

2025

Food Equipment



pavoni
ITALY

Chi siamo

Our Story

45 anni di innovazione e passione per l'eccellenza

Da 45 anni Pavoni Italia è sinonimo di qualità, innovazione e design al servizio dei professionisti. Ogni prodotto è progettato con l'obiettivo di rispondere alle esigenze di chi lavora con passione, precisione e creatività ed è il risultato di una continua ricerca e una stretta collaborazione con i migliori pasticceri, chef e maestri del settore a livello globale. Siamo orgogliosi di vantare una rete di collaborazioni con i professionisti più prestigiosi del mondo, che ogni giorno scelgono Pavoni Italia per le loro creazioni.

La nostra azienda è nata nel 1980 come produttrice di contenitori in plastica per la panificazione e da allora è cresciuta e si è evoluta, diventando un marchio riconosciuto a livello internazionale. Con oltre 7.000 prodotti Pavoni Italia offre una gamma completa di attrezzature professionali: dagli stampi in silicone, all'attrezzatura per il cioccolato, dalle soluzioni per la surgelazione a quelle per la cottura. Ciò che ci distingue è la continua dedizione al cliente, l'ascolto attivo delle sue esigenze e la nostra capacità di anticipare le tendenze del settore.

L'impegno nella ricerca e nello sviluppo è alla base del nostro successo e ci spinge a innovare costantemente, mantenendo la nostra missione: offrire strumenti che non solo soddisfano, ma ispirano la creatività dei nostri clienti. Ci ispiriamo ai nostri valori: un impegno reale verso il cliente, una dedizione che nasce dall'ascolto e da un rapporto di fiducia reciproca. Amiamo quello che facciamo e siamo orgogliosi di essere scelti dai migliori professionisti del mondo.

45 Years of innovation and passion for excellence

Since 45 years Pavoni Italia is synonymous with quality, innovation and design at the service of professionals. Each product is designed with the aim to meet the needs of those who work with passion, precision and creativity and it is the result of a continuous research and a close collaboration with the best pastry chefs, chefs and masters of the industry worldwide. We are proud to have a network of collaborations with the most prestigious professionals in the world, who every day choose Pavoni Italia for their creations.

Our company was founded in 1980 as a manufacturer of plastic bakery crates and has since grown and evolved into an internationally recognized brand. With over 7,000 products Pavoni Italia offers a complete range of professional equipment: from silicone moulds to chocolate equipment, from freezing to baking solutions. What distinguishes us is our continuous dedication to our customers, our active listening to their needs and our ability to anticipate industry trends.

Our commitment to research and development is at the heart of our success and drives us to constantly innovate, while maintaining our mission: to offer tools that not only satisfy, but inspire our customers' creativity. We are inspired by our values: a real commitment to the customer, a dedication that comes from listening and a relationship of mutual trust. We love what we do and are proud to be chosen by the world's best professionals.

Indice

Index

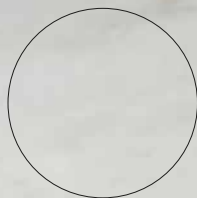
- 5 **Novità**
New products
- 33 **Pasticceria**
Pastry world
- Stampi in acciaio inox /
Stainless steel moulds
- 35 Stampi per croissant
geometrici /
Geometric croissants
moulds
- Stampi in silicone /
Silicone moulds
- 41 Stampi per monoporzioni /
Single-serving portions
moulds
- 83 Stampi per medieporzioni /
Medium portions moulds
- 91 Stampi per miniporzioni /
Mini-portions moulds
- 101 Stampi per sfere /
Sphere moulds
- 107 Formaflex
- 117 Stampi per torte /
Cakes moulds
- 145 Stampi per tronchetti /
Logs moulds
- 157 Stampi per top /
Top moulds
- 171 Tappetini per
decorazioni /
Decoration mats
- 177 Gourmand
Inspiration
- 183 Formasil
- Fasce inox /
Stainless steel bands
- 191 Fasce inox
microforate /
Micro-perforated
stainless steel bands
- 205 Fasce inox lisce /
Smooth stainless
steel bands
- 215 **Gelato**
- Attrezzature e stampi per
gelato / Gelato equipments
and moulds
- 217 Stampi
per stecchi gelato /
Moulds for
gelato sticks
- 225 Stampi
per vaschette
gelato /
Moulds for
gelato pans

- 229 Ristorazione**
Horeca
- 231 Stampi in silicone tridimensionali / Three-dimensional silicone moulds
 - 253 Tappetini in silicone per decorazioni / Silicone mats for decorations
- 265 Cioccolateria**
The world of chocolate
- 267 Stampi per praline / Praline moulds
 - 283 Stampi per tavolette / Choco bar moulds
 - 297 Stampi tridimensionali per cioccolato / Three-dimensional chocolate moulds
 - 341 Stampi termoformati serigrafati / Silkscreened thermoformed moulds
 - 351 Serigrafie / Silkscreens
 - 359 Transfer e blister personalizzati / Custom transfer and blister
 - 369 Attrezzature per cioccolato / Chocolate equipment
- 375 Colori e materie prime**
Colours and raw materials
- 399 Attrezzature**
Equipment
- 401 Stampi monouso / Disposable moulds
 - 409 Tappetini in silicone / Silicone mats
 - 415 Storage and display
 - 425 Tools
- 465 Contenitori**
Crates
- 467 Contenitori in plastica / Plastic crates
 - 479 Termobox
- 489 Ambassadors**
- 519 Festività**
Celebration
- 523 Silicone
 - 524 Indice alfabetico / Alphabetical index

Novità
New Products



Stampo in acciaio inox /
Stainless steel mould

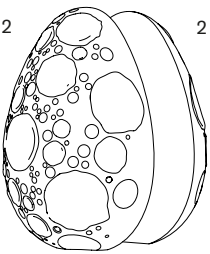


CV6
Sfera
by Cesare Murzilli

Ø mm 75



Scopri la ricetta e guarda il video
sul canale Youtube di Pavoni
Italia / Discover the recipe and
watch the video on Pavoni Italia's
Youtube channel



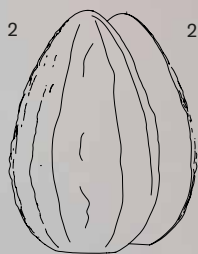
Stampi termoformati /
Thermoformed moulds

KT223
Luna

Ø mm 140×200 h
~ 340 g

PACKAGING: KS32





Stampi termoformati /
Thermoformed moulds

KT224
Cacao

Ø mm 140×205 h
~ 340 g

PACKAGING: KS32





Stampi per tavolette /
Choco bar moulds

PC5078
Dubai

mm 150×70×18 h
~ 200 g
3 impronte / indents

Dim stampo /
Mould size: mm 275×175
BPA free



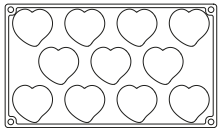
Guarda il video
sul canale Youtube
di Pavoni Italia / Watch
the video on Pavoni
Italia's Youtube channel



Scopri la ricetta /
Discover the recipe



Pavoflex 300×175 mm
40time

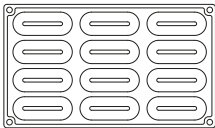


PX3224
Passion40time
by Antonio Bachour

mm 52×48×30 h
~ 40 ml
11 impronte / indents



Pavoflex 300×175 mm
40time

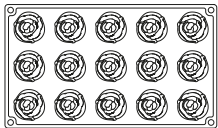


PX3225
Round40time
by Antonio Bachour

mm 80×30×25 h
~ 40 ml
12 impronte / indents



Pavoflex 300×175 mm
40time



PX3226
Romance40time
by Antonio Bachour

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



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



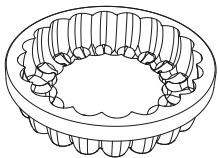
Scopri la ricetta /
Discover the recipe

Credits: Le Photographe du Dimanche



Credits: Le Photographe du Dimanche

Pavocake



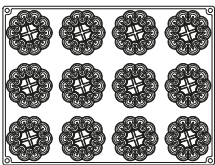
KE101
Ondulation
by Jérôme de Oliveira

Ø mm 180×45 h
~ 1000 ml



Credits: Le Photographe du Dimanche

Pavoflex 400×300 mm



PX43116
Ondulation
by Jérôme de Oliveira

Ø mm 80×30 h
~ 115 ml
12 impronte / indents



Pavocake



KE103
Karma
by Francesco Boccia

Ø mm 180×55 h
~ 1000 ml



Pavoflex 400×300 mm



PX4317
Karma
by Francesco Boccia

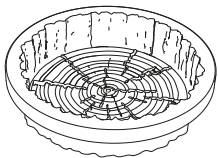
Ø mm 80×30 h
~ 120 ml
12 impronte / indents



Scopri la ricetta e guarda il video
sul canale Youtube di Pavoni
Italia / Discover the recipe and
watch the video on Pavoni Italia's
Youtube channel



Pavocake



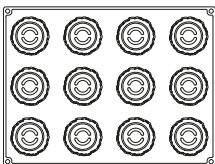
KE100
Foresta
by Emmanuele Forcone
Ø mm 185x45 h
~ 1000 ml



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



Pavoflex 400×300 mm

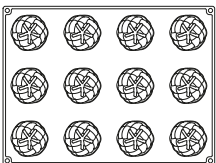


PX43112
Foresta
by Emmanuele Forcone

Ø mm 70×40 h
~ 115 ml
12 impronte / indents



Pavoflex 400×300 mm



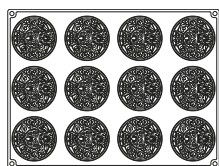
PX43115
Nodo
by Fabrizio Fiorani
Ø mm 65×55 h
~ 120 ml
12 impronte / indents



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



Pavoflex 400×300 mm



PX43118
Azteca
by Fabrizio Fiorani

Ø mm 80×30 h
~ 135 ml
12 impronte / indents



Scopri la ricetta e guarda il video
sul canale Youtube di Pavoni
Italia / Discover the recipe and
watch the video on Pavoni Italia's
Youtube channel



Pavocake



KE102
Azteca
by Fabrizio Fiorani

Ø mm 180×40 h
~ 1000 ml

New Cookmatic

New Cookmatic è la macchina essenziale per dare forma e cottura a tutte le basi, dolci e salate. Tramite l'accoppiamento delle due piastre potrai ottenere tartellette, choux e basi perfette per dimensioni e cottura.

New Cookmatic is the essential machine for shaping and cooking sweet and savory shells. By using the two plates together, you can achieve perfectly sized and cooked tartlets, choux and bases.

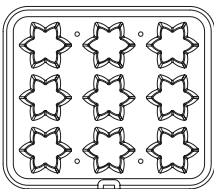


Scopri New Cookmatic e tutte le piastre in gamma / Discover New Cookmatic and all the plates available





Piastre Cookmatic /
Cookmatic plates



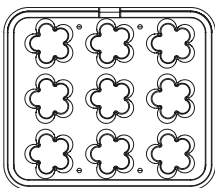
PIASTRA119

Ø mm 95×20 h
~ 30 ml
9 impronte / indents

Spessore tartelletta /
tart thickness
• pareti / borders mm 3,5
• fondo / bottom mm 4



Piastre Cookmatic /
Cookmatic plates



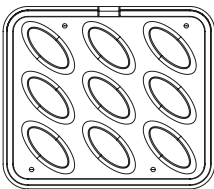
PIASTRA120

Ø mm 95×20 h
~ 30 ml
9 impronte / indents

Spessore tartelletta /
tart thickness
• pareti / borders mm 3,5
• fondo / bottom mm 4



Piastre Cookmatic /
Cookmatic plates



PIASTRA121

mm 125×60×20 h
~ 25 ml
9 impronte / indents

Spessore tartelletta /
tart thickness
• pareti / borders mm 3,5
• fondo / bottom mm 4



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

Pasticceria
Pastry World





Stampi in acciaio inox *Stainless steel moulds*

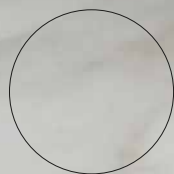
Stampi per croissant geometrici *Geometric croissants moulds*

Una gamma di stampi in acciaio inox per creare croissant geometrici unici, perfetti per chi cerca l'innovazione anche nella pasticceria.

Ogni stampo è progettato per dare forma a creazioni originali, che si tratti di croissant o di altre preparazioni dall'animo geometrico.

A range of stainless steel molds to create unique geometric croissants, perfect for those looking for innovation in pastry.

Each mold is designed to shape original creations, whether croissants or other preparations with a geometric flair.

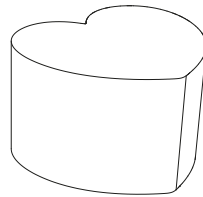


CV6
Sfera
by Cesare Murzilli

Ø mm 75

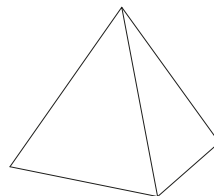


Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



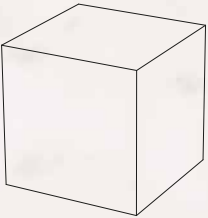
CV4
Cuore

mm 80×70×50 h



CV5
Piramide

mm 85×85×85 h



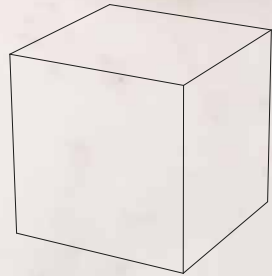
CV1
Cubo

mm 60×60×60 h



CV2
Cilindro

Ø mm 65×60 h



CV3
Cubo

mm 70×70×70 h



Scarica il ricettario /
Download the
recipe book



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



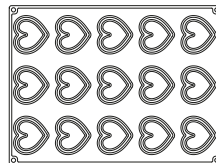
Stampi in silicone
Silicone moulds

Stampi per monoporzioni
Single-serving portions moulds

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

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

Pavoflex 400×300 mm

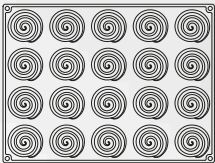


PX4311
Eros 2.0
by Emmanuele Forcone

Ø mm 70×60×40 h
~ 130 ml
15 impronte / indents



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

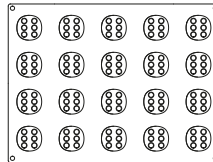


PX43108
Volupté
by Maxence Barbot

Ø mm 60×55 h
~ 120 ml
20 impronte / indents

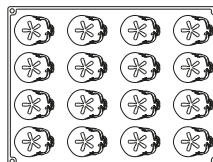


Guarda i video
sul canale Youtube
di Pavoni Italia /
Watch the videos
on Pavoni Italia's
Youtube channel



PX43107
Dado
by Karim Bourgi

mm 50×50×50 h
~ 120 ml
20 impronte / indents

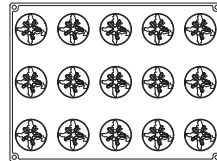


PX43110
Skull
by Fabrizio Fiorani

mm 50×70×60 h
~ 120 ml
16 impronte / indents



Scopri la ricetta
e guarda il video
sul canale Youtube
di Pavoni Italia /
Discover the recipe
and watch the video
on Pavoni Italia's
Youtube channel

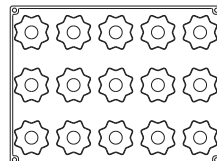


PX43113
Panettone
by Vincenzo Tiri

Ø mm 55×65 h
~ 130 ml
15 impronte / indents

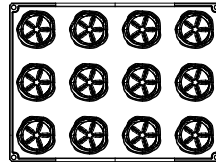


Scopri la ricetta
e guarda il video
sul canale Youtube
di Pavoni Italia /
Discover the recipe
and watch the video
on Pavoni Italia's
Youtube channel



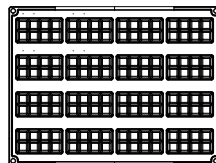
PX43114
Pandoro
by Vincenzo Tiri

Ø mm 65×65 h
~ 120 ml
15 impronte / indents



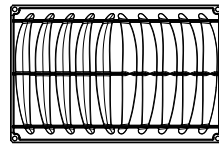
PX43103
Easter mono
by Jérôme de Oliveira

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



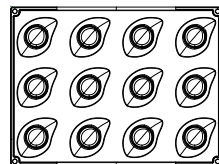
PX43106
Tablette
by Cédric Grolet

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



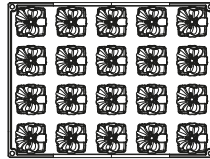
PX43105
Vanilla
by Cédric Grolet

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



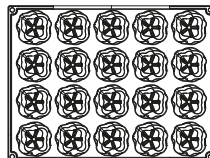
PX43104
Mango
by Cédric Grolet

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



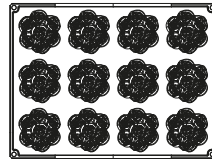
PX4395
For you

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



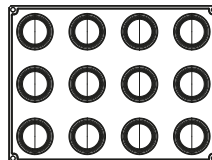
PX4396
Snow tree

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



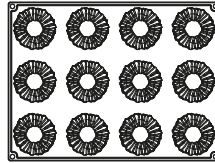
PX4397
Bouquet de roses
by Cédric Grolet

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



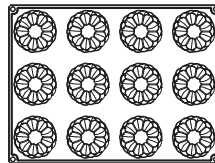
PX4393
Cylindra
by Pierre Hermé

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



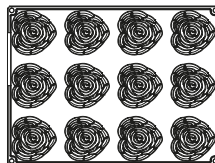
PX4391
Charlotte
by Cédric Grolet

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



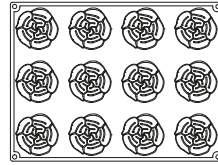
PX4392
Nuage
by Cédric Grolet

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



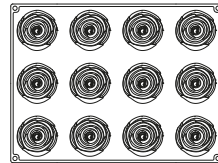
PX4390
Je t'aime
by Cédric Grolet

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



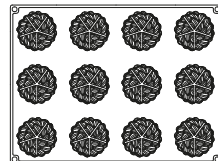
PX4388
Dentelle
by Cédric Grolet

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



PX4386
La vie en rose
by Cédric Grolet

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



PX4384
Façon Saint-Honoré
by Cédric Grolet

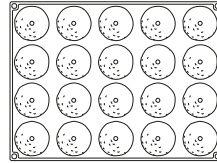
Ø mm 72×40 h
~ 100 ml
12 impronte / indents



Pavoflex 400×300 mm

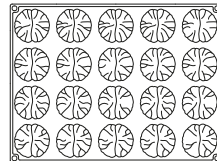
Per crostate monoporzione /
For single-serving tarts

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



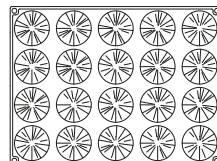
PX4359
Citron
by Cédric Grolet

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



PX4357
Marron
by Cédric Grolet

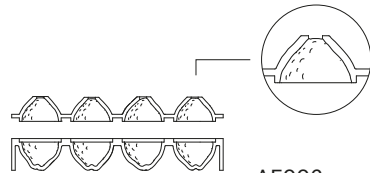
Ø mm 60×35 h
~ 65 ml
20 impronte / indents



PX4358
Noisette
by Cédric Grolet

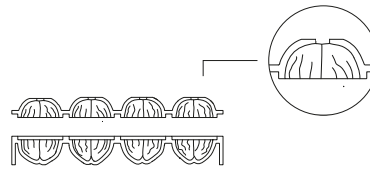
Ø mm 60×35 h
~ 65 ml
20 impronte / indents

Pavoduo 300×175 mm



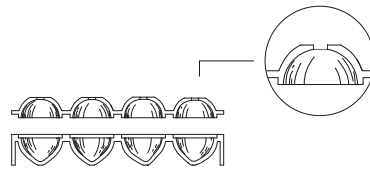
AF006
Citron
by Cédric Grolet

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



AF007
Marron
by Cédric Grolet

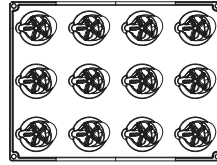
Ø mm 53×55 h
~ 85 ml
8 impronte / indents



AF008
Noisette
by Cédric Grolet

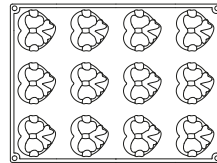
Ø mm 54×60 h
~ 82 ml
8 impronte / indents

Pavoflex 400×300 mm



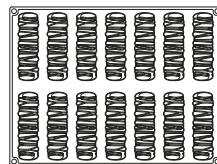
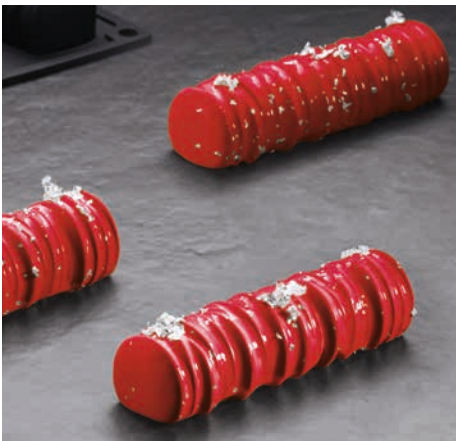
PX4389
Santa Claus

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



PX4385
Cadeau

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



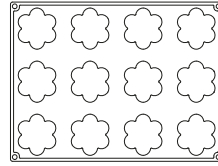
PX4387
Sequoia

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

Stampi in silicone / Silicone moulds

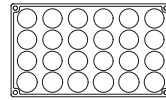


Kit stampo in silicone 400×300 mm
+stampo in silicone 300×175 mm /
Kit silicone mould 400×300 mm
+silicone mould 300×175 mm



PX4383S
Margherita
by Antonio Bachour

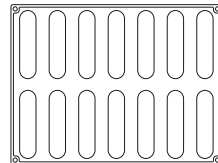
+



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

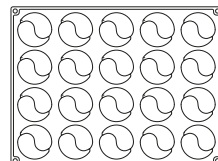


PX4353S
Pastel
by Antonio Bachour



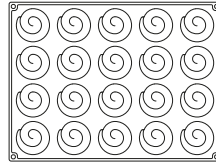
mm 125×28×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



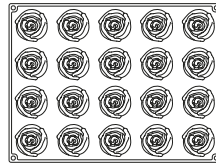
PX4375
Yoga
by Antonio Bachour

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



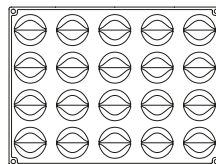
PX4374
Nautilus
by Antonio Bachour

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



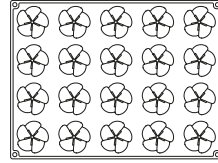
PX4376
Romance
by Antonio Bachour

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



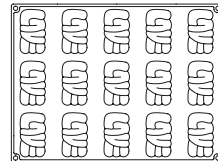
PX4365
Tulip
by Antonio Bachour

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



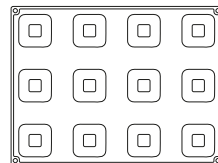
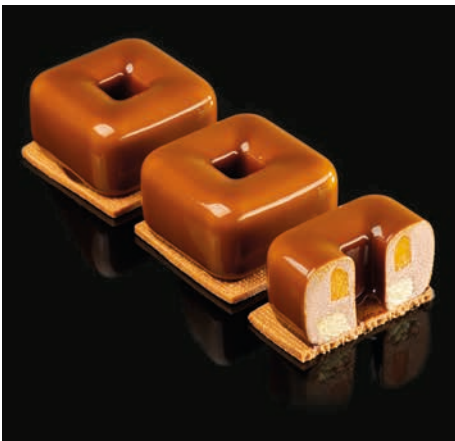
PX4371
Lotus
by Antonio Bachour

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



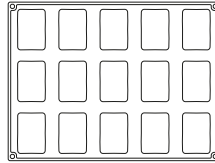
PX4363
Lovely
by Antonio Bachour

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



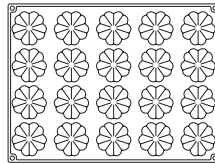
PX4361
Tulum
by Antonio Bachour

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



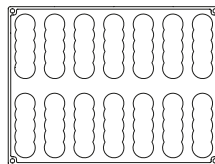
PX4364
Gummy
by Antonio Bachour

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



PX4362
Gel
by Antonio Bachour

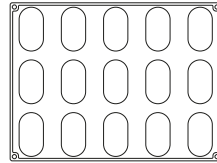
Ø mm 60×63 h
~ 90 ml
20 impronte / indents



PX4360S
Miami
by Antonio Bachour

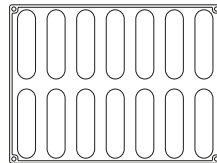
mm 118×33×42 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



PX4356
Delish
by Antonio Bachour

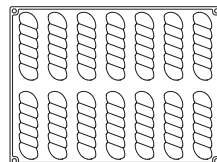
mm 82×44×37 h
~ 100 ml
15 impronte / indents



PX4351S
Confy
by Antonio Bachour

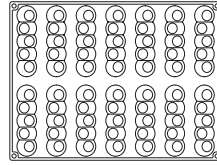
mm 128×30×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



PX4373
Domino
by Antonio Bachour

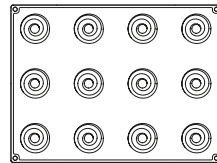
mm 126×33×32 h
~ 80 ml
14 impronte / indents



PX4352S
Pelota
by Antonio Bachour

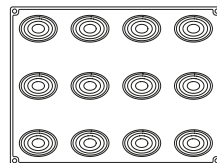
mm 130×32×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



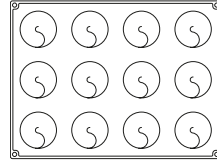
PX4340
Over
by Antonio Bachour

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



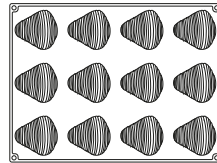
PX4341
Polly
by Antonio Bachour

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



PX4355
Jasmine
by Antonio Bachour

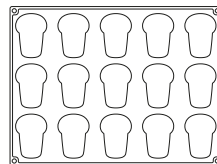
Ø mm 65×57 h
~ 100 ml
12 impronte / indents



PX4377S
Sfogliatella
by Giuseppe Amato

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

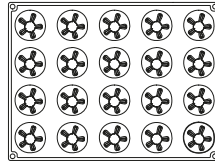
Coppapasta incluso /
Cutter included



PX4382S
Babà

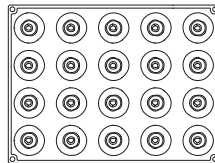
mm 78×54×46 h
~ 96 ml
15 impronte / indents

Coppapasta incluso /
Cutter included



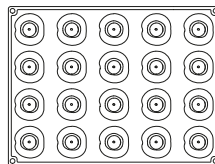
PX4329
Pear
by Emmanuele Forcone

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



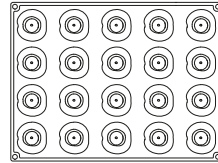
PX4330
Apple
by Emmanuele Forcone

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



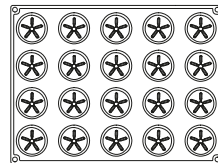
PX4331
Cherry/Peach
by Emmanuele Forcone

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



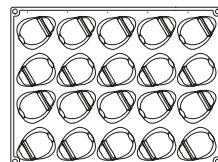
PX4331
Cherry/Peach
by Emmanuele Forcone

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



PX4332
Tangerine
by Emmanuele Forcone

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



PX4333
Strawberry
by Emmanuele Forcone

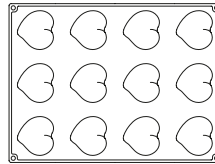
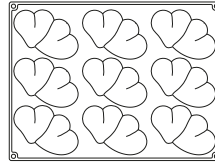
mm 71×54×46 h
~ 90 ml
20 impronte / indents



PX4370S
Beloved
by Emmanuele Forcone

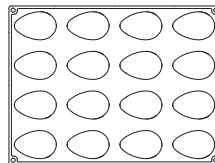
mm 127×71×38 h
~ 200 ml
9 impronte / indents

Coppapasta incluso
Cutter included



PX4305
Passion

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



PX4369
Mono Quenelle

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

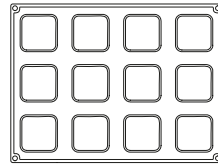


Guarda il video
sul canale Youtube
di Pavoni Italia /
Watch the video
on Pavoni Italia's
Youtube channel



PX4335S
Square
by Gianluca Fusto

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

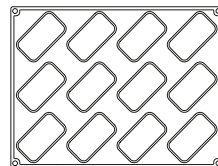


Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 53×53
coppapasta biscotto
cookie cutter mm 93×93



PX4337S
Rectangular
by Gianluca Fusto

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

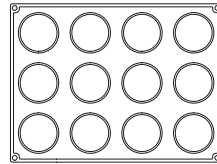


Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 77×35
coppapasta biscotto
cookie cutter mm 117×75



PX4334S
Round
by Gianluca Fusto

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

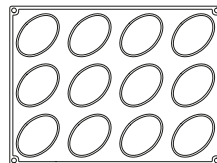


Il kit include / the kit includes: coppapasta inserimento / insert cutter Ø mm 59
coppapasta biscotto / cookie cutter Ø mm 99

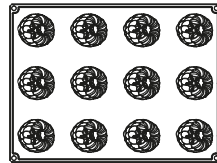


PX4336S
Oval
by Gianluca Fusto

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

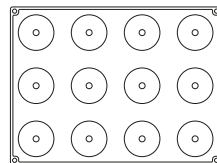


Il kit include / the kit includes: coppapasta inserimento / insert cutter mm 79×35
coppapasta biscotto / cookie cutter mm 118×87



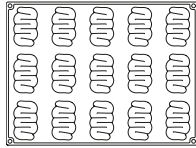
PX4394
Lampone 1.1
by Fabrizio Fiorani

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



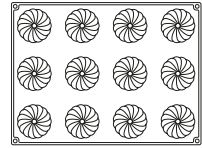
PX4349
Loop

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



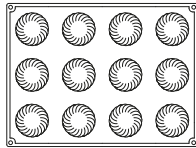
PX4342
Turn

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



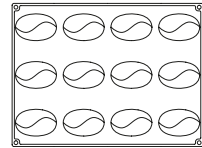
PX4372
Gnammy

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



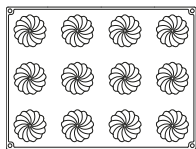
PX4317
Caleidon

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



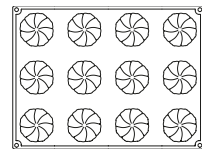
PX4304
Curvy

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



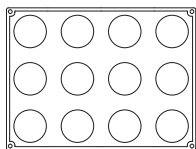
PX4308
Delice

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



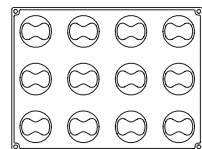
PX4322
Twister

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



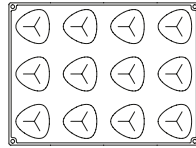
PX4321
Planet

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



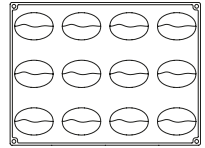
PX4307
Moon

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



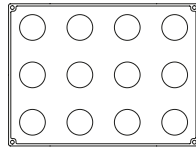
PX4303
Natural

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



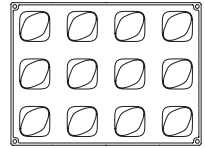
PX4312
Moka

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



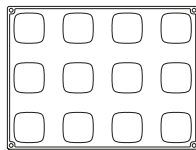
PX4302
Drop

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



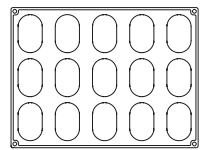
PX4306
Decò

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



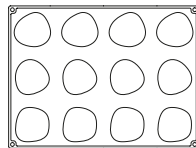
PX4343
Mister

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



PX4345
Miss

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

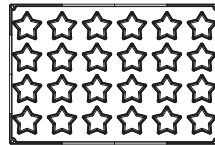


PX4301
Zen

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

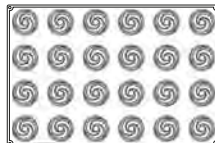


Pavoflex 600×400 mm



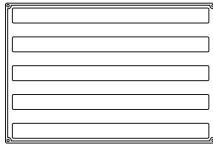
PX083
Star

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



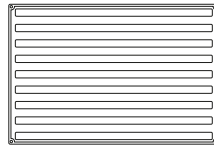
PX039
Bocciolo

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



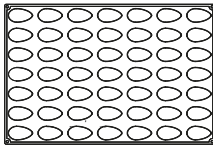
PX060
Tronchetto Mono

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



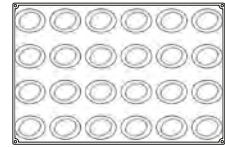
PX058
Tronchetto Mignon

mm 18×560
~ 124 ml
9 impronte / indents



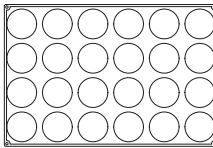
PX073
Quenelle Tonda

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



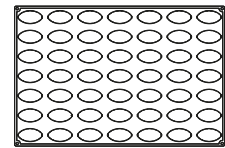
PX064
Wave

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



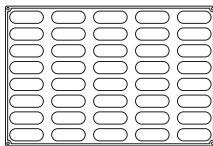
PX078
Daisy

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



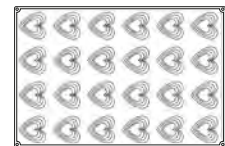
PX071
Quenelle

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



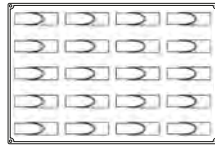
PX068
Gianduiotto

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



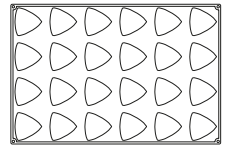
PX032
Love

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



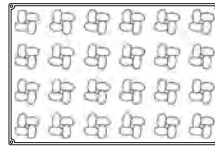
PX024
Flow

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



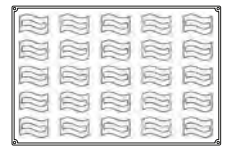
PX066
Trilo

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



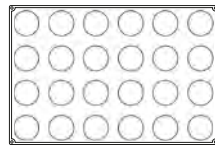
PX016
Intrigo

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



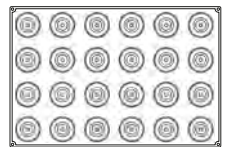
PX023
Ondina

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



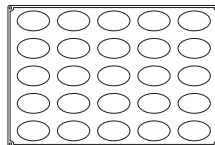
PX001
Semisfera

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



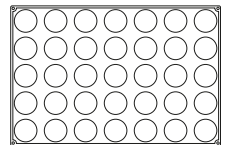
PX034
Ring

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



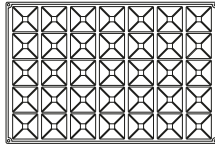
PX067
Oval

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



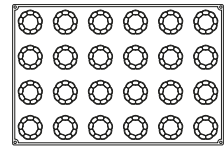
PX065
Kupola

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



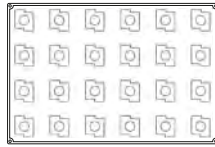
PX004
Piramide

mm 70×70×45 h
~ 90 ml
35 impronte / indents



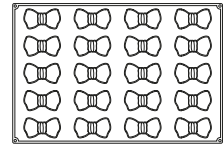
PX051
Charlotte

Ø mm 65×38 h
~ 105 ml
24 impronte / indents
Thanks to Patrick Agnellet



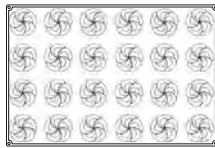
PX030
Tekno

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



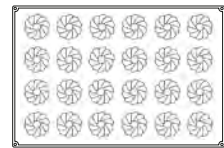
PX052
Papillon

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



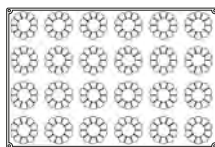
PX063
Spirale

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



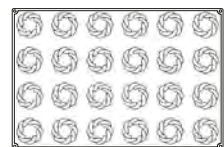
PX018
Fantasia

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



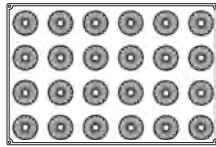
PX003
Briochette

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



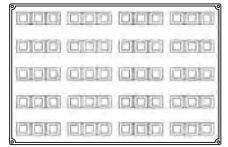
PX040
Intreccio

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



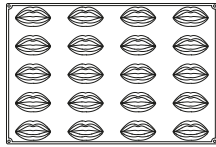
PX014
Guglhupf

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



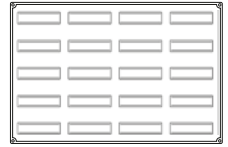
PX015
Trittico

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



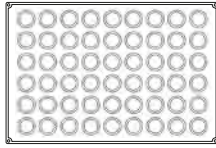
PX054
Bocca

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



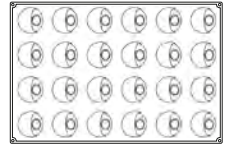
PX025
Soft

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



PX005
Mini Muffin

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



PX029
Eclisse

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



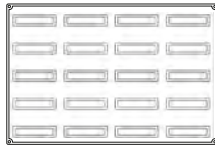
PX035
Move

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



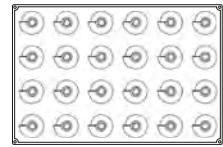
PX055
Foglia

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



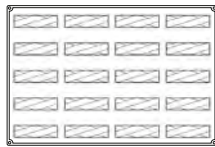
PX027
Libra

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



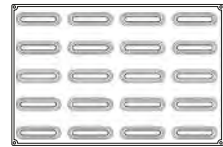
PX021
Cono

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



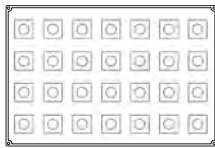
PX042
Twist

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



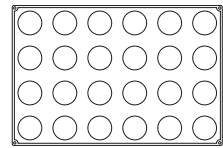
PX036
Round

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



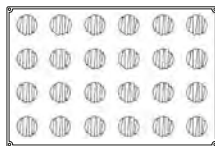
PX007
Cubo

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



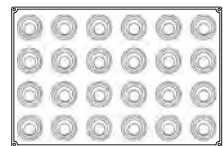
PX057
Cilindro

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



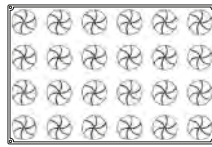
PX019
Rigo

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



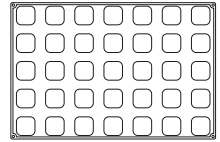
PX010
Babele

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



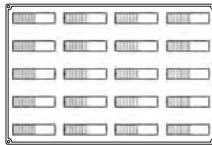
PX033
Vertigo

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



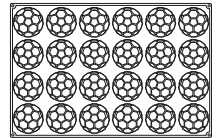
PX070
Tango

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



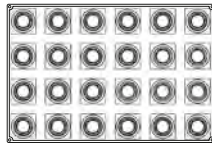
PX026
Log

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



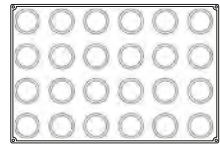
PX307
Pallone

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



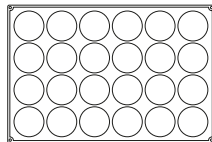
PX041
Caesar

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



PX002
Muffin

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



PX056
Big Muffin

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

Pavoflex 300×175 mm



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

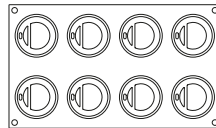
PX3222S

Mug
by Antonio Bachour

Coperchio / Lid

Ø mm 60×10 h
~ 20 ml

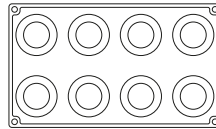
8 impronte / indents



Tazza / Mug

Ø mm 55×60 h
~ 97 ml

8 impronte / indents

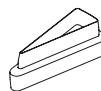
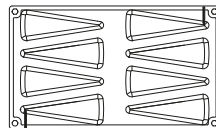


PX3214S

Slake
by Nicolas Bacheyre

mm 114×39×20 h
~ 50 ml

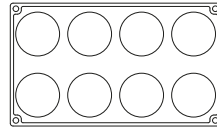
8 impronte / indents



Coppapasta incluso / cutter included



PX3200
Round
by Gianluca Fusto

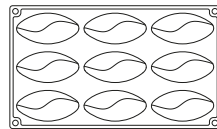


Ø mm 60×20 h
~ 48 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



PX3201
Shell
by Gianluca Fusto

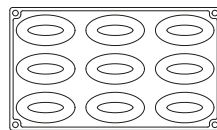


mm 86×41×22 h
~ 43 ml
9 impronte / indents

Abbinabile a /
combined with XF11



PX3202
Cameo
by Gianluca Fusto

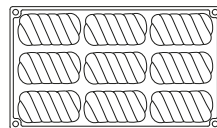


mm 81×41×19 h
~ 42 ml
9 impronte / indents

Abbinabile a /
combined with XF12



PX3203
Spring
by Gianluca Fusto

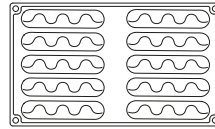


mm 84×41×20 h
~ 50 ml
9 impronte / indents

Abbinabile a /
combined with XF13



PX3204
Sand
 by Gianluca Fusto

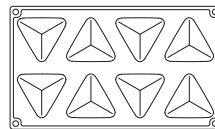


mm 115×24×20 h
 ~ 38 ml
 10 impronte / indents

Abbinabile a /
 combined with XF15



PX3205
Pyramid
 by Gianluca Fusto

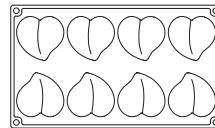


mm 66×60×28 h
 ~ 46 ml
 8 impronte / indents

Abbinabile a /
 combined with XF16



PX3206
Heart
 by Gianluca Fusto

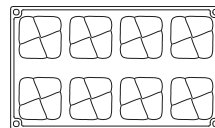


mm 65×60×21 h
 ~ 46 ml
 8 impronte / indents

Abbinabile a /
 combined with XF14



PX3207
Rock
 by Gianluca Fusto

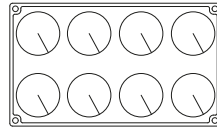


mm 55×55×23 h
 ~ 54 ml
 8 impronte / indents

Abbinabile a /
 combined with
 XF656520



PX3208
Frisbee
by Gianluca Fusto

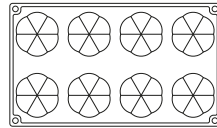


Ø mm 60×28 h
~ 48 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



PX3209
Charm
by Gianluca Fusto

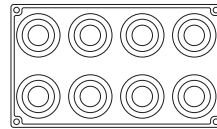


Ø mm 60×21,5 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



PX3210
Step
by Gianluca Fusto

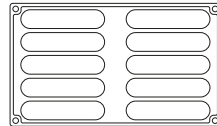


Ø mm 60×32 h
~ 49,5 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



PX3211
Pill
by Gianluca Fusto



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

Abbinabile a /
combined with XF15



Stampi in silicone
Silicone moulds

Stampi per medie porzioni *Medium portions moulds*

40time

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

40time

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

40time

40time è la soluzione ideale per ottimizzare le porzioni in catering, banqueting e dessert al piatto.

