral
by Emmanuele Forcone

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**

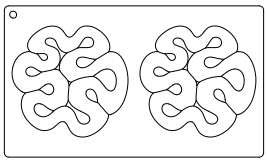


TOP10
Mini Coral
by Emmanuele Forcone

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**

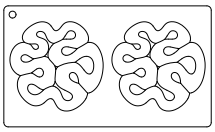


TOP15
Jelly
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x14 h
~ 90 ml

abbinabile a fasce microforate e a **KE024** - *can be combined with micro-perforated stainless steel bands and* **KE024**

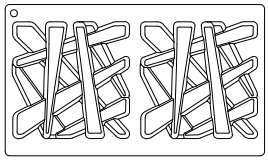


TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x11 h
~ 50 ml

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

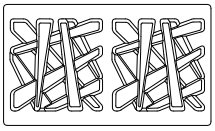


TOP13
Shanghai
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x10 h
~ 88 ml

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

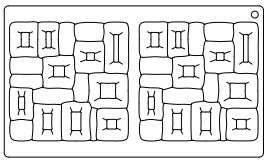


TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

mm 107x107x8 h
~ 45 ml

abbinabile a fasce microforate e a **KE051** - *can be combined with micro-perforated stainless steel bands and* **KE051**

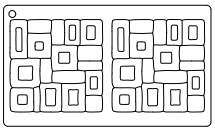


TOP01
Maya
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x7 h
~ 90 ml

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

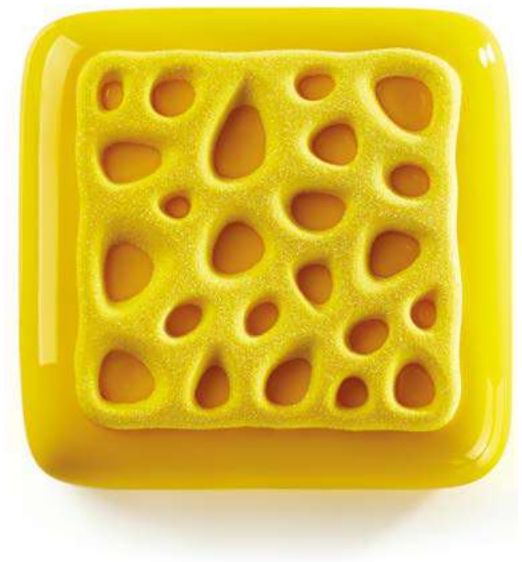


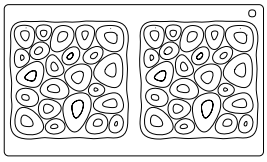
TOP12
Mini Maya
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

mm 107x107x7 h
~ 58 ml

abbinabile a fasce microforate e a **KE051** - *can be combined with micro-perforated stainless steel bands and* **KE051**



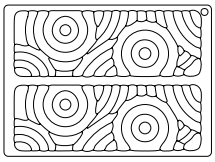


TOP02
Sponge
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x10 h
~ 80 ml

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

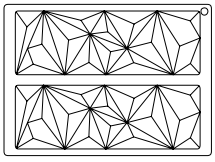


TOP04
Circle
by Emmanuele Forcone

dim stampo - *mould*
mm 240x175

mm 210x70x9 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 240x175

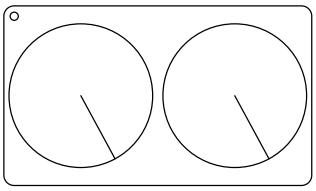
mm 210x70x14 h
~ 100 ml

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

Gianluca Fusto x Top 3D

I Top 3D sono il perfetto abbinamento alle fasce microforate per la creazione di crostate moderne e completamente tridimensionali.

The Top 3D moulds are the perfect range extension of Progetto Crostate to the micro-perforated bands for the creation of modern and 3D tarts.

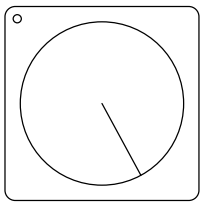


TOP17
Frisbee
by Gianluca Fusto

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

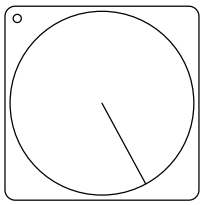


TOP18
Frisbee
by Gianluca Fusto

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*

Scopri **Progetto Crostate** a pag 266
Discover **Progetto Crostate** *at page 266*

Formasil

Flessibili, multiuso, creativi. I tappetini microforati Formasil, sviluppati in collaborazione con Leonardo di Carlo, consentono di unire fantasia e razionalità, con infinite variabili e combinazioni, dolci e salate. Con un grande vantaggio: Formasil regala una cottura uniforme anche dei prodotti da forno che faticano a cuocere, assicurando un'alta resa di produzione, il corretto sviluppo della lievitazione in altezza e forme sempre perfette.

Flexible, multipurpose, and creative. The Formasil micro-perforated mats, developed in collaboration with Leonardo di Carlo, allow professionals to match their creativity with rationality, with infinite variations and combinations, for both sweet and savoury dishes. With one huge advantage: Formasil delivers uniform cooking even with difficult to bake goods, ensuring a high production yield, for baked goods that rise to the right height and in the perfect shapes every time.

Leonardo Di Carlo x Formasil

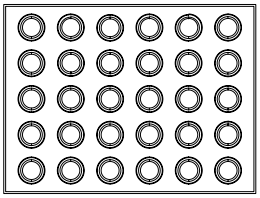
Dalla passione e motivazione per risvegliare la pasticceria e non solo dal sonno dogmatico della ricetta nasce Formasil. Leonardo Di Carlo, Campione del mondo di pasticceria, ribalta insieme a Pavoni Italia i preconcetti e le mappe mentali del lavoro in cucina, per un prodotto versatile, creativo e funzionale.

From passion and motivation to revitalising pastry making, and from more than just the dogmatic slumber of the recipes, comes Formasil. Leonardo Di Carlo – World Champion pastry chef – together with Pavoni Italia, overturns the preconceptions and mind maps of working in the kitchen, in order to design a versatile, creative and functional product.

Guarda il video **Formasil** sul canale Youtube di Pavoni Italia

*Watch the video **Formasil** on Pavoni Italia's Youtube channel*

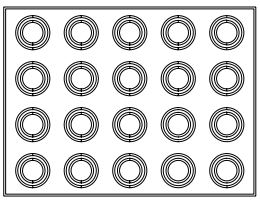
Formasil 400x300 mm



FF4306

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

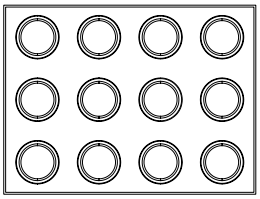
30 impronte - *indents*



FF4301

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

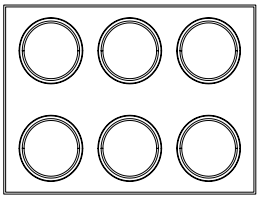
20 impronte - *indents*



FF4308

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

12 impronte - *indents*

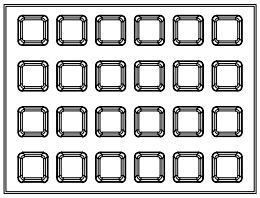


FF4311

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

6 impronte - *indents*

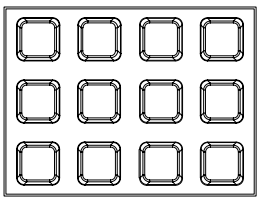
Formasil 400x300 mm



FF4303

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

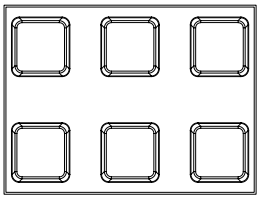
24 impronte - *indents*



FF4304

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

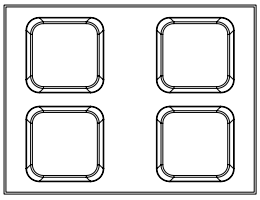
12 impronte - *indents*



FF4302

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

6 impronte - *indents*

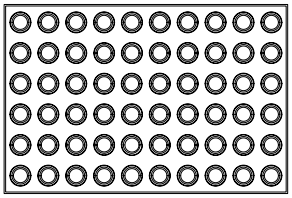


FF4305

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

4 impronte - *indents*

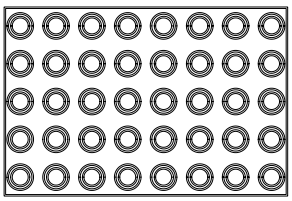
Formasil 600x400 mm



FF06

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

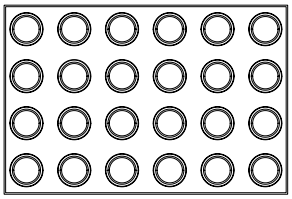
60 impronte - *indents*



FF01

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

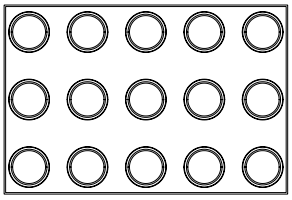
40 impronte - *indents*



FF08

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

24 impronte - *indents*

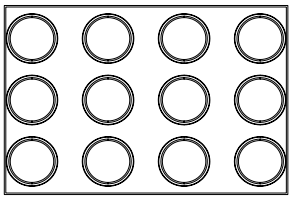


FF09

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

15 impronte - *indents*

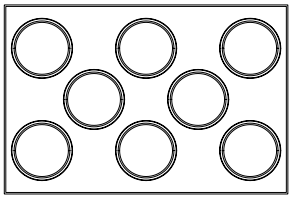
Formasil 600x400 mm



FF11

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

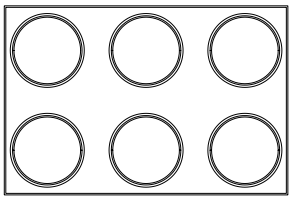
12 impronte - *indents*



FF10

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

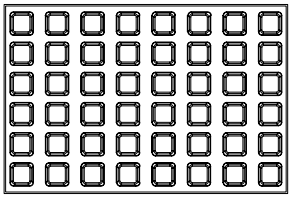
8 impronte - *indents*



FF12

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

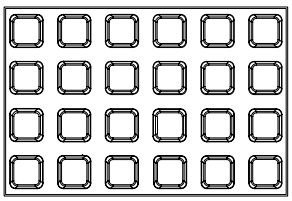
6 impronte - *indents*



FF03

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

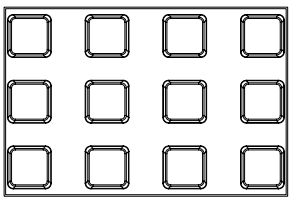
48 impronte - *indents*



FF04

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

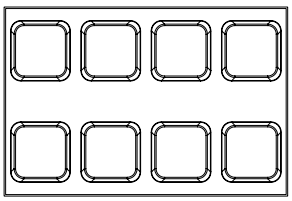
24 impronte - *indents*



FF02

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

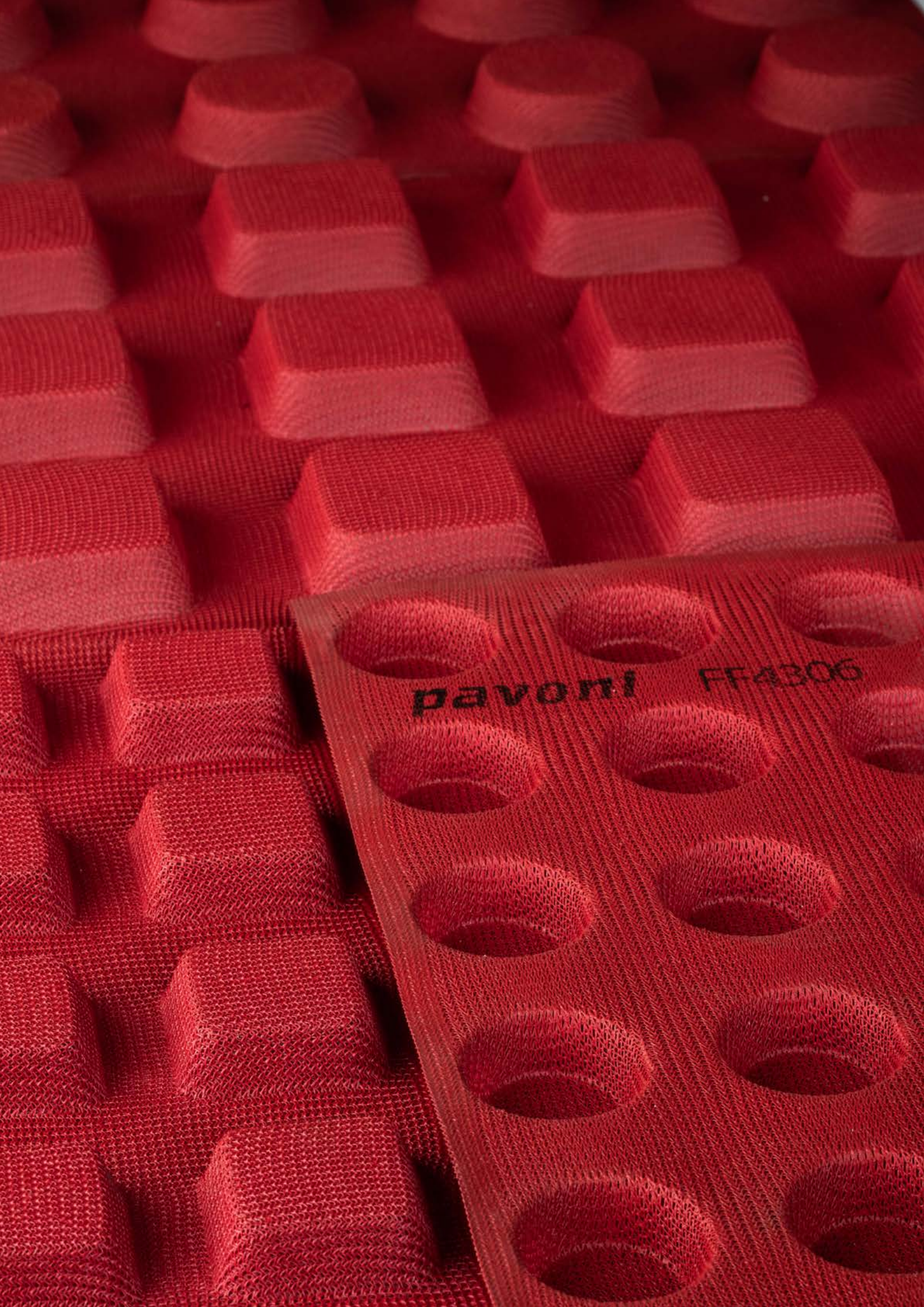
12 impronte - *indents*



FF05

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

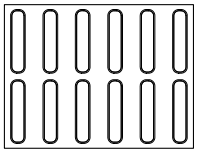
8 impronte - *indents*


pavoni
FF4306

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.

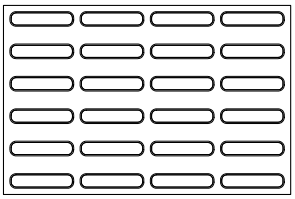
Micro-perforated and non-stick silicone mats with éclair indents. The micro-perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125x25x5 h
12 impronte - *indents*

Dim. stampo - *mould*
mm 400x300



FF13

mm 125x25x5 h
24 impronte - *indents*

Dim. stampo - *mould*
mm 600x400

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.

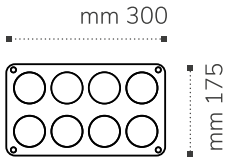
1. *Place the Éclair Formasil mat on a micro-perforated baking tray*
2. *Fill the indents with your mixture with a piping bag*
3. *Place in the oven for the perfect rising and baking of your creation.*

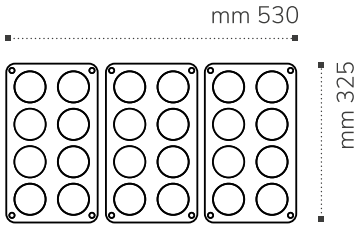
Formaflex

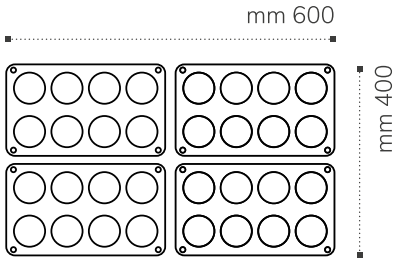
Formaflex 300x175 mm

Forme creative geometriche tra cui scegliere, per realizzare monoporzioni e mignon dolci e salate. Un unico formato, da 300x175 mm, esattamente pari ad un terzo di Gastronorm e a un quarto delle classiche teglie da pasticceria, per garantire la massima produttività e la migliore compatibilità con le attrezzature professionali. Formaflex è resistente da -40°C a + 250°C.

Choose from creative geometric shapes to create sweet and savoury single-serving portions and mignons. One 300x175 mm size mould, exactly equal to one third of Gastronorm trays and one quarter of the classic pastry trays, to guarantee maximum productivity and the best compatibility with professional equipment. Formaflex can withstand temperatures from -40°C to +250°C.







FR001
Semisfera - *hemisphere*

Ø mm 70x35 h
~ 89 ml

6 impronte - *indents*

FR002
Babà

Ø mm 55x60 h
~ 97 ml

8 impronte - *indents*

FR003
Semisfera - *hemisphere*

Ø mm 40x20 h
~ 17 ml

15 impronte - *indents*

FR004
Semisfera - *hemisphere*

Ø mm 30x17 h
~ 8,5 ml

24 impronte - *indents*

FR005
Mini savarin

Ø mm 41x12 h
~ 12 ml

18 impronte - *indents*

FR006
Pomponette

Ø mm 34x16 h
~ 13 ml

24 impronte - *indents*

FR007
Pyramid

mm 71x71x40 h
~ 92 ml

6 impronte - *indents*

FR008
Muffin

Ø mm 70x40 h
~ 130 ml

6 impronte - *indents*

FR009
Ovale - *oval*

mm 53x33x20 h
~ 28 ml

16 impronte - *indents*

FR010
Savarin

Ø mm 65x21 h
~ 49 ml

8 impronte - *indents*

FR011
Mini tartelletta - *tartlet*

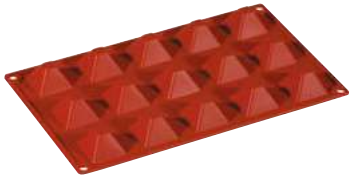
Ø mm 45x10 h
~ 12 ml

15 impronte - *indents*

FR012
Briochette

Ø mm 79x37 h
~ 100 ml

6 impronte - *indents*



FR013
Mini pyramid

mm 36x36x22 h
~ 13 ml

15 impronte - *indents*

FR014
Mini financier

mm 49x26x11 h
~ 11 ml

20 impronte - *indents*

FR015
Savarin

Ø mm 72x23 h
~ 67 ml

6 impronte - *indents*

FR016
Tartelletta - *tartlet*

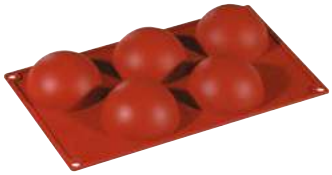
Ø mm 50x15 h
~ 20 ml

15 impronte - *indents*

FR017
Cilindro - *cilinder*

Ø mm 60x35 h
~ 89 ml

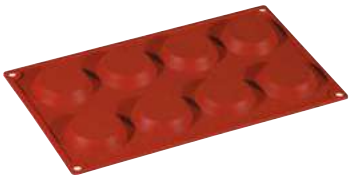
8 impronte - *indents*



FR018
Semisfera - *hemisphere*

Ø mm 80x40 h
~ 134 ml

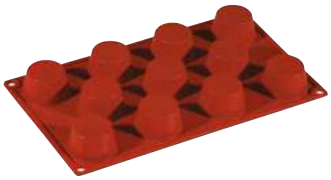
5 impronte - *indents*



FR019
Florentine

Ø mm 60x12 h
~ 27 ml

8 impronte - *indents*



FR020
Mini muffin

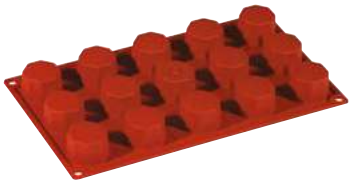
Ø mm 50x28 h
~ 43 ml

11 impronte - *indents*

FR021
Madeleine

mm 68x45x18 h
~ 30 ml

9 impronte - *indents*



FR022
Ottagono - *octagon*

Ø mm 38x26 h
~ 28 ml

15 impronte - *indents*

FR023
Biscuit

Ø mm 103x20 h
~ 160 ml

3 impronte - *indents*

FR024
Petit four

Ø mm 40x20 h
~ 22 ml

15 impronte - *indents*

FR025
Cuore - *heart*

mm 65x60x35 h
~ 97 ml

8 impronte - *indents*

FR026
Madeleine

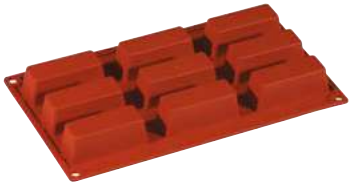
mm 42x30x11,5 h
~ 8 ml

20 impronte - *indents*

FR027
Briochette

Ø mm 79x30 h
~ 109 ml

6 impronte - *indents*



FR028
Cake

mm 80x30x30 h
~ 62 ml

9 impronte - *indents*

FR029
Cupcake

Ø mm 80x35 h
~ 110 ml

5 impronte - *indents*

FR030
Babà

Ø mm 45x48 h
~ 51 ml

11 impronte - *indents*

FR031
Babà

Ø mm 35x38 h
~ 25 ml

15 impronte - *indents*

FR032
Cannelé

Ø mm 56x50 h
~ 70 ml

8 impronte - *indents*

FR033
Diamante - *diamond*

Ø mm 35x23 h
~ 13 ml

18 impronte - *indents*

FR034
Diamante - *diamond*

Ø mm 68x45 h
~ 80 ml

6 impronte - *indents*

FR035
Bavarese

Ø mm 57x57 h
~ 110 ml

8 impronte - *indents*

FR036
Onde - *waves*

mm 80x45x25 h
~ 85 ml

6 impronte - *indents*

FR037
Mini cannelé

Ø mm 35x35 h
~ 24 ml

18 impronte - *indents*

FR038
Semisfera - *hemisphere*

Ø mm 60x30 h
~ 57 ml

8 impronte - *indents*

FR039
Semisfera - *hemisphere*

Ø mm 50x23 h
~ 33 ml

15 impronte - *indents*

FR040
Tartelletta - *tartlet*

Ø mm 60x17 h
~ 35 ml

8 impronte - *indents*

FR041
Ovale - *oval*

mm 65x41x34 h
~ 52 ml

9 impronte - *indents*

FR045
Margherita - Daisy

Ø mm 68x27 h
~ 75 ml

6 impronte - *indents*

FR046
Guglhupf

Ø mm 60x33 h
~ 70 ml

6 impronte - *indents*

FR047
Cake

Ø mm 80x18 h
~ 85 ml

6 impronte - *indents*

FR048
Cabosse

mm 76x46x23 h
~ 30 ml

6 impronte - *indents*

FR049
Savarin ovale - *oval*

mm 80x60x25 h
~ 74 ml

6 impronte - *indents*

FR050
Zucche - *pumpkins*

mm 72x61x28 h
~ 60 ml

6 impronte - *indents*

FR052
Rose

Ø mm 75x40 h
~ 90 ml

6 impronte - *indents*

FR053
Semisfera - *hemisphere*

Ø mm 75x43 h
~ 128 ml

6 impronte - *indents*

FR056RSA
Rose

Ø mm 70x37 h
~ 100 ml

6 impronte - *indents*

FR064
Cuore - *heart*

mm 60x75x67 h
~ 110 ml

8 impronte - *indents*

FR065
Muffin

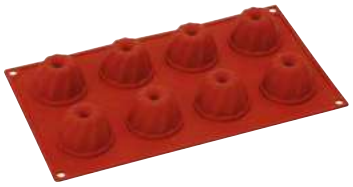
Ø sup mm 50
Ø inf mm 70
mm 35 h
~ 100 ml

