Modecor

CATALOGO GENERALE

GENERAL CATALOGUE



2022

INFORMAZIONI PRODOTTO

Product information | Informations produit | Produktinformationen | Informaciones sobre el producto | Informações sobre o produto

	Italiano	English	Français	Deutsch	Español	Português
1234	Codice art.	Item Code	Référence	Artikel Nummer	Código	Código
NEW	Cod art. Nuovo	New Item code	Nouvelle Référence	Neuer Artikel	Código Nuevo	Código novo
1234	Articoli disponibili fino ad esaurimento scorte	Products only available while stocks last	Références disponibles jusqu'à épuisement des stocks	Artikel verfügbar bis zur Erschöpfung der Bestände	Artículos disponibles hasta fin de stock	Artigos disponíveis até esgotar o stock
●●●	Colori	Colours	Couleurs	Farben	Colores	Cores
■■■	Modelli	Models	Modèles	Modelle	Modelos	Modelos
cm:	Altezza e larghezza	Height and width	Hauteur et largeur	Höhe und Breite	Altura y anchura	Altura e largura
Ø	Diametro	Diameter	Diamètre	Durchmesser	Diámetro	Diâmetro
pz:	Pezzi per confezione	Pieces per box	Pièces par boîte	Stück pro Ve.	Piezas por caja	Peças por caixa
mat:	Materiale	Materials	Matériels	Material	Materiales	Materiais
~	Circa	Around	Environ	Ungefähr	Alrededor de	Arredor
1:1	la dimensione del prodotto equivale a quella dell'immagine riportata	The size of the product is the same as the shown image	La dimension du produit est la même de celle de l'image représentée	Das Produkt ist in der tatsächlichen Größe abgebildet	El tamaño del producto, equivale al de la imagen	O tamnho do produto é igual ao da imagem
GF	Senza glutine	Gluten free	Sans gluten	Glutenfrei	Sin gluten	Sem glúten
AZO	Azo Free	Azo Free	Non azoïque	Azo-frei	No azoico	Não azoico
	Il prodotto contiene E171 (biossido di titanio)	The product contains E171(titanium dioxide)	Produit avec E171 (dioxyde de titane)	Dieses Produkt enthält E171	El producto contiene E171 (dióxido de titanio)	O produto contém E171 (dióxido de titânio)
	I prodotti che presentano questa icona sono realizzati con stampa serigrafica di 3° generazione.	The products with this icon are made with the 3rd generation silk printing.	Les produits qui présentent le suivant symbole sont réalisés en sérigraphie de 3ème génération.	Die mit diesem Symbol kenngezeichneten Produkte wurden mit «Siebdruckverfahren der 3. Generation» bedruckt.	Los productos que presentan este símbolo, se imprimen en serigrafía, con tecnología de 3ª generación.	Os produtos assinalados com este simbolo são impressos em serigrafia, com tecnologia de 3ª geração.
☆	I prodotti che presentano il simbolo ☆ sono in materiale atto al contatto alimenti, non edibile.	Products with the ☆ symbol are in food safe material, not edible.	Les produits qui présentent le symbole ☆ sont fabriqués avec un matériau apte au contact alimentaire, non comestible.	Die mit dem Symbol ☆ gekennzeichneten Produkte sind aus lebensmitteltauglichem Material, nicht essbar.	Los productos que tienen el símbolo ☆ están hechos de material apto para el contacto con alimentos, no comestibles.	Os produtos com o símbolo ☆ são produzidos com material apropriado para entrar em contato com alimentos, não são comestíveis.
	Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta.	Isolate the base of the subject with food film before placing on the cake or dessert.	Isoler la base du sujet avec un film alimentaire avant de le positionner sur la surface du gâteau.	Die Basis der Figur mit Lebensmittelfolie abdecken, bevor sie auf der Torte positioniert wird.	Aísle la base de la figura con film transparente antes de colocarlo en la superficie del pastel.	Isolar a base do modelo com película alimentar antes de o posicionar na superfície do bolo.

Scansiona il QR Code per vedere il video del prodotto

Scan the QR Code to view the product video

Scannez le Code QR pour voir la vidéo du produit

Scannen Sie den QR-Code, um das Video zu schauen

Escanear el Código QR para ver el vídeo del producto

Digitalizar o Código QR para visualizar o vídeo do produto

Il presente catalogo è valido dal 01/01/2022 al 31/12/2022. This catalogue is valid from 01/01/2022 to 31/12/2022

IL CLIENTE AL *primo posto*

Hotline - Ordini effettuati entro le ore 12.00 del giorno precedente. No minimo d'ordine.

Spese di trasporto a carico del cliente:

- 16€ (fino a 8kg)
- 19€ (da 8,1kg a 12kg)
- 28€ (da 12,1kg a 22kg)

Consegniamo la merce al tuo negozio in:

- 24h Capoluoghi
- 48h tutta Italia
- 72h Isole



Espresso freddo: il cioccolato in ogni stagione!

Spediamo le tue decorazioni in un imballo refrigerato per i periodi più caldi

Prodotti	Minimo d'ordine
Tutti i prodotti in cioccolato*	8 confezioni
Personalizzazioni in cioccolato*	6 confezioni
Fiori in pasta di zucchero o marzapane	6 confezioni

*esclusi trasferelli e blister vuoti. Per ordini al di sotto delle quantità indicate, contributo spese di servizio di 17,00€ (per cioccolato pieno e fiori, minimo d'ordine 4 confezioni).

Tempi e modalità di consegna:

- Per ordini ricevuti il lunedì o il martedì entro le ore 12.00 partenza il giorno stesso
- Per ordini ricevuti il mercoledì, giovedì, venerdì partenza il lunedì successivo

Condizioni esclusive per il dettaglio valide dal 01/05/2022 al 30/09/2022. Le date potrebbero variare in base alle condizioni atmosferiche.

For "Cool" shipping conditions in your country, please contact your Modecor representative

Servizio clienti / customer care

Italia

- **Licia**: Nord - Tel 0332 658384
  licia.calderoni@modecor.it
- **Stefania/Alessia**:
  Centro, Sud e Isole - Tel 0332 658344
  stefania.martucci@modecor.it
  alessia.pasqualini@modecor.it

Centralino / *Reception*

Tel (+39) 0332 658 311 - Fax (+39) 0332 651135
dal lunedì al venerdì / From Monday to Friday:
8:00 - 12:00 /13:30 - 17:00

Other countries

- **Agnese**: Bosnia Erzegovina, Bulgaria, Canada, Svizzera, Kazakhstan, Poland, Slovenia, Slovakia, USA
  agnese.andreotti@modecor.it
- **Stella**: Belgium, Czech Republic, Ecuador, Spain, Great Britain, Guatemala, Hungaria, Ireland, Luxembourg, Montenegro, Myanmar ex Birmania, Mexico, Malaysia, The Netherlands, Philippines, Portugal, Singapore, Thailand, Canary Islands, Ceuta y Melilla - stella.brana@modecor.it
- **Michela**: Bielorussia, China, Estonia, Georgia, Lituania, Lettonia, Moldavia, Malta, Romania, Serbia, Russia, Ukraine
  michela.bottelli@modecor.it
- **Elena**: Australia, Croatia, Germany, Denmark, Finland, Iceland, Maroc, Norvay, Sweden, Austria - elena.banfi@modecor.it
- **Annalisa**: Albania, France, Hong Kong, India
  annalisa.castelnuovo@modecor.it
- **Giulia**: U.A.E., Bahrein, Africa, Cyprus, Greece, Israel, Iran, Jordan, Kuwait, Lebanon, Sri Lanka, Lybia, Oman, Pakistan, Qatar, Saudi Arabia - giulia.muhlbauer@modecor.it



Aggiungi un pizzico di **Modecor** *ad ogni tuo dolce!*

Add a pinch of Modecor to every dessert!



a Colazione - For breakfast



a Merenda
For snack time



per una cena speciale
For a special dinner



quando crei ricordi indelebili
When you create unforgettable memories

Rendi speciali i tuoi dolci con le nostre decorazioni

Make your cakes special with our decorations



Sempre un passo avanti

Always one step ahead!



Packaging:

Con la **nuova etichetta grafica** sulle nostre scatole rosse scegliere la decorazione sarà ancora più facile!

Packaging: with the new graphic label on our red boxes choosing a decorations has never been easier!

Inoltre, per migliorare la **riciclabilità del packaging**, abbiamo sostituito le spugne in poliuretano con un cartoncino alimentare che garantisce lo stesso grado di protezione dell'imballo precedente.

In addition, to improve the recyclability of the packaging, we have replaced the polyurethane sponges with a food-grade cardboard that provides the same degree of protection as the previous packaging.



Prodotti:

Tutti i nuovi prodotti sono stati sviluppati **senza E171**, mantenendo inalterato lo standard qualitativo che ci contraddistingue.

Products: all new products have been developed without E171, keeping the quality standard that distinguishes us unchanged.



FIORI e SOGGETTINI
Flowers and Figurines

Decorazioni e fiori in cialda • Fiori in ghiaccia • Fiori in gelatina e zucchero
Decorazioni e fiori in zucchero • Rose • Fiori e rami decorativi
Soggettini in zucchero e gelatina • Soggetti in zucchero



DECORAZIONI
Decorations

Decorazioni in zucchero • Meringhe & baby meringhe
Mini macarons & macarons • Decorazioni in marshmallow
Linea Krok • Decorazioni in cialda e zucchero • Cialde per prodotti
da forno • Frutta essiccata • Creamy Gel & Creamy Tube



CIOCCOLATO e PERSONALIZZATI
Chocolate and Customizations

Personalizzati • Dolce Souvenir • Cioccolato chablon
Cioccolato in blister • Trasferelli



FESTIVITÀ RICORRENZE
Special Occasions

San Valentino • Carnevale • Festa della donna & della mamma
Festa del papà • Pasqua • Nascita • Comunione & cresima
18 anni • Laurea • Matrimonio



COMPLEANNI E CANDELE
Birthdays and Candles

Auguri generici • Candele numerali • Candele a stelo • Candele speciali
Numeri • Candele a brand • 1° compleanno • Vestidolci • Decoshape
Soggettini in plastica • Bevande analcoliche • Dischi in cialda • Dischi in
pasta di zucchero

SEMILAVORATI
Semifinished

Tartellette per finger food • Pasta di zucchero • Isomalto • Pizzo edibile
Ghiaccia reale • Drip Choc • Glassa Croc • Gelatina • Bagne analcoliche
Aromi • Spray da laboratorio



COLORI
Colours

ColorGel • Coloranti in spray • ColorVel • Dust glitter • Stardust
Coloranti in polvere Coloranti in burro di cacao • Coloranti per aerografo
Pennarelli alimentari



NASTRI e ATTREZZATURE
Ribbons and Equipment

Nastri in tessuto • Nastry Fantasy • Nastri con strass • Nastri Bijoux
Nastri classici • Nastri Colly • Attrezzature da laboratorio
Sac a Poche • Packaging • Aerografo • Contenitori & utensili • Stampi



STAMPANTI
Printers

Decojet Elite A4 • Decojet Elite A3 • Kit cleaning • Cartucce alimentari
Chocotransfer • Fogli edibili Freetop • Supporti per stampanti alimentari
Kit busta+etichetta • Decoplotty High Tech





Wafer decorations and flowers • Icing flowers • Jelly and sugar decorations • Sugar decorations and flowers • Roses • Decorative flowers and branches • Jelly and sugar figurines • Sugar figurines **06 - 81**



Sugar decorations • Meringues & baby meringues • Mini macarons & macarons • Marshmallow decorations • The Krok line • Wafer and sugar decorations • Wafer for baked products • Dried fruit • Creamy Gel & Creamy Tube **82 - 109**



Customizations • Dolce Souvenir • Thin chocolate decorations Blister chocolate decorations • Transfer sheets **110 - 193**



Valentine's day • Carnival • Woman's & Mother's day • Father's day Easter • Birth • Communion & Confirmation • 18th birthday Graduation • Wedding **194 - 283**



Special occasions • Numeral candles • Thin candles • Special candles • Numbers • Brand candles • 1st birthday • Sweet dress Decoshape • Plastic figurines • Alcohol-free drinks • Wafer discs Sugar paste discs **284 - 363**



Tartlets for finger food • Sugar paste • Isomalt • Edible lace Royal Icing • Drip Choc • Croc glaze • Jelly • Non-alcoholic syrups Aromas • Lab sprays **364 - 395**



Gel colourings • Spray colourings • Velvet spray colourings Dust glitter • Stardust • Powder colourings • Cocoa butter colourings Colourings for airbrush • Felt tip markers with edible ink **396 - 411**



Fabric ribbons • Fantasy ribbons • Rhinestone ribbons • Bijoux ribbons • Classic ribbons • Colly ribbons • Lab equipments Sac a poche • Containers • Airbrush • Containers & tools • Moulds **412 - 445**



Decojet Elite A4 • Decojet Elite A3 • Kit cleaning • Edible cartdriges Chocotransfer sheet • FreeTop edible sheets • Edible media Kit envelope+label • Decoplotty High Tech **446 - 463**



FLOWERS - FIGURINES

Fiori e Soggettini

Decorazioni e Fiori in cialda 8
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Roses

Fiori e rami decorativi 50
Decorative flowers and branches

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Jelly and sugar figurines

Soggetti in zucchero 73
Sugar figurines

Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13216 NEW - ●●● A - ■■■ 6
cm: L4 pz: 336 (112x3) - mat: WF - AZO



13215 NEW
●●● A - ■■■ 6
cm: L7 pz: 246 (41x6)
mat: WF - AZO



Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia







13083 - ●●● A - ■■■ 2

cm: L5-6,5~ - pz: 16Blister - mat: WF





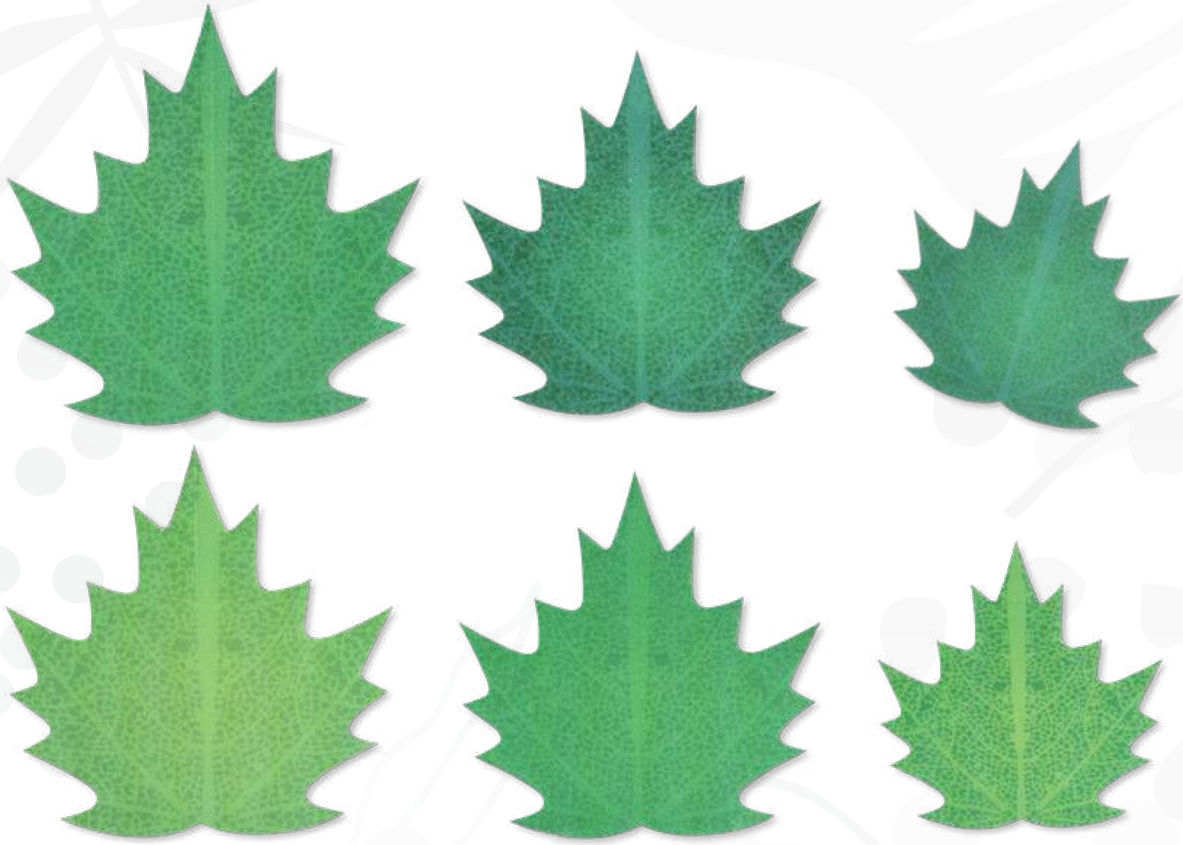
13213 - ●●● A - ■■■ 6 - cm: L6,5-8 - pz: 72 - mat: WF



13210 - ●●● A - cm: L6
pz: 240 - mat: WF

Decorazioni in cialda

Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia



13218 NEW - ●●● A - ■■■ 3 - cm: L6/7/8xH6/7/8 - pz: 272 (34x8) - mat: WF



13217 NEW



13219D NEW - GF

13219 NEW - ●●● BCE - cm: Ø4,5 - pz: 200 - mat: WF - GF AZO





13209 - ●●● BCG - cm: Ø3 - pz: 200 - mat: WF - GF AZO

13209D - GF



13042

●●● BCEG - cm: Ø4,5

pz: 200 - mat: WF

GF AZO

13042D - GF



13108 - ●●● A - cm: Ø3,5 - pz: 200 - mat: WF

Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13222 NEW - ●●● A - cm: Ø4,5- pz: 100 - mat: WF



13223 NEW - ●●● A - cm: Ø5 - pz: 100 - mat: WF



Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia



13016 - ●●● A - ■■■ 4 - cm: Ø7 - pz: 70 - mat: WF



13091 - ●●● A

cm: Ø5,5 - pz: 110

mat: WF - GF



13221B NEW - cm: Ø6,5 - pz: 50 - mat: WF



13221C NEW



13221D NEW



13221E NEW

Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia





13220 NEW - ●●● A - cm: Ø7 - pz: 50 - mat: WF






Modecor

Fiori in cialda e decorativi

Wafer and decorative flowers • Fleurs en azyme et décors fleurs • Oblaten und Deko Blumen
Flores de oblea y decorativas • Flores de obreia para decoração









13070
●●● BCEGQ
cm: Ø3 - pz: 230
mat: WF -

13070D



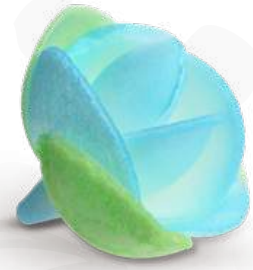






13224D NEW - cm: Ø3 - pz: 230 - mat:





13038 - ●●● BC - cm: Ø3,5 - pz: 200
mat: WF -

Effetto perlescente
Pearly-effect





13225D NEW - cm: Ø3 - pz: 230 - mat:



13002L
cm: H4,5~
pz: 1000 - mat: WF



13057L
cm: H4
pz: 1000 - mat: WF



13214Q
cm: Ø3 - pz: 200 - mat: WF



13214N - AZO



13214E - AZO



13026 - ●●● BCEG
cm: Ø4~ - pz: 200
mat: WF - AZO

13026D



13007 - ●●● BCEQ - cm: Ø4 - pz: 200 - mat: WF - AZO

13007D

Fiori in cialda e decorativi

Wafer and decorative flowers • Fleurs en azyme et décors fleurs • Oblaten und Deko Blumen
Flores de oblea y decorativas • Flores de obreia e para decoração





13228D NEW

cm: Ø4 - pz: 200 - mat: ⊙











13071D

13071 - ●●● BCEG

cm: Ø5,5 - pz: 90 - mat: WF

AZO

Effetto perlescente

Pearly-effect



13227D NEW - cm: Ø5,5 - pz: 90 - mat: ⊙



13226D NEW - cm: Ø5,5 - pz: 90 - mat: ⊙



13072D - GF



13072 - ●●● BC - cm: Ø5,5~ - pz: 180 - mat: WF - GF AZO



13069 - ●●● BCE
cm: Ø4,5 - pz: 180
mat: WF - AZO



13069D



13045 - ●●● A
cm: Ø5~ - pz: 200
mat: WF - AZO

Fiori in cialda

Wafer flowers • Fleurs en azyme • Oblaten-Blüten • Flores de oblea • Flores de obreia







13051 - ●●● BCEG

cm: Ø9 - pz: 40 - mat: WF -





13051D

Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê real e decorativas

lavorazione artigianale



10035
cm: Ø4,5xH3 - pz: 72
mat: ZU - GF AZO



10106
cm: Ø2xH2,5 - pz: 192
mat: ZU - GF AZO



10033
cm: Ø2xH2,5 - pz: 192
mat: ZU - GF AZO



10121
cm: Ø1xH1~ - pz: 384
mat: ZU - GF AZO



10163
cm: Ø3~ - pz: 160
mat: ZU - GF



10169 - ●●● A - cm: Ø1 - pz: 360 - mat: ⊙



10164 - ●●● A - cm: Ø2,5 - pz: 210 - mat: ⊙



10004 - ●●● ABC - cm: Ø2 - pz: 560 - mat: ZU - GF AZO



10011 - ●●● ABC - cm: H3,5 - pz: 200 - mat: ZU - GF AZO

Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê real e decorativas



10064 - ●●● A - cm: Ø3 - pz: 144 - mat: ZU - GF AZO



10173 NEW
cm: Ø3~ - pz: 120
mat: ZU - GF



10165 - ●●● A - cm: Ø4~ - pz: 105 - mat: ZU - GF



10168 - ●●● A - cm: Ø4 - pz: 36 - mat: ⊙





10170 - ●●● A - cm: Ø3~ - pz: 64 - mat: ZU - GF



10066

cm: L3 - pz: 480 - mat: ZU

GF AZO



11038 - ●●● A - ■■■ 3 - cm: 1:1 - pz: 380 - mat: PT - GF AZO



Confezionati in blister

Packed in a blister





90010B

cm: Ø2,5 - pz: 7 Blister (8pz)

mat: ZU - AZO



90010C - AZO





90010D - AZO





90010E - AZO







90012

cm: L3 - pz: 7 Blister (12pz)

mat: ZU - AZO

Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê real e decorativas



10162 - ●●● A - cm: Ø2~ - pz: 120 - mat: ZU - GF



10161
●●● A
cm: Ø4~ - pz: 72
mat: ZU - GF



10159 - ●●● A - cm: Ø3 - pz: 64 - mat: ZU - GF



10160 - ●●● A - cm: Ø2~ - pz: 100 - mat: ⊙


Buona Pasqua

Fiori in ghiaccia e decorativi

Icing flowers and decorative flowers • Fleurs en glace royale et fleurs décoratives
Tragant und Deko Blumen • Flores de glasa y decorativas • Flores de glacê real e decorativas



10087 - ●●● A - cm: H3~ - pz: 144 - mat: ZU - GF AZO



10018 - ●●● A
cm: Ø4,5 - pz: 100
mat: ZU - GF AZO



10166
●●● A - cm: Ø5
pz: 90 - mat: ZU - GF



10167 - ●●● A - cm: Ø3,5 - pz: 105 - mat:



10174 NEW
cm: Ø7 - pz: 48
mat: ZU - GF



10126 - cm: Ø3~
pz: 280 - mat:



10149 - cm: Ø2,5~
pz: 280 - mat: ZU - GF



10175 NEW
cm: Ø5~ - pz: 144
mat: ZU - GF



10062 - cm: L3~
pz: 120 - mat: ZU - GF AZO



10176 NEW - ●●● A - cm: Ø5,5 - pz: 60 - mat: ZU - GF

Fiori in gelatina e zucchero

Jelly and sugar flowers • Fleurs en sucre et gelatine • Zucker und Gelatine Blumen
Flores de gominola • Flores em açúcar e goma



11311 - ●●● A - ■■■ 2
cm: Ø 2,4/3 - pz: 48
mat: GE/ZU - GF





11310 - ●●● A - cm: Ø3~
pz: 48 - mat: GE/ZU - GF




Modecor

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



20264 - ●●● A - ■■■ 5
cm: L7 - pz: 30 - mat: ZU - GF



20279 - ●●● A - ■■■ 8 - cm: L3 - pz: 144 - mat: ZU - GF





20299 - ●●● A - ■■■ 4 - cm: L max 3 - pz: 30- mat: ZU - GF





11312 - ●●● A - ■■■ 10 - cm: Ø3 - pz: 100 - mat: ZU - GF



11313 - ●●● A - cm: Ø4
pz: 100 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11296 - ●●● A - cm: Ø2^v - pz: 100 - mat: ZU - GF



11082 - ●●● A - cm: Ø1 - pz: 500 - mat: ZU - GF



11213 - ●●● A - cm: Ø1,5~ - pz: 500 - mat: ZU - GF



11246 - ●●● A - cm: Ø2 - pz: 200 - mat: ZU - GF



11080 - ●●● A - cm: Ø2,5 - pz: 100 - mat: ZU - GF



11294 - ●●● A - cm: Ø3 - pz: 100 - mat: ZU - GF



11245 - ●●● A - cm: Ø3~ - pz: 100 - mat: ZU - GF

Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11079 - ●●● A - ■■■ 2 - cm: Ø2-3,5~ - pz: 120 - mat: ZU - GF