Con una capacità di 40 ml, disponibile in dieci forme eleganti, permette di ridurre gli sprechi alimentari e migliorare la presentazione dei piatti, mantenendo la qualità e l'estetica.

Efficienza e risparmio: la porzione contenuta aiuta a ridurre gli sprechi, offrendo un vantaggio economico per hotel e catering, specialmente nei buffet.

Sostenibilità: la riduzione degli scarti alimentari contribuisce a una gestione più ecologica delle risorse.

Versatilità: le forme standardizzate consentono di variare le ricette e le presentazioni ogni giorno, offrendo nuove possibilità creative.

Perfetto per dessert al piatto: la dimensione ottimale delle porzioni lascia spazio alla creatività del pastry chef, senza sovraccaricare il piatto.

Ideale per tea time e banchetti: mini dessert perfetti per una presentazione elegante e con minori sprechi.

Riutilizzabili e senza tendenze temporanee: le forme sono pratiche e facilmente riadattabili, offrendo lunga durata e versatilità nel tempo.

Vassoietti: Un'opportunità per espandere il concept, con vassoietti che completano l'offerta.

40time is the ideal solution for optimizing portions in catering, banqueting, and plated desserts.

With a capacity of 40 ml and available in ten elegant shapes, it helps reduce food waste and improve plate presentation, maintaining both quality and aesthetics.

Efficiency and savings: the smaller portion size helps reduce waste, providing an economic advantage for hotels and catering, especially in buffet settings.

Sustainability: reducing food waste contributes to a more eco-friendly resource management approach.

Versatility: the standardized shapes allow for daily variation in recipes and presentations, offering new creative possibilities.

Perfect for plated desserts: the optimal portion size leaves room for the pastry chef's creativity, without overwhelming the plate.

Ideal for tea time and banquets: mini desserts are perfect for elegant presentations with reduced waste.

Reusable and timeless: the shapes are practical and easily adaptable, ensuring long-lasting use and versatility over time.

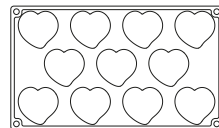
Trays: an opportunity to expand the concept, with trays that complement the offering.



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

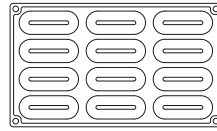
Stampi in silicone / Silicone moulds

Pavoflex 300×175 mm



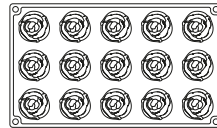
PX3224
Passion40time
by Antonio Bachour

mm 52×48×30 h
~ 40 ml
11 impronte / indents



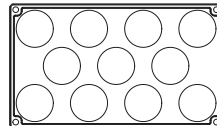
PX3225
Round40time
 by Antonio Bachour

mm 80×30×25 h
 ~ 40 ml
 12 impronte / indents



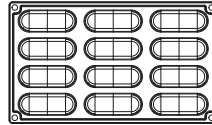
PX3226
Romance40time
 by Antonio Bachour

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



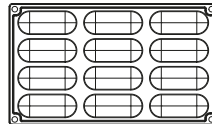
PX3221
Muffin40time
 by Antonio Bachour

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



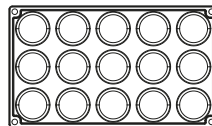
PX3215
Pastel40time
by Antonio Bachour

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



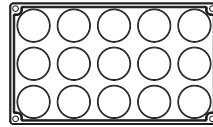
PX3216
Confy40time
by Antonio Bachour

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



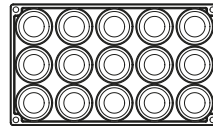
PX3217
Cylinder40time
by Antonio Bachour

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



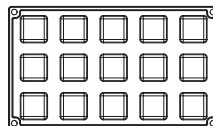
PX3218
Sphere40time
by Antonio Bachour

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



PX3219
Planet40time
by Antonio Bachour

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



PX3220
Cube40time
by Antonio Bachour

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

Vassoi per medie porzioni Medium portions trays

Vassoi per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /
Medium portion trays. They can be used with the 40time line. Available in white and black colour.



VP4NR

mm 60×60
■ nero / black
Scatola da /
Box of 350 pcs



VP4BN

mm 60×60
□ bianco / white
Scatola da /
Box of 350 pcs



VP5NR

mm 90×38
■ nero / black
Scatola da /
Box of 350 pcs



VP5BN

mm 90×38
□ bianco / white
Scatola da /
Box of 350 pcs





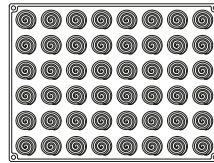
Stampi in silicone
Silicone moulds

Stampi per miniporzioni
Mini-portions moulds

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

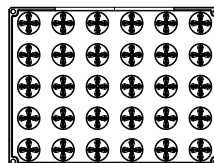
The design “made in Pavoni Italia”
in just a few grams.

Pavoflex 400×300 mm



PX43109
Volupté
by Maxence Barbot

Ø mm 35×30 h
~ 20 ml
48 impronte / indents

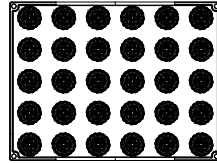


PX4398
Jasmine
by Antonio Bachour

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

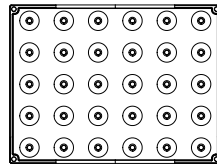


Pavoflex 400×300 mm
Mini-portions



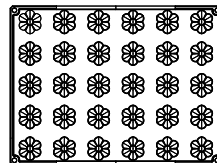
PX4399
Façon Saint-Honoré
by Cédric Grolet

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



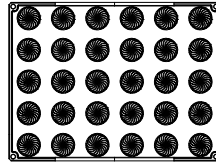
PX43100
Kupola

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



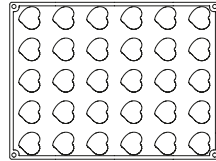
PX43101
Margherita
by Antonio Bachour

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



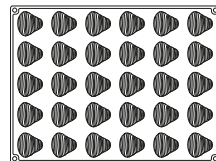
PX43102
Caleidon

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



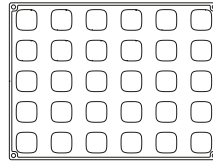
PX4325
Passion

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



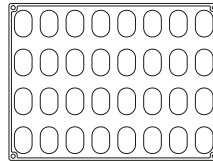
PX4378
Sfogliatella
by Giuseppe Amato

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



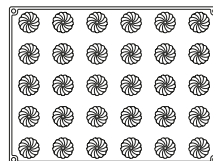
PX4346
Mister Mignon

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



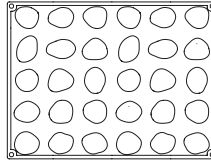
PX4348
Miss Mignon

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



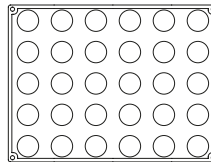
PX4324
Delice

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



PX4326
Zen

dimensioni varie
different shapes
~ 18 ml
30 impronte / indents

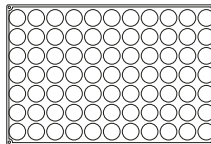


PX4323
Planet

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

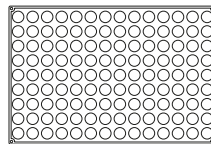


Pavoflex 600×400 mm



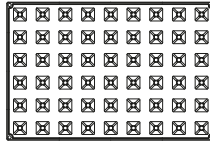
PX303
Semisfera

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



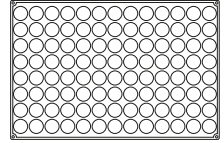
PX304
Semisfera

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



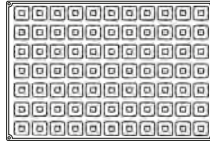
PX079
Mini pyramid

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



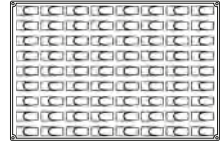
PX302
Pomponette

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



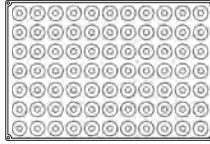
PX046
Savarin Mignon

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



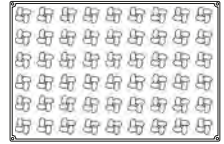
PX047
Flow Mignon

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



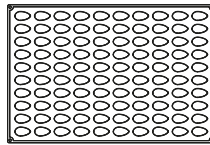
PX045
Savarin Mignon

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



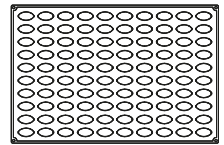
PX017
Intrigo Mignon

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



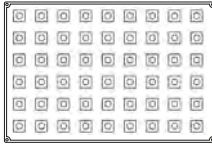
PX074
Mini Quenelle Tonda

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



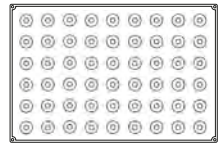
PX072
Mini Quenelle

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



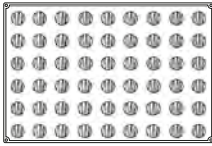
PX012
Cubo Mignon

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



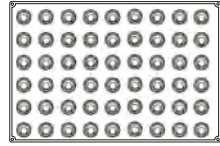
PX013
Cilindro Mignon

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



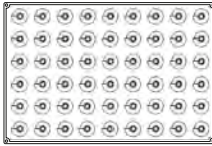
PX020
Rigo Mignon

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



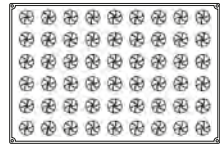
PX011
Babele

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



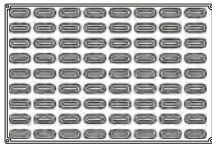
PX022
Cono Mignon

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



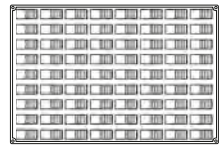
PX048
Vertigo Mignon

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



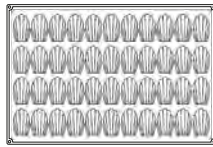
PX044
Round Mignon

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



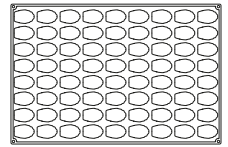
PX043
Log Mignon

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



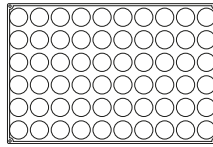
PX006
Madeleine

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



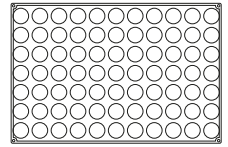
PX305
Mini Madeleine

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



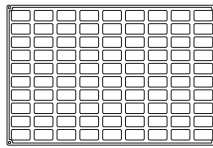
PX301
Mini Tartellette

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



PX300
Petit Four

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



PX306
Mini Finanziera

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



Stampi in silicone
Silicone moulds

Stampi per sfere
Sphere moulds

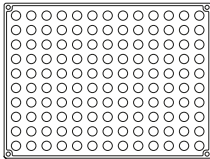
La forma perfetta in dimensioni
diverse per ogni utilizzo.

The perfect shape in different sizes
for every use.



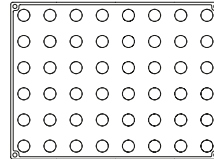
Pavoflex 400×300 mm

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



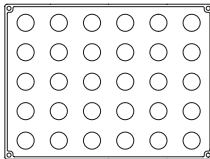
PX4339

Ø mm 15
~ 2 ml
130 impronte / indents



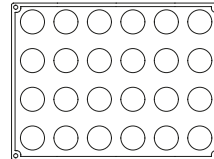
PX4314

Ø mm 20
~ 4 ml
48 impronte / indents



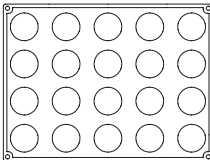
PX4313

Ø mm 30
~ 14 ml
30 impronte / indents



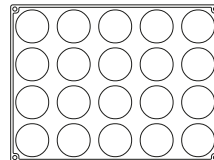
PX4315

Ø mm 40
~ 33 ml
24 impronte / indents



PX4316

Ø mm 50
~ 65 ml
20 impronte / indents

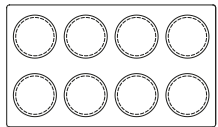
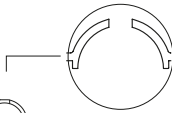


PX4350

Ø mm 60
~ 110 ml
20 impronte / indents

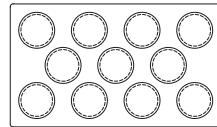
Pavoduo 300×175 mm

Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo": la gamma da AF001 a AF005 è dotata di foro per il riempimento e per il posizionamento dello stecco con LS05. / Two/part moulds for preparing perfect spheres, from 25 to 55 mm in diameter. The 3D effect is total, thanks to the innovative mould design, for truly 'all/round' spheres: the AF001 to AF005 range is equipped with a hole for filling and for positioning the stick with LS05.



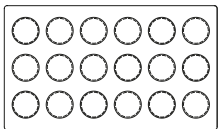
AF001

Ø mm 55
~ 87 ml
8 impronte / indents



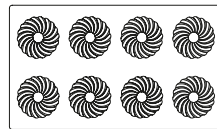
AF002

Ø mm 45
~ 48 ml
11 impronte / indents



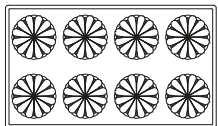
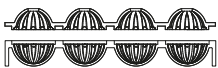
AF003

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



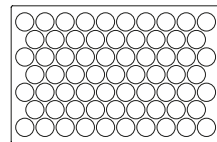
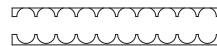
AF004

Ø mm 55
~ 83 ml
8 impronte / indents



AF005

Ø mm 55
~ 80 ml
8 impronte / indents



LS05

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





Stampi in silicone *Silicone moulds*

Formaflex

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

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



FR001
Semisfera / hemisphere
Ø mm 70×35 h
~ 89 ml
6 impronte / indents



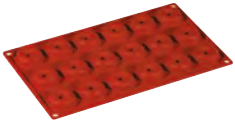
FR002
Babà
Ø mm 55×60 h
~ 97 ml
8 impronte / indents



FR003
Semisfera / hemisphere
Ø mm 40×20 h
~ 17 ml
15 impronte / indents



FR004
Semisfera / hemisphere
Ø mm 30×17 h
~ 8,5 ml
24 impronte / indents



FR005
Mini savarin
Ø mm 41×12 h
~ 12 ml
18 impronte / indents



FR006
Pomponette
Ø mm 34×16 h
~ 13 ml
24 impronte / indents



FR007
Pyramid
mm 71×71×40 h
~ 92 ml
6 impronte / indents



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



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



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



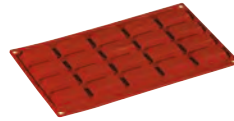
FR011
Mini tartelletta / tartlet
Ø mm 45×10 h
~ 12 ml
15 impronte / indents



FR012
Briochette
Ø mm 79×37 h
~ 100 ml
6 impronte / indents



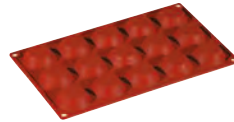
FR013
Mini pyramid
mm 36×36×22 h
~ 13 ml
15 impronte / indents



FR014
Mini financier
mm 49×26×11 h
~ 11 ml
20 impronte / indents



FR015
Savarin
Ø mm 72×23 h
~ 67 ml
6 impronte / indents



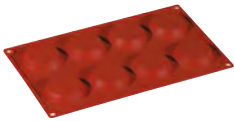
FR016
Tartelletta / tartelet
Ø mm 50×15 h
~ 20 ml
15 impronte / indents



FR017
Cilindro / cylinder
Ø mm 60×35 h
~ 89 ml
8 impronte / indents



FR018
Semisfera / hemisphere
Ø mm 80×40 h
~ 134 ml
5 impronte / indents



FR019
Florentine
Ø mm 60×12 h
~ 27 ml
8 impronte / indents



FR020
Mini muffin
Ø mm 50×28 h
~ 43 ml
11 impronte / indents



FR021
Madeleine
mm 68×45×18 h
~ 30 ml
9 impronte / indents



FR022
Ottagono / octagon
Ø mm 38×26 h
~ 28 ml
15 impronte / indents



FR023
Biscuit
Ø mm 103×20 h
~ 160 ml
3 impronte / indents



FR024
Petit four
Ø mm 40×20 h
~ 22 ml
15 impronte / indents



FR025
Cuore / heart

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



FR026
Madeleine

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



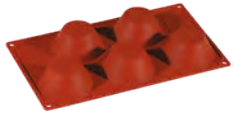
FR027
Briochette

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



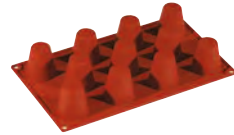
FR028
Cake

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



FR029
Cupcake

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



FR030
Babà

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



FR031
Babà

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



FR032
Cannelé

Ø mm 56×50 h
~ 90 ml
8 impronte / indents



FR033
Diamante /
diamond

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



FR034
Diamante / diamond

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



FR035
Bavarese

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



FR036
Onde / waves

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



FR037
Mini cannelé
Ø mm 35×35 h
~ 24 ml
18 impronte / indents



FR038
Semisfera / hemisphere
Ø mm 60×30 h
~ 57 ml
8 impronte / indents



FR039
Semisfera / hemisphere
Ø mm 50×23 h
~ 33 ml
15 impronte / indents



FR040
Tartelletta / tartlet
Ø mm 60×17 h
~ 35 ml
8 impronte / indents



FR041
Ovale / oval
mm 65×41×34 h
~ 52 ml
9 impronte / indents



FR045
Margherita / Daisy
Ø mm 68×27 h
~ 75 ml
6 impronte / indents



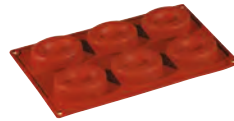
FR046
Guglhupf
Ø mm 60×33 h
~ 70 ml
6 impronte / indents



FR047
Cake
Ø mm 80×18 h
~ 85 ml
6 impronte / indents



FR048
Cabosside
mm 76×46×23 h
~ 30 ml
6 impronte / indents



FR049
Savarin ovale / oval
mm 80×60×25 h
~ 74 ml
6 impronte / indents



FR050
Zucche / pumpkins
mm 72×61×28 h
~ 60 ml
6 impronte / indents



FR052
Rose
Ø mm 75×40 h
~ 90 ml
6 impronte / indents



FR053
Semisfera / hemisphere

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



FR056RSA
Rose

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



FR064
Cuore / heart

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



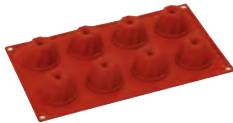
FR065
Muffin

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



FR068
Torroncino

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



FR069
Guglhupf

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



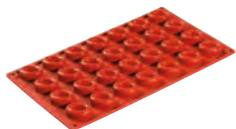
FR071
Mini savarin mix

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



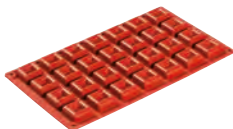
FR073
Micro savarin
tondo / round

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



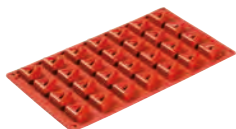
FR074
Micro savarin
ovale / oval

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



FR075
Micro savarin
quadrato / square

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



FR076
Micro savarin
triangolare / triangular

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



FR077
Charlotte

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



FR078
St. Honorè

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



FR082
Cuore / heart

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



FR096
Swirl

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



FR103
Cubo / cube

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



FR116
Florentine

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

Formaflex tortiere / Formaflex cake moulds

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



KE997
Tonda / round

Ø mm 150×50 h
~ 870 ml



KE998
Tonda / round

Ø mm 180×70 h
~ 1760 ml



KE999
Tonda / round

Ø mm 240×70 h
~ 3130 ml



FRT001
Tonda / round

Ø mm 200×40 h
~ 1150 ml



FRT002
Tonda / round

Ø mm 220×40 h
~ 1400 ml



FRT003
Tonda / round

Ø mm 240×42 h
~ 1850 ml



FRT004
Tonda / round

Ø mm 260×45 h
~ 2250 ml



FRT005
Tonda / round

Ø mm 280×45 h
~ 2600 ml



FRT051
Tonda cannellata /
cannelle round

Ø mm 260×30 h
~ 1350 ml



FRT058
Tonda cannellata /
cannelle round

Ø mm 280×30 h
~ 1700 ml



FRT053
Tonda cannellata /
cannelle round

Ø mm 300×30 h
~ 1850 ml



FRT104
Guglhupf

Ø mm 220×110 h
~ 2750 ml



FRT103
Ciambella / donut

Ø mm 240×60 h
~ 1685 ml



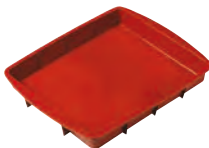
FRT120
Plumcake

mm 280×105×65 h
~ 1660 ml



FRT106L
Plumcake

mm 240×105×65 h
~ 1385 ml



FRT077
Rettangolare /
rectangular

mm 280×240×40 h
~ 2670 ml



FRT052
Tonda cannellata /
cannelle round

Ø mm 280×30 h
~ 1600 ml



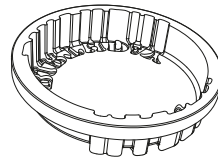
Stampi in silicone
Silicone moulds

Stampi per torte
Cakes moulds

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

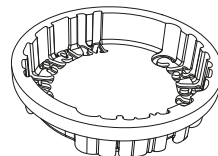
From the classic to the most modern shapes, they will enhance every production.

Pavocake



KE096
Happy Birthday

Ø mm 190×45 h
~ 1100 ml

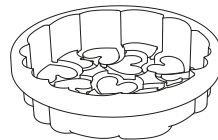


KE097
Merry Christmas

Ø mm 190×45 h
~ 1100 ml



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



KE099
Eros 2.0
by Emmanuele Forcone

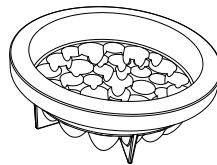
Ø mm 180×45 h
~ 1000 ml



Credits: Le Photographe du Dimanche



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



KE094
Easter cake
by Jérôme de Oliveira

Ø mm 160×65 h
~ 940 ml

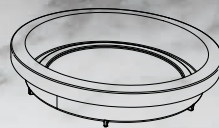


Guarda il video
sul canale Youtube
di Pavoni Italia
Watch the video on
Pavoni Italia's Youtube
channel



KE089
Cylindra
by Pierre Hermé

Ø mm 150×45 h
~ 700 ml

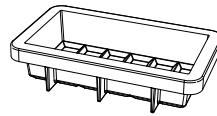


KE090
Cylindra
by Pierre Hermé

Ø mm 200×45 h
~ 1200 ml

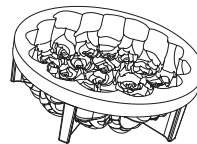


Guarda i video sul canale Youtube di Pavoni Italia / Watch the videos on Pavoni Italia's Youtube channel



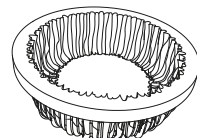
KE095
Tablette
by Cédric Grolet

mm 185×95×45 h
~ 750 ml



KE093
Bouquet de roses
by Cédric Grolet

Ø mm 185×60 h
~ 1100 ml



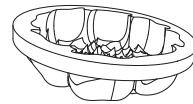
KE087
Charlotte
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml



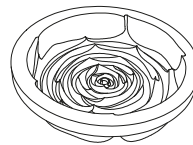
KE086
Je t'aime
by Cédric Grolet

mm 185×185×50 h
~ 1000 ml



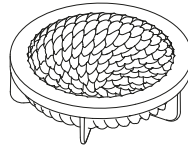
KE082
Dentelle
by Cédric Grolet

Ø mm 180×50 h
~ 1000 ml



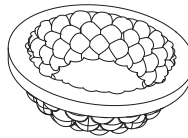
KE080
La vie en rose
by Cédric Grolet

Ø mm 180×45 h
~ 960 ml



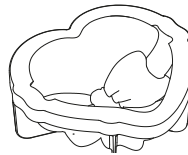
KE074
Façon
Saint-Honoré
by Cédric Grolet

Ø mm 180×56 h
~ 1000 ml



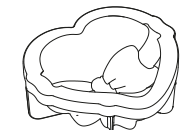
KE088
Nuage
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml



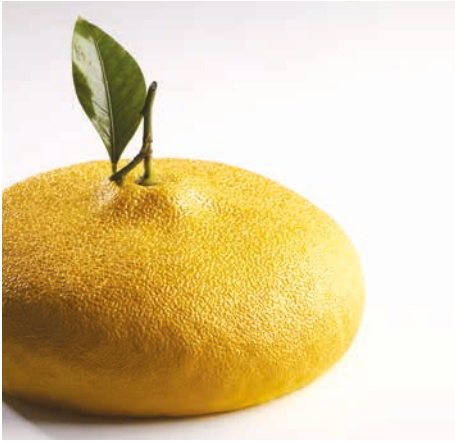
KE075
Cadeau
by Emmanuele Forcone

mm 180×162×67 h
~ 1000 ml



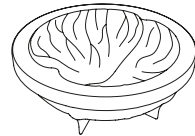
KE076
Mini Cadeau
by Emmanuele Forcone

mm 148×134×58 h
~ 600 ml



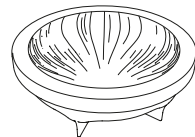
KE057
Citron
by Cédric Grolet

Ø mm 180×70 h
~ 1215 ml



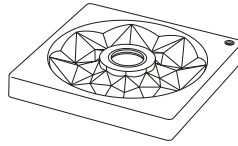
KE056
Marron
by Cédric Grolet

Ø mm 180×71 h
~ 1140 ml



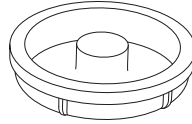
KE055
Noisette
by Cédric Grolet

Ø mm 180×70 h
~ 1155 ml

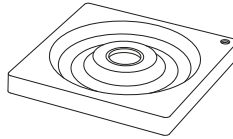


KE071S
Louvre
 by Emmanuele Forcone

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

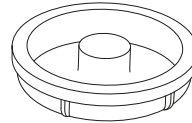


Base
 external Ø mm 180
 internal Ø mm 54
 mm 40 h
 ~ 848 ml

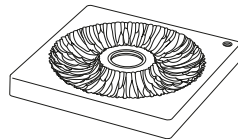


KE069S
Hula
 by Emmanuele Forcone

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

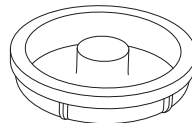


Base
 external Ø mm 180
 internal Ø mm 54
 mm 40 h
 ~ 848 ml

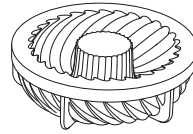


KE070S
Corolla
 by Emmanuele Forcone

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

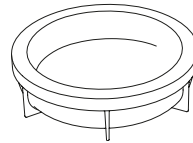


Base
 external Ø mm 180
 internal Ø mm 54
 mm 40 h
 ~ 848 ml



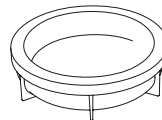
KE062
Cyclone
by Emmanuele Forcone

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



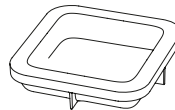
KE024
Planet
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



KE052
Mini Planet
by Emmanuele Forcone

Ø mm 145×40 h
~ 600 ml



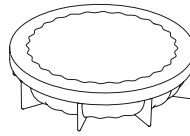
KE043
Mars
by Emmanuele Forcone

mm 165×165×40 h
~ 1000 ml



KE051
Mini Mars
by Emmanuele Forcone

mm 135×135×37 h
~ 600 ml



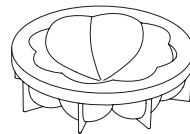
KE013
Plissée
by Emmanuele Forcone

Ø mm 180×47 h
~ 1000 ml



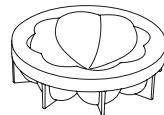
KE053
Mini Plissée
by Emmanuele Forcone

Ø mm 145×40 h
~ 550 ml



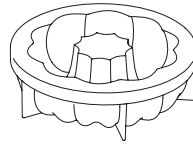
KE015
Bombée
by Emmanuele Forcone

Ø mm 180×50 h
~ 1000 ml



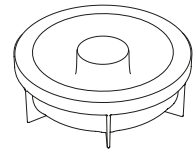
KE054
Mini Bombée
by Emmanuele Forcone

Ø mm 145×43 h
~ 550 ml



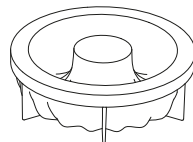
KE018
Queen
by Emmanuele Forcone

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



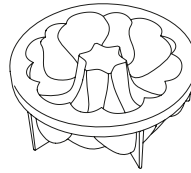
KE032
Galaxy
by Emmanuele Forcone

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



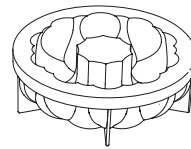
KE019
Royal
by Emmanuele Forcone

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



KE047
Nevada
by Emmanuele Forcone

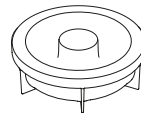
external Ø mm 180
internal Ø mm 36
mm 70 h
~ 1150 ml



KE036
Singapore

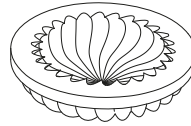
external Ø mm 180
internal Ø mm 55
mm 60 h
~ 1000 ml

Gli stampi KE018, KE019, KE032, KE036 e KE047 sono abbinabili con inserimento KE020 / KE018, KE019, KE032, KE036 and KE047 moulds can be combined with KE020 insert



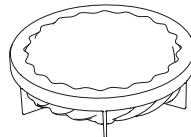
KE020

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



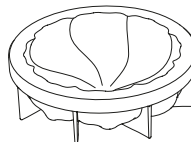
KE042
Flip
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml



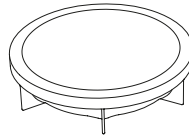
KE027
Caleidon
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



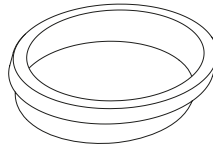
KE030
Twister
by Emmanuele Forcone

Ø mm 180×50 h
~ 1000 ml



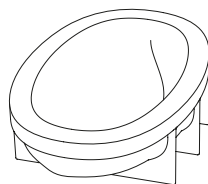
KE025
Classic
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



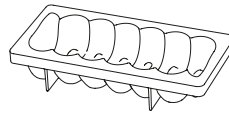
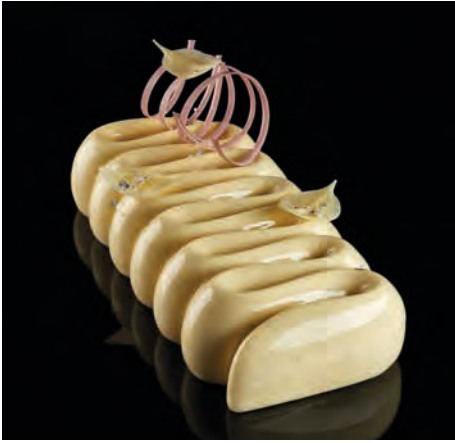
KE026
Windy
by Emmanuele Forcone

mm 195×180×45 h
~ 1100 ml



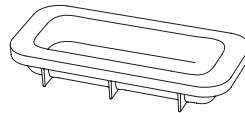
KE028
Curvy
by Emmanuele Forcone

mm 200×130×65 h
~ 960 ml



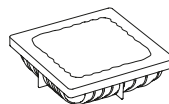
KE039
Honorè
by Emmanuele Forcone

mm 230×105×45 h
~ 1000 ml



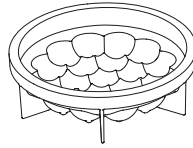
KE044
Venus
by Emmanuele Forcone

mm 250×100×40 h
~ 900 ml



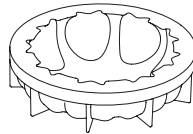
KE023
Pop
by Emmanuele Forcone

mm 162×162×46 h
~ 1000 ml



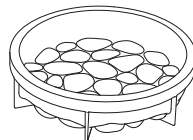
KE029
Puffy
by Emmanuele Forcone

Ø mm 180×55 h
~ 1000 ml



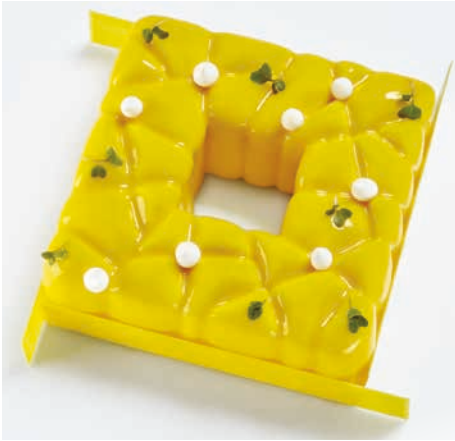
KE014
Petal
by Emmanuele Forcone

Ø mm 180×47 h
~ 1000 ml



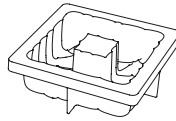
KE038
Rocky
by Emmanuele Forcone

Ø mm 180×50 h
~ 1050 ml



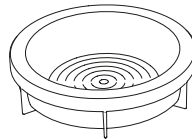
KE037
Square
by Emmanuele Forcone

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



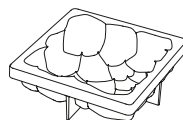
KE031
Top
by Emmanuele Forcone

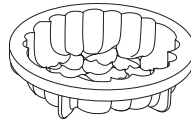
Ø mm 180×45 h
~ 900 ml



KE050
Ametista
by Emmanuele Forcone

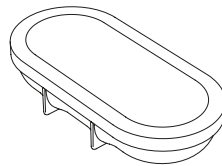
mm 165×165×50 h
~ 1000 ml





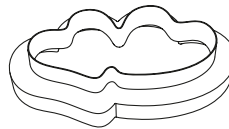
KE068
Eros
by Emmanuele Forcone

Ø mm 180×48 h
~ 1022 ml



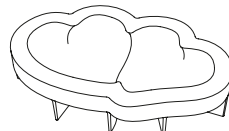
KE034
Futura
by Emmanuele Forcone

mm 230×100×45 h
~ 850 ml

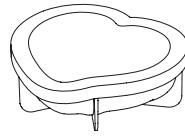


KE049S
Beloved
by Emmanuele Forcone

mm 250×140×60 h
~ 1200 ml

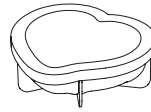


Coppapasta incluso /
cutter included



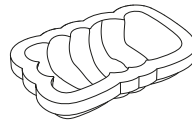
KE016
Passion
by Emmanuele Forcone

mm 175×165×58 h
~ 960 ml



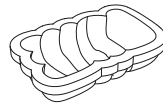
KE017
Passion
by Emmanuele Forcone

mm 150×140×50 h
~ 600 ml



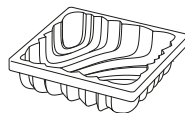
KE060
Lovely
by Antonio Bachour

mm 200×126×50 h
~ 1000 ml



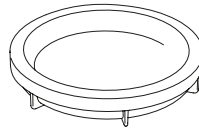
KE061
Lovely
by Antonio Bachour

mm 166×103×40 h
~ 550 ml



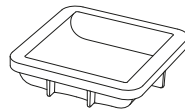
KE065
Squeeze
by Karim Bourgi

mm 164×164×47 h
~ 1086 ml



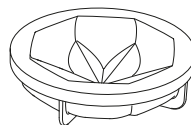
KE058
Disco
by Maurizio Santin

Ø mm 180×30 h
~ 720 ml



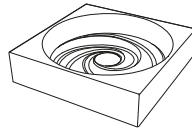
KE063
Jupiter

mm 167×158×40 h
~ 1006 ml



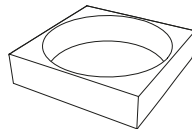
KE064
Sunny

Ø mm 180×50 h
~ 966 ml



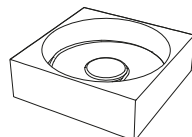
KE001

Ø mm 180×45 h
~ 900 ml



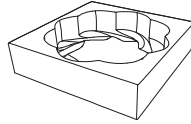
KE002

Ø mm 180×45 h
~ 1150 ml



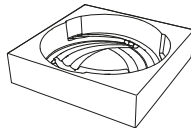
KE003

Ø mm 180×60 h
~ 1140 ml



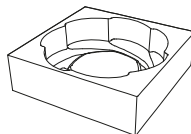
KE004

Ø mm 180×45 h
~ 920 ml



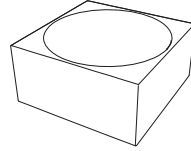
KE005

Ø mm 180×45 h
~ 1000 ml



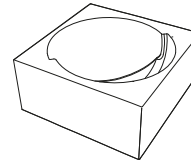
KE006

Ø mm 180×55 h
~ 1150 ml



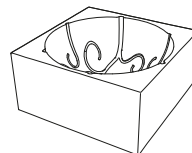
KE007

Ø mm 180×90 h
~ 1527 ml



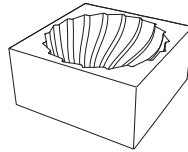
KE008

Ø mm 180×90 h
~ 1330 ml



KE009

Ø mm 180×90 h
~ 1540 ml



KE010

Ø mm 180×90 h
~ 1440 ml

How to use



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

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

Stampi inserti per torte / Moulds for insert

Un utile aiuto per la realizzazione di inserti di
differente tipologia destinati alle tue torte.