6 impronte - *indents*

FR068
Torroncino

mm 50x25x20 h
~ 25 ml

20 impronte - *indents*



FR069
Guglhupf

Ø mm 52x32 h
~ 50 ml

8 impronte - *indents*

FR071
Mini savarin mix

mm 40x36x12 h
~ 8 ml

18 impronte - *indents*

FR073
Micro savarin tondo - *round*

Ø mm 30x13,5 h
~ 7,5 ml

28 impronte - *indents*

FR074
Micro savarin ovale - *oval*

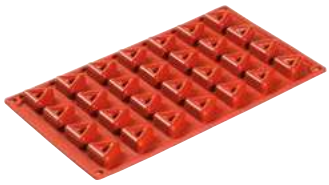
mm 35x25x13,5 h
~ 7,5 ml

28 impronte - *indents*

FR075
Micro savarin quadrato - *square*

mm 30x30x13,5 h
~ 9,5 ml

28 impronte - *indents*



FR076
Micro savarin triangolare - *triangular*

mm 30x30x13,5 h
~ 6,5 ml

28 impronte - *indents*

FR077
Charlotte

Ø mm 78x36 h
~ 110 ml

6 impronte - *indents*

FR078
St. Honorè

Ø mm 80x21 h
~ 55 ml

6 impronte - *indents*

FR082
Cuore

mm 68x68x31 h
~ 82 ml

8 impronte - *indents*

FR096
Swirl

Ø mm 75x38 h
~ 110 ml

6 impronte - *indents*

FR103
Cubo - *cube*

mm 40x40x40 h
~ 62 ml

15 impronte - *indents*

FR116
Florentine

Ø mm 35x5 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 150x50 h
~ 870 ml

KE998
Tonda - *round*

Ø mm 180x70 h
~ 1760 ml

KE999
Tonda - *round*

Ø mm 240x70 h
~ 3130 ml

FRT001
Tonda - *round*

Ø mm 200x40 h
~ 1150 ml

FRT002
Tonda - *round*

Ø mm 220x40 h
~ 1400 ml

FRT003
Tonda - *round*

Ø mm 240x42 h
~ 1850 ml

FRT004
Tonda - *round*

Ø mm 260x45 h
~ 2250 ml

FRT005
Tonda - *round*

Ø mm 280x45 h
~ 2600 ml

FRT051
Tonda cannellata
- *cannelle round*

Ø mm 260x30 h
~ 1350 ml

FRT052
Tonda cannellata
- *cannelle round*

Ø mm 280x30 h
~ 1600 ml

FRT053
Tonda cannellata
- *cannelle round*

Ø mm 300x30 h
~ 1850 ml

FRT058
Tonda cannellata
- *cannelle round*

Ø mm 280x30 h
~ 1700 ml

FRT103
Ciambella -
donut

Ø mm 240x60 h
~ 1685 ml

FRT104
Guglhupf

Ø mm 220x110 h
~ 2750 ml

FRT106L
Plumcake

mm 240x105x65 h
~ 1385 ml

FRT120
Plumcake

mm 280x105x65 h
~ 1660 ml

FRT077
Rettangolare -
rectangular

mm 280x240x40 h
~ 2670 ml

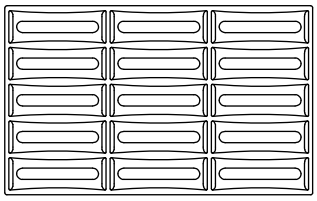
Snack

Delicious Snack

Due stampi in silicone per creare mille snack preziosi e creativi, dolci o salati. Sono concepiti per darti la possibilità di creare ripieni e golose farciture sotto la copertura. Gli stampi sono pensati per essere utilizzati in forno, in frigorifero e abbattitore (resistono a temperature da -40°C a + 250°C).

Two silicone moulds to create a thousand precious and creative snacks, sweet or savoury. Designed to give you the freedom to create delicious fillings under the coating. The moulds have been developed for use in ovens, refrigerators and blast chillers (withstanding temperatures from -40°C to +250°C).

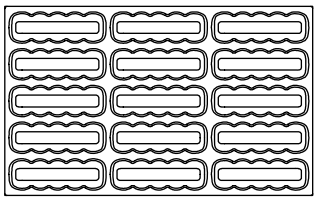
Dimensione stampo - *Mould size:* mm 285x175



DS01

mm 90x30x19 h
~ 38 ml

15 impronte - *indents*



DS02

mm 90x30x19 h
~ 38 ml

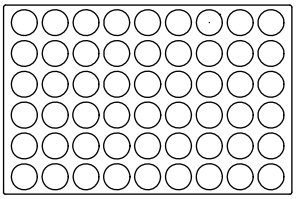
15 impronte - *indents*

Chocoflex

Stampi in silicone pratici, flessibili e resistenti per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Resistono da -40°C a + 250°C per uso in forno, frigorifero o abbattitore.

Practical, flexible and durable silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. Withstanding temperatures from -40°C to +250°C for use in the oven, refrigerator or blast chiller.

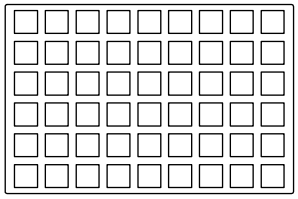
Dimensione stampo - *Mould size:* mm 290x190



LS01

Ø mm 26x14 h
~ 7,5 ml

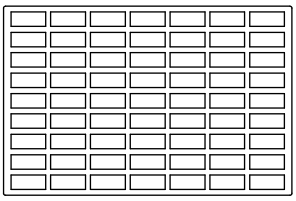
54 impronte - *indents*



LS02

mm 23x23x14 h
~ 7,5 ml

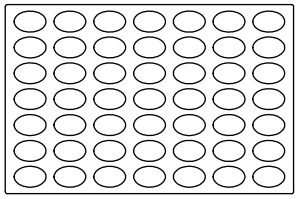
54 impronte - *indents*



LS03

mm 35x14x14 h
~ 7,5 ml

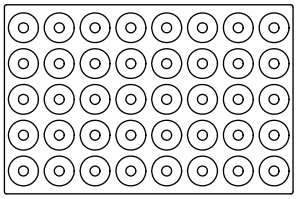
63 impronte - *indents*



LS04

mm 32x21x14 h
~ 7,5 ml

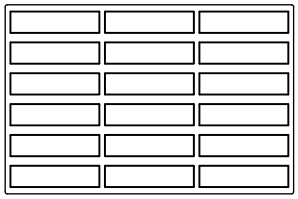
49 impronte - *indents*



LS06

Ø esterno - *external* mm 30
Ø interno - *internal* mm 10
h 12 mm
~ 7,5 ml

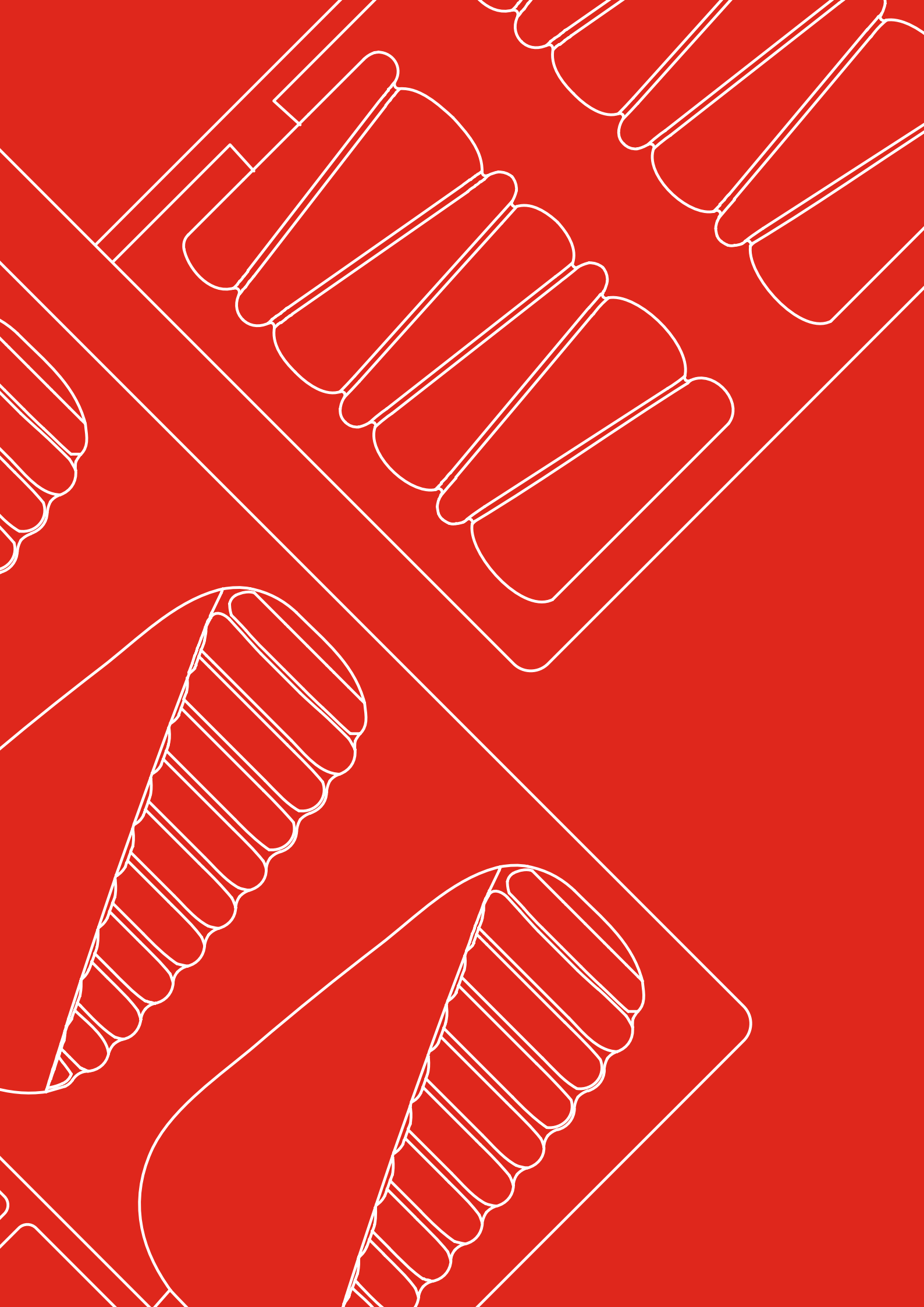
40 impronte - *indents*



LS07

mm 90x22x10 h
~ 19,5 ml

18 impronte - *indents*



GE
LA
TO

Gelato stick

Pavogel

Una linea di stampi per gelati a stecco dalle forme e dettagli sorprendenti. Tante soluzioni per stupire la clientela con trame e design originali che saranno protagonisti da subito in vetrina. Pavogel è disponibile anche nei formati Pocket e Snack, dalle dimensioni ridotte, per ampliare la tua possibilità d'offerta.

- Pavogel
- Pavogel Pocket
- Pavogel Snack

A line of moulds for ice cream on a stick, with amazing shapes and details. Many options to amaze your customers with original textures and designs that will immediately be the main stars of your shop window. Pavogel is also available in Pocket and Snack versions, in small sizes, to increase your range of products.

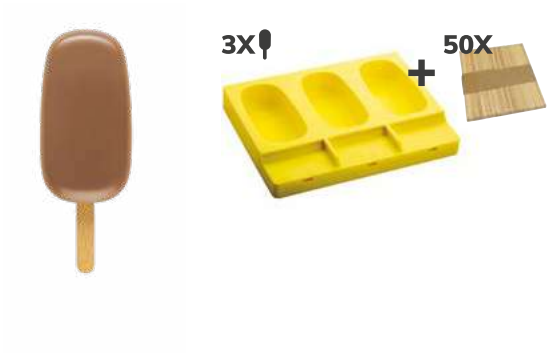
- Pavogel
- Pavogel Pocket
- Pavogel Snack

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

*Watch the video **Pavogel** on Pavoni Italia's Youtube channel*

Pavogel

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



Single mould

PL13
Capri

mm 49x93 h
~ 90 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

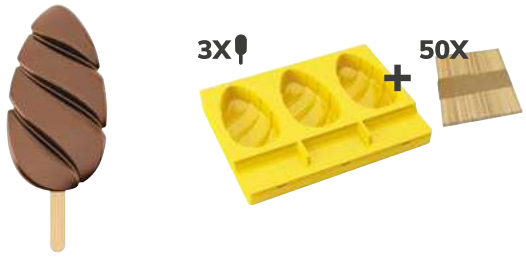
Kit 4 moulds

KITPL13
Capri

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

12 impronte - 12 indents

16 kit per masterbox
16 kit for masterbox



Single mould

PL01
Malibù

mm 52x95 h
~ 85 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

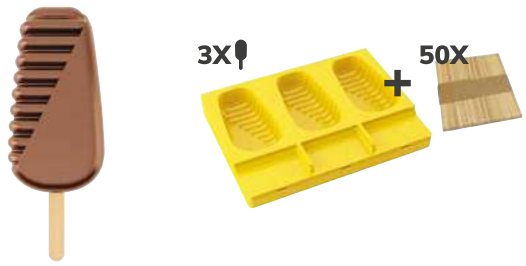
Kit 4 moulds

KITPL01
Malibù

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

12 impronte - 12 indents

16 kit per masterbox
16 kit for masterbox



Single mould

PL02
Acapulco

mm 50x95 h
~ 90 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

Kit 4 moulds

KITPL02
Acapulco

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

12 impronte - 12 indents

16 kit per masterbox
16 kit for masterbox

Single mould

PL03
Maracaibo

mm 48x85 h
~ 85 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

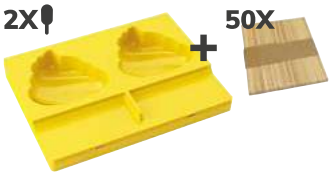
Kit 4 moulds

KITPL03
Maracaibo

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

12 impronte - 12 indents

16 kit per masterbox
16 kit for masterbox



Single mould

PL04
Honolulu

mm 83x84 h
~ 100 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

2 impronte - 2 indents

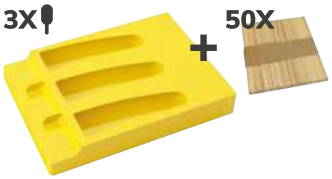
Kit 4 moulds

KITPL04
Honululu

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

8 impronte - 8 indents

16 kit per masterbox
16 kit for masterbox



Single mould

PL05
Ipanema

mm 35x110 h
~ 70 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

Kit 4 moulds

KITPL05
Ipanema

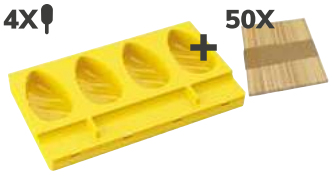
Kit 4 stampi+vassoio+50 stecchi
Kit 4 moulds+tray+50 sticks

12 impronte - 12 indents

16 kit per masterbox
16 kit for masterbox

Pavogel Pocket

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



Single mould

PL06
Malibù

mm 40x72 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte - 4 indents

Kit 2 moulds

KITPL06
Malibù

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

8 impronte - 8 indents

12 kit per masterbox
12 kit for masterbox

Single mould

PL07
Maracaibo

mm 37x65 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte - 4 indents

Kit 2 moulds

KITPL07
Maracaibo

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

8 impronte - 8 indents

12 kit per masterbox
12 kit for masterbox

Single mould

PL08
Waikiki

mm 40x70 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte - 4 indents

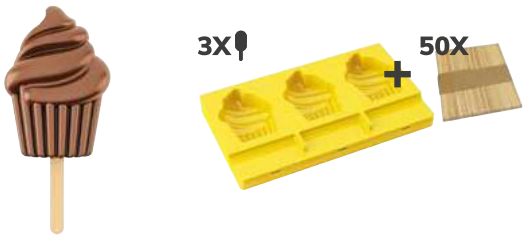
Kit 2 moulds

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



Single mould

PL09
Cupcake

mm 50x70 h
~ 40 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

Kit 2 moulds

KITPL09
Cupcake

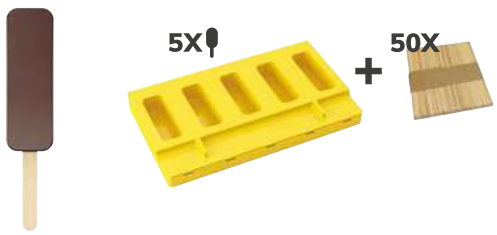
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks

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

Single mould

PL11
Bubbles

mm 25x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

5 impronte - 5 indents

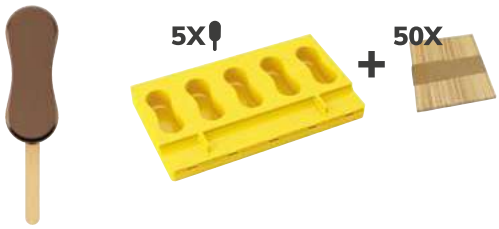
Kit 2 moulds

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



Single mould

PL12
Round

mm 23x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

5 impronte - 5 indents

Kit 2 moulds

KITPL12
Round

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

10 impronte - 10 indents

12 kit per masterbox
12 kit for masterbox

Accessori per Pavogel e Rainbow Stick
Accessories for Pavogel and 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 Pocket, Pavogel Snack

Confezione da 50 mini stecchi - *Pack of 50 mini sticks*

KSSUP

per - *for* Rainbow Stick

Confezione da 50 fermastecchi - *Pack of 50 stick fasteners*

Vassoi - *Trays*

TRAYGEL

per - *for* Pavogel
mm 400x300x10 h

TRAYGELMINI

per - *for* Pavogel
mm 400x120x10 h

Espositore - *Display*

PAVOGEL

Espositore in policarbonato per gelati su stecco - *Polycarbonate display for ice cream on a stick*

per - *for* Pavogel, Pavogel Pocket, Pavogel Snack, lollipops
mm 360x235

44 fori - *holes*

PAVOCOOKIE

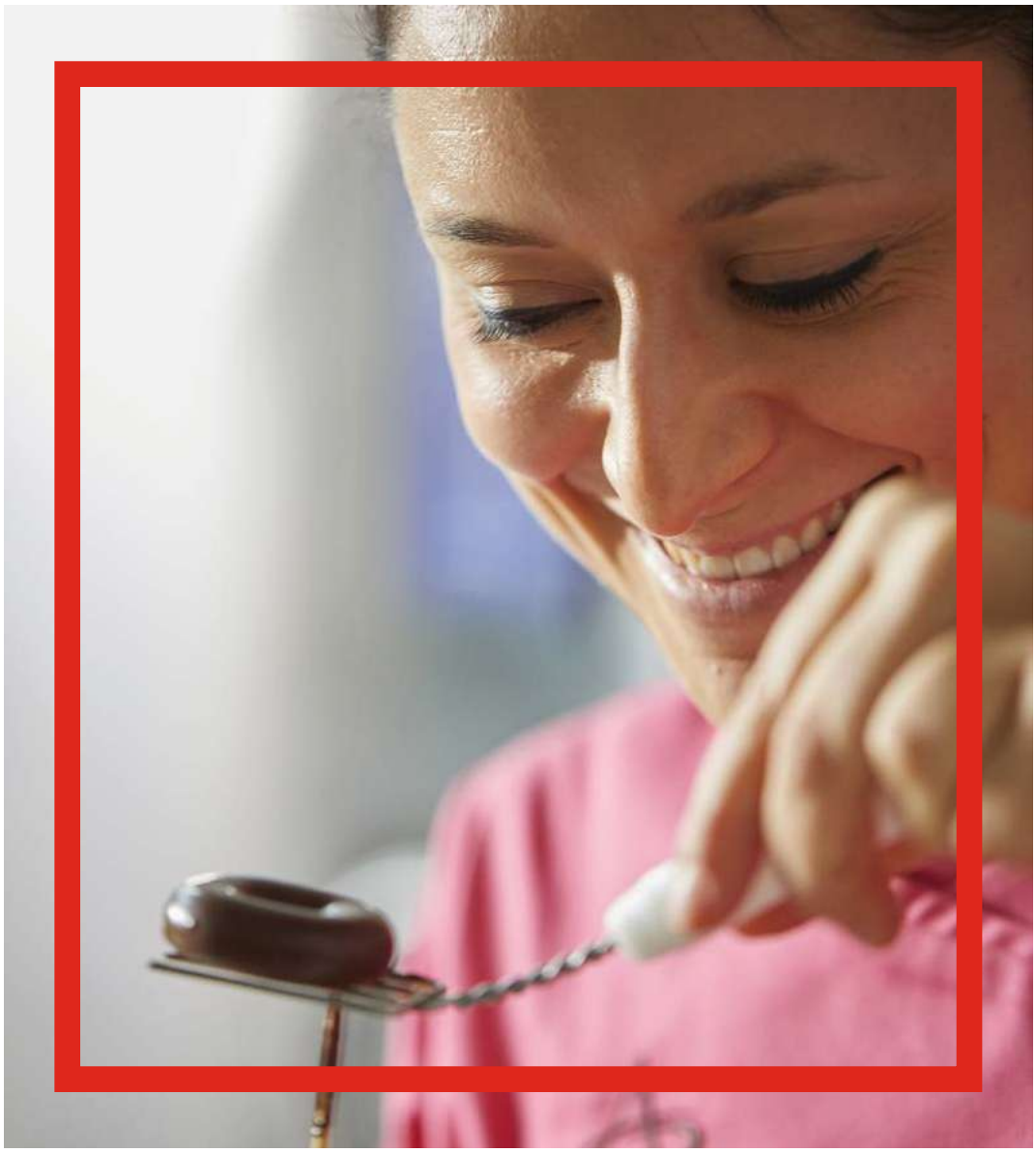
Espositore in policarbonato - *Polycarbonate display*

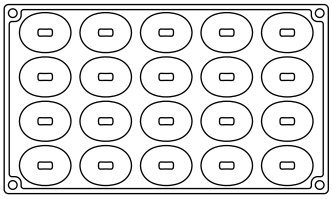
mm 360x235

Silvia Federica Boldetti x Rainbow Stick

Una regina della creatività in pasticceria. Silvia Federica Boldetti è The Pastry Queen 2016: una campionessa del Mondo capace di colpire con il talento e il sorriso. Insieme al team Pavoni Italia ha sviluppato Rainbow Stick, il kit per gelati a stecco che pare fatto per essere fotografato... e gustato! Una soluzione semplice per ravvivare la tua vetrina in gelateria.