11010 - ●●● A - ■■■ 2 - cm: Ø2-3,5~ - pz: 120 - mat: ZU - GF



11293
●●● A - cm: Ø4
pz: 80 - mat: ZU - GF



11193 - ●●● A - cm: H6
pz: 100 - mat: ZU

11193G - AZO

Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11298

cm: Ø5 - pz: 50

mat: ZU - GF



11292G

●●● A - ■■■ 2

cm: Ø4 - pz: 36

mat: ZU - GF



11292B

GF





11292C

GF





11290 - ●●● BCG - cm: Ø5 - pz: 36 - mat: ZU - GF



11084 - ●●● A - cm: Ø3 - pz: 30 - mat: ZU - GF



11279 - ●●● A - cm: Ø4~ pz: 36 - mat: ZU - GF

11279G GF AZO



11322 - ●●● A - cm: Ø4 - pz: 36 - mat: ⊙



11320D - cm: Ø4~ - pz: 36 - mat: ⊙

Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



11280 - ●●● A - cm: Ø5 - pz: 18 - mat: ZU



11270

●●● CE

cm: Ø5,5 - pz: 18

mat: ⊙



11321D - cm: Ø5 - pz: 18 - mat: ⊙

Ø8cm
pz3

Ø5,5cm
pz4

Ø6,5cm
pz3

Ø4cm
pz7



11006D
pz: 1Kit(17pz) -



11219W - pz: 1Kit(17pz)
mat: ZU - GF



11219K - GF

Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar

Ø8cm
pz3



Ø5,5cm
pz4



Ø4cm
pz7



Ø6,5cm
pz3



11219G

pz: 1Kit(17pz) - mat: ZU

GF AZO



11219B - GF



Fiori in zucchero

Sugar flowers • Fleurs en sucre • Zucker Blumen • Flores de azúcar • Flores em açúcar



Ø6,5cm
3pz

Ø8cm
3pz

Ø5,5cm
4pz

Ø4cm
7pz

11219Z - pz: 1Kit(17pz) - mat: ZU -



11219N -

Fiori in pasta di zucchero modellabile

Modelling fondant flowers • Fleurs en pâte à sucre modelable • Blumen aus modellierbarer Zuckermasse
Flores de pasta de azúcar moldeable • Flores em pasta de açúcar moldável



L4,5cm

+24 FOGLIE
Leaves • Feuilles • Blätter
Hojas • Folhas





10309 - ●●● BG - cm: Ø6 - pz: 12 - mat: ZU -



L4,5cm

+24 FOGLIE
Leaves • Feuilles • Blätter
Hojas • Folhas





10308 - ●●● BG - cm: Ø4 - pz: 24 - mat: ZU -

Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas • Flores para decoração



11009 NEW - cm: Ø3,5
pz: 70 -



11325 NEW - cm: Ø6
pz: 48 -

Fiori in pasta di zucchero modellabile

Modelling fondant flowers • Fleurs en pâte à sucre modelable • Blumen aus modellierbarer Zuckermasse • Flores de pasta de azúcar moldeable • Flores em pasta de açúcar moldável

Tutti i colori del cioccolato

All the colours of chocolate



12907 NEW - ●●● A - cm: Ø4 - pz: 24 - mat: ZU - AZO

Fiori in marzapane

Marzipan flowers • Fleurs en massepain • Marzipanblumen • Flores de mazapán • Flores em maçapão



12906G NEW

cm: Ø4,5 - pz: 24

mat: MZ - AZO



12906B NEW - AZO

+24 FOGLIE • Leaves • Feuilles • Blätter • Hojas • Folhas

L4cm

12906D NEW



12900 - ●●● A - cm: Ø3,5 - pz: 35 - mat: MZ - AZO


Modecor

Fiori in zucchero e decorativi

Sugar flowers and decorative flowers • Fleurs en sucre et fleurs décoratives
Zucker und Deko Blumen • Flores de azúcar y decorativas • Flores em açúcar e decorativas



11159 - ●●● A - ■■■ 2 - cm: Ø5-6 - pz: 48 - mat: ⊙



11249D

cm: Ø5 - pz:20 - mat: ⊙



11007 - ●●● A - ■■■ 5 - cm: L3-9
pz: 100 - mat: ZU - GF



10316
cm: L4 - pz: 96 - mat: ZU - A/Z/O



20224 - ●●● A - ■■■ 2
cm: L3-4 - pz: 100 - mat: ZU - GF







11011 - ●●● A - ■■■ 3
cm: Ø6-8 - pz: 18 - mat:

Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas
Flores para decoração



11316B - ■■■ 2
cm: Ø4,5/5,5 - pz: 14 - mat:



11316C - mat:



11314C
cm: Ø10 - pz: 10
mat:



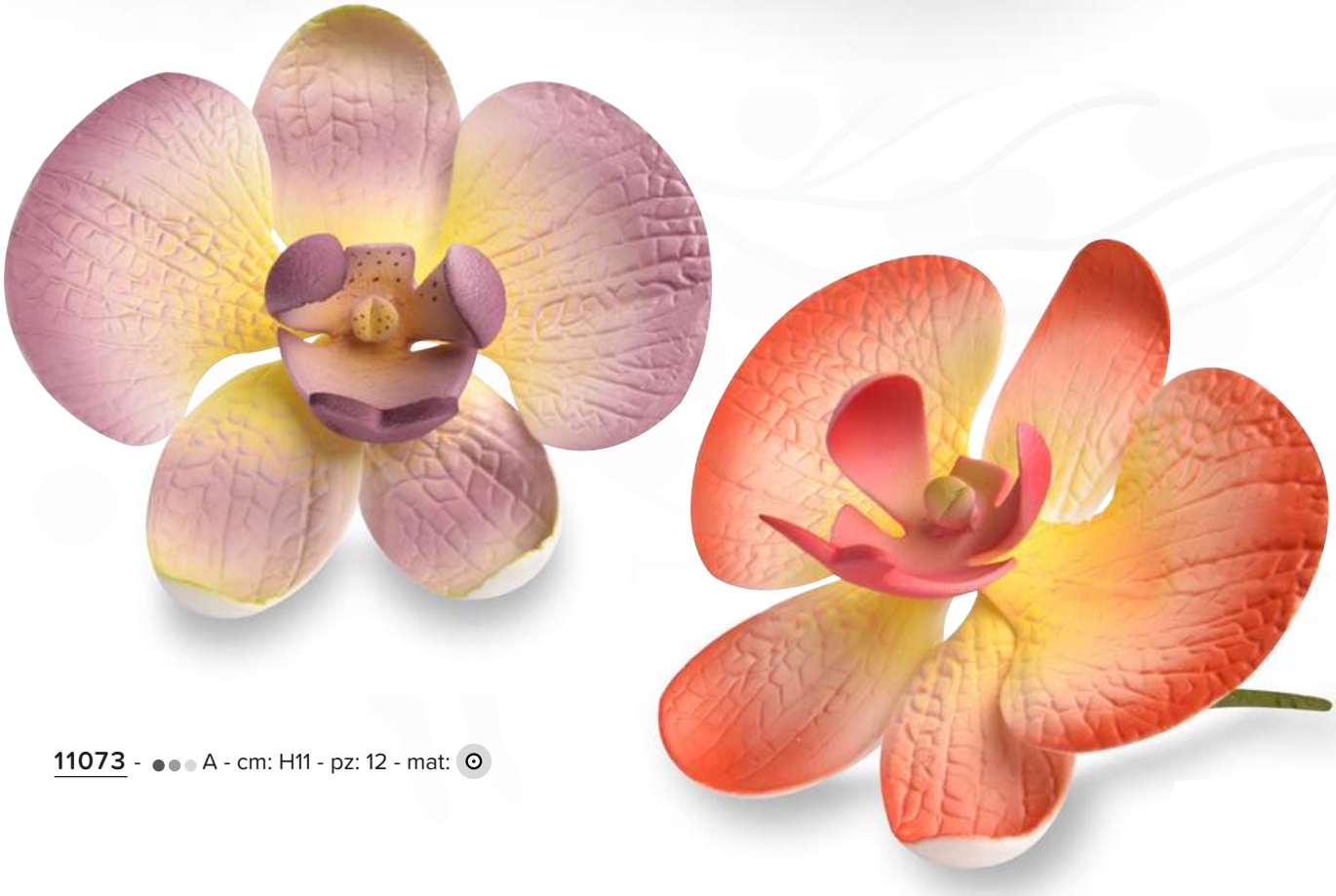
11314E - mat:



Fiori decorativi

Decorative flowers • Décors fleurs • Dekorblüten • Flores decorativas
Flores para decoração





11073 - ●●● A - cm: H11 - pz: 12 - mat: ⊙

Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos



11172
cm: H19 - pz: 6
mat: ⊙



11318 - cm: H11
pz: 6 - mat: ⊙



11319 - cm: H18
pz: 6 - mat: ⊙

Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos



11317

●●● A - ■■■ 3

cm: H19

pz: 6 - mat: ⊙



11217 - cm: H17 - pz: 12 - mat: ⊙



11273D - cm: L15 - pz: 5 - mat: ⊙



11252J - cm: L14
pz: 4 - mat: ⊙



11252D - mat: ⊙



11252B - mat: ⊙

Rami decorativi

Decorative branches • Branches décoratives • Dekor Zweige
Ramos decorativos • Ramos decorativos



1pz



1pz

11189

●●● A - ■■■ 3

cm: H18

pz: 1Kit(4pz)

mat: ⊙



2pz



11074
cm: H12
pz: 24 - mat:



11170
cm: H25
pz: 24 - mat:





E' indispensabile l'utilizzo del supporto per fiori per isolare la decorazione dal dolce

It is necessary to use the flower support to isolate the decoration from the cake

Il est indispensable d'utiliser le support pour fleurs pour isoler la décoration du gâteau

Es ist notwendig den Blumen-Halter zu verwenden, um die Dekoration von dem Kuchen zu isolieren

Para aislar la decoración del dulce, es indispensable utilizar el soporte para flores

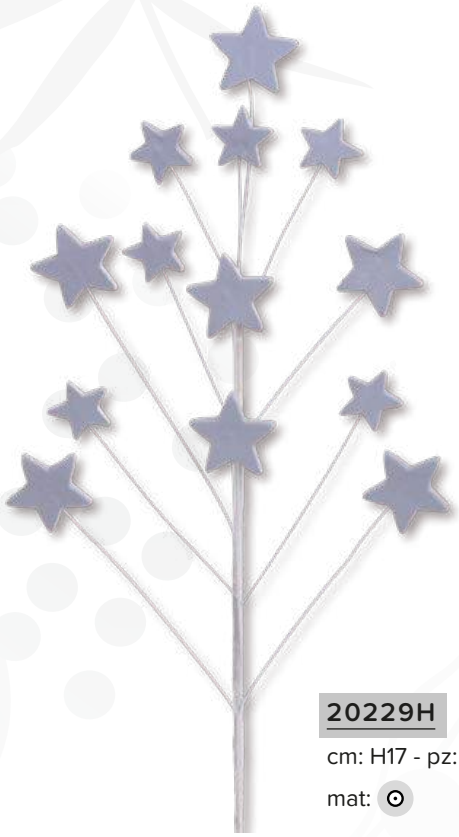
Para isolar as decorações do bolo, é indispensável usar o suporte para flores



30615P
cm: H7,5
pz: 1Blister(6pz) - mat: PL

Soggetti decorativi

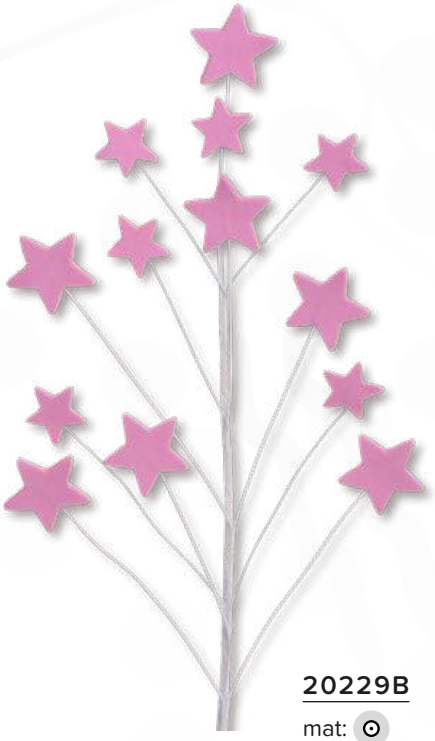
Decorative figurines • Sujets décoratifs • Dekorfiguren
Figuras decorativas • Figuras decorativas



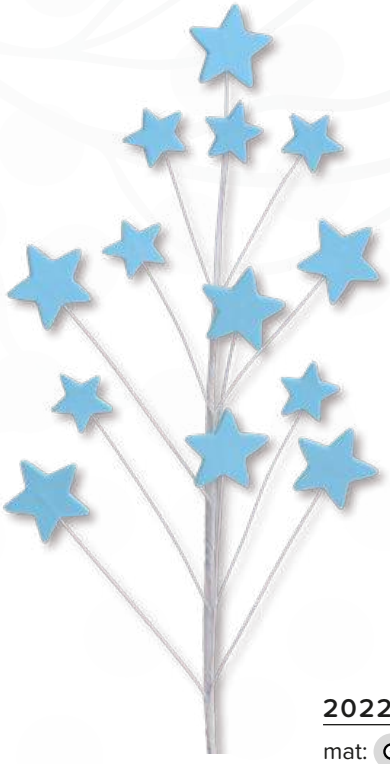
20229H
cm: H17 - pz: 12
mat: ⊙



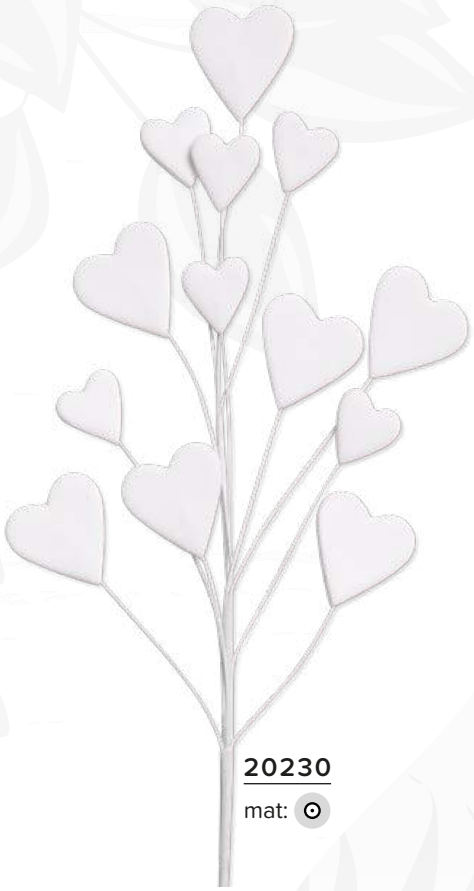
20229
mat: ⊙



20229B
mat: ⊙



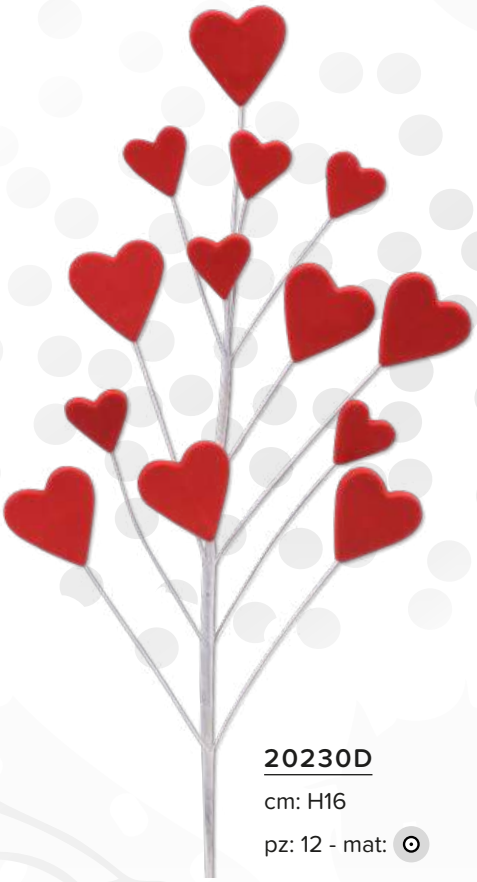
20229C
mat: ⊙



20230
mat: ⊙



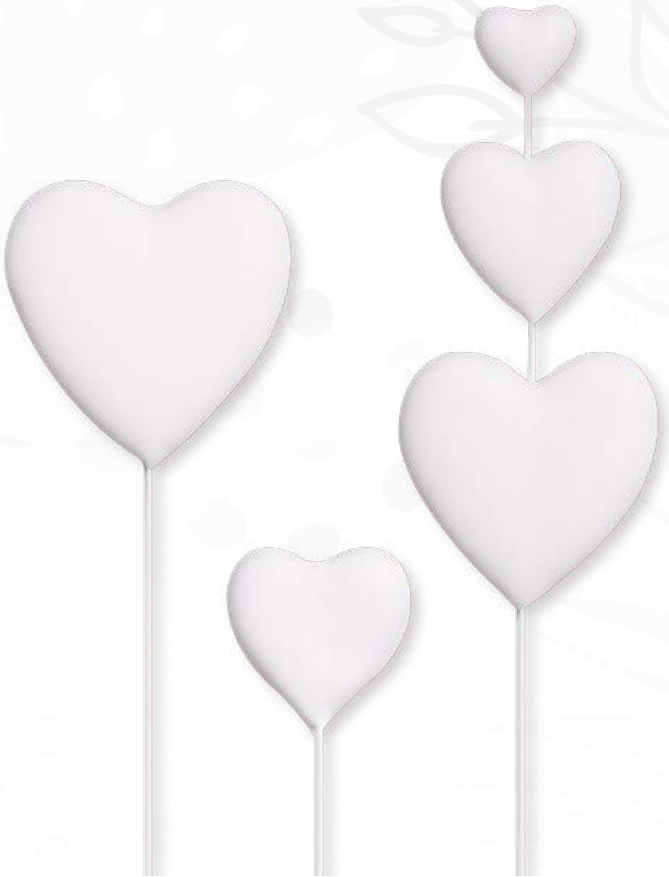
20230I
mat: ⊙



20230D
cm: H16
pz: 12 - mat: ⊙



24667 - ●●● A - ■■■ 2
cm: H3-4 - pz: 100 - mat: ⊙



24668 - ●●● A - ■■■ 3
cm: H2,5-8 - pz: 100 - mat: ⊙

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

Ø8cm

Ø5cm







20291 - ●●● A - ■■■ 2 - cm: H12,5-14 - pz: 36 - mat: ZU - GF



Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

Ø8cm

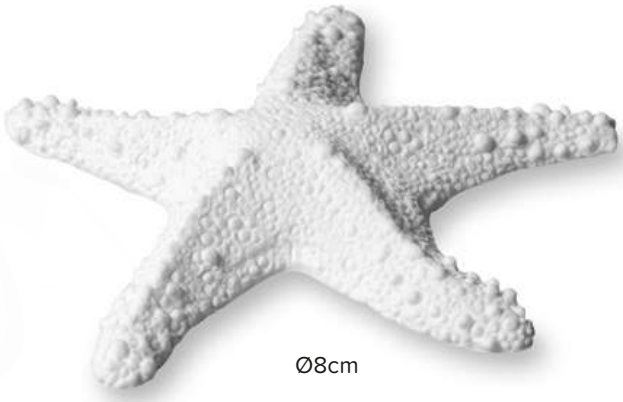
Ø5cm



20280B - ■■■ 2 - cm: H12,5-14 - pz: 24 - mat: ZU - GF



20280C - GF



Ø8cm



L5cm



L6cm



L5,5x4cm



L5,5cm



L5,5x5cm

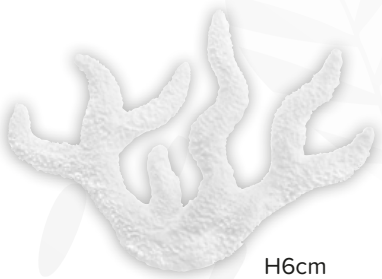


L6cm



L10cm

25534 - ●●● A - ■■■ 8
pz: 1Kit(8pz) - mat: ZU - GF AZO



H6cm



H6cm



H9cm

11008G - ●●● A - ■■■ 3 - pz: 18 - mat: ZU - GF AZO







11008D - GF

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar





25563C - cm: L5xH2 - pz: 18
mat: ZU - GF AZO



25563B - GF

25563G - GF AZO









25565 - ●●● A - cm: L3xH2,5~ - pz: 100 - mat: ZU - GF





25562B - cm: L10xH5
pz: 12 - mat: ZU GF



25562G - GF AZO



20278C - GF



20278B - GF



20292 - GF

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma



20144 NEW - ●●● A - ■■■ 4 - cm: L4 - pz: 40 - mat: GE/ZU - AZO



20282
●●● A - cm: L3~
pz: 24 - mat: GE/ZU
AZO



20260 - ●●● A - ■■■ 4 - cm: L4 - pz: 24 - mat: GE/ZU - GF



20109 - ●●● A - cm: L6,5~ - pz: 20 - mat: GE/ZU - GF



20111 - ●●● A - cm: L6 - pz: 20 - mat: GE/ZU - GF



20227 - ●●● A
cm: H4,5~ - pz: 24
mat: GE/ZU - AZO



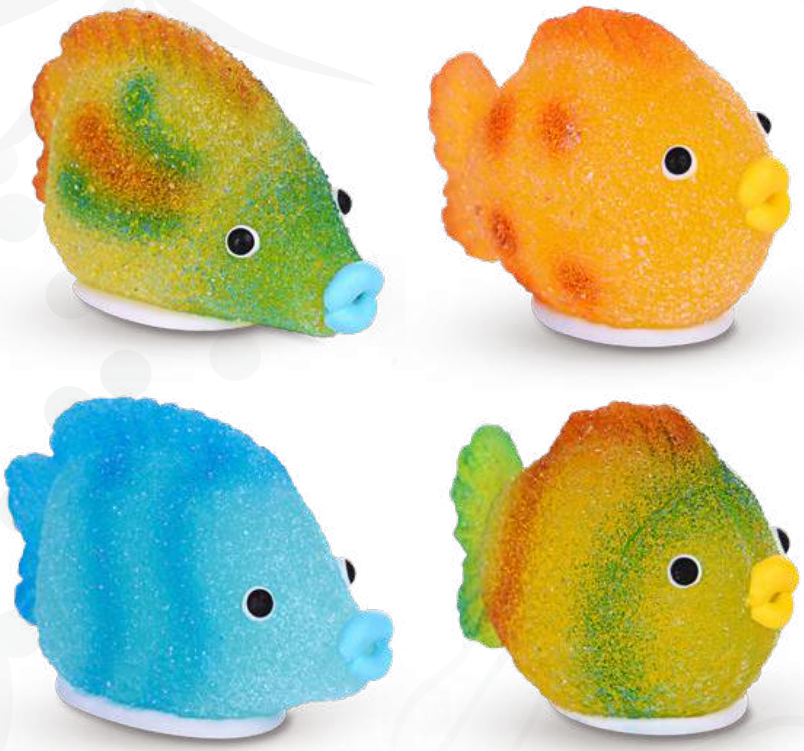
17146
●●● A - ■■■ 3
cm: H max 6 - pz: 36
mat: GE/ZU - GF



20123 NEW - ●●● A - cm: H max 5,5~ - pz: 30 - mat: GE/ZU - AZO

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma



20110 - ●●● A - ■■■ 5
cm: L6 - pz: 20
mat: GE/ZU - GF



20258 - ●●● A - ■■■ 6 - cm: H max 4 - pz: 30 - mat: GE/ZU - GF







20112 - cm: 1:1
pz: 12Kit (3pz) - mat: GE/ZU - GF







20128 NEW
●●● A - ■■■ 3
cm: L max 4,5~
pz: 30 - mat: GE/ZU - GF









20281 - ●●● A - cm: H3,5 - pz: 40 - mat: GE/ZU - AZO







20290
●●● A - ■■■ 3
cm: H max 5 - pz: 30
mat: GE/ZU - GF

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelatine • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma



20289 - ●●● A - ■■■ 3 - cm: H6,5 - pz: 24 - mat: GE/ZU -



24451

cm: Ø2,5~- pz: 70

mat: GE/ZU -



20288 - ●●● A - ■■■ 5 - cm: H max 6,5~ - pz: 30 - mat: GE/ZU -



20130 NEW

●●● A - ■■■ 3 - cm: H max 6~

pz: 30 - mat: GE/ZU -

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos em açúcar



20285 - ●●● A - ■■■ 4 - cm: H max 7,5 - pz: 20 - mat: ZU - AZO



20286 - AZO



20287 - AZO

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



24777 - ●●● A - ■■■ 6 - cm: H max 5 - pz: 24 - mat: ZU - AZO



25557 - ●●● A - ■■■ 8 - cm: H max 6 - pz: 40 - mat: ZU - AZO



20124 NEW

●●● A - ■■■ 3

cm: H max 3,5^ - pz: 30

mat: ZU - AZO



20257 - ●●● A - ■■■ 2

cm: H max 5 - pz: 20- mat: ZU - AZO



20235

●●● A - ■■■ 6

cm: 1:1 - pz: 96

mat: ZU - GF



20238

●●● A - ■■■ 6

cm: 1:1 - pz: 96

mat: ZU - GF

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



42055 - ●●● A - ■■■ 4 - cm: 1:1 - pz: 24 - mat: ZU - GF



7pz 7pz 6pz

40504 - ●●● A - ■■■ 3 - cm: H max 6 - pz: 20 - mat: ZU - AZO



40575

●●● A - ■■■ 6

cm: Ø3 - pz: 24

mat: GE/ZU - AZO



Bing

40343

cm: H7 - pz: 24

mat: ZU - GF

Masha e Orso





43111 - ●●● A - ■■■ 2

cm: H5 - pz: 30

mat: ZU - AZO



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20129 NEW - ●●● A - ■■■ 2
cm: H max 5,5~ - pz: 30- mat: GE/ZU - GF