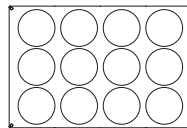
Diversi formati, da 120 a 180 mm. /

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



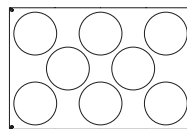
Pavoflex 600×400 mm

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



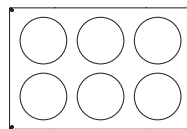
PX077

Ø mm 120×30 h
12 impronte / indents



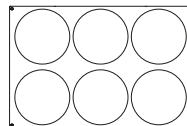
PX076

Ø mm 140×30 h
8 impronte / indents



PX061

Ø mm 160×30 h
6 impronte / indents



PX075

Ø mm 180×30 h
6 impronte / indents



Stampi in silicone
Silicone moulds

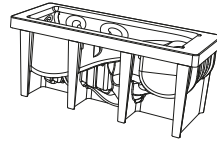
Stampi per tronchetti
Logs moulds

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

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

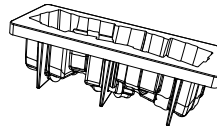


Pavocake



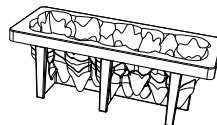
KE098
Wish

mm 250×80×110 h
~ 1350 ml



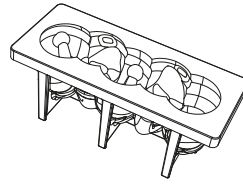
KE091
For you

mm 250×85×85 h
~ 1100 ml



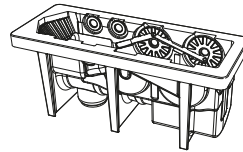
KE092
Snow tree

mm 250×90×95 h
~ 1100 ml



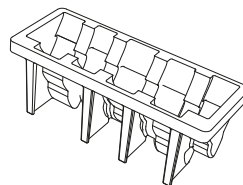
KE084
Santa log

mm 254×103×100 h
~ 1300 ml



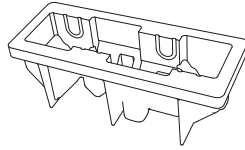
KE085
Express log

mm 250×88×106 h
~ 1435 ml



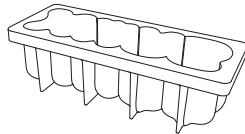
KE077
Forest

mm 250×97×95 h
~ 1065 ml



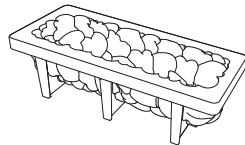
KE078
Chalet

mm 250×83×90 h
~ 1230 ml



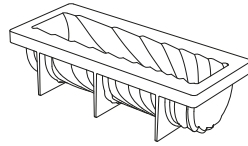
KE079
Xmas

mm 250×80×75 h
~ 1260 ml



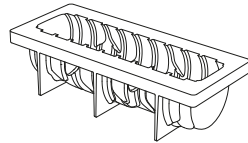
KE083
Eros

mm 250×93×74 h
~ 1250 ml



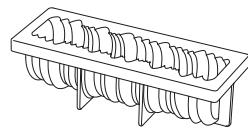
KE072
Comet

mm 250×88×73 h
~ 1230 ml



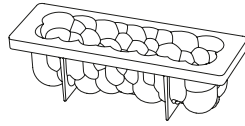
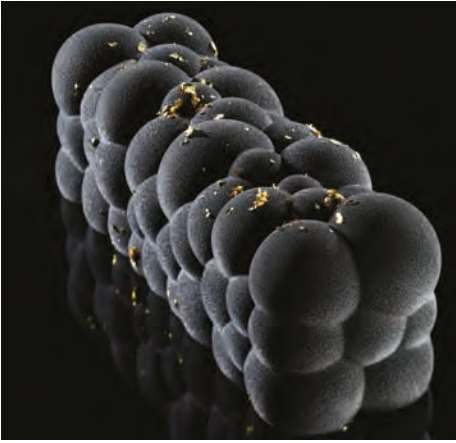
KE073
Skyline

mm 250×88×73 h
~ 1240 ml



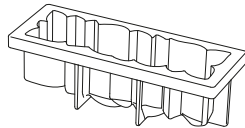
KE066
Sequoia

mm 250×92×74 h
~ 1186 ml



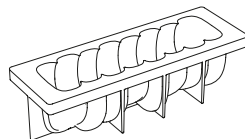
KE041
Atomic
by Emmanuele Forcone

mm 250×80×80 h
~ 1200 ml



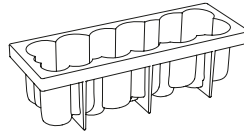
KE067
Acanto

mm 251×83×79 h
~ 1250 ml



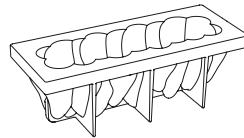
KE033
Bilbao
by Emmanuele Forcone

mm 250×85×75 h
~ 1150 ml



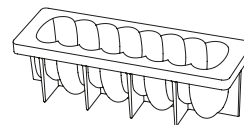
KE045
Coin
by Karim Bourgi

mm 250×80×77 h
~ 1200 ml



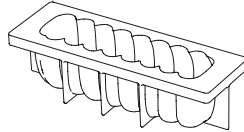
KE046
Anemone

mm 250×90×85 h
~ 1050 ml



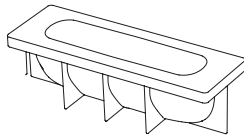
KE040
Canyon
by Emmanuele Forcone

mm 250×85×80 h
~ 1150 ml



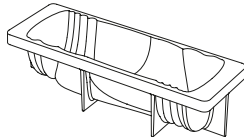
KE022
Crème
by Emmanuele Forcone

mm 250×84×75 h
~ 1000 ml



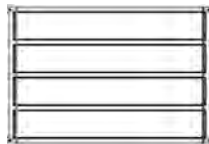
KE021
Sublime
by Emmanuele Forcone

mm 250×80×80 h
~ 1000 ml



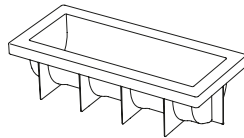
KE035
Lady
by Emmanuele Forcone

mm 250×90×75 h
~ 1150 ml



PX059
Tronchetto

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

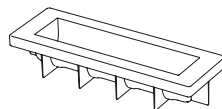
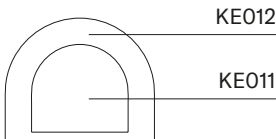


KE012
Bûche

mm 250×85×70 h
~ 1240 ml

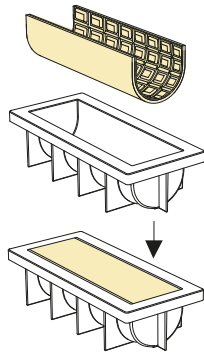
Stampi inserto / Insert Mould

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



KE011

mm 230×55×50 h
~ 540 ml



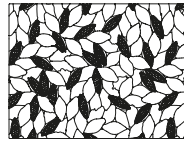
Texture per tronchetti / Logs Texture

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

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



Utilizzabili con /
to be used with KE012



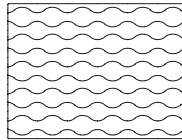
TX01
Cabosse

mm 250x180



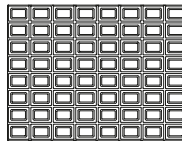
TX02
Sauvage

mm 250x180



TX03
Rollé

mm 250x180



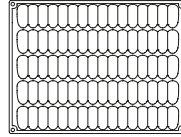
TX04
Chocolat

mm 250x180



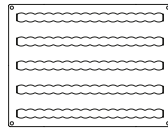
Tronchetti Porzionabili / Portionable Logs

Pavoflex 400×300 mm



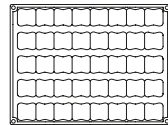
PX4320
Plummy

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



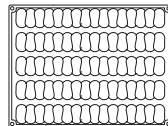
PX4310
Soft

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



PX4318
Bamboo

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



PX4319
Dada

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

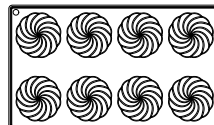


Stampi in silicone
Silicone moulds

Stampi per top
Top moulds

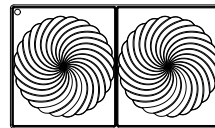
Opere d'arte da appoggiare su tart, torte, monoporzioni o da proporre al piatto.

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



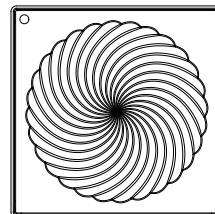
TOP28
Twirl
by Emmanuele Forcone

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



TOP29
Twirl
by Emmanuele Forcone

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



TOP30
Twirl
by Emmanuele Forcone

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

**TOP24**

Raven

by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould

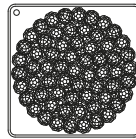
mm 190×190×23 h

Ø mm 180×17 h

~ 295 ml

1 impronta / indent

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

**TOP20**

Mini Raven

by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould

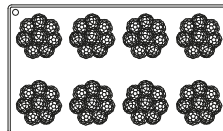
mm 300×175×24 h

Ø mm 60×23 h

~ 40 ml

8 impronte / indents

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

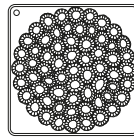




TOP27
Scarlet
by Stefano Laghi &
Sebastiano Caridi

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

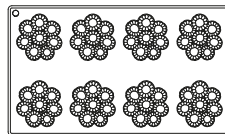
Abbinabile a fasce inox
microforate, stampi
monouso Voilà e stampo
in silicone Pavoflex
PX075 / Combined
with micro-perforated
stainless steel bands,
Voilà disposable moulds
and Pavoflex silicone
mould PX075



TOP23
Mini Scarlet
by Stefano Laghi &
Sebastiano Caridi

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

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



**TOP26**

Almonds

by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm

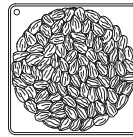
190×190×19 h

Ø mm 180×17 h

~ 295 ml

1 impronta / indent

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

**TOP22**

Mini Almonds

by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould

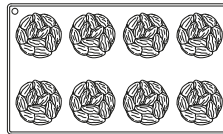
mm 300×175×15 h

Ø mm 60×14 h

~ 28 ml

8 impronte / indents

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





TOP25

Hazel

by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould

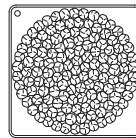
mm 190×190×20 h

Ø mm 180×18 h

~ 267 ml

1 impronta / indent

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



TOP21

Mini Hazel

by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm

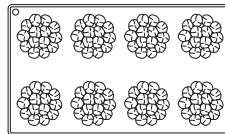
300×175×19 h

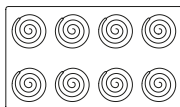
Ø mm 60×18 h

~ 30 ml

8 impronte / indents

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

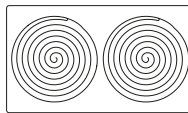


**TOP07**

Ipnosi
by Emmanuele Forcone

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

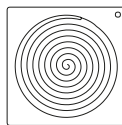
Abbinabile a / can be
combined with PX078

**TOP05**

Ipnosi
by Emmanuele Forcone

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

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

**TOP06**

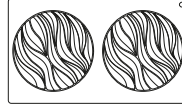
Ipnosi
by Emmanuele Forcone

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

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



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



TOP08
River
by Emmanuele Forcone

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

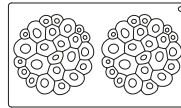
Abbinabile a fasce
microforate e a KE024 /
Can be combined
with micro-perforated
stainless steel bands
and KE024



TOP11
Mini River
by Emmanuele Forcone

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

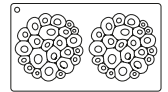
Abbinabile a fasce
microforate e a KE052 /
Can be combined
with micro-perforated
stainless steel bands
and KE052



TOP09
Coral
by Emmanuele Forcone

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

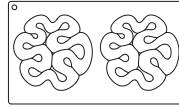
Abbinabile a fasce
microforate e a KE024 /
Can be combined
with micro-perforated
stainless steel
bands and KE024



TOP10
Mini Coral
by Emmanuele Forcone

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

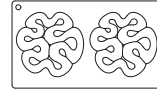
Abbinabile a fasce
microforate e a KE052 /
Can be combined
with micro-perforated
stainless steel bands
and KE052



TOP15
Jelly
by Emmanuele Forcone

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

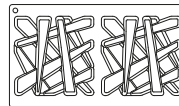
Abbinabile a fasce
microforate e a KE024 /
Can be combined with
micro-perforated
stainless steel bands
and KE024



TOP16
Mini Jelly
by Emmanuele Forcone

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

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



TOP13
Shanghai
by Emmanuele Forcone

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

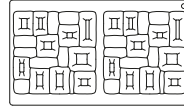
Abbinabile a fasce
microforate e a KE043 /
Can be combined
with micro-perforated
stainless steel bands
and KE043



TOP14
Mini Shanghai
by Emmanuele Forcone

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

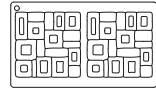
Abbinabile a fasce
microforate e a KE051 /
Can be combined
with micro-perforated
stainless steel bands
and KE051



TOP01
Maya
by Emmanuele Forcone

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

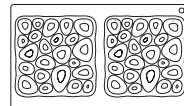
Abbinabile a fasce
microforate e a KE043 /
can be combined with
micro-perforated
stainless steel bands
and KE043



TOP12
Mini Maya
by Emmanuele Forcone

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

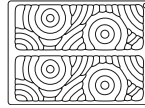
Abbinabile a fasce
microforate e a KE051 /
Can be combined
with micro-perforated
stainless steel bands
and KE051



TOP02
Sponge
by Emmanuele Forcone

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

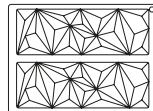
Abbinabile a fasce
microforate e a KE043 /
Can be combined
with micro-perforated
stainless steel bands
and KE043



TOP04
Circle
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70×9 h
~ 90 ml

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



TOP03
Iceberg
by Emmanuele Forcone

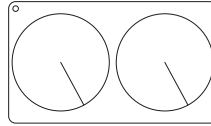
dim stampo / mould
mm 240×175
mm 210×70×14 h
~ 100 ml

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



TOP17
Frisbee
by Gianluca Fusto

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

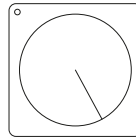


Abbinabile alla fasce
tonde microforate / can
be combined with the
micro-perforated round
bands



TOP18
Frisbee
by Gianluca Fusto

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

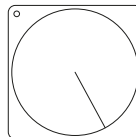


Abbinabile alla fasce
tonde microforate / can
be combined with the
micro-perforated round
bands



TOP19
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 180×40 h
~ 572 ml



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



Stampi in silicone
Silicone moulds

Tappetini per decorazioni
Decoration mats

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

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

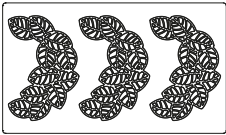
Pavodecor 300×175 mm

Leaves

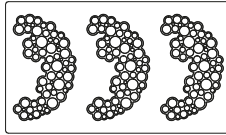
Circles

Hearts

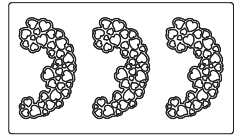
Utilizzo consigliato: decorazione per torte / Suggested use: for cake decoration



PR001



PR004

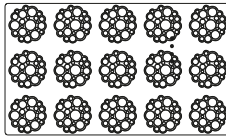


PR007

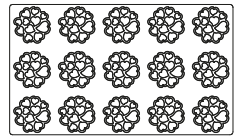
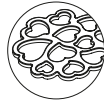
Utilizzo consigliato: decorazione per monoporzioni / Suggested use: for single portions decoration



PR002

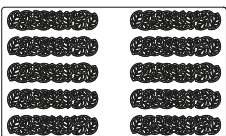


PR005

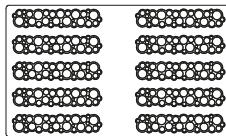


PR008

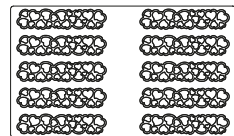
Utilizzo consigliato: decorazione per éclair / Suggested use: for éclair decoration



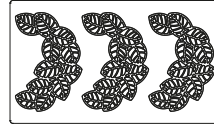
PR003



PR006

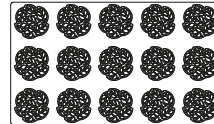


PR009



PR001
Leaves 1

mm 141×100×2 h
3 impronte / indents



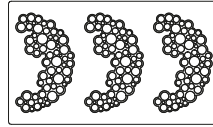
PR002
Leaves 2

Ø mm 50×2 h
15 impronte / indents



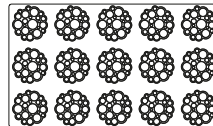
PR003
Leaves 3

mm 120×26×2 h
10 impronte / indents



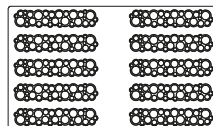
PR004
Circles 1

mm 142×84×2 h
3 impronte / indents



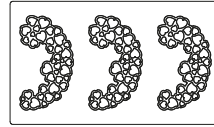
PR005
Circles 2

Ø mm 50×2 h
15 impronte / indents



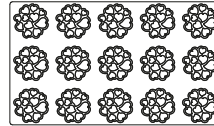
PR006
Circles 3

mm 120×25×2 h
10 impronte / indents



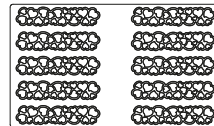
PR007
Hearts 1

mm 137×76×2 h
3 impronte / indents



PR008
Hearts 2

Ø mm 50×2 h
15 impronte / indents



PR009
Hearts 3

mm 120×27×2 h
10 impronte / indents

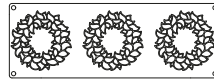
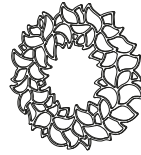


Stampi in silicone
Silicone moulds

Gourmand Inspiration

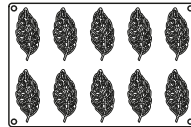
Ogni creazione dolce può essere
valorizzata dai nostri stampi
Gourmand.

Every sweet creation can be
emphasised by our Gourmand
moulds.



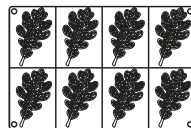
GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents



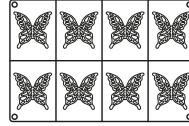
GG028
Plume
by Paolo Griffa

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



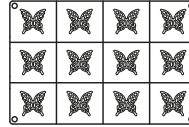
GG048
Oak tree
by Paolo Griffa

mm 98×53×2 h
8 impronte / indents



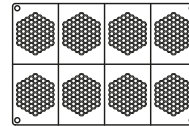
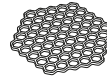
GG050
Mariposa L
by Paolo Griffa

mm 60×58×2 h
8 impronte / indents



GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents



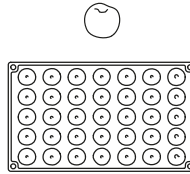
GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents



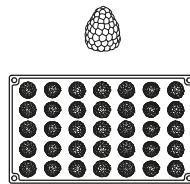
GG024
Mandarin
by Felix Lo Basso

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



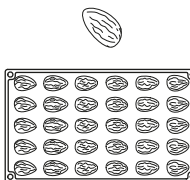
GG016
Cherry
by Felix Lo Basso

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



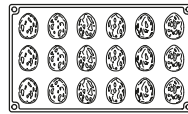
GG017
Berry
by Felix Lo Basso

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



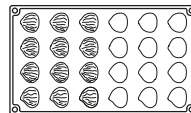
GG013
Almond
by Felix Lo Basso

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



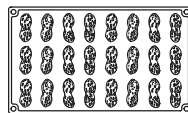
GG015
Nutshell
by Felix Lo Basso

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



GG011
Chestnut
by Felix Lo Basso

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



GG014
Peanut
by Felix Lo Basso

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

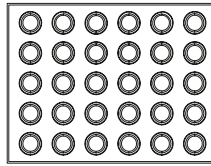
Stampi in silicone
Silicone moulds

Formasil

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

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

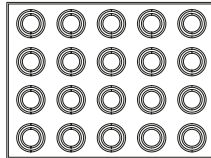
Formasil 400×300 mm



FF4306

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

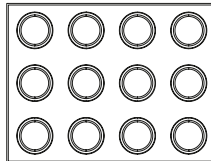
30 impronte / indents



FF4301

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

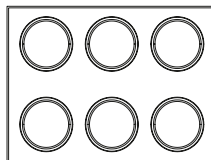
20 impronte / indents



FF4308

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

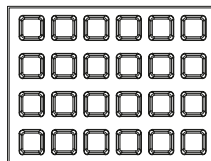
12 impronte / indents



FF4311

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

6 impronte / indents



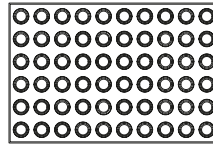
FF4303

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

24 impronte / indents



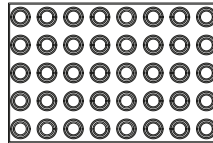
Formasil 600×400 mm



FF06

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

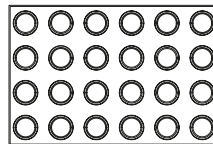
60 impronte / indents



FF01

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

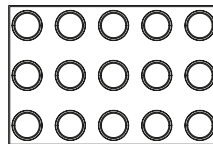
40 impronte / indents



FF08

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

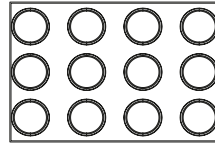
24 impronte / indents



FF09

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

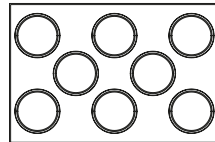
15 impronte / indents



FF11

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

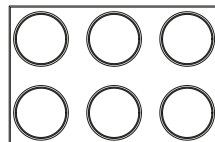
12 impronte / indents



FF10

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

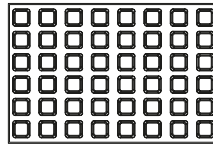
8 impronte / indents



FF12

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

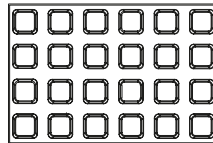
6 impronte / indents



FF03

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

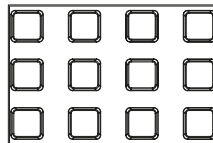
48 impronte / indents



FF04

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

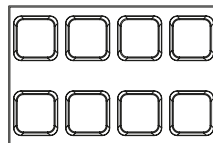
24 impronte / indents



FF02

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

12 impronte / indents



FF05

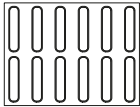
sup dim mm 120×120
 inf dim mm 106×106
 mm 30 h
 ~ 374 ml

8 impronte / indents

Formasil Éclair

Tappetini in silicone microforato e antiaderente con impronte per éclair. I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto. Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale. /

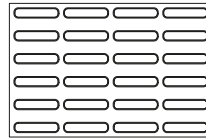
Micro-perforated and non-stick silicone mats with éclair indents. The micro/perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125×25×5 h
12 impronte / indents

Dim. stampo / mould
mm 400×300



FF13

mm 125×25×5 h
24 impronte / indents

Dim. stampo / mould
mm 600×400

How to use



1. Appoggia il tappetino Formasil Éclair su una teglia microforata
2. Riempi le impronte con il preparato aiutandoti con un sac à poche
3. Metti in forno per una cottura e sviluppo in altezza perfetti del preparato.

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



Fasce inox
Stainless steel bands

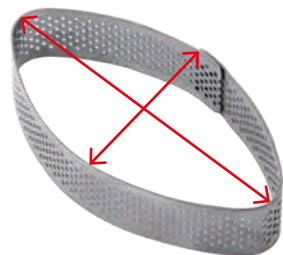
Fasce inox microforate
Micro-perforated stainless steel bands

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

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



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



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



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



XF15
mm 125×30×20 h
Abbinabile a /
combined with
PX3204 or X21



XF12
mm 96×57×20 h
Abbinabile a /
combined with
PX3202 or X18



XF16
mm 85×75×20 h
Abbinabile a /
combined with
PX3205 or X22



XF13
mm 90×50×20 h
Abbinabile a /
combined with
PX3203 or X19



XF7020
Ø mm 70×20 h
Abbinabile a /
combined with
PX3200 or X0602



XF14
mm 75×70×20 h
Abbinabile a /
combined with
PX3206 or X20



XF656520
mm 65×65×20 h
Abbinabile a /
combined with
PX3207 or X37

Tonda / Round



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

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


Quadrata con angoli arrotondati / Square with rounded corners




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

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


Rotonde / Round

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


A forma di cuore / Heart shaped

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


Triangolari / Triangular

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

Ellisse / Elliptic

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

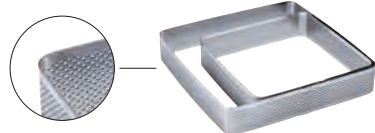
Ovali / Oval

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

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

Quadrate / Square

angoli arrotondati / rounded corners



Code	Dimension (mm)	Portions
XF03	150x150x20 h	2/4
XF04	190x190x20 h	6/8
XF05	150x150x35 h	2/4
XF06	190x190x35 h	6/8

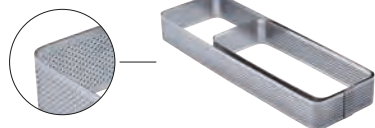
angoli vivi / sharp corners



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

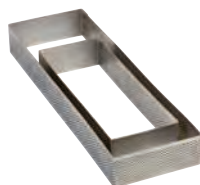
Rettangolari / Rectangular

angoli arrotondati / rounded corners



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

angoli vivi / sharp corners



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



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

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



XF51

Ø mm 100×45 h



XF52

mm 125×74×45 h



XF53

Ø mm 90×45 h



XF54

mm 102×98×45 h



XF55

mm 109×82×45 h



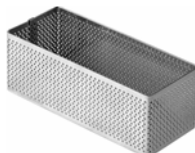
XF56

mm 157×50×45 h



XF57

mm 80×80×45 h



XF59

mm 120×50×45 h



XF51
by Johan Martin

Ø mm 100×45 h



XF52
by Johan Martin

mm 125×74×45 h



XF53
by Johan Martin

Ø mm 90×45 h



XF54
by Johan Martin

mm 102×98×45 h



XF55
by Johan Martin

mm 109×82×45 h



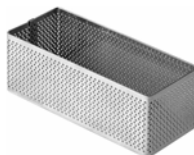
XF56
by Johan Martin

mm 157×50×45 h



XF57
by Johan Martin

mm 80×80×45 h



XF59

mm 120×50×45 h

Fasce inox / Stainless steel bands





Fasce inox
Stainless steel bands

Fasce inox lisce
Smooth stainless steel bands

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

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

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

Tonda / Round



Code	Dimension (mm)
X0602	Ø mm 60×20 h Abbinabile a / combined with XF7020
X0802	Ø mm 80×20 h
X1002	Ø mm 100×20 h

Quadrata con angoli arrotondati / Square with rounded corners



Code	Dimension (mm)
X37	mm 55×55×20 h Abbinabile a / combined with XF656520
X01	mm 70×70×20 h
X02	mm 90×90×20 h



X17
mm 90×45×20 h
Abbinabile a /
combined with
XF11



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



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



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



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



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





X3910

Ø mm 100x40 h
Utilizzabile per NY Roll /
Can be used to create
NY Roll

Fasce inox lisce / Smooth stainless steel bands

Tonda / Round*

	Code	Dimension (mm)
	X0602	Ø 60×20 h
	X0802	Ø 80×20 h
	X1002	Ø 100×20 h
	X1202	Ø 120×20 h
	X1402	Ø 140×20 h
	X1602	Ø 160×20 h
	X1802	Ø 180×20 h
	X2002	Ø 200×20 h
	X2202	Ø 220×20 h
	X2402	Ø 240×20 h
	X2602	Ø 260×20 h
	X2802	Ø 280×20 h
	X1003	Ø 100×30 h
	X1403	Ø 140×30 h
X1603	Ø 160×30 h	
X1803	Ø 180×30 h	
	X3910	Ø 100×40 h
	X3912	Ø 120×40 h
	X3914	Ø 140×40 h
	X3916	Ø 160×40 h
	X3918	Ø 180×40 h
	X3920	Ø 200×40 h

Code	Dimension (mm)
X3922	Ø 220×40 h
X3924	Ø 240×40 h
X3926	Ø 260×40 h
X3928	Ø 280×40 h
X3930	Ø 300×40 h
X3932	Ø 320×40 h
X3934	Ø 340×40 h
X3936	Ø 360×40 h
X4010	Ø 100×50 h
X4012	Ø 120×50 h
X4014	Ø 140×50 h
X4016	Ø 160×50 h
X4018	Ø 180×50 h
X4020	Ø 200×50 h
X4022	Ø 220×50 h
X4024	Ø 240×50 h
X4026	Ø 260×50 h
X4028	Ø 280×50 h
X4030	Ø 300×50 h
X4032	Ø 320×50 h
X4034	Ø 340×50 h
X4036	Ø 360×50 h



X4020

Ø mm 200×50 h

Fasce inox lisce / Smooth stainless steel bands

Triangolari / Triangular



Code	Dimension (mm)
X24	150×130×20 h
X23	170×150×20 h
X28	195×170×20 h
X27	215×190×20 h

Ellisse / Elliptic



Code	Dimension (mm)
X26	180×90×20 h
X25	205×110×20 h
X30	235×120×20 h
X29	260×140×20 h

Ovali / Oval



Code	Dimension (mm)
XO186020	180×60×20 h
XO288020	280×80×20 h

Quadrate / Square

angoli arrotondati / rounded corners

Code

Dimension (mm)



X03

120x120x20 h

X04

140x140x20 h

X05

160x160x20 h

X06

180x180x20 h

angoli vivi / sharp corners

Code

Dimension (mm)

X121220

120x120x20 h

X141420

140x140x20 h

X161620

160x160x20 h

X181820

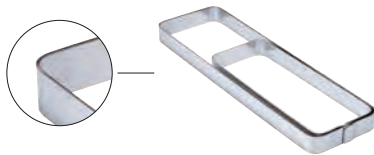
180x180x20 h

Rettangolari / Rectangular

angoli arrotondati / rounded corners

Code

Dimension (mm)



X07

180x60x20 h

X08

280x80x20 h

angoli vivi / sharp corners

Code

Dimension (mm)




X186020

180x60x20 h


X288020

280x80x20 h


Cuore / Heart*

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

A forma di cuore / Heart shaped

	Code	Dimension (mm)
	X32	130×120×20 h
	X31	150×140×20 h
	X33	170×160×20 h
	X34	195×180×20 h
	X35	220×200×20 h

Rettangolari / Rectangular*

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

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

● Grandi dimensioni: formato mm 600×400 / Big size: mm 600×400

Gelato





Attrezzature e stampi per gelato
Gelato equipments and moulds

Stampi per stecchi gelato
Moulds for gelato sticks

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

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

Pavogel

Dimensione stampo singolo /
Single mould size 200×150 mm

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



Single mould

PL13
Capri

mm 49×93 h
~ 90 ml

Stampo singolo + 50 stecchi
/Single mould + 50 sticks

3 impronte / 3 indents

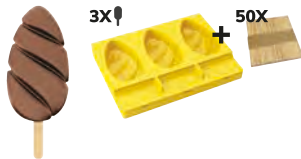
Kit 4 moulds

KITPL13
Capri

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

12 impronte / 12 indents

16 kit per masterbox
16 kit for masterbox



PL01
Malibù

mm 52×95 h
~ 85 ml

Stampo singolo + 50 stecchi
/Single mould + 50 sticks

3 impronte / 3 indents

KITPL01
Malibù

Kit 4 stampi+vassoio+50 stecchi /
Kit 4 moulds+tray+50 sticks
1

2 impronte / 12 indents

16 kit per masterbox /
16 kit for masterbox



PL02
Acapulco

mm 50×95 h
~ 90 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte / 3 indents

KITPL02
Acapulco

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

12 impronte / 12 indents

16 kit per masterbox /
16 kit for masterbox



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



Single mould

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



PL04
Honolulu

mm 83x84 h
~ 100 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

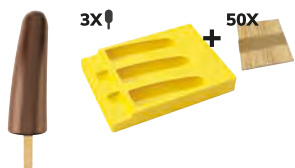
2 impronte / 2 indents

KITPL04
Honolulu

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

8 impronte / 8 indents

16 kit per masterbox / 16 kit for
masterbox



PL05
Ipanema

mm 35x110 h
~ 70 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte / 3 indents

KITPL05
Ipanema

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

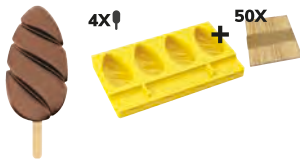
12 impronte / 12 indents

16 kit per masterbox / 16 kit for
masterbox

Pavogel Pocket

Dimensione stampo singolo /
Single mould size 200x120 mm

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



Single mould

PL06
Malibù

mm 40x72 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte / 4 indents

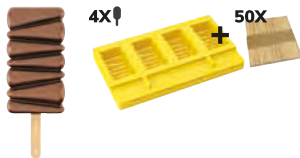
Kit 2 moulds

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



PL07
Maracaibo

mm 37x65 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

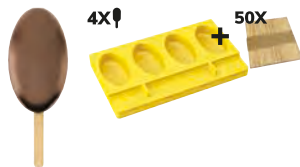
4 impronte / 4 indents

KITPL07
Maracaibo

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

8 impronte / 8 indents

12 kit per masterbox /
12 kit for masterbox



PL08
Waikiki

mm 40x70 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte / 4 indents

KITPL08
Waikiki

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

8 impronte / 8 indents

12 kit per masterbox /
12 kit for masterbox



PL09
Cupcake

mm 50x70 h
~ 40 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte / 3 indents

KITPL09
Cupcake

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

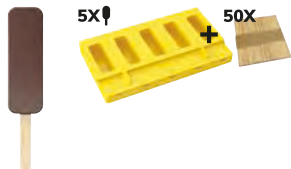
6 impronte / 6 indents

12 kit per masterbox /
12 kit for masterbox

Pavogel Snack

Dimensione stampo singolo /
Single mould size 200x120 mm

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



Single mould

PL10
Linear

mm 20x60 h
~ 25 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

5 impronte / 5 indents

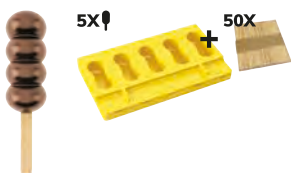
Kit 2 moulds

KITPL10
Linear

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

10 impronte / 10 indents

12 kit per masterbox /
12 kit for masterbox



PL11
Bubbles

mm 25x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

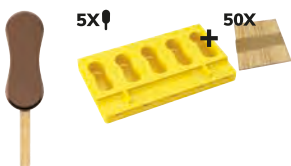
5 impronte / 5 indents

KITPL11
Bubbles

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

10 impronte / 10 indents

12 kit per masterbox /
12 kit for masterbox



PL12
Round

mm 23x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

5 impronte / 5 indents

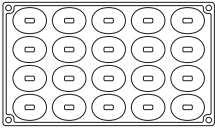
KITPL12
Round

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

10 impronte / 10 indents

12 kit per masterbox /
12 kit for masterbox

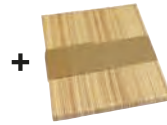
Rainbow Stick



PX3212S
Rainbow stick

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

50X



+

50X



+

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



Accessori per / Accessories for Pavogel & Rainbow Stick

Stecchi e fermastecchi / Sticks and stick fasteners



KS47

mm 110

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



KS48

mm 75

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



KSSUP

Per / for Rainbow Stick
Confezione da 50 fermastecchi /
Pack of 50 stick fasteners

Vassoi / Trays



TRAYGEL

Per / For
Pavogel
mm 400×300×10 h



TRAYGELMINI

Per / For
Pavogel
mm 400×120×10 h

Espositore / Display



PAVOCOOKIE

Espositore in policarbonato / Polycarbonate display
mm 360×235



Attrezzature e stampi per gelato
Gelato equipments and moulds

Stampi per vaschette gelato *Moulds for gelato pans*

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

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

Top Ice

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

Top Ice is the line of silicone moulds for decorating gelato pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your gelato will not be subjected to sudden changes in temperature, but kept stable. It helps avoiding the formation of that pesky, unaesthetic coat on the top of your gelato, due to oxidation. The final result: less work, more freedom. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.



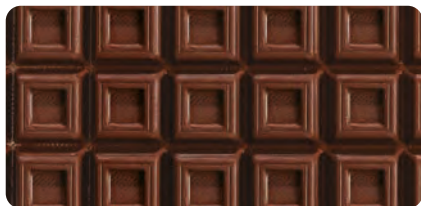
Vaschetta piccola / Half pan

TOP106

Iceberg

mm 361,5×152×20 h

~ 440 ml



TOP107

Tablet

mm 361,5×152×18,5 h

~ 615 ml



TOP105

Coral

mm 361,5×152×21,5 h

~ 651 ml

Vaschetta intera / Whole pan



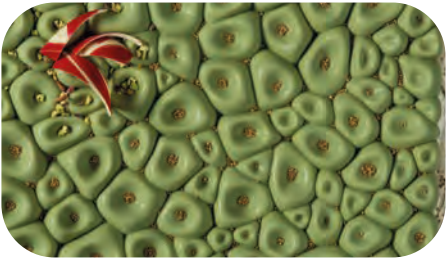
TOP100
Iceberg

mm 361,5×251,5×21 h
~ 740 ml



TOP101
Tablet

mm 361,5×251,5×18,5 h
~ 985 ml



TOP102
Coral

mm 361,5×251,5×21,5 h
~ 1090 ml



TOP103
Sofa

mm 361,5×251,5×21 h
~ 929 ml



TOP104
Dune

mm 361,5×251,5×21 h
~ 840 ml

Ristorazione
Horeca





Stampi in silicone tridimensionali

Three-dimensional silicone moulds

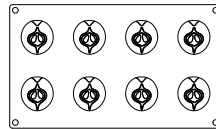
Una gamma di stampi dalle forme tridimensionali adatta alla preparazione di appetizer, portate principali e dessert.

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

Foo'd 300×175 mm



Foo'd 300×175 mm

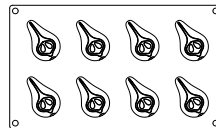


GG068
Half Apple
by Davide Oldani

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



Foo'd 300×175 mm

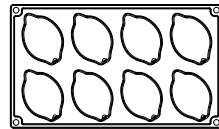


GG069
Half Pear
by Davide Oldani

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

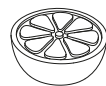


Foo'd 300×175 mm

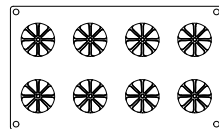


GG070
Half Lemon
by Davide Oldani

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

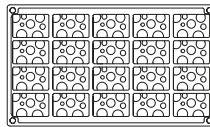
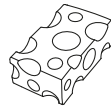


Foo'd 300×175 mm



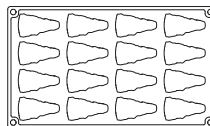
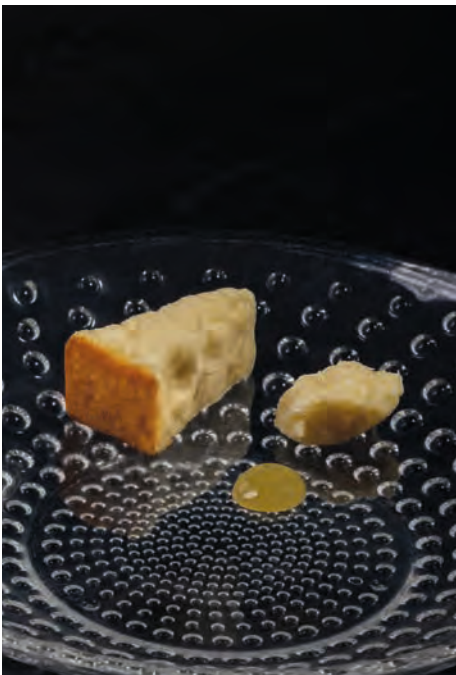
GG071
Half Orange
by Davide Oldani

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



GG038
Gruyere
by Davide Oldani

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

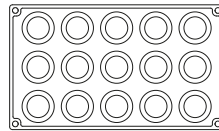


GG039
Cheese
by Davide Oldani

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



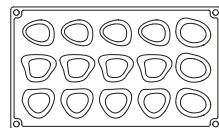
GG040
Ricotta
by Davide Oldani



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

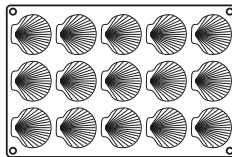


GG041
Ossobuco
by Davide Oldani



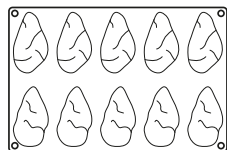
mm 48×40×23 h
~ 15 ml
15 impronte / indents

Foo'd 300×200mm



GG032
Scallop
by Davide Oldani

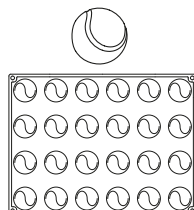
max mm 50×50×15
~ 14 ml
15 impronte / indents



GG033
Oyster
by Davide Oldani

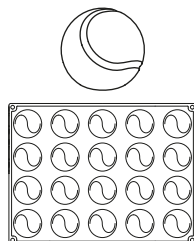
max mm 80×46×21
~ 20 ml
10 impronte / indents

Foo'd 400×300 mm



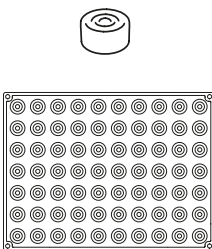
PX4338
Battuta d'inizio
by Davide Oldani

Ø mm 45
~ 48 ml
24 impronte / indents



PX4327
Battuta d'inizio
by Davide Oldani

Ø mm 55
~ 80 ml
20 impronte / indents

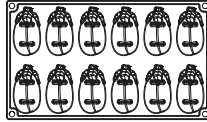


PX4328
Dama
by Davide Oldani

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

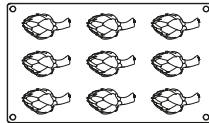
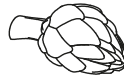


Gourmand 300×175 mm



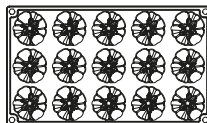
GG055
Melanzana
by Franco Aliberti

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



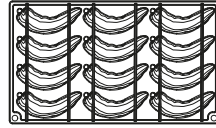
GG056
Carciofo
by Franco Aliberti

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



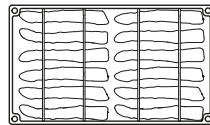
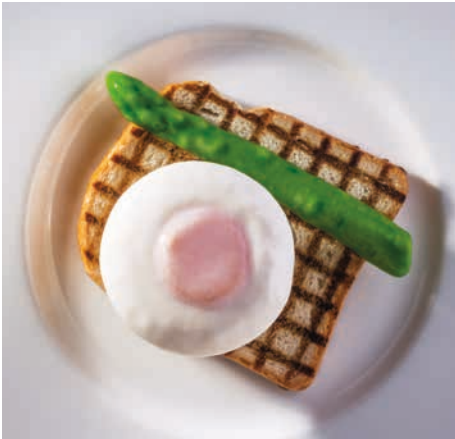
GG057
Cuore di bue
by Franco Aliberti

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



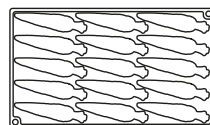
GG058
Friggitello
by Franco Aliberti

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



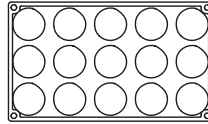
GG034
Asparagus
by Franco Aliberti

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



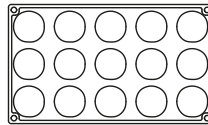
GG046
Carrot
by Franco Aliberti

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



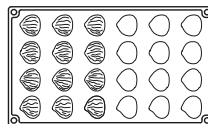
GG036
Gala (apple)

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



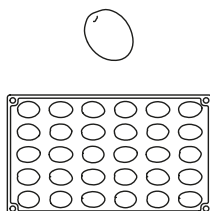
GG037
Kaiser (pear)

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



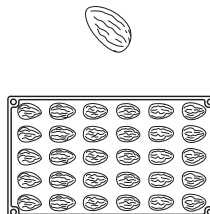
GG011
Chestnut
by Felix Lo Basso

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



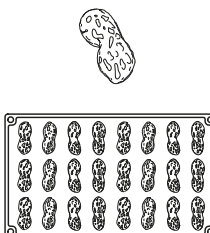
GG012
Olive
by Felix Lo Basso

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



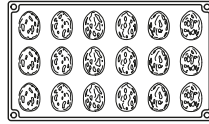
GG013
Almond
by Felix Lo Basso

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



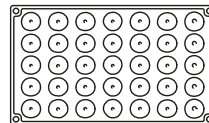
GG014
Peanut
by Felix Lo Basso

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



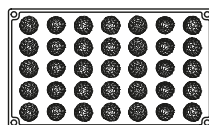
GG015
Nutshell
by Felix Lo Basso

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



GG016
Cherry
by Felix Lo Basso

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



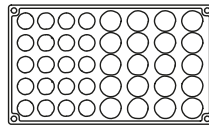
GG017
Berry
by Felix Lo Basso

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



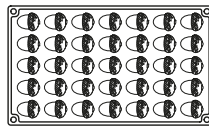
GG024
Mandarin
by Felix Lo Basso

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



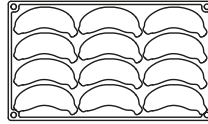
GG025
Mushroom
by Felix Lo Basso

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



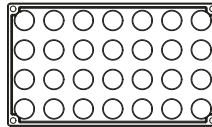
GG026
Nut
by Felix Lo Basso

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



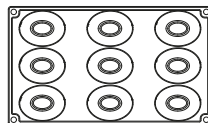
GG035
Baby banana
by Eunji Lee

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



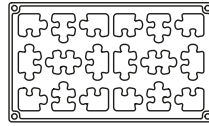
GG053
Pop

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



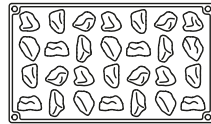
GG054
Egg
by Andrea Berton

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



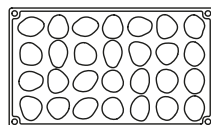
GG018
Puzzle
by Felix Lo Basso

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



GG022
Gravel
by Felix Lo Basso

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



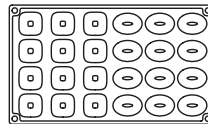
GG019
Stones
by Felix Lo Basso

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



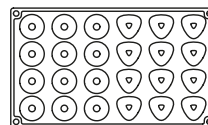
GG023
Tree
by Felix Lo Basso

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



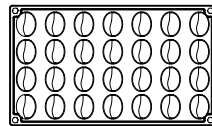
GG020
Ovosquare
by Felix Lo Basso

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



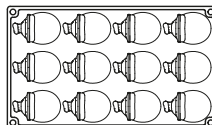
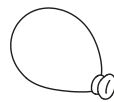
GG021
Triaround
by Felix Lo Basso

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



GG066
Mini Coffee
by Fabrizio Fiorani

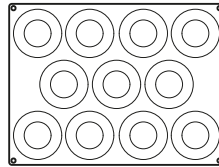
mm 32×24×13 h
~ 6 ml
28 impronte / indents



GG052
Balloon
by Fabrizio Fiorani

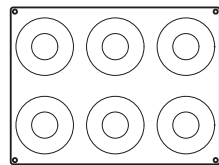
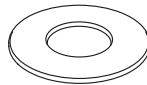
mm 66×43×34 h
~ 47 ml
12 impronte / indents

Gourmand 400×300 mm



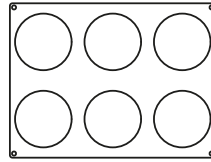
GG001
Anello piccolo
Small ring
by Paolo Griffa

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



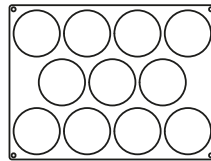
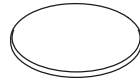
GG002
Anello grande
Ring
by Paolo Griffa

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



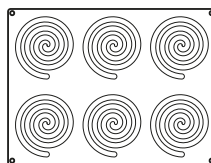
GG003
Disco grande
Disc
by Paolo Griffa

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



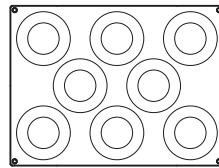
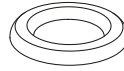
GG004
Disco piccolo
Small disc
by Paolo Griffa

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



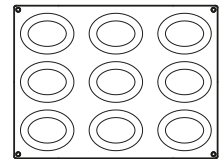
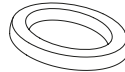
GG005
Spirale
Spiral
by Paolo Griffa

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



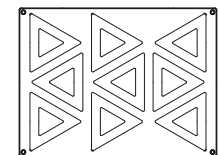
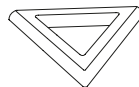
GG006
Tondo
Round
by Paolo Griffa

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



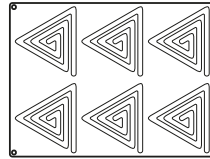
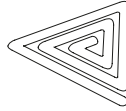
GG007
Ovale
Oval
by Paolo Griffa

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



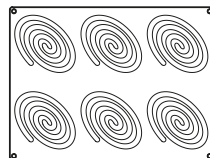
GG008
Triangolo
Triangle
by Paolo Griffa

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



GG009
Spirale triangolo
Triangular spiral
by Paolo Griffa

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



GG010
Spirale ovale
Oval spiral
by Paolo Griffa

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



Tappetini in silicone per decorazioni

Silicone mats for decorations

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

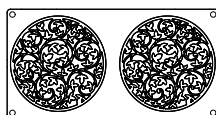
An amazing experience combining shape and taste, using light and surprising designs.