A creativity queen in pastry. Silvia Federica Boldetti is the 2016 Pastry Queen: a World Champion able to strike with her talent and her smile. Together with the Pavoni Italia team, she has developed Rainbow Stick, the kit for ice cream on a stick that you can't help taking a picture at... and enjoy! A simple solution to liven up the window of your ice cream shop.





PX3212S
Rainbow stick

mm 46x35x12 h
~ 12 ml

20 impronte - *indents*

50X + + **50X**

Kit stampo in silicone 300x175 mm +50 stecchi+50 fermastecchi
Kit silicone moulds 300x175 mm +50 sticks+50 stick fasteners

Stecchi codice **KS47** e fermastecchi codice **KSSUP** acquistabili anche singolarmente. Scopri di più sugli accessori a pag 331
*Sticks **KS47** and stick fasteners **KSSUP** can be purchased individually. Discover more at page 331.*

Decorazione per gelato

Gelato decoration

Top Ice

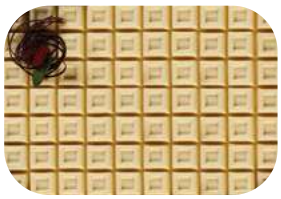
Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo di creare una vetrina capace di catturare lo sguardo e una soluzione ideale per la conservazione: Top Ice annulla l'effetto "defrost", evitando che gelato subisca sbalzi di temperatura e impedisce la formazione della fastidiosa e antiestetica patina sul gelato, dovuta all'ossidazione. Questo significa più libertà e meno lavoro. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita.

Top Ice is the line of silicone moulds for decorating ice cream pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your ice cream 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 ice cream, 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 intera - *Whole pan*

TOP100
Iceberg

mm 361,5x251,5x21 h
~ 740 ml



TOP101
Tablet

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

TOP102
Coral

mm 361,5x251,5x21,5 h
~ 1090 ml

TOP103
Sofa

mm 361,5x251,5x21 h
~ 929 ml

TOP104
Dune

mm 361,5x251,5x21 h
~ 840 ml

Vaschetta piccola - *Half pan*

TOP106
Iceberg

mm 361,5x152x20 h
~ 440 ml

TOP107
Tablet

mm 361,5x152x18,5 h
~ 615 ml

TOP105
Coral

mm 361,5x152x21,5 h
~ 651 ml

HO
RE
CA

Gourmand

Il gusto della perfezione

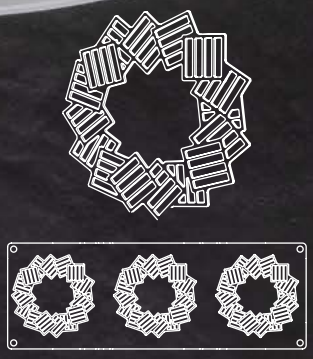
Una gamma raffinata di stampi in silicone adatti alla preparazione di appetizer, portate principali e dessert. Gourmand si arricchisce con nuovi design ricchi di dettagli, ispirati dalle forme organiche della Natura e dalle linee pure della geometria. Tutti sviluppati con la consulenza e il supporto di Chef dal profilo internazionale, riconosciuti per il proprio talento, competenza e creatività.

The taste of perfection

A refined range of silicone moulds suitable for the preparation of appetizers, main courses and desserts. Gourmand is enriched with new designs rich in detail, inspired by the organic shapes of Nature and the pure geometric lines. All developed with the advice and support of internationally recognised Chefs noted for their talent, expertise and creativity.

Tuiles

Gourmand 395x140 mm



NEW

GG059
Mosaic Frame
by Paolo Griffa

Ø mm 115x1,5 h

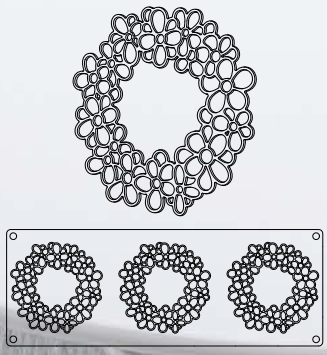
3 impronte - indents

NEW

GG060
Foliage Frame
by Paolo Griffa

Ø mm 115x1,5 h

3 impronte - *indents*

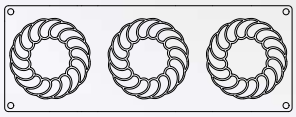


NEW

GG061
Jasmine Frame
by Paolo Griffa

Ø mm 115x1,5 h

3 impronte - *indents*



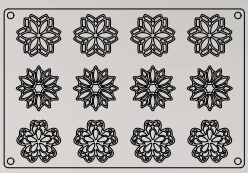
NEW

GG062
Blade Frame
by Paolo Griffa

Ø mm 110x1,5 h

3 impronte - *indents*

Gourmand 300x200 mm



NEW

GG063
Mandala
by Paolo Griffa

Ø mm 55x2 h

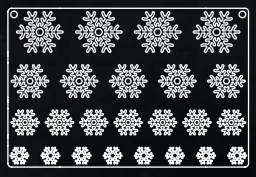
12 impronte - *indents*

NEW

GG064
Honey Bees
by Paolo Griffa

Ø mm 20x1,5 - Ø mm 25x1,5 - Ø mm 30x1,5

52 impronte - *indents*



NEW

GG065
Snowflake
by Paolo Griffa

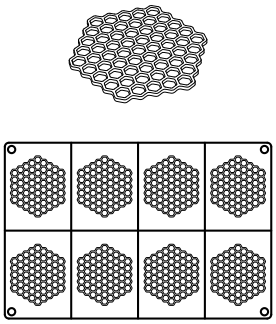
Ø mm 23x1,5 - Ø mm 35x1,5 - Ø mm 46x1,5 -Ø mm 57x1,5

24 impronte - *indents*

Paolo Griffa x Gourmand

Dalla collaborazione tra Pavoni Italia e lo stimato chef Paolo Griffa nasce Gourmand, la linea di stampi per la ristorazione per le tue creazioni. Un'esperienza che unisce forma e gusto, utilizzando design dalle trame leggere e sorprendenti, arricchite da tante novità per il 2023, tutte da scoprire.

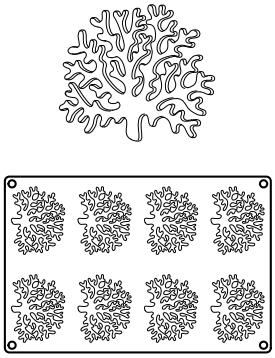
From the collaboration between Pavoni Italia and the respected chef Paolo Griffa comes Gourmand, the silicone moulds line to be used for your main dishes, hot or cold. An experience combining shape and taste, using light and surprising designs, enriched by many novelties for 2023.



GG047
Honeycomb
by Paolo Griffa

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

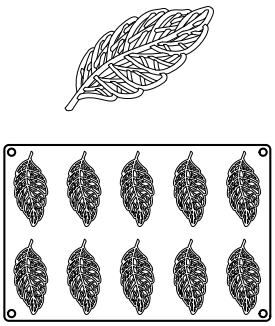
8 impronte - *indents*



GG027
Coral
by Paolo Griffa

mm max 75x59x2 h
~ 4 ml

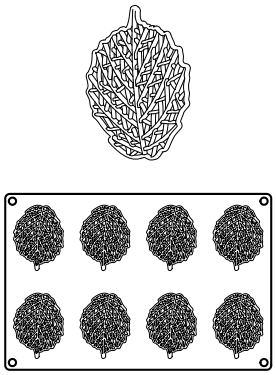
8 impronte - *indents*



GG028
Plume
by Paolo Griffa

mm max 84x38x2 h
~ 2 ml

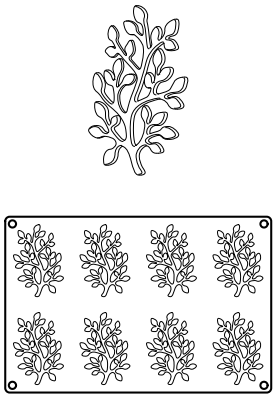
10 impronte - *indents*



GG029
Leaf
by Paolo Griffa

mm max 73x55x2 h
~ 3 ml

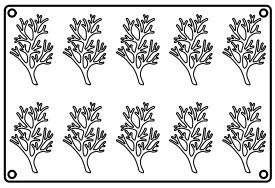
8 impronte - *indents*



GG030
Bonsai
by Paolo Griffa

mm max 80x55x2 h
~ 2 ml

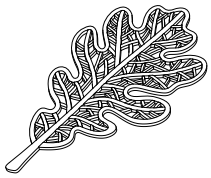
8 impronte - *indents*

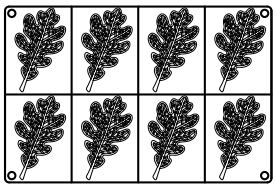


GG031
Wood
by Paolo Griffa

mm max 78x48x2 h
~ 2 ml

10 impronte - *indents*

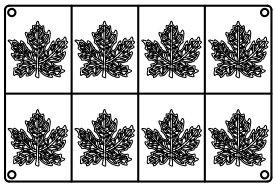




GG048
Oak tree
by Paolo Griffa

mm 98x53x2 h
~ 3 ml

8 impronte - *indents*



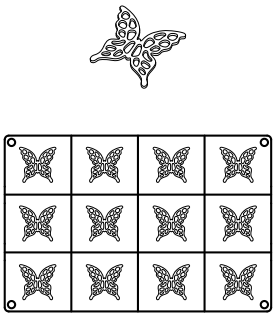
GG049
Maple
by Paolo Griffa

mm 66x62,5x2 h
~ 3 ml

8 impronte - *indents*

HORECA

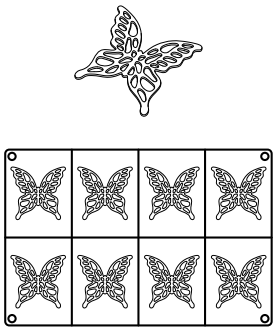
Gourmand 300x200 mm



GG051
Mariposa S
by Paolo Griffa

mm 40x39x2 h
~ 1 ml

12 impronte - *indents*

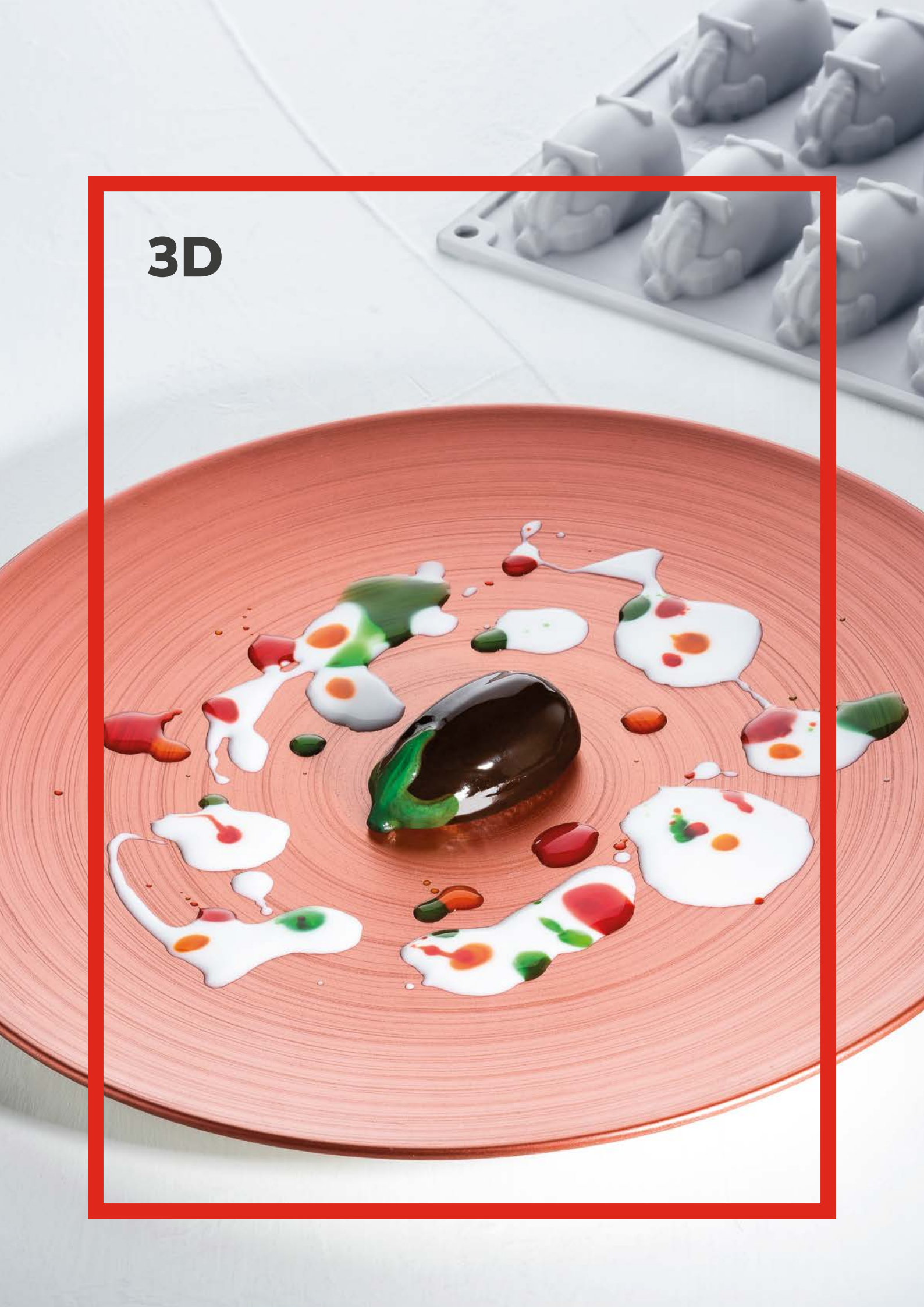


GG050
Mariposa L
by Paolo Griffa

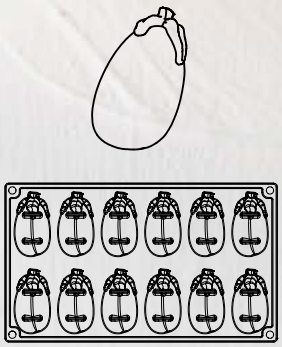
mm 60x58x2 h
~ 2 ml

8 impronte - *indents*

3D



Gourmand 300x175 mm

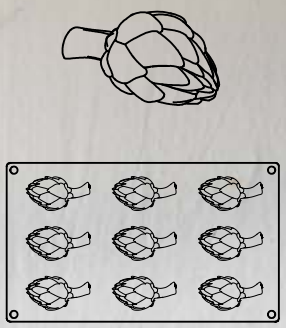


NEW

GG055
Melanzana
by Franco Aliberti

mm 67x35x25 h
~ 35 ml

12 impronte - *indents*



NEW

GG056
Carciofo
by Franco Aliberti

mm 74x40x30 h
~ 35 ml

9 impronte - *indents*

Franco Aliberti x Gourmand

La collezione ispirata ai prodotti vegetali si arricchisce di nuove forme capaci di giocare all'interno dei vostri piatti. In collaborazione con Franco Aliberti per una cucina innamorata della Natura in cui nulla viene sprecato.

The collection inspired by vegetable products is enriched with new forms able to play inside your creations. In collaboration with Franco Aliberti, for a kitchen in love with Nature in which nothing is wasted.

NEW

GG057
Cuore di bue
by Franco Aliberti

Ø mm 45x35 h
~ 35 ml

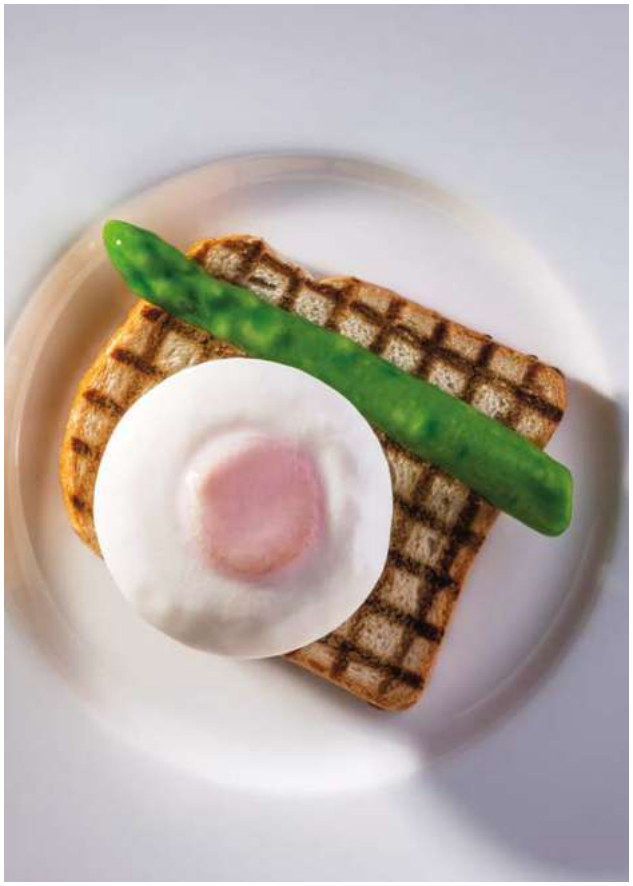
15 impronte - *indents*

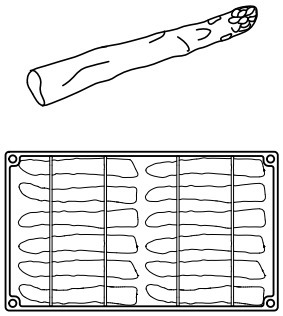
NEW

GG058
Friggitello
by Franco Aliberti

mm 90x35x20 h
~ 20 ml

12 impronte - *indents*

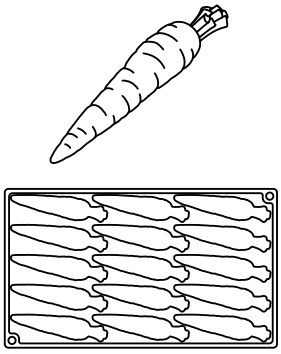




GG034
Asparagus
by Franco Aliberti

mm max 129x19x14 h
~ 15 ml

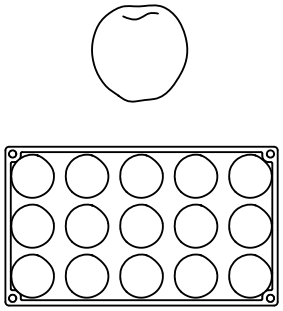
12 impronte - *indents*



GG046
Carrot
by Franco Aliberti

mm 105,5x21x16 h
~ 15 ml

15 impronte - *indents*

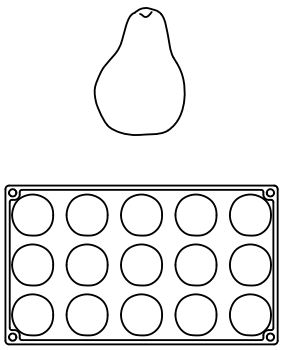


GG036
Gala (apple)

mm Ø 45x37,5 h
~ 46 ml

15 impronte - *indents*

photo credits:
Paolo Griffa

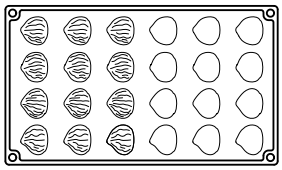


GG037
Kaiser (pear)