20126 NEW
●●● A - cm: H5,5 - pz: 30
mat: GE/ZU - GF



20125 NEW
●●● A - ■■■ 3
cm: H5,5 - pz: 30
mat: ZU - GF





20143 NEW
●●● A - ■■■ 3
cm: H6 - pz: 24
mat: ZU - AZO



Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren
Figuras de azúcar • Bonequinhos em açúcar



20127 NEW - cm: H5 - pz: 30
mat: GE/ZU - GF



20212 - ●●● A - ■■■ 3 - cm: H max 5
pz: 48 - mat: ZU - GF



20142 NEW - ●●● A - ■■■ 4 - cm: H max 5,5~ - pz: 40 - mat: GE/ZU - AZO



40425 - ●●● A - ■■■ 5 - cm: H max 6 - pz: 30 - mat: GE/ZU - AZO



8pz



8pz



8pz



6pz

20131 NEW - ●● A - ■■ 4 - cm: H max 6~ - pz: 30 - mat: ZU - GF





Decorazioni in zucchero 84
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Mini macarons & macarons



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Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar

lavorazione artigianale



20306 NEW - cm: Ø3 - pz: 88 - mat: ZU - GF



20307 NEW - GF



20312 NEW - GF



20310 NEW - GF



Meringhe

Meringues • Meringues • Baisers • Merenguillos • Suspiros

lavorazione artigianale

Baby meringhe Ø 10mm

Baby meringues



20300B

cm: Ø3 - pz: 360

mat: ZU - GF AZO



20305B NEW

cm: Ø1 - pz: 1 (2kg) - mat: ZU - GF AZO



20300C - GF AZO



20305C NEW - GF AZO



20305E NEW - GF AZO



20300G - GF AZO



20305G NEW - GF AZO



20300E - GF AZO



20305L NEW - GF AZO



20300L - GF AZO



20305V NEW - GF AZO



Mini Macarons

Al gusto di mandorla • Almond flavoured • Goût amande • Mit Mandelgeschmack
Sabor a almendra • Sabor de amêndoa





20408 ●●● A - cm: Ø2
pz: 400 - mat: PF - AZO

lavorazione artigianale



20407 ●●● A - cm: Ø2
pz: 400 - mat: PF - AZO



Macarons

Al gusto di mandorla • Almond flavoured • Goût amande
Mit Mandelgeschmack • Sabor a almendra • Sabor de amêndoa



20402

cm: Ø3,5 - pz: 384 - mat: PF -



20406



20403



20404



20405









25629

●●● A - cm: Ø3,5 - pz: 384 - mat: PF -









25609

●●● A - cm: Ø3,5 - pz: 384 - mat: PF



Decorazioni in Marshmallow

Marshmallow decorations • Décorations en marshmallow
Dekorationen aus Marshmallow • Decoraciones de malvavisco
Decorações marshmallow



Incredibilmente morbide
Incredibly soft

20302 NEW - cm: H4,5
pz: 4(500g) - mat: MM



20303 NEW - ●●● A
cm: H3,5~ - pz: 4(500g) - mat: MM



20268 - ●●● A
cm: Ø2~ - pz: 4(500g) - mat: MM





20269 - ●●● A
cm: H1,5 - pz: 4(500g) - mat: MM



20267 - ●●● A
cm: Ø1,5 - pz: 4(500g)
mat: MM

Tenuta perfetta su panne e creme, sia in frigorifero che in abbattitore	Keeps perfectly on creams, both in the fridge and blast chiller	Tenue parfaite sur les crèmes, aussi bien au réfrigérateur qu'en cellule de refroidissement	Perfekter Halt auf Sahne und Creme, sowohl im Kühlschrank als auch im Schockfroster	Fijación perfecta en natas y cremas, tanto en nevera como en abatidor	Resistencia perfeita sobre natas e creme, no frigoríflco e em abatedores



Linea Krok

l'accento che mancava!

Dolcezza e croccantezza
per rendere uniche
le tue creazioni!







78078 cm: 1:1 - pz: 2(1kg) - mat: FG - GF AZO

Pistacchio in granella



78080 cm: 1:1 - pz: 2(1kg) - mat: ZU/FG - GF AZO

Mix pralinato superior

Nocciole, Mandorle, Noci, Noci di macadamia - Hazelnuts, Almonds, Walnuts, Macadamia nuts



78081 cm: 1:1 - pz: 2(1kg) - mat: ZU/FG - GF AZO

Pralinato Elite

Arachidi e Nocciole - Peanuts and Hazelnuts



78079 cm: 1:1 - pz: 2(1kg) - mat: FG - GF AZO

Nocciole in granella

In sacchetti singoli da 1 kg richiudibili per mantenere integra la freschezza del prodotto!	In single 1Kg resealable bag to keep the product fresh!	Dans des sachets refermables de 1kg pour maintenir la fraicheur du produit!	Einzelverpackt in einem 1 kg wiederverschließbaren Beutel, um die Frische des Produkts intakt zu halten!	En bolsas individuales de 1 kg que se pueden volver a cerrar para mantener intacta la frescura del producto.	Em sacos herméticos de 1 kg, para manter o produto fresco

Linea Krok

The Krok line • La ligne Krok • Die Krok Linie • Línea Krok • Linha Krok



Riccioli in cioccolato fondente

35448

cm: 1:1 - pz: 2(1kg) - mat: CC - GF AZO



Riccioli in cioccolato bianco

35449

cm: 1:1 - pz: 2(1kg) - mat: CC - GF AZO



Riccioli in cioccolato al latte

35450

cm: 1:1 - pz: 2(1kg) - mat: CC - GF AZO



Crispies in cioccolato bianco

35440

cm: 1:1 - pz: 2(1kg) - mat: CER/CC - AZO



Crispies in cioccolato fondente

35441

cm: 1:1 - pz: 2(1kg) - mat: CER/CC - AZO



Crispies in cioccolato al latte

35442

cm: 1:1 - pz: 2(1kg) - mat: CER/CC - AZO


Nocciola
Praliinato
Crispies
Cioccolato Bianco
Pistacchio
Medecor

Linea Krok

The Krok line • La ligne Krok • Die Krok Linie • Línea Krok • Linha Krok



Mini farfalline in cioccolato bianco



78077 - cm: 1:1 - pz: 2(1kg) - mat: CC - GF AZO



Mini zebra rolls in cioccolato

35451

cm: 1:1 - pz: 2(1kg)

mat: CC - GF AZO



Confetti in cioccolato

35420 NEW

cm: 1:1 - pz: 2(1kg) - mat: ZU/CC - GF AZO



Confetti in cioccolato

35430 NEW

cm: 1:1 - pz: 2(1kg) - mat: ZU/CC - GF AZO



Codette in cialda

Wafer strands • Vermicelles en azyme
Oblaten-Streudekor • Fideos de oblea • Fidéus de obreia

Facile da dosare
Easy dosing



25687D - pz: 1 (250g) - mat: WF





25687E



25687B



25687L



25687C - AZO



25687G - AZO

Sacchetto richiudibile
Resealable bag

Zuccherini

Sugar-confetti • Petits grains en sucre
Streudekore • Azucarillos
Açúcar granulado

84g





17000
cm: Ø1 - pz: 6(84g)
mat: ZU - GF AZO

Zuccherini

Sugar decorations • Petits grains en sucre • Streudekore • Azucarillos • Açúcar granulado



22100 - cm: 1:1 - kg: 1 - pz: 1 - mat: ZU - GF AZO



24567 - cm: 1:1 - kg: 1 - pz: 1 - mat: ZU - AZO



24232D - GF AZO



24283 - AZO



22101 - GF AZO



24690 - AZO



24584 - AZO



24113 - cm: 1:1 - g: 750 - pz: 1 - mat: ZU - GF AZO

Perle argento

Silver balls • Perles argentées • Silberperlen • Perlas plateadas • Pérolas prateadas



24026 - cm: 1:1 - kg: 1 pz: 1 - mat: ZU - AZO



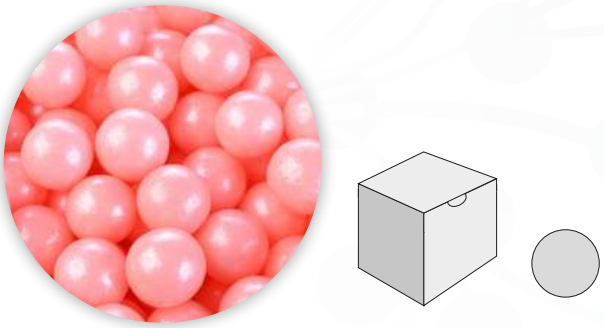
24028 - AZO



24029 - AZO

Perle colorate in zucchero

Coloured sugar pearls • Perles colorées en sucre • Zucker Farbige Perlen
Perlas de azúcar, de colores • Pérolas em açúcar as cores



25680B - cm: 1:1 - kg: 1 - pz: 1 - mat: ZU - GF



25680G - GF AZO



25680E - GF



25680L - GF



25680C - GF AZO

Cristalli di zucchero

Sugar crystals • Cristaux de sucre • Zuckerkristalle • Cristales de azúcar • Cristais de açúcar

Tenuta perfetta su panne sia in frigorifero sia in abbattitore	Perfect hold on cream both in the fridge and in the blast chiller	Tenue parfaite sur la crème fraîche aussi bien au réfrigérateur qu'en cellule de refroidissement	Perfekter Halt auf Sahne, sowohl im Kühlschrank als auch im Schockfroster	Fijación perfecta en natas, tanto en nevera como en abatidor	Resistencia perfeita sobre chantily e creme, no frigoríflco e em abatedores



24482 - g: 500 - pz: 4 - mat: ZU - GF AZO



24485 - GF AZO





24484 - GF AZO



24483 - GF AZO



24250 - GF AZO

Cialde per prodotti da forno

Wafer for baked products • Gaufrettes pour produits de boulangérie - pâtisserie
Waffeln für Gebäck • Obleas para productos para horno
Obreias para produtos de cozer no forno

GLUTEN FREE

23406



cm: Ø2,6

pz: 600 - mat: WF

GF AZO

SENZA LATTOSIO

23407

GF AZO

CEREALI ANTICHI

23409

GF AZO

INTEGRALE

23410

GF AZO

CREMA

23417

GF AZO

ALBICOCCA

23416

GF AZO

AMARENA

23414

GF AZO

PISTACCHIO

23413

GF AZO

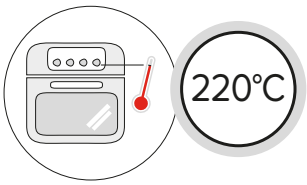
CIOCCOLATO

23415

GF AZO

Ottima resistenza in frittura

Optimum resistance when fried




SENZA LATTOSIO
SENZA LATTOSIO
SENZA LATTOSIO
INTEGRALE
INTEGRALE
AMARENA
AMARENA
CREMA
CREMA

Frutta essiccata a fette

Dried fruit slices • Fruits séchés en tranches • Geschnittene getrocknete Früchte
Fruta deshidratada en rodajas • Fatias de fruta desidratada



LIME ESSICCATO | Dried lime
Sacchetto circa 130pz/ About 130 pcs per bag

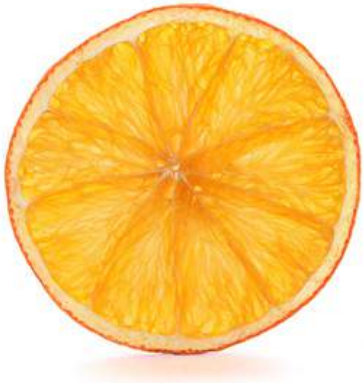


23418
cm: Ø3/5 - cf: 200g -

Un tocco in più per la *tua decorazione!*



ARANCIA ESSICCATA | Dried orange
Sacchetto circa 100pz/ About 100 pcs per bag



23419
cm: Ø4/5,5 - cf: 200g -



Creamy Gel

Cremosa gelatina • Creamy gelatine • Gelée crémeuse • Cremige Gelee
Gelatina cremosa • Geleia cremosa

Ideale per scrivere, decorare e farcire torte e biscotti!

Ideal for writing, decorating and filling cakes and biscuits!

Idéal pour écrire, décorer et farcir gâteaux et biscuits

Ideal zum Schreiben, Verzieren und Torten wie auch Kekse zu füllen

Ideal para escribir, decorar y rellenar pasteles y galletas!

Ideal para escrever, decorar e rechear bolos e bolachas



Confezione assortita:
20pz pistacchio
20pz nocciola

Assorted pack: 20pcs pistachio/ 20pcs hazelnut

23224 ●●○ A - ■■□ 2 - g: 23 - pz: 40 - mat: GE -

Cremosa gelatina al pistacchio!

Creamy pistachio gelatine!





Cremosa gelatina alla nocciola!

Creamy hazelnut gelatine!





Creamy Tube

Crema di nocciole • Hazlenut cream • Crème à la noisette • Haselnusscreme
Crema de avellanas • Creme de avelã

Scrivi, decora e gusta!
Writes, decorates and Tastes Delicious



24194 - g: 23
pz: 40 - GF AZO





PERSONALIZZAZIONI

Customizations

Dolce Souvenir 112
Dolce Souvenir

Personalizzazioni Chablon 114
Thin chocolate plaques

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Dolce Souvenir

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Thin chocolate decorations

Cioccolato in blister 146
Blister chocolate decorations

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Transfer sheets

Cioccolato
CHOCOLATE



La tua cartolina in cioccolato bianco

Personalizzata



Crea il Dolce Souvenir personalizzato con l'immagine della tua città o luogo del cuore!

Inviaci la foto che vuoi stampare con le seguenti caratteristiche:

- Formato 15x10 cm
- Risoluzione: 300 dpi (alta risoluzione)

Richiedi informazioni al tuo agente di zona oppure via mail a personalizzati@modecor.it

Create your customized white chocolate postcard with the image of your city or your favorite place!

Send us the picture you would like to print with the following features:

- Size: 15x10 cm
- Resolution: 300 dpi (high resolution)

Ask your local agent for information or send an e-mail to personalizzati@modecor.it



1Set= +

50g/pz L15xH10cm

- cm: L14,5~xH9~

pz: 40Set (2pz)

Peso prodotto finito: 50g

mat: CC/CT - GF



Mini chablon

Ready to use mini chocolate plaques

MINI QUADRATO/*Square* L2cm



L2cm

✓ Quantità/*Quantity = 540pz/box*

Cioccolato **FONDENTE**

Cioccolato **BIANCO**

- Cioccolato fondente (Cacao 60% min) o bianco
  Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 122)
  Printing colours (see pag 122)
- Minimo d'ordine: 10 confezioni
  Minimum order quantity: 10 boxes
- Gluten free GF
- Stampa Serigrafica 3° generazione
  3rd generation silkscreen printing

MINI TONDO / *Mini Round*



Ø2cm

✓ Quantità/*Quantity = 540pz/box*

MINI OVALE / *Mini Oval*



L2xH1,4cm

✓ Quantità/*Quantity = 720pz/box*

MINI TONDO + MINI OVALE / *Mini Oval + Mini Round*



Ø2cm L2,5xH2cm

Codice assortito tondo e ovale!
Oval and round assorted code!

✓ Quantità/*Quantity = 480pz/box*

Chablon

Ready to use chocolate plaques



Ø2,8cm L2,8cm

✓ Quantità/*Quantity = 400pz/box*

Cioccolato **FONDENTE**

Cioccolato **BIANCO**

- Cioccolato fondente (Cacao 60% min) o bianco
  Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 122)
  Printing colours (see pag 122)
- Minimo d'ordine: 6 confezioni
  Minimum order quantity: 6 boxes
- Gluten free GF
- Stampa Serigrafica 3° generazione
  3rd generation silkscreen printing


Sweet
Sweet Cakes
Sweet Cakes
Modecor

Placchette in cioccolato blisterate

Chocolate plaques in blister



- Cioccolato fondente (Cacao 60% min) o bianco
  Dark chocolate (Cocoa 60% min) or white
- Colori stampa (vedi pag 122)
  Printing colours (see pag 122)
- Minimo d'ordine: 6 confezioni - *Minimum order quantity: 6 boxes*
- Gluten free GF
- Stampa Serigrafica 3° generazione
  3rd generation silkscreen printing

Cioccolato **FONDENTE**

Cioccolato **BIANCO**

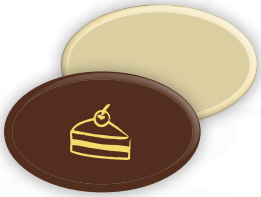
Forme disponibili - *Shapes*

Per conoscere tutte le forme a disposizione, contatta il Customer Service
For all available shapes, contact our Customer Service



COD 64 - 2x1,4cm - 0,6g

pz/conf pcs/box	pz/MOQ pcs/MOQ
1615	9690



COD 65 - 2,6x1,6cm - 1g

pz/conf pcs/box	pz/MOQ pcs/MOQ
1088	6528



COD 91 - 3,4x1,7cm - 1,5g

pz/conf pcs/box	pz/MOQ pcs/MOQ
595	3570



COD 92 - 3,9x2,4cm - 2g

pz/conf pcs/box	pz/MOQ pcs/MOQ
595	3570



COD 103 - 4,6x2,3cm - 2,7g

pz/conf pcs/box	pz/MOQ pcs/MOQ
510	3060



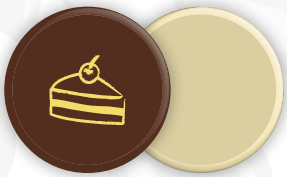
COD 99 - 4,7x2,8cm - 3g

pz/conf pcs/box	pz/MOQ pcs/MOQ
408	2448



COD 71 - 4,4x3,4cm - 3g

pz/conf pcs/box	pz/MOQ pcs/MOQ
408	2448



COD 78 - Ø2,2cm - 1g

pz/conf pcs/box	pz/MOQ pcs/MOQ
1020	6120



COD 102 - Ø3cm - 2g

pz/conf pcs/box	pz/MOQ pcs/MOQ
595	3570



COD 70 - Ø3,8cm - 3g

pz/conf pcs/box	pz/MOQ pcs/MOQ
408	2448



COD 101 - 3x3cm - 2,6g

pz/conf pcs/box	pz/MOQ pcs/MOQ
595	3570



COD 62 - 3,8x3cm - 3g

pz/conf pcs/box	pz/MOQ pcs/MOQ
408	2448



COD 24 - 3,8x3,8cm - 4g

pz/conf pcs/box	pz/MOQ pcs/MOQ
408	2448



COD 162 - 5x1,2cm - 1,4g

pz/conf pcs/box	pz/MOQ pcs/MOQ
714	4.284



COD 95 - 5,8x2,3cm - 4g

pz/conf pcs/box	pz/MOQ pcs/MOQ
340	2040



COD 59 - 4x3,4cm - 3g

pz/conf pcs/box	pz/MOQ pcs/MOQ
408	2448



COD 85 - 7x2,3cm - 4,5g

pz/conf pcs/box	pz/MOQ pcs/MOQ
340	2040

Blister da riempire

Empty blisters



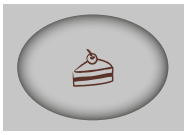
- Colori stampa (vedi pag 122)
  Printing colours (see pag 122)
- Blister per confezione: 51
  Blister per box: 51
- Minimo d'ordine:
  2 confezioni
  Minimum order quantity:
  2 boxes
- Gluten free (GF)

* Considerando la dimensione ridotta della forma, per ottenere un buon risultato grafico, scegli di creare il logo con le tue iniziali.

* Considering the small size of the shape, for a better result create your logo with your initials.

Forme disponibili - *Shapes*

Per conoscere tutte le forme a disposizione, contatta personalizzati@modecor.it
For all available shapes, contact customer@modecor.it



COD 64* - 2x1,4cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
95	9690



COD 65* - 2,6x1,6cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
64	6528



COD 91 - 3,4x1,7cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
35	3570



COD 92 - 3,9x2,4cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
35	3570



COD 103 - 4,6x2,3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
30	3060



COD 99 - 4,7x2,8cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
24	2448



COD 71 - 4,4x3,4cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
24	2448



COD 78* - Ø2,2cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
60	6120



COD 102 - Ø3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
35	3570



COD 70 - Ø3,8cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
24	2448



COD 101 - 3x3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
35	3570



COD 62 - 3,8x3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
24	2448



COD 24 - 3,8x3,8cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
24	2448



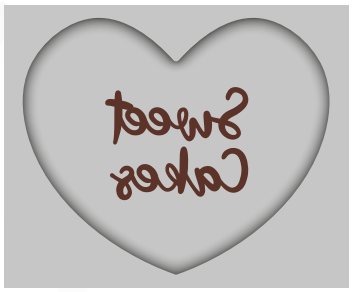
COD 162 - 5x1,2cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
42	4284



COD 95 - 5,8x2,3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
20	2040



COD 59 - 4x3,4cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
24	2448



COD 85 - 7x2,3cm

impronte/blister indents/blister	impronte/MOQ indents/MOQ
20	2040

Placchette in cioccolato a rilievo blisterate

Embossed chocolate plaques in blister

- Cioccolato fondente (Cacao 60% min) - *Dark chocolate (Cocoa 60% min)*
- Colore stampa Bianco
  Printing colour White
- Quantità/*Quantity* = 312pz/box
- Minimo d'ordine: 6 confezioni
  Minimum order quantity: 6 boxes
- Gluten free GF

Cioccolato **FONDENTE**



COD 70 - Ø3,8cm



COD 62 - 3,8x3cm



COD 71 - 4,4x3,4cm



COD 24 - 3,8x3,8cm



Trasferelli per cioccolato

Transfer sheets for chocolate



- Fogli per confezione: 24
  Sheets per box: 24
- Minimo d'ordine: 10 confezioni
  Minimum order quantity: 10 boxes
- Formato foglio 30x40 cm
  Sheet size 30x40 cm
- Colori stampa (vedi pag 122)
  Printing colours (see pag 122)
- Gluten free GF
- Stampa Serigrafica
  3° generazione
  3rd generation silkscreen printing



Mettici la firma

Con Modecor hai la possibilità di personalizzare con il tuo logo tutte le creazioni di pasticceria e gelateria.

1. Scegli la tipologia di personalizzazione, forma, colore e quantità.
2. Inviaci il tuo logo in VETTORIALE, salvato nei seguenti formati: **.pdf**, **.ai** o **.eps**. (No FOTO/FAX).

   Oppure scegli una font tra le seguenti

Sweet ○a. Sweet ○b. Sweet ○c. Sweet ○d. Sweet ○e.

3. Invia la richiesta tramite il nostro agente, oppure via mail al TEAM DEDICATO scrivendo a: **personalizzati@modecor.it**
4. **Modecor** ti invierà la proposta grafica in digitale della personalizzazione da te indicata.

With Modecor you can customize all your pastry and ice cream creations with your logo.

1. Choose your customization, shape, print colour and quantity
2. Send us your VECTORIAL logo, saved in the following formats: .pdf, .ai or .eps. (No PHOTO/FAX). or choose one of the default fonts.
3. Send your request through our agent or by email to the DEDICATED TEAM at custom@modecor.it
4. Modecor will send you the digital proposal of the requested customization

COLORI DI STAMPA
Print colours

! E171 free



COLORI DI STAMPA
Print colours

E171

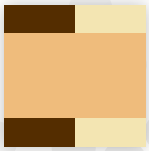
PASTELLO
PASTEL

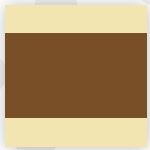

GIALLO CHIARO
LIGHT YELLOW

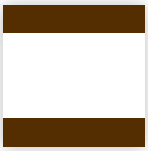

GIALLO
YELLOW


GIALLO LIMONE
LEMON YELLOW


ARANCIONE
ORANGE


SALMONE
SALMON


MARRONE
BROWN


BIANCO
WHITE


ROSA
PINK


ROSSO FRAGOLA
STRAWBERRY RED


LILLA
LILAC

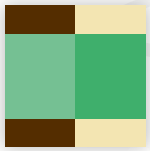

ROSSO*
RED*


MAGENTA
MAGENTA


NERO
BLACK


CIANO
CYAN


TIFFANY
TIFFANY


VERDE
GREEN


VERDE SCURO
DARK GREEN

*In cioccolato fondente: solo grafica, no testo | *Dark chocolate: only graphic, no text

PERLATO
SHINY


ORO
GOLD


ARGENTO
SILVER


PAPRIKA
PAPRIKA


BRONZO
BRONZE


VERDE PERLATO
SHINY GREEN


BLU COBALTO
COBALT BLUE

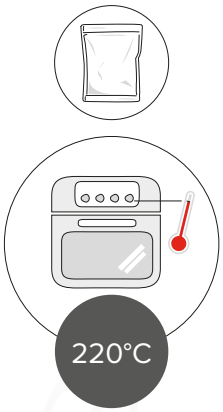
Cialde per prodotti da forno

Wafer for baking products

Ottima resistenza in frittura

Optimum resistance when fried.