Gourmand 310×160 mm



GG072
Me & You
by Paolo Griffa

Ø mm 140×2 h
2 impronte / indents



GG074
Garden
by Paolo Griffa

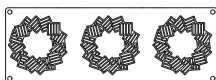
Ø mm 140×2 h
2 impronte / indents



GG075
Floreale
by Paolo Griffa

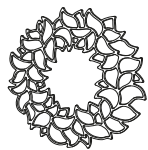
mm 140×153×2 h
2 impronte / indents

Gourmand 395×140 mm



GG059
Mosaic Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents

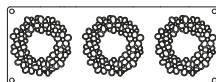


GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents



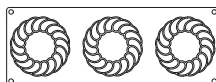
GG061
Jasmine Frame
by Paolo Griffa



Ø mm 115×1,5 h
3 impronte / indents

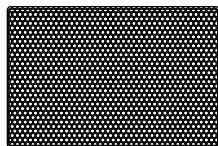
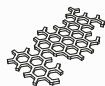


GG062
Blade Frame
by Paolo Griffa



Ø mm 110×1,5 h
3 impronte / indents

Gourmand 300×200 mm

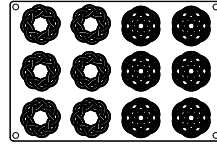


GG067
Honey pattern
by Paolo Griffa

mm 300×200×3 h

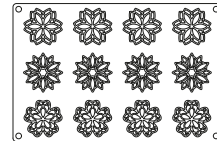
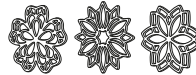
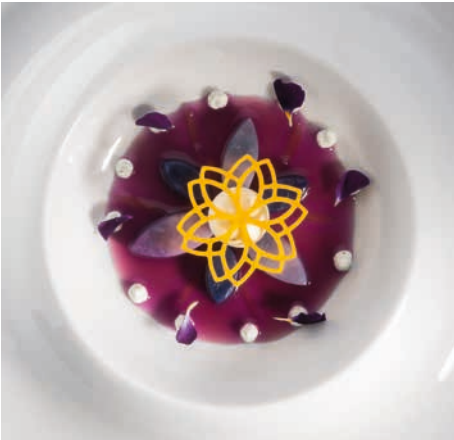


Scopri la ricetta e guarda i video
sul canale Youtube di Pavoni
Italia / Discover the recipe
and watch the video on Pavoni
Italia's Youtube channel



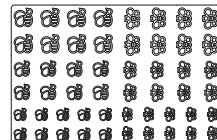
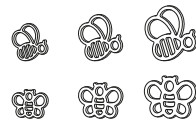
GG073
Optique
by Paolo Griffa

Ø mm 55×2 h
6+6 impronte / indents



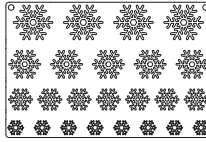
GG063
Mandala
by Paolo Griffa

Ø mm 55×2 h
12 impronte / indents



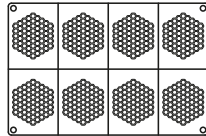
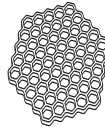
GG064
Honey Bees
by Paolo Griffa

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



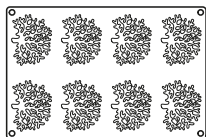
GG065
Snowflake
by Paolo Griffa

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



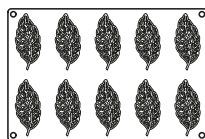
GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents



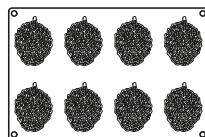
GG027
Coral
by Paolo Griffa

mm max 75×59×2 h
8 impronte / indents



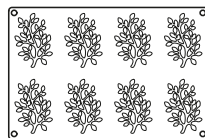
GG028
Plume
by Paolo Griffa

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



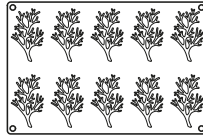
GG029
Leaf
by Paolo Griffa

mm max 73×55×2 h
8 impronte / indents



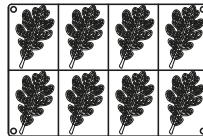
GG030
Bonsai
by Paolo Griffa

mm max 80×55×2 h
8 impronte / indents



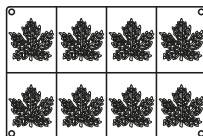
GG031
Wood
by Paolo Griffa

mm max 78x48x2 h
10 impronte / indents



GG048
Oak tree
by Paolo Griffa

mm 98x53x2 h
8 impronte / indents



GG049
Maple
by Paolo Griffa

mm 66x62,5x2 h
8 impronte / indents



GG050
Mariposa L
by Paolo Griffa

mm 60×58×2 hl
8 impronte / indents

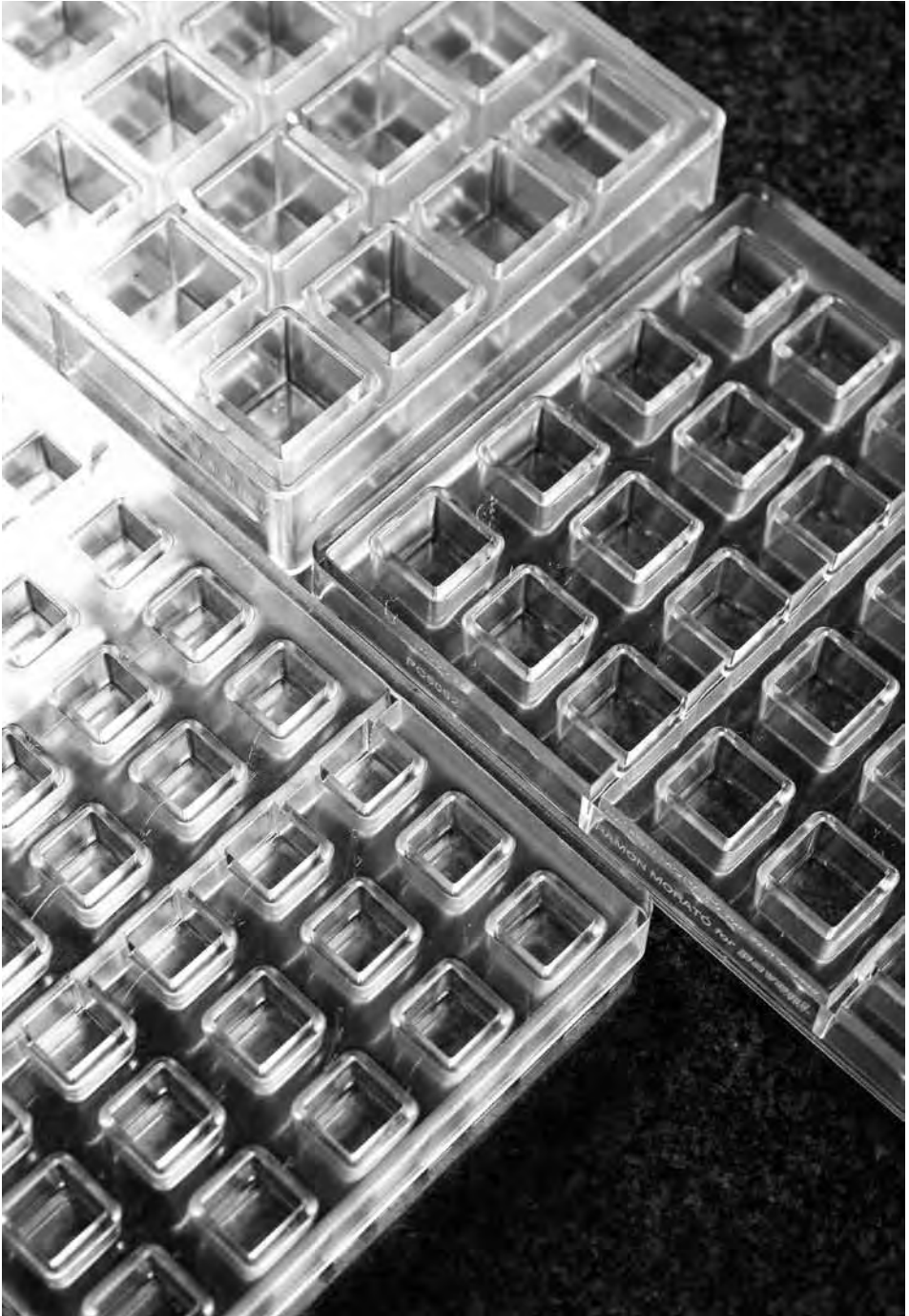


GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents

Ciocolateria
*The world
of chocolate*





Stampi per praline

Praline moulds

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

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



PC5061
Cubo
by Ramon Morató

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

PC5062
Cubo
by Ramon Morató

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

PC5063
Cubo
by Ramon Morató

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



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



Scopri la ricetta /
Discover the recipe

Murano by Davide Comaschi

Stampi per praline 275×175 mm

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

24 impronte per stampo /
24 indents per mould
BPA free



PC5040

mm 41×29×13 h
+/- 10 g



PC5041

mm 36×20×18 h
+/- 10 g



PC5042

mm 40×24×14 h
+/- 10 g



PC5043

mm 31×31×13 h
+/- 10 g



PC5044

mm 43×20×13 h
+/- 10 g



PC5045

mm 41×28×14 h
+/- 10 g



PC5046

Ø mm 33×13 h
+/- 10 g



PC5047

mm 34×33×14 h
+/- 10 g



Semisfere Hemisphere

Stampi per praline 275×175 mm

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

BPA free



PC5015

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



PC5016

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



PC5017

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



PC5018

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



PC5019

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



PC5020

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



PC5021

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



PC5022

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



PC5023

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



PC5024

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

Artisanal

Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free

Tonde / Round



PC100

Ø mm 29×14 h
+/- 10 g



PC101

Ø mm 29×14 h
+/- 10 g



PC102

Ø mm 29×14 h
+/- 10 g



PC113

Ø mm 29×14 h
+/- 10 g

Rettangolari / Rectangular



PC106

mm 37×16×14 h
+/- 10 g



PC107

mm 37×16×14 h
+/- 10 g



PC108

mm 37×16×14 h
+/- 10 g



PC114

mm 37×16×14 h
+/- 10 g

Ovali / Oval



PC109

mm 37×21×14 h
+/- 10 g



PC110

mm 37×21×14 h
+/- 10 g



PC111

mm 37×21×14 h
+/- 10 g



PC115

mm 37×21×14 h
+/- 10 g

Quadrate / Square



PC103

mm 26×26×13 h
+/- 10 g



PC104

mm 26×26×13 h
+/- 10 g



PC105

mm 26×26×13 h
+/- 10 g



PC112

mm 26×26×13 h
+/- 10 g

Artisanal

28 impronte per stampo /
28 indents per mould
BPA free

Stampo per praline 275×175 mm

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



PC5033

mm 26×26×14 h
+/- 10 g

Tradition

24 impronte per stampo /
24 indents per mould
BPA free

Stampi per praline 275×175 mm

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



PC5027

Ø mm 25×14 h
+/- 7 g



PC5026

mm 25×28×16 h
+/- 7 g

Innovation

Stampi per praline 275×135 mm

BPA free



PC36

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



PC23

by Davide Comaschi

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



PC01

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



PC02

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



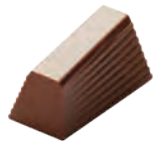
PC03

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



PC04

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



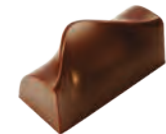
PC05

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



PC06

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



PC07

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



PC08

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



PC09

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



PC10

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

**PC11**

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

**PC12**

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

**PC13**

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

**PC14**

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

**PC15**

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

**PC16**

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

**PC17**

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

**PC18**

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

**PC19**

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

**PC20**

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

**PC21**

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

**PC22**

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

**PC37**

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

Magnetic

15 impronte per stampo /
15 indents per mould
BPA free



MM11

Ø mm 30
+/- 13 g

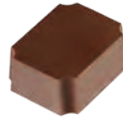


MM13

mm 30x30
+/- 13 g

Stampi per praline 275x135 mm

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



MM12

mm 35x30
+/- 15 g



MM14

Ø mm 30
+/- 10 g

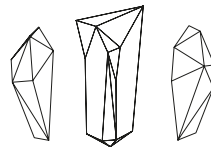
Heart Design by Davide Comaschi

15 impronte per stampo /
15 indents per mould
BPA free



Stampi per praline 275x135 mm

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



PC50

+/- 13 g

Bonbons by Antonio Bachour

Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free



PC39
mm 38×26×18 h
+/- 10 g



PC41
mm 43×25×17 h
+/- 10 g



PC43
mm 36×25×20 h
+/- 10 g



PC45
Ø mm 30×16 h
+/- 10 g



PC47
mm 27×27×15 h
+/- 10 g



PC38
mm 44×24×20 h
+/- 10 g



PC40
mm 33×28×20 h
+/- 10 g



PC42
mm 41×24×20 h
+/- 10 g



PC44
mm 35×24×17 h
+/- 10 g



PC46
mm 40×18×16 h
+/- 10 g



PC48
mm 42×21×18 h
+/- 10 g



PC56

mm 31×26×16 h
+/- 10 g



PC57

mm 33×26×16 h
+/- 10 g



PC58

mm 33×29×17 h
+/- 10 g



PC59

mm 26×26×16 h
+/- 10 g



PC60

mm 33×22×16 h
+/- 10 g



PC61

mm 33×27×17 h
+/- 10 g



PC62

mm 34×22×16 h
+/- 10 g



PC63

mm 30×29×17 h
+/- 10 g



PC64

mm 26×26×16 h
+/- 10 g



PC65

mm 28×28×18 h
+/- 10 g



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

Iconic by Fabrizio Fiorani

Stampi per praline 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free



PC49

mm 33×30×15 h
+/- 10 g



PC51

mm 26×26×16 h
+/- 10 g



PC52

mm 31×29×16 h
+/- 10 g



PC53

Ø mm 28×16 h
+/- 10 g



PC55

mm 29×30×16 h
+/- 10 g



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

Abyss by Davide Comaschi

Stampi per praline 275×135 mm

18 impronte per stampo /
18 indents per mould
BPA free



PC66

mm 31×31×12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019



PC67

Ø mm 33×12,5 h
+/- 10 g



PC68

mm 41×24×12,5 h
+/- 10 g



PC69

mm 39×20×12,5 h
+/- 10 g



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



Stampi per tavolette

Choco bar moulds

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

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



PC5078
Dubai

mm 150×70×18 h
~ 200 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free



PC5068
Calaca
by Fabrizio Fiorani
mm 154x77x9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275x175
BPA free



PC5067
Xmas Snowman
by Fabrizio Fiorani
mm 154x77x9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275x175
BPA free



PC5051
Maxi choco
by Davide Comaschi

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



KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

vedi pag 385 / see page 385



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



PC5048
Easter Bunny
by Fabrizio Fiorani

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



PC5049
Easter Friends
by Fabrizio Fiorani

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



PC5060
Halloween friends
by Fabrizio Fiorani

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





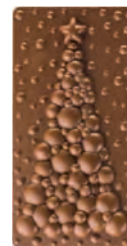
PC5058
Xmas spirit
 by Fabrizio Fiorani

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



PC5059
Xmas night
 by Fabrizio Fiorani

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



PC5037
Bubble Tree
 by Fabrizio Fiorani

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



PC5038
Xmas Village
by Fabrizio Fiorani

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



PC5039
Xmas Friends
by Fabrizio Fiorani

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



PC5001
Sparkling
by Fabrizio Fiorani

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





PC5000
Lovely
by Antonio Bachour

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



PC5028
Eros

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

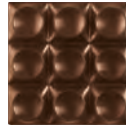


PC5011
Camouflage
by Fabrizio Fiorani

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

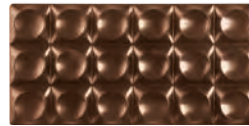


PC5013
Mini Bricks
by Fabrizio Fiorani



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

PC5010
Bricks
by Fabrizio Fiorani



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



PC5012
Pixie
by Fabrizio Fiorani



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



PC5002
Crush
by Fabrizio Fiorani



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



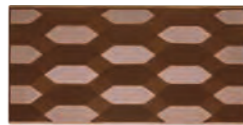
PC5003
Ola
by Fabrizio Fiorani



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



PC5029
Hexa
by Vincent Vallée



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



PC5030
Fluid
by Vincent Vallée



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



PC5014
Mini Moulin
by Vincent Vallée



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

PC5009
Moulin
by Vincent Vallée



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



PC5004
Fragment
by Vincent Vallée

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



PC5008
Target
by Vincent Vallée

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



PC5007
Flow
by Vincent Vallée

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





PC5006
Pavé
by Vincent Vallée



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



PC5005
Edelweiss
by Vincent Vallée



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



KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h

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

20 pezzi per confezione / 20 pcs per box



Stampi tridimensionali
per cioccolato
*Three-dimensional
chocolate moulds*

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

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



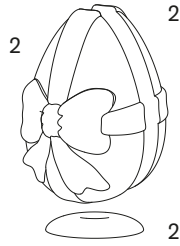
KT222
Barocco

mm 150×150×65 h
~ 200 g



Scopri la ricetta
e guarda i video
sul canale Youtube
di Pavoni Italia /
Discover the recipe
and watch the video
on Pavoni talia's
Youtube channel

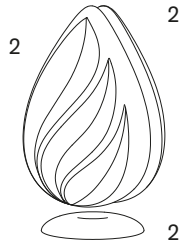
Stampi termoformati Pasqua Easter thermoformed moulds



KT216
Cadeau

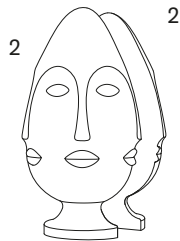
Ø mm 145×215 h
~ 340 g





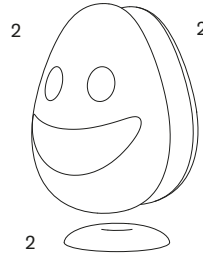
KT217
Flame

Ø mm 130×215 h
~ 340g



KT218
Modi

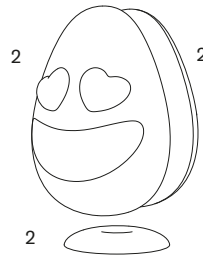
Ø mm 135×235 h
~ 340 g



KT209
Happy

Ø mm 140×215 h
~ 340 g

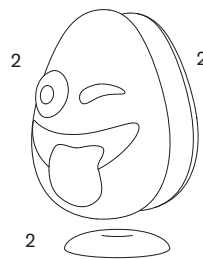
PACKAGING: KS32



KT210
Sweety

Ø mm 140×215 h
~ 340 g

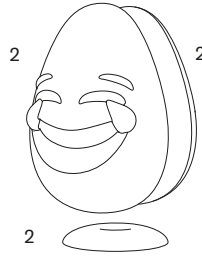
PACKAGING: KS32



KT211
Crazy

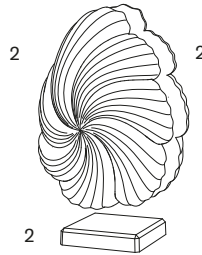
Ø mm 140×215 h
~ 340 g

PACKAGING: KS32



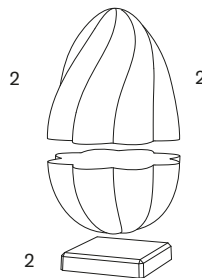
KT212
Funny

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



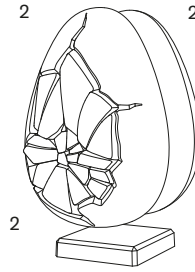
KT203
Zefiro

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



KT204
Helical

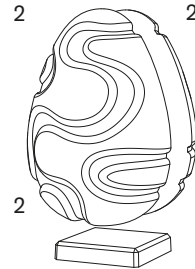
Ø mm 140×218 h
~ 480 g



KT195
Knock

Ø mm 138×215 h
~ 450 g

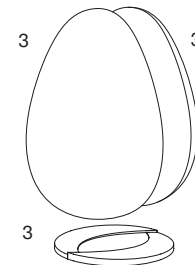
PACKAGING: KS32



KT196
Flow
by Vincent Vallée

Ø mm 138×216 h
~ 420 g

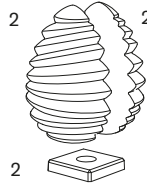
PACKAGING: KS32



KT197
Pure

Ø mm 138×215 h
~ 400 g

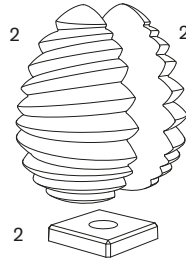
PACKAGING: KS32



KT186
Pagoda

mm 98×98×151 h
~ 150 g

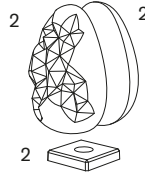
PACKAGING: KS26



KT187
Pagoda

mm 137×137×212 h
~ 300 g

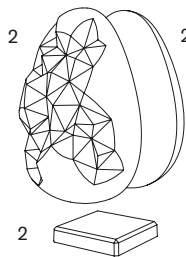
PACKAGING: KS32



KT188
Picasso

Ø mm 96×150 h
~ 170 g

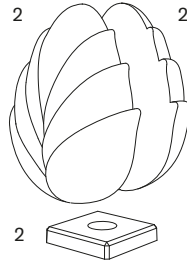
PACKAGING: KS26



KT172
Picasso

Ø mm 140×215 h
~ 450 g

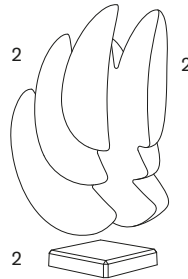
PACKAGING: KS32



KT190
Blossom

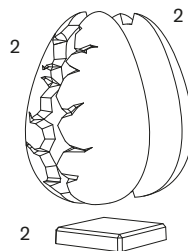
mm 144×133×212 h
~ 370 g

PACKAGING: KS32



KT182
Sydney

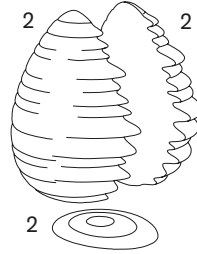
mm 140×125×250 h
~ 390 g



KT183
Abyss
by Davide Comaschi

Ø mm 140×215 h
~ 340 g

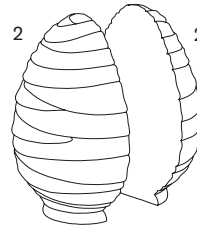
PACKAGING: KS32



KT138
Speed

mm 135×165×200 h
~ 430 g

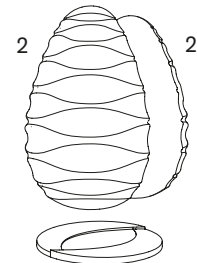
PACKAGING: KS32



KT139
Ramses

Ø mm 140×200 h
~ 330 g

PACKAGING: KS32



KT157
Beauty

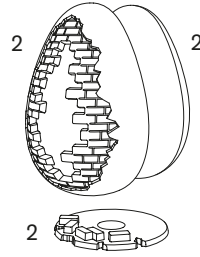
Ø mm 130×205 h
~ 400 g

PACKAGING: KS32



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

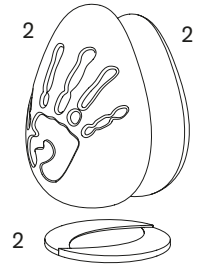




KT168
The Wall

Ø mm 140×200 h
~ 420 g

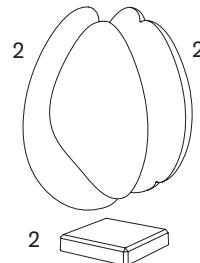
PACKAGING: KS32



KT156
Hello

Ø mm 130×205 h
~ 380 g

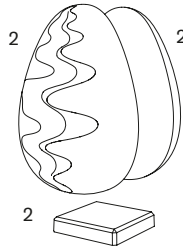
PACKAGING: KS32



KT174
Grain

Ø mm 135×215 h
~ 400 g

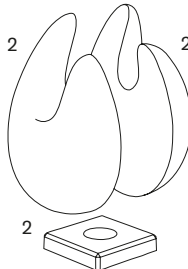
PACKAGING: KS32



KT173
Senna

Ø mm 140×215 h
~ 450 g

PACKAGING: KS32



KT140
Organic

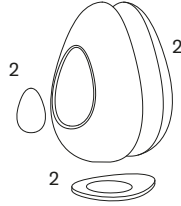
Ø mm 135×215 h
~ 330 g

PACKAGING: KS32



KT130
Squeezer

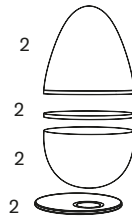
Ø mm 120×250 h
~ 300 g



KT50
Lamp

Ø mm 110×160 h
~ 300 g

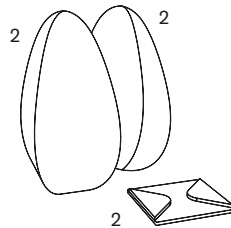
PACKAGING: KS26



KT51
Deck

mm 135×100×165 h
~ 300 g

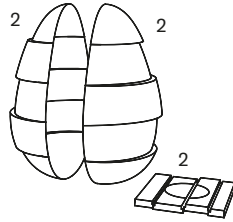
PACKAGING: KS26



KT70
Stele

mm 90×90×200 h
~ 350 g

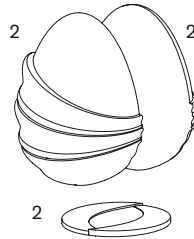
PACKAGING: KS26



KT74
Split

Ø mm 140×200 h
~ 400 g

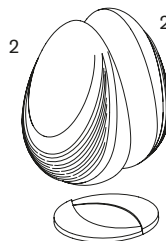
PACKAGING: KS32



KT76
Wrap

Ø mm 150×200 h
~ 350 g

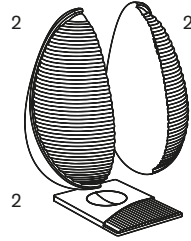
PACKAGING: KS32



KT77
Comb

Ø mm 140×200 h
~ 350 g

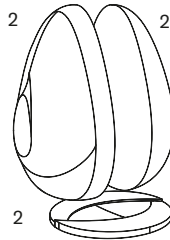
PACKAGING: KS32



KT90
Stripe

Ø mm 130×200 h
~ 350 g

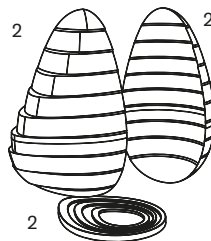
PACKAGING: KS26



KT91
Mirror

Ø mm 130×200 h
~ 350 g

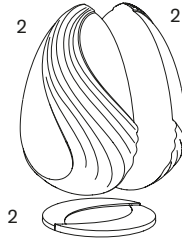
PACKAGING: KS26



KT92
Galà

Ø mm 130×200 h
~ 350 g

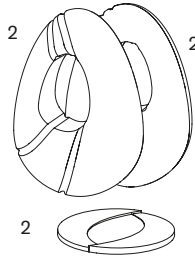
PACKAGING: KS26



KT78
Pinup

Ø mm 140×200 h
~ 350 g

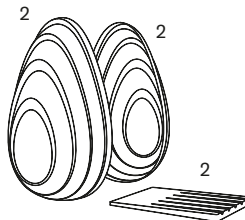
PACKAGING: KS32



KT79
Spaceship

Ø mm 140×200 h
~ 350 g

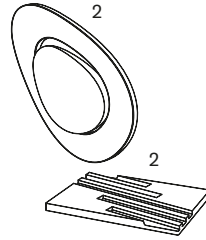
PACKAGING: KS32



KT72
Level

Ø mm 130×200 h
~ 400 g

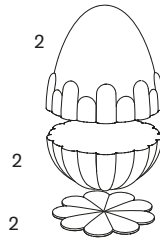
PACKAGING: KS26



KT71
Swing

mm 130×90×200 h
~ 250 g

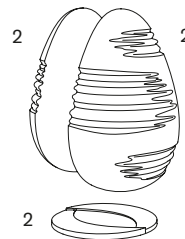
PACKAGING: KS26



KT129
Nest

Ø mm 150×200 h
~ 400 g

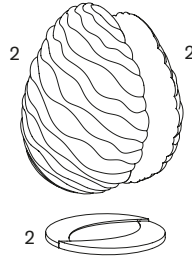
PACKAGING: KS32



KT169
Nick

Ø mm 130×200 h
~ 380 g

PACKAGING: KS26

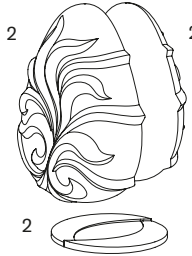


KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

credits: Carlo Cracco



KT167
Barocco

Ø mm 145x200 h
~ 420 g

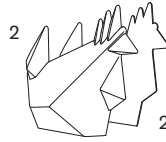
PACKAGING: KS32



KT198
Rafael

mm 138x132x180 h
~ 270 g

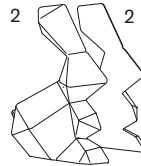
PACKAGING: KS32



KT184
Rocky Rooster

mm 170×105×150 h
~ 120 g

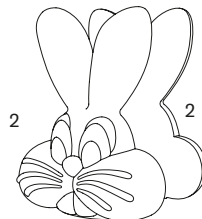
PACKAGING: KS26



KT185
Rocky Roger

mm 145×95×180 h
~ 170 g

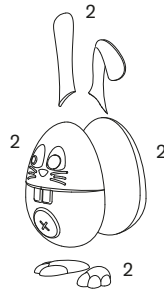
PACKAGING: KS26



KT170
Roger

mm 155×110×200 h
~ 270 g

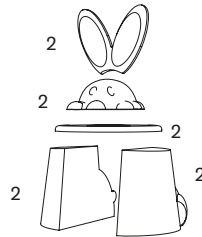
PACKAGING: KS26



KT131
Eddie

Ø mm 100×210 h
~ 170 g

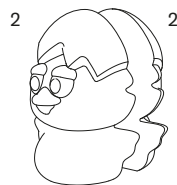
PACKAGING: KS32



KT154
Magic Bunny

mm 100×120×170 h
~ 200 g

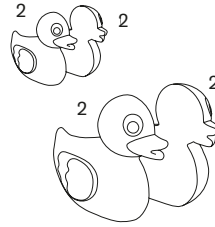
PACKAGING: KS26



KT189
Bomber

mm 132×125×160 h
~ 200 g

PACKAGING: KS26

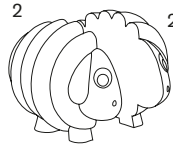


KT142
Papera+Paperella

2 soggetti / 2 items

mm 60×45×75 h
~ 40 g

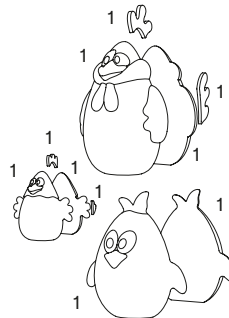
mm 112×80×136 h
~ 120 g



KT143
Pecorella

mm 160×100×125 h
~ 180 g

PACKAGING: KS26



KT155
Kit Chicken Family

3 soggetti / 3 items

mm 120×135×190 h
~ 200 g

mm 135×110×145 h
~ 150 g

mm 85×75×90 h
~ 90 g

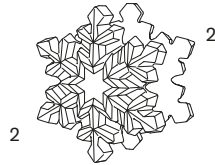
Stampi termoformati Natale Christmas thermoformed moulds



KT219
Garland

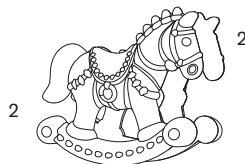
Ø mm 180×55 h
~ 200 g





KT220
Fiocco di Neve

mm 160×180×45 h
~ 200 g



KT221
Rocking Horse

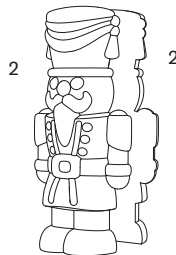
mm 175×55×155 h
~ 200 g



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



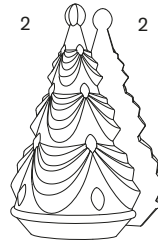
Guarda il video sul canale
Youtube di Pavoni Italia /
Watch the video on Pavoni
Italia's Youtube channel



KT215
Nutcracker

mm 90x70x200 h
~ 180 g

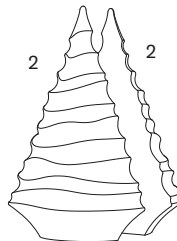
PACKAGING KS26



KT213
Drappo

Ø mm 120×200 h
~ 250 g

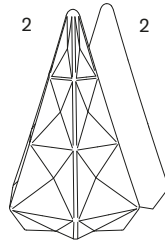
PACKAGING KS32



KT214
Chiffon

Ø mm 130×200 h
~ 250 g

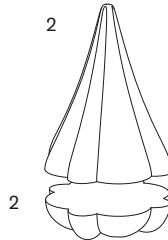
PACKAGING KS32



KT205
Hexagon Tree
by Davide Comaschi

Ø mm 135×200 h
~ 200 g

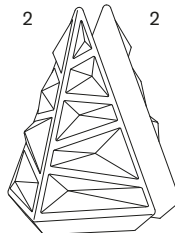
PACKAGING KS32



KT207
Fluent Tree
by Davide Comaschi

Ø mm 140×200 h
~ 200 g

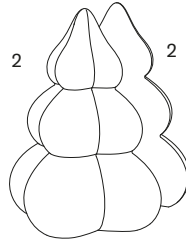
PACKAGING KS26



KT194
Rocky Tree
by Davide Comaschi

mm 125×125×195 h
~ 280 g

PACKAGING: KS26



KT206
Blob Tree
by Davide Comaschi

Ø mm 155×200 h
~ 250 g

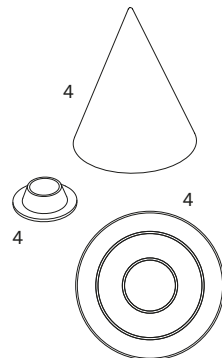
PACKAGING KS32



KT136
Wave

Ø mm 160×200 h
~ 260 g

PACKAGING: KS32



KT16
Albero a cono

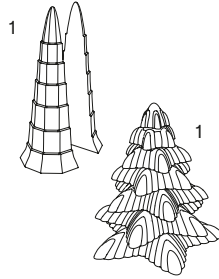
Ø mm 110×160 h
~ 250 g

PACKAGING: KS26

KT20
Albero a cono

Ø mm 140×210 h
~ 350 g

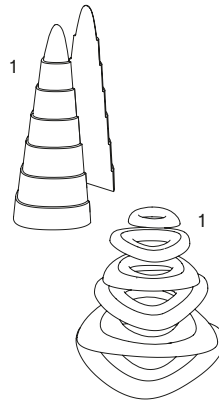
PACKAGING: KS32



KT177
Fringe

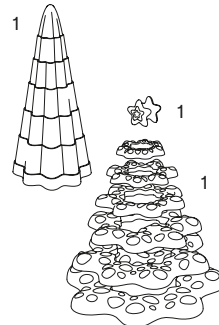
Ø mm 135×150 h
~ 350 g

PACKAGING: KS32



KT176
Saturno

Ø mm 165×195 h
~ 450 g



KT162
Ring

Ø mm 160×200 h
~ 500 g

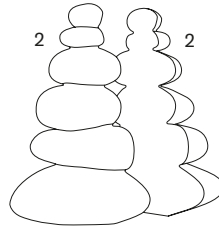
PACKAGING: KS32



KT135
Albero Animato

mm 160×75×200 h
~ 250 g

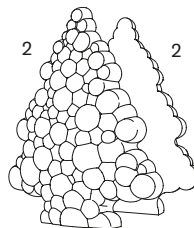
PACKAGING: KS26



KT137
Zen

Ø mm 160×200 h
~ 290 g

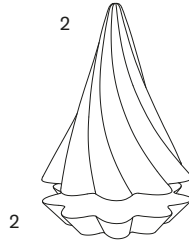
PACKAGING: KS32



KT152
Bolla

mm 160×65×200 h
~ 250 g

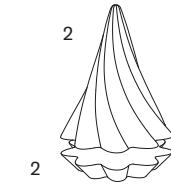
PACKAGING: KS26



KT199
Twirl

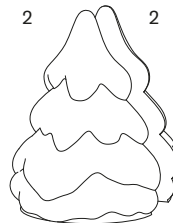
Ø mm 150×200 h
~ 250 g

PACKAGING: KS32



KT200
Mini Twirl

Ø mm 112×150 h
~ 110 g



KT191
Snow Tree

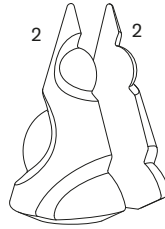
Ø mm 145×185 h
~ 200 g

PACKAGING: KS26



KT192
Mini Snow Tree

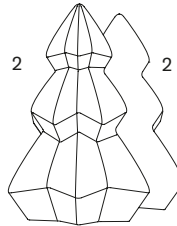
Ø mm 95×120 h
~ 100 g



KT178
Merlin

Ø mm 120×200 h
~ 180 g

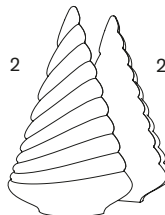
PACKAGING: KS26



KT151
Crystal

Ø mm 145×200 h
~ 180 g

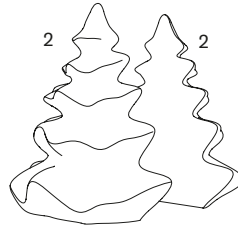
PACKAGING: KS32



KT150
Soft

Ø mm 125×195 h
~ 200 g

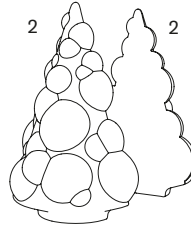
PACKAGING: KS26



KT163
Tutu

Ø mm 140×150 h
~ 200 g

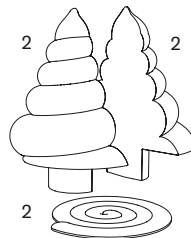
PACKAGING: KS32



KT175
Ampolla

Ø mm 135×200 h
~ 200 g

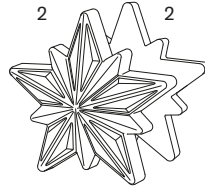
PACKAGING: KS32



KT125
Spirale

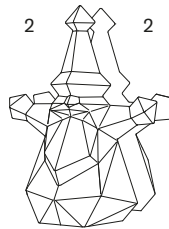
Ø mm 160×210 h
~ 350 g

PACKAGING: KS32



KT208
Polaris
by Davide Comaschi

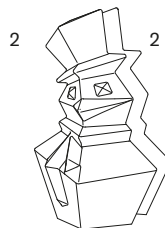
mm 172×164×75 h
~ 150 g



KT201
Santa Hug

mm 152×115×200 h
~ 230 g

PACKAGING: KS26



KT202
Snowman

mm 125×121×200 h
~ 200 g

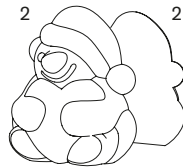
PACKAGING: KS26



KT193
Comfort Teddy

mm 185×110×106 h
~ 230 g

PACKAGING: KS26



KT166
Teddy

mm 120×115×140 h
~ 250 g

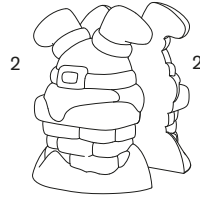
PACKAGING: KS26



KT148
Angelo

mm 155×75×150 h
~ 150 g

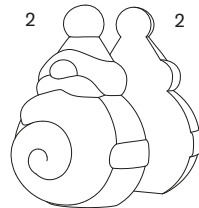
PACKAGING: KS26



KT179
Santa Chimney

Ø mm 125×170 h
~ 380 g

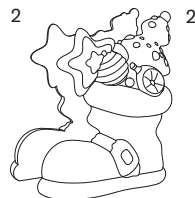
PACKAGING: KS26



KT180
Santa Twist

Ø mm 140×180 h
~ 280 g

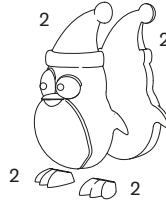
PACKAGING: KS32



KT181
Santa Boot

mm 160×80×180 h
~ 390 g

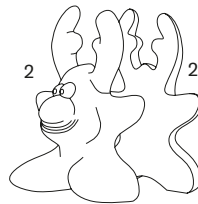
PACKAGING: KS26



KT120
Pinguino

mm 130×105×170 h
~ 250 g

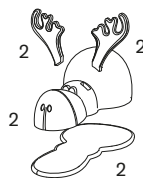
PACKAGING: KS26



KT133
Renna

mm 145×90×175 h
~ 200 g

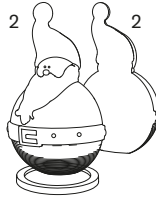
PACKAGING: KS26



KT86
Rudolph

mm 195×100×100 h
~ 235 g

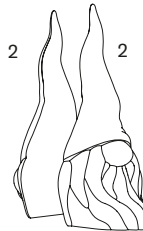
PACKAGING: KS26



KT122
Babbo

Ø mm 105×170 h
~ 200 g

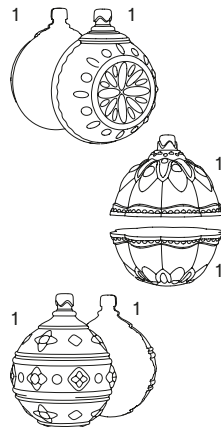
PACKAGING: KS26



KT165
Gnomo

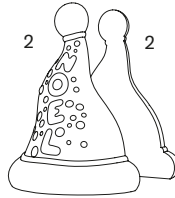
mm 115×85×200 h
~ 200 g

PACKAGING: KS26



KT149
Xmas Balls

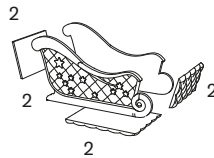
mm 100×75×120 h
Ø mm 105×120 h
Ø mm 100×120 h
~ 90 g cad./ each