mm Ø 43x55 h
~ 46 ml

15 impronte - *indents*

photo credits:
Paolo Griffa

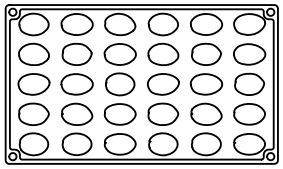


GG011
Chestnut
by Felix Lo Basso

mm max 31x27x16 h
~ 6 ml

24 impronte - *indents*

photo credits:
Fabrizio Fiorani

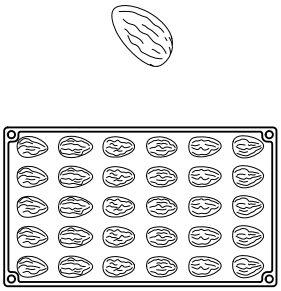


GG012
Olive
by Felix Lo Basso

mm max 32x22x18 h
~ 7 ml

30 impronte - *indents*

photo credits:
Paolo Griffa

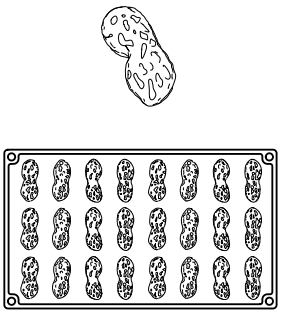


GG013
Almond
by Felix Lo Basso

mm max 34x21x11 h
~ 4 ml

30 impronte - *indents*

photo credits:
Fabrizio Fiorani

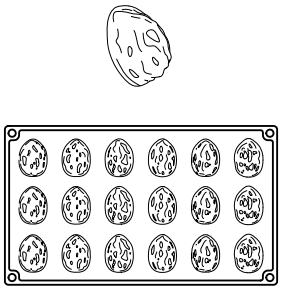


GG014
Peanut
by Felix Lo Basso

mm max 47x19x16 h
~ 7 ml

24 impronte - *indents*

photo credits:
Fabrizio Fiorani

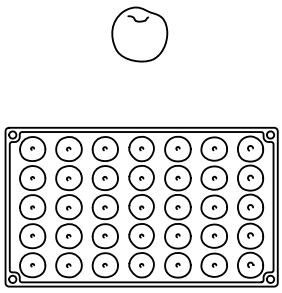


GG015
Nutshell
by Felix Lo Basso

mm max 38x28x16 h
~ 8 ml

18 impronte - *indents*

photo credits:
Fabrizio Fiorani



GG016
Cherry
by Felix Lo Basso

mm max Ø 26x12 h
~ 8 ml

35 impronte - *indents*

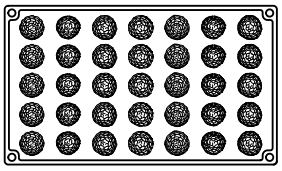
photo credits:
Fabrizio Fiorani

GG024
Mandarin
by Felix Lo Basso

mm max 38x22x15 h
~ 5 ml

30 impronte - *indents*

photo credits:
Fabrizio Fiorani

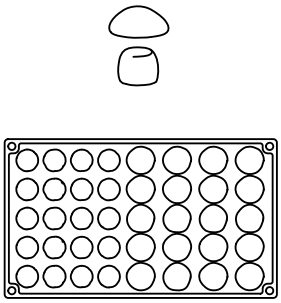


GG017
Berry
by Felix Lo Basso

mm max Ø 24x27 h
~ 7 ml

35 impronte - *indents*

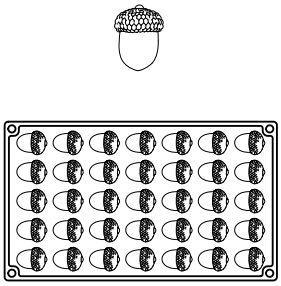
photo credits:
Paolo Griffa



GG025
Mushroom
by Felix Lo Basso

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

20 impronte - *indents*
(fungo completo - *whole mushroom)*



GG026
Nut
by Felix Lo Basso

mm max 31x23x19 h
~ 6 ml

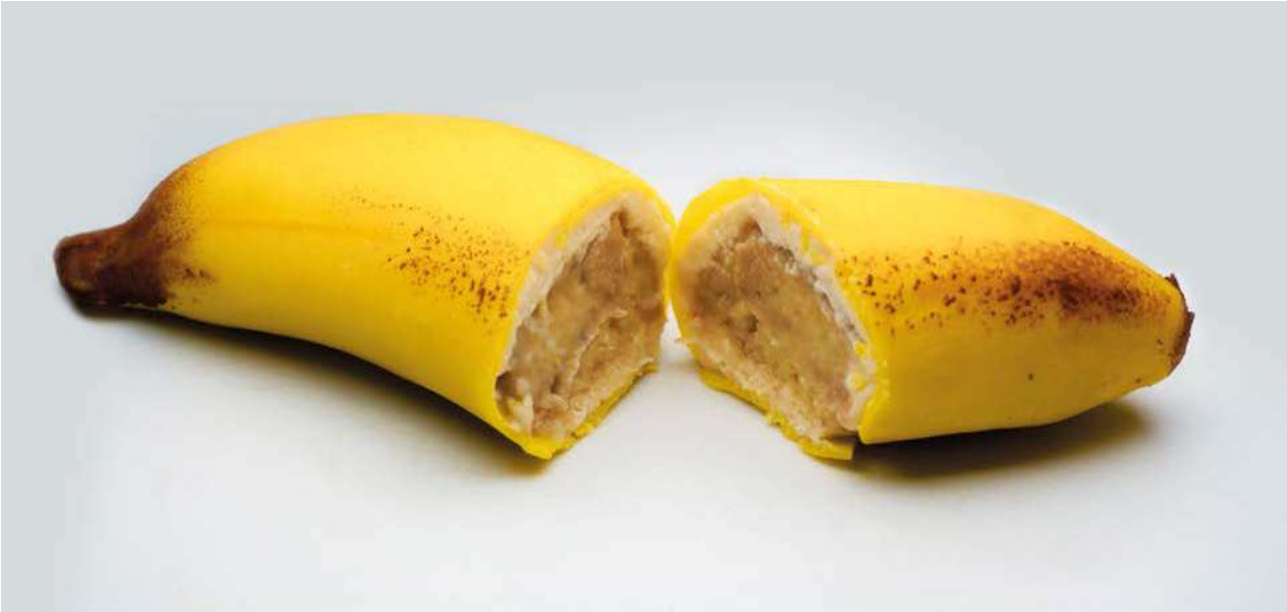
35 impronte - *indents*

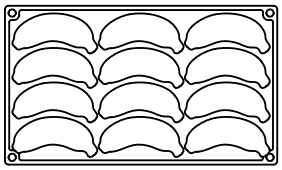
photo credits: Paolo Griffa

Eunji Lee x Gourmand

Una sintesi unica di delicatezza orientale, eleganza europea e creatività americana. Tra Pavoni Italia e la Chef premiata due stelle Michelin Eujii Lee è subito scattata la scintilla: interpretazioni innovative per la nuova forma della linea Gourmand, dal pieno realismo e dal carattere vivace. Un design tutto da scoprire e adattare al tuo stile.

A unique synthesis of oriental delicacy, European elegance and American creativity. The spark ignited immediately between Pavoni Italia and the two Michelin-starred Chef Eujii Lee: innovative interpretations for the new shape of the Gourmand line, with full realism and a lively character. A design to be discovered and adapted to your style.



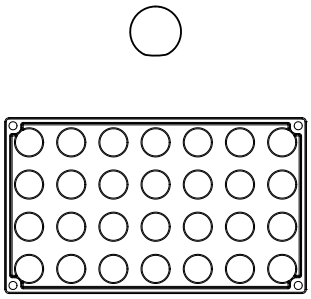


GG035
Baby banana
by Eunji Lee

mm 90x40,5x25 h
~ 40 ml

12 impronte - *indents*

Gourmand 300x175 mm

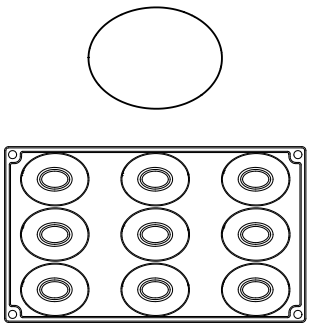


NEW

GG053
Pop

Ø mm 24x23 h
~ 7 ml

28 impronte - *indents*



NEW

GG054
Egg

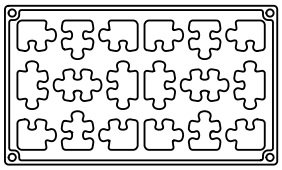
mm 63x48x40 h
~ 72 ml

9 impronte - *indents*

Felix Lo Basso x Gourmand

Gourmand - la linea di stampi in silicone dai molteplici usi per la preparazione di portate principali, appetizer e dessert - e un grande interprete. C'è tutta l'Italia nello stile di Felix Lo Basso e del suo ristorante stellato Michelin. Dalla sua cucina e dalle idee Pavoni Italia, tanti spunti per guarnire e personalizzare le tue creazioni.

Gourmand – the line of multi-purpose silicone moulds for the preparation of main courses, appetizers and desserts – and a great interpreter. There is all about Italy in Felix Lo Basso's style and his Michelin-starred restaurant. From his kitchen and from Pavoni Italia's concepts, there are plenty of ideas for garnishing and customising your creations.

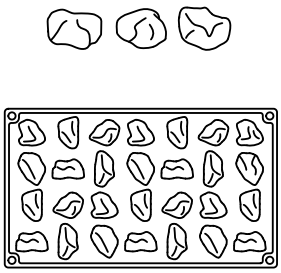


GG018
Puzzle
by Felix Lo Basso

mm 90x90x4 h (9 pcs)
~ 31 ml (9 pcs)

18 impronte - *indents*

Gourmand 300x175 mm

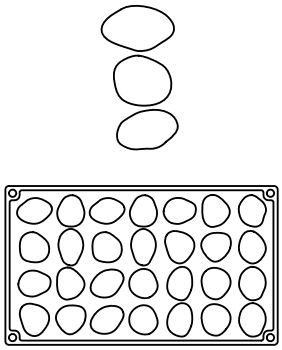


GG022
Gravel
by Felix Lo Basso

mm max 39x29x18 h
~ 6 ml

28 impronte - *indents*

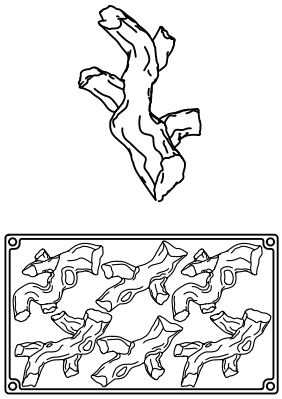
photo credits:
Paolo Griffa



GG019
Stones
by Felix Lo Basso

mm max 36x28x15 h
~ 6 ml

28 impronte - *indents*

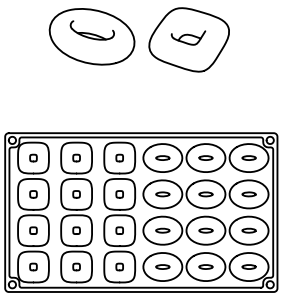


GG023
Tree
by Felix Lo Basso

mm max 120x69x18 h
~ 32 ml

6 impronte - *indents*

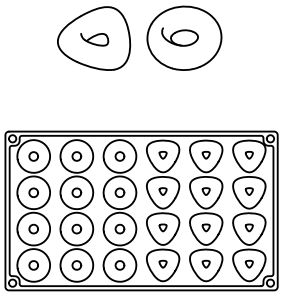
photo credits:
Paolo Griffa



GG020
Ovosquare
by Felix Lo Basso

oval
mm 40x28x10 h
square
mm 31x31x10 h
~ 10 ml

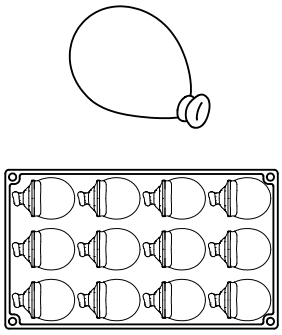
24 impronte - *indents*



GG021
Triaround
by Felix Lo Basso

triangle
mm 33x32x10 h
round
mm Ø 34x9 h
~ 6 ml

24 impronte - *indents*



GG052
Balloon
by Fabrizio Fiorani

mm 66x43x34 h
~ 47 ml

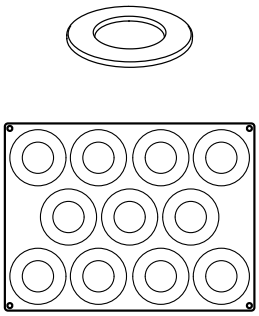
12 impronte - *indents*

HORECA

Forme geometriche
Geometric shapes

HORECA

Gourmand 400x300 mm

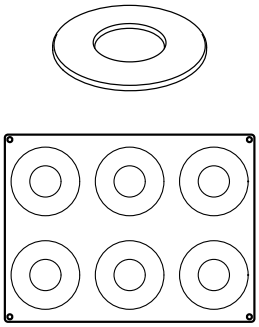


GG001
Anello piccolo
Small ring
by Paolo Griffa

mm Ø 90x3,5 h
~ 15 ml

11 impronte - *indents*

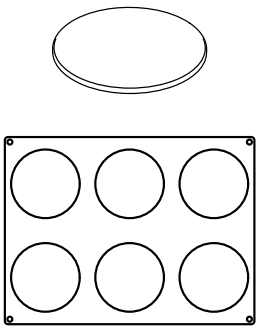
Scopri di più sulla personalizzazione di placchette, blister e fogli serigrafati a pag 98
Find out how to customize your chocolate plaques, blister and silkscreened sheets at page 98



GG002
Anello grande
Ring
by Paolo Griffa

mm Ø 110x3,5 h
~ 26 ml

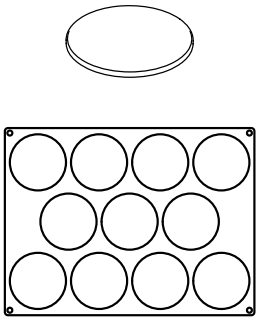
6 impronte - *indents*



GG003
Disco grande
Disc
by Paolo Griffa

mm Ø 110x3,5 h
~ 33 ml

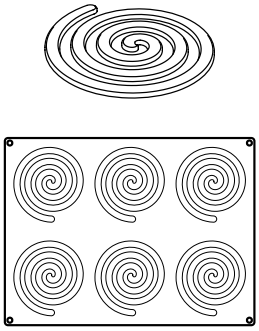
6 impronte - *indents*



GG004
Disco piccolo
Small disc
by Paolo Griffa

mm Ø 90x3,5 h
~ 22 ml

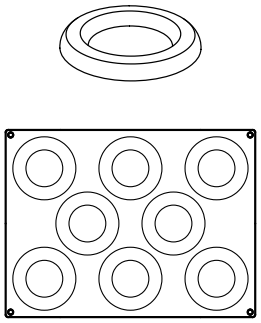
11 impronte - *indents*



GG005
Spirale
Spiral
by Paolo Griffa

mm 120x110x3,5 h
~ 15 ml

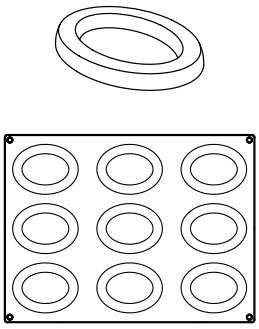
6 impronte - *indents*



GG006
Tondo
Round
by Paolo Griffa

mm Ø 100x10 h
~ 50 ml

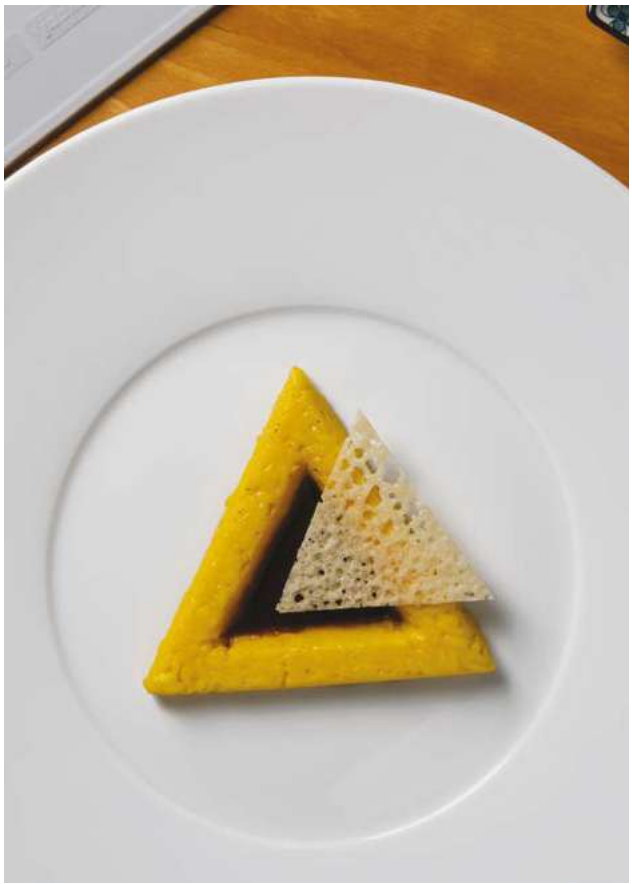
8 impronte - *indents*

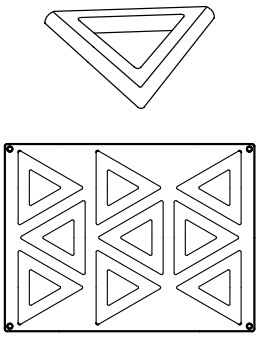


GG007
Ovale
Oval
by Paolo Griffa

mm 105x80x10 h
~ 33 ml

9 impronte - *indents*

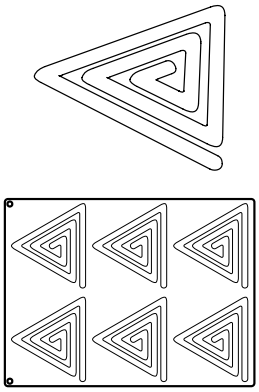




GG008
Triangolo
Triangle
by Paolo Griffa

mm 120x10x10 h
~ 40 ml

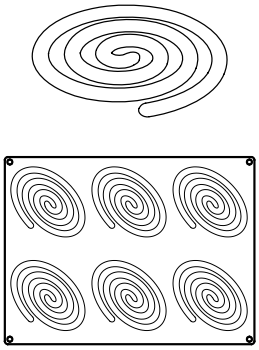
9 impronte - *indents*



GG009
Spirale triangolo
Triangular spiral
by Paolo Griffa

mm 135x120x5 h
~ 25 ml

6 impronte - *indents*



GG010
Spirale ovale
Oval spiral
by Paolo Griffa

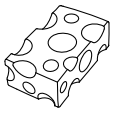
mm 138x95x6 h
~ 28 ml

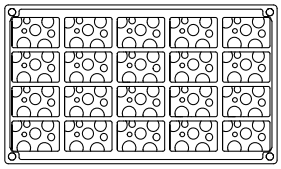
6 impronte - *indents*

FOOD

HORECA

Gourmand 300x175 mm





GG038
Gruyere
by Davide Oldani

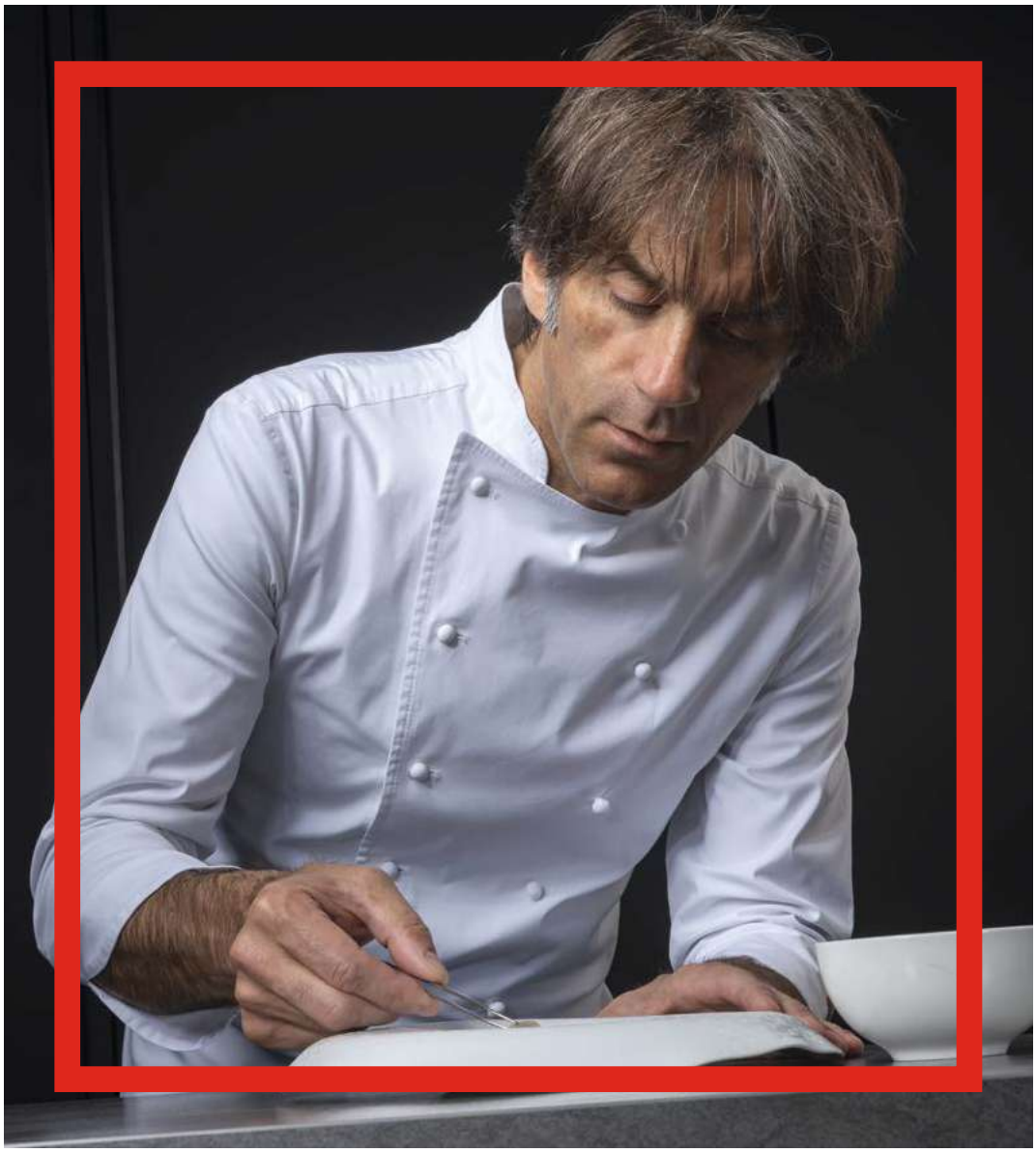
mm 50x31x18 h
~ 22 ml

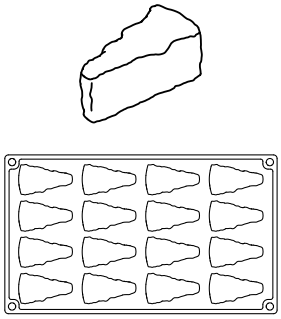
20 impronte - *indents*

Davide Oldani

Più Pop di così: una cucina alta, buona, grande. Foo'd è il frutto di una fitta collaborazione tra Davide Oldani e il team di ricerca Pavoni Italia: una linea di stampi in silicone originali per creare in cucina con idee contemporanee. Davide Oldani è l'inventore della Cucina Pop: ambasciatore Expo, detentore di due stelle Michelin e Chef per Casa Italia alle Olimpiadi di Rio 2016.