- Colore di stampa Marrone
  Printing colour Brown
- Pezzi per confezione: 1000
  Pcs per box: 1000
- Minimo d'ordine
  15 confezioni (15.000 cialde)
  Minimum order quantity 15.000 wafers
- Resiste in forno max +220°C
  Can resist up to +220°C in oven
- Gluten free GF



Il Tuo Panificio

Ø3,5cm

Il Tuo Panificio

3,8x2,5cm

La tua personalizzazione





... non solo dolce!





Decoshape in cialda per gelateria e pasticceria

Wafer decoshape for pastry and ice cream products

- STAMPA FOTOGRAFICA
  Photo print effect
- Riproduciamo i colori del tuo Logo (possibili variazioni sono determinate dal supporto in cialda).
  We can reproduce the colours of your Logo (possible variations are determined by the wafer support)
- Pezzi per barattolo: 600
  Pcs per jar: 600
- Minimo d'ordine: 6 confezioni (3600 Decoshape)
  Minimum order quantity 6 jars



0306A
L3,5xH5,5cm



0349A
L3,9xH4,7cm

Targhette in zucchero

Sugar Plaques

- Perfetta per qualsiasi realizzazione di pasticceria e gelateria!
  Perfect for any pastry or ice cream creation!
- STAMPA FOTOGRAFICA
  Photo print effect
- Riproduciamo i colori del tuo Logo
  (possibili variazioni sono determinate dal supporto in zucchero)
  We can reproduce the colours of your Logo (possible variations are determined by the sugar support)
- Quantità/*Quantity* = 2520 pz/box
- Minimo d'ordine: 6 buste con 6 fogli prefustellati da 70 pz cadauno
  Minimum order quantity: 6 polybags with 6 sheets of 70 pre-cut pcs each
- Gluten free GF



L2,8cm



Pack protettivo

Protective packaging



Vaschetta contenitrice con fogli prefustellati e separati da pellicola

Container tray with pre-cut sheets on single film



Facile da smodellare senza rotture

Easy to demould without breaking



Il lato Dolce del Viaggio







1Set= +

50g/pz L10xH15cm

78202 - - 50g - cm: L9~xH14,5~
pz: 10Set(2pz) - mat: CC/CT - GF



Ripartiamo insieme con un

Dolce Souvenir!

Per il turista goloso che cerca il souvenir cioccolatoso!
Cartoline in cioccolato bianco con la stampa della tua città

The Sweet Side of Travel

Let's start off together with a Sweet Souvenir.
For the tourist with a sweet tooth looking for a chocolate souvenir!
White chocolate postcards with your city printed on them

Scan the QR code to download the PDF in your language

Cartolina in cioccolato bianco

White chocolate greeting card “Dolce Souvenir” • Carte en chocolat blanc “Dolce Souvenir” • Grusskarte aus weisser Schokolade “Dolce Souvenir”• Postal de chocolate blanco “Dulce souvenir”• Cartão postal de chocolate branco “Doce lembrança”



1Set= +

50g/pz L15xH10cm

78200 - - 50g - cm: L14,5~xH9~ pz: 10Set(2pz) - mat: CC/CT - GF



78207 - GF



78201 - GF

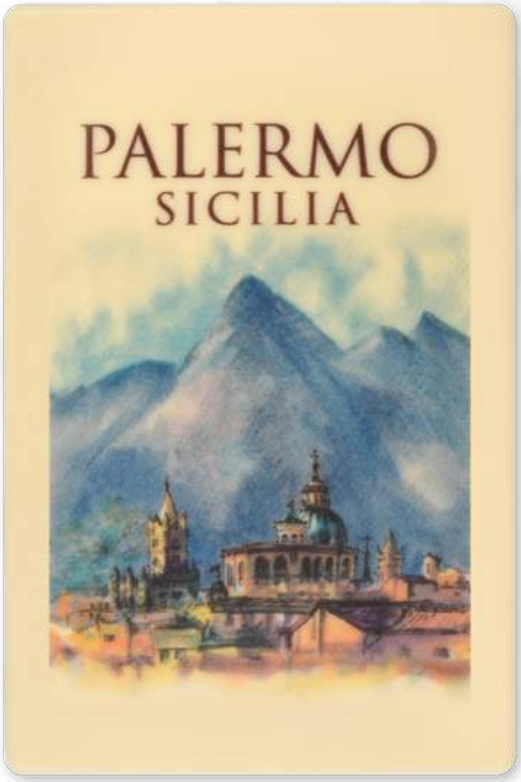
Dolce Souvenir!



78204 - ◈ - 50g - cm: L9~xH14,5~
pz: 10Set(2pz) - mat: CC/CT - GF



78205 - GF



78206 - GF



1Set= ◈ 50g/pz + L10xH15cm

78203 - ◈ - GF

Cartolina in cioccolato bianco

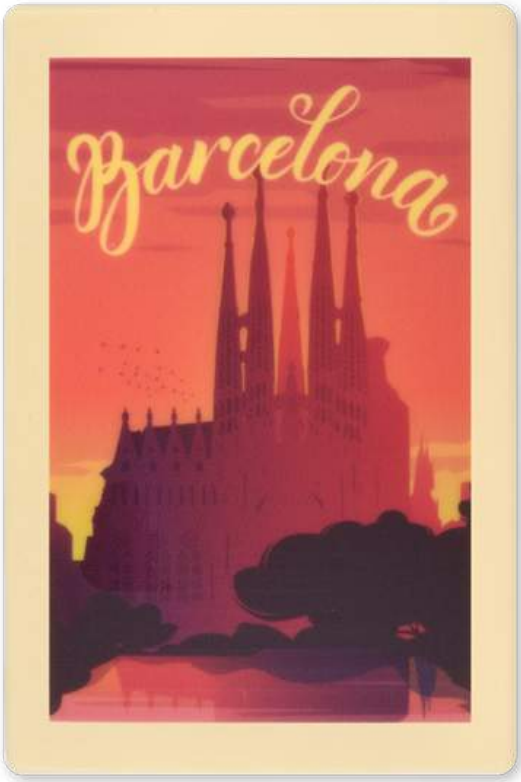
White chocolate greeting card “Dolce Souvenir” • Carte en chocolat blanc “Dolce Souvenir” • Grusskarte aus weisser Schokolade “Dolce Souvenir”• Postal de chocolate blanco “Dulce souvenir”• Cartão postal de chocolate branco “Doce lembrança”





78211 - - 50g - cm: L14,5~xH9~ pz: 10Set(2pz) - mat: CC/CT - GF

1Set= + 50g/pz L15xH10cm





78208 - cm: L9~xH14,5~ GF

78210 - GF

Dolce Souvenir!







1Set= +

50g/pz L10xH15cm

78209 - 50g - cm: L9~xH14,5~
pz: 10Set(2pz) - mat: CC/CT - GF

Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



78248 NEW -

4 - cm: Ø6

pz: 110 (55x2)

mat: CC - GF





Italian style

Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



78342 NEW -
cm: L2,8 - pz: 240 (40x6)



78338 NEW -



78333 NEW -



78318 NEW -



78314 NEW -



78113 -
cm: L2,8 - pz: 240 (40x6) -



78118 - -

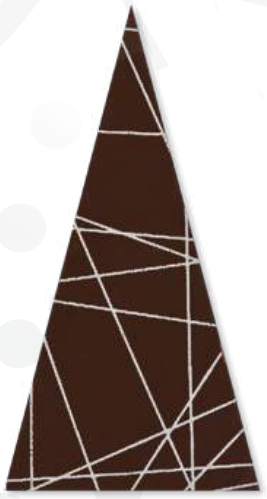


78123 - -



Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas



78343 NEW -

cm: L3,3xH6,2

pz: 144 (24x6)



78339 NEW -



78334 NEW -



78114 -

cm: L3,3xH6,2

pz: 144 (24x6) -



78119 - -



78124 - -



78344 NEW -

cm: L3xH4 - pz: 180 (30x6)



78341 NEW -



78319 NEW -



78332 NEW -



78115 -



78120 -



78287 NEW -

cm: L4 - pz: 76 (19x4)



78288 NEW -



78365 NEW -

Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

! 3 cioccolati
in una sola confezione!





78038 -
cm: L9 - pz: 228 (76x3) -



78296 NEW -
cm: L9 - pz: 76 (19x4) -



78320 NEW -



78337 NEW -



78315 NEW -



78350 NEW -



78122 - - cm: L9 - pz: 76 (19x4) - GF



78117 - - GF



78126 - - GF



Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

1 Confezione = Fino a 30 torte

1Kit=5pz - 1conf=150pz



78116 - - cm: Ø2,5-4,5~ - pz: 30Kit (5x6) - GF



78130 - - GF AZO



78316 NEW - - GF AZO



Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines • Gebrauchsfertige Schokoladendekore
Decoraciones de chocolate superfino • Decorações de chocolate finas

1 Confezione = Fino a 30 torte

1Kit=5pz - 1conf=150pz



78331 NEW - - cm: Ø2,5-5 - pz: 30Kit (5x6) - GF AZO



78121 - - GF



78340 NEW - - GF AZO



78317 NEW - - GF AZO



78125 - ◈ - cm: Ø2,5-5 - pz: 30Kit (5x6) - GF

1Kit=5pz - 1conf=150pz

1 Confezione = Fino a 30 torte



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister

1Kit = 5pz - 1conf.=120pz



78000 - - 12,5g/Kit - cm: Ø1,7-4,5 - pz: 24Kit (4x6) -

3 cioccolati in una sola confezione!



35395 - - 5g - cm: L14~- pz: 144 (12x12) -



78143 - - 5g

cm: L16,8xH1,7 - pz: 48

GF AZO



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78144 - - 5g
cm: H10~ - pz: 120 (10x12) -



78020 - - 4g
cm: L3xH4 - pz: 180 (20x9) -



35178
- 4g - cm: L3xH4
pz: 100 (20x5)



35222
-

3 cioccolati in una sola confezione!



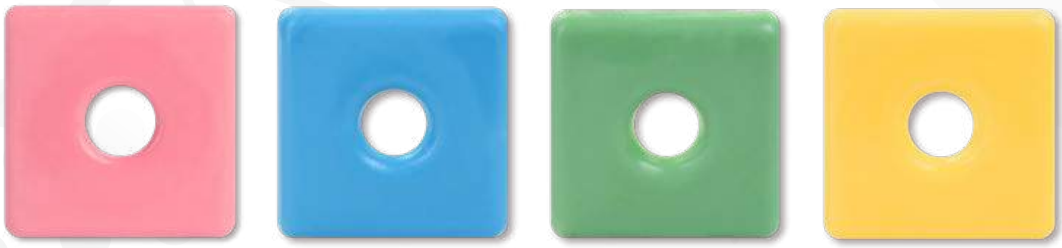
78038 -
cm: L9 - pz: 228 (76x3) -



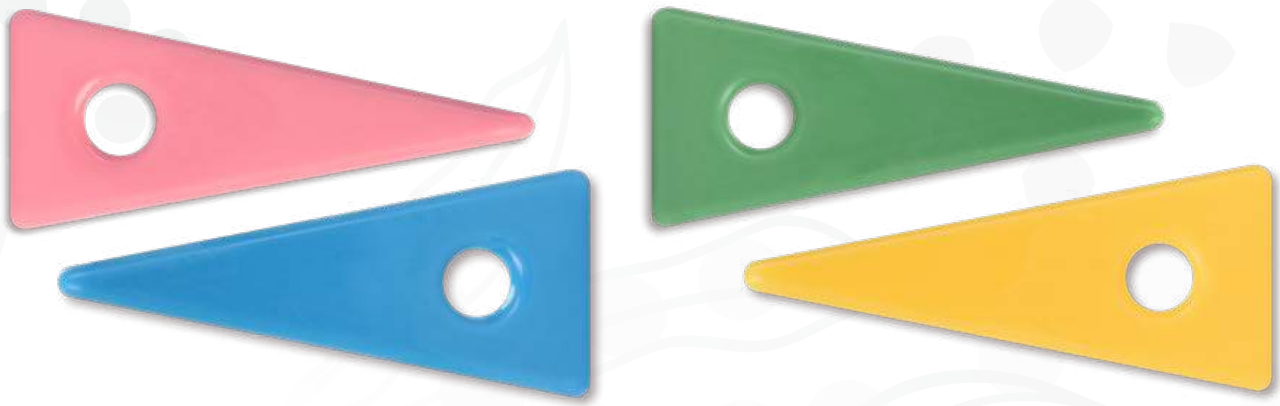


Decorazioni
a base di burro di cacao colorato

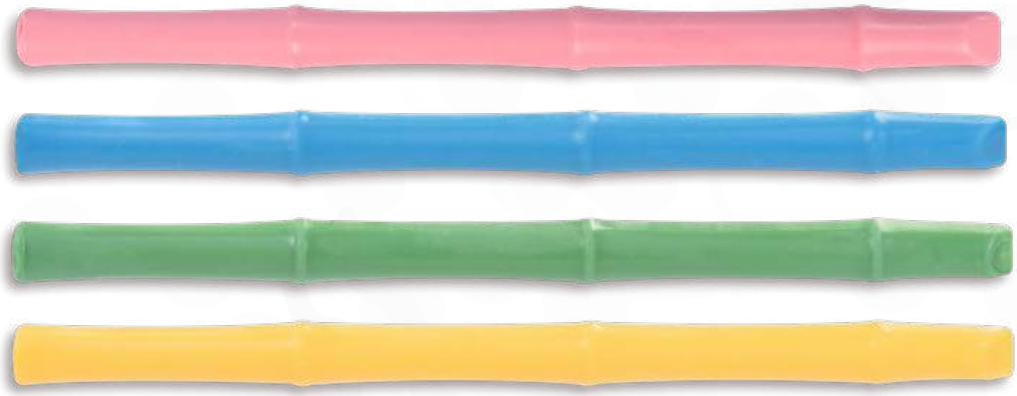
Coloured cocoa butter based decorations • Décorations à base de beurre de cacao coloré
Dekorationen aus bunter Kakaobutter • Decoraciones a base de manteca de cacao colorada
Decorações a base de manteiga de cacau colorada



78061 - 4 - 2,5g - cm: L2,9 - pz: 96 (24x4) - mat: BC - GF



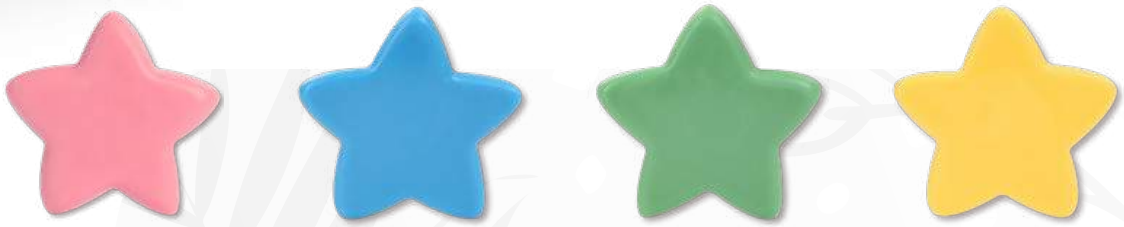
78062 - 4 - 3,5g - cm: L2,9xH6,7 - pz: 48 (12x4) - mat: BC - GF



78065 - 4 - 5g cm: L14~- pz: 96 (12x8) mat: BC - GF

Le tonalità cromatiche dei prodotti potrebbero variare rispetto alle immagini rappresentate.
Product colour tones may differ from the photos.





78067 - ■■■ 4 - 1,8g - cm: Ø3~- pz: 96 (24x4) - mat: BC - GF



78064 - ■■■ 4 - 2g - cm: Ø3- pz: 96 (24x4) - mat: BC - GF



78063 - ■■■ 4 - 2g - cm: L3~- pz: 96(24x4) - mat: BC - GF

Le tonalità cromatiche dei prodotti potrebbero variare rispetto alle immagini rappresentate.
Product colour tones may differ from the photos.

Decorazioni di cioccolato

Chocolate decorations • Décorations de chocolat • Dekore aus Schokolade
Decoraciones de chocolate • Decorações em chocolate



34740 NEW - - cm: L1~ - pz: 1kg - GF AZO



34739 NEW - - GF AZO



34737 NEW - - cm: L20 - pz: 0,9kg - GF AZO



34734 NEW - - GF AZO



34735 NEW - - GF AZO





34441 NEW - - cm: L10 - pz: 0,9kg - GF AZO



Decorazioni di cioccolato

Chocolate decorations • Décorations de chocolat • Dekore aus Schokolade
Decoraciones de chocolate • Decorações em chocolate



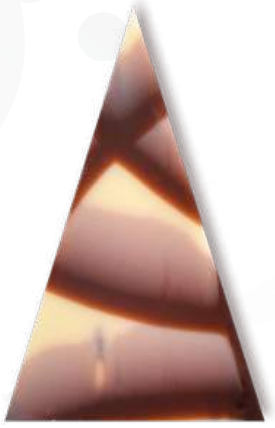
32138
- 7g - cm: Ø4,4xH2 - pz: 312
GF AZO



32518
- GF AZO



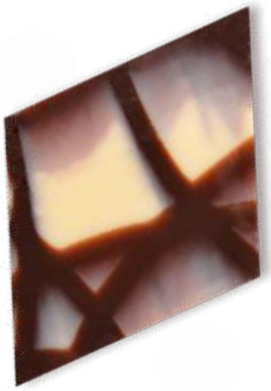
34191
- GF AZO



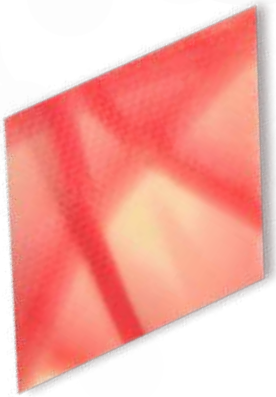
34748 - - 1,8g
cm: L3,5xH5,5 - pz: 490
GF AZO



34745 - GF AZO



34747 - - 2,1g
cm: L6xH4 - pz: 360
GF AZO



34744 - GF AZO



32528
3 - - 1,2g
cm: 1:1 - pz: 300
GF AZO



34727 - 4 - - 1,1g - cm: L3xH6 - pz: 575 - GF AZO



78255 NEW
- 6,5g - cm: 1:1
pz: 48 (12x4) - GF AZO

Nocciole perlate ricoperte di cioccolato

Pearly coloured chocolate covered hazelnuts



25640B -
500g - cm: Ø2 - pz: 1
GF AZO



25640C -
GF AZO



25640J -
GF AZO

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78292 NEW
3 - - 6g - cm: Ø2,8
pz: 96 (32x3) -



78293 NEW
4 - 6g - cm: Ø2,8
pz: 96 (32x3) -



78294 NEW - 4 - 12g - cm: Ø3,5 - pz: 48 (24x2) -



78323 NEW
2 - - 12g - cm: Ø3,5
pz: 48 (24x2) -



78370 NEW - 6g
cm: Ø2,8 - pz: 96 (32x3)



78363 NEW



78290 NEW



78291 NEW - 12g
cm: Ø3,5 - pz: 48 (24x2)



78335D NEW



78336D NEW



78335C NEW



78336C NEW



78335L NEW



78336L NEW



78335E NEW



78336E NEW

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78274 NEW

3,5g - cm: L2,9xH6,7 - pz: 48 (12x4) -



78272 NEW

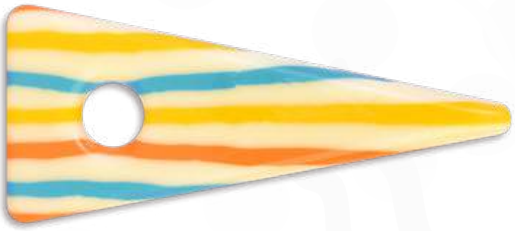
2,5g - cm: L2,9 - pz: 96 (24x4) -



78286 NEW



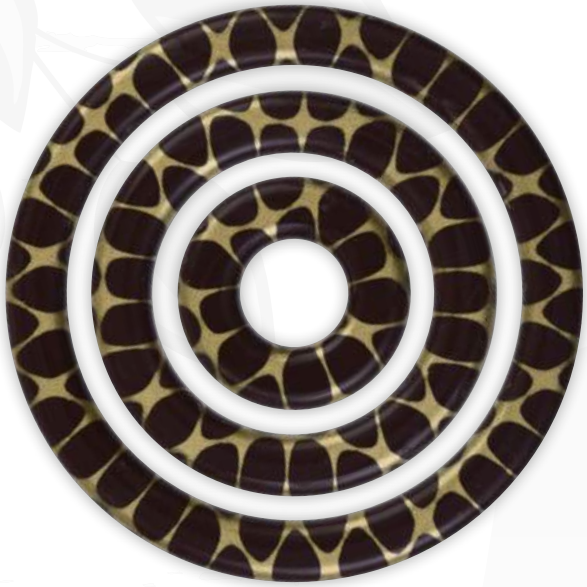
78285 NEW



78275 NEW



78273 NEW



78322 NEW - - 19g
cm: Ø3,5/8 - pz: 32 (4x8) -



78147 - - GF

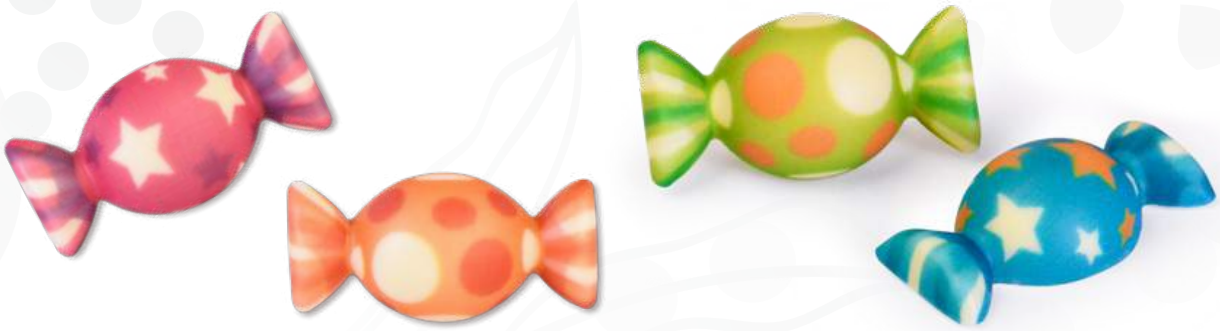


Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78359 NEW
- 11g - cm: L2xH4,5
pz: 96 (16x6) - GF



78137 - 4 - - 4g - cm: L4xH2 - pz: 96 (16x6) - GF



78175
4 - - 2,5g
cm: Ø3 - pz: 144 (24x6) - GF

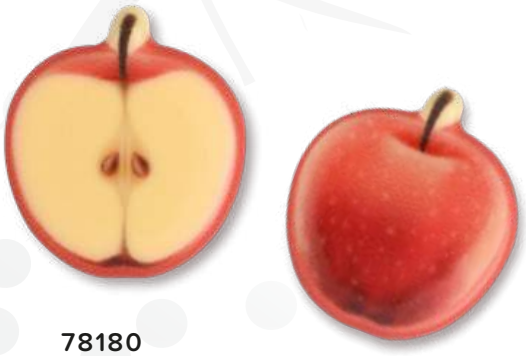


78176
4 - - 2,5g
cm: Ø3 - pz: 144 (24x6) - GF



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78180

2 - - 3g - cm: L3,5~

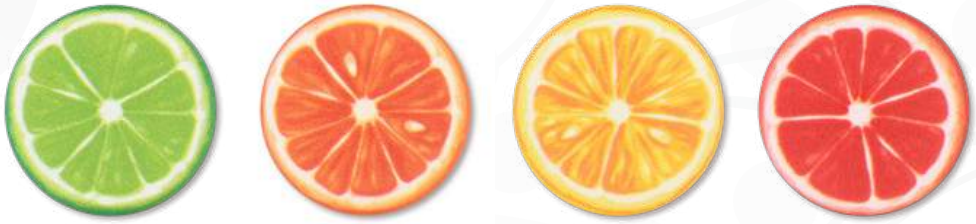
pz: 120 (24x5) - GF



78179

2 - - 2,6g - cm: L3,5

pz: 120 (24x5) - GF



78362 NEW

4 - - 2,5g

cm: Ø3~ - pz: 144 (24x6)

GF



78360 NEW

- 2,4g - cm: Ø2,5~ - pz: 96 (32x3) - GF



78361 NEW

- 8,4g - cm: Ø3,5 - pz: 96 (24x4) - GF



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78142 - ■■■ 4 - ◈ - 3g - cm: L3,5xH4,5~- pz: 60 (20x3) - GF



78181
■■■ 6 - ◈ - 2g
cm: L max 4~
pz: 168 (24x7) - GF



78284 NEW
■■■ 5 - ◈ - 1,4g - cm: L1,5 - pz: 100 (50x2) - GF



78254 NEW
■■■ 2 - ◈ - 1,4g - cm: L1,5
pz: 100 (50x2) - GF AZO



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



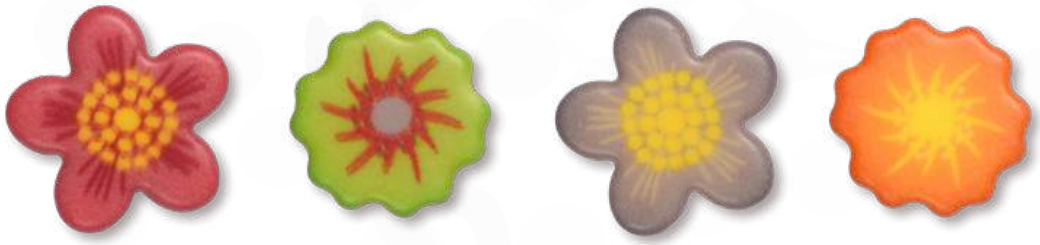
78139 - ■■■ 4 - ◈ - 2g - cm: Ø3,5 - pz: 144 (24x6) - GF