KT153
Noel

Ø mm 130×170 h
~ 180 g

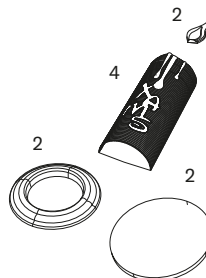
PACKAGING: KS26



KT127
Slitta

mm 180×100×90 h
~ 200 g

PACKAGING: KS26



KT87
Candela

Ø mm 110×200 h
~ 215 g

PACKAGING: KS26

Stampi termoformati e magnetici Thermoformed and magnetic moulds

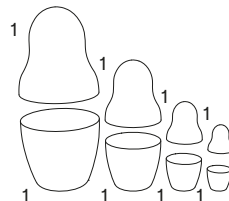


KT159
Semisfere

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

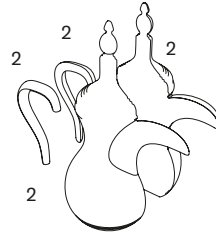
KT160
Semisfere

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



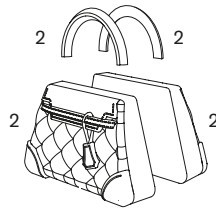
KTMATRIOSKA
Matrioska
by Olga Penioza

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



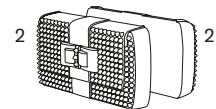
KTDALLAH
Dallah

mm 178×96×230 h
~ 320 g



KT123
Borsetta

mm 165×80×150 h
~ 220 g



KT146
Pochette

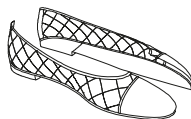
mm 155×70×90 h
~ 170 g

BPA free



SH02
Zeppa

mm 170×70×155 h
~ 160 g



SH01
Ballerina

mm 185×65×50 h
~ 90 g



SCARPADECOLTE
Scarpetta

mm 150×70×120 h
~ 150 g



Stampi termoformati serigrafati


Silkscreened thermoformed moulds


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


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


Pasqua Easter

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

 Cioccolato fondente
Dark chocolate

 Cioccolato bianco
White chocolate

 Cioccolato al latte
Milk chocolate

 Colori perlescenti
Pearly colours

 E171 free

 AZO free



T1022SB*

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

utilizzare solo con /
use only with



T1037SB

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

utilizzare solo con /
use only with



T1023SB

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

utilizzare solo con /
use only with



T1038SB

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

utilizzare solo con /
use only with



T1024SB

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

utilizzare solo con /
use only with





T1025SB

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

utilizzare solo con /
use only with



T1026SB

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

utilizzare solo con /
use only with



T1027SB

mm 43x63 h
azzurro, rosso, nero,
celeste / light blue,
red, black, sky blue
240 impronte /
240 indents

utilizzare solo con /
use only with



T1028SB

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

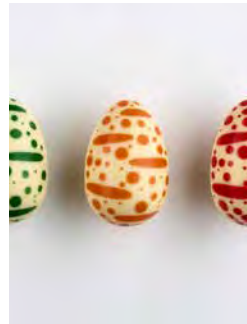
utilizzare solo con /
use only with



T1029SB

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

utilizzare solo con /
use only with



T1030SB

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

utilizzare solo con /
use only with



T1031SB

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

utilizzare solo con /
use only with



T1032SB ✨


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


utilizzare solo con /
use only with




Natale Christmas


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

 Cioccolato fondente
Dark chocolate

 Cioccolato bianco
White chocolate

 E171 free

 Cioccolato al latte
Milk chocolate

 Colori perlescenti
Pearly colours

 AZO free



T1033SB

Ø mm 35
 rosso / red
 630 impronte /
 630 indents

utilizzare solo con /
 use only with



T1034SB

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

utilizzare con /
 use with



T1035SB

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

utilizzare con /
 use with





T1000SB ✨

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

utilizzare con /
use with



T1001SB ✨

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

utilizzare con /
use with



T1036SB ✨

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

utilizzare con /
use with



T1002SB ✨

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

utilizzare con /
use with



T1003SB

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

utilizzare solo con /
use only with



T1004SB

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

utilizzare solo con /
use only with





T1005SB

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

utilizzare solo con /
use only with



T1006SB

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

utilizzare solo con /
use only with



T1007SB

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

utilizzare solo con /
use only with



T1008SB

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

utilizzare solo con /
use only with



T1009SB

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

utilizzare solo con /
use only with



T1010SB

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

utilizzare solo con /
use only with



T1011SB

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

utilizzare solo con /
use only with



T1012SB

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

utilizzare solo con /
use only with





T1013SB

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

utilizzare solo con /
use only with



T1014SB

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

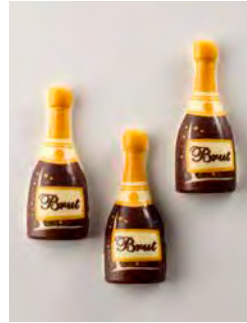
utilizzare solo con /
use only with



T1015SB ✨

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

utilizzare con /
use with



T1016SB

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

utilizzare solo con /
use only with



T1017SB*

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

utilizzare solo con /
use only with



T1018SB*

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

utilizzare solo con /
use only with



PZ20SB


mm 190x130 h
rosso, rosa, marrone, giallo, azzurro /
red, pink, brown, yellow, light blue
il kit contiene 10 puzzle - 10 fogli in PVC - 10 buste /
kit contains 10 puzzle - 10 PVC sheets - 10 bags


utilizzare solo con /
use only with




Collection


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

 Cioccolato fondente
 Dark chocolate

 Cioccolato bianco
 White chocolate

 E171 free

 Cioccolato al latte
 Milk chocolate

 Colori perlescenti
 Pearly colours

 AZO free



T1020SB

Evidenziatore / Marker

lunghezza / length mm 90
 rosa, verde, arancione /
 pink, green, orange
 300 impronte - 150 evidenziatori /
 300 indents - 150 markers
 10 fogli per confezione /
 10 sheets per box

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
 540 impronte - 270 matite /
 540 indents - 270 pencils
 9 fogli per confezione /
 9 sheets per box

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





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

TF00T-30SB

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

utilizzare solo con /
use only with



TF00T-70SB

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

utilizzare solo con /
use only with



T114SB

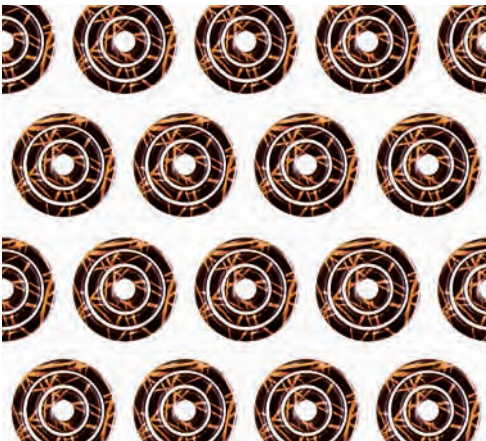
Ø mm 50
giallo, marrone /
yellow, brown
200 impronte /
200 indents

utilizzare solo con /
use only with



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

KS30
200 bastoncini /
sticks



T405SB

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

utilizzare con /
use with






Serigrafie *Silkscreens*


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

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


Serigrafie Silkscreens


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

 Cioccolato fondente
Dark chocolate

 Cioccolato bianco
White chocolate

 E171 free

 Cioccolato al latte
Milk chocolate

 Colori perlescenti
Pearly colours

 AZO free

Natale Christmas



SD231SB

rosso / red

utilizzare con /
use with



SD232SB

rosso / red

utilizzare con /
use with



SD221SB

giallo / yellow

utilizzare con /
use with



SD223SB

giallo, rosso /
yellow, red

utilizzare con /
use with



Pasqua Easter



SD226SB

marrone, rosa /
brown, pink

utilizzare solo con /
use only with



Love



SD234SB

magenta, nero /
magenta, black

utilizzare solo con /
use only with



SD233SB

magenta / magenta

utilizzare solo con /
use only with



SD224SB

rosso / red

utilizzare con /
use with



SD235SB

rosso / red

utilizzare con /
use with



SD225SB

rosso, nero /
red, black

utilizzare solo con /
use only with



Collection



SD227SB ✨

oro / gold

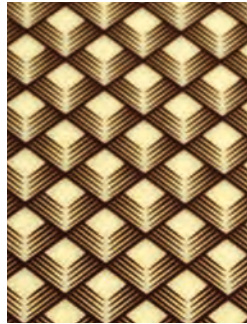
utilizzare con /
use with



SD228SB ✨

rame / copper

utilizzare con /
use with



SD229SB

marrone / brown

utilizzare solo con /
use only with



SD230SB ✨

oro / gold

utilizzare con /
use with



SD200SB ✨

bronzo / bronze

utilizzare con /
use with



SD201SB

arancione, verde /
orange, green

utilizzare con /
use with



SD202SB

giallo / yellow

utilizzare con /
use with





SD203SB

giallo / yellow

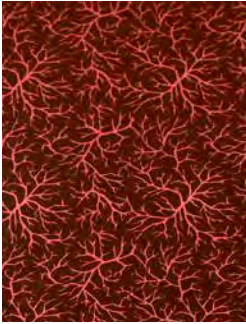
utilizzare con /
use with



SD204SB ✨

rame / copper

utilizzare con /
use with



SD205SB ✨

rubino / ruby

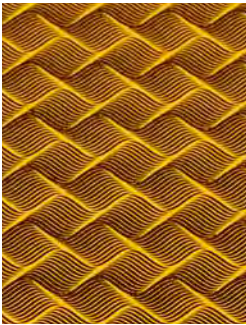
utilizzare con /
use with



SD206SB ✨

rubino, bronzo /
ruby, bronze

utilizzare con /
use with



SD207SB

giallo / yellow

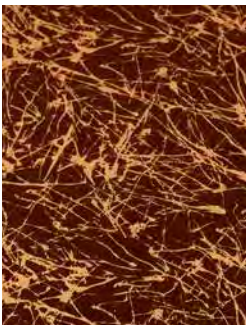
utilizzare con /
use with



SD208SB

arancione / orange

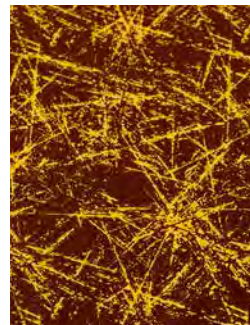
utilizzare con /
use with



SD209SB ✨

bronzo / bronze

utilizzare con /
use with



SD210SB

giallo / yellow

utilizzare con /
use with

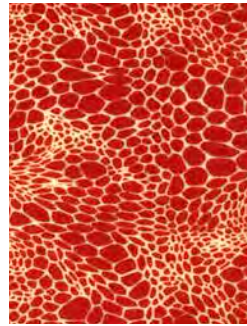




SD211SB ✨

rame / copper

utilizzare con /
use with



SD212SB ✨

rubino, / ruby

utilizzare con /
use with



SD213SB

giallo, rosso /
yellow, red

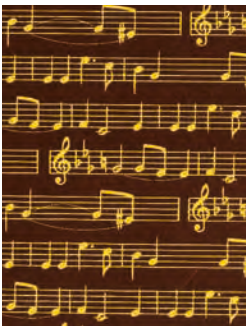
utilizzare con /
use with



SD214SB

giallo, rosso,
arancione / yellow,
red, orange

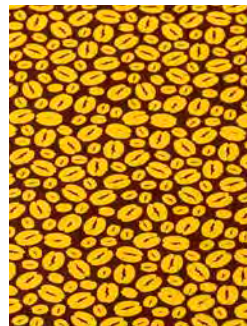
utilizzare con /
use with



SD215SB

giallo / yellow

utilizzare con /
use with



SD216SB

giallo / yellow

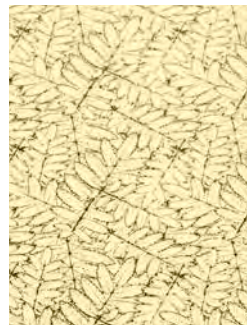
utilizzare con /
use with



SD217SB

verde chiaro
e scuro / light
and dark green

utilizzare solo con /
use only with



SD218SB

marrone / brown

utilizzare solo con /
use only with





SD219SB

magenta / magenta

utilizzare solo con /
use only with



SD220SB

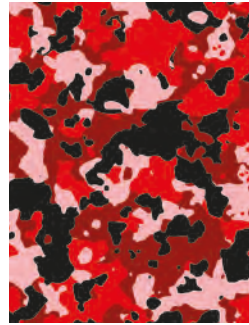
marrone / brown

utilizzare solo con /
use only with



SD120SB
Camouflage
by Massimo Bottura

utilizzare solo con /
use only with



SD4COLSB
Camouflage
by Massimo Bottura

utilizzare solo con /
use only with





Transfer e blister personalizzati

Custom transfer and blister

Puoi apporre il tuo logo o la tua firma su tanti prodotti diversi:

- placchette in cioccolato extrasottili
- fogli termoformati, vuoti o pre-riempiti
- fogli serigrafati, da utilizzare con o senza chablon

Inviaci il tuo design a info@pavonitalia.com per avere una proposta personalizzata.

You can put your logo or signature on many different products:

- extra-thin chocolate plaques
- thermoformed sheets, empty or prefilled
- silkscreened sheets, to be used with or without chablon.

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

Transfer e blister personalizzati *Custom transfer and blister*

**Placchette in cioccolato
extrasottili**
**Extra-thin chocolate
plaques**

LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
10 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, latte o fondente


LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
10 boxes
(5 sheets per box)


CHOCOLATE:
white, milk, dark




Tonde / Round

	Code	Dimension (mm)	Pezzi per scatola Pcs per box
	P203	Ø 10	760
	P216	Ø 18	560
	P110	Ø 20	450
	P205	Ø 25	275
	P418	Ø 30	210
	P204	Ø 35	180
	P417	Ø 40	160
	P157	Ø 45	105
	P078	Ø 50	105


Ovale / Oval

	Code	Dimension (mm)	Pezzi per scatola Pcs per box
	P109	25×15	520
	P150	30×20	300
	P002/335	42×25	200
	P332	30×40	190
	P521	60×26	204
	P397	72×25	125




Quadrato / Square

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

Rettangolare / Rectangular

	Code	Dimension (mm)	Pezzi per scatola Pcs per box
	P168	20×8	1620
	P219	35×9	450
	P468	60×10	450
	P428	120×12	360
	P020	30×15	600
	P057/131	70×15	250
	P156	40×16	405
	P348	25×20	540
	P037	55×20	210
	P003/108	37,5×24	300
	P074	50×25	210
	P056	70×25	150
	P339	35×30	250
	P030	55×30	150
	P023/135	50×36	150
	P075	60×40	90

Cuore / Heart

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

Blister

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

BLISTER VUOTI

LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
2 confezioni
(50 fogli a confezione)

BLISTER PRE-RIEMPITI

LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
10 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, al latte e
fondente

EMPTY BLISTER

LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
2 boxes
(50 sheets per box)

PRE-FILLED BLISTER


LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
10 boxes
(5 sheets per box)

CHOCOLATE:
white, milk and dark





Tondo / Round

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




Ovale / Oval

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B161	33x22	90	senza bordo / without frame
	B162	40x25	72	senza bordo / without frame
	B167	47x24	70	senza bordo / without frame
	B134	57x35	36	senza bordo / without frame
	BR148	33x22	90	con bordo / with frame
	BR108	40x25	72	con bordo / with frame
	BR109	57x35	36	con bordo / with frame


Quadrato / Square

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B707	20x20	192	senza bordo / without frame
	B204	30x30	72	senza bordo / without frame
	B705	32x32	80	senza bordo / without frame
	BR147	40x40	48	con bordo / with frame

Rettangolare / Rectangular

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

Cuore / Heart

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

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

Code	Dimension (mm)	Impronte per foglio Indents per sheet
B708	Ø mm 35	63



Fogli serigrafati “Decocioc” Silkscreened sheets “Decocioc”

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

SERIGRAFIE:
da 1 a 4 colori

SILKSCREENED SHEETS:
from 1 to 4 colours

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

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

MISURA FOGLIO:
mm 340×265

SHEET SIZE:
mm 340×265









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

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



Chablon per fogli serigrafati Chablon for silkscreened sheets

Tondi, quadrati, rettangolari, triangolari, a cuore, ellittici. Scegli fra le numerose forme e dimensioni di chablon (mm 340×280). / Round, square, rectangular, triangular, heart-shaped, oval. Choose from a wide range of chablon shapes and sizes (mm 340×280).

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



Attrezzature per cioccolato

Chocolate equipment

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

A complete range of essential
tools for chocolate.

Attrezzature per cioccolato

Chocolate equipment

FlyChoc

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

Foglia larga / Large leaf



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

Foglia / Leaf



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

Piuma / Feather



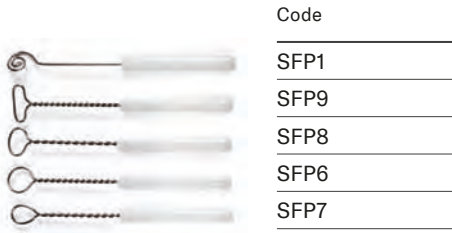
Code	Size	Foglia / Leaf Dimension (mm)
CH7	S	60×20
CH8	M	80×23
CH9	L	100×24
CH10	XL	120×24

Forchettine pralineria Praline forks

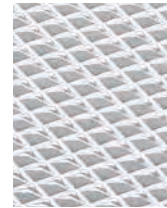
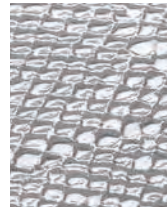
Forchettine per pralineria con filo in acciaio inox. Acquistabili anche singolarmente, con i relativi codici. / Praline forks with stainless steel wire. Also sold individually, with specific codes.

SFP

Serie completa di 10 pezzi / Complete set of 10 pcs



Texture per decoro praline Texture for praline decoration



STRKIT1

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



STRKIT2

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

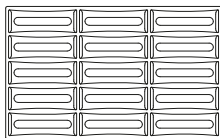


Delicious Snack

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

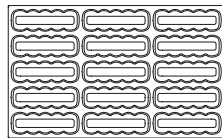
Two silicone moulds to create snacks, sweet or savoury, with delicious fillings under the coating. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

Dimensione stampo /
Mould size: mm 285×175



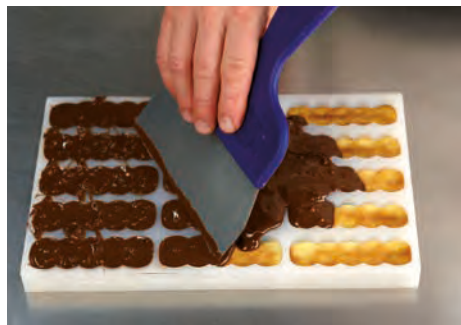
DS01

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



DS02

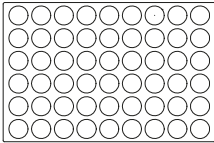
mm 90×30×19 h
~ 38 ml
15 impronte / indents



Chocoflex

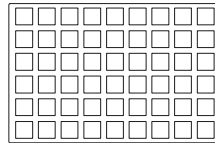
Stampi in silicone per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a +250°C. / Silicone moulds for sweet or savoury creations. Ideal for making large quantities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

Dimensione stampo /
Mould size: mm 290×190



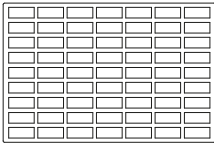
LS01

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



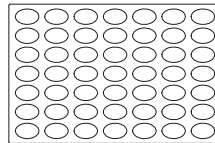
LS02

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



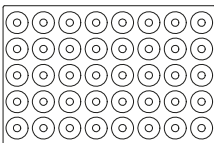
LS03

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



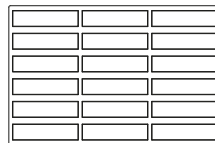
LS04

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



LS06

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



LS07

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



Colori e
materie prime
*Colours &
raw materials*



Colori in Spray

Spray colours

Spray effetto velluto "Dolce Velluto" 400 ml

Velvet effect spray "Dolce Velluto" 400 ml



E171 free

100%
AZO FREE*Colori AZO free
AZO free colours

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

DV1SB
rosso
redDV8SB
verde
greenDV2SB
arancione
orangeDV9SB*
azzurro
sky blueDV3SB*
giallo
yellowDV12SB
amarena
black cherryDV4SB
rosa
pinkDV14SB
nero
blackDV5SB*
marrone scuro
dark brownDV15SB
blu tiffany
tiffany blueDV6SB
marrone chiaro
light brownDV17SB*
oro
goldDV7SB*
bianco
white

Spray perlescente 250 ml Pearl effect spray 250 ml



E171 free



100%
AZO FREE



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



SM10SB
oro
gold



SM13SB
argento
silver



SM11SB
bronzo
bronze



SM12SB
rubino
ruby

Spray pastello 250 ml Pastel spray 250 ml



E171 free



100%
AZO FREE

*Colori AZO free
AZO free colours



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



SP01250SB
rosso
red



SP05250SB*
blu
blue



SP02250SB*
rosa
pink



SP07250SB
arancione
orange



SP03250SB
marrone
brown



SP08250SB*
verde
green



SP04250SB
giallo
yellow

Colori in polvere

Powder colours

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



E171 free



*Colori AZO free
 AZO free colours



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

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

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



E171 free



100%
AZO FREE

*Colori AZO free
AZO free colours



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

(by Emmanuele Forcone)



L01SB*
verde mela
apple green



L07SB*
nero
black



L02SB*
verde
green



L08SB*
bianco
white



L03SB*
blu
blue



L09SB
rosa
pink



L04SB*
giallo limone
lemon yellow



L10SB
rosso
red



L05SB
giallo uovo
egg yellow



L11SB*
lilla
lilac



L06SB
arancione
orange



L12SB*
blu tiffany
tiffany blue

Colori in polvere

Powder colours

Perlescente in polvere

“Brilliant” 40 g

Metallized powder

“Brilliant” 40 g



Effetto perlescente per lavorazioni in cioccolato, zucchero e pastigliaggio. Solubili in alcol o utilizzabili allo stato puro. /

Pearlescent effect for your chocolate, sugar and pastillage creations. Soluble in alcohol or usable in purity.

(by Emmanuele Forcone)



M01SB
oro
gold



M04SB
bronzo
bronze



M02SB
argento
silver



M07SB
rame
copper



M03SB
rubino
ruby



M08SB
viola
purple

Polvere perlescente spray

“Stardust” 10 g

Spray pump powder

“Stardust” 10 g



Fine polvere perlescente con pompetta ad aria per decorare prodotti finiti. /

Thin pearlescent powder with air pump for decorating finished products.



S01SB
rubino
ruby



S03SB
argento
silver



S02SB
oro
gold



S04SB
bronzo
bronze

Colori al burro di cacao

Cocoa butter colours

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



E171 free



100%
AZO FREE

*Colori AZO free
 AZO free colours



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

(by Emmanuele Forcone)

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

Colori liquidi

Liquid colours

Liposolubile liquido 180 g

Fat soluble liquid 180 g



E171 free

100%
AZO FREE*Colori AZO free
AZO free colours

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



LL01SB
verde
green



LL08SB*
blu
blue



LL02SB
giallo uovo
egg yellow



LL10SB*
nero
black



LL07SB
rosso
red



LL11SB
giallo limone
lemon yellow

Idrosolubile liquido 190 ml

Water-soluble liquid 190 ml



E171 free

100%
AZO FREE*Colori AZO free
AZO free colours

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



CLN01SB
verde
green



CLN07SB
rosso
red



CLN02SB
giallo uovo
egg yellow



CLN08SB*
blu
blue



CLN04SB
viola
purple



CLN09SB
rosa
pink



CLN05SB
marrone
brown



CLN10SB
nero
black



CLN06SB*
azzurro
sky blue



CLN11SB
giallo limone
lemon yellow



Concentrati naturali

Natural extract

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



E171 free

100%
AZO FREE

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



NC01
verde mela
apple green



NC07
viola
purple



NC02
verde
green



NC08
fondente
dark brown



NC03
azzurro
light blue



NC09
rosa
pink



NC04
giallo
yellow



NC10
rosso
red



NC05
rosso ciliegia
cherry red



NC11
marrone latte
milk cocoa



NC06
arancione
orange

Concentrati naturali in polvere
 “Seasons” 80 g
 Powdered natural concentrates
 “Seasons” 80 g



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

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

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






Decorazioni

Decorations

Pepite perlescenti di cioccolato 120 g Pearly chocolate grains 120 g










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

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

Perle di zucchero 120 g Sugar pearls 120 g



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



SU
YOMI



pa
Peanut

per 100g
112 kJ
57 kcal
7g
16g

Decorazioni *Decorations*

Scaglie 1 g
Flakes 1 g



OROSC1
oro
gold



ARGENTOSC1
argento
silver

Polvere 0,5 g
Powder 0,5 g



OROPV
oro
gold



ARGENTOPV
argento
silver

Fogli
Sheets



ORO
oro
gold



ARGENTO
argento
silver

0,35 g
80x80 mm
25 fogli - sheets

Easydecor 1 kg



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



EASYBN
bianco
white



EASYN
nero
black



EASYAZ •
azzurro
light blue



EASYBL •
blu
blue



EASYR
rosso
red

- fino a esaurimento / until exhaustion

Decotab 6 kg



Decotab è ideale per la copertura di torte e per la realizzazione di soggetti e decorazioni. Decotab ha un leggero aroma di mandorla e può essere colorato utilizzando i colori idrosolubili. /

Decotab can be used to cover cakes and create subjects and decorations. Decotab is white coloured with an almond hint; it can be also coloured with the water-soluble food colours.



DECOTAB
bianco
white

Decorazioni

Decorations












Decotab colours 250 g e 1 kg



Realizzate con la stessa ricetta di Decotab, le paste di zucchero Decotab colours offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore. /


Made with the same recipe for Decotab, the Decotab coloured sugar pastes offer many decorative opportunities with remarkable time-saving and a perfect colour homogeneity.

Decotab colours 250 g

	DTBN250 bianco white		DTN250 nero black		DTAZ250* azzurro light blue		DTG250 • giallo brillante bright yellow
	DTVS250 • verde scuro dark green		DTVC250 • verde chiaro light green		DTAR250 arancio orange		DTR250 rosso red
	DTGL250 • glicine wisteria		DTFU250 fucsia fuchsia		DTRC250 • rosa naturale light rose		

- fino a esaurimento / until exhaustion

Decotab colours 1 kg

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

- fino a esaurimento / until exhaustion

Pastamica 5 kg



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

Code

 PASTAMICA

Decorazioni *Decorations*

Massa Pavoni Summer 5 kg



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

Code

MASSAPAVONISUMMER

Ciocoplast 6 kg



Cioccolato plastico per modellaggio ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità lo rende adatto anche a coperture. Non si attacca alle mani, rimane morbido per giorni e ha un gradevole sapore di cioccolato. Disponibile nei colori bianco e marrone. / The plastic chocolate is the ideal product for the creation of flowers and ribbons, thanks to its consistency. The extreme malleability and plasticity of this product make it suitable to cover cakes too. Ciocoplast does not stick to hands, remains soft for days and has a pleasant chocolate taste. Available in white and brown colours.



CIOCOPLASTBN
bianco
white



CIOCOPLASTMR
marrone
brown

Ciocoplast colours 250 g e 1 kg



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

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

Ciocoplast colours 250 g



CPBN250
bianco
white



CPN250
nero
black



CPCO250
marrone
brown



CPG250
giallo
yellow



CPGL250 •
glicine
wisteria



CPVL250 •
viola
purple



CPRA250
rosa
pink



CPR250
rosso
red



CPVC250 •
verde chiaro
light green



CPVS250
verde scuro
dark green



CPAZ250
azzurro
light blue

- fino a esaurimento / until exhaustion

Ciocoplast colours 1 kg



CIOCOPLASTWH
bianco
white

Decorazioni *Decorations*

Isomalto per zucchero artistico Isomalto for artistic sugar



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

Real ghiaccia 3 kg



Prodotto in polvere che sostituisce la ghiaccia reale, migliorandone le prestazioni, miscelabile in acqua e subito pronto all'uso. Può essere applicato direttamente sulla torta mediante sac à poche, creando finissime decorazioni. Rispetto alla tradizionale ghiaccia, mantiene la sua elasticità nel tempo. /

Realghiaccia is a powdered product that replaces real icing and improves its performances. Ready to use after mixing with water. You can decorate your cakes with fine decorations by using it directly with a piping bag. Compared to traditional royal icing, Real ghiaccia maintains its elasticity as time goes by.

Code

REALGHIACCIA •

- fino a esaurimento / until exhaustion

Mix Macaron 500 g



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



MACARONBN
bianco
white



MACARONRA •
rosa
pink

- fino a esaurimento / until exhaustion

Chocoice 400 ml



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

Code

CHOCOICE



Brillspray 400 ml



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

Code

BRILLSPRAY



Decorazioni *Decorations*

Magic Decor

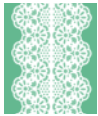


Preparato in polvere, da utilizzare in abbinamento ai tappetini in silicone per decorazioni, per la creazione di pizzi in zucchero. /

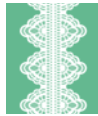
Magic Decor is a powder mix you can use on our silicone mats for decorations to create amazing sugar laces.

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

Strisce in silicone Stripe silicone mats



SMD04A •
mm
390×80,5 h



SMD04B •
mm
390×80,5 h



SMD05 •
mm
390×80,5 h



SMD07A •
mm
390×80,5 h



SMD07B •
mm
390×80,5 h



SMD08 •
mm
390×80,5 h



SMD09 •
mm
390×80,5 h



SMD10 •
mm
390×80,5 h



SMD11 •
mm
390×80,5 h



SMD102 •
mm
368×135 h



SMD100 •
mm
368×135 h



TMD05 •
mm
400×300 h



TMD02 •
mm
400×300 h



TMD04 •
mm
400×300 h



TMD06 •
mm
400×300 h



TM D08 •
mm
400×300 h

• fino a esaurimento / until exhaustion

Materie prime *Raw materials*

Agar Agar 250 g

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

Zucchero invertito Inverted Sugar 250 g

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

Gomma xanthano Xanthan gum 250 g

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

Sciroppo di glucosio Glucose syrup 250 g

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

Pectina Pectin 1 Kg

Impiegata per gelificazione di gelatine di frutta. /
Used to gelatinize fruit jellies.

Sali Di Silicio Silicon Salts 1 Kg

Protegge dall'umidità le composizioni artistiche in zucchero colato e cioccolato. /
To protect cast sugar and chocolate compositions from humidity.

Attrezzature
Equipment



FOROSIL®



Stampi monouso

Disposable moulds

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

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

Voilà

L'innovazione per la pasticceria.

Scopri i vantaggi di Voilà, gli stampi monouso in plastica per torte e creazioni individuali, disponibili in diverse misure e forme, che ottimizzano ogni fase del processo produttivo.

Vantaggi principali:

- **Velocità e efficienza**
Lavoro più rapido ed efficiente. Riduce i tempi di preparazione dei semifreddi, velocizzando la produzione.
- **Tempi di raffreddamento ridotti**
Design innovativo per un raffreddamento rapido e uniforme.
- **Sostenibilità**
100% riciclabili nella filiera della plastica, senza bisogno di detersivi, acqua o detersivi inquinanti.
- **Stoccaggio razionalizzato**
Ottimizzazione dello spazio, senza necessità di pellicola protettiva.
- **Risparmio materiale**
Riduzione del 20% dei consumi di materia prima, senza sprechi. Ottimizzazione dei costi e delle forniture grazie a una gestione efficiente della materia prima.
- **Facilità di smodellamento**
La plastica doppiata e sostenuta garantisce resistenza, mentre la linguetta grip facilita una gestione pratica e comoda, rendendo lo smodellamento semplice e veloce.

Voilà è la soluzione per rendere il tuo laboratorio più organizzato e sostenibile, ottimizzando risorse e spazi. Scegli Voilà per migliorare il tuo lavoro in pasticceria.

Innovation for pastry.

Discover the advantages of Voilà, the disposable plastic molds for cakes and individual creations, available in various sizes and shapes, designed to optimize every stage of the production process.

Key benefits:

- **Speed and efficiency**
Faster, more efficient work. Reduces preparation time for semifreddos, speeding up production.
- **Reduced cooling time**
Innovative design for rapid, even cooling.
- **Sustainability**
100% recyclable in the plastic recycling chain, with no need for detergents, water, or polluting cleaning agents.
- **Optimized storage**
Space-saving design, eliminating the need for protective film.
- **Material savings**
Reduces raw material consumption by 20%, with no waste. Optimizes costs and supplies through efficient raw material management.
- **Ease of demolding**
The double-layered, reinforced plastic ensures durability, while the grip tab makes handling practical and easy, facilitating quick and effortless demolding.

Voilà is the solution to make your workshop more organized and sustainable, optimizing resources and space. Choose Voilà to improve your pastry work.



Voilà tondi per torte Round Voilà for cakes



Code	Dimension (mm)	Pcs per box	abbinabile con can be combined with
VL120	Ø mm 120×40 h	300	
VL140	Ø mm 140×40 h	300	
VL160	Ø mm 160×40 h	300	IN140
VL180	Ø mm 180×40 h	225	IN160
VL200	Ø mm 200×40 h	150	IN180
VL220	Ø mm 220×40 h	100	IN200
VL240	Ø mm 240×40 h	100	IN220

Voilà tondi per inserimenti Round Voilà for inserts



Code	Dimension (mm)	Pcs per box	abbinabile con can be combined with
IN140	Ø mm 140×10 h	600	VL160
IN160	Ø mm 160×10 h	450	VL180
IN180	Ø mm 180×10 h	400	VL200
IN200	Ø mm 200×10 h	300	VL220
IN220	Ø mm 220×10 h	220	VL240



Voilà per monoporzioni

Voilà for single-serving portions



Code	Dimension (mm)	Pcs per box
VL65	Ø mm 65×40 h	900

Voilà quadrate per torte

Square Voilà for cakes



Code	Dimension (mm)	Pcs per box
VLQ140	mm 140×140×40 h	300
VLQ160	mm 160×160×40 h	300
VLQ180	mm 180×180×40 h	150

Voilà per quadri

Voilà frames



Code	Dimension (mm)	Pcs per box
VL4030	Dim. internal mm 360×360×30 h Dim. external mm 390×390×30 h	50
VL4035	Dim. internal mm 360×360×35 h Dim. external mm 390×390×35 h	50
VL6430	Dim. internal mm 570×365×30 h Dim. external mm 590×390×30 h	30
VL6435	Dim. internal mm 570×365×35 h Dim. external mm 590×390×35 h	30
VL6440	Dim. internal mm 570×365×40 h Dim. external mm 590×390×40 h	30





Tappetini in silicone

Silicone mats

Scopri tutta la gamma di tappetini antiaderenti in silicone in differenti misure e utilizzi.

Spv, la linea iconica di Pavoni Italia, indispensabile in ogni pasticceria, in silicone alimentare per cottura e surgelazione e Forosil, il microforato per le cotture ottimali di numerose preparazioni da forno.

Novità dedicate al mondo della ristorazione con innovativi tappetini con angoli stondati che sapranno adattarsi perfettamente alle teglie gastronorm.

Discover the entire range of non-stick silicone mats; different sizes and uses.

Spv, the iconic line of Pavoni Italia, indispensable in every pastry shop, in food-grade silicone with multiple uses and Forosil, the micro-perforated mat for optimal cooking of different preparations.

New products dedicated to the world of catering and restaurant with innovative mats with rounded corners that will fit perfectly to gastronorm trays.

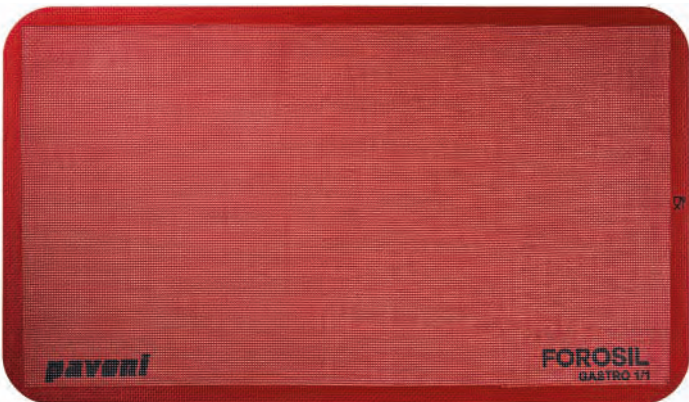
Tappetini Gastronorm Gastronorm Mats

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



SPVGASTRO 1/1

mm 475x275



FOROSILGASTRO 1/1

mm 475x275

SPV

Tappetini antiaderenti in silicone adatti sia per cottura che surgelazione. Per utilizzo da -40°C a +250°C. /

Non-stick silicone mats suitable for baking and freezing. It can be used at temperatures from -40°C to +250°C.



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

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



Forosil



Forosil è il tappetino in silicone microforato perfettamente antiaderente. La presenza dei microfori facilita la distribuzione ottimale del calore. /

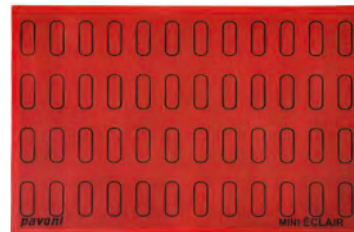
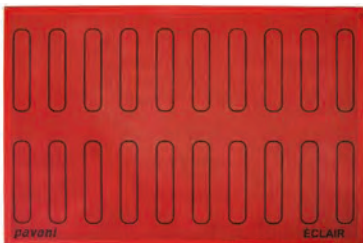
Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.