More than Pop: fine, excellent, haute cuisine. From the stimulating and enriching encounter between Davide Oldani and Pavoni Italia comes Foo'd, an original silicone mould for culinary creations with contemporary ideas. Davide Oldani is the creator of Cucina Pop: Expo ambassador, Michelin star and Chef for Casa Italia at the Rio 2016 Olympics.

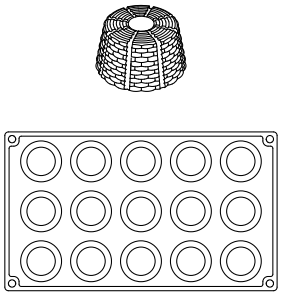




GG039
Cheese
by Davide Oldani

mm 57x30x27 h
~ 26 ml

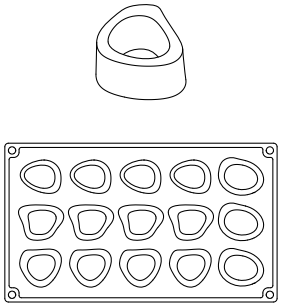
16 impronte - *indents*



GG040
Ricotta
by Davide Oldani

Ø mm 42,5x23 h
~ 25 ml

15 impronte - *indents*

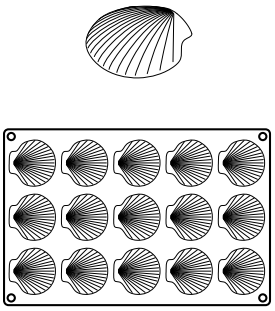


GG041
Ossobuco
by Davide Oldani

mm 48x40x23 h
~ 15 ml

15 impronte - *indents*

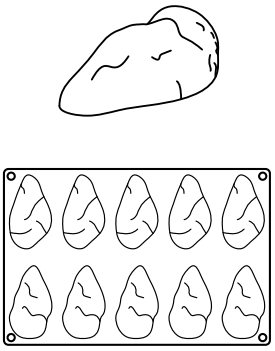
Gourmand 300x200 mm



GG032
Scallop
by Davide Oldani

max mm 50x50x15
~ 14 ml

15 impronte - *indents*

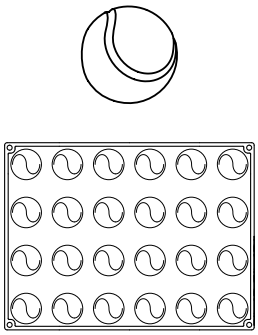


GG033
Oyster
by Davide Oldani

max mm 80x46x21
~ 20 ml

10 impronte - *indents*

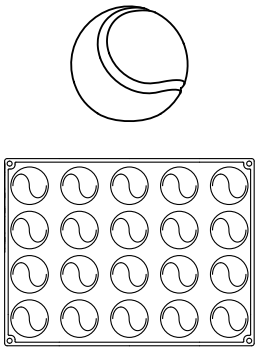
Pavoflex 400x300 mm



PX4338
Battuta d'inizio
by Davide Oldani

Ø mm 45
~ 48 ml

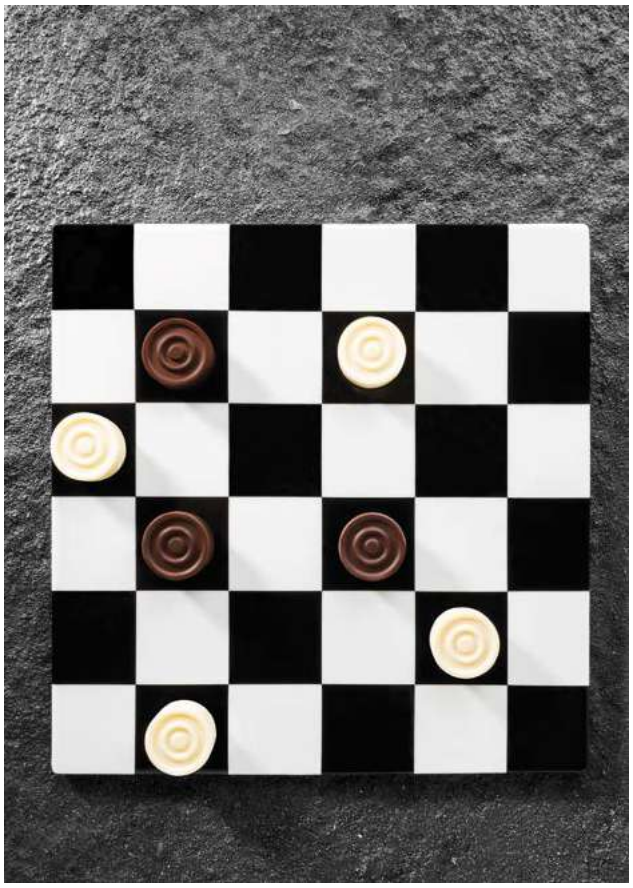
24 impronte - *indents*

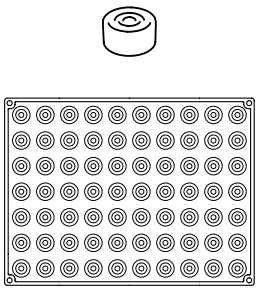


PX4327
Battuta d'inizio
by Davide Oldani

Ø mm 55
~ 80 ml

20 impronte - *indents*





PX4328
Dama
by Davide Oldani

Ø mm 25
~ 5,5 ml

70 impronte - *indents*

COLOURS & RAW MATERIALS

Colori e materie prime
Colours & raw materials

Concentrati naturali
Natural extract

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

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 a spruzzo o pennello, oppure all'interno di glasse o finiture ad effetto velluto. Un arcobaleno naturale vegan friendly capace di dare colore alla tua produzione.

Seasons is the range of cocoa butter with vegetable concentrates for colouring chocolate masses, for direct application by spray or brush, for glazes or velvet effect finishing. A vegan friendly natural rainbow to add colour to your production.

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
marrone 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

AZO free

Seasons aggiunge un tocco in più alle tue preparazioni. Glasse, impasti, creme, farciture, frolle, viennoiserie: sono solo alcuni degli usi possibili di Seasons. Concentrati vegetali a base di alga spirulina, zucca, barbabietola e molti altri.

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others.

NCP01
verde mela
apple green

NCP02
verde
green

NCP03
azzurro
light blue

NCP04
giallo
yellow

NCP05
rosso ciliegia
cherry red

NCP06
arancione
orange

NCP07
viola
purple

NCP08
marrone fondente
dark brown

NCP09
rosa
pink

NCP10
rosso
red

Colori in spray
Spray colours

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

E171 free

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.

NEW

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

•Colori AZO free
AZO free colours

100% AZO FREE

Spray perlescente 250 ml
Pearl effect spray 250 ml

E171 free

AZO free

Base alcolica, per decorazione dolci, cioccolato e pasta di zucchero.

Alcohol based, for cake decoration, chocolate and sugar paste.

NEW

SM10SB
oro
gold

SM13SB
argento
silver

SM11SB
bronzo
bronze

SM12SB
rubino
ruby

Spray effetto pastello Pastel 250 ml
Pastel effect spray Pastel 250 ml

E171 free

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.

NEW

SP01250SB
rosso
red

SP04250SB
giallo
yellow

SP08250SB•
verde
green

SP02250SB•
rosa
pink

SP05250SB•
blu
blue

SP03250SB
marrone
brown

SP07250SB
arancione
orange

•Colori AZO free
AZO free colours

100% AZO FREE

Colori in polvere
Powder colours

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

E171 free

AZO free

Fine polvere perlescente con pompetta ad aria per decorare prodotti finiti

Thin pearlescent powder with air pump for decorating finished products.

NEW

S01SB
rubino
ruby

S03SB
argento
silver

S02SB
oro
gold

S04SB
bronzo
bronze

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

E171 free

by Emmanuele Forcone

Alta densità di colore, per zucchero artistico, macaron, pasta di zucchero e ghiaccia.

High colour density, for artistic sugar, macarons, sugar paste and icing.

NEW

•Colori AZO free
AZO free colours

100% AZO FREE

A01SB
rosso ciliegia
cherry red

A05SB
verde
green

A09SB
marrone
brown

A02SB
arancione
orange

A06SB•
blu
blue

A10SB
nero
black

A03SB
giallo limone
lemon yellow

A07SB
viola
purple

A11SB
rosso vivo
bright red

A04SB
verde mela
apple green

A08SB
rosa
pink

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

E171 free

by Emmanuele Forcone

Alta densità di colore, da sciogliere nel burro di cacao.

High colour density to melt in cocoa butter.

NEW

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

•Colori AZO free
AZO free colours

100% AZO FREE

Perlescente in polvere Brilliant 40 g
Metallized powder Brilliant 40 g

E171 free

AZO free

by Emmanuele Forcone

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.

NEW

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

Colori al burro di cacao
Cocoa butter colours

Burro di cacao Chocolart 200 g
Cocoa butter Chocolart 200 g

E171 free

by Emmanuele Forcone

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.

NEW

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
liliac

LB12SB•
oro
gold

LB14SB•
bronzo
bronze

LB15SB•
rubino
ruby

•Colori AZO free
AZO free colours

100% AZO FREE

Colori liquidi
Liquid colours

Liposolubile liquido 180 g
Fat soluble liquid 180 g

E171 free

Ideali per la colorazione di masse di cioccolato e di tutte le masse grasse

Suitable to colour mass of chocolate and all fat masses.

NEW

LL01SB
verde
green

LL07SB
rosso
red

LL10SB•
nero
black

LL02SB
giallo uovo
egg yellow

LL08SB•
blu
blue

LL11SB
giallo limone
lemon yellow

•Colori AZO free
AZO free colours

100% AZO FREE

Idrosolubile liquido 190 ml
Water-soluble liquid 190 ml

E171 free

Colori idrosolubili a base di acqua per aerografo.

Water-soluble colours for airbrush.

NEW

CLN01SB
verde
green

CLN06SB•
azzurro
sky blue

CLN10SB
nero
black

CLN02SB
giallo uovo
egg yellow

CLN07SB
rosso
red

CLN11SB
giallo limone
lemon yellow

CLN04SB
viola
purple

CLN08SB•
blu
blue

CLN05SB
marrone
brown

CLN09SB
rosa
pink

•Colori AZO free
AZO free colours

100% AZO FREE

Decorazioni
Decorations

Pepite perlescenti di cioccolato 120 g
Pearly chocolate grains 120 g

E171 free

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.

NEW

PT01SB
rame
copper

PT02SB
rubino
ruby

PT03SB
oro
gold

PT04SB
bronzo
bronze

PT05SB
marrone
brown

Perle di zucchero 120 g
Sugar pearls 120 g

E171 free

AZO free

NEW

ZP01SB
oro
gold
Ø 4 mm

ZP02SB
argento
silver
Ø 4 mm

ZP03SB
rosa metallizzato
metallized pink
Ø 4 mm

ZP04SB
verde metallizzato
metallized green
Ø 4 mm

ZP05SB
blu metallizzato
metallized blue
Ø 4 mm

ZP06SB
oro
gold
Ø 6 mm

ZP07SB
argento
silver
Ø 6 mm

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*

Chocoice 400 ml

Refrigerante spray per zucchero e cioccolato.

Chocolate and sugar spray cooler.

CODE

CHOCOICE•

•Colori AZO free
AZO free colours

100% AZO FREE

Brillspray 400 ml

Lucidante spray per cioccolato, zucchero e marzapane.

Chocolate, sugar and marzipan spray glazing.

CODE

BRILLSPRAY

•Colori AZO free
AZO free colours

100% AZO FREE

Decotab 6 kg

DECOTAB
bianco
white

Decotab è una pasta malleabile, ideale per la copertura delle torte, da stendere a mano o con sfogliatrice, fino a spessori di 1 mm. Il burro di cacao contenuto lo rende utile per la realizzazione di soggetti e decorazioni come fiori e foglie. Decotab è bianco, con un leggero aroma di mandorla, e può essere colorato utilizzando i colori idrosolubili.

Decotab is a malleable paste. Roll it out with a rolling pin or a sheeter up to 1 mm thick and it can be used to cover cakes. The cocoa butter content makes this product a paste for the realization of subjects and decorations like flowers and leaves. Decotab is white coloured with an almond hint and it can be also coloured by using the water soluble food colours.

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 1 kg

DECOTABRC
rosa naturale
light rose

DECOTABN
nero
black

DECOTABCO
marrone
brown

DECOTABAZ
azzurro
light blue

DECOTABBN
bianco
white

DECOTABR
rosso
red

DECOTABVC
verde chiaro
light green

DECOTABG
giallo brillante
bright yellow

DECOTABRA
rosa
pink

DECOTABBL
blu
blue

DECOTABFU
fucsia
fuchsia

DECOTABVS
verde
green

Decotab 250 g

DTAR250
arancio
orange

DTVS250
verde scuro
dark green

DTR250
rosso
red

DTBN250
bianco
white

DTAZ250
azzurro
light blue

DTVC250
verde chiaro
light green

DTGU250
giallo uovo
egg yellow

DTCO250
marrone
brown

DTRA250
rosa
pink

DTN250
nero
black

DTG250
giallo brillante
bright yellow

DTVL250
viola
purple

DTGL250
glicine
wisteria

DTBL250
blu
blue

DTFU250
fucsia
fuchsia

DTRC250
rosa naturale
light rose

Ciocoplast 6 kg

Il cioccolato plastico per modellaggio Ciocoplast è l'ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità di questo prodotto lo rende adatto anche alla copertura di torte. Non si attacca alle mani, rimane morbido per giorni e ha un gradevole sapore di cioccolato. Disponibile nei colori bianco e marrone.

The plastic chocolate is the ideal product for the creation of flowers and ribbons, thanks to its consistency. The extreme malleability and plasticity of this product make it suitable to cover cakes too. Ciocoplast does not stick to hands, remains soft for days and has a pleasant chocolate taste. Available in white and brown in packs of 6 Kg.

CIOCOPLASTBN
bianco
white

CIOCOPLASTMR
marrone
brown

Ciocoplast colours 1 kg e 250 g

Ciocoplast colours è una gamma di colori vividi e intensi per decorare soggetti e preparazioni, con un notevole risparmio di tempo e grande omogeneità di risultato.

Ciocoplast colours offer a range of intense colours to decorate cakes with considerable time-saving and great colour uniformity.

Ciocoplast colours 1 kg

CIOCOPLASTWH
bianco
white

Ciocoplast colours 250 g

CPAZ250
azzurro
light blue

CPBN250
bianco
white

CPCO250
marrone
brown

CPG250
giallo
yellow

CPGL250
glicine
wisteria

CPN250
nero
black

CPRA250
rosa
pink

CPR250
rosso
red

CPVC250
verde chiaro
light green

CPVS250
verde scuro
dark green

CPVL250
viola
purple

Easydecor 1 kg

Pasta di zucchero elastica e malleabile, leggermente aromatizzata alla vaniglia, adatta alle coperture e modellaggio in piano o tridimensionale, con l'aggiunta di zucchero a velo. Pronta all'uso, si stende facilmente con il mattarello. Disponibile in vari colori, si può anche utilizzare con coloranti idrosolubili Pavoni Italia.

Sugar paste extremely elastic and malleable, lightly flavoured with vanilla. It is extremely suitable for cake covering and flat modeling (for three-dimensional modeling is sufficient to harden the dough by adding sugar). Ready to use, it is easy to apply with a rolling pin. Available in various colours, it can be also coloured with water soluble Pavoni Italia colours.

EASYBN
bianco
white

EASYAZ
azzurro
light blue

EASYR
rosso
red

EASYBL
blu
blue

EASYN
nero
black

Real ghiaccia 3 kg

Prodotto in polvere che sostituisce la ghiaccia reale, migliorandone le prestazioni, miscelabile in acqua e subito pronto all'uso. Può essere applicato direttamente sulla torta mediante sac à poche, creando finissime decorazioni. Rispetto alla tradizionale ghiaccia, mantiene la sua elasticità nel tempo rendendo più semplice la gestione della torta durante tutte le fasi di lavorazione. Real ghiaccia può essere colorato utilizzando i colori idrosolubili Pavoni Italia. Disponibile anche nel formato da 500 gr.

Realghiaccia is a powdered product that replaces real icing and improves its performances. Ready to use after mixing with water. You can decorate your cakes with fine decorations by using it directly with a piping bag. Compared to traditional royal icing, Real ghiaccia maintains its elasticity as time goes by and make it easier to manage cake preparation during the whole processing. Real ghiaccia can be coloured by using the water soluble Pavoni Italia colours. Also available in 500 g size.

CODE

REALGHIACCIA

Massa Pavoni Summer 5 kg

Pasta di zucchero elastica e per la copertura, ha un aroma delicato vanigliato. Non teme l'umidità e il clima caldo, non è sensibile agli sbalzi di temperatura e non crea condensa superficiale una volta estratta la torta dal frigorifero. Colore bianco candido.

Elastic and perfect for covering, Massa Pavoni Summer has a soft taste, neutral with a vanilla hint. It resists at humidity and hot temperature, it does not create surface condense once the cake gets out from refrigerator. Pure white colour.

CODE

MASSAPAVONISUMMER

Pastamica 5 kg

Pasta di zucchero da copertura. Malleabile, di colore bianco, leggermente aromatizzata alla vaniglia. Facilissima da stendere, crea una copertura perfetta senza crepe e bolle.

Pastamica is a sugar paste for covering. Elastic in white colour, with a light vanilla hint. Extremely easy to spread, it creates a perfect covering, without breaks and bubbles.

CODE
PASTAMICA

Mix Macaron 500 g

Preparato per la realizzazione di macarons in modo semplice e veloce. Ideale da usare con i tappetini macaron Pavoni Italia.

Preparation ideal to create macarons in a simple and fast way. It can be used combined with Pavoni Italia macaron mats.

MACARONBN
bianco
white

MACARONRA
rosa
pink

Materie prime - *Raw materials*

AGAR AGAR 250 g
Per gelificare creme e liquidi. Vegetale, naturale, agente gelificante solubile al caldo. L'effetto gel si ottiene quando si raffredda. Sostituto della gelatina per dolci, pasticcini, dessert. La soluzione agar agar deve essere prima portata a ebollizione.

To gel creams and fluids. Vegetable, natural, heat-soluble gelling agent. The gel is obtained when cooled. Substitute of gelatine in confectionery, pastry, desserts. The agar agar solution must first be brought to the boil.

ZUCCHERO INVERTITO - *INVERTED SUGAR* 250 g
Utile per abbassare il punto di congelamento e mantenere umidi i prodotti da forno. Capace di mantenere l'umidità meglio del saccarosio: aumenta la morbidezza donando un gusto dolce più intenso.

To lower the freezing point and retain moisture of baked products. Able to retain moisture better than saccharose: improves softness with a more significant sweet taste.

HYFOAMA 250 g
Per montare soluzioni zuccherine calde e fredde. Per sostituire l'albume per ghiacce e meringhe.

To whip hot and cold sugar solutions. To substitute the egg white for icing and meringue.

GOMMA XANTHANO - *XANTHAN GUM* 250 g
Utile a stabilizzare e addensare impasti privi di glutine o ispessire le salse.

To stabilize and thicken gluten free dough. To thicken sauces.

SCIROPPO DI GLUCOSIO - GLUCOSE SYRUP 250 g
Previene la congelazione di gelati e mousse e la cristallizzazione di praline e prodotti in cioccolato. Utile per preparare pasta di zucchero e cioccolato plastico.

To prevent freezing of ice cream and mousse. To prevent crystallization of pralines and other chocolate products. To prepare sugar paste and plastic chocolate.

PECTINA - PECTIN 1 Kg
Impiegata per gelificazione di gelatine di frutta.

Used to gelatinize fruit jellies.

SALI DI SILICIO - SILICON SALTS 1 Kg
Protegge dall'umidità le composizioni artistiche in zucchero colato e cioccolato.

To protect cast sugar and chocolate compositions from humidity.

Isomalto per zucchero artistico
Isomalto for artistic sugar

CODE	PESO *WEIGHT* (g)
ISOPAV500	500
ISOMALTOKG1	1000
ISOMALTOKG5	5000
ISOMALTO	25000

Magic Decor

Magic Decor è l'innovativo preparato in polvere che, in abbinamento ai tappetini Magic Decor in silicone, permette di realizzare pizzi in zucchero estremamente elastici e sottili per abbellire le tue creazioni. Decora torte e preparazioni attraverso un vero effetto tridimensionale, che saprà catturare l'attenzione dei clienti, per un successo garantito nelle occasioni più speciali.

CODE	PESO *WEIGHT* (g)
MAGICDECOR250	250
MAGICDECOR	500
MAGICDECOR3	3000

Magic Decor is an innovative powder preparation you can use on our Magic Decor silicone mats. You can create amazing sugar laces you can use to embellish your creations. Decorate cakes and other creations with a real three-dimensional effect, which will catch your customers' eyes, for a guarenteed success in the most special events.