78289 NEW - ■■■ 5 - ◈ - 1,3g - cm: Ø2,3 - pz: 210 (35x6) - GF AZO



78177 - ■■■ 4 - ◈ - 3,7g - cm: Ø4~ - pz: 144 (24x6) - GF



78006 - ■■■ 4 - ◈ - 1,6g - cm: Ø2,5/3 - pz: 192 (24x8) - GF



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78157 - 3 - - 1,8g
cm: 1:1 - pz: 72 (24x3) - GF



78329 NEW - - 12g
cm: Ø3,5xH3 - pz: 48 (24x2) - GF AZO



12pz
48pz
36pz
24pz

35393 - - 72g/Kit - cm: 1:1 - pz: 6Kit (20pz) - GF



35066 - 5 - - 10g - cm: Ø4,5 - pz: 180 - AZO



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister





35399 - - 45g/Kit - cm: Ø10 pz: 12Kit (2x6) - GF



78271 NEW

4 - - 5,5g - cm: L3,5xH5

pz: 48 (16x3) -



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78348 NEW

8 - - 9g - cm: Ø5

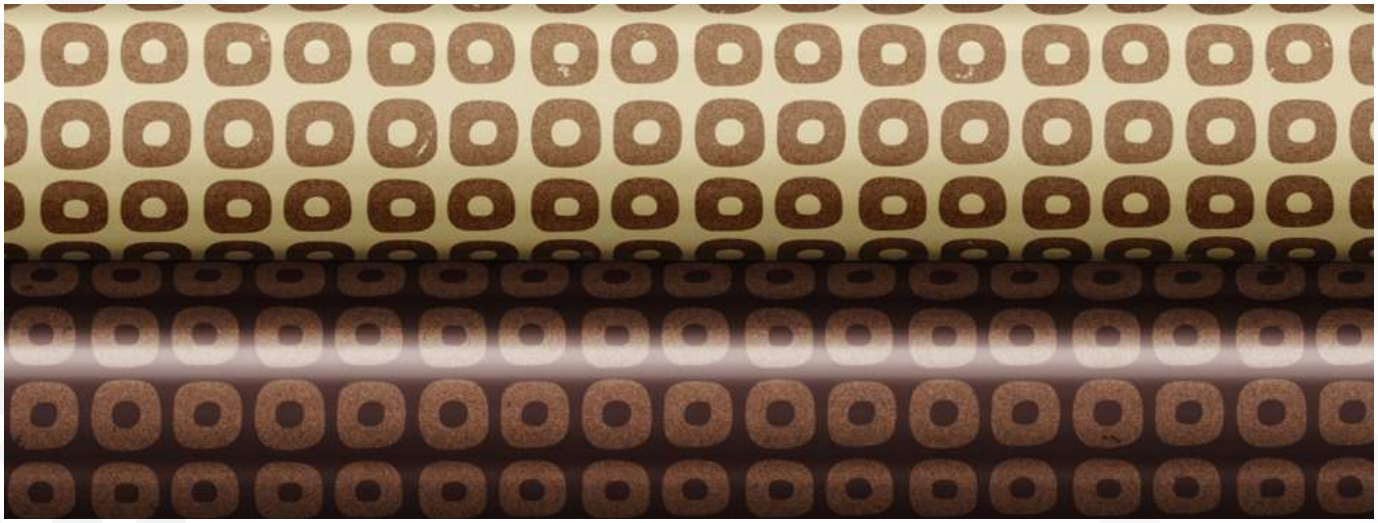
pz: 32 (8x4) - GF



78258 NEW - 8 - - 12g - cm: Ø3,5 - pz: 48 (24x2) -



78260 NEW - - 9,7g - cm: H10 - pz: 24 (8x3) -





81376 - ■■■ 2 - cm: L30xH40 - pz: 24 - GF AZO



82011 NEW - cm: L30xH40 - pz: 12 - GF AZO


Modecor



81395 NEW - cm: L30xH40 - pz: 12 -



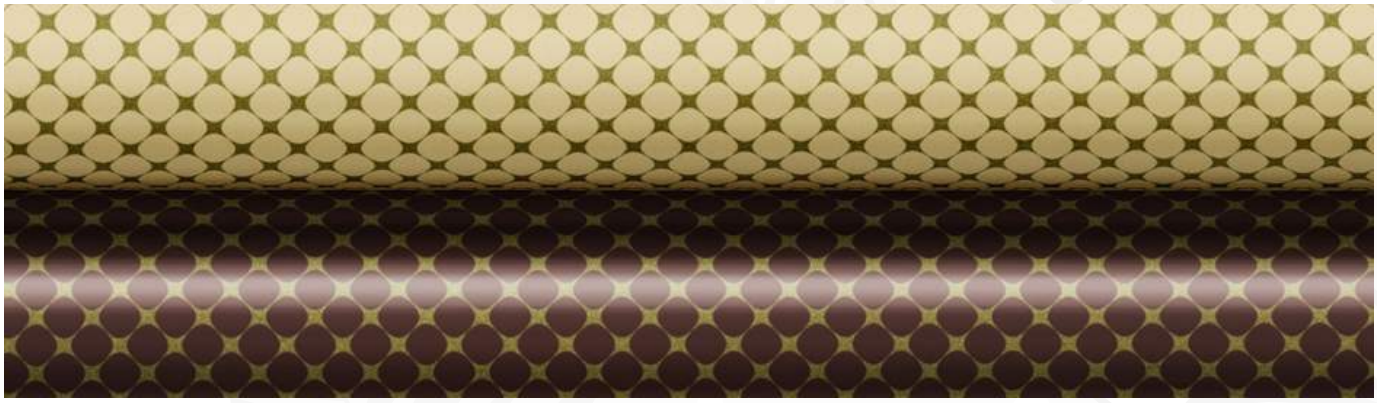
81394 NEW - cm: L30xH40 - pz: 12 -

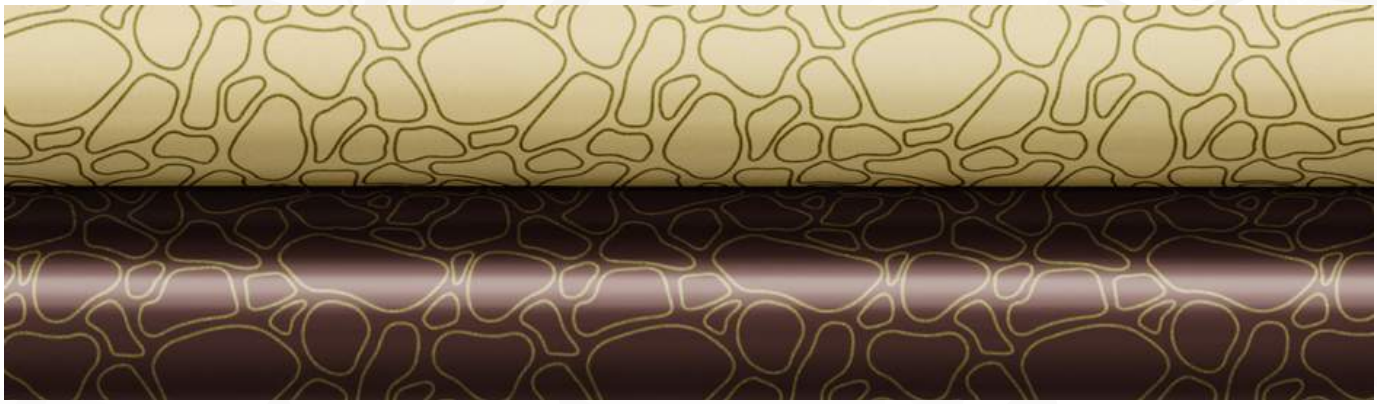


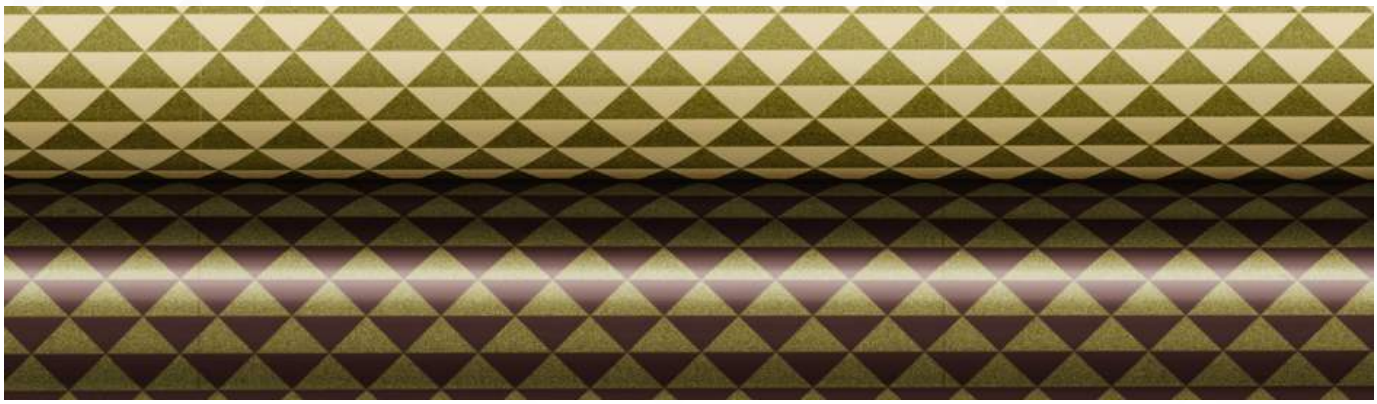
82010 NEW - cm: L30xH40 - pz: 12 -



82002 NEW - cm: L30xH40 - pz: 12 -







81397 NEW - ■■■ 3 - cm: L30xH40 - pz: 24 -



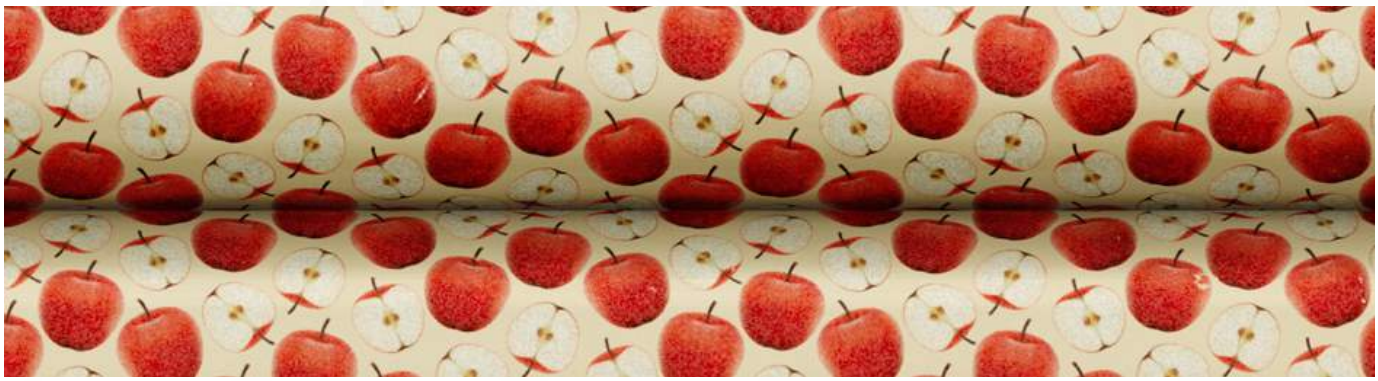
81383 - cm: L30xH40 - pz: 12 - GF



81381 - cm: L30xH40 - pz: 12 - GF



81372 - cm: L30xH40 - pz: 12 - GF



81373 - cm: L30xH40 - pz: 12 - GF





81382 - cm: L30xH40 - pz: 12 - GF





81375 - ■■■ 2 - cm: L30xH40 - pz: 24 - GF



81393 NEW - cm: L30xH40 - pz: 12 -





82006 NEW - 2 - cm: L30xH40 - pz: 24 -



81349 - cm: L30xH40 - pz: 12 -







81398 NEW - 3 - cm: L30xH40 - pz: 24 -

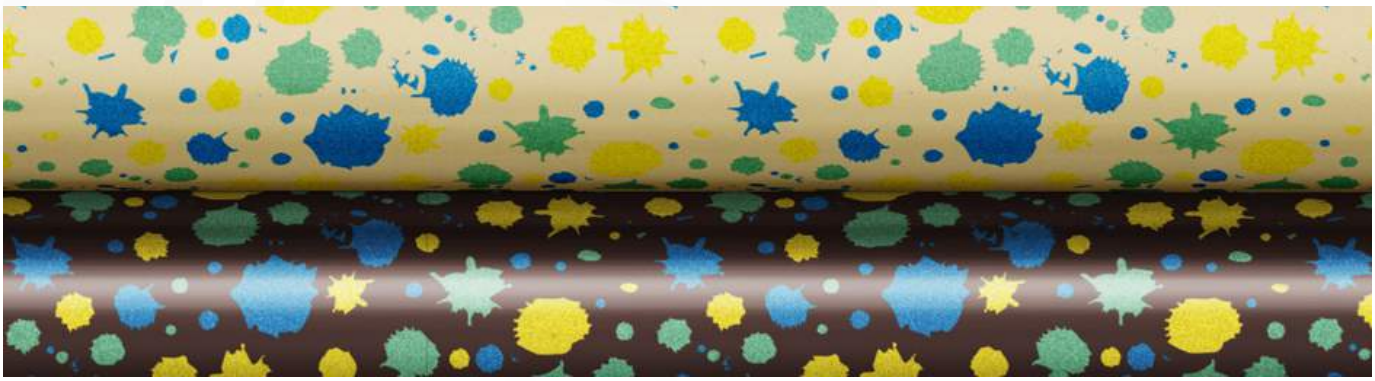


78351 NEW - cm: L30xH40 - pz: 12 -



81392 NEW - cm: L30xH40 - pz: 12 -





82005 NEW - 2 - cm: L30xH40 - pz: 24 -









82000 NEW - 4 - cm: L30xH40 - pz: 24 -





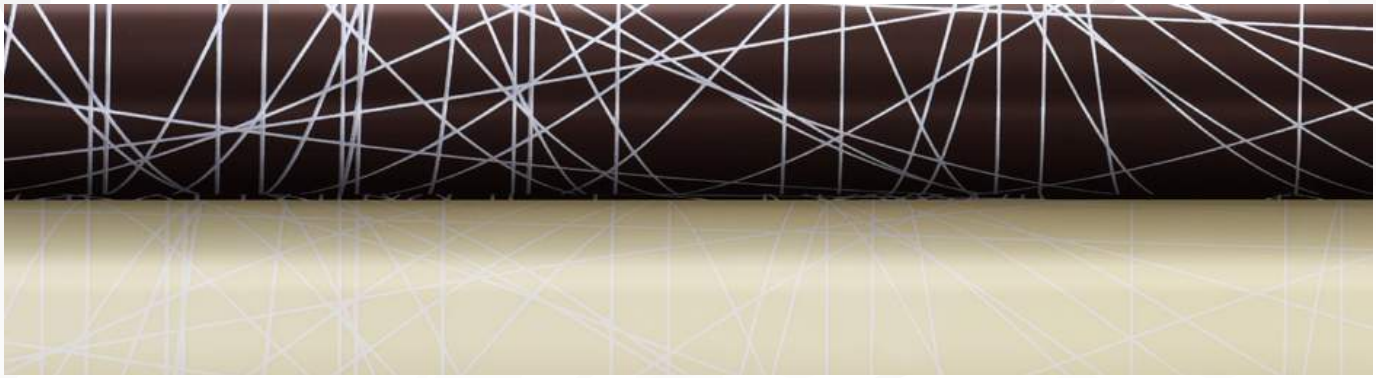




82001 NEW - 4 - cm: L30xH40 - pz: 24 -



82008 NEW - cm: L30xH40 - pz: 12 -



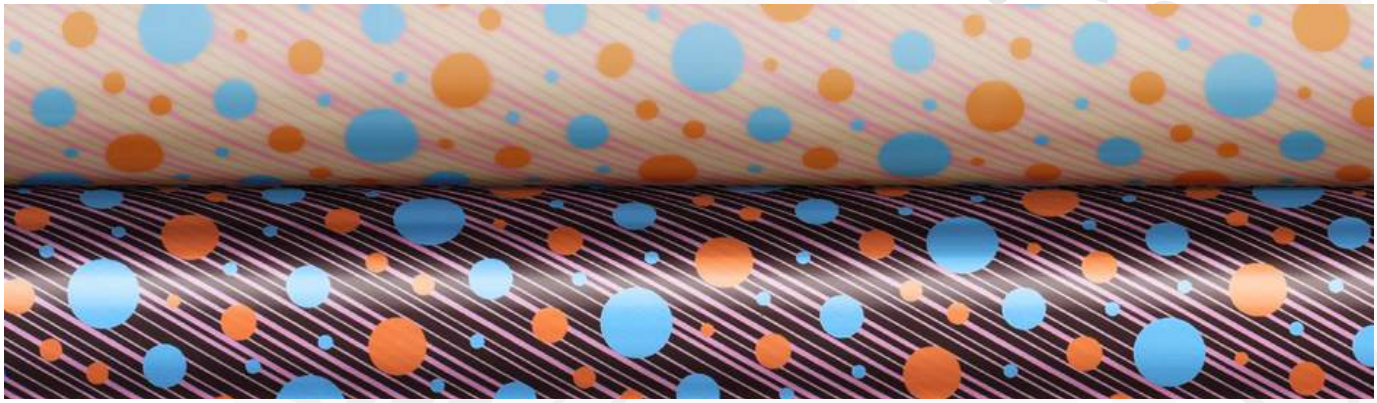
82009 NEW - cm: L30xH40 - pz: 12 -

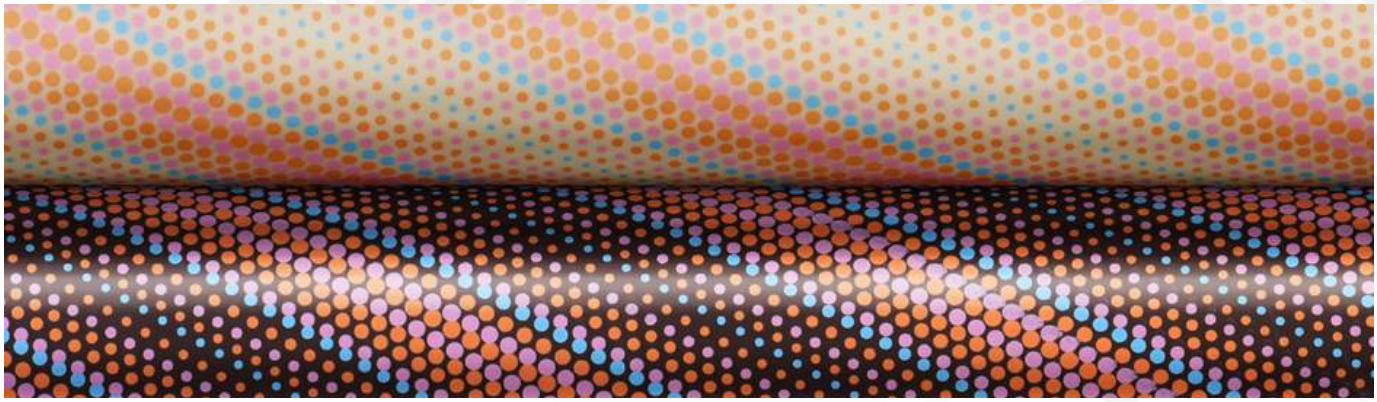




81365 - ■■□ 2 - cm: L30xH40 - pz: 24 -









81399 NEW - 4 - cm: L30xH40 - pz: 24 -

Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



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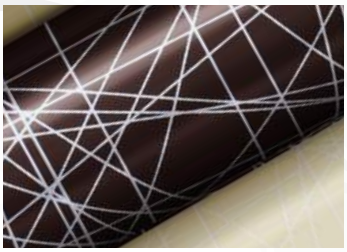
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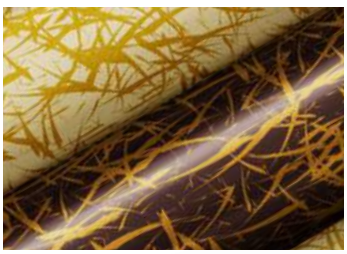
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Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



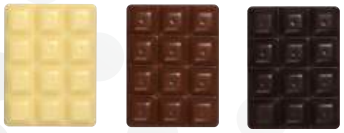
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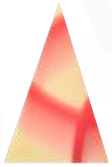
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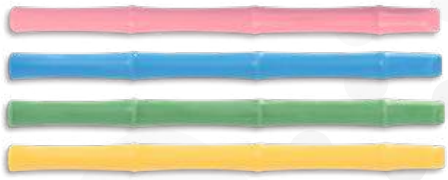
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78335E NEW
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78291 NEW
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78336D NEW
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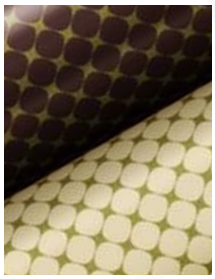
78336E NEW
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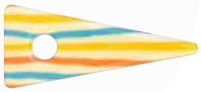
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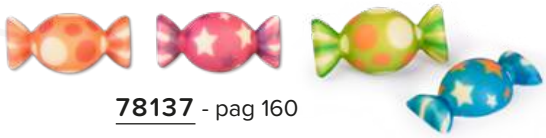
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Panoramica cioccolato

Shapes and graphic overview Chocolate • Vue d'ensemble gamme chocolat
Übersicht Schoko-Dekore • Visión general gama chocolate • Visão geral Gama chocolate



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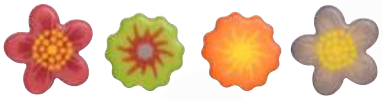
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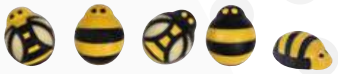
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SMILEY® World®



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Cioccolato chablon

Thin Chocolate Plaques • Plaquettes chocolat fines
Gebrauchsfertige Schokoladendekore • Decoraciones de chocolate superfino
Decorações de chocolate finas



78249 NEW - 4 - cm: Ø6 - pz: 110 (55x2) - GF



78110
- cm: L4 - pz: 120 (20x6) - GF



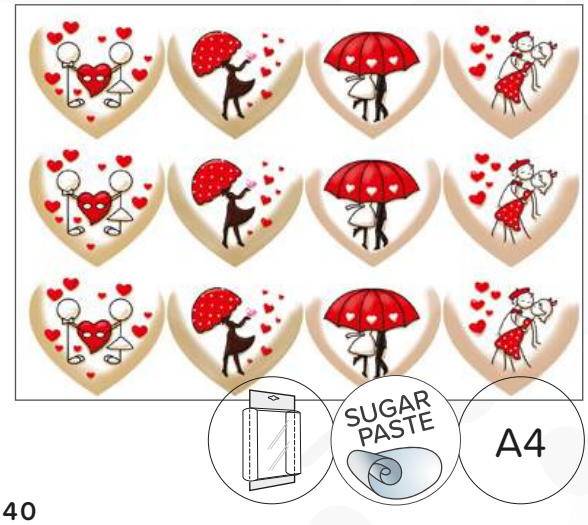
35478
7 - - cm: L3
pz: 112 (28x4) - GF AZO


LOVE

Vestibiscotti

Cookie dress • Habit-biscuits • Vorgestanztes Zuckerpapier • Vistegalleta • Veste bolacha



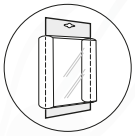


20040

●●● A - ■■■ 4 - cm: Ø6,5~

pz: 12BlisterA4 (12pz) - mat: ZU - GF





30486

cm: H6,5 - pz: 1Blister - mat: MT

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar



25559 - ●●● A - ■■■ 2 - cm: L4

pz: 72 - mat: ZU - AZO



20054

●●● A - ■■■ 4 - cm: 1:1

pz: 60 - mat: ⊙



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister





78283 NEW

4 - ◇◇ - 8,5g

cm: L6 - pz: 32 (8x4)







78263 NEW

◇◇ - 5g - cm: L3,5~

pz: 48 (24x2) -



34608

◆◆ - 15g - cm: H6

pz: 36 -



78276 NEW

◇◇ - 7g - cm: L3,5xH4

pz: 45 (15x3) -



78257 NEW - ■■■ 4 - ❖ - 3g - cm: L4 - pz: 72 (24x3) - GF



78256 NEW - ■■■ 4 - ❖ - 5g - cm: L4,5^ - pz: 72 (24x3) - GF AZO



78252 NEW - ■■■ 4 - ❖ - 9,3g - cm: L6,5 - pz: 24 (6x4) - GF AZO

34611

■■■ 3 - ❖ - 15g

cm: L5 - pz: 36 AZO





81388 - cm: L30xH40 - pz: 12 -



82007 NEW - cm: L30xH40 - pz: 12 -



81396 NEW - cm: L30xH40 - pz: 12 -

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e goma



20042 - ●●●A - ■■■2 - cm: H4,5~
pz: 36 - mat: GE/ZU - GF



20275
●●●A - ■■■2 - cm: H4,5
pz: 30 - mat: GE/ZU - GF AZO



20017
●●●A - ■■■3 - cm: H4,5
pz: 30 - mat: GE/ZU - GF

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar



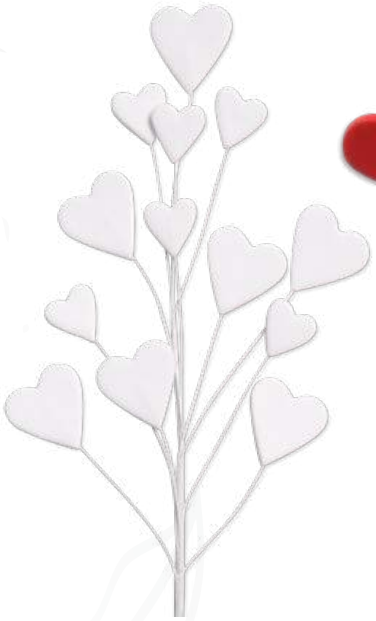
20024 - ●●●A - cm: H5
pz: 40 - mat: ZU - AZO