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

Forosil Éclair

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

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



ECL20

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

ECL48

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

Forosil Strip

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



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

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





Storage & Display

Una linea completa di prodotti per esporre e stoccare:

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

A complete range of products for displaying and storing:

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

Vassoi per monoporzioni Single-serving trays

Vassoi per monoporzioni. Disponibili nei colori bianco, nero, trasparente e, a richiesta, anche personalizzati. /

Single-serving trays. Available in white, black and transparent colour, but also customized on demand.



VP1NR

mm 80×80

■ nero / black

Scatola da / Box of 250 pcs



VP1BN

mm 80×80

□ bianco / white

Scatola da / Box of 250 pcs



VP1T

mm 80×80

□ trasparente / transparent

Scatola da / Box of 250 pcs



VP2NR

mm 130×38

■ nero / black

Scatola da / Box of 250 pcs



VP2BN

mm 130×38

□ bianco / white

Scatola da / Box of 250 pcs



VP2T

mm 130×38

□ trasparente / transparent

Scatola da / Box of 250 pcs



VP3NR

Ø mm 80

■ nero / black

Scatola da / Box of 250 pcs



VP3BN

Ø mm 80

□ bianco / white

Scatola da / Box of 250 pcs



VP3T

Ø mm 80

□ trasparente / transparent

Scatola da / Box of 250 pcs



Vassoi per medie porzioni Medium portions trays

Vassoietti per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /

Medium portion trays. They can be used with the 40time line. Available in white and black colour.



VP4NR

mm 60×60

■ nero / black
Scatola da /
Box of 350 pcs



VP4BN

mm 60×60

□ bianco / white
Scatola da /
Box of 350 pcs



VP5NR

mm 90×38

■ nero / black
Scatola da /
Box of 350 pcs



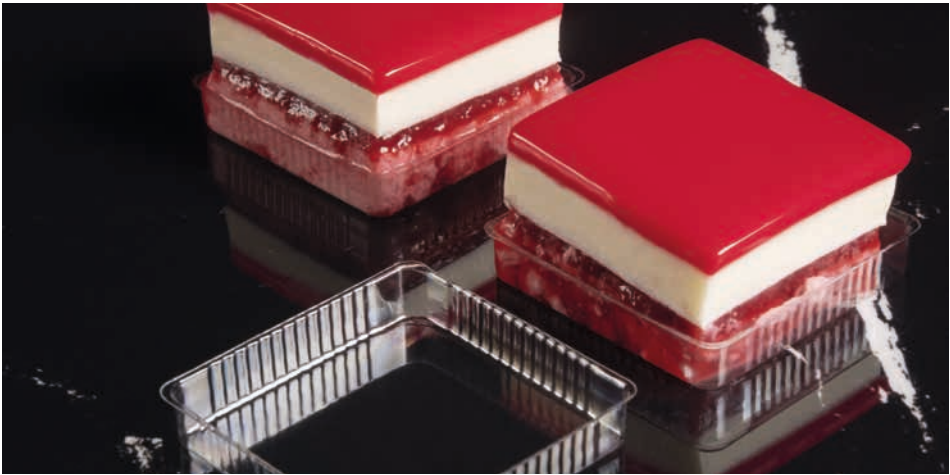
VP5BN

mm 90×38

□ bianco / white
Scatola da /
Box of 350 pcs

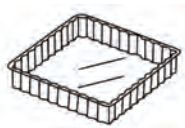






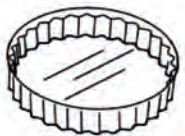
Vassoietti per miniporzioni Trays for mini-portions

Per spostare, servire e presentare al meglio le tue miniporzioni. In materiale compostabile e trasparente, resistente all'umidità e perfetti per essere presi con pinze o con le mani. / To move, serve and present your mini-portion preparations. They are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.



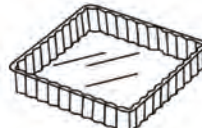
VM4B

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



VM1B

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



VM2B

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



VM3B

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

Altri vassoietti Trays



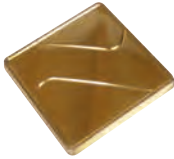
VC1

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



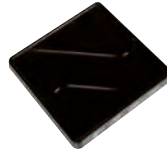
VC2

mm 140×40
nero / black
Scatola da /
Box of 200 pcs



VC4

mm 85×85×7 h
oro / gold
Scatola da /
Box of 250 pcs



VC5

mm 85×85×7 h
nero / black
Scatola da /
Box of 250 pcs

Scatole Packaging



KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h
100% riciclabile nella
filiera della plastica /
100% recyclable in the
plastic supply chain
20 pezzi per confezione /
20 pcs per box



KS51
Confezione per
tavoletta maxi
Maxi Choco bar pack

mm 255×155×28 h
100% riciclabile nella
filiera della plastica /
100% recyclable in the
plastic supply chain
5 pezzi per confezione /
5 pcs per box



KS26

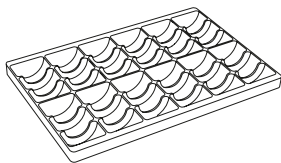
mm 162×131×206 h
100% riciclabile nella
filiera della plastica /
100% recyclable in the
plastic supply chain
20 pezzi per confezione /
20 pcs per box

KS32

mm 160×160×220 h
100% riciclabile nella
filiera della plastica /
100% recyclable in the
plastic supply chain
2 pezzi per confezione /
12 pcs per box

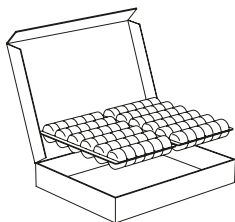


Macaron Display



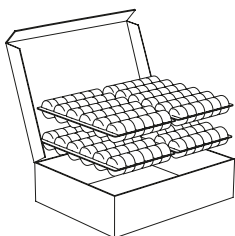
MC36 Macaron Display

mm 295×195
36 impronte / indents
dim impronte / indents Ø mm 48x25
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
200 pezzi per confezione / 200 pcs per box



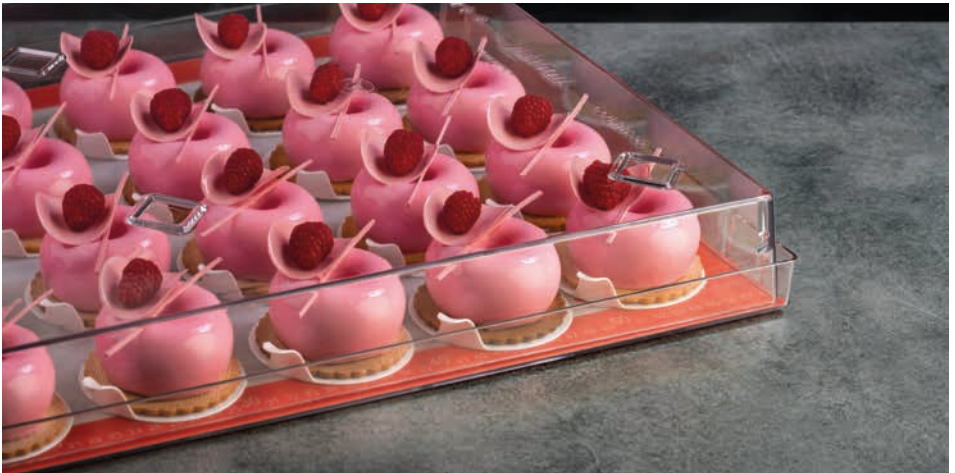
SMC72

internal dim mm 385×295×60 h
scatola in cartone / carton box
può contenere 2 coppie MC36 /
it may contain 2 couples MC36
20 pezzi per confezione / 20 pcs per box



SMC144

internal dim mm 385×295×100 h
scatola in cartone / carton box
può contenere 4 coppie MC36 /
it may contain 4 couples MC36
20 pezzi per confezione / 20 pcs per box



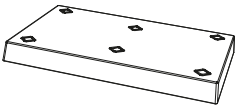
Covering

Plus:

- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori
- Disponibile in 2 altezze
- Abbinabile al vassoio Tray e alle teglie 600×400

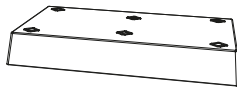
Plus:

- Impact- and high-temperature resistant
- Stackable and insertable
- Maximum transparency
- Resists condensation during storage in refrigerators and blast chillers
- Available in 2 heights
- Can be combined with Tray and 600×400 trays



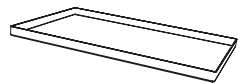
COVER55

Coperchio / lid
mm 585×390×55 h



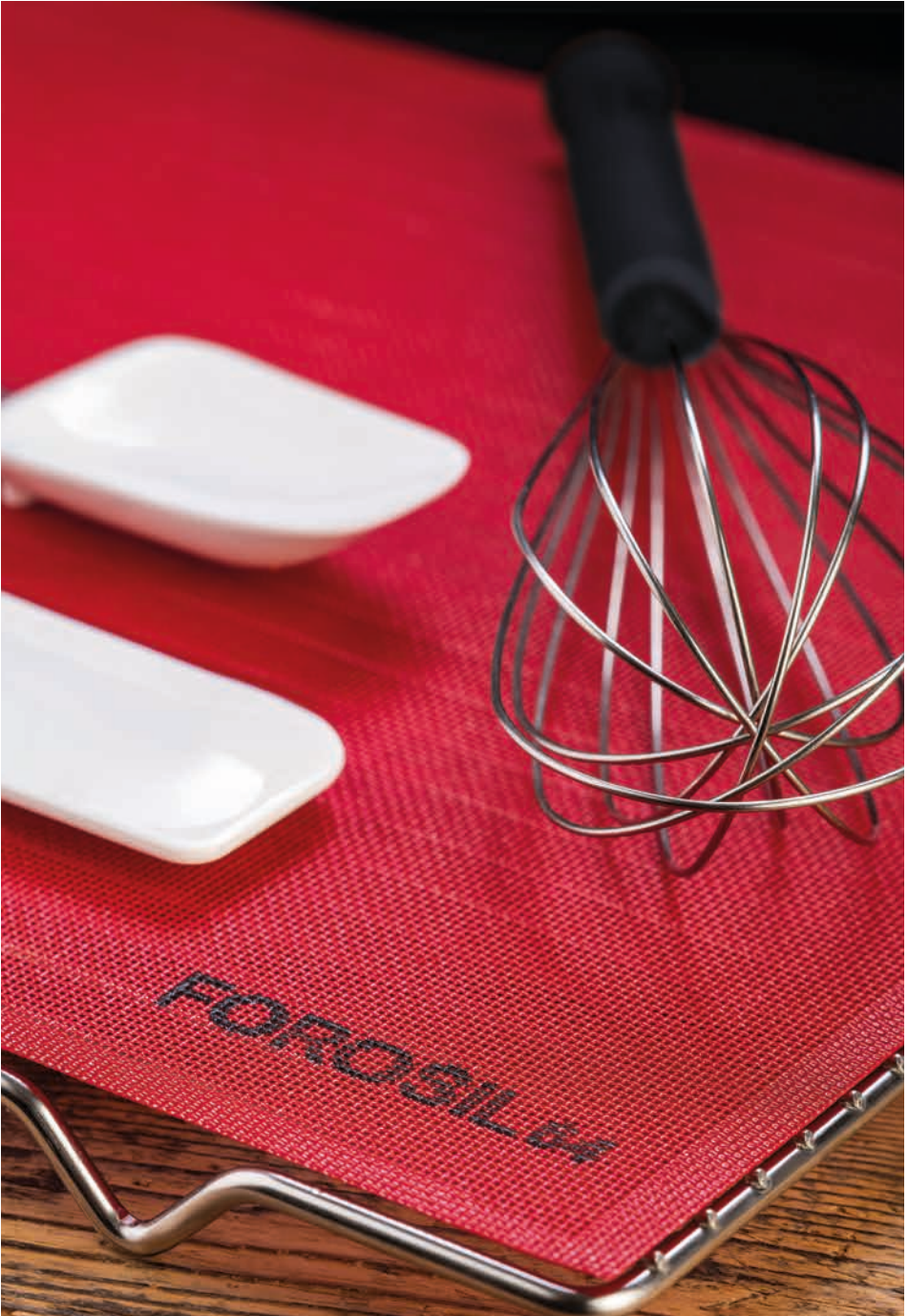
COVER85

Coperchio / lid
mm 585×390×85 h



TRAY

Vassoio / tray
mm 590×395×28 h



Tools

Attrezzature ed accessori indispensabili. Spatole, teglie, sac a poche, girapanettoni e molto altro per supportare ogni professionista in ogni produzione e in ogni momento dell'anno.

Essential equipment and accessories. Spatulas, baking trays, piping bags and much more to support every professional in every production and at every moment of the year.

Gira panettoni “Gira Tu” Turn panettoni “Gira Tu”



Facile da impilare su carrelli e rastrelliere. Realizzato in acciaio inox AISI 304 con impugnatura ergonomica. / Easy to stack on trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle.

Code	Dimension (mm)
GIRATU150	1500
GIRATU200	2000
GIRATU225	2250

Carrello per gira panettoni Turn panettoni trolley



Carrello in acciaio inox a 6 piani, 12 posizioni, per gira panettoni da 1,50/2,00/2,25 metri. Totalmente smontabile per un notevole risparmio di spazio in caso di non utilizzo. / Stainless steel trolley with 6 levels and 12 rails for panettoni; 1.50/2.00/2.25 meters. The trolley can be fully disassembled to save space when not used.

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

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

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)
GIROIOP	1650×380
GIROIQG	2150×380



Fruste Whisks



Fruste in acciaio inox indeformabile. Manico isolante resistente fino a 220°C. / Whips made of non-deformable stainless steel. Insulated handle resistant up to 220°C.

Code	Lunghezza length (mm)	Lunghezza manico / handle length (mm)
FT250FPC	250	105
FT350FPC	350	135
FT450FPC	450	205

Spatole e cucchiari Spatulas and spoons



Appiglio "hang on" per un comodo appoggio durante le lavorazioni, incavo pulisci bordi e manico extra grip. La giunzione tra paletta e manico è senza fessure per garantire massima igiene. /

"Hang on" handle for comfortable support while working, edge-cleaning recess and extra grip handle. The joint between paddle and handle is gapless for maximum hygiene.

Code	Lunghezza length (mm)	Lunghezza manico / handle length (mm)
SP300FPC	360	250
SP301FPC	260	170

Code	Lunghezza length (mm)	Lunghezza manico / handle length (mm)
SP302FPC	380	250
SP303FPC	270	170

Sac à poche monouso Disposable piping bags



ÉLITE PRO, prodotto dall'iconico colore rosso Pavoni Italia, è in 100% polietilene food contact bassa densità.

La sua superficie interna liscia facilita la fuoriuscita del prodotto; all'esterno il suo speciale materiale "no slip" antiscivolo consente un'ottima presa e facilità d'impiego. /

ÉLITE PRO, produced in the iconic red color Pavoni Italia, is made of 100% polyethylene food contact low density material.

Its smooth inner surface facilitates the product's release; on the outside its special "non slip" material allows excellent grip and ease of use.

Code	Dimension (mm)	Spessore Thickness (µm)	Pcs per box
ELITEPRO45	460×280	80	100
ELITEPRO55	540×320	80	100
ELITEPRO60	600×390	80	100

RT Sac à poche monouso trasparente Transparent disposable piping bags



Code	Dimension (mm)	Spessore thickness (µm)	Pcs per box
RT40S	400	72	100
RT55S	550	72	100
RT65S	650	72	100

Powerflex

Sac à poche multiuso

Multi-use piping bags

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



Code	Lunghezza length (mm)	Pcs per box
PW040	400	1
PW045	450	1
PW050	500	1



Sac à poche multiuso Multi-use piping bags



Sac à poche multiuso in tela plastificata comodo e resistente senza cuciture, provvisto di asola. /
Made of plastic canvas and seamless; it is provided with tip hole.

Code	Lunghezza length (mm)	Pcs per box
14010	280	1
14020	340	1
14030	400	1
14040	460	1
14050	500	1
14060	550	1
14070	600	1
14080	650	1
14090	700	1

Porta sac à poche Piping bag holder



Code	Ø (mm)	Altezza height (mm)
34013	195	230

Bocchette in acciaio

Stainless steel piping tips

Tonda
Round



Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
125/2	2	43	125/12	12	43
125/4	4	43	125/14	14	43
125/6	6	43	125/16	16	43
125/8	8	43	125/18	18	43
125/10	10	43	125/20	20	43

Stella punta fine
Small star



Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
126/2	2	52	126/12	12	52
126/4	4	52	126/14	14	52
126/6	6	52	126/16	16	52
126/8	8	52	126/18	18	52
126/10	10	52	126/20	20	52

Stella punta larga
Large star



Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
127/2	2	52	127/12	12	52
127/4	4	52	127/14	14	52
127/6	6	52	127/16	16	52
127/8	8	52	127/18	18	52
127/10	10	52	127/20	20	52

Tools

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

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



Code	Dim. (mm)	Ø (mm)
41A	120	30
41B	140	35
41C	160	40

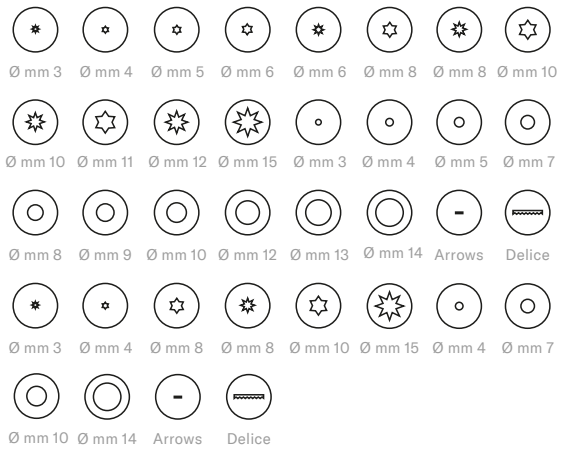


Code	Dim. (mm)	Ø (mm)
40A	130	20
40B	180	12
40C	290	27

Bocchette in policarbonato Polycarbonate piping tips



Le dimensioni indicate fanno riferimento al diametro del foro da cui esce la crema. / The dimensions indicated refer to the diameter of the hole from which the cream comes out.



PB24

Kit 24 bocchette
Kit 24 piping tips
h bocchette /
h tips 55 mm



PB12

Kit 12 bocchette
Kit 12 piping tips
h bocchette /
h tips 55 mm

Griglia per il glassaggio Glazing grid



Griglia 600×400 mm. Misura compatibile con teglie, vassoi Covering e i tappetini SPV; con base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI 304, è resistente e semplice da pulire. / 600×400 mm grid for glazing. It perfectly fits trays, included the Covering range, and SPV mats. It has a raised base which allows to easily glaze your creations. Made of AISI 304 steel, it is resistant and easy to clean.

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

GLA64	600×400
-------	---------

Fogli chitarra Guitar sheets



Fogli per la creazione di decorazioni in cioccolato. Permettono di ottenere una finitura liscia e lucida e garantiscono il distacco immediato delle realizzazioni. Possono essere utilizzati anche per separare le preparazioni da stoccare in abbattitore, al fine di non far attaccare fra di loro i prodotti. / Sheets for creating chocolate decorations. They allow a smooth glossy finish and guarantee immediate detachment of creations. They can also be used to separate desserts to be stored in a blast chiller to prevent products from sticking.

Code	Dimension (mm)	spessore Thickness (µm)	Pcs per box
FCH34	390×390	100	100 (25 pcs risma / reams)
FCH64	590×390	100	100 (25 pcs risma / reams)

Materiale LDPE - LDPE Material

Fogli in PVC PVC sheets



Una perfetta barriera antiaderente per realizzare e sfornare preparazioni dolci e semifreddi, utilizzando gli stampi e le sagome in acciaio. Ideale anche per la lavorazione del cioccolato e per realizzare originali decori. Non utilizzabili in cottura. / A perfect non-stick barrier designed to help make and remove desserts and semifreddo creations when using steel moulds and bands. Ideal also for working with chocolate and for creating original decorations. Not suitable for baking.

Code	Dimension (mm)	Spessore thickness (µm)	Pcs per box
FA64	600×400	100	100

Bobine in PVC PVC rolls



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

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

Code	Altezza height (mm)	Code	Altezza height (mm)
BB25	23	BB45	43
BB30	28	BB5	48
BB35	33	BB55	53
BB4	38	BB6	58

Lunghezza bobina 200 m / Reel length 200 m

Pavoflon



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

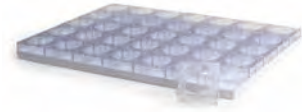
Ideal for baking doughs and making pre-baked frozen bread. Made of Teflon, it maintains the non-stick surface over time. It can be used in both electric and ventilated ovens, or in tunnels, at temperatures ranging from -40°C to +350°C. No need to grease. Washing in warm water with a soft sponge, without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


Code	Dimension (mm)
PVF0600400	600x400

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

Stampi in plastica per monoporzioni

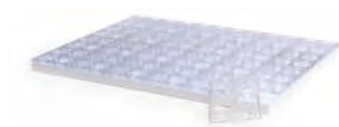
Plastic moulds for single-serving portions













Code	Stampo mould	Stampo mould dim. (mm)	Stampi per vassoio / moulds per tray	Portion (g)	Vassoio tray dim. (mm)	Code estrattore demoulder	Code tagliapasta cutter
TTS		Ø 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		

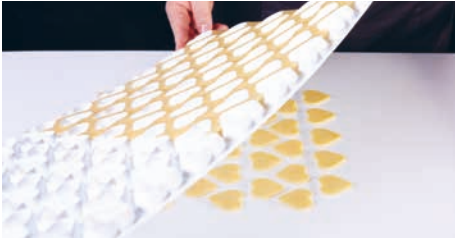
Stampi in plastica per monoporzioni

Plastic moulds for single-serving portions



















Code	Stampo mould	Stampo mould dim. (mm)	Stampi per vassoio moulds per tray	Portion (g)	Vassoio tray dim. (mm)	Code estrattore demoulder	Code tagliapasta cutter
TMTS		Ø 44×25 h	96	~20	600×400	EMTS	CMTS
TMTS2			64		400×340		
TMES		42×42×25 h	96	~20	600×400	EMES	CMES
TMES2			64		400×340		
TMTRS		50×44×25 h	96	~20	600×400		CMTRS
TMTRS2			64		400×340		
TMCS		48×46×25 h	96	~20	600×400	EMCS	CMCS
TMCS2			64		400×340		
TMOS		55×35×25 h	96	~20	600×400	EMOS	CMOS
TMOS2			64		400×340		
TMTNS		47×44×25 h	96	~20	600×400	EMTNS	CMTNS
TMTNS2			64		400×340		
TMGS		60×38×25 h	96	~20	600×400	EMGS	CMGS
TMGS2			64		400×340		
TMVS		60×38×25 h	96	~20	600×400	EMVS	CMVS
TMVS2			64		400×340		
TMRS		51×31×25 h	96	~20	600×400	EMRS	CMRS
TMRS2			64		400×340		
TMQS		38×38×25 h	96	~20	600×400	EMQS	CMQS
TMQS2			64		400×340		












Placche per pastafrolla Plastic cutter grids



Ideali per biscotti, pizzette, salatini e basi per pasticcini, velocizzano il lavoro in laboratorio senza rinunciare alla fantasia. Disponibili in tante forme diverse. /

Suitable to prepare cookies, pizzas, savoury biscuits and pastry bases. Time-saving without any compromise with fantasy. Available in many shapes.

Code	Stampo mould	max dim. (mm)	n. Impronte N. Indents
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. Impronte N. Indents
PF10		60	36
PF10A		51	70
PF11		60	50
PF12		60	55
PF13		60 50	28 36
PF14		75 80	20 16
PF15		65 63	20 25
PF18		75 70	16 25
PF300	  	45 52 50 56 57	64



Chablon da forno 600×400 mm Baking chablon 600×400 mm



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

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

Code	Stampo mould	Dim. (mm)	Impronte indents
CHT		Ø 35	96
CHQ		35×35	96

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

Stampi per pane Bread moulds



NIDODAPE

Nido d'ape
Honeycomb
mm 140x100



TARTARUGA

Tartaruga
Turtle
mm 140x100

Decora crostate Tarts decorator



DCR

Ø mm 300

Raschietti Scrapers

Un'ampia varietà di raschietti di differenti forme e profili, adatti a molteplici lavorazioni in cucina. /
A wide variety of scrapers of different shapes and profiles, suitable for multiple applications in the kitchen.

Personalizzabili con logo cliente.
Customizable with customer logo.



Code	Dimension (mm)
RA1RS	120×80



Code	Dimension (mm)
RA2RS	120×80



Code	Dimension (mm)
RA3RS	121×81
RA4RS	148×99



Code	Dimension (mm)
RA5RS	145×99



Code	Dimension (mm)
RA6RS	110×80



Code	Dimension (mm)
RA7RS	216×128



Code	Dimension (mm)
RA8RS	216×128



Code	Dimension (mm)
RA9RS	208×128



Code	Dimension (mm)
RA10RS	198×148



Code	Dimension (mm)
SRP	265×125

Raschie in acciaio Tempered harmonic steel scrapers



Code	Lunghezza length (mm)	Code	Lunghezza length (mm)
RM13	130	RM22	220
RM16	160	RM24	240
RM18	180	RM28	280
RM20	200		

Spatole e coltelli Spatulas and knives

Le misure dei coltelli e delle spatole sono relative alla lama / Dimensions of knives and spatulas are related to blades length



Code	Lunghezza length (mm)
PM64025	250



Code	Lunghezza length (mm)
PM64012	250



Code	Lunghezza length (mm)
CM64095	150
CM64100	200
CM64105	250
CM64110	300



Code	Lunghezza length (mm)
PM64010	170
PM64005	110



Code	Lunghezza length (mm)
PM54129	100
PM54130	120



Code	Lunghezza length (mm)
CM67785	240



Code	Lunghezza length (mm)
CM67777*	240
CM67791*	300
CM67793*	360
CM67781	300

*lama seghettata/ serrated blade

Set tagliapasta Cutters kit

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

Tagliapasta Pastry cutters

Rotelle tagliapasta Pastry cutters



Code	Ø (mm)	Lama / blade
TP5	55	liscia / smooth
TP6	55	festonata / festooned
TP7	97	liscia / smooth

Taglia croissant Croissant cutters



Code	Dim taglio / cut (mm)
RC1	70×100
RC2	110×150
RC3	180×140
RC4	180×200
RC5	140×200

Tagliapasta estensibili inox Stainless steel extensible pastry cutters



Code	Ø (mm)	Lama / blade
TPO1	55	5 lisce / smooth
TPO2	55	7 lisce / smooth
TPO3	55	5 lisce / smooth 5 festonate / festooned
TPO4	55	7 lisce / smooth 7 festonate / festooned

Rulli taglia o forapasta Pastry dockers



Code	Dimension (mm)
RP1	120



Code	Dimension (mm)
RP2	65



Code	Dimension (mm)
RP3	120



Code	Dimension (mm)
RP4	65



Code	Dimension (mm)
RP5	65

Sessole Scoops

Sessole alluminio Aluminium scoops



Code	Capacity (l)
SEM100	0,1
SEM300	0,3
SEM500	0,5

Code	Capacity (l)
SEM1000	1
SEM1500	1,5
SEM2000	2

Sessole in plastica Plastic scoops



Code	Capacity (l)
SES25	0,025
SES50	0,05
SES100	0,10

Code	Capacity (l)
SES250	0,25
SES500	0,5
SES1000	1



Code	Capacity (l)
SET150	0,15
SET250	0,25
SET500	0,5

Code	Capacity (l)
SET750	0,75
SET1000	1
SET2000	2

Pale pizza Pizza shovel



Code	Lunghezza / length (mm)	
PALA35	360×510 mm	1 pcs × box
PALA57	560×510 mm	1 pcs × box

Palette inox per gelato Stainless steel ice cream spatulas



Code	Lunghezza / length (mm)
PG7	250
PG8	300



Code	Lunghezza / length (mm)
PG7TR	250

Bottiglia Bottle



Personalizzabile con logo cliente. /
Customizable with customer logo.



Code	Capacity (l)
BOTTIGLIA	1

Caraffe Jugs



Code	Capacity (l)
CAG05	0,5
CAG1	1
CAG2	2
CAG3	3
CAG5	5

Imbuti in plastica Plastic funnels



Code	Ø (mm)
IMB8	80
IMB10	100
IMB12	120
IMB14	140
IMB18	180

Colino a pistone inox Stainless steel piston funnel



Code
COLINO

Setacci Sieves



Code	Ø (mm)	Altezza / Height (mm)	Rete / Net meshes (mm)
SETACCIOP05	240	80	0,5
SETACCIOP1	240	80	1
SETACCIOG05	300	90	0,5
SETACCIOG1	300	90	1

Spargifarina inox Flour and sugar stainless steel sifter



Code	Rete / Net meshes (mm)w
SF1M	1

Apriscatole professionale Professional tin opener



Code
AP1

Termometri Thermometers



Code	Measuring range (°C)	
TH5986S	from -50 to +260	Lettura immediata, sonda cavo, memorie. / Immediate reading, probe, memories.



Code	Measuring range (°C)	
TH5989	from -50 to +150	Lettura immediata, sonda fissa in acciaio inox. / Fixed stainless steel probe, immediate reading.

Spazzole Brushes



Code	Dimension (mm)	
SP1	430	setola in crine / horsehair bristle



Code	Dimension (mm)	
SP2	300	ottone e misto / brass and other materials
SP3	300	ottone / brass

Pennelli per dolci Brushes



Code	Dimension (mm)	
34063	40	
43753	60	
43763	75	

Guanti Gloves

Guanti anticalore
Heat-resistant gloves



Resistenza al calore per contatto fino a 350°C per 20 secondi. / It can withstand contact with temperatures up to 350°C for 20 seconds.

Code	Lunghezza / length (mm)
------	-------------------------

GUANTO/A	365
----------	-----

Guanto in silicone
Silicone glove

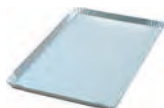


Protegge dalle temperature fino a +250°C. / It protects you against temperatures up to +250°C.

Code

CHELATBL CHEF

Vassoi da esposizione Display trays



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

VE1A	305×225×20 h
------	--------------

VE2A	375×245×20 h
------	--------------

acciaio inox
stainless steel

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

VE1	305×225×20 h
-----	--------------

VE2	375×245×20 h
-----	--------------

alluminio oxalizzato
oxalate aluminium

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

VE1G	305×225×20 h
------	--------------

VE2G	375×245×20 h
------	--------------

alluminio oxalizzato versione oro
oxalate aluminium golden version

Kit aerografo Airbrush kit



Sostegno per aeropenna
Airbrush support

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

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

Code

AEROGRAFO

Code

AEROPENNA

Code

RG2

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

Pistola alimentare Food spray gun



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

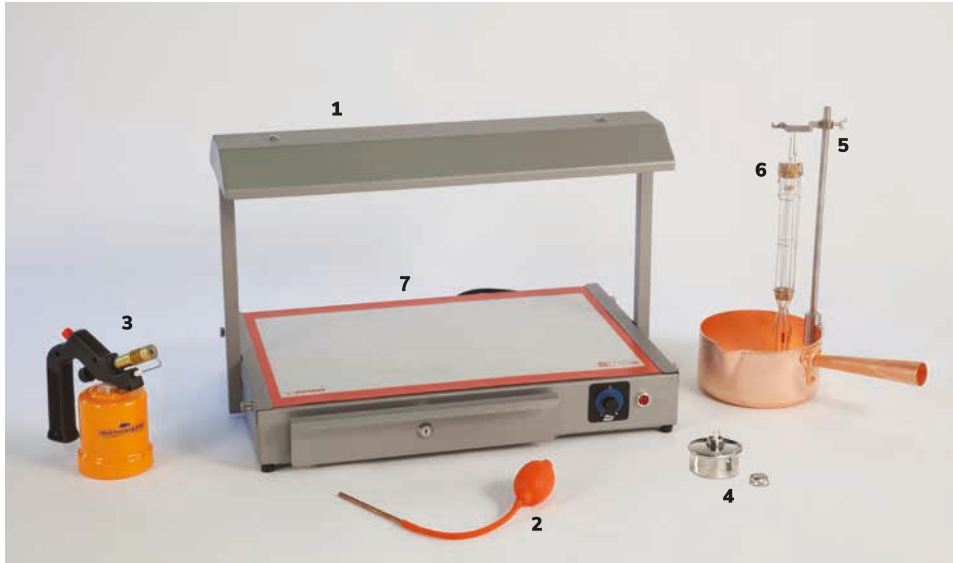
Ideal to spray low to medium viscosity liquids including butter, oil, jelly and sauces etc. and spray flat surfaces and objects like trays and pans.

Pistola alimentare utilizzabile con colori al burro di cacao - vedi pag 351 / Food spray gun can be used with cocoa butter colours - see page 351

Code	Capacity (l)	Pressione max dinamica max dynamic pressure (bar)	Potenza power (V)	Potenza nominale rated power (W)
W200	0,7	160	220	60

Lampada per zucchero su richiesta Sugar heating lamp on demand

Interamente in acciaio inox, completa di cassetto porta attrezzi, variatore di potenza e due resistenze porcellanate. / Completely stainless steel made, provided with drawer for tools, power variator and two porcelained resistances.



Code	Potenza power (w)	Tensione d'esercizio voltage (v)	Piano di lavoro working plan (mm)	Peso weight (kg)
1.LAMPADA	800	230	600x400	14

Code	Description	Code	Description
2.POMPETTA	con terminale in rame pump with copper terminal	5.RG1	reggi caramellometro holder for sugar thermometer
3.CANNELLO	con accensione automatica torch with automatic ignition	6.CARAMELLOMETRO	con gabbia /sugar thermometer with housing
4.BAZ	boccetta in vetro con stoppino glass bottle with wick	7.SPV64	tappetino mat

Cannello a gas Blow torch



Cannello dalla fiamma mediamente sottile, robusto e ideale per la lavorazione dello zucchero artistico e caramellature. / Torch with thin flame, robust and ideal for the processing of the artistic sugar and caramelization.

Code

FLAME

Aladin - lampada per zucchero Aladin - sugar heating lamp



Lampada a infrarossi a due potenze selezionabili: 600 e 1200 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile. Cavo di alimentazione incluso / Infrared lamp with two switchable powers: 600 and 1200 W. Stainless steel structure and working plan. Fully demontable. Power cable included.

Code	Piano di lavoro working plan (mm)	Peso weight (kg)
------	--------------------------------------	---------------------

ALADIN	610x410	6
--------	---------	---

Pettini Combs

Pettine Charlotte
Charlotte comb



Pettine Charlotte con telaio, in acciaio inox. Appoggia il telaio sul tappetino SPV e stendi il biscuit uniformemente, poi posiziona il pettine sul telaio e tiralo verso di te. / Charlotte comb with stainless steel frame. Put the frame on the SPV mat and spread uniformly the biscuit. Place the comb on its frame and pull towards you.

Code	Pettine comb size (mm)	Telaio frame size (mm)
------	------------------------	------------------------

PCT	705×110	570×370×10 h
-----	---------	--------------

Pettine
Comb



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

Code

PETTINE

Raplette

Raplette in acciaio inox regolabile sia in altezza che in larghezza.
Stainless steel raplette adjustable in both height and width.



Code	Larghezza max Max width (mm)	Altezza max Max height (Mm)
RAPLETTE	400	da 0 a 15 / from 0 to 15

Asciugaverdure Vegetable dryers



Economico, robusto e sicuro, realizzato a norma CE. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura. Il modello da 25 litri ha anche la possibilità di scarico diretto dell'acqua residua: è sufficiente applicare la cannetta nell'apposita sede posta sul fondo dello stesso. / Affordable, robust and safe, and made according to CE standards. The metal parts are made of aluminium and stainless steel, the internal components are made of shockproof and wear-resistant thermoplastic resin. The 25 liters model also offers the possibility of directly draining residual water: simply insert the hose in the slot on the base.

Code	Altezza height (mm)	Ø (mm)	Capacity (l)	Peso weight (kg)
GREENMATIC12	430	330	12	2,8
GREENMATIC25	520	430	25	4

Teglie Trays

Una gamma di teglie solide e robuste, resistenti alla deformazione: forate e piene, rivestite in teflon, in alluminio e in lamiera, con dimensioni e bordi differenti. / A range of solid and sturdy trays, resistant to warping: perforated and non-perforated, coated in teflon, aluminium or steel, in various sizes and with various edge heights.

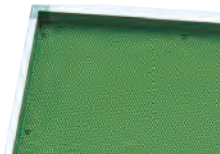
Teglie piane forate in alluminio
Perforated trays in aluminium

Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
JF04030D20P00G	400×300	20	15/10
JF06040D20P00G	600×400	20	15/10
JF08060D20P00G	800×600	20	15/10



Rivestite in teflon verde 5 mani
5 layers of green teflon

Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
JF04030D20P00V*	400×300	20	15/10
JF06040D20P00V*	600×400	20	15/10
JF08060D20P00V*	800×600	20	15/10



Teglie piane piene in alluminio
Flat trays in aluminium

Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore Thickness
JH04030D20P00G	400×300	20	15/10
JH04030D30P00G	400×300	30	15/10
JH05030D20P00G	500×300	20	15/10
JH06040D20P00G	600×400	20	15/10
JH06040D30P00G	600×400	30	15/10
JH06040D40P00G	600×400	40	15/10
JH08060D20P00G	800×600	20	15/10



Tools

Rivestite in teflon verde 5 mani
5 layers of green teflon

Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
JH06040D20P00V*	600×400	20	15/10



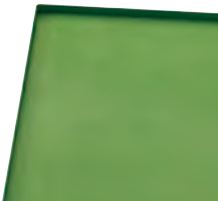
Teglie piene piene in lamiera alluminata
Flat trays in aluminated steel

Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
JS04030D20P00G	400×300	20	8/10
JS06040D10P00G	600×400	10	8/10
JS06040D20P00G	600×400	20	8/10
JS06040D30P00G	600×400	30	8/10
JS06040D40P00G	600×400	40	8/10
JS08060D20P00G	800×600	20	8/10



Rivestite in teflon verde 5 mani
5 layers of green teflon

Code	Dimension (mm)	Altezza bordi edges height (mm)	Spessore thickness
JS04030D20P00V*	400×300	20	8/10
JS06040D10P00V*	600×400	10	8/10
JS06040D20P00V*	600×400	20	8/10
JS06040D30P00V*	600×400	30	8/10
JS06040D40P00V*	600×400	40	8/10
JS08060D20P00V*	800×600	20	8/10



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

Pilly



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

Code	Pcs per kit
------	-------------

PILLY4	4
--------	---



Carrelli fissi

Fixed trolleys

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

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

Carrello portateglie a guide angolari
Trolley for trays with angular guides

Code

Dimension
(mm)Altezza
Height
(mm)Piani
LevelsDistanza piani
Level spacing
(mm)

YI06040C18SF

600×400

1850

18

90

YI08060C18SF

800×600

1850

18

90

Carrello portateglie a pioli
Trolley with hooks

Code

Dimension
(mm)Altezza
Height
(mm)Piani
LevelsDistanza piani
Level spacing
(mm)

YI06040P20SF

600×400

1870

20

80

YI06040P40DF

600×400

1870

40

80

Carrello per forno
Trolley for ovens



Ruote termiche resistenti ad alte temperature /
Thermal wheels resistant to high temperatures.



Carrello porta marne
Trolley for carrying dollies



Estremità guide angolari /
Angular guides



chiusa
closed



aperta
open








chiusa aperta
closed open




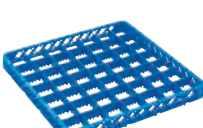


Cestelli Racks



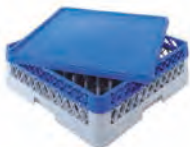
Resistenti agli urti e alle alte temperature, leggeri e maneggevoli, i cestelli sono pensati per essere facilmente impilabili. Realizzati con ampie finestre per una circolazione ottimale dell'acqua, evitano residui di detersivo e accelerano le asciugature. /

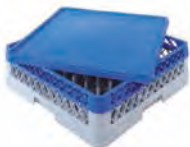

Resistant to impact and high temperatures. Light and easy to handle, easily stackable. Designed with large openings for optimal water circulation, avoiding the buildup of detergent and speeding up drying.