Strisce in silicone
Stripe silicone mats

*fino a esaurimento - *until exhaustion*

SMD03*
mm 390x80,5 h

SMD04A*
mm 390x80,5 h

SMD04B*
mm 390x80,5 h

SMD05*
mm 390x80,5 h

SMD07A*
mm 390x80,5 h

SMD07B*
mm 390x80,5 h

SMD08*
mm 390x80,5 h

SMD09*
mm 390x80,5 h

SMD10*
mm 390x80,5 h

SMD11*
mm 390x80,5 h

SMD12*
mm 390x80,5 h

SMD102*
mm 368x135 h

SMD100*
mm 368x135 h

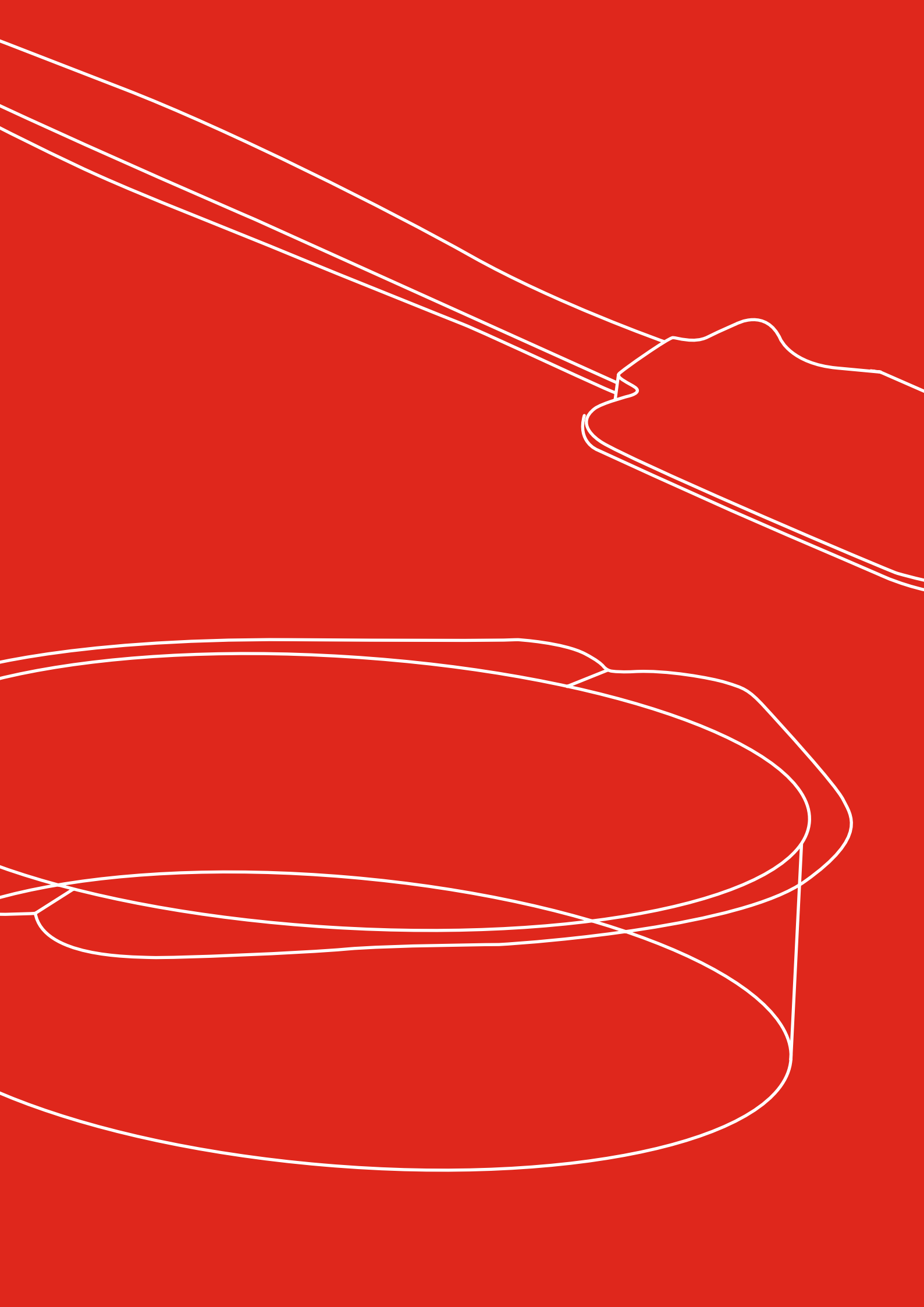
TMD01*
mm 400x300 h

TMD02*
mm 400x300 h

TMD04*
mm 400x300 h

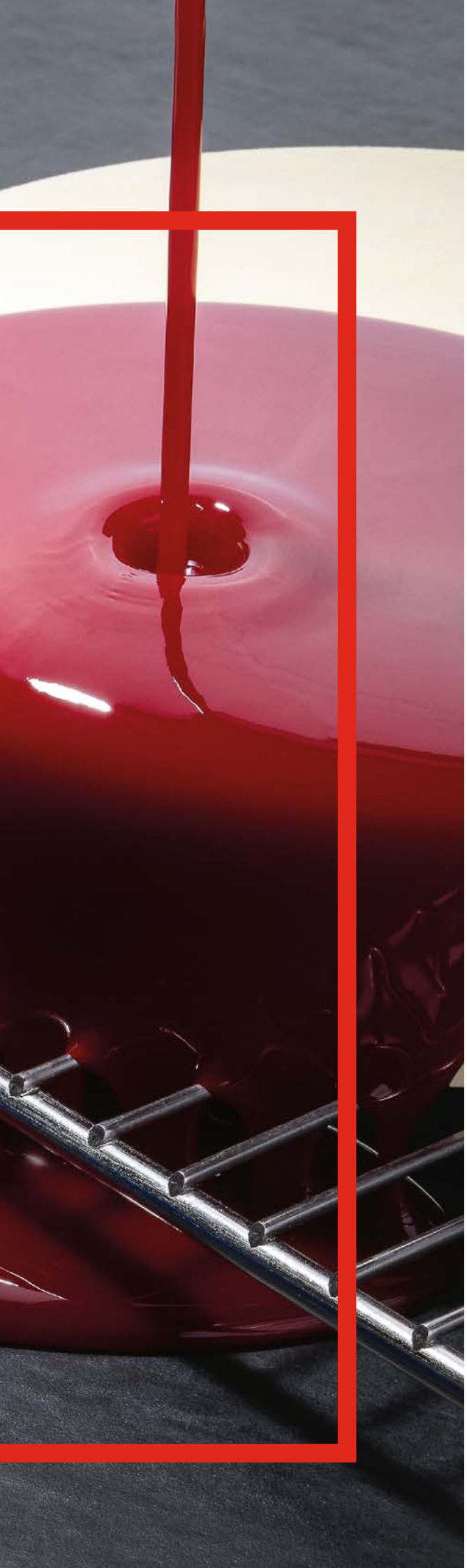
TMD06*
mm 400x300 h

TMD08*
mm 400x300 h



EQU
IPM
ENT

Stampi monouso
Disposable moulds



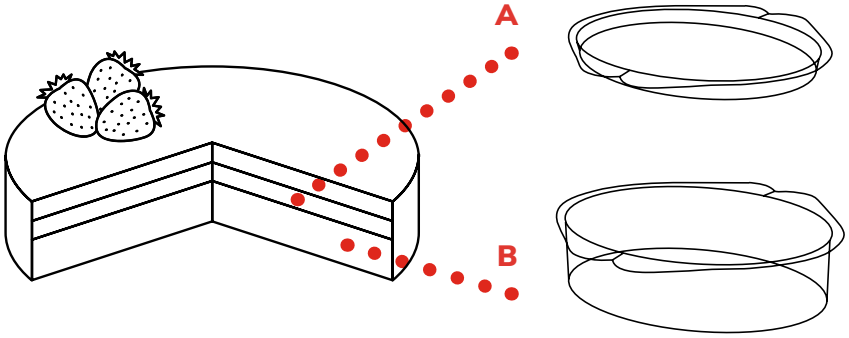
Stampi monouso riciclabili al 100% per la creazione di torte con raggio stondato. I bordi arrotondati permettono un glassaggio perfetto evitando il taglio della glassa, mentre la nuova linguetta extra-grip rende l'operazione di smodellaggio facile ed immediata.

- **100% riciclabile nella filiera della plastica**: la sua vita continua anche dopo l'utilizzo.
- Risparmio di tempo e di spazio.
- Stoccaggio razionalizzato grazie all'impilabilità del prodotto.
- Linguette extra-grip facili da usare che permettono un perfetto smodellaggio del prodotto finale.
- Stop alla condensa e al ritiro del prodotto in abbattitore.
- Massime igiene e facilità d'uso.

Disposable moulds to create rounded rim cakes.The curved edges will help you to obtain the perfect glazing avoiding the usual unsightly defect on the rim.

- ***100% recyclable in the plastic supply chain:*** *lifecycle larger than usage.*
- *Space and time-saving.*
- *Rational storing because the product is easy to stack.*
- *Extra-grip tear strip easy to use material to perfectly demould the final product.*
- *No more condensation and no more shrinking of the product in the blast chiller.*
- *Maximum hygiene and easy to use.*

Voilà per torte e inserimenti
Voilà for cakes and inserts



stampi monouso Voilà per inserimenti
Voilà disposable moulds for inserts

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

VL240

Ø mm 240x40 h

100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

IN220

Ø mm 220x10 h

220 pcs per confezione
220 pcs per box

VL220

Ø mm 220x40 h

100 pcs per confezione
100 pcs per box

abbinabile con inserimento
can be combined with insert:

IN200

Ø mm 200x10 h

300 pcs per confezione
300 pcs per box

VL200

Ø mm 200x40 h

150 pcs per confezione
150 pcs per box

abbinabile con inserimento
can be combined with insert:

IN180

Ø mm 180x10 h

400 pcs per confezione
400 pcs per box

VL180

Ø mm 180x40 h

225 pcs per confezione
225 pcs per box

abbinabile con inserimento
can be combined with insert:

IN160

Ø mm 160x10 h

450 pcs per confezione
450 pcs per box

VL160

Ø mm 160x40 h

300 pcs per confezione
300 pcs per box

abbinabile con inserimento
can be combined with insert:

IN140

Ø mm 140x10 h

600 pcs per confezione
600 pcs per box

VL140

Ø mm 140x40 h

300 pcs per confezione
300 pcs per box

VL120

NEW

Ø mm 120x40 h

300 pcs per confezione
300 pcs per box

Voilà per monoporzioni
Voilà for single-serving portions

VL65

Ø mm 65x40 h

900 pcs per confezione
900 pcs per box

Voilà per quadri
Voilà frames

VL6430

Dim. *internal*
mm 570x365x30 h

Dim. *external*
mm 590x390x30 h

30 pcs per confezione
30 pcs per box

VL6435

Dim. *internal*
mm 570x365x35 h

Dim. *external*
mm 590x390x35 h

30 pcs per confezione
30 pcs per box

VL6440

Dim. *internal*
mm 570x365x40 h

Dim. *external*
mm 590x390x40 h

30 pcs per confezione
30 pcs per box

VL4030

Dim. *internal*
mm 360x360x30 h

Dim. *external*
mm 390x390x30 h

50 pcs per confezione
50 pcs per box

VL4035

Dim. *internal*
mm 360x360x35 h

Dim. *external*
mm 390x390x35 h

50 pcs per confezione
50 pcs per box

How to use

Tappetini in silicone
Silicone mats

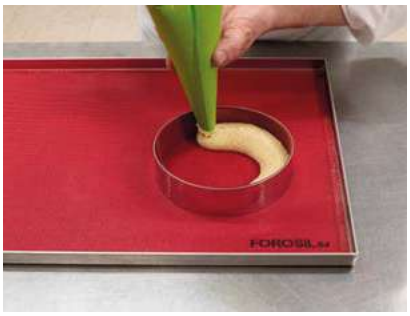
Forosil Strip

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

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

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

abbinabile alle fasce lisce di pag 273
can be combined with the smooth see page 273



Forosil

Il migliore complemento alla teglia e griglia 600x400 mm. Forosil è il tappetino in silicone microforato perfettamenteantiaderente. La presenza dei microfori facilita la distribuzione ottimale del calore.

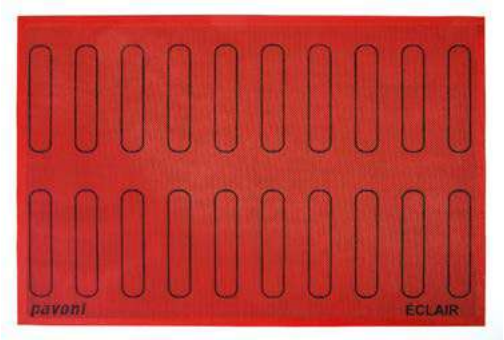
The perfect complement to the 600x400 mm baking tray and grid. Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.

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

Forosil Éclair

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

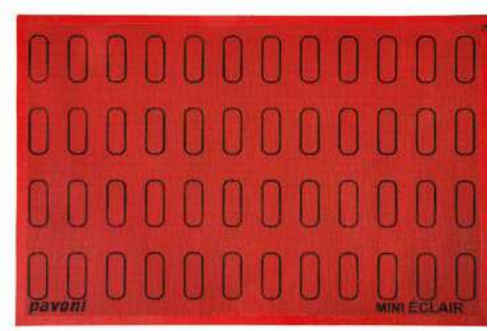
Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.



ECL20

mm 125x25
20 impronte - *indents*

Dim. stampo - *mould* mm 600x400



ECL48

mm 60x18
48 impronte - *indents*

Dim. stampo - *mould* mm 600x400

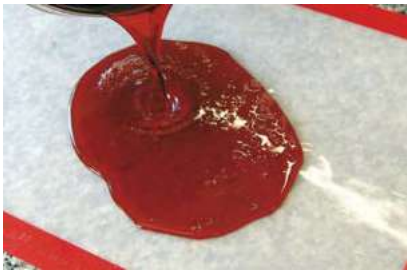
SPV

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

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

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

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



Storage & display

Vassoi per monoporzioni
Single-serving trays

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

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

VP1NR

mm 80x80
■ nero - *black*
Scatola da - *Box of* 250 pcs

VP1BN

mm 80x80
□ bianco - white
Scatola da - *Box of* 250 pcs

VP1T

mm 80x80
trasparente - *transparent*
Scatola da - *Box of* 250 pcs

VP2NR

mm 130x38
■ nero - *black*
Scatola da - *Box of* 250 pcs

VP2BN

mm 130x38
□ bianco - white
Scatola da - *Box of* 250 pcs

VP2T

mm 130x38
trasparente - *transparent*
Scatola da - *Box of* 250 pcs

VP3NR

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

VP3BN

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

VP3T

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

VC1

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

VC2

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

VC4

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

VC5

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

Scatole - *Packaging*

Forme e misure differenti per il confezionamento delle tue preparazioni.

Various shapes and sizes to package your preparations.

NEW

KS50
Confezione per tavolette
Choco bar pack

mm 156x80x15 h

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

20 pezzi per confezione
20 pcs per box

KS26

mm 162x131x206 h

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

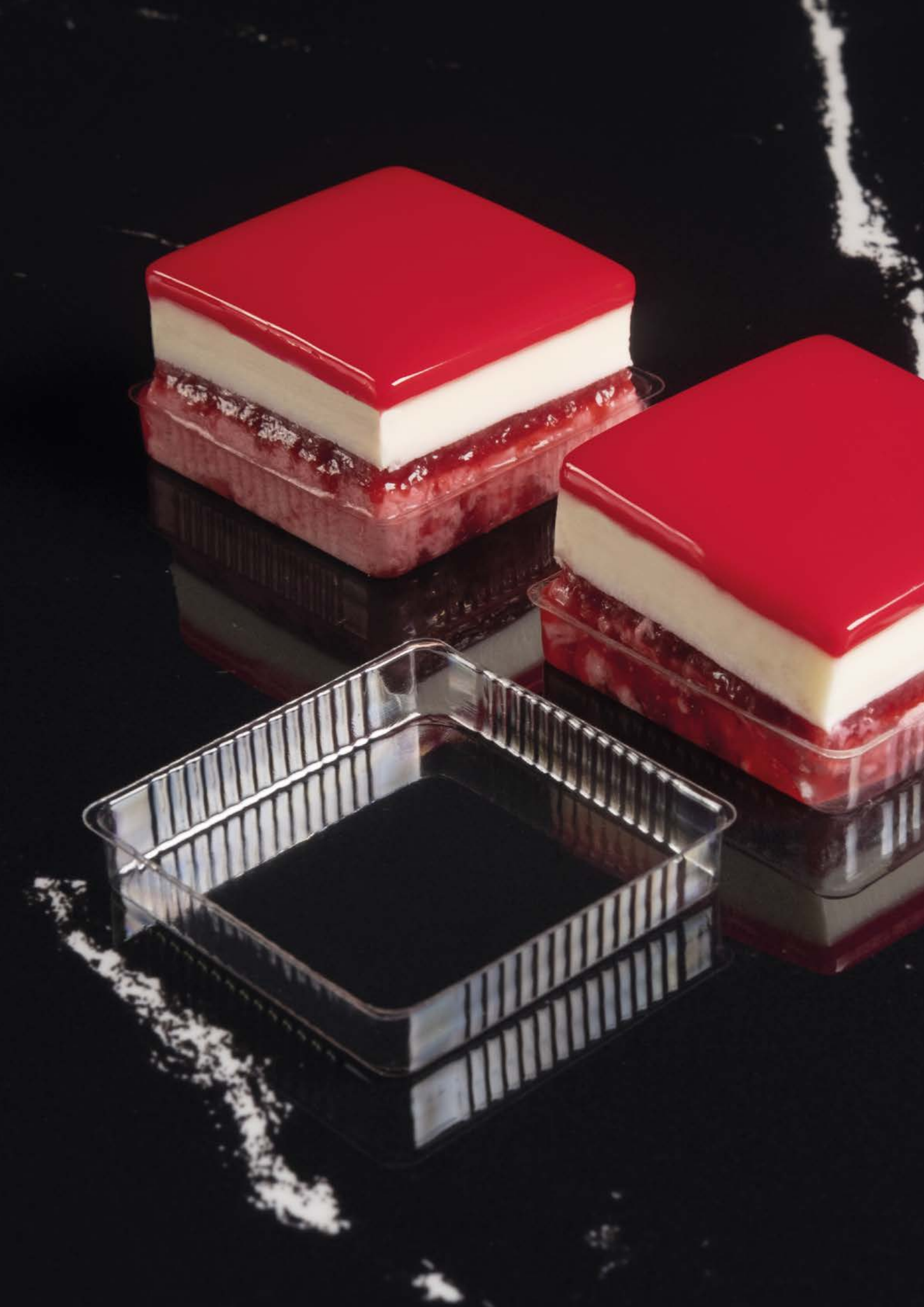
20 pezzi per confezione
20 pcs per box

KS32

mm 160x160x220 h

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

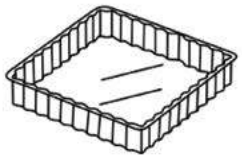
12 pezzi per confezione
12 pcs per box



Vassoietti per miniporzioni
Trays for mini-portions

Il miglior modo per spostare, servire e presentare le tue preparazioni miniporzioni. I vassoietti per Pavoflex miniporzioni prodotti in materiale compostabile e sono totalmente trasparenti, resistenti all'umidità e non deformabili: perfetti per essere presi con le pinze e con le mani.

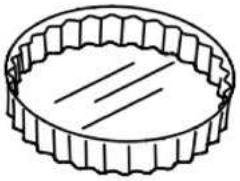
The best way to move, serve and present your mini-portions preparations. Our trays for mini-portions are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.



VM4B

mm 35x35x8 h
quadrato - *square*
Scatola da - *Box of 2400 pcs*

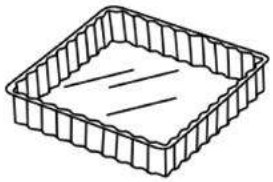
100% COMPOSTABLE



VM1B

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

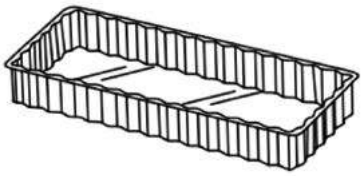
100% COMPOSTABLE



VM2B

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

100% COMPOSTABLE

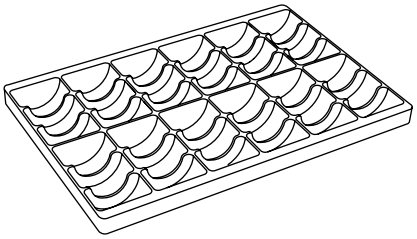


VM3B

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

100% COMPOSTABLE

Macaron Display



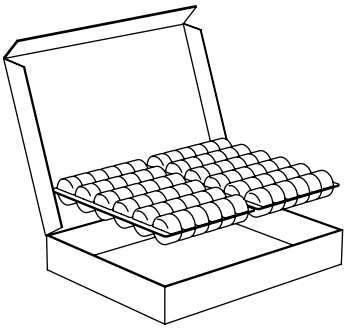
MC36
Macaron Display

mm 295x195

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*



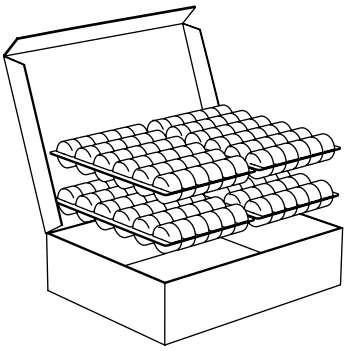
SMC72

internal dim mm 385x295x60 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*



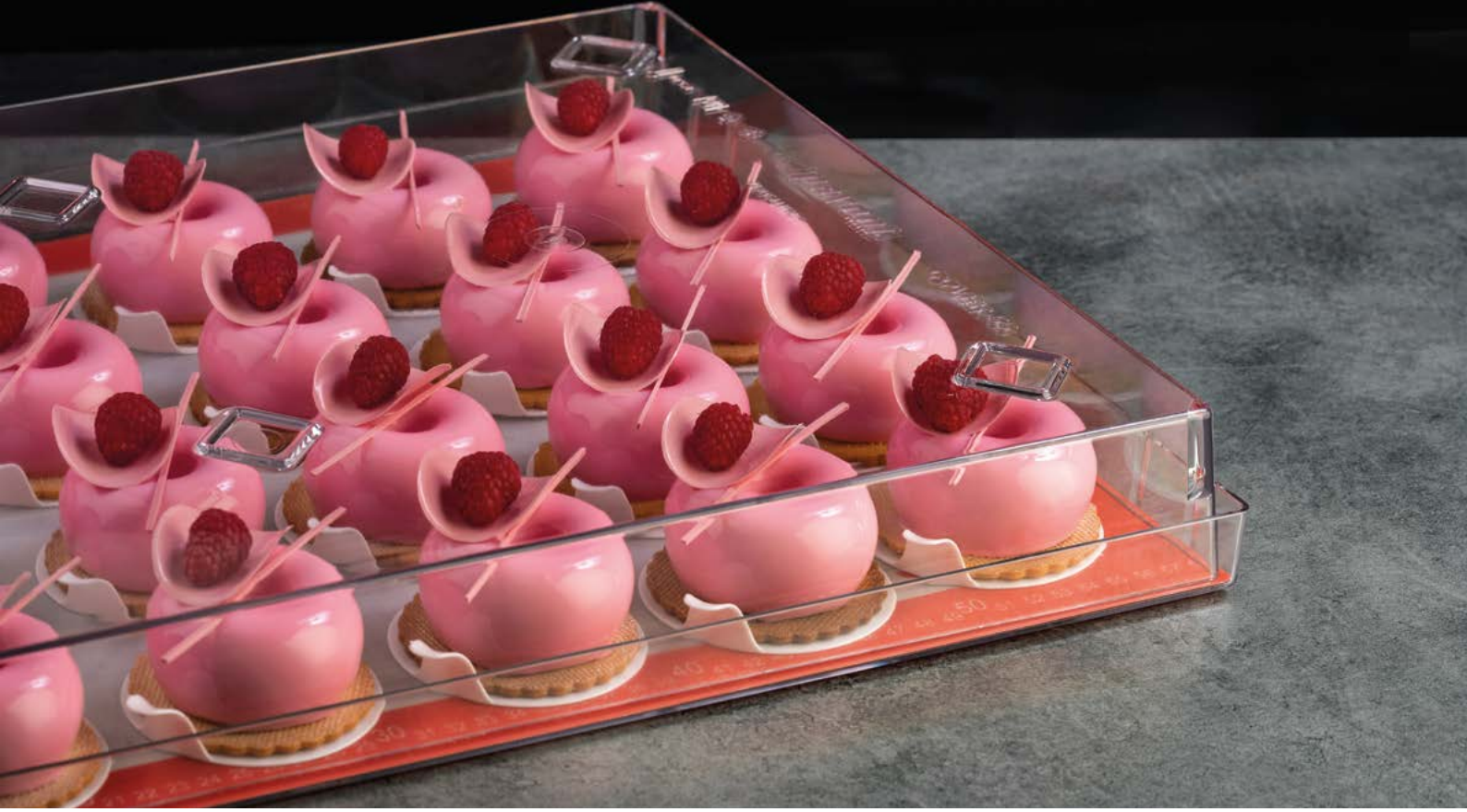
SMC144

internal dim mm 385x295x100 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*



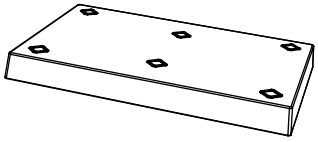
Covering

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 600x400

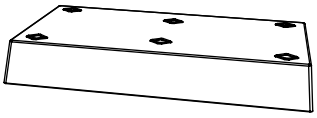
Plus:

- *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 600x400 trays*



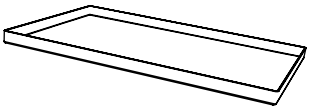
COVER55

Coperchio - *lid*
mm 585x390x55 h



COVER85

Coperchio - *lid*
mm 585x390x85 h



TRAY

Vassoio - *tray*
mm 590x325x28 h

Attrezzature
Tools

Gira panettoni Gira Tu - *Turn panettoni Gira Tu*

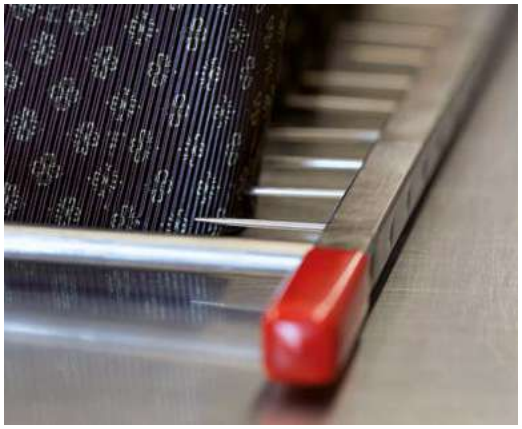
Facile da impilare su carrelli e rastrelliere. Realizzato in acciaio inox AISI 304 con impugnatura ergonomica.