Soggetti decorativi

Decorative figurines • Sujets décoratifs • Dekorfiguren
Figuras decorativas • Figuras decorativas



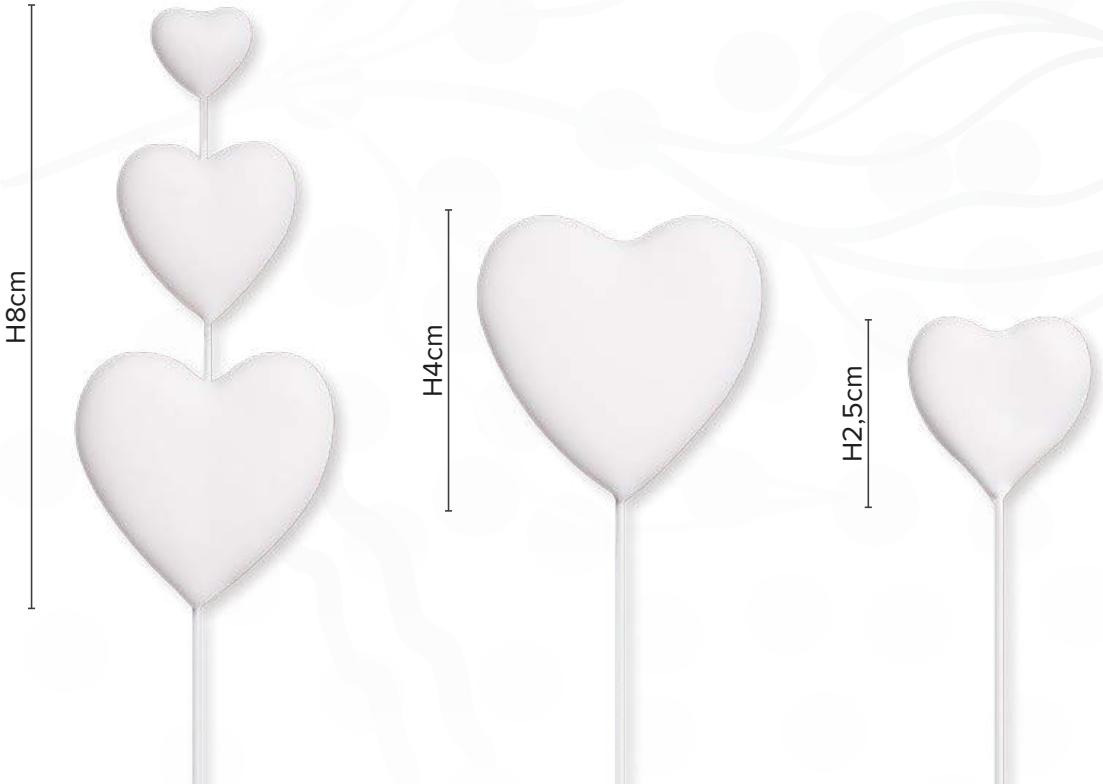
20230I - mat:



20230 - mat:



20230D
cm: H16 - pz: 12
mat:



24668 - ●●● A - ■■■ 3 - cm: H2,5-8 - pz: 100 - mat:



20053

cm: H9,5~

pz: 36 - mat: VT

cc: 160ml



Candele

Candles • Bougies • Kerzen • Velas • Velas



20036 - cm: L4~

pz: 36 - mat: CE -

Carnevale

Carnival • Carnaval • Karneval • Carnaval • Carnaval



17075

●●● A - ■■■ 3

cm: H max 7~ - pz: 24

mat: ZU -



17123

●●● A - ■■■ 4

cm: L6xH3 - pz: 40

mat: ZU -



17112 NEW - ●●● A - cm: H4~ - pz: 140 - mat: ZU -



Festa della mamma

Mother's Day • Fête des Mères • Muttertag • Día de la Madre • Dia da Mãe



78262 NEW - 4 - 4,5g - cm: L4,5/5,5xH3^v - pz: 60(12x5) - GF AZO



21002 - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU - GF



24491 - cm: H14
pz: 36 - mat: ST



24113 - cm: 1:1 - g: 750
pz: 1 - mat: ZU - GF AZO



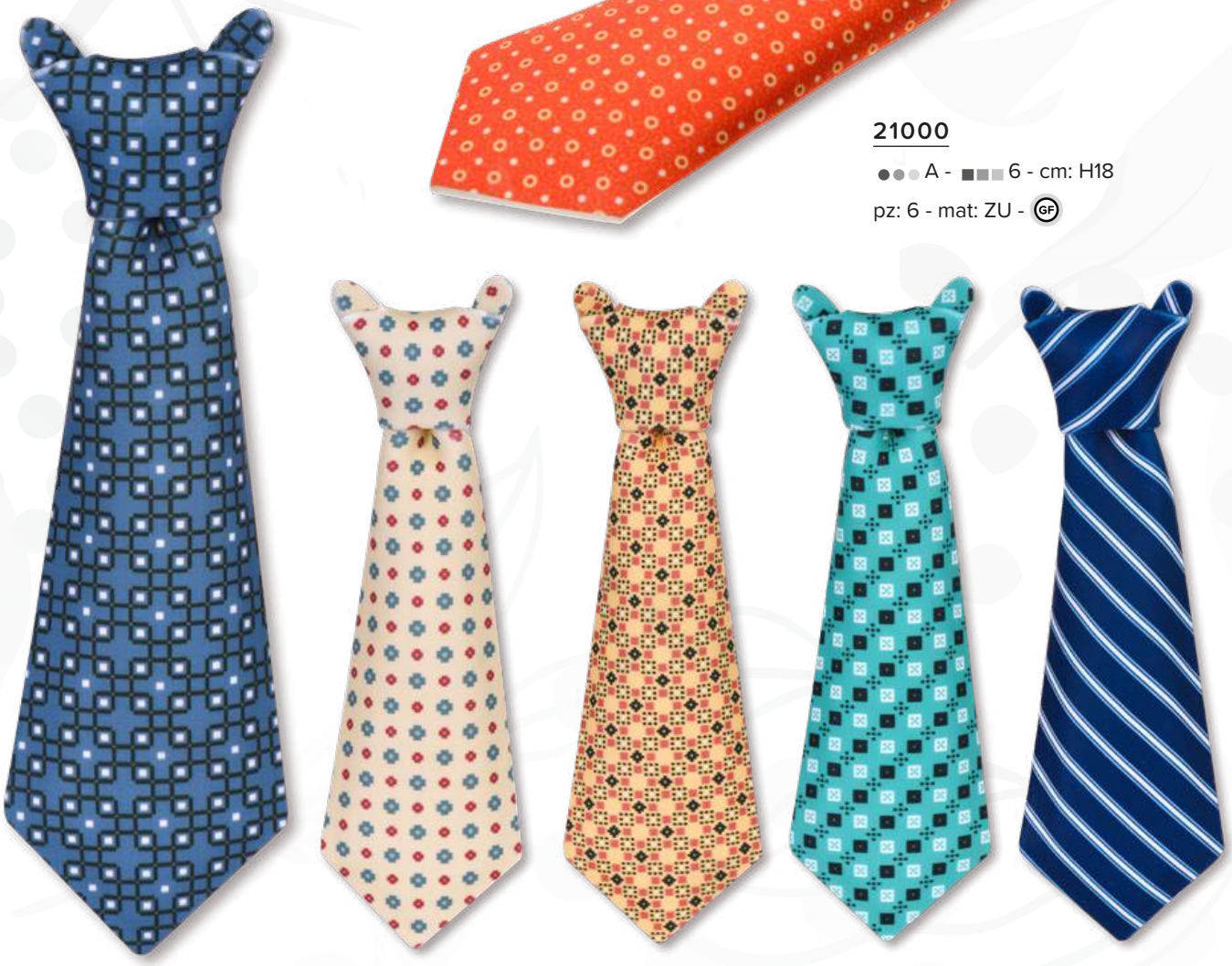
Festa del papà

Father's Day • Fête des pères • Vatertag
Día del padre • Dia do Pai



21000

●●● A - ■■■ 6 - cm: H18
pz: 6 - mat: ZU - GF







21001 - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU - GF


Auguri
Papà

Festa del papà

Father's Day • Fête des pères • Vatertag
Día del padre • Dia do Pai



78321 NEW - ■■■ 4 - ❖ - 9,7g - cm: H10 - pz: 32 (8x4) - GF AZO



21011

●●● A - ■■■ 2

cm: H19 - pz: 24

mat: PL



20016

cm: H max 6 - pz: 20Kit (3pz) - mat: CT/PL



Follow the Bunny he has the chocolate!




BUONA PASQUA
Buona Pasqua
BUONA PASQUA
Modecor
Modecor
Modecor

Decorazioni per Vetrine

Showcase decorations • Produits pour la décoration des vitrines
Schaufenster Dekorationen • Decoraciones para escaparates • Decorações para montras



H max 22 cm



L91xH30cm

19035 NEW - 1 Kit (3pz) - mat:

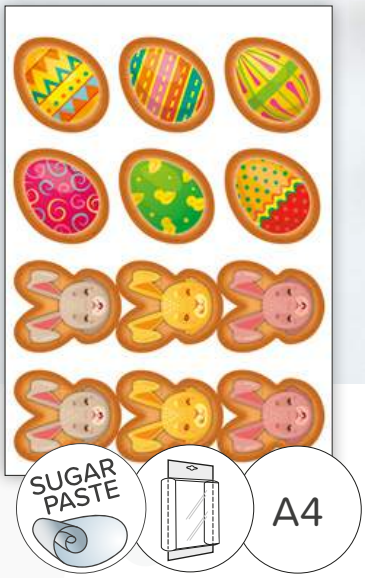



Caffetteria
HAPPY
EASTER

Prodotti da banco

Ready to sell products • Produits prêts à vendre • Geschenkartikel
Productos de impulso • Productos prontos para vender





19030 - ●●● A - ■■■ 9

pz: 12BlisterA4(12pz)

mat: ZU - GF



L5,5xH6,5cm



L5xH6,5cm







30487

pz: 1Blister(2pz)

mat: MT





35g

32163 NEW

2 - - 35g

cm: H8 - pz: 18 - GF AZO

25g

78072

3 - - 25g

cm: H13/16,5 - pz: 36

GF AZO















78073 - 4 - - 10g - cm: H5 - pz: 24 - GF AZO

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



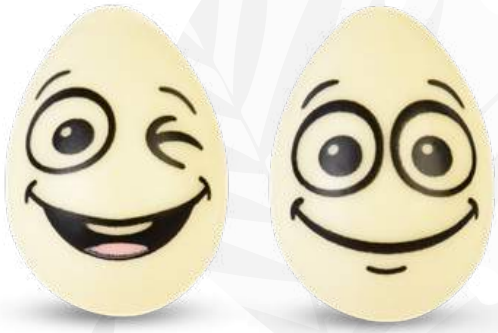


78227 NEW - 4 - - 3g - cm: H3,5~ - pz: 96 (24x4) - GF

BB side



78230 NEW - - 7g - cm: H4~
pz: 64 (32x2) - GF AZO



78228 NEW - 2 - - 7g - cm: H4~
pz: 64 (32x2) - GF AZO



78229 NEW - 2 - - 7g - cm: H4~
pz: 64 (32x2) - GF AZO



78231 NEW - 2 - - 10g - cm: 1:1 - pz: 48(8x6) - GF

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister





78232 NEW - ■■■ 2 - ◈ - 11g - cm: L7,5xH4,5~ - pz: 36(9x4) - GF







78234 NEW - ■■■ 3 - ◈ - 6,3g - cm: Ø5 - pz: 45(15x3) - GF







78233 NEW - ■■■ 3 - ◆ - 6,3g - cm: Ø5 - pz: 45(15x3) - GF

Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief • Relief-Schoko-Dekore
Decoraciones de chocolate en relieve • Decorações em relevo



78235 NEW - 3 - - 7g
cm: L4,8 - pz: 45 (15x3) - GF



Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78349 NEW
- 35g/Kit - cm: 1:1
pz: 8Kit(3pz) - GF



78069 - - 15g
cm: H6~ - pz: 36 - GF AZO


Buona
Pasqua

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



19036 NEW - ●●● A - ■■■ 6 - cm: H3- pz: 126 - mat: ZU - GF



19028
●●● A - ■■■ 2 - cm: H max 4
pz: 96 - mat: ZU - AZO



19163 - ●●● A - cm: H3~ - pz: 70 - mat: ZU - AZO



19033 NEW - ●●● A - ■■■ 2
cm: L5xH6 - pz: 80 - mat: ZU - GF



19034 NEW
cm: L3,5xH2 - pz: 100 - mat: ZU - GF



19161 - ●●● A - cm: L6xH5 - pz: 40 - mat: ZU - AZO



Assortito in 2 misure
2 sizes assorted



19025 - ●●● A - ■■■ 6 - cm: 1:1
pz: 48 - mat: ZU - GF

Decorazioni in zucchero

Sugar decorations • Décorations en sucre • Zuckerdekore
Decoraciones de azúcar • Decorações em açúcar



L8,5xH5,5cm



H4~cm

19029 - pz: 18Kit (3pz) - mat: ZU - GF



25643 - 9g - cm: H3 - pz: 1kg - AZO



19017

●●● A - 10g

cm: H3 - pz: 1kg - mat: ZU - AZO





19192
cm: H3 - pz: 60
mat: Cl

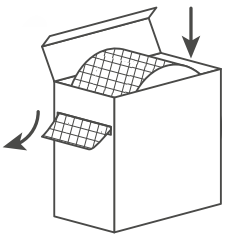


19193
cm: H4,5 - pz: 36
mat: Cl



19342
cm: H22 - pz: 48
mat: ST

L'unico nastro in tessuto adatto al contatto con alimenti!
The only foodsafe fabric ribbon!



New pack!



19027 - cm: H4
pz: 20m - mat: ST/PL

Soggettini in zucchero e gelatina

Sugar and jelly figurines • Sujets en sucre et gelée • Zucker und Gelatine Figuren
Muñecos de gominola • Bonequinhos de açúcar e geleia



19015
●●● A - ■■■ 2 - cm: H6,5
pz: 20 - mat: GE/ZU - GF



19022
●●● A - ■■■ 3 - cm: H5,5
pz: 30 - mat: GE/ZU
GF AZO



19152 - ●●● A - ■■■ 4 - cm: H3,5 - pz: 48 - mat: ZU - AZO



8pz | 7pz | 7pz | 8pz

19023 - ●●● A - ■■■ 4 - cm: H4,5 - pz: 30 - mat: GE/ZU - GF



19018

●●● A - ■■■ 3 - cm: H3,5-6

pz: 30 - mat: GE/ZU - GF



19020

●●● A - ■■■ 3 - cm: H5 - pz: 30 - mat: GE/ZU - GF



19021

●●● A - ■■■ 2 - cm: H4,5~

pz: 30 - mat: GE/ZU - GF AZO



19142 - ●●● A - ■■■ 7 - cm: H4~ - pz: 70(35x2) - mat: GE/ZU - AZO



19004

●●● A - ■■■ 3

cm: H3,5~ - pz: 24 - mat: ZU

Vestidolci

Decorazioni in pasta di zucchero • Sugar paste decorations • Décorations en pâte à sucre
Zuckerpaste Dekorationen • Decoraciones en pasta de açúcar
Decorações em pasta de açúcar





A4

40345 -cm: L9,5xH13 - pz: 8 - mat: ZU - GF

Per uova di Pasqua
For Easter eggs





A4

43131 - GF


Bing
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Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento





26013B - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU- GF





26013C - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU- GF



26004B
cm: 1:1
pz: 15Kit(4pz)
mat: ZU - GF



26004C - GF


GIRL

Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento





26005B - cm: 1:1 - pz: 6Kit(2pz) - mat: ZU - GF





26005C - GF







26012C - cm: 1:1

pz: 8Kit (3pz) - mat: ZU - AZO





26012B - AZO





26006B

cm: 1:1

pz: 4Kit (3pz)

mat: ZU - GF





26006C - GF



Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



H9cm



L4,5cm



L2,8cm

26000 - pz: 8Set(4pz)

mat: ZU -



L5cm



L2,8cm

26001

pz: 8Set(4pz)

mat: ZU -



H9cm



26073C - ■■■ 2

cm: H max 7 - pz: 120

mat: ZU -



26073B

Ideale per decorare ogni tipologia di torta grazie allo **strato interno in acetato** che aderisce perfettamente ai bordi

Ideal for decorating any type of cake thanks to the **inner layer of acetate** that adheres perfectly to the sides of the cake

Idéals pour décorer tous les gâteaux, grâce à la **couche interne en acétate** qui adhère parfaitement aux bords

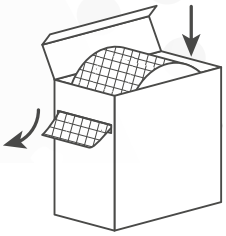
Dank der **Innenschicht aus Acetat**, die perfekt an den Rändern haftet, sind sie ideal zum Dekorieren von Kuchen jeder Art

Ideal para decorar todo tipo de pasteles gracias a la **capa interna de acetato** que se adhiere perfectamente a la superficie

Ideal para decorar qualquer tipo de bolo com à **capa interna de acetato** que adere perfeitamente às bordas

L'unico nastro in tessuto adatto al contatto con alimenti!

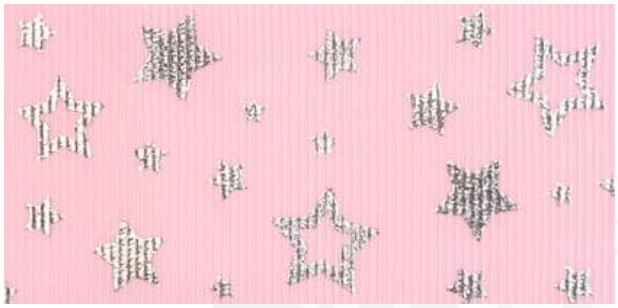
The only foodsafe fabric ribbon!



New pack!



25051C - cm: H4 - pz: 20m - mat: ST/PL



25051B



26003C



26003B



Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento









26007C - ■■■ 4 - cm: H6,5 - pz: 8 - mat: PO



26011C - mat: PO









26007B - ■■■ 4 - cm: H6,5 - pz: 8 - mat: PO



26011B - cm: L max 8 - pz: 8 - mat: PO ⊙

Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento





26182B - ■■■ 2 - cm: H8,5 - pz: 8 - mat: PO





26182C - mat: PO









26009

●●● BC - ■■■ 2

cm: H max 6 - pz: 8 - mat: PO





26192 - ●●● BC

cm: H7,5 - pz: 8

mat: PO

Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento





26157B - ■■■ 4 - cm: H5 - pz: 8 - mat: PO







26198B

cm: H9,5

pz: 6 - mat: PO



Nascite

Birth/Christenings • Naissances • Geburt • Nacimientos • Nascimento



26198C
cm: H9,5
pz: 6 - mat: PO





26157C - 4 - cm: H5 - pz: 8 - mat: PO







26010B - cm: L7,5 - pz: 8 - mat: PO



26010C - mat: PO



26008 - ●●● BC
cm: H5,5 - pz: 12 - mat: PO



Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas







27008B - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU - GF







27008C - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU - GF









27005B
cm: 1:1
pz: 15Kit(4pz)
mat: ZU - GF









27005C - GF


JHS

Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas





27001 - cm: 1:1 - pz: 8Set(2pz) - mat: ZU - AZO



1Set= +

27009 NEW - cm: H11 - pz: 4Set(2pz) - mat: ZU - GF



11149 - cm: H19 - pz: 8 - mat:





27180

●●● A - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - AZO







27010 NEW

cm: H13,5 - pz: 6

mat: ZU - GF



27015 NEW

cm: 1:1

pz: 7Kit(3pz)

mat: ZU - GF





27179

●●● A - ■■■ 2

cm: Ø21 - pz: 12

mat: WF - AZO

Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas

27199B NEW

cm: H15

pz: 4 - mat: LE



27199C NEW





Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta

Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas



27006B
cm: H19,5
pz: 4 - mat: PO



27197B
cm: H15,5
pz: 6 - mat: PO



27197C
cm: H15,5
pz: 6 - mat: PO



27006C
cm: H19,5
pz: 4 - mat: PO



27124B

cm: H15,5

pz: 12 - mat: PO



27171B

cm: H11,5

pz: 6 - mat: PO



27124C

cm: H15,5

pz: 12 - mat: PO



27200C NEW

cm: H16

pz: 6 - mat: PO



27171C

cm: H11,5

pz: 6 - mat: PO

Comunioni e Cresime

Communions/Confirmations • Communions/Confirmations
Kommunion/Konfirmation • Comuniones/Confirmaciones • Comunhões/Crismas



27149B
cm: H14
pz: 6 - mat: PO



27148B
cm: H10,5
pz: 8 - mat: PO



27149C
cm: H14
pz: 6 - mat: PO



27148C
cm: H10,5
pz: 8 - mat: PO



27060

cm: H11,5

pz: 6 - mat: PO





27007 - ●●● BC - cm: H8,5 - pz: 12 - mat: PL





27088 - ●●● BC - cm: H9 - pz: 12 - mat: PL

18 anni

18th Birthday • 18 ans • 18 Jahre
18 años • 18 anos

Con glitter
With glitter



22020 - cm: L5,5xH8,5 - pz: 50
mat: ZU - GF



1KIT= CANDELA 1 + CANDELA 8
1KIT= candle 1 + candle 8. • 1KIT= bougie 1 + bougie 8
1KIT= Kerze 1 + Kerze 8. • 1KIT= vela 1 + vela 8
1KIT= vela 1 + vela 8

23055 - cm: H8,5 - pz: 12Kit - mat: CE/PL

Con glitter
With glitter





23094D - cm: H12
pz: 10Blister - mat: CE/PL



Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura





22068 - ●●● A - ■■■ 2
cm: L4,5xH7 - pz: 4 - mat: PO





22069 - ●●● A - ■■■ 2 - cm: H9
pz: 6 - mat: PO

Laurea

Graduation • Diplôme • Magister • Graduación • Licenciatura



22041
cm: H7 - pz: 30
mat: CT/PL

22042



22019 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - GF



22059 - cm: 1:1
pz: 12Set(2pz) - mat: ZU - AZO


Graduate





Soggetti decorativi

Decorative figurines • Décors sujets • Dekorfiguren • Objetos decorativos
Figuras decorativas





28524 - cm: H8,5~/11,5 - pz: 24 Kit (2pz) - mat: CT/PL



28525 - cm: H4~/10,5~





28523

cm: H12/14"

pz: 24 Kit (2pz)

mat: CT/PL



Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos



28528 NEW

cm: H18 - pz: 4 - mat: LE



28527 NEW



28529 NEW

cm: H15 - pz: 4 - mat: LE


mi vuoi
Sposare?

Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos



28485 - cm: H20 - pz: 4 - mat: MT



28521 - cm: H18,5 - pz: 4 - mat: MT



28506 - cm: H18 - pz: 4 - mat: MT

Ideali da colorare!
Ideal for colouring!