Basi per cestelli Base racks	Code	Dim. esterna outside dim. (mm)	Altezza interna inside height (mm)	Description	Details
	CBU	500×500×103	83	universale aperta universal open	
	CB09	500×500×103	83	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CB16	500×500×103	83	16 scomparti 16 compart- ments	113 mm lato - side 154 mm diagonale - diagonal
	CB25	500×500×103	83	25 scomparti 25 compart- ments	90 mm lato - side 125 mm diagonale - diagonal
	CB36	500×500×103	83	36 scomparti 36 compart- ments	73 mm lato - side 103 mm diagonale - diagonal
	CB49	500×500×103	83	49 scomparti 49 compart- ments	62 mm lato - side 87 mm diagonale - diagonal
	CBV	445×445×105	85	per piatti e vassoi for plates and trays	7×5 pioli - pegs 43×57 mm distanze tra i pioli - distance between pegs
	CBVA	500×500×103	83	per vassoi grandi for large trays	8×8 pioli - pegs 43×57 mm distanze tra i pioli - distance between pegs
	CBP	500×500×103	83	per posate for flatware	



Rialzi Extenders	Code	Dim. esterna outside DIM. (mm)	Description	Details
	CRU	500×500×44	universale universal	
	CR09	500×500×44	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CR16	500×500×44	16 scomparti 16 compartments	113 mm lato - side 154 mm diagonale - diagonal
	CR25	500×500×44	25 scomparti 25 compartments	90 mm lato - side 125 mm diagonale - diagonal
	CR36	500×500×44	36 scomparti 36 compartments	73 mm lato - side 103 mm diagonale - diagonal
	CR49	500×500×44	49 scomparti 49 compartments	62 mm lato - side 87 mm diagonale - diagonal

Accessori per cestelli
Accessories for racks



	Code	Dimension (mm)	Description
	CCOP	500×500×20	Coperchio standard / Standard lid
	CPOS	428×205×150	Cestello per posate a 8 scomparti / 8 compartment flatware basket

Accessori per cestelli
Accessories for racks

	Code	Dimension (mm)	Description
	CARCL	500×500×20	Carrello inox / Stainless steel trolley
	CARCLM	428×205×150	Carrello inox con maniglione / Stainless steel trolley with handle

Griglie porta piatti Dish racks

In plastica per contenitori Europa. Disponibili nei modelli a 26 posti, per piatti con diametro max 320 mm, e 32 posti per piatti con diametro max 260 mm. /

In plastic, for Europa containers. Available in models with 26 slots, for plates with a maximum diameter of 320 mm, and 32 slots for plates with a maximum diameter of 260 mm.



Code	Max Ø piatti dishes (mm)	N° divisori n compartments
GRIGLIA26	320	26
GRIGLIA32	260	32

Contenitori
Crates





Contenitori in plastica

Plastic crates

Materiali Materials



Polietilene alta densità HDPE / High density polyethylene HDPE
Uno dei materiali termoplastici più resistenti, anche ad acidi e basi, e all'impatto a basse e alte temperature (da -30°C a +70°C).
HDPE is one of the most resistant thermoplastic materials, even against acids and bases, as well as against low and high temperatures (range: from -30°C to +70°C).



Polietilene bassa densità LLDPE / Low density polyethylene LLDPE
Materiale resistente, più duttile e meno rigido del polietilene alta densità, dotato di una buona resistenza all'impatto e ritorno alla deformazione. Ideale per usi a basse temperature. / This resistant material is more ductile and less rigid than high density polyethylene. It is endowed with adequate impact resistance and springback following deformation. Ideal for use at low temperatures.



Polipropilene PP / Polypropylene PP
Copolimero termoplastico estremamente resistente, anche ad acidi e basi, elastico, con un'eccellente resistenza all'impatto, ritiro ed indurimento della superficie. Adatto ad applicazioni dove è richiesta resistenza alle alte temperature (da -20°C a +90°C). / PP is a thermoplastic copolymer that is extremely resistant even against acids and bases. It is elastic and endowed with optimal characteristics in terms of impact resistance, shrinkage and hardening of the surface. It is suitable for applications in which resistance to high temperatures is required (from -20°C to +90°C).



EPP
Polipropilene espanso, con eccellenti proprietà di isolamento termico.
Foam polypropylene is endowed with optimal heat insulation properties.



ABS
Materiale con ottime proprietà costruttive (resistenza all'impatto) e meccaniche (facilità di lavorazione). / ABS is a material endowed with excellent construction properties (impact resistance) and mechanical properties (ease of working).



Altri - Other materials
Altre plastiche, tra le quali polimetilmetacrilato, policarbonato, poliammide.
Other plastics, such as polymethyl methacrylate, polycarbonate and polyamide.

Acciaio Inox AISI 304 - AISI 304 stainless steel

Tutti i materiali sono rispondenti alla legislazione vigente che disciplina le caratteristiche degli imballaggi e dei contenitori destinati al contatto con gli alimenti. / All materials are compliant with current legal requirements governing the characteristics of packaging and containers coming into contact with foods.

Simboli Symbols



Sovrapponibili /
Stackable



Inseribili /
Nesting



Coperchio /
Lid



Carrello /
Trolley

Il numero di pezzi per pallet indicato nelle tabelle è in riferimento allo standard EUR 1000x1200. / The number of pieces per pallet indicated in the tables is as provided by the EUR 1000x1200 standard.

Serie Europa Europa Series

Numerose soluzioni specializzate che abbinano differenti dimensioni, pareti, fondi e accessori specifici. Le pareti a retinatura traspirante consentono il passaggio di aria e liquidi. Il fondo, chiuso o forato, impedisce flessioni sul piano di caricamento e può essere scelto in base a peso, robustezza e destinazioni d'uso. I coperchi, disponibili con ganci o senza, mettono le merci al sicuro da danni di trasporto e sporcizia. Le maniglie per la movimentazione sono personalizzabili, fra passanti e chiuse in diverse combinazioni per la massima comodità di utilizzo. Un'ampia gamma di colori personalizzabili a richiesta.

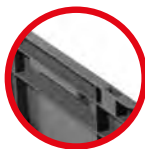
Many specialized solutions combining a variety of dimensions, sides, bottoms and specific accessories. The breathable transparent screen sides enable the passage of air and liquids. The bottom may be closed or perforated and prevents bending at the loading level. The bottom may be selected on the basis of weight, strength and ambits of use. Lids are available with or without hooks, to protect the goods against harm during transport and avoid soiling. The handles included for handling purposes can be customized (hole handles, closed handles and various combinations of these, for optimal user-friendliness). A wide range of customized colours according to your requirements.



Legenda maniglie Handles legend



MC
Maniglie chiuse
Closed handles



ME
Maniglie esterne
External handles



MP
Maniglie passanti
Hole handles

Legenda fondi
Bottoms legend

I fondi lisci A - S sono fondi piani ideali per lo scorrimento silenzioso su sistemi automatizzati di produzione e movimentazione. Il fondo forato F è un fondo a retinatura traspirante, per il passaggio di aria e liquidi, ideale per contenere prodotti di piccole dimensioni.

I fondi rinforzati B - I - T sono fondi chiusi altamente resistenti alla deformazione; il fondo B è adatto alla sovrapposizione di contenitori 400×300 mm.

The smooth bottoms A – S are flat bottoms ideal for ensuring low noise during handling by automated production and handling systems. The bottom F features a perforated screening solution for the passage of air and liquids. Ideal for containing small products.

The reinforced bottoms B – I – T are closed bottoms highly resistant to deformation. Bottom B is suitable for stacking 400×300 mm containers.

Fondi lisci
Smooth bottoms



A



S

400×300 mm

Fondi forati
Perforated bottoms



L

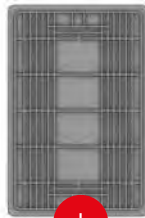


F

Fondi rinforzati
Reinforced bottoms



B



I



T

400×300 mm

Serie Europa 600×400 mm Europa Series 600×400 mm



Contenitori colorati ad uso alimentare
Coloured containers for food contact

Ceste sovrapponibili e impilabili per alimenti, realizzate con polimeri particolari che assicurano la massima igiene, grazie alla resistenza a muffe e batteri. Facilmente lavabili. Ogni colore ha la sua destinazione d'uso per una razionalizzazione degli stoccaggi e nessun rischio di contaminazione.

Stackable food crates made of special polymers that ensure maximum hygiene due to their resistance to mildew and bacteria. Easily washable. Each colour has its intended use for rationalised storage and no risk of contamination.

Serie E Performance E Series Performance	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MP	4MC	2ME	2MP+ 2MC	2ME+ 2MC	Pcs per pallet
	E6407	A	565×365×65	13			*			160
	E6410	A	565×365×95	19			*			110

Fondo chiuso e pareti chiuse / Closed bottom and closed sides



Carni crude /
Raw meats

E6407FLRS
E6410FLRS



Carni bianche /
Poultry

E6407FLGL
E6410FLGL



Frutta e
verdura /
Fruits and
vegetables

E6407FLVR
E6410FLVR



Cibi per intol-
leranze senza
allergeni /Food
intolerances and
without allergens

E6407FLVL
E6410FLVL



Lievitazione
impasti 24 ore /
24 hours dough
leavening

E6407FLAZ
E6410FLAZ



Lievitazione
impasti 72 ore /
72 hours dough
leavening

E6407FLNR
E6410FLNR



Impasti pizza,
pane e
latticini /
Pizza dough,
bread and dairy
products

E6407FLNT
E6410FLNT














Pesce /
Fish

E6407FLBL
E6410FLBL




Lievitazione
impasti 48 ore /
48 hours dough
leavening


E6407FLGR
E6410FLGR

Serie e Performance E Series Performance	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MP	4MC	2ME	2MP+ 2MC	2ME+ 2MC	Pcs per pallet	Colour
	E6413	A	565×365×120	24		.				85	
	E6415	B	565×365×140	28				.		70	
	E6420	B	565×365×185	38				.		50	
	E6426	B	570×370×255	53				.	.	40	
	E6429	B	570×370×275	58				.		35	
	E6432	B	570×370×305	64				.	.	35	
	E6435	B	570×370×335	70				.		30	
	E6441	I	570×365×395	82				.		25	
	E6445	I	570×365×435	90			.	.		25	

Fondo chiuso e pareti chiuse / Closed bottom and closed sides




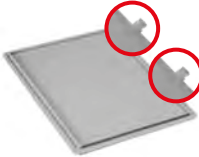



Serie E Light E Series Light	Code	Fondo bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MC	Pcs per pallet
	E6407L	A	565×365×70	14	.	160
	E6409L	A	565×365×85	17	.	110

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Serie E Light E Series Light	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MC	Pcs per pallet
	EF6407L	L	565×365×60	12	.	160
	EF6409L	L	565×365×85	17	.	110



Disponibili EF6407 e EF6410 con pareti con pattern fori piccoli /
Codes EF6407 and EF6410 also available with sides in small hole pattern.

Coperchi Lids	Code	Dim. esterne / Outside dim. (mm)	PCS per pallet	Colour	
	COPE64N	600×400×20	700		Coperchio da appoggio Lid providing support
	COPE64N C/G	600×400×20	700		Con ganci With hooks
	COPEN64	610×410×45	700		Con bordo avvolgente With upturned lip

Carrelli
Trolleys

Code Description



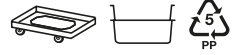
CARE/P

Carrello in plastica.
Plastic trolley.

CARE/I




Carrello inox.
Stainless steel trolley.

Serie Europa 400×300 mm
Europa Series 400×300 mm

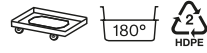


Serie E E Series	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	2ME	Pcs per pallet	Colour
	E4307	S	370×270×67	6	•	250	■
	E4310	S	370×270×97	10	•	170	■
	E4312	T	370×270×117	12	•	180	□ ■
		S	370×270×117	12	•	180	□ ■
	E4317	T	370×270×167	17	•	130	□ ■
S		370×270×167	17	•	130	□ ■	
	E4322	T	370×270×217	22	•	100	□ ■
		S	370×270×217	22	•	100	□ ■
	E4332	T	370×270×317	32	•	70	□ ■
S		370×270×317	32	•	70	□ ■	

Fondo chiuso e pareti chiuse / Closed bottom and closed sides



Coperchi Lids	Code	Dim. esterne / Outside dim. (mm)	PCS per pallet	Colour	
	COPE43N C/G	400×300×20	540	□ ■	Con ganci With hooks
	COPE43N S/G	400×300×20	560	□ ■	Senza ganci Without hooks

Serie N N Series



Fra impilabile e sovrapponibile c'è una differenza di 180°. Se sovrapposti in una direzione i contenitori serie N possono essere facilmente inseriti l'uno nell'altro, recuperando spazio. Con una rotazione di 180°, però, possono essere impilati per lasciare al loro interno il contenuto e migliorare così la gestione delle merci, i tempi di movimentazione e la logistica generale. Sono disponibili con pareti piene o forate.

There is a 180° difference between nesting and stacking. If positioned in one direction, N series crates can be readily nested, thus saving space. However, by rotating by 180°, the pieces can then be stacked so that the content remains inside them, thus making for optimal management of goods, handling times and general logistics. These pieces can be provided with closed or perforated sides.

Serie N / N Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	2MP	Pcs per pallet
	N6420	600×400×200	560×368×197	32	•	150
	N6430	600×400×300	560×368×297	49	•	100

Fondo chiuso e pareti chiuse. È possibile utilizzare i coperchi serie Europa 600×400. / Closed bottom and closed sides. Europa 600×400 series lids can be used on N series crates.

Contenitori in plastica / Plastic crates

Serie NC / NC Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	2MP	Pcs per pallet
----------------------	------	-----------------------------------	----------------------------------	----------	-----	-------------------



NC6420	600×400×200	560×368×197	32	•	150
--------	-------------	-------------	----	---	-----



NC6430	600×400×300	560×368×297	49	•	100
--------	-------------	-------------	----	---	-----

Fondo chiuso e pareti forate. È possibile utilizzare i coperchi serie Europa 600x400.
/ Closed bottom and perforated sides. Europa 600x400 series lids can be used on NC series crates.

Serie NF / NF Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	2MP	Pcs per pallet
----------------------	------	-----------------------------------	----------------------------------	----------	-----	-------------------



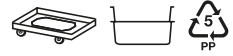
NF6420	600×400×200	560×368×197	32	•	150
--------	-------------	-------------	----	---	-----



NF6430	600×400×300	560×368×297	49	•	100
--------	-------------	-------------	----	---	-----

Fondo forato e pareti forate. È possibile utilizzare i coperchi serie Europa 600x400.
/ Perforated bottom and perforated sides. Europa 600x400 series lids can be used on NF series crates.

Serie S S Series



Contenitori sovrapponibili con maniglie esterne, con fondo chiuso e pareti chiuse. Sono ideali per bighe, impasti e pasticceria fresca di ogni genere, perché facili da pulire e igienicamente sicuri. Le maniglie di cui sono dotati rendono la movimentazione a mano facile e veloce, mentre i coperchi, disponibili in tutte le differenti dimensioni, assicurano massima tenuta e igiene.

Stackable containers with external handles, a closed bottom and closed sides. These containers are ideal for dough and fresh pastries of all kinds, since they are readily cleanable and safely hygienic. The handles facilitate rapid manual handling operations. The lids, available for all dimensions, assure perfect seal and hygiene.

Serie SL / SL Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	SL1	650×427×65	600×400×60	18	180
	SL2	650×427×115	600×400×110	26	90
	SL3	650×427×83	600×400×80	19	120

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Coperchi / Lids	Code	dim. esterne Outside dim. (mm)		
	COPSL	665×445×30	Coperchio per serie SL Lid for SL series	

Serie SLX / SLX Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	SLX1	657×455×83	600×400×72	18	135

Fondo chiuso e pareti chiuse / Closed bottom and closed sides


Contenitori sovrapponibili, con fondo e pareti chiuse. Impilabili sia in modo tradizionale sia a croce, grazie ai ganci appositi. Questo permette la circolazione di aria nei contenitori, rendendo ideale la lievitazione. / Stackable crates with closed bottom and sides. SLX Series is also cross stackable, thanks to the specific hooks. This allows the air circulation through the crates, easing the rising or any other application for which air circulation is required, without compromising space saving.

Serie I I Series




I contenitori inseribili Serie I sono realizzati in polietilene a bassa densità e sono l'ideale per il settore della ristorazione e del catering. Resistenti agli agenti chimici e idonei all'uso alimentare, sono disponibili con pareti chiuse o forate e coperchi per le differenti dimensioni.




The containers of the I Series are produced in low density polyethylene. They are ideal for the sector of Ho.Re.Ca. and catering. They are also resistant against chemical agents. Suitable for food use, these containers are available with closed or perforated sides and lids for the various dimensions.

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

Fondo chiuso e pareti forate / Closed bottom and perforated sides

Serie IC / IC Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	IC4	570×360×340	502×312×330	40	350
	IC6	660×450×350	582×392×300	60	250
	IC10	780×520×400	685×480×380	100	90

Fondo chiuso e pareti forate / Closed bottom and perforated sides

Coperchi / Lids	Code	Dim. esterne Outside dim. (mm)	Pcs per pallet	
	COPI4	590×370×20	250	Coperchio per I/IC4 Lid for I/IC4
	COPI6N	680×475×20	200	Coperchio per I/IC6 Lid for I/IC6



Termobox

La linea di contenitori Termobox è ideale per le aziende della ristorazione, del catering e dell' Ho.Re.Ca. Contenitori leggerissimi, capaci di un'ottima tenuta della temperatura delle pietanze e prodotti contenuti al loro interno, dotati di un'eccellente resistenza all'usura. I Termobox sono progettati mettendo la sicurezza al primo posto, sia durante la movimentazione che nella conservazione delle merci: assicurano agli alimenti il mantenimento di temperature inferiori a +4°C o superiori a 65°C per molte ore durante la conservazione e il trasporto. Una facile pulizia e la riduzione di potenziale contaminazione incrociata completano le caratteristiche di una linea di grande successo. /

The Termobox line of containers is ideal for Ho.Re.Ca. restaurants and catering establishments. These containers are extremely lightweight and excellently maintain the temperatures of dishes and other products contained. They are also resistant to wear and tear. Termobox containers were designed to ensure safety above all, during both goods handling and storage operations. They maintain temperatures of less than +4°C or higher than 65°C for many hours during storage and transport operations. The containers are readily cleanable. Potential cross-contamination is curbed. Thanks to these characteristics, this line of products has been extremely successful.



Leggeri, realizzati in EPP (polipropilene espanso) un materiale dalle alte prestazioni e rispettoso dell'ambiente. / Lightweight, and manufactured in EPP (foam polypropylene). The performance ratings of this environmentally compatible material are impressively high.



Chimicamente inerti, non vengono attaccati da olio, grasso e dalla maggior parte delle sostanze chimiche. / Since these containers are chemically inert, they are impervious to oils, greases and most chemical substances.



Elevata resistenza agli impatti senza riportare danni, grazie all'eccellente assorbimento dell'energia meccanica. / Markedly impact resistant, with no damage ensuing, thanks to the optimal level of absorption of mechanical energy.



Grazie all'eccezionale forza strutturale sono in grado di sopportare carichi pesanti mantenendo la loro forma. / Thanks to this material's extraordinary structural strength, these containers can bear heavy loads with no deformation.



Lavabili in lavastoviglie. / Dishwasher safe.



Adatti per prodotti alimentari. / Suitable for foods.



Riciclabili al 100%. / 100% recyclable.

Termobox a caricamento dall'alto Top-loader Termobox



I Termobox a caricamento dall'alto sono dotati di un design esclusivo, che permette di risparmiare fino al 30% di spazio. Gli incavi delle pareti interne dei Termobox facilitano il caricamento e lo scaricamento delle bacinelle GN 1/1 e 1/2, mentre l'apposito spazio prestampato permette l'inserimento di targhette identificative. I manici sono ergonomici, per un sollevamento facilitato e sicuro, e l'impilabilità è garantita anche con contenitori di terze parti presenti sul mercato.

Top-loader Termobox containers are the outcome of an exclusive design idea, capable of saving up to 30% of the available space. The grooves in the internal sides of Termobox containers facilitate loading and unloading the GN 1/1 and 1/2 trays. A pre-stamped space may be used to add ID labels. The handles are ergonomic, thus facilitating safe lifting. Stackability is assured, also with containers of third parties present within the marketplace.



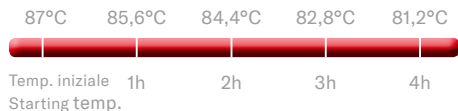
Facile carico e scarico con i comodi incavi nelle pareti interne / Easy to load and unload with conveniently grooved inner sides

Manici ergonomici per movimentazione in sicurezza
Ergonomic handles for safe handling

Semplice identificazione utilizzando l'apposito spazio per etichette / Identification facilitated thanks to inclusion of a space for labels



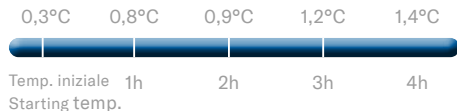
Conservazione di cibi caldi /
Storage of hot food



Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.



Conservazione di cibi freddi /
Storage of cold food



NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Termobox

Per bacinelle GN 1/2
For GN 1/2 holdings



Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
------	--------------------------------------	-------------------------------------	------------------------	----------	--------

TB4326	390x330x257	330x270x193	0,62	16,9	■
--------	-------------	-------------	------	------	---



TB4332	390x330x316	330x270x253	0,70	0,70	■
--------	-------------	-------------	------	------	---

Per bacinelle GN 1/1
For GN 1/1 holdings



Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
------	--------------------------------------	-------------------------------------	------------------------	----------	--------

TB6426	600x400x257	538x338x195	1,07	35,5	■
--------	-------------	-------------	------	------	---



TB6432	600x400x316	538x338x254	1,20	46	■
--------	-------------	-------------	------	----	---

Impilabile per bacinelle GN 1/1
Stackable for GN 1/1 holdings



Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
------	--------------------------------------	-------------------------------------	------------------------	----------	--------

TB6432N	600x400x316	538x338x254	1,13	43	■
---------	-------------	-------------	------	----	---

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

Per casse per prodotti da forno
For crates for bakery products

Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
------	--------------------------------------	-------------------------------------	------------------------	----------	--------



TB7527

690×490×270

625×425×205

1,40

53



TB7537

690×490×370

625×425×305

1,70

80





Termobox a caricamento frontale Front-loader Termobox

I Termobox a caricamento frontale sono pratici e pensati per la semplicità d'utilizzo. Uno scomparto per piastre calde o fredde è posto sulla parete posteriore interna per evitare sgocciolamenti di condensa dall'alto e favorire la distribuzione uniforme della temperatura in tutto il contenitore. Sulla parte alta, una comoda impugnatura perimetrale permette la movimentazione comoda e sicura su tutti 4 i lati. L'apertura e chiusura sono facilitate dallo sportello coi bordi smussati mentre le cerniere e la serratura a scatto in nylon permettono allo sportello di aprirsi a 270°.



Front-loader Termobox containers are a solution designed for practicality and user-friendliness. A division is provided for eutectic plates or icing boxes. The division is fitted on the inner back side in order to curb dripping and condensation from above, and in order to enable uniform distribution of the temperature desired within the box as a whole. The top includes a perimeter hand grip for safe, convenient handling on all 4 sides. Opening and closing are facilitated by inclusion of the door with rounded edges. The door can be opened to 270° thanks to the hinges and snap latch in nylon.

Comoda apertura e chiusura grazie ai bordi smussati dello sportello / Easy to open and close thanks to the rounded edges of the door

Design intelligente con comparto interno per piastre calde o fredde, per distribuire la temperatura e impedire sgocciolamenti. / Smart design with inner division for eutectic plates or icing boxes, to distribute the temperature and prevent dripping

Semplice identificazione utilizzando l'apposito spazio per etichette

Simply identifiable using the space provided for labels

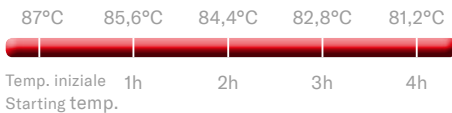
Facile movimentazione in sicurezza con comode impugnature perimetrali / Easy to handle in safe conditions, thanks to the perimetral hand grips

Accesso a 270° facilitato dall'ampia apertura dello sportello. Chiusura rinforzata / Opening at 270° access to the products facilitated by the door that can be fully opened. Reinforced closure

Anti-sgocciolamento Il rilievo incorporato sul fronte inferiore evita la fuoriuscita di liquidi. / Anti-drip the upturned lip on the bottom of the front prevents liquids from escaping



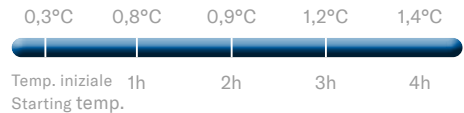
Conservazione di cibi caldi /
Storage of hot food



Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.



Conservazione di cibi freddi /
Storage of cold food



NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Senza guide Without rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569	770×540×687	615×410×585	6,10	155	■



Contenitori multiuso senza guide per il trasporto di casse, teglie e vassoi di 600×400 mm. Può essere modificato con guide regolabili in acciaio inossidabile opzionali, KITADJR*, per il trasporto di casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. / These multi-use containers without rails were designed for transporting crates, pans and trays (600×400 mm). These containers can also be modified for greater versatility with the inclusion of optional adjustable rails in stainless steel, KITADJR*, for transporting 600×400 mm crates, trays and baking pans in the same unit.

* Vedere gli accessori. / * See the accessories.

Con 6 guide With 6 rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569R6	770×540×687	615×410×585	6,34	126	■



Disponibili con 6 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. / The containers are available with 6 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

Con 9 guide With 9 rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569R9	770×540×687	615×410×585	6,60	126	■



Disponibili con 9 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. / The containers are available with 9 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

Termobox

Con guide regolabili
With adjustable rails

Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
TB7569ADJR	770×540×687	615×410×585	8,17	155	■



Disponibile con 2 set di guide* regolabili in acciaio inossidabile per il trasporto di differenti contenitori, tra cui casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. / This exclusive multi-use container was designed with 2 sets of adjustable rails* in stainless steel enabling the operator to transport various containers including 600x400 mm crates, trays and baking pans in the same unit.

* Guide aggiuntive possono essere acquistate separatamente. Vedere gli accessori.
* Additional rails may be purchased separately. See the accessories.

Per bacinelle GN 1/1 con 8
guide / For GN 1/1 holdings
with 8 rails

Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
TB6448	640×440×475	535×330×370	3,20	60	■



Per bacinelle GN 1/1 con 12
guide / For GN 1/1 holdings
with 12 rails

Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
TB6463	640×440×625	535×330×525	3,90	86	■



Accessori Accessories

Kit di guide regolabili /
Adjustable rails kit
per TB7569 / for TB7569

Code

Dimension
(mm)Peso
Weight (kg)

KITADJR

600×10×580

2,07



I telai in acciaio inossidabile e 2 set di guide per regolare e creare spazi personalizzati secondo necessità tra le guide. / The frames in stainless steel and the 2 sets of rails were designed to provide operators with the flexibility to adjust and create customized spaces between rails, according to their own needs.

Kit di guide / Rails kit
KITR per KITADJR /
KITR for KITADJR

Code

Dimension (mm)

Peso
Weight (kg)

KITR

600×30×30

0,42



In acciaio inossidabile, può essere acquistato separatamente per trasportare più articoli nello stesso contenitore. /

The kit made up of 2 adjustable rails in stainless steel may be purchased separately in order to transport various articles in the same container.

Carrelli / Trolleys

Code

CARE/P

per - for TB6426, TB6432, TB6432N

CARE75/I

per - for TB7527, TB7537

CARTB7569

per - for TB7569

CARTB6448-6463

per - for TB6448 e TB6463

Carrelli per impilare e trasportare diverse unità in una sola volta e in tutta sicure /
Trolleys for safely stacking and transporting various units as one operation.

Piastre per freddo /
Icing boxes

Code

Dimension (mm)

Peso
Weight (kg)



CP3226

325×265×30

1,75

CP5332

530×325×30

3,90

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto freddo. Congelale in orizzontale per una notte e disponile in alto nel contenitore. / The icing boxes were designed to prolong the time of low-temperature storage of food. Freeze the icing box in a horizontal position for one night and then place it vertically in the container.

Piastre per caldo /
Eutectic plates

Code

Dimension (mm)

Peso
Weight (kg)



HP5332

530×325×30

3,25

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto caldo. Mettile in acqua calda per 35 minuti e disponile in fondo al contenitore. / The eutectic plates were designed to prolong the time of high-temperature storage of food. Submerge the plate in hot water for 35 minutes and then place it on the bottom of the container.

Etichette identificative /
Labels for identification

Code

IDL5



Etichette adesive colorate per la facile identificazione. Aiutano l'operatore a individuare e destinare l'uso del contenuto della scatola. / Coloured stickers provided to facilitate identification. Operators will find it easier to select container contents and their uses.

Ambassadors





Pierre Hermé

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

Code	Name	Page
KE089	Cylindra	121
KE090	Cylindra	121

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX4393	Cylindra	49



Massimo Bottura

Ciocolateria *The world of chocolate*

Serigrafie /
Silkscreen


Code	Name	Page
SD120SB	Camouflage	357
SD4COLSB	Camouflage	357




Jérôme De Oliveira

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43116 	Ondulation	17
PX43103	Easter mono	46

Stampi per torte /
Cake moulds

Code	Name	Page
KE101 	Ondulation	16
KE094	Easter cake	120



Ramon Morató

Ciocolateria / Chocolate

Stampi per praline in tritan /
Tritan praline moulds

Code	Name	Page
PC5061	Cubo	268
PC5062	Cubo	268
PC5063	Cubo	268

Davide Oldani

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG068	Half Apple	232
GG069	Half Pear	232
GG070	Half Lemon	233
GG071	Half Orange	233
GG038	Gruyere	234
GG039	Cheese	234
GG040	Ricotta	235
GG041	Ossobuco	235
GG032	Scallop	236
GG033	Oyster	236
PX4338	Battuta d'inizio	237
PX4327	Battuta d'inizio	237
PX4328	Dama	237





Davide Comaschi

Cioccolateria *The world of chocolate*

Stampi per tavolette / Choco bar moulds

Code	Name	Page
PC5051	Maxi choco	286

Stampi tridimensionali / Three-dimensional moulds

Code	Name	Page
KT183	Abyss	306
KT205	Hexagon Tree	324
KT206	Blob Tree	325
KT207	Fluent Tree	324
KT194	Rocky Tree	324
KT208	Polaris	331

Stampi per praline / Praline moulds

Code	Name	Page
PC5040	Murano	270
PC5041	Murano	270
PC5042	Murano	270
PC5043	Murano	270
PC5044	Murano	270
PC5045	Murano	270
PC5046	Murano	270
PC5047	Murano	270
PC23	Innovation	275
PC50	Hearth Design	277
PC66	Abyss	281
PC67	Abyss	281
PC68	Abyss	281
PC69	Abyss	281



Cédric Grolet

Pasticceria *Pastry world*

Stampi per monoporzioni / Single-serving portions moulds

Code	Name	Page
PX43104	Mango	47
PX43105	Vanilla	47
PX43106	Tablette	46
PX4397	Bouquet de roses	49
PX4390	Je t'aime	50
PX4391	Charlotte	50
PX4392	Nuage	50
PX4388	Dentelle	51
PX4386	La vie en rose	51
PX4384	Façon Saint-Honoré	51
PX4359	Citron	52
PX4357	Marron	52
PX4358	Noisette	52
AF006	Citron	53
AF007	Marron	53
AF008	Noisette	53

Stampi per miniporzioni / Mini-portions moulds

Code	Name	Page
PX4399	Façon Saint-Honoré	93

Stampi per torte / Cake moulds

Code	Name	Page
KE095	Tablette	122
KE093	Bouquet de roses	122
KE087	Charlotte	122
KE088	Nuage	124
KE086	Je t'aime	123
KE082	Dentelle	123
KE080	La vie en rose	123
KE074	Façon Saint-Honoré	124
KE057	Citron	125
KE056	Marron	125
KE055	Noisette	125

Emmanuele Forcone

Pasticceria *Pastry world*

Stampi per top / Top moulds



Code	Name	Page
TOP28	Twirl	158
TOP29	Twirl	159
TOP30	Twirl	159
TOP07	Ipnosi	164
TOP05	Ipnosi	164
TOP06	Ipnosi	164
TOP08	River	165
TOP11	Mini River	165
TOP09	Coral	165
TOP10	Mini Coral	165
TOP15	Jelly	166
TOP16	Mini Jelly	166
TOP13	Shangai	166
TOP14	Mini Shangai	166
TOP01	Maya	167
TOP12	Mini Maya	167
TOP02	Sponge	167
TOP04	Circle	168
TOP03	Iceberg	168

Stampi per torte / Cake moulds

Code	Name	Page
KE099	Eros 2.0	119
KE100	Foresta	20
KE075	Cadeau	124
KE076	Mini Cadeau	124
KE049S	Beloved	136
KE016	Passion	137
KE017	Passion	137
KE062	Cyclone	127
KE069S	Hula	126
KE070S	Corolla	126
KE071S	Louvre	126
KE024	Planet	127
KE052	Mini Planet	127
KE043	Mars	127

Code	Name	Page
KE051	Mini Mars	127
KE013	Plissée	128
KE053	Mini Plissée	128
KE018	Queen	129
KE015	Bombée	128
KE054	Mini Bombée	128
KE032	Galaxy	129
KE019	Royal	129
KE042	Flip	131
KE027	Caleidon	131
KE030	Twister	131
KE025	Classic	132
KE026	Windy	132
KE028	Curvy	132
KE039	Honorè	133
KE044	Venus	133
KE023	Pop	133
KE029	Puffy	134
KE014	Petal	134
KE038	Rocky	134
KE047	Nevada	130
KE037	Square	135
KE031	Top	135
KE050	Ametista	135
KE068	Eros	136
KE034	Futura	136

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43111 	Eros 2.0	42
PX43112 	Foresta	21
PX4329	Pear	62
PX4330	Apple	62
PX4331	Peach / Cherry	62, 63
PX4332	Tangerine	63
PX4333	Strawberry	63
PX4370S	Beloved	64

Stampi per tronchetti / Logs moulds

Code	Name	Page
KE041	Atomic	150
KE033	Bilbao	150
KE040	Canyon	151
KE022	Crème	152
KE021	Sublime	152
KE035	Lady	152

Antonio Bachour

Pasticceria *Pastry world*




Stampi per torte / Cake moulds

Code	Name	Page
KE060	Lovely	137
KE061	Lovely	137


Stampi per miniporzioni / Mini-portions moulds

Code	Name	Page
PX43101	Margherita	93
PX4398	Jasmine	92

Stampi per medie porzioni / Medium portions moulds

Code	Name	Page
PX3224 	Passion40time	12, 85
PX3225 	Round40time	13, 86
PX3226 	Romance40time	14, 86
PX3221	Muffin40time	86
PX3215	Pastel40time	87
PX3216	Confy40time	87
PX3217	Cylinder40time	87
PX3218	Sphere40time	88
PX3219	Planet40time	88
PX3220	Cube40time	88

Stampi per monoporzioni / Single-serving portions moulds

Code	Name	Page
PX3222S 	Mug	78
PX4363	Lovely	57
PX4383S	Margherita	55
PX4353S	Pastel	55
PX4375	Yoga	55
PX4376	Romance	56
PX4365	Tulip	56
PX4371	Lotus	57



Code	Name	Page
PX4361	Tulum	57
PX4364	Gummy	58
PX4362	Gel	58
PX4360S	Miami	58
PX4356	Delish	59
PX4351S	Confy	59
PX4373	Domino	59
PX4374	Nautilus	56
PX4352S	Pelota	60
PX4340	Over	60
PX4341	Polly	60
PX4355	Jasmine	61

Code	Name	Page
PC62	Bonbons	279
PC63	Bonbons	279
PC64	Bonbons	279
PC65	Bonbons	279

Stampi per tavolette / Choco bar moulds

Code	Name	Page
PC5000	Lovely	290

Cioccolateria *The world of chocolate*

Stampi per praline / Praline moulds

Code	Name	Page
PC38	Bonbons	278
PC39	Bonbons	278
PC40	Bonbons	278
PC41	Bonbons	278
PC42	Bonbons	278
PC43	Bonbons	278
PC44	Bonbons	278
PC45	Bonbons	278
PC46	Bonbons	278
PC47	Bonbons	278
PC48	Bonbons	278
PC56	Bonbons	279
PC57	Bonbons	279
PC58	Bonbons	279
PC59	Bonbons	279
PC60	Bonbons	279
PC61	Bonbons	279

Stefano Laghi

Pasticceria *Pastry world*

Stampi per top / Top moulds

Code	Name	Page
TOP24	Raven	160
TOP20	Mini Raven	160
TOP27	Scarlet	161
TOP23	Mini Scarlet	161
TOP26	Almonds	162
TOP22	Mini Almonds	162
TOP25	Hazel	163
TOP21	Mini Hazel	163

Stampi sfere / Sphere moulds

Code	Name	Page
LS05	Pavoduo	104

Ciocolateria *The world of chocolate*

Attrezzature per cioccolato / Chocolate equipment

Code	Name	Page
LS01	Chocoflex	373
LS02	Chocoflex	373
LS03	Chocoflex	373
LS04	Chocoflex	373
LS06	Chocoflex	373
CH1	FlyChoc	370
CH2	FlyChoc	370
CH3	FlyChoc	370
CH4	FlyChoc	370
CH5	FlyChoc	370
CH6	FlyChoc	370
CH7	FlyChoc	370
CH8	FlyChoc	370
CH9	FlyChoc	370
CH10	FlyChoc	370





Johan Martin

Pasticceria *Pastry world*

Fasce inox /
Stainless steel bands

Code	Name	Page
XF51	Viennoiserie	198, 199
XF52	Viennoiserie	198, 199
XF53	Viennoiserie	198, 200
XF54	Viennoiserie	198, 200
XF55	Viennoiserie	198, 201
XF56	Viennoiserie	198, 201
XF57	Viennoiserie	198, 201



Nicolas Bacheyre

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX3214S	Slake	78



Fabrizio Fiorani

Cioccolateria *The world of chocolate*

Stampi per tavolette / Choco bar moulds




Code	Name	Page
PC5067 	Xmas Snowman	285
PC5068 	Calaca	285
PC5058	Xmas spirit	288
PC5059	Xmas night	288
PC5060	Halloween Friends	287
PC5048	Easter Bunny	287
PC5049	Easter Friends	287
PC5037	Bubble Tree	288
PC5038	Xmas Village	289
PC5039	Xmas Friends	289
PC5010	Bricks	291
PC5011	Camouflage	290
PC5012	Pixie	291
PC5013	Mini Bricks	291
PC5001	Sparkling	289
PC5002	Crush	292
PC5003	Ola	292

Stampi per praline / Praline moulds


Code	Name	Page
PC49	Iconic	280
PC51	Iconic	280
PC52	Iconic	280
PC53	Iconic	280
PC55	Iconic	280

Pasticceria *Pastry world*

Stampi per monoporzioni / Single-serving portions moulds

Code	Name	Page
PX43110 	Skull	44
PX43115 	Nodo	22
PX43118 	Azteca	23
PX4394	Lampone 1.1	67

Stampi per torte / Cake moulds

Code	Name	Page
KE102 	Azteca	25

Horeca

Stampi in silicone tridimensionali / Three-dimensional silicone moulds

Code	Name	Page
GG066	Mini Coffee	247
GG052	Balloon	247



Gianluca Fusto

Pasticceria *Pastry world*

Stampi per monoporzioni / Single-serving portions moulds

Code	Name	Page
PX4335S	Square	65
PX4337S	Rectangular	65
PX4334S	Round	66
PX4336S	Oval	66
PX3200	Round	79
PX3201	Shell	79
PX3202	Cameo	79
PX3203	Spring	79
PX3204	Sand	80
PX3205	Pyramid	80
PX3206	Heart	80
PX3207	Rock	80
PX3208	Frisbee	81
PX3209	Charm	81
PX3210	Step	81
PX3211	Pill	81

Stampi per top / Top moulds

Code	Name	Page
TOP17	Frisbee	169
TOP18	Frisbee	169
TOP19	Frisbee	169

Fasce inox / Stainless steel bands

Fasce inox microforate per crostate, da pag 193
a pag 196 / Micro-perforated rings for tarts, from
page 193 to page 196



Paolo Griffa

Horeca

Tappettini in silicone per decorazioni /
Silicone mats for decorations

Code	Name	Page
GG072	Me&You	254
GG073	Optique	259
GG074	Garden	255
GG075	Floreale	255
GG067	Honey pattern	258
GG059	Mosaic Frame	178, 256
GG060	Foliage Frame	178, 256
GG061	Jasmine Frame	257
GG062	Blade Frame	257
GG063	Mandala	259
GG064	Honey Bees	259
GG065	Snowflake	260
GG027	Coral	260
GG028	Plume	178, 261
GG029	Leaf	261
GG030	Bonsai	261
GG031	Wood	262

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG001	Anello piccolo	248
GG002	Anello grande	248
GG003	Disco grande	249
GG004	Disco piccolo	249
GG005	Spirale	249
GG006	Tondo	250
GG007	Ovale	250
GG008	Triangolo	250
GG009	Spirale triangolo	251
GG010	Spirale ovale	251
GG047	Honeycomb	179, 260
GG048	Oak tree	178, 262
GG049	Maple	262
GG050	Mariposa	179, 263
GG051	Mariposa	179, 263

Felix Lo Basso

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG011	Chestnut	181, 240
GG012	Olive	241
GG013	Almond	180, 241
GG014	Peanut	181, 241
GG015	Nutshell	181, 242
GG016	Cherry	180, 242
GG017	Berry	180, 242
GG024	Mandarin	179, 243
GG025	Mushroom	243
GG026	Nut	243
GG018	Puzzle	245
GG022	Gravel	245
GG019	Stones	245
GG023	Tree	246
GG020	Ovosquare	246
GG021	Triaround	246





Franco Aliberti

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG055	Melanzana	238
GG056	Carciofo	238
GG057	Cuore di bue	238
GG058	Friggitello	239
GG034	Asparagus	239
GG046	Carrot	239



Maurizio Santin

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

Code	Name	Page
KE058	Disco	138

Andrea Berton

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG054	Egg	244



Eunji Lee

Horeca

Stampi in silicone tridimensionali /
Three-dimensional silicone moulds

Code	Name	Page
GG035	Baby banana	244





Giuseppe Amato

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX4377S	Sfogliatella	61

Stampi per miniporzioni /
Mini-portions moulds

Code	Name	Page
PX4378	Sfogliatella	94



Silvia Federica Boldetti

Pasticceria *Pastry world*

Attrezzature e stampi per gelato /
Ice cream Equipments and moulds

Code	Name	Page
PX3212S	Rainbow stick	222

Sebastiano Caridi

Pasticceria *Pastry world*

Stampi per top /
Top moulds

Code	Name	Page
TOP24	Raven	160
TOP20	Mini Raven	160
TOP27	Scarlet	161
TOP23	Mini Scarlet	161
TOP26	Almonds	162
TOP22	Mini Almonds	162
TOP25	Hazel	163
TOP21	Mini Hazel	163