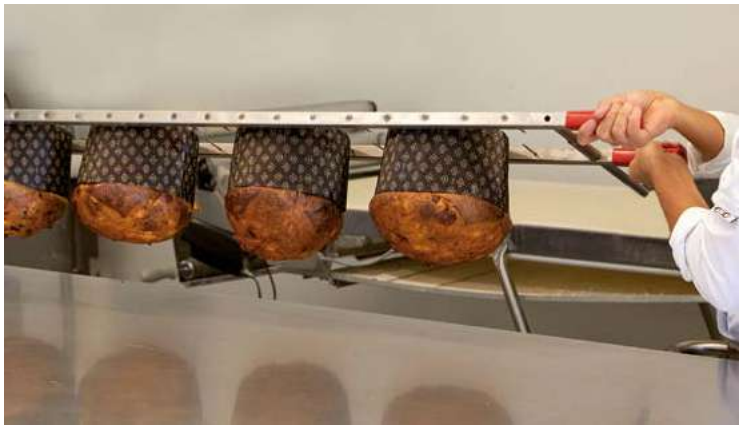
Easy to stack on trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle.

CODE	DIMENSION (mm)
GIRATU150	1500

CODE	DIMENSION (mm)
GIRATU200	2000

CODE	DIMENSION (mm)
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.

NEW

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 use.

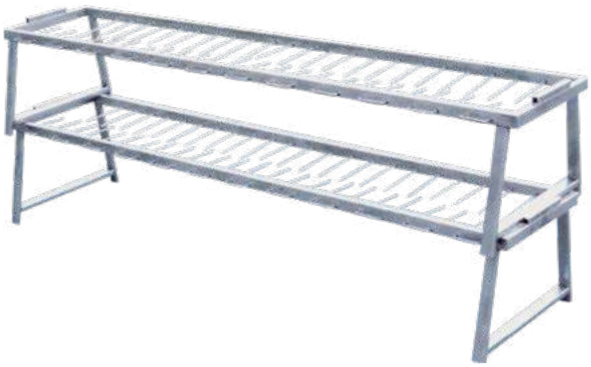
CODE	DIMENSION (cm)	DISTANZA PIANI *LEVEL SPACING* (cm)
CARGP150	132x66x190 h	27
CARGP200	182x66x190 h	27
CARGP225	207x66x190 h	27

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

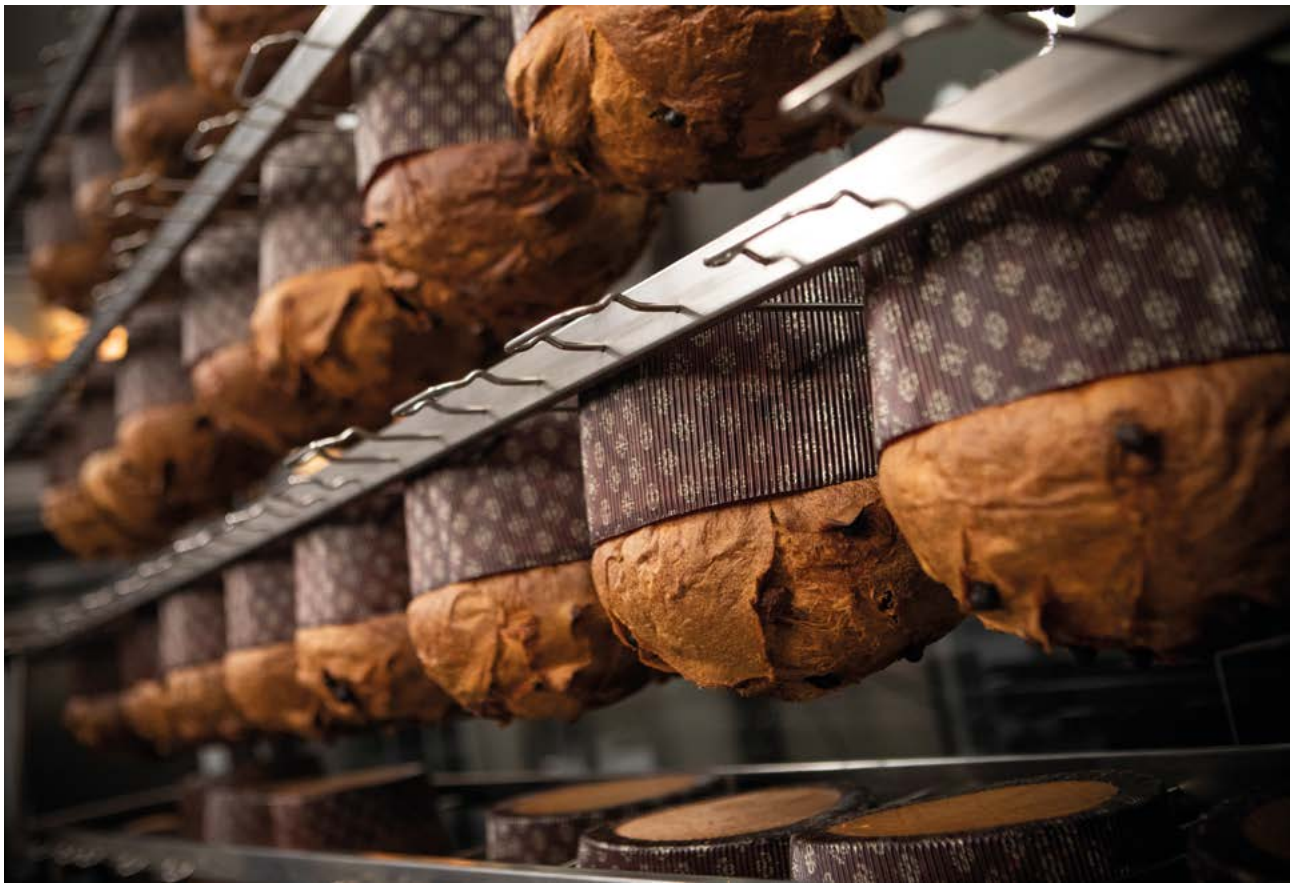
Gira panettoni Giro lo - *Turn panettoni Giro lo*

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



Pro Series

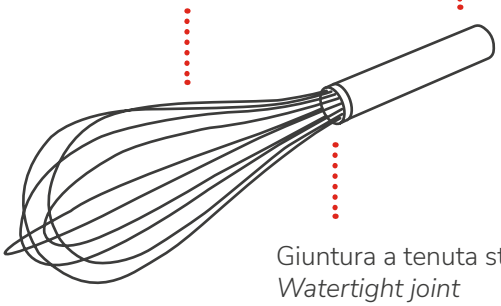
Una nuova linea di attrezzature pensata per i professionisti. Materiali pensati per durare e scelti accuratamente per migliorare il lavoro e rendere più efficiente la produzione.

A new line of equipment designed for professionals. Materials designed to last and carefully chosen to improve work and make production more efficient.

Fruste - *Whisks*

Manico extra-grip
Extra-grip handle

Acciaio flessibile e indeformabile
Shape-retaining and flexible steel

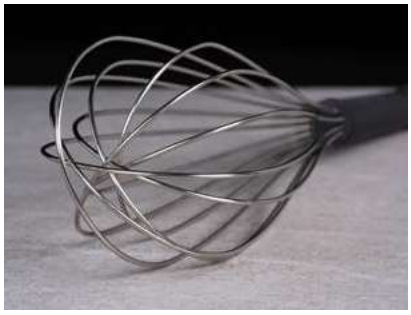


Giuntura a tenuta stagna
Watertight joint

CODE	LUNGHEZZA *LENGTH* (mm)	LUNGHEZZA MANICO *HANDLE LENGTH* (mm)
FT250FPC	250	105
FT350FPC	350	135
FT450FPC	450	205

Le fruste in acciaio inox armonico indeformabile, studiato per avere massima manovrabilità, corretta flessibilità e capacità di tornare sempre alla forma originaria. Manico isolante resistente fino a 220°C.

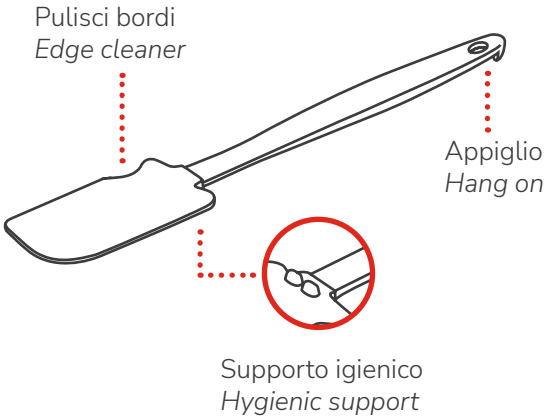
Whips made of non-deformable harmonic stainless steel, designed to have maximum maneuverability, correct flexibility and ability to return always to original shape. Insulated handle resistant up to 220°C.



Spatole e cucchiai - *Spatulas and spoons*

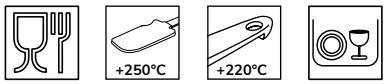
CODE	LUNGHEZZA *LENGTH* (mm)	LUNGHEZZA MANICO *HANDLE LENGTH* (mm)
SP300FPC	360	250
SP301FPC	260	170

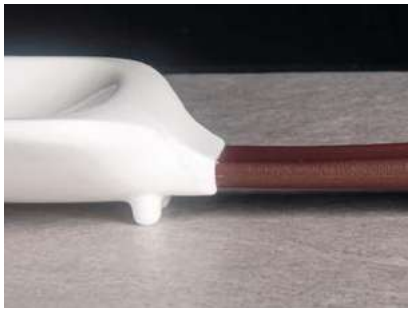
CODE	LUNGHEZZA *LENGTH* (mm)	LUNGHEZZA MANICO *HANDLE LENGTH* (mm)
SP302FPC	380	250
SP303FPC	270	170



Realizzati in silicone platinico resistente fino a 250°C. Appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi e manico extra grip, resistente fino a 220°C. La giunzione tra paletta e manico è senza fessure, ultra resistente, per maggiore igiene e durata.

Made of platinum silicone resistant up to 250°C. "Hang on" handle for comfortable support while working, edge-cleaning recess and extra grip handle, resistant up to 220°C. The joint between paddle and handle is gapless, ultra-strong, for greater hygiene and durability.





Élite

Sac à poche monouso - *Disposable piping bags*

- In materiale multistrato
- Resistente, flessibile, sicuro
- Superfice intera liscia per agevolare fuoriuscita prodotto
- Esterno in soft touch per un'ottima presa

- *Made of multi-layer material*
- *Resistant, flexible, safe*
- *Smooth surface for easy product separation*
- *Soft-touch exterior for excellent grip*

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

Abbinabile alle bocchette
vedi pag 436

Can be combined with piping tips at page 436

Powerflex

Sac à poche in 3 misure - *3 sizes piping bags*

- In resistente gomma alimentare
- Non trasuda ed è perfettamente saldato
- Facile da pulire, anche in lavastoviglie
- Non assorbe gli odori
- Ottimo grip antiscivolo
- Adatto ai composti duri
- Il foro che ospita la bocchetta non si deforma

- *Made of durable food-grade rubber*
- *Does not ooze and is perfectly welded*
- *Easy to clean, even in the dishwasher*
- *Does not absorb odours*
- *Excellent non-slip grip*
- *Suitable for hard compounds*
- *The hole which houses the nozzle does not deform*

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

Sac à poche - *Piping bags*

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

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

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

Vaso portasacchetto - *Bag-sustaining jar*

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

Bocchette in acciaio - *Stainless steel piping tips*

Decine di forme, tipologie e misure. Le bocchette Pavoni Italia sono indispensabili per dare il tocco finale ad ogni tipo di decorazione. Disponibili in acciaio e policarbonato, permettono di ottenere risultati perfetti ad ogni utilizzo.

Dozens of shapes, types and sizes. Pavoni Italia tips are a must for giving that final touch to any type of decoration. Available in stainless steel and polycarbonate, they allow you to obtain perfect results every time you use them.

Tonda / *Round*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)	CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
125/2	2	43	**125/12**	12	43
125/4	4	43	**125/14**	14	43
125/6	6	43	**125/16**	16	43
125/8	8	43	**125/18**	18	43
125/10	10	43	**125/20**	20	43

Stella punta fine / *Small star*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)	CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
126/2	2	52	**126/12**	12	52
126/4	4	52	**126/14**	14	52
126/6	6	52	**126/16**	16	52
126/8	8	52	**126/18**	18	52
126/10	10	52	**126/20**	20	52

Stella punta larga / *Large star*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)	CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
127/2	2	52	**127/12**	12	52
127/4	4	52	**127/14**	14	52
127/6	6	52	**127/16**	16	52
127/8	8	52	**127/18**	18	52
127/10	10	52	**127/20**	20	52

Fiore / *Flower*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
128/2	2	52
128/4	4	52
128/6	6	52
128/8	8	52
128/10	10	52

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

Delizia / *Delizia*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
131/10	10	52
131/12	12	52
131/14	14	52
131/16	16	52

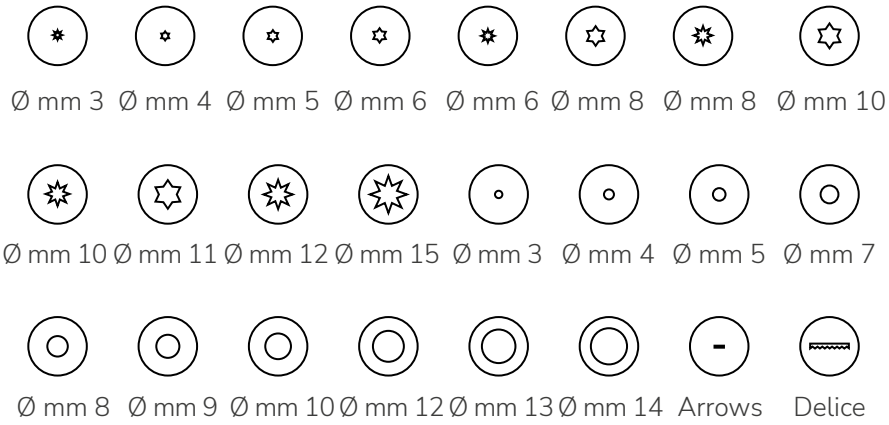
CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
131/18	18	52
131/20	20	52
131/22	22	52

St. Honoré / *St. Honoré*

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

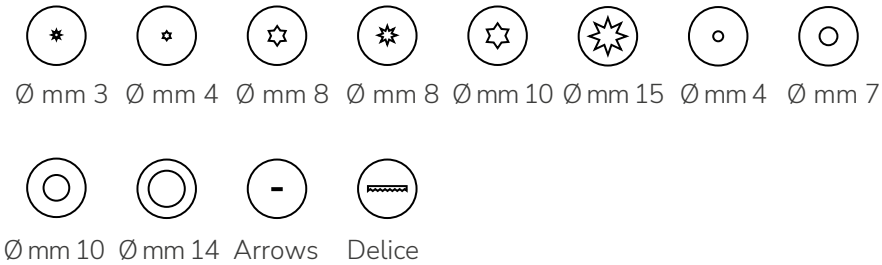
CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
133/35	35	50
133/40	40	50

Bocchette in policarbonato - *Polycarbonate piping tips*



PB24

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



PB12

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

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.

Griglia per il glassaggio - *Glazing grid*

CODE	DIMENSION (mm)
GLA64	600x400

Griglia 600x400 mm per il glassaggio di torte e monoporzioni. Di misura perfettamente compatibile con teglie, vassoi Covering e i tappetini SPV in silicone, vanta una base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI 304 è resistente e semplice da pulire.

600x400 mm grid for glazing cakes and single-serving portions. It perfectly fits trays, included the Covering range, and SPV silicone mats. It has a raised base which allows to easily glaze your creations.
Made of AISI 304 steel, it is resistant and easy to clean.

Fogli chitarra - *Guitar sheets*

Lo strumento ideale per la creazione di decorazioni in cioccolato. Molto versatili per la lavorazione del cioccolato, permettono di ottenere una finitura liscia e lucida e garantiscono il distacco immediato delle realizzazioni. Possono essere utilizzati anche per separare le preparazioni da stoccare in abbattitore, al fine di non far attaccare fra di loro i prodotti.

The perfect tool for creating chocolate decorations. Very versatile for working with chocolate, they allow a smooth glossy finish and guarantee immediate detachment of creations. They can also be used to separate desserts to be stored in a blast chiller to prevent products from sticking.

CODE	DIMENSION (mm)	SPESSORE *THICKNESS* (µm)	PCS PER BOX
FCH34	390x390	100	100 (25 pcs risma - *reams*)
FCH64	590x390	100	100 (25 pcs risma - *reams*)

Materiale LDPE - *LDPE Material*

Fogli in PVC - *PVC sheets*

Una perfetta barriera antiaderente per realizzare e sformare preparazioni dolci e semifreddi, utilizzando gli stampi e le sagome in acciaio. Ideale anche per la lavorazione del cioccolato e per realizzare originali decori. Non utilizzabili in cottura.

A perfect non-stick barrier designed to help make and remove desserts and semifreddo creations when using steel moulds and bands. Ideal also for working with chocolate and for creating original decorations. Not suitable for baking.

CODE	DIMENSION (mm)	SPESSORE *THICKNESS* (µm)	PCS PER BOX
FA64	600x400	100	100

Bobine in PVC - *PVC rolls*

Bobina in PVC ad uso alimentare, ideale per rivestire i bordi degli stampi e delle sagome in metallo. Permette il facile distacco delle preparazioni dagli stampi senza rovinare i bordi.

PVC roll for food use, ideal for covering the edges of moulds and metal shapes. It makes removal of the mixtures from the moulds easy without damaging the edges.

CODE	ALTEZZA *HEIGHT* (mm)
BB25	23
BB30	28
BB35	33
BB4	38

	CODE	ALTEZZA *HEIGHT* mm)
	BB45	43
	BB5	48
NEW	**BB55**	53
	BB6	58

Lunghezza bobina 200 m - *Reel length 200 m*

Pavoflon

Ideale per cuocere gli impasti e per la produzione di pane precotto surgelato. Realizzato in teflon, mantiene nel tempo un'antiaderenza formidabile. Utilizzabile sia in forni elettrici che ventilati, oppure in tunnel, a temperature che vanno da -40°C a +350°C. Non è necessario ingrassare. Lavaggio in acqua tiepida con spugna morbida, senza detergenti abrasivi.