28507 - cm: H18 - pz: 4 - mat: MT



28501 - cm: H11
pz: 4 - mat: PO



28502 - cm: H10,5



28503 - cm: H11



28504 - cm: H10,5



28518 - cm: H14,5 - pz: 2 - mat: PO



28452 - cm: H21
pz: 1 - mat: PO





28497 - ●●● A - ■■■ 2 - cm: H11,5 - pz: 8 - mat: PO





28514 - ●●● A - ■■■ 2
cm: H10,5 - pz: 8
mat: PO

Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos



28517 - cm: H14,5 - pz: 2 - mat: PO



28519
cm: H16/17 - pz: 6Set(2pz) - mat: PO



28488 - cm: H15,5
pz: 4 - mat: PO



28520 - cm: H16,5 - pz: 4 - mat: PO



28465G
cm: H15 - pz: 6 - mat: PO



28463 - cm: H24
pz: 2 - mat: PO



28511 - cm: H24
pz: 2 - mat: PO



28512 - cm: H16
pz: 6 - mat: PO

Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos



28508 - cm: H17,5
pz: 4 - mat: PO ⊙



28509
cm: H17,5 - pz: 4
mat: PO ⊙





28486 - ●●○ A - ■■■ 2
cm: H16 - pz: 6 - mat: PO ⊙



28494 - cm: H10
pz: 8 - mat: PO



28522
cm: H15,5
pz: 4 - mat: PO



28481 - cm: H17
pz: 4 - mat: PO



28510 - cm: H16,5
pz: 6 - mat: PO

Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos





28498 - ●●● A - ■■■ 2 - cm: H16 - pz: 4 - mat: PO



28515

●●● A - ■■■ 2

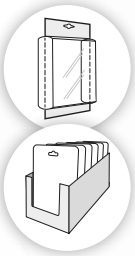
cm: H14,5 pz: 6

mat: PO



28429 - cm: H19 - pz: 2 - mat: PO





L14,5xH10xP13,5~cm

23097 - cm: H12 - pz: 10Blister - mat: CE/PL



29019 - cm: H5,5 - pz: 6 - mat: PL



29013 - cm: H9 - pz: 10 - mat: PL



29068 - cm: H15 - pz: 2 - mat: PO





29072

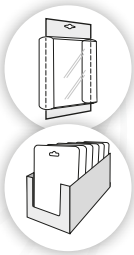
cm: H12,5 - pz: 4

mat: PO

Montature

Ornaments • Fêtes blanches • Aufsätze
Adornos • Adornos





L14,5xH10xP13,5~cm

23098 - cm: H12 - pz: 10Blister - mat: CE/PL



29020 - cm: H5,5 - pz: 6 - mat: PL



29014 - cm: H9 - pz: 10 - mat: PL



29070 - cm: H15 - pz: 2 - mat: PO





29073
cm: H12,5 - pz: 4
mat: PO


50

Alzate

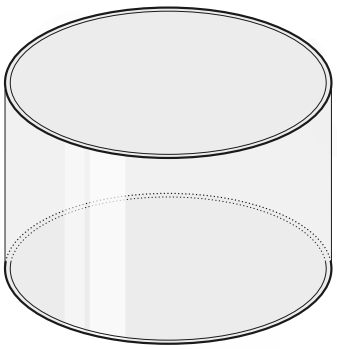
Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos

All you need is love

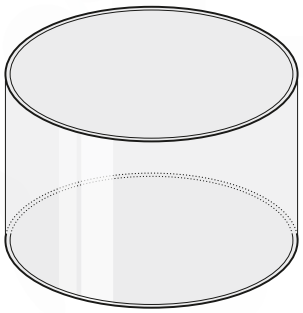


Per le tue torte da cerimonia
For you ceremony cakes!

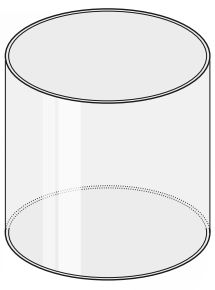
30028 NEW - cm: H15
pz: 1 Kit (3pz) - mat: PL



Ø30 cm



Ø24 cm



Ø16 cm



Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos



30002 NEW - cm: L38,5xH24,5xP25 - pz: 1 - mat: MT ⊙ - *Ø30/26cm

30042

cm: Ø30xH10 - pz: 1 - mat: PL

*Ø30cm



* Diametro piatti dall'alto | Ø Plate diameters from the top | Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben | Diámetro de los platos desde arriba | Diâmetro dos pratos de cima para baixo



30134

cm: L80xH76xP85

pz: 1 - mat: MT

*Ø26/26/30/30/30cm



30013

cm: Ø20/40xH60

pz: 1 - mat: PL

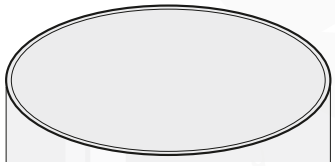
*Ø20/30/40cm

* Diametro piatti dall'alto | Ø Plate diameters from the top | Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben | Diámetro de los platos desde arriba | Diâmetro dos pratos de cima para baixo

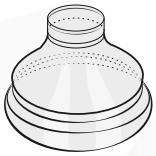
Alzate

Cake stands • Pièces montées • Tortenständer • Tarteros • Suporte para bolos





1x

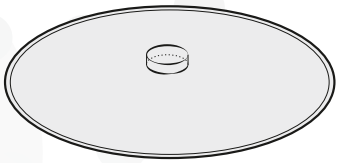


1x

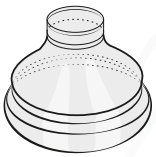
30020 - cm: Ø33,5xH10 - pz: 1 - mat: PL

Puoi creare 3 altezze diverse!

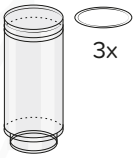
You can create 3 different heights!



3x



3x



3x

30021 - cm: Ø33,5xH10/30
pz: 1 Kit (3pz) - mat: PL

Per le tue torte da vetrina

For you showcase cakes!











SUGGERIMENTO: inserisci nel supporto centrale acqua colorata con Colorgel o perle in zucchero per conferire un tocco di originalità in più!

TIP: for an original touch, fill the central support with water coloured with Colorgel or sugar pearls

CONSEIL: Insérez dans le support central de l'eau colorée avec du Colorgel ou perles en sucre. Cela donnera une touche d'originalité en plus!

TIPP: Schenken Sie mit Colorgel gefärbtes Wasser oder Zucker Perlen in den mittleren Halter um eine einzigartige Note zu geben!

SUGERENCIA: en la columna central del tartero, ¡puedes colorear el agua con Colorgel o perlas de azúcar para dar un toque de originalidad!

SUGERÊNCIA: na coluna central do suporte para bolo, pode colorir a água com Colorgel ou pérolas em açúcar para dar um toque original



30015

cm: L50xH24xP40 - pz: 10

mat: PL - *Ø28/28/28cm



30073

cm: L50xH45xP40 - pz: 5 - mat: PL

*Ø28/28/28/28cm



30010

cm: L60xH75xP60 - pz: 1 - mat: PL

*Ø28/28/28/28/28/28/28cm



30011 - cm: L60xH40xP58 - pz: 1 - mat: PL

*Ø23/27/27/28/28cm

* Diametro piatti dall'alto | Ø Plate diameters from the top | Diamètre des plateaux en partant du haut
Tortentellerdurchmesser von oben | Diámetro de los platos desde arriba | Diâmetro dos pratos de cima para baixo



Compleanni

Auguri generici 286
Special occasions

Candele numerali 302
Numeral candles

Candele a stelo 312
Thin candles

Candele speciali 314
Special candles

Numeri 316
Numbers

Candele a brand 318
Brand candles

1° compleanno 322
1st birthday

Vestidolci 330
Sweet dress

Decoshape 340
Decoshape

Soggettini in plastica 344
Plastic figurines

Bevande analcoliche 350
Alcohol-free drinks

Dischi in cialda 352
Wafer discs

Dischi in pasta di zucchero 360
Sugar pasta discs



Candele
Birthdays and Candles

Decorazioni di cioccolato in rilievo

Embossed chocolate plaques • Décorations de chocolat en relief
Relief-Schoko-Dekore • Decoraciones de chocolate en relieve
Decorações de chocolate em relevo



78295 NEW - 3 -
7,3g - cm: L4,8 - pz: 45 (15x3) -

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister



78326 NEW - 2 - 4,5g cm: L7xH2,3 - pz: 80 (20x4) -



78325 NEW 3 - 6,3g - cm: Ø5 - pz: 45 (15x3) -





35406 - ■■■ 2 - ❖ - 3g
cm: L4,5~ - pz: 48 (24x2) - GF AZO





35407 - ❖ GF AZO





35404 - ❖ GF AZO





35405 - ❖ GF AZO





78327 NEW - ■■■ 2 - ❖ - 4,5g cm: L7xH2,3 - pz: 80 (20x4) - GF AZO





78328 NEW - ❖ - GF AZO

Cioccolato in blister

Blister Chocolate Decorations • Décorations de chocolat en blister
Schoko-Dekore (in Gießform) • Choco blister • Choco blister









78150 - ■■□ 4 - ◆ - 4,5g cm: L4,5/5,5xH3~ - pz: 72 (12x6) - GF









78324 NEW - ■■□ 4 - ◆ - GF AZO


Happy Birthday

Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen
Felicitaciones • Celebrações







25086 - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU - GF









25069 - cm: 1:1 - pz: 15Kit (4pz) - mat: ZU - GF



25042 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - GF



25040 - cm: H7 - pz: 50 - mat: ZU - GF





25067 - ●●● A - ■■■ 2 - cm: L8,5xH5,5 - pz: 50 - mat: ZU - GF





25068B - GF





25068C - GF

Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen • Felicitaciones
Celebrações



25041G

cm: Ø9,5 - pz: 50 - mat: ZU





Personalizza i tuoi auguri con i pennarelli Modecor

Customize your wishes with Modecor pens



25012G - cm: L8,5xH5,5 - pz: 50

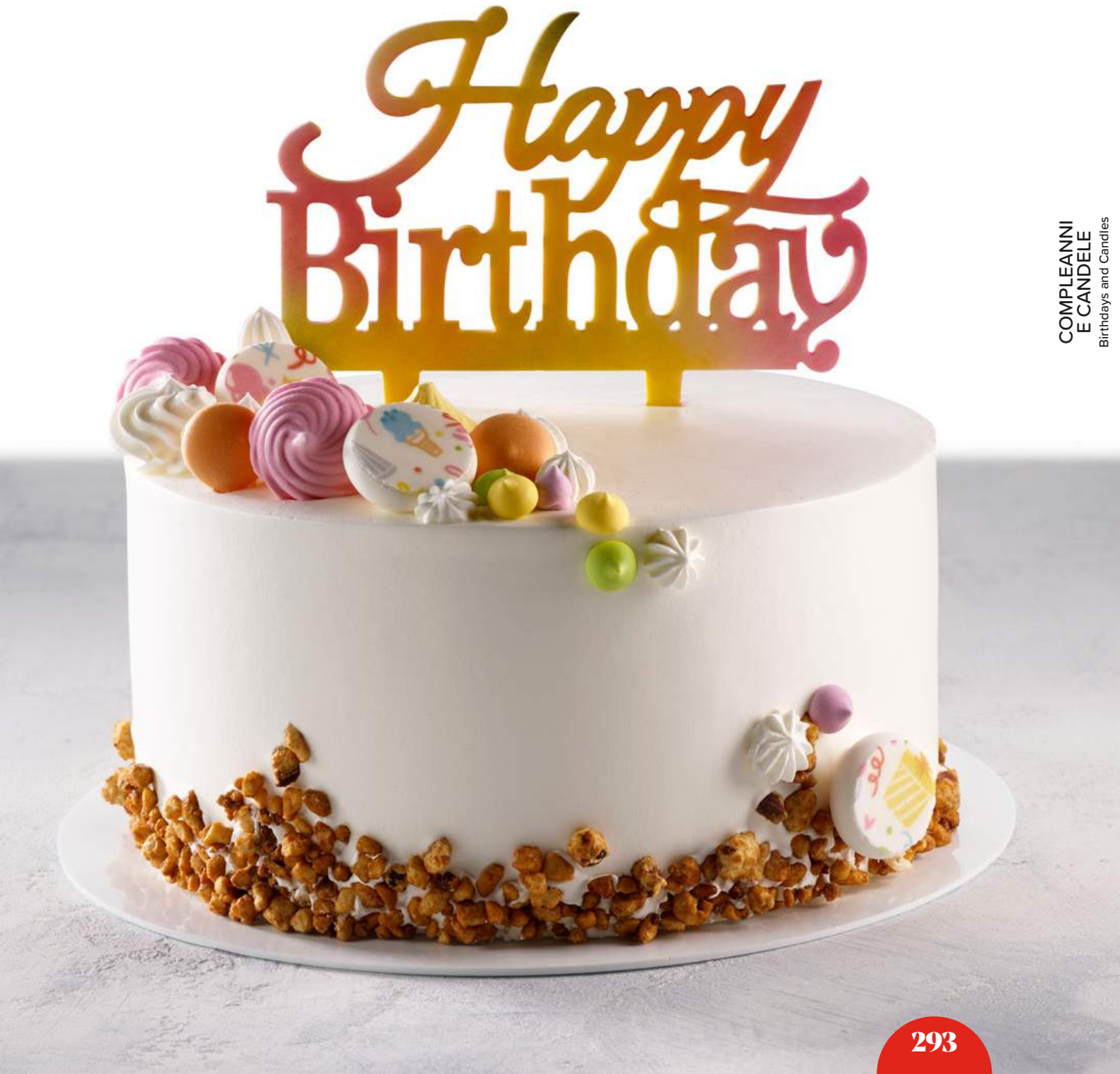
mat: ZU -



25071

cm: H9 - pz: 12 - mat: ZU

GF AZO



Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen
Felicitaciones • Celebrações





23503 NEW - ●●● A - ■■■ 2
cm: L10xH4 - pz: 120 - mat: WF





23504 NEW

Bevanda Analcolica con aroma al gusto fragola
Strawberry flavour
Non-alcoholic drink



25070 - cm: H31 - pz: 6
mat: LA - ml: 750 - GF AZO





23505 NEW - ●●● A - ■■■ 2

cm: L10xH4 - pz: 120 - mat: WF





23506 NEW





23507 NEW





23508 NEW

Auguri generici

Special Occasions • Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitaciones • Celebrações





25294
cm: H12 - pz: 4
mat: MT ⊙



25292
cm: H11,5



25289
cm: H10



25297
cm: H12



25296
cm: H12,5



Auguri generici

Special Occasions • Vœux
Glückwünsche zu allgemeinen Anlässen
Felicitaciones • Celebrações

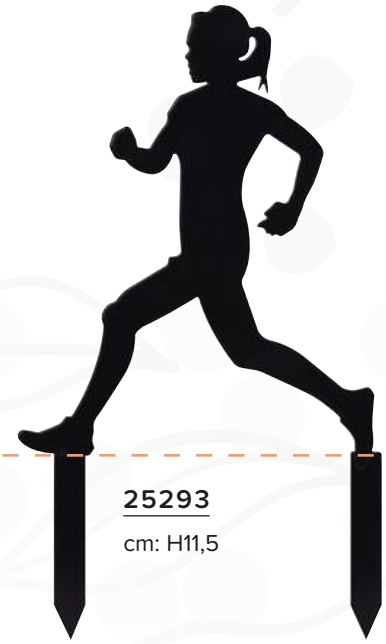




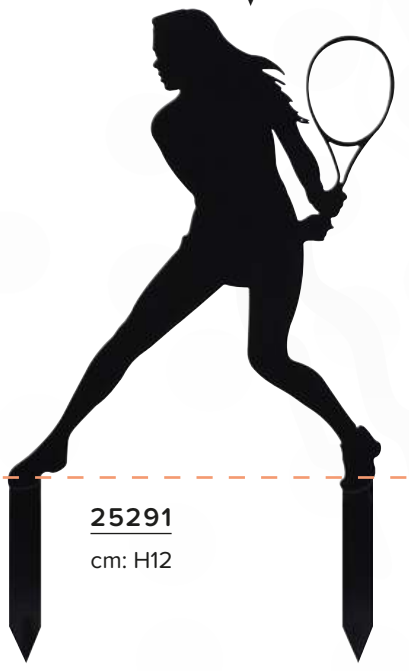
25298
cm: H12 - pz: 4
mat: MT



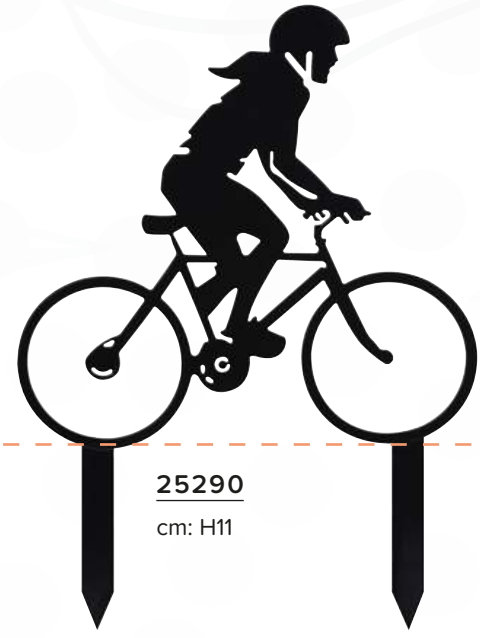
25295
cm: H6,5



25293
cm: H11,5



25291
cm: H12



25290
cm: H11



H14cm

H6/7cm

24211 - pz: 10Kit(5pz) - mat: PL



H10cm

L10cm

H10,5cm

H9,5cm

24212 - pz: 10Kit(6pz) - mat: PL

Auguri generici

Special Occasions • Vœux • Glückwünsche zu allgemeinen Anlässen
Felicitaciones • Celebrações



24176 - pz: 16Kit(9pz) - mat: PL



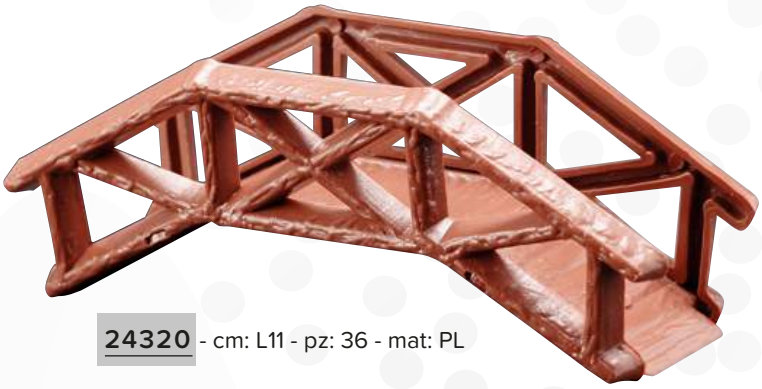
24096 - pz: 24Kit(2pz) - mat: PL



24328 - pz: 6Kit(10pz) - mat: PL



24318 - cm: H9 - pz: 144 - mat: PL



24320 - cm: L11 - pz: 36 - mat: PL



24319 - cm: L11xH3 - pz: 144 - mat: PL



14220
cm: H5 - pz: 144
mat: PL



14221
cm: H6,5



25017 - cm: L8 - pz: 100 - mat: PL

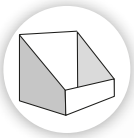


25018

Candele

Candles • Bougies • Kerzen • Velas • Velas







235000D NEW

cm: H12 - pz: 6 Blister

mat: CE/PL



235001D NEW



235002D NEW



235003D NEW



235004D NEW



235005D NEW



235006D NEW



235007D NEW



235008D NEW



235009D NEW


30

Candele

Candles • Bougies • Kerzen • Velas • Velas





230210B



230212B



230213B



230214B



230215B



230211B

cm: H11 - pz: 25

mat: CE/PL



230216B



230217B



230218B



230219B



230210C



230212C



230213C



230214C



230215C



230216C



230217C



230218C



230219C



230211C







230210D



230212D



230213D



230214D



230215D



230211D

cm: H11 - pz: 25

mat: CE/PL



230216D



230217D



230218D



230219D



230210Z



230212Z



230213Z



230214Z



230215Z



230216Z



230217Z



230218Z



230219Z



230211Z



Candele

Candles • Bougies
Kerzen • Velas • Velas

Candele effetto scintillante!

Sparkling Candles



230900D



230902D



230903D



230904D



230905D



230906D



230907D



230908D



230909D





230901D

cm: H12 - pz: 25

mat: CE/PL

Con glitter

With glitter





230721

cm: H8,5

pz: 24Blister - mat: CE/PL



230720



230722



230723



230724



230725



230726



230727



230728



230729



239041 239042 239043 239044 239045



239046 239047 239048 239049





239040

cm: H6 - pz: 10Blister

mat: CE



1KIT= CANDELA 1 + CANDELA 8 • 1KIT= candle 1 + candle 8
1KIT= bougie 1 + bougie 8 • 1KIT= Kerze 1 + Kerze 8
1KIT= vela 1 + vela 8 • 1KIT= vela 1 + vela 8

23055 - cm: H8,5 - pz: 12Kit - mat: CE/PL

Con glitter
With glitter



23094D

cm: H12 - pz: 10Blister

mat: CE/PL

Candele

Candles • Bougies • Kerzen • Velas • Velas



L10xH26,5xP8~cm



230841



230842



230840



cm: H12 - pz: 6Blister

mat: CE/PL



230843



230844



230845





230846



230847



230848



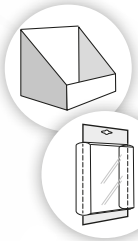
230849

Candele fluorescenti

Fluorescent candles • Bougies fluorescentes • Leuchtkerzen
Velas fluorescentes • Velas fluorescentes



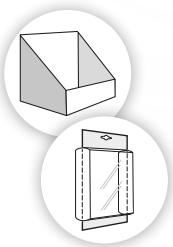
230921 230922 230923



230920
cm: H12 - pz: 6Blister
mat: CE/PL

230924 230925 230926

Si illuminano al buio
They glow in the dark



23093
cm: H12 - pz: 6Blister
mat: CE/PL

230927 230928 230929

Candele

Candles • Bougies • Kerzen • Velas • Velas



23099 NEW

cm: L18xH65xP18 - pz: 1 (240pz)

mat: CE/MT



235010B NEW

cm: H3 - pz: 24 Blister

mat: CE/PL



235011B NEW



235012B NEW | **235013B** NEW | **235014B** NEW | **235015B** NEW



235016B NEW | **235017B** NEW | **235018B** NEW | **235019B** NEW



235010C NEW



235011C NEW



235012C NEW | **235013C** NEW | **235014C** NEW | **235015C** NEW



235016C NEW | **235017C** NEW | **235018C** NEW | **235019C** NEW



23020

cm: H4,5

24 Blister

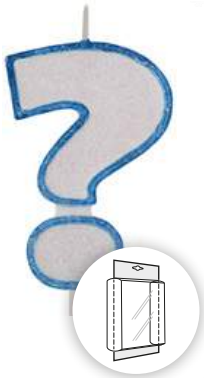
mat: CE/PL



230160 **230161** **230162** **230163** **230164**



230165 **230166** **230167** **230168** **230169**



23023



230170 **230171** **230172** **230173** **230174**



230175 **230176** **230177** **230178** **230179**



23088B - cm: H6,5

pz: 24Blister(4pz)

mat: CE/PL



23088C



23088G



23088D

Candele

Candles • Bougies • Kerzen • Velas • Velas



23002

●●● BCDEGL - cm: H7

pz: 100 - mat: CE



23026 - ●●● BCDEGL - cm: H20 - pz: 50 - mat: CE/PL



23003 - ●●● BCDEGL - cm: H8 - pz: 100 - mat: CE/PL



23001 - ●●● BCDEGL - cm: H1 - pz: 100 - mat: PL





23081C

cm: H11 - pz: 12Blister(6pz)

mat: CE/PL





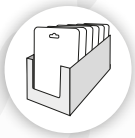
23081B





L7,5xH18xP12~cm

23081D

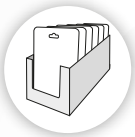






91100C - cm: H7

pz: 12 Blister (12pz) - mat: CE/PL







91100B

Candele

Candles • Bougies • Kerzen • Velas • Velas





23095B - cm: H6 - pz: 10Blister - mat: CE/PL





23095C





23096D

Candele musicali

Musical Candles • Bougies musicales • Kerzen mit Melodie • Vela musical • Velas musical



L23xH18xP14cm



23031

●●● A

cm: H11

pz: 36Blister

mat: CE/PL

Candela fontana

Fountain Candle • Bougie fontaine
Fontäne-Kerze • Vela bengala • Vela foguete





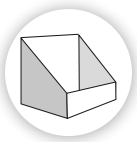
23034

cm: H15 - pz: 36(9Blister da 4pz)

Candele scintillanti

Sparkling Candles • Bougies scintillantes
Sprühkerzen • Velas centelleantes • Velas cintilantes





L13xH21xP11,5cm

23009 - ●●● A - cm: H17

pz: 800(40Blister da 20pz)

mat: CE

Numeri

Numbers • Chiffres • Zahlen • Números • Números



230410



230411



230412



230413



230414



230415





23041

●●● A - ■■■ 10

cm: H5,5 - pz: 100

mat: PL



230416



230417



230418



230419



230180



230181



230182



230183



230184



230185





23018

●●● A - ■■■ 10

cm: H4,5 - pz: 100

mat: PL



230186



230187



230188



230189



23040

●●● A - ■■■ 10

cm: L5,5xH6,5

pz: 100 - mat: PL



23012

●●● A0123456789

■■■ 10

cm: L5,5xH5,5

pz: 100 - mat: PL







23042

cm: L5,5

pz: 100 - mat: PL



23019

Cassettiera portanumeri

Box with drawers containing numerals • Boîte porte chiffres
Schubladenbox mit Zahlen • Caja portanúmeros • Caixa porta-números



LA CASSETTA CONTIENE • The box contains
La boîte contient • Die Box enthält
La caja contiene • A caixa contém

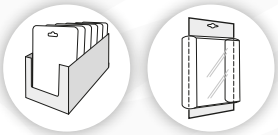
- n°1: pz 200
- n°2: pz 200
- n°3: pz 100
- n°4: pz 100
- n°5: pz 100
- n°6: pz 50
- n°7: pz 50
- n°8: pz 50
- n°9: pz 50
- n°0: pz 100
- Basi: pz 600

23044 - cm: L40xH24xP15 - pz: 1 - mat: PL ⊙

Candele

Candles • Bougies • Kerzen • Velas • Velas





91101

●●● A - ■■■ 6 - cm: H4,5

pz: 12 Blister (6pz)

mat: CE/PL



L10xH7xP17~cm

SMILEY® World®

40562 ●●● A - ■■■ 4 - cm: H9 - pz: 12Blister(4pz) - mat: CE/PL





L8,5xH15~cm



L10xH7xP16~cm

40564 - ●●● A - ■■■ 3 - cm: H6,8/7,3 - pz: 12Blister - mat: CE/PL

L8,5xH15~cm



L10xH7xP8,5~cm

L8,5xH15~cm

43181 NEW - cm: H5 - pz: 6Blister - mat: CE/PL

Candele

Candles • Bougies • Kerzen • Velas • Velas



L10xH7xP8,5~cm



L8,5xH15~cm



40106 NEW - cm: H7,5 - pz: 6Blister - mat: CE/PL



L10xH7xP8,5~cm



L8,5xH15~cm



42077 NEW





L8,5xH15~cm



L10xH7xP8,5~cm

42056 - cm: H7~ - pz: 6Blister - mat: CE/PL





L8,5xH15~cm



L10xH7xP8,5~cm

40342 - cm: H8,5

1° compleanno

First birthday • Premier anniversaire • Erster Geburtstag
Primer cumpleaños • primeiro aniversário







26014B - cm: 1:1 - pz: 18Kit (3pz) - mat: ZU - GF



17045

cm: H12 - pz: 24

mat: PL







26014C - GF



17014

cm: H17

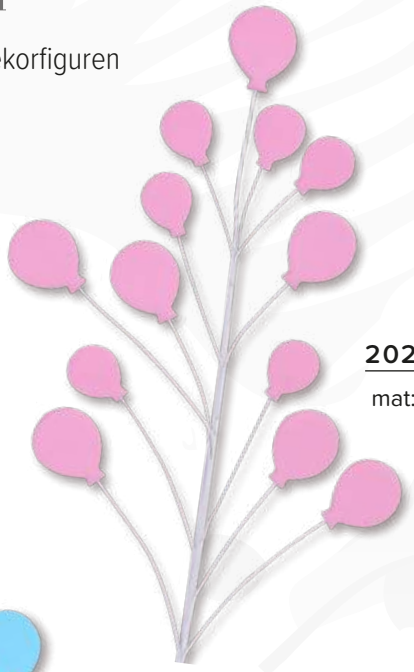

2
3
4

Soggetti decorativi

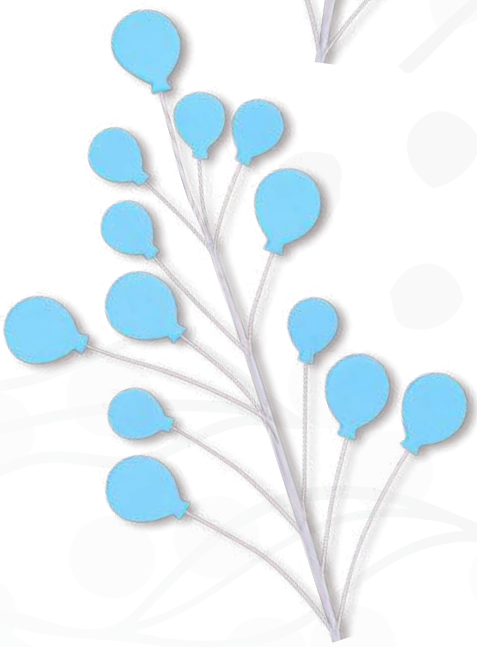
Decorative figurines • Sujets décoratifs • Dekorfiguren
Figuras decorativas • Figuras decorativas



20297 - cm: H18
pz: 12 - mat: ⊙



20298B
mat: ⊙



20298C
mat: ⊙

Soggettini in zucchero

Sugar figurines • Sujets en sucre • Zuckerfiguren • Figuras de azúcar • Bonequinhos de açúcar

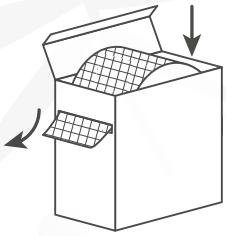


20296 ●●● A
cm: H11 - pz: 64
mat: ZU - GF



Nastri Fantasy

Fantasy ribbons • Rubans Fantasy • Fantasy Bänder • Cintas Fantasy • Fitas de fantasia



New pack!