Karim Bourgi

Pasticceria *Pastry world*

Stampi per torte /
Cake moulds

Code	Name	Page
KE065	Squeeze	137

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43107	Dado	44

Stampi per tronchetti /
Logs moulds

Code	Name	Page
KE045	Coin	151





Leonardo Di Carlo

Pasticceria *Pastry world*


Formasil

Code	Name	Page
FF4306	Formasil	184
FF4301	Formasil	184
FF4308	Formasil	184
FF4311	Formasil	184
FF4303	Formasil	184
FF06	Formasil	186
FF01	Formasil	186
FF08	Formasil	186
FF09	Formasil	186
FF11	Formasil	187
FF10	Formasil	187
FF12	Formasil	187
FF03	Formasil	188
FF04	Formasil	188
FF02	Formasil	188
FF05	Formasil	188


Maxence Barbot

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43108 	Volupté	43

Stampi per minoporzioni /
Mini-portions moulds


Code	Name	Page
PX43109 	Volupté	92




Francesco Boccia

Pasticceria *Pastry world*

Stampi per torte /
Cakes moulds

Code	Name	Page
KE103 	Karma	18

Stampi per monoporzioni /
Single-serving portions moulds

Code	Name	Page
PX43117 	Karma	19







Vincenzo Tiri

Pasticceria *Pastry world*

Stampi per monoporzioni /
Single-serving portions moulds


Code	Name	Page
PX43113 	Panettone	45
PX43114 	Pandoro	45



Cesare Murzilli

Pasticceria *Pastry world*

Stampi per croissant geometrici /
Geometric croissants moulds

Code	Name	Page
CV6 	Sfera	5, 36

Vincent Vallée

Ciocolateria *The world of chocolate*

Stampi per tavolette /
Choco bar moulds

Code	Name	Page
PC5029	Hexa	292
PC5030	Fluid	293
PC5014	Mini Moulin	293
PC5009	Moulin	293
PC5004	Fragment	294
PC5005	Edelweiss	295
PC5006	Pavé	295
PC5007	Flow	294
PC5008	Target	294

Stampi tridimensionali per cioccolato /
Three-dimensional chocolate moulds

Code	Name	Page
KT196	Flow	304





Festività
Celebration



Pasqua Easter

Code	Page	Code	Page	Code	Page
KE094	120	KT186	305	KT74	312
KT129	315	KT187	305	KT76	312
KT130	310	KT188	305	KT77	312
KT131	318	KT189	318	KT78	314
KT138	307	KT190	306	KT79	314
KT139	307	KT195	304	KT90	313
KT140	310	KT196	304	KT91	313
KT142	319	KT197	304	KT92	313
KT143	319	KT198	316	PC5048	287
KT154	318	KT203	303	PC5049	287
KT155	319	KT204	303	PX43103	46
KT156	309	KT209	302	SD226SB	353
KT157	307	KT210	302	T1022SB	342
KT158	316	KT211	302	T1023SB	342
KT167	316	KT212	303	T1024SB	342
KT168	309	KT216	300	T1025SB	343
KT169	315	KT217	301	T1026SB	343
KT170	317	KT218	301	T1027SB	343
KT172	305	KT223	6	T1028SB	343
KT173	310	KT224	8	T1029SB	343
KT174	309	KT50	311	T1030SB	343
KT182	306	KT51	311	T1031SB	343
KT183	306	KT70	311	T1032SB	343
KT184	317	KT71	315		
KT185	317	KT72	314		

Natale Christmas

Code	Page	Code	Page	Code	Page
GIRATU150	426	KT120	334	KT192	328
GIRATU200	426	KT122	335	KT193	332
GIRATU225	426	KT125	330	KT194	324
GIROI0G	427	KT127	336	KT199	328
GIROI0P	427	KT133	334	KT20	325
KE011	153	KT135	327	KT200	328
KE012	153	KT136	325	KT201	331
KE021	152	KT137	327	KT202	331
KE022	152	KT148	332	KT205	324
KE033	150	KT149	335	KT206	325
KE035	152	KT150	329	KT207	324
KE040	151	KT151	329	KT208	331
KE041	150	KT152	327	KT213	323
KE045	151	KT153	336	KT214	323
KE046	151	KT16	325	KT215	322
KE066	149	KT162	326	KT219	320
KE067	150	KT163	330	KT220	321
KE072	149	KT164	330	KT221	321
KE073	149	KT165	335	KT86	334
KE077	147	KT166	332	KT87	336
KE078	148	KT175	330	PC5037	288
KE079	148	KT176	326	PC5038	289
KE084	147	KT177	326	PC5039	289
KE085	147	KT178	329	PC5058	288
KE091	146	KT179	333	PC5059	288
KE092	146	KT180	333	PC5067	285
KE097	118	KT181	333	PX059	152
KE098	146	KT191	328	PX083	71

Code	Page	Code	Page	Code	Page
PX4389	54	T1003SB	345	T1016SB	347
PX4395	48	T1004SB	345	T1017SB	347
PX4396	48	T1005SB	346	T1018SB	347
PX43113	45	T1006SB	346	T1033SB	344
PX43114	45	T1007SB	346	T1034SB	344
PZ20SB	347	T1008SB	346	T1035SB	344
SD221SB	352	T1009SB	346	T1036SB	345
SD223SB	352	T1010SB	346	TX01	154
SD231SB	352	T1011SB	346	TX02	154
SD232SB	352	T1012SB	346	TX03	154
T1000SB	345	T1013SB	347	TX04	154
T1001SB	345	T1014SB	347		
T1002SB	345	T1015SB	347		

Love

Code	Page	Code	Page	Code	Page
KE016	137	KT222	298	PX4325	94
KE017	137	MM14	277	PX4363	57
KE049S	136	PC17	276	PX4370S	64
KE060	137	PC50	277	PX4385	54
KE061	137	PC5000	290	PX4390	50
KE068	136	PC5026	274	PX4397	49
KE075	124	PC5028	290	PX43111	42
KE076	124	PR007	175	SD224SB	353
KE083	148	PR008	175	SD225SB	353
KE086	123	PR009	175	SD233SB	353
KE093	122	PX3224	12, 85	SD234SB	353
KE099	119	PX4305	64	SD235SB	353

Halloween

Code	Page
PC5060	287
PC5068	285
PX43110	44



Silicone

Il silicone in pasticceria Silicone in pastry

Nella realizzazione dei prodotti in silicone utilizziamo sempre ed esclusivamente silicone platinico al 100%, secondo le normative UE. È atossico, inodore, insapore e sicuro anche a temperature molto elevate. Con una qualità che permette di mantenere altissima la performance dei prodotti e che garantisce ai nostri clienti articoli efficaci e resistenti. / We always and exclusively use 100% platinum silicone for our products, according to EU regulations. It is non-toxic, odorless, tasteless and safe even at very high temperatures. With a quality that allows us to keep a very high performance and guarantees our customers effective and durable items.

Consigli Tips

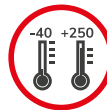
- Lava i tuoi stampi in lavastoviglie senza utilizzare prodotti abrasivi o detergenti aggressivi. / Wash your moulds in the dishwasher without using abrasive products or harsh detergents.
- Non usare coltelli a contatto con lo stampo. / Do not use knives in contact with the mould.
- Non posizionare lo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

Rispetta questi suggerimenti: i tuoi stampi Pavoni Italia sono pronti per migliaia di utilizzi! / Respect these tips: your Pavoni Italia moulds are ready for thousands of uses!

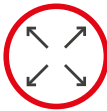
I suoi vantaggi Advantages



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



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
senza 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

Indice alfabetico / Alphabetical index

Code	Page	Code	Page	Code	Page	Code	Page
14010	431	131/18	433	BB30	436	CHOCOICE	395
14020	431	131/20	433	BB35	436	CHQ	440
14030	431	131/22	433	BB4	436	CHT	440
14040	431	133/20	433	BB45	436	CIOCOPLASTBN	392
14050	431	133/25	433	BB5	436	CIOCOPLASTMR	392
14060	431	133/30	433	BB55	436	CIOCOPLASTWH	393
14070	431	133/35	433	BB6	436	CLN01SB	382
14080	431	133/40	433	BOTTIGLIA	446	CLN02SB	382
14090	431	40A	433	BR102	365	CLN04SB	382
34013	431	40B	433	BR108	364	CLN05SB	382
34063	449	40C	433	BR109	364	CLN06SB	382
43753	449	41A	433	BR147	364	CLN07SB	382
43763	449	41B	433	BR148	364	CLN08SB	382
125/10	432	41C	433	BR149	365	CLN09SB	382
125/12	432	A01SB	378	BRILLSPRAY	395	CLN10SB	382
125/14	432	A02SB	378	CAG05	447	CLN11SB	382
125/16	432	A03SB	378	CAG1	447	CM64095	442
125/18	432	A04SB	378	CAG2	447	CM64100	442
125/2	432	A05SB	378	CAG3	447	CM64105	442
125/20	432	A06SB	378	CAG5	447	CM64110	442
125/4	432	A07SB	378	CANNELLO	452	CM67777	442
125/6	432	A08SB	378	CARAMELLOMETRO	452	CM67781	442
125/8	432	A09SB	378	CARCL	463	CM67785	442
126/10	432	A10SB	378	CARCLM	463	CM67791	442
126/12	432	A11SB	378	CARGP150	426	CM67793	442
126/14	432	AEROGRAFO	451	CARGP200	426	CMCS	438
126/16	432	AEROPENNA	451	CARGP225	426	CMES	438
126/18	432	AF001	104	CARRELO	460	CMGS	438
126/2	432	AF002	104	PER FORNO	460	CMOS	438
126/20	432	AF003	104	CARRELO	460	CMQS	438
126/4	432	AF004	104	PORTA MARNE	460	CMRS	438
126/6	432	AF005	104	CB09	461	CMTNS	438
126/8	432	AF006	53	CB16	461	CMTRS	438
127/10	432	AF007	53	CB25	461	CMTS	438
127/12	432	AF008	53	CB36	461	CMVS	438
127/14	432	AGAR AGAR	397	CB49	461	COLINO	447
127/16	432	ALADIN	453	CBP	461	COS	437
127/18	432	AP1	448	CBU	461	COVER55	423
127/2	432	ARGENTO	388	CBV	461	COVER85	423
127/20	432	ARGENTOPV	388	CBVA	461	CPAZ250	393
127/4	432	ARGENTOSCI	388	CCOP	462	CPBN250	393
127/6	432	B134	364	CCS	437	CPCO250	393
127/8	432	B139	364	CES	437	CPG250	393
128/10	433	B159	364	CGS	437	CPGL250	393
128/12	433	B161	364	CH1	370	CPN250	393
128/14	433	B162	364	CH10	370	CPOS	462
128/16	433	B163	365	CH2	370	CPR250	393
128/18	433	B167	364	CH3	370	CPRA250	393
128/2	433	B181	364	CH4	370	CPV250	393
128/20	433	B197	365	CH5	370	CPVL250	393
128/4	433	B204	364	CH6	370	CPVS250	393
128/6	433	B702	365	CH7	370	CQS	437
128/8	433	B705	364	CH8	370	CR09	462
131/10	433	B707	364	CH9	370	CR16	462
131/12	433	B708	365	CHC	440	CR25	462
131/14	433	BAZ	452	CHELATBL CHEF	450	CR36	462
131/16	433	BB25	436	CHO	440	CR49	462

Code	Page	Code	Page	Code	Page	Code	Page
CRS	437	DV3SB	376	FOROSIL53	412	FR071	112
CRU	462	DV4SB	376	FOROSIL64	412	FR073	112
CTNS	437	DV5SB	376	FOROSILGASTRO 1/1	410	FR074	112
CTRS	437	DV6SB	376	FR001	108	FR075	112
CTS	437	DV7SB	376	FR002	108	FR076	112
CV1	38	DV8SB	376	FR003	108	FR077	112
CV2	38	DV9SB	376	FR004	108	FR078	113
CV3	38	EASYAZ	389	FR005	108	FR082	113
CV4	37	EASYBL	389	FR006	108	FR096	113
CV5	37	EASYBN	389	FR007	108	FR103	113
CV6	5, 36	EASYN	389	FR008	108	FR116	113
CVS	437	EASYR	389	FR009	108	FRT001	114
D25QR	367	ECL20	412	FR010	108	FRT002	114
D25T	367	ECL48	412	FR011	108	FRT003	114
D35C	367	ECS	437	FR012	108	FRT004	114
D35T	367	EES	437	FR013	109	FRT005	114
D38TR	367	EGS	437	FR014	109	FRT051	115
D3C	367	ELITEPRO45	429	FR015	109	FRT052	115
D3T	367	ELITEPRO55	429	FR016	109	FRT053	115
D40-O	367	ELITEPRO60	429	FR017	109	FRT058	115
D45-O	367	EMCS	438	FR018	109	FRT077	115
D4QR	367	EMES	438	FR019	109	FRT103	115
D4T	367	EMGS	438	FR020	109	FRT104	115
D51R	367	EMOS	438	FR021	109	FRT106L	115
D52R	367	EMQS	438	FR022	109	FRT120	115
DCR	440	EMRS	438	FR023	109	FT250FPC	428
DECOTAB	389	EMTNS	438	FR024	109	FT350FPC	428
DECOTABAZ	391	EMTS	438	FR025	110	FT450FPC	428
DECOTABBL	391	EMVS	438	FR026	110	GG001	248
DECOTABBN	391	EOS	437	FR027	110	GG002	248
DECOTABCO	391	EQS	437	FR028	110	GG003	249
DECOTABFU	391	ERS	437	FR029	110	GG004	249
DECOTABG	391	ETS	437	FR030	110	GG005	249
DECOTABN	391	EVS	437	FR031	110	GG006	250
DECOTABR	391	FA64	435	FR032	110	GG007	250
DECOTABRA	391	FCH34	435	FR033	110	GG008	250
DECOTABVC	391	FCH64	435	FR034	110	GG009	251
DECOTABVS	391	FF01	186	FR035	110	GG010	251
DS01	372	FF02	188	FR036	110	GG011	181, 240
DS02	372	FF03	188	FR037	111	GG012	241
DTAR250	390	FF04	188	FR038	111	GG013	180, 241
DTAZ250	390	FF05	188	FR039	111	GG014	181, 241
DTBN250	390	FF06	186	FR040	111	GG015	181, 242
DTFU250	390	FF08	186	FR041	111	GG016	180, 242
DTG250	390	FF09	186	FR045	111	GG017	180, 242
DTGL250	390	FF10	187	FR046	111	GG018	245
DTN250	390	FF11	187	FR047	111	GG019	245
DTR250	390	FF12	187	FR048	111	GG020	246
DTRC250	390	FF13	189	FR049	111	GG021	246
DTVC250	390	FF4301	184	FR050	111	GG022	245
DTVS250	390	FF4303	184	FR052	111	GG023	246
DV12SB	376	FF4306	184	FR053	112	GG024	179, 243
DV14SB	376	FF4308	184	FR056RSA	112	GG025	243
DV15SB	376	FF4311	184	FR064	112	GG026	243
DV17SB	376	FF4313	189	FR065	112	GG027	260
DV1SB	376	FLAME	453	FR068	112	GG028	178, 261
DV2SB	376	FOROSIL43	412	FR069	112	GG029	261

Code	Page	Code	Page	Code	Page	Code	Page
GG030	261	IMB14	447	KE020	130	KE079	148
GG031	262	IMB18	447	KE021	152	KE080	123
GG032	236	IMB8	447	KE022	152	KE082	123
GG033	236	IN140	404	KE023	133	KE083	148
GG034	239	IN160	404	KE024	127	KE084	147
GG035	244	IN180	404	KE025	132	KE085	147
GG036	240	IN200	404	KE026	132	KE086	123
GG037	240	IN220	404	KE027	131	KE087	122
GG038	234	ISOMALTO	394	KE028	132	KE088	124
GG039	234	ISOMALTOKG1	394	KE029	134	KE089	121
GG040	235	ISOMALTOKG5	394	KE030	131	KE090	121
GG041	235	ISOPAV500	394	KE031	135	KE091	146
GG046	239	JF04030D20P00G	456	KE032	129	KE092	146
GG047	179, 260	JF04030D20P00V	456	KE033	150	KE093	122
GG048	178, 262	JF06040D20P00G	456	KE034	136	KE094	120
GG049	262	JF06040D20P00V	456	KE035	152	KE095	122
GG050	179, 263	JF08060D20P00G	456	KE036	130	KE096	118
GG051	179, 263	JF08060D20P00V	456	KE037	135	KE097	118
GG052	247	JH04030D20P00G	456	KE038	134	KE098	146
GG053	244	JH04030D30P00G	456	KE039	133	KE099	119
GG054	244	JH05030D20P00G	456	KE040	151	KE100	20
GG055	238	JH06040D20P00G	456	KE041	150	KE101	16
GG056	238	JH06040D20P00V	457	KE042	131	KE102	25
GG057	238	JH06040D30P00G	456	KE043	127	KE103	18
GG058	239	JH06040D40P00G	456	KE044	133	KE997	114
GG059	256	JH08060D20P00G	456	KE045	151	KE998	114
GG060	178, 256	JS04030D20P00G	457	KE046	151	KE999	114
GG061	257	JS04030D20P00V	457	KE047	130	KITPL01	218
GG062	257	JS06040D10P00G	457	KE049S	136	KITPL02	218
GG063	259	JS06040D10P00V	457	KE050	135	KITPL03	219
GG064	259	JS06040D20P00G	457	KE051	127	KITPL04	219
GG065	260	JS06040D20P00V	457	KE052	127	KITPL05	219
GG066	247	JS06040D30P00G	457	KE053	128	KITPL06	220
GG067	258	JS06040D30P00V	457	KE054	128	KITPL07	220
GG068	232	JS06040D40P00G	457	KE055	125	KITPL08	220
GG069	232	JS06040D40P00V	457	KE056	125	KITPL09	220
GG070	233	JS08060D20P00G	457	KE057	125	KITPL10	221
GG071	233	JS08060D20P00V	457	KE058	138	KITPL11	221
GG072	254	KE001	139	KE060	137	KITPL12	221
GG073	259	KE002	139	KE061	137	KITPL13	218
GG074	255	KE003	139	KE062	127	KS26	421
GG075	255	KE004	140	KE063	138	KS30	349
GIRATU150	426	KE005	140	KE064	138	KS32	421
GIRATU200	426	KE006	140	KE065	137	KS47	223
GIRATU225	426	KE007	141	KE066	149	KS48	223
GIROI0G	427	KE008	141	KE067	150	KS50	295, 421
GIROI0P	427	KE009	141	KE068	136	KS51	286, 421
GLA64	434	KE010	142	KE069S	126	KSSUP	223
GOMMA		KE011	153	KE070S	126	KT120	334
XANTHANO	397	KE012	153	KE071S	126	KT122	335
GREENMATIC12	455	KE013	128	KE072	149	KT123	338
GREENMATIC25	455	KE014	134	KE073	149	KT125	330
GRIGLIA26	463	KE015	128	KE074	124	KT127	336
GRIGLIA32	463	KE016	137	KE075	124	KT129	315
GUANTO/A	450	KE017	137	KE076	124	KT130	310
IMB10	447	KE018	129	KE077	147	KT131	318
IMB12	447	KE019	129	KE078	148	KT133	334

Code	Page	Code	Page	Code	Page	Code	Page
KT135	327	KT197	304	L12SB	379	NC11	384
KT136	325	KT198	316	LAMPADA	452	NCP01	385
KT137	327	KT199	328	LB01SB	381	NCP02	385
KT138	307	KT20	325	LB02SB	381	NCP03	385
KT139	307	KT200	328	LB03SB	381	NCP04	385
KT140	310	KT201	331	LB04SB	381	NCP05	385
KT142	319	KT202	331	LB05SB	381	NCP06	385
KT143	319	KT203	303	LB06SB	381	NCP07	385
KT146	338	KT204	303	LB07SB	381	NCPO8	385
KT148	332	KT205	324	LB08SB	381	NCPO9	385
KT149	335	KT206	325	LB09SB	381	NCPI0	385
KT150	329	KT207	324	LB10SB	381	NIDODAPE	440
KT151	329	KT208	331	LB11SB	381	ORO	388
KT152	327	KT209	302	LB12SB	381	OROPV	388
KT153	336	KT210	302	LB14SB	381	OROSC1	388
KT154	318	KT211	302	LB15SB	381	P002/335	361
KT155	319	KT212	303	LL01SB	382	P003/108	362
KT156	309	KT213	323	LL02SB	382	P004/105	361
KT157	307	KT214	323	LL07SB	382	P005/065	361
KT158	316	KT215	322	LL08SB	382	P011	362
KT159	337	KT216	300	LL10SB	382	P012	362
KT16	325	KT217	301	LL11SB	382	P012/365	361
KT160	337	KT218	301	LS01	373	P020	362
KT162	326	KT219	320	LS02	373	P021/127	361
KT163	330	KT220	321	LS03	373	P023/135	362
KT164	330	KT221	321	LS04	373	P030	362
KT165	335	KT222	298	LS05	104	P037	362
KT166	332	KT223	6	LS06	373	P041/136	361
KT167	316	KT224	8	LS07	373	P048	362
KT168	309	KT50	311	M01SB	380	P053	362
KT169	315	KT51	311	M02SB	380	P056	362
KT170	317	KT70	311	M03SB	380	P057/131	362
KT172	305	KT71	315	M04SB	380	P073	361
KT173	310	KT72	314	M07SB	380	P074	362
KT174	309	KT74	312	M08SB	380	P075	362
KT175	330	KT76	312	MACARONBN	395	P078	361
KT176	326	KT77	312	MACARONRA	395	P096	361
KT177	326	KT78	314	MAGICDECOR	396	P109	361
KT178	329	KT79	314	MAGICDECOR250	396	P110	361
KT179	333	KT86	334	MAGICDECOR3	396	P115	362
KT180	333	KT87	336	MASSAPAVONI-SUMMER	392	P150	361
KT181	333	KT90	313	MC36	422	P156	362
KT182	306	KT91	313	MM11	277	P157	361
KT183	306	KT92	313	MM12	277	P168	362
KT184	317	KTDALLAH	338	MM13	277	P170	361
KT185	317	KTMATRIOSKA	337	MM14	277	P203	361
KT186	305	L01SB	379	NC01	384	P204	361
KT187	305	L02SB	379	NC02	384	P205	361
KT188	305	L03SB	379	NC03	384	P216	361
KT189	318	L04SB	379	NC04	384	P219	362
KT190	306	L05SB	379	NC05	384	P332	361
KT191	328	L06SB	379	NC06	384	P339	362
KT192	328	L07SB	379	NC07	384	P348	362
KT193	332	L08SB	379	NC08	384	P397	361
KT194	324	L09SB	379	NC09	384	P417	361
KT195	304	L10SB	379	NC10	384	P418	361
KT196	304	L11SB	379			P428	362

Code	Page	Code	Page	Code	Page	Code	Page
P468	362	PC46	278	PC5068	285	PL03	219
P521	361	PC47	278	PC5078	10, 284	PL04	219
PALA35	446	PC48	278	PC51	280	PL05	219
PALA57	446	PC49	280	PC52	280	PL06	220
PASTAMICA	391	PC50	277	PC53	280	PL07	220
PAVOCOOKIE	223	PC5000	290	PC55	280	PL08	220
PB12	434	PC5001	289	PC56	279	PL09	220
PB24	434	PC5002	292	PC57	279	PL10	221
PC01	275	PC5003	292	PC58	279	PL11	221
PC02	275	PC5004	294	PC59	279	PL12	221
PC03	275	PC5005	295	PC60	279	PL13	218
PC04	275	PC5006	295	PC61	279	PM54129	442
PC05	275	PC5007	294	PC62	279	PM54130	442
PC06	275	PC5008	294	PC63	279	PM64005	442
PC07	275	PC5009	293	PC64	279	PM64010	442
PC08	275	PC5010	291	PC65	279	PM64012	442
PC09	275	PC5011	290	PC66	281	PM64025	442
PC10	275	PC5012	291	PC67	281	POMPETTA	452
PC100	273	PC5013	291	PC68	281	PRO01	173
PC101	273	PC5014	293	PC69	281	PRO02	173
PC102	273	PC5015	272	PCT	454	PRO03	173
PC103	274	PC5016	272	PECTINA	397	PRO04	174
PC104	274	PC5017	272	PETTINE	454	PRO05	174
PC105	274	PC5018	272	PF1	439	PRO06	174
PC106	273	PC5019	272	PF10	439	PRO07	175
PC107	273	PC5020	272	PF10A	439	PRO08	175
PC108	273	PC5021	272	PF11	439	PRO09	175
PC109	273	PC5022	272	PF12	439	PT01SB	386
PC11	276	PC5023	272	PF13	439	PT02SB	386
PC110	273	PC5024	272	PF14	439	PT03SB	386
PC111	273	PC5026	274	PF15	439	PT04SB	386
PC112	274	PC5027	274	PF18	439	PT05SB	386
PC113	273	PC5028	290	PF2	439	PVF0600400	436
PC114	273	PC5029	292	PF2A	439	PW040	430
PC115	273	PC5030	293	PF3	439	PW045	430
PC12	276	PC5033	274	PF300	439	PW050	430
PC13	276	PC5037	288	PF3A	439	PX001	73
PC14	276	PC5038	289	PF4	439	PX002	77
PC15	276	PC5039	289	PF4A	439	PX003	74
PC16	276	PC5040	270	PF5	439	PX004	74
PC17	276	PC5041	270	PF5A	439	PX005	75
PC18	276	PC5042	270	PF6	439	PX006	99
PC19	276	PC5043	270	PF6A	439	PX007	76
PC20	276	PC5044	270	PF7	439	PX010	76
PC21	276	PC5045	270	PF7A	439	PX011	98
PC22	276	PC5046	270	PF8	439	PX012	98
PC23	275	PC5047	270	PF8A	439	PX013	98
PC36	275	PC5048	287	PF9	439	PX014	75
PC37	276	PC5049	287	PG7	446	PX015	75
PC38	278	PC5051	286	PG7TR	446	PX016	73
PC39	278	PC5058	288	PG8	446	PX017	97
PC40	278	PC5059	288	PIASTRA119	28	PX018	74
PC41	278	PC5060	287	PIASTRA120	29	PX019	76
PC42	278	PC5061	268	PIASTRA121	30	PX020	98
PC43	278	PC5062	268	PILLY4	458	PX021	76
PC44	278	PC5063	268	PL01	218	PX022	98
PC45	278	PC5067	285	PL02	218	PX023	73

Code	Page	Code	Page	Code	Page	Code	Page
PX024	73	PX3201	79	PX4317	68	PX4383S	55
PX025	75	PX3202	79	PX4318	155	PX4384	51
PX026	77	PX3203	79	PX4319	155	PX4385	54
PX027	76	PX3204	80	PX4320	155	PX4386	51
PX029	75	PX3205	80	PX4321	68	PX4387	54
PX030	74	PX3206	80	PX4322	68	PX4388	51
PX032	72	PX3207	80	PX4323	96	PX4389	54
PX033	77	PX3208	81	PX4324	95	PX4390	50
PX034	73	PX3209	81	PX4325	94	PX4391	50
PX035	75	PX3210	81	PX4326	96	PX4392	50
PX036	76	PX3211	81	PX4327	237	PX4393	49
PX039	71	PX3212S	222	PX4328	237	PX4394	67
PX040	74	PX3214S	78	PX4329	62	PX4395	48
PX041	77	PX3215	87	PX4330	62	PX4396	48
PX042	76	PX3216	87	PX4331	62, 63	PX4397	49
PX043	98	PX3217	87	PX4332	63	PX4398	92
PX044	98	PX3218	88	PX4333	63	PX4399	93
PX045	97	PX3219	88	PX4334S	66	PZ20SB	347
PX046	97	PX3220	88	PX4335S	65	RA10RS	441
PX047	97	PX3221	86	PX4336S	66	RA1RS	441
PX048	98	PX3222S	78	PX4337S	65	RA2RS	441
PX051	74	PX3224	12	PX4338	237	RA3RS	441
PX052	74	PX3225	13	PX4339	103	RA4RS	441
PX054	75	PX3226	14	PX4340	60	RA5RS	441
PX055	75	PX4301	69	PX4341	60	RA6RS	441
PX056	77	PX4302	69	PX4342	68	RA7RS	441
PX057	76	PX4303	69	PX4343	69	RA8RS	441
PX058	72	PX4304	68	PX4344	69	RA9RS	441
PX059	152	PX4305	64	PX4345	69	RAPLETTE	455
PX060	72	PX4306	69	PX4346	95	RC1	444
PX061	143	PX4307	68	PX4347	95	RC2	444
PX063	74	PX4308	68	PX4348	67	RC3	444
PX064	72	PX4309	68	PX4349	67	RC4	444
PX065	73	PX4310	155	PX4350	103	RC5	444
PX066	73	PX43100	93	PX4351S	59	RC6	444
PX067	73	PX43101	93	PX4352S	60	REALGHIACCIA	394
PX068	72	PX43102	94	PX4353S	55	RG1	452
PX070	77	PX43103	46	PX4355	61	RG2	451
PX071	72	PX43104	47	PX4356	59	RM13	442
PX072	97	PX43105	47	PX4357	52	RM16	442
PX073	72	PX43106	46	PX4358	52	RM18	442
PX074	97	PX43107	44	PX4359	52	RM20	442
PX075	143	PX43108	43	PX4360S	58	RM22	442
PX076	143	PX43109	92	PX4361	57	RM24	442
PX077	143	PX43110	44	PX4362	58	RM28	442
PX078	72	PX43111	42	PX4363	57	RP1	445
PX079	97	PX43112	21	PX4364	58	RP2	445
PX083	71	PX43113	45	PX4365	56	RP3	445
PX300	99	PX43114	45	PX4366S	64	RP4	445
PX301	99	PX43115	22	PX4369	64	RP5	445
PX302	97	PX43116	17	PX4370S	64	RT40S	429
PX303	96	PX43117	19	PX4371	57	RT55S	429
PX304	96	PX43118	23	PX4372	68	RT65S	429
PX305	99	PX4312	69	PX4373	59	S01SB	380
PX306	99	PX4313	103	PX4374	56	S02SB	380
PX307	77	PX4314	103	PX4375	55	S03SB	380
PX3200	79	PX4315	103	PX4376	56	S04SB	380
		PX4316	103	PX4377S	61	SALI DI SILICIO	397
				PX4378	94		
				PX4382S	61		

Code	Page	Code	Page	Code	Page	Code	Page
SCARPADECOLTE	339	SET750	445	SPVGAstro 1/1	410	T1026SB	343
SCIROPPO DI GLUCOSIO	397	SETACCIOG05	448	SRP	441	T1027SB	343
SD120SB	357	SETACCIOG1	448	STP00	443	T1028SB	343
SD200SB	354	SETACCIOPO5	448	STP30D	443	T1029SB	343
SD201SB	354	SETACCIOPI	448	STP31	443	T1030SB	343
SD202SB	354	SFIM	448	STP33	443	T1031SB	343
SD203SB	355	SFP	371	STP34	443	T1032SB	343
SD204SB	355	SFP1	371	STP44	443	T1033SB	344
SD205SB	355	SFP10	371	STP46	443	T1034SB	344
SD206SB	355	SFP2	371	STP52B	443	T1035SB	344
SD207SB	355	SFP3	371	STP52D	443	T1036SB	345
SD208SB	355	SFP4	371	STP53B	443	T1037SB	342
SD209SB	355	SFP5	371	STP540B	443	T1038SB	342
SD210SB	355	SFP6	371	STP54B	443	T114SB	349
SD211SB	356	SFP7	371	STP54L	443	T405SB	349
SD212SB	356	SFP8	371	STP55L	443	TARTARUGA	440
SD213SB	356	SFP9	371	STP57	443	TCS	437
SD214SB	356	SH01	339	STP58N	443	TCS2	437
SD215SB	356	SH02	339	STP59	443	TES	437
SD216SB	356	SM10SB	377	STP61B	443	TES2	437
SD217SB	356	SM11SB	377	STP63	443	TFOOT-30SB	349
SD218SB	356	SM12SB	377	STP64	443	TFOOT-70SB	349
SD219SB	357	SM13SB	377	STP65	443	TGS	437
SD220SB	357	SMC144	422	STP67	443	TGS2	437
SD221SB	352	SMC72	422	STPROML	443	TH5986S	449
SD222SB	352	SMD04A •	396	STRIP20FPC	413	TH5989	449
SD223SB	352	SMD04B •	396	STRIP30FPC	413	TMCS	438
SD224SB	353	SMD05 •	396	STRIP35FPC	413	TMCS2	438
SD225SB	353	SMD07A •	396	STRIP40FPC	413	TMD02 •	396
SD226SB	353	SMD07B •	396	STRKIT1	371	TMD04 •	396
SD227SB	354	SMD08 •	396	STRKIT2	371	TMD05 •	396
SD228SB	354	SMD09 •	396	T1000SB	345	TMD06 •	396
SD229SB	354	SMD10 •	396	T1001SB	345	TMD08 •	396
SD230SB	354	SMD100 •	396	T1002SB	345	TMES	438
SD231SB	352	SMD102 •	396	T1003SB	345	TMES2	438
SD232SB	352	SMD11 •	396	T1004SB	345	TMGS	438
SD233SB	353	SP01250SB	377	T1005SB	346	TMGS2	438
SD234SB	353	SP02250SB	377	T1006SB	346	TMOS	438
SD235SB	353	SP03250SB	377	T1007SB	346	TMOS2	438
SD4COLSB	357	SP04250SB	377	T1008SB	346	TMQS	438
SEM100	445	SP05250SB	377	T1009SB	346	TMQS2	438
SEM1000	445	SP07250SB	377	T1010SB	346	TMRS	438
SEM1500	445	SP08250SB	377	T1011SB	346	TMRS2	438
SEM2000	445	SP1	449	T1012SB	346	TMTNS	438
SEM300	445	SP2	449	T1013SB	347	TMTNS2	438
SEM500	445	SP3	449	T1014SB	347	TMTRS	438
SES100	445	SP300FPC	428	T1015SB	347	TMTRS2	438
SES1000	445	SP301FPC	428	T1016SB	347	TMTS	438
SES25	445	SP302FPC	428	T1017SB	347	TMTS2	438
SES250	445	SP303FPC	428	T1018SB	347	TMVS	438
SES50	445	SPV43	411	T1019SB	348	TMVS2	438
SES500	445	SPV53	411	T1020SB	348	TOP01	167
SET1000	445	SPV6242	411	T1021SB	348	TOP02	167
SET150	445	SPV64	411, 452	T1022SB	342	TOP03	168
SET2000	445	SPV64MACARONS	411	T1023SB	342	TOP04	168
SET250	445	SPV86	411	T1024SB	342	TOP05	164
SET500	445	SPV88	411	T1025SB	343	TOP06	164

Code	Page	Code	Page	Code	Page	Code	Page
TOP07	164	TX02	154	X1002	206, 208	X4016	209
TOP08	165	TX03	154	X1003	208	X4018	209
TOP09	165	TX04	154	X1202	208	X4020	209, 210
TOP10	165	VC1	421	X121220	212	X4022	209
TOP100	227	VC2	421	X1402	208	X4024	209
TOP101	227	VC4	421	X1403	208	X4026	209
TOP102	227	VC5	421	X141420	212	X4028	209
TOP103	227	VE1	450	X1602	208	X4030	209
TOP104	227	VE1A	450	X1603	208	X4032	209
TOP105	226	VE1G	450	X161620	212	X4034	209
TOP106	226	VE2	450	X17	206	X4036	209
TOP107	226	VE2A	450	X18	206	X411836	213
TOP11	165	VE2G	450	X1802	208	X413040	213
TOP12	167	VL120	404	X1803	208	X414060	213
TOP13	166	VL140	404	X181820	212	X421836	213
TOP14	166	VL160	404	X186020	212	X423040	213
TOP15	166	VL180	404	X19	206	X424060	213
TOP16	166	VL200	404	X20	206	X7718	213
TOP17	169	VL220	404	X2002	208	X7720	213
TOP18	169	VL240	404	X21	206	X7722	213
TOP19	169	VL4030	406	X22	206	X7724	213
TOP20	160	VL4035	406	X2202	208	X7726	213
TOP21	163	VL6430	406	X23	211	XF01	193
TOP22	162	VL6435	406	X24	211	XF02	193
TOP23	161	VL6440	406	X2402	208	XF03	196
TOP24	160	VL65	406	X25	211	XF04	196
TOP25	163	VLQ140	406	X26	211	XF05	196
TOP26	162	VLQ160	406	X2602	208	XF06	196
TOP27	161	VLQ180	406	X27	211	XF07	196
TOP28	158	VM1B	420	X28	211	XF08	196
TOP29	159	VM2B	420	X2802	208	XF09	196
TOP30	159	VM3B	420	X288020	212	XF10	196
TOS	437	VM4B	420	X29	211	XF11	193
TOS2	437	VP1BN	416	X30	211	XF1120	193
TP5	444	VP1NR	416	X31	213	XF12	193
TP6	444	VP1T	416	X32	213	XF13	193
TP7	444	VP2BN	416	X33	213	XF14	193
TPO1	444	VP2NR	416	X34	213	XF15	193
TPO2	444	VP2T	416	X35	213	XF151520	196
TPO3	444	VP3BN	416	X37	206	XF151535	196
TPO4	444	VP3NR	416	X3910	207, 208	XF1520	194
TQS	437	VP3T	416	X3912	208	XF1535	194
TQS2	437	VP4BN	89, 418	X3914	208	XF16	193
TRAY	423	VP4NR	89, 418	X3916	208	XF17	195
TRAYGEL	223	VP5BN	89, 418	X3918	208	XF1720	194
TRAYGELMINI	223	VP5NR	89, 418	X3920	208	XF1735	194
TRS	437	W200	451	X3922	209	XF18	195
TRS2	437	X01	206	X3924	209	XF19	195
TTNS	437	X02	206	X3926	209	XF191920	196
TTNS2	437	X03	212	X3928	209	XF191935	196
TTRS	437	X04	212	X3930	209	XF1920	194
TTRS2	437	X05	212	X3932	209	XF1935	194
TTS	437	X06	212	X3934	209	XF197020	196
TTS2	437	X0602	206, 208	X3936	209	XF197035	196
TVS	437	X07	212	X4010	209	XF20	195
TVS2	437	X08	212	X4012	209	XF21	195
TX01	154	X0802	206, 208	X4014	209	XF2120	194

Code	Page	Code	Page	Code	Page
XF2135	194	XF53	198, 200	ZP01SB	386
XF22	195	XF54	198, 200	ZP02SB	386
XF23	195	XF55	198, 201	ZP03SB	386
XF2320	194	XF56	198, 201	ZP04SB	386
XF2335	194	XF57	198, 202	ZP05SB	386
XF24	195	XF59	198, 202	ZP06SB	386
XF25	194	XF656520	193	ZP07SB	386
XF2520	194	XF7020	193	ZUCCHERO	
XF26	194	XF7035	193	INVERTITO	397
XF27	194	XF9020	193		
XF28	194	XF9035	193		
XF29	194	XFO197020	195		
XF299020	196	XFO197035	195		
XF299035	196	XFO299020	195		
XF30	194	XFO299035	195		
XF31	194	XO186020	211		
XF32	194	XO288020	211		
XF4020	193	YI06040C18SF	459		
XF5020	193	YI06040P20SF	459		
XF51	198, 199	YI06040P40DF	459		
XF52	198, 199	YI08060C18SF	459		

Contentitori Crates

Code	Page	Code	Page	Code	Page
CARE/I	472	E6426	471	TB4326	481
CARE/P	472, 486	E6429	471	TB4332	481
CARE75/I	486	E6432	471	TB6426	481
CARTB6448-6463	486	E6435	471	TB6432	481
CARTB7569	486	E6441	471	TB6432N	481
COPE43N C/G	474	E6445	471	TB6448	485
COPE43N S/G	474	EF6407L	471	TB6463	485
COPE64N	472	EF6409L	471	TB7527	482
COPE64N C/G	472	HP5332	487	TB7537	482
COPEN64	472	I10	477	TB7569	484
COPI4	477	I4	477	TB7569ADJR	485
COPI6N	477	I6N	477	TB7569R6	484
COPSL	476	IC10	477	TB7569R9	484
CP3226	487	IC4	477		
CP5332	487	IC6	477		
E4307	473	IDL5	487		
E4310	473	KITADJR	486		
E4312	473	KITR	486		
E4317	473	N6420	474		
E4322	473	N6430	474		
E4332	473	NC6420	475		
E6407	470	NC6430	475		
E6407L	471	NF6420	475		
E6409L	471	NF6430	475		
E6410	470	SL1	476		
E6413	471	SL2	476		
E6415	471	SL3	476		
E6420	471	SLX1	476		

Tutti gli articoli PAVONI ITALIA sono realizzati con materiali idonei al contatto di sostanze alimentari in conformità alle nuove disposizioni di legge. Le fotografie del presente catalogo non sono impegnative. I pesi e le misure possono essere soggetti a variazioni. /
All PAVONI ITALIA items are made of materials suitable for food contact, in compliance with the new legal provisions. The pictures in this catalogue are not binding. Weights and measurements may be subject to variations.



Pavoni Italia S.p.A.
Via E. Fermi, s.n. - 24040 Suisio (BG) - Italia
T. +39 035 4934111 - F. +39 035 4948200
info@pavonitalia.com - www.pavonitalia.com



Management System
ISO 9001:2015



www.tuv.com
ID 8105056998