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

CODE	DIMENSION (mm)
PVF0600400	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 67x40 h	35	~75	600x400	**ETS**	**CTS**
TTS2			20		400x340		
TES		65x65x40 h	35	~75	600x400	**EES**	**CES**
TES2			20		400x340		
TTRS		76x69x40 h	35	~75	600x400		**CTRS**
TTRS2			20		400x340		
TCS		74x71x40 h	35	~75	600x400	**ECS**	**CCS**
TCS2			20		400x340		
TOS		86x55x40 h	35	~75	600x400	**EOS**	**COS**
TOS2			20		400x340		
TTNS		74x68x40 h	35	~75	600x400		**CTNS**
TTNS2			20		400x340		
TGS		90x58x40 h	35	~75	600x400	**EGS**	**CGS**
TGS2			20		400x340		
TVS		88x60x40 h	35	~75	600x400	**EVS**	**CVS**
TVS2			20		400x340		
TRS		76x51x40 h	35	~75	600x400	**ERS**	**CRS**
TRS2			20		400x340		
TQS		59x59x40 h	35	~75	600x400	**EQS**	**CQS**
TQS2			20		400x340		

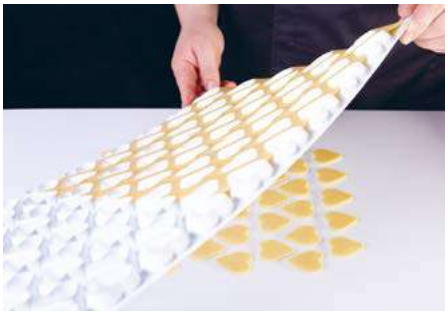
Stampi in plastica per miniporzioni
Plastic moulds for mini-portions

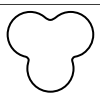
CODE	STAMPO MOULD	STAMPO *MOULD* DIM. (mm)	STAMPI PER VASSOIO *MOULDS PER TRAY*	PORTION (g)	VASSOIO *TRAY* DIM. (mm)	CODE ESTRATTORE *DEMOULDER*	CODE TAGLIAPASTA *CUTTER*
TMTS		Ø 44x25 h	96	~20	600x400	**EMTS**	**CMTS**
TMTS2			64		400x340		
TMES		42x42x25 h	96	~20	600x400	**EMES**	**CMES**
TMES2			64		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		

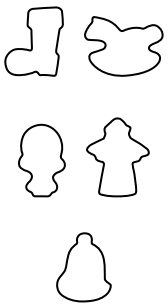
Placche per pastafrolla - *Plastic cutter grids*

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 600x400 mm - *Baking chablon 600x400 mm*

Realizzati in silicone, spessore 4 mm. Metti la teglia con lo chablon direttamente in forno, lo chablon non permetterà all'impasto di dilatarsi durante la cottura, producendo forme perfette.

Silicone made, thickness 4 mm. Pour the mixture in the holes and level it, put the tray with the chablon in the oven and bake it.The chablon will not allow the product to expand and you will get perfect shapes.

CODE	STAMPO *MOULD*	DIM. (mm)	IMPRONTE *INDENTS*
CHT		Ø 35	96
CHQ		35x35	96

CODE	STAMPO *MOULD*	DIM. (mm)	IMPRONTE *INDENTS*
CHC		40x35	88
CHO		40x30	99

Stampi in silicone per gelatine - *Silicone jelly moulds*

TG1002*

Mezza sfera
Hemisphere

Ø mm 27x13,5 h

24 impronte
24 *indents*

TG1021*

Pera
Pear

mm 40x26x15 h

24 impronte
24 *indents*

Dimensione stampo: mm 340x183x30 h - *Mould size: mm 340x183x30 h*
*fino a esaurimento - *until exhaustion*

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

CODE	DIM. (mm)	Ø (mm)
41A	120	30
41B	140	35
41C	160	40

CODE	DIM. (mm)	Ø (mm)
40A	130	20
40B	180	12
40C	290	27

Stampi 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*

Personalizzabili con logo cliente.
Customizable with customer logo.

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

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

CODE	DIMENSION (mm)
RA1RS	120x80

CODE	DIMENSION (mm)
RA2RS	120x80

CODE	DIMENSION (mm)
RA3RS	121x81
RA4RS	148x99

CODE	DIMENSION (mm)
RA5RS	145x99

CODE	DIMENSION (mm)
RA6RS	110x80

CODE	DIMENSION (mm)
RA7RS	216x128

CODE	DIMENSION (mm)
RA8RS	216x128

CODE	DIMENSION (mm)
RA9RS	208x128

CODE	DIMENSION (mm)
RA10RS	198x148

CODE	DIMENSION (mm)
SRP	265x125

Raschie in acciaio - *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*

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	320
CM67793	360
CM67781	300

Le misure dei coltelli e delle spatole sono relative alla lama

Dimensions of knives and spatulas are related to blades lenght

Set tagliapasta - *Cutters kit*

CODE	STAMPO *MOULD*	STAMPI PER KIT *MOULDS PER KIT*	DIMENSION (mm)
STP53B	cerchi lisci *smooth circle*	9	da - *from* 20 a - *to* 80
STP52B	cerchi festonati *festooned circle*	9	da - *from* 20 a - *to* 80
STP540B	cerchi lisci robusti *strong smooth circle*	12	da - *from* 22 a - *to* 110
STP52D	cerchi festonati *festooned circle*	14	da - *from* 20 a - *to* 105
STP54B	cerchi festonati robusti *strong festooned circle*	12	da - *from* 20 a - *to* 110
STP61B	ovali lisci *smooth oval*	9	da - *from* 27 a - *to* 85
STP59	quadrati lisci *smooth square*	6	da - *from* 30 a - *to* 65
STP58N	quadrati festonati *festooned square*	5	da - *from* 35 a - *to* 80
STPROML	rombo liscio *smooth rhombus*	5	da - *from* 50 a - *to* 115
STP55L	esagono liscio *smooth hexagon*	6	da - *from* 45 a - *to* 90
STP57	goccia liscia *smooth drop*	6	da - *from* 45 a - *to* 95
STP64	cuore liscio *smooth heart*	6	da - *from* 40 a - *to* 80
STP65	stella liscia *smooth star*	6	da - *from* 45 a - *to* 85
STP54L	mezzaluna liscia *smooth half-moon*	6	da - *from* 30 a - *to* 65
STP67	fiore liscio *smooth flower*	6	da - *from* 40 a - *to* 95
STP63	foglia liscia *smooth leaf*	6	da - *from* 50 a - *to* 95
STP31	animali *animals*	10	
STP44	forme Natale *Christmas shapes*	4	
STP33	lettere *letters*	26	
STP34	numeri *numbers*	9	
STP46	sagome diverse *different shapes*	8	
STP30D	sagome diverse *different shapes*	12	
STP00	sagome diverse *different shapes*	6	

Tagliapasta - *Pastry cutters*

Rotelle tagliapasta
Pastry cutters

CODE	Ø (mm)	LAMA *BLADE*
TP5	55	liscia - *smooth*
TP6	55	festonata - *festooned*
TP7	97	liscia - *smooth*

Taglia croissant
Croissant cutters

CODE	DIM TAGLIO - *CUT* (mm)
RC1	70x100
RC2	110x150
RC3	180x140
RC4	180x200
RC5	140x200

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

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

CODE	CAPACITY (l)
CAG3	3
CAG5	5

Imbuti in plastica - *Plastic funnels*

CODE	Ø (mm)
IMB8	80
IMB10	100
IMB12	120

CODE	Ø (mm)
IMB14	140
IMB18	180

Colino a pistone inox - *Stainless steel piston funnel*

CODE
COLINO

Setacci - *Sieves*

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)	RETE *NET MESHES* (mm)
SETACCIOP05	240	80	0,5
SETACCIOP1	240	80	1
SETACCIOG05	300	90	0,5
SETACCIOG1	300	90	1

Spargifarina inox - *Flour and sugar stainless steel sifter*

CODE	RETE *NET MESHES* (mm)
SF1M	1

Apriscatole professionale - *Professional tin opener*

CODE
AP1

Termometri - *Thermometers*

CODE	MEASURING RANGE (°C)	
TH5986S	from -50 to +260	Lettura immediata, sonda cavo, memorie. *Immediate reading, probe, memories.*

CODE	MEASURING RANGE (°C)	
TH5989	from -50 to +150	Lettura immediata, sonda fissa in acciaio inox. *Fixed stainless steel probe, immediate reading.*

Spazzole - *Brushes*

CODE	DIMENSION (mm)	
SP1	430	setola in crine - *horsehair bristle*

CODE	DIMENSION (mm)	
SP2	300	ottone e misto - *brass and other materials*
SP3	300	ottone - *brass*

Pennelli per dolci - *Brushes*

CODE	DIMENSION (mm)
34063	40
43753	60
43763	75

Guanti - *Gloves*

Guanti anticalore - *Heat-resistant gloves*

Resistenza al calore per contatto fino a 350°C per 20 secondi.

It can withstand contact with temperatures up to 350°C for 20 seconds.

CODE	LUNGHEZZA *LENGTH* (mm)
GUANTO/A	365

Guanto in silicone - *Silicone glove*

Protegge dalle temperature fino a +250°C.

It protects you against temperatures up to +250°C.

CODE
CHELATBL CHEF

Vassoi da esposizione - *Display trays*

CODE	DIMENSION (mm)
VE1A	305x225x20 h
VE2A	375x245x20 h

CODE	DIMENSION (mm)
VE1	305x225x20 h
VE2	375x245x20 h

alluminio oxalizzato
oxalate aluminium

CODE	DIMENSION (mm)
VE1G	305x225x20 h
VE2G	375x245x20 h

alluminio oxalizzato versione oro
oxalate aluminium golden version

Cannello a gas
Blow torch

Cannello dalla fiamma mediamente sottile, robusto e ideale per la lavorazione dello zucchero artistico e caramellature.

Torch with thin flame, robust and ideal for the processing of the artistic sugar and caramelization.

CODE	FLAME

Aladin

Lampada a infrarossi a 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.

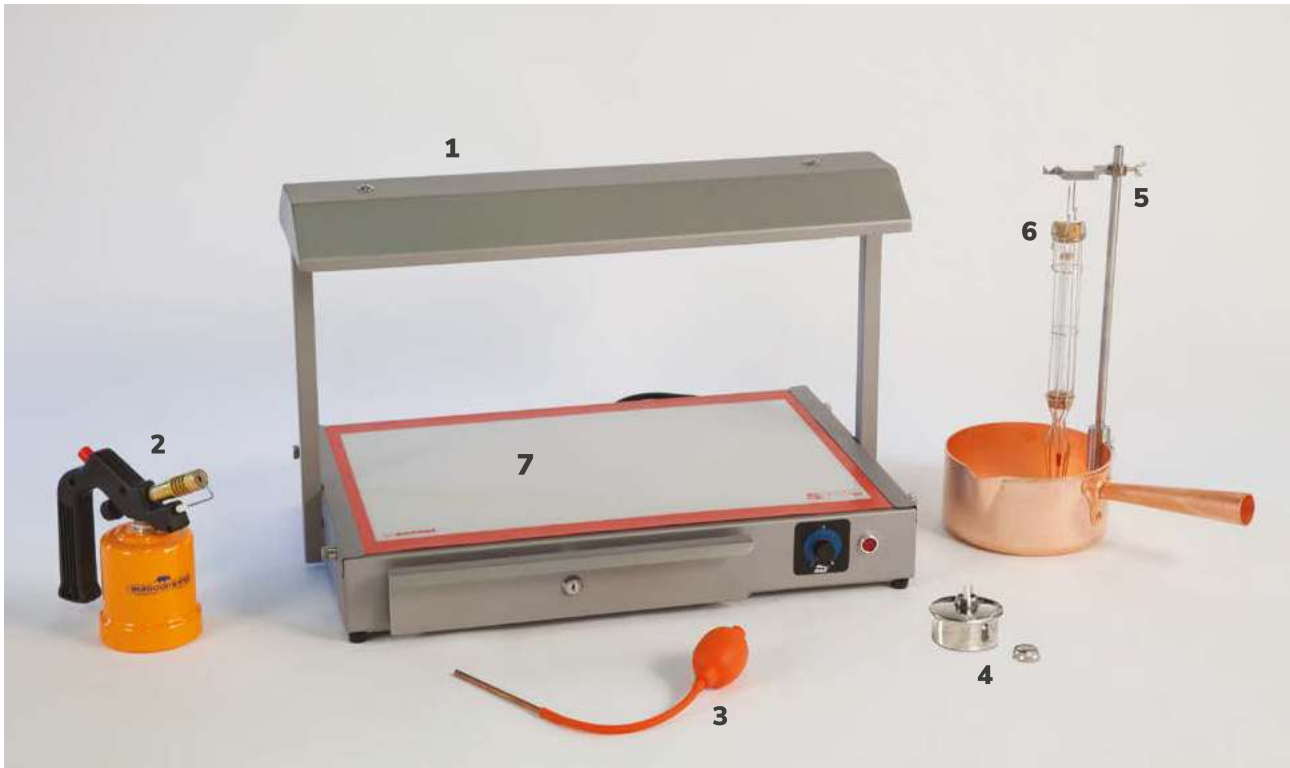
CODE	PIANO DI LAVORO *WORKING PLAN* (mm)	PESO *WEIGHT* (kg)
ALADIN	610x410	6

Lampada per zucchero
Lampada per zucchero

Interamente in acciaio inox, completa di cassetto porta attrezzi, variatore di potenza e due resistenze porcellanate.

Completely stainless steel made, provided with drawer for tools, power variator and two porcelained resistances.

	CODE	POTENZA *POWER* (W)	TENSIONE D'ESERCIZIO *VOLTAGE* (V)	PIANO DI LAVORO *WORKING PLAN* (mm)	PESO *WEIGHT* (kg)
1	**LAMPADA**	800	230	600x400	14



	CODE	DESCRIPTION
2	**CANNELLO**	con accensione automatica *torch with automatic ignition*
3	**POMPETTA**	con terminale in rame *pump with copper terminal*
4	**BAZ**	boccetta alcool con stoppino *stainless steel bottle with alcool wick*

	CODE	DESCRIPTION
5	**RG1**	reggi caramellometro *holder for sugar thermometer*
6	**CARAMELLOMETRO**	con gabbia *sugar thermometer with housing*
7	**SPV64**	tappetino *mat*

Kit aerografo
Airbrush kit

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

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

CODE
AEROGRAFO

CODE
AEROPENNA

Sostegno per aeropenna
Airbrush support

CODE
RG2

Kit aerografo utilizzabile con colori liquidi idrosolubili - vedi pag 398
Airbrush kit can be used with water-soluble colours - see page 398

Pistola alimentare
Food spray gun

Ideale per erogare ogni liquido a media e bassa viscosità come burro, olio, gelatina, salse, ecc. e per spruzzare superfici piane e oggetti come leccarde o vassoi.

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

CODE	CAPACITY (l)	PRESSIONE MAX DINAMICA *MAX DYNAMIC PRESSURE* (bar)	POTENZA *POWER* (V)	POTENZA NOMINALE *RATED POWER* (W)
W200	0,7	160	220	60

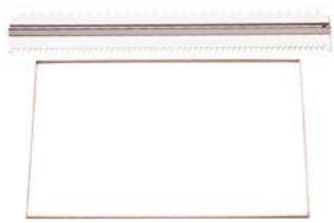
Pistola alimentare utilizzabile con colori al burro di cacao - vedi pag 397
Food spray gun can be used with cocoa butter colours - see page 397

Pettini
Combs

Pettine Charlotte
Charlotte comb

Pettine Charlotte con telaio, in acciaio inox. Appoggia il telaio sul tappetino SPV e stendi il biscuit uniformemente, poi posiziona il pettine sul telaio e tiralo verso di te.

Charlotte comb with stainless steel frame. Put the frame on the SPV mat and spread uniformly the biscuit. Place the comb on its frame and pull towards you.



CODE	PETTINE *COMB SIZE* (mm)	TELAIO *FRAME SIZE* (mm)
PCT	705x110	570x370x10 h

Pettine
Comb

Pettine con 5 fasce in gomma alimentare a doppio decoro. Spatola uniformemente la pasta decoro sul tappetino SPV, poi appoggia il pettine e tiralo nella direzione desiderata e poni in congelatore. Stendi poi il biscuit aiutandoti con la raplette e cuoci in forno. Infine, appoggia il biscuit su un foglio e togli delicatamente il tappetino SPV.

Comb provided with 5 rubber blades with 2 different decorations. Spread uniformly the decorating paste on the SPV mat. Using the comb rake in the chosen direction. Put it in a freezer. By using the raplette spread the biscuit and bake it. Place the biscuit on a graseproof paper and carefully remove the SPV mat.

CODE
PETTINE

Raplette

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

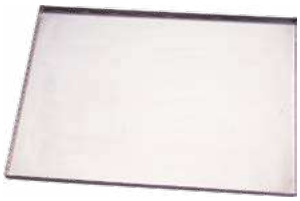
CODE	DIMENSION (mm)	ALTEZZA BORDI *EDGES HEIGHT* (mm)	SPESSORE *THICKNESS*
JF04030D20P00G	400x300	20	15/10
JF06040D20P00G	600x400	20	15/10
JF08060D20P00G	800x600	20	15/10

Rivestite in teflon verde 5 mani
5 layers of green teflon

CODE	DIMENSION (mm)	ALTEZZA BORDI *EDGES HEIGHT* (mm)	SPESSORE *THICKNESS*
JF04030D20P00V*	400x300	20	15/10
JF06040D20P00V*	600x400	20	15/10
JF08060D20P00V*	800x600	20	15/10

* Disponibili in 15 giorni lavorativi / *Available in 15 working days*

Teglie piane piene in alluminio
Flat trays in aluminium



CODE	DIMENSION (mm)	ALTEZZA BORDI *EDGES HEIGHT* (mm)	SPESSORE *THICKNESS*
JH04030D20P00G	400x300	20	15/10
JH04030D30P00G	400x300	30	15/10
JH05030D20P00G	500x300	20	15/10
JH06040D20P00G	600x400	20	15/10
JH06040D30P00G	600x400	30	15/10
JH06040D40P00G	600x400	40	15/10
JH08060D20P00G	800x600	20	15/10

Rivestite in teflon verde 5 mani
5 layers of green teflon

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

* Disponibili in 15 giorni lavorativi / *Available in 15 working days*

Teglie piane piene in lamiera alluminata
Flat trays in aluminate steel

CODE	DIMENSION (mm)	ALTEZZA BORDI *EDGES HEIGHT* (mm)	SPESSORE *THICKNESS*
JS04030D20P00G	400x300	20	8/10
JS06040D10P00G	600x400	10	8/10
JS06040D20P00G	600x400	20	8/10
JS06040D30P00G	600x400	30	8/10
JS06040D40P00G	600x400	40	8/10
JS08060D20P00G	800x600	20	8/10

Rivestite in teflon verde 5 mani
5 layers of green teflon

CODE	DIMENSION (mm)	ALTEZZA BORDI *EDGES HEIGHT* (mm)	SPESSORE *THICKNESS*
JS04030D20P00V*	400x300	20	8/10
JS06040D10P00V*	600x400	10	8/10
JS06040D20P00V*	600x400	20	8/10
JS06040D30P00V*	600x400	30	8/10
JS06040D40P00V*	600x400	40	8/10
JS08060D20P00V*	800x600	20	8/10

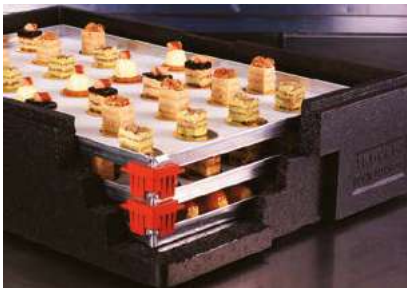
* Disponibili in 15 giorni lavorativi / *Available in 15 working days*

Pilly

Un'idea semplice dalla grande efficacia: un piccolo triangolo per impilare e agganciare tra loro teglie da cottura ad angolo retto, in modo sicuro, facile e stabile. Ideale per risparmiare spazio nel laboratorio, nel trasporto per il catering e per sovrapporre i preparati dolci o salati prima, durante e dopo la cottura. Prodotto in silicone alimentare resistente a temperature da -40°C a +250°C. Prodotto brevettato.

A simple idea with great results: a small triangle for stacking and attaching baking trays at right angle to each other in a safe, easy and secure way. Ideal for saving space in the kitchen, transporting for catering and stacking sweet or savoury dishes before, during and after cooking. Food-grade silicone product resistant to temperatures from -40°C to +250°C. Patented product.

CODE	PCS PER KIT
PILLY4	4



Carrelli fissi - *Fixed trolleys*

Modelli e dimensioni a richiesta, un'ampia scelta di personalizzazioni disponibili e dettagli strutturali pensati per la massima efficienza: guide angolari in acciaio inox AISI 304, ruote termiche resistenti alle alte temperature e cuscinetti per un affiancamento facile e sicuro.

Models and sizes available on request. A wide range of customisations available as well as structural details designed for maximum efficiency: AISI 304 stainless steel angular guides, high-temperature resistant wheels and bearings for easy and safe positioning.

Carrello portateglie a guide angolari - *Trolley for trays with angular guides*

CODE	DIMENSION (mm)	ALTEZZA *HEIGHT* (mm)	PIANI *LEVELS*	DISTANZA PIANI *LEVEL SPACING* (mm)
YI06040C18SF	600x400	1850	18	90
YI08060C18SF	800x600	1850	18	90

Carrello portateglie a pioli - *Trolley with hooks*

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

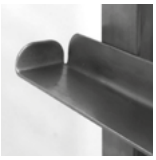
Carrello per forno - *Trolley for ovens*

Ruote termiche resistenti ad alte temperature.

Thermal wheels resistant to high temperatures.

Carrello porta marne - *Trolley for carrying dollies*

Estremità guide angolari - *Angular guides*



chiusa
closed

aperta
open

chiusa aperta
closed open

Silicone

Il silicone in pasticceria

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.

Silicone in pastry

We always and exclusively use 100% platinum silicone for our products, according to EU regulations. It is non-toxic, odorless, tasteless and safe even at very high temperatures. With a quality that allows us to keep a very high performance and guarantees our customers effective and durable items.

I suoi vantaggi - *Advantages*

Atossico, inodore e insapore

Non-toxic, odourless and tasteless

Efficace da -40°C a +250°C

Valid from -40°C to +250°C

Flessibile e salvaspazio

Flexible and space-saving

Versatile - da abbattitore a forno enza attese e viceversa

Versatile - from blast chiller to oven without waiting and vice versa

Infrangibile, resistente e stoccabile

Unbreakable, durable and storable

Lavabile in lavastoviglie

Dishwasher safe

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!

Il nostro volto nel mondo. Gli Ambassador.

Lo stile Pavoni Italia e i migliori al Mondo. Tutti i nostri prodotti nascono dalla collaborazione con professionisti riconosciuti internazionalmente. Il loro volto è la testimonianza di qualità e valore inconfondibili, creando estimatori ad ogni angolo del globo.

Our visibility in the world. The Ambassadors.

Pavoni Italia and the best in the World together. All our products are born from the collaboration with internationally recognized professionals. Their face is a testimony to unmistakable quality and value, for designs capable of setting the standard and creating admirers in every corner of the globe.

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* fino a esaurimento
until exhaustion

☐ nuovi prodotti
new products

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