25062 - cm: H8 - pz: 40m - mat: PL

H8 cm



25061


3
uguri
tanti


I'm
Peppa Pig
Peppa Pig
hello
Peppa Pig
hello
Peppa Pig

COMPLEANNI
E CANDELE
Birthdays and Candles

Vestibiscotti in cioccolato chablon

Thin chocolate sweet dress • Habit-biscuits en chocolat fin • Dünne Schokolade Keks Dekorationen • Vistegalletas de chocolate superfino • Veste bolacha de chocolate fino

Peppa Pig

Sottile





40104 NEW - 3 - cm: Ø6
pz: 110 (55x2) - mat: CC - GF

Buono e divertente

Ideale per la merenda


hello
I'm PEPPA PIG
hello
I'm PEPPA PIG





40210 NEW - 6 - cm: Ø6 - pz: 110 (55x2) - mat: CC - GF

Vestibiscotti in cioccolato chablon

Thin chocolate sweet dress • Habit-biscuits en chocolat fin • Dünne Schokolade Keks Dekorationen • Vistegalletas de chocolate superfino • Veste bolacha de chocolate fino





42076 NEW - 6 - cm: Ø6 - pz: 110 (55x2) - mat: CC - GF

Vestibiscotti in cioccolato chablon

Thin chocolate sweet dress • Habit-biscuits en chocolat fin • Dünne Schokolade Keks Dekorationen • Vistegalletas de chocolate superfino • Veste bolacha de chocolate fino



43179 NEW - 3 - cm: Ø6 - pz: 110 (55x2) - mat: CC GF



42065 NEW - 4 - cm: Ø6 - pz: 110 (55x2) - mat: CC - GF

Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste
Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



SUGAR PASTE

42060

●●● A - ■■■ 4 - cm: Ø5,8

pz: 12BlisterA4(12pz)

mat: ZU - GF



43153 NEW

●●● A - ■■■ 6 - GF AZO



43009

●●● A - ■■■ 4 - GF



40428

●●● A - ■■■ 6 - GF

Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste • Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



SUGAR PASTE

40132 NEW - ●●● A - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz)

mat: ZU - GF

iPUFFI



43178 NEW - GF

PJMASKS



40103 NEW - GF

Peppa Pig



25093 NEW - GF

UNICORN World


© ABD/eOne/Hasbro

Vestibiscotti in pasta di zucchero

Cookie dress in sugar paste • Habit-biscuits en pâte à sucre • Vorgeschnittene Zuckerpaste • Vistegalletas en pasta de azúcar • Veste bolacha em pasta de açúcar



SUGAR PASTE

43126 - ●●● A - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz)

mat: ZU - GF

Masha e Orso



40438 - GF

DreamWorks Trolls



40339 - GF

Bing



40436 - GF

Curioso come George



SMILEY® World

SUGAR PASTE

40633 - ●●● A - ■■■ 6

cm: Ø5,8 - pz: 12BlisterA4(12pz) - mat: ZU - GF

Decoshape

Decorazioni in cialda • Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia

iPUFFI



40133 NEW - ●●● A - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF

PJMASKS



43180 NEW

44 Gatti



42061 NEW - ●●● A - ■■■ 8





40105 NEW - ●●● A - ■■■ 6 - cm: H5,5 - pz: 600 - mat: WF

Decoshape

Decorazioni in cialda • Wafer decorations • Décorations en azyme • Oblatendekore
Decoraciones de oblea • Decorações de obreia



43130 - ●●● A - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF



40341 - ●●● A - ■■■ 10



43132 NEW - ●●● A - ■■■ 6 - AZO



40572 - ●●● A - ■■■ 10 - cm: H5,5 - pz: 600 - mat: WF

SMILEY® World

Pirottino in carta da forno

Baking cups • Coupelles pour muffin • Muffinform • Cápsulas de papel de horno • Forma de papel



L11xH16xP5,5cm



91012 - cm: Ø7 - pz: 12Blister(50pz) - mat: CT

Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren
Muñecos de plástico • Enfeites de plástico



72235
cm: L3,5xH6,5~ - pz: 6 - mat: PL



72236
cm: L4,5xH7~



72234
cm: L6xH9~



72232
cm: L3,5xH6~



72233
cm: L5xH6~



72225
cm: H7~



72224
cm: L11,5xH8~



72228
cm: L8,5xH10,5~
pz: 6 - mat: PL



72227
cm: L6xH9~



72226
cm: L7,5xH10,5



72230
cm: L7,5xH10~



72231
cm: L6xH10~



25259 - ●●● A - ■■■ 2 - cm: H8-8,5 - pz: 20 - mat: PL

Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren
Muñecos de plástico • Enfeites de plástico



72229
cm: L7xH2,5~ - pz: 6 - mat: PL



41066
cm: L5xH10~



41065
cm: L7,5xH9~



41064
cm: L5,5xH9,5~



Isolare la base del soggetto con pellicola alimentare prima di posizionarlo sulla superficie della torta

Soggettini in plastica

Plastic fi gurines • Sujets en plastique • Plastik-Figuren
Muñecos de plástico • Enfeites de plástico



20115 - cm: L6,5xH5~ - pz: 6 - mat: PL ⊙



L7,5xH4~ cm



L10xH3,5 cm

20113 ●●● A - ■■■ 2



L5xH3,5~ cm



L3,5xH3~ cm



L6xH3,5~ cm

20114 ●●● A - ■■■ 3



40632 - ●●● A - ■■■ 3
cm: H max 7 - pz: 30 - mat: PL



43174 - ●●● A - ■■■ 3 - cm: H7



21903 - cm: L10xH20,5 - pz: 6Kit(4pz) - mat: PL

1 KIT = 3 PZ + 1 PERSONAGGIO • 1 Set = 3 pcs + 1 figurine



21904

Bevanda analcolica

Alcohol-free drink • Boisson sans alcool • Alkoholfreies Getränk
Bebida sin alcohol • Bebida sem álcool





40556

cm: H31 - pz: 6 - mat: LA

ml: 750 - AZO

Gusto uva bianca

White grape-flavoured







43129 - ●●● A - ■■■ 3

GF AZO

Gusto mela

Apple-flavoured





40134 NEW

GF AZO

Con aroma al gusto lampone

Raspberry flavour
Non-alcoholic drink



Con aroma al gusto fragola

Strawberry flavour
Non-alcoholic drink

40447 - GF AZO



Disney FROZEN II



72206

cm: H31 - pz: 6 - mat: LA

ml: 750 - AZO

Gusto uva bianca

White grape-flavoured



Disney PRINCESS



72196 - AZO

Gusto mela

Apple-flavoured



Disney · PIXAR Cars



72195 - AZO

Gusto fragola e mela

Strawberry and apple flavoured



Disney MICKEY MOUSE & Friends



72193 - AZO

Gusto uva bianca

White grape-flavoured

Dischi in cialda Ø14,5cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten
Discos de oblea • Discos de obreia



42064 NEW - AZO



40102 NEW - AZO



40205 NEW - AZO



42075 NEW - AZO



40209 NEW

cm: Ø14,5 - pz: 27 - mat: WF - AZO



42057 - ●●● A - ■■■ 3 - cm: Ø14,5 - pz: 27 - mat: WF - AZO



43011 - AZO



40337 - AZO

Dischi in cialda Ø21cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten
Discos de oblea • Discos de obreia



40130 NEW - cm: Ø21 - pz: 12
mat: WF - AZO



40100 NEW - AZO



40202 NEW - AZO



40203 NEW - AZO


4
I PUFFI

Dischi in cialda Ø21cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten
Discos de oblea • Discos de obreia



42073 NEW
cm: Ø21 - pz: 12
mat: WF - AZO



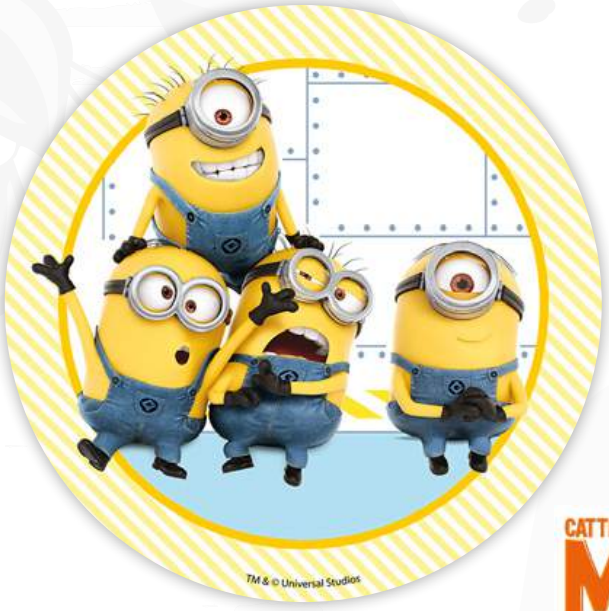
42062 NEW - AZO



40208 NEW - AZO



40213 NEW - AZO



CATTIVISSIMO ME MINION MADE

40207 NEW - cm: Ø21 - pz: 12 - mat: WF -



DreamWorks Trolls

40211 NEW -



PJMASKS

43176 NEW -



Ricky ZOOM

43012 NEW -



SMILEY® World

40212 NEW -

Dischi in cialda Ø21cm

Wafer discs • Disques en azyme • Aufleger aus Oblaten • Discos de oblea • Discos de obreia



25092 NEW

cm: Ø21 - pz: 12 - mat: WF - AZO



42058 - ●●● A - ■■■ 4 - cm: Ø21 - pz: 12 - mat: WF - AZO



43007 - AZO



25082 - AZO

Dischi in pasta di zucchero Ø21cm

Sugar paste discs • Disques en pâte à sucre • Aufleger aus Zuckermasse
Discos de pasta de azúcar • Discos de pasta de açúcar



40101 NEW
cm: Ø21 - pz: 12
mat: ZU - GF



40131 NEW - GF



40204 NEW - GF AZO



42063 NEW - GF


I'm
Peppa
Pig
Peppa Pig

Dischi in pasta di zucchero Ø21cm

Sugar paste discs • Disques en pâte à sucre • Aufleger aus Zuckermasse
Discos de pasta de azúcar • Discos de pasta de açúcar



42074 NEW

cm: Ø21 - pz: 12 - mat: ZU - GF



43177 NEW - GF



40214 NEW - GF



42059 - ●●● A - ■■■ 4
cm: Ø21 - pz: 12 - mat: ZU - GF



43008 - GF



SEMIFINISHED
Semilavorati

Tartellette per finger food 366
Tartlets for finger food

Pasta di zucchero 370
Sugar paste

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Isomalt



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Drip Choc

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Non-alcoholic syrups

Aromi 393
Flavourings

Spray da laboratorio 394
Lab sprays

Mini cocottine in frolla

Mini shortbread cocottes • Mini coupelles en pâte brisée • Kleine Schaelchen aus Mürbeteig • Mini tarteletas de masa quebrada • Mini tarteletes de massa quebrada



23421 - ●●● A - cm: Ø3,5xH2~
pz: 336 - mat: PF - AZO





25631 - ●●● A - cm: Ø3xH2~
pz: 192 (48x4) - mat: PF - AZO



23424 - cm:Ø4xH1,5
pz: 216 - mat: PF - AZO



23426



Tartellette in frolla

Shortbread tartlets • Tartelettes en pâte brisée • Tortelletts aus Mürbeteig
Tarteletas de masa quebrada • Tarteletes de massa quebrada



23423

cm: L9,5xH1,5xP3,5~

pz: 100 - mat: PF -

23425



Parigine in cialda

Mini savoury cones • Cornets en azyme version salée • Waffeltüten für Salzgebäck
Conos de oblea para preparaciones saladas • Cones em obreia para salgadinhos



25633

●●○ A - cm: Ø3xH7,5~

pz: 180 (45x4) mat: WF -



Pasta di zucchero Luxury White

Luxury White sugar paste • Pâte à sucre Luxury White • Luxury White-Zuckermasse
Fondant Luxury White • Pasta de açúcar Luxury White

Bianco brillante!
Bright white!

Ideale per grandi torte da cerimonia
Ideal for large ceremony cakes

LUXURY White



7kg

25375 NEW
BIANCO
kg: 7 - pz: 1 - mat: ZU

- Naturalmente bianca: senza biossido di titanio (E171)
- Perfetta al taglio
- Morbida e facile da lavorare

- Naturally white: Titaniunm Dioxide free - no E171
- Perfect cutting
- Soft and easy to work

La pâte à sucre blanc brillant signée Modecor!
- De couleur blanc naturel: sans dioxyde de titane (E171)
- Coupe parfaite
- Souple et facile à travailler

Der strahlend weiße Fondant von Modecor!
- Naturweiß: ohne Titandioxid 171
- Perfekt beim Schneiden
- Weich und leicht zu verarbeiten

¡El fondant blanco brillante de Modecor!
- Naturalmente blanco: sin dióxido de titanio (E171)
- Perfecto cuando se corta
- Suave y fácil de trabajar

A pasta de açúcar branco brilhante de Modecor!
- Naturalmente branco: sem dióxido de titânio (E171)
- Corte perfeito
- Suave e fácil de trabalhar



Pasta di zucchero POP

POP Sugar paste • Pâte à sucre POP • POP-Zuckermasse
Fondant POP • Pasta de açúcar POP

- **Estremamente flessibile**. Con la sfogliatrice puoi tirare la POP fino ad 1 mm di spessore.
- POP è anche per **modelling** - con una piccola aggiunta di CMC,
- POP è **senza grassi idrogenati**

- **Extremely flexible**. With the dough sheeter you can spread POP as thin as 1 mm.
- POP is also for **modelling** - with a small addition of CMC
- POP is **free of hydrogenated fats**

- **Extrêmement flexible**. Avec le laminoir il est possible de la réduire à 1mm d'épaisseur.
- POP est idéale aussi pour le **modeling** - avec un petit rajout de CMC
- POP est **sans graisses hydrogénées**

- **Äußerst flexibel**. Mit der Walzmaschine können Sie den POP Fondant bis zu 1mm dick ausrollen.
- POP dient auch zur **Modellierung** - mit einem kleinen Zusatz von CMC
- POP ist **frei von gehärteten Fetten**

- **Extremadamente flexible**. Con la laminadora se puede estirar hasta 1 mm de espesor.
- El fondant POP es también **para modelar** - con una pequeña adición de CMC
- El fondant POP es **sin grasa hidrogenada**

- **Extremamente flexível**. Com a laminadora pode estirar a POP até 1 mm de espessura.
- A pasta POP serve também **para modelar** - com uma pequena adição de CMC, é perfeito para criar flores com pétala
- A POP é **hidrogenada sem gordura**



5kg

CODICE	COLORE	AZO	GF
25467	BIANCO CANDIDO	•	•
25494	ROSA CONFETTO	•	•
25495	AZZURRO CONFETTO	•	•
25496	ROSSO FUOCO		•

pz: 1 - mat: ZU



1kg

CODICE	COLORE	AZO	GF
25472	BIANCO CANDIDO	•	•
25468	ROSA CONFETTO	•	•
25469	AZZURRO CONFETTO	•	•
25470	ROSSO FUOCO		•
25471	GIALLO SOLE		•
25497	ARANCIO PASTELLO		•
25475	FUCSIA	•	•
25476	LILLA	•	•
25474	VERDE PRATO		•
25473	CIANO	•	•
25499	MARRONE	•	•
25477	NERO	•	•

pz: 6 - mat: ZU

Tanti formati e colori per molteplici utilizzi!

Many sizes and colours for multiple uses!



250g

CODICE	COLORE	AZO	GF
25322	BIANCO CANDIDO	•	•
25318	ROSA CONFETTO	•	•
25319	AZZURRO CONFETTO	•	•
25320	ROSSO FUOCO		•
25321	GIALLO SOLE		•
25324	VERDE PRATO		•
25323	CIANO	•	•
25329	NERO	•	•

pz: 24 - mat: ZU

CODICE	COLORE	AZO	GF
25326	ARANCIO PASTELLO		•
25327	FUCSIA	•	•
25328	LILLA	•	•
25325	MARRONE	•	•

pz: 12 - mat: ZU



Pasta di zucchero Tropical Sugar

Tropical Sugar paste • Pâte à sucre Tropical
Tropical-Zuckermasse • Fondant Tropical
Pasta de açúcar Tropical

LA PASTA DI ZUCCHERO SUPER PERFORMANTE!
The high performance sugar paste!



Resiste agli shock termici!
Resists thermal shock

5kg

Mantiene perfettamente la struttura!
Mantains its structure

25690 - BIANCO
kg: 5 - pz: 1 - mat: ZU -

Tropical Sugar è l'unica pasta che mantiene inalterate le proprie prestazioni se mantenuta in frigorifero per 72 ore dopo il passaggio in abbattitore e successiva copertura

Perfetta per la copertura di torte anche di grandi dimensioni grazie all'estrema flessibilità (2 mm con la sfogliatrice) senza crepe o rotture

Mantiene perfettamente la struttura ed è adatta per modelling e lavorazioni complesse senza aggiunta di CMC

Tropical Sugar is the only sugar paste which keeps its characteristics up to 72H in refrigerator, when the cake is frozen in blast chiller before covering

Perfect for large dimension cake covering, thanks to its high flexibility (up to 2 mm with sheeter) without cracking

Maintains its structure and is ideal for complex modelling and working without adding CMC

La pâte à sucre super performante!

Tropical Sugar est la seule pâte à sucre qui maintient inchangées ses prestations: si on passe le gâteau dans la cellule de refroidissement et ensuite on le couvre, elle peut être conservée dans le réfrigérateur pour 72 heures

Parfaite pour la couverture de gâteaux de grandes dimensions grâce à son extrême flexibilité (jusqu'à 2 mm avec le laminoir) sans fissures ou cassures

Elle maintient parfaitement sa structure et est idéale pour modeling et réalisations plus complexes sans ajout de CMC

Der super leistungsfähige Fondant!

Der Tropical Sugar ist der einzige Fondant, der seine Leistungen unverändert beibehält: auch nach dem Schnellkühler kann der überzogene Küche 72 Stunden im Kühlschrank bleiben

Perfekt zum Ueberziehen von großen Kuchen dank der extremen Flexibilität (2 mm mit der Walzmaschine) ohne Risse oder Brüche

Es hält die Struktur perfekt und eignet sich für die Modellierung und komplexe Bearbeitungen ohne CMC-Zusatz

¡El fondant super resistente!

El fondant tropical es el único que mantiene inalteradas sus propiedades hasta 72 hs, conservado en la nevera; la tarta debe cubrirse con el fondant después de haberla pasada por abatidor

Perfecto para cubrir incluso pasteles grandes, gracias a su extrema flexibilidad (2 mm con la laminadora) sin grietas ni roturas

Mantiene la estructura perfectamente y es adecuado para el modelado y trabajos complejos, sin la adición de CMC

A pasta de açúcar super resistente

A pasta de açúcar tropical é a única que mantém todas as suas propriedades inalteradas durante 72 horas, no frigorifico; O bolo deve ser coberto com a pasta de açúcar depois da passagem pela abatidora

Perfeito para cobrir bolos grandes, graças à sua extrema flexibilidade (2 mm com o laminador), sem rachar nem quebrar

Mantém a estrutura perfeitamente e é adequada para modelagem e trabalhos complexos, sem a adição de CMC



Pasta di zucchero Elite

Elite Sugar Paste • Pâte à sucre Elite • Zuckermasse Elite
Fondant Elite • Pasta de açúcar Elite

Elite
LA PASTA DI ZUCCHERO

Ideale per coperture	Ideal for cake covering	Idéale pour couvertures	Ideal für Kuvertüren	Ideal para coberturas	Ideal para coberturas



5kg

24568 - BIANCO
kg: 5 - pz: 1 - mat: ZU - GF AZO



1kg

25428 - BIANCO
kg: 1 - pz: 8 - mat: ZU - GF AZO

CMC

Carbossimetilcellulosa sodica • Sodium carboxymethyl cellulose • Carboxyméthylcellulose sodique
Natriumcarboxymethylcellulose • Carboximetilcelulosa sódica • Carboximetilcelulose de sódio



24117
g: 40 - pz: 4
GF AZO

Dopo l'aggiunta di CMC, lasciare riposare la pasta per 30 minuti prima dell'utilizzo	After adding the CMC, let the paste rest for 30 minutes before use	Après le rajout du CMC laisser reposer la pâte pendant 30 minutes avant l'usage
Nach der Zugabe von CMC lassen Sie die Paste 30 Minuten absetzen vor dem Verbrauch	Después de haber agregado CMC, dejar reposar la pasta por unos 30 minutos antes de usarla	Depois de acrescentar o CMC, deixar repousar a pasta por uns 30 minutos antes de usar

Colla alimentare

Edible glue • Colle alimentaire • Lebensmittelkleber
Cola comestible • Cola alimentar



23188 NEW
g: 18 - pz: 10 - GF AZO

Pasta di zucchero

Sugar paste • Pâte à sucre • Fondant • Fondant • Pasta de açúcar

Per decorazioni e modelling

For decorations and modelling





25443 - SILVER

g: 100 - pz: 10 - mat: ZU

GF AZO



23646 NEW **RUBINO**

GF AZO



23645 NEW - GOLD

GF AZO

Pasta Modellabile

Modelling paste • Pâte à sucre modelable • Modellierfondant
Pasta moldeable • Massa moldável



25696 - BIANCO

kg: 1 - pz: 1 - mat: ZU

GF AZO

- Formulazione con burro di cacao
- Ottima tenuta
- Subito in forma una volta lavorata
- Ideale per tutti i tipi di modelling complesso e per la creazione di fiori

- Cocoa butter formula
- Optimum hold
- Keeps its shape once worked
- Ideal for all types of complex modelling and for creating flowers

- Formule avec beurre de cacao
- Très résistante
- Facile à modeler, elle maintient la forme une fois modelée
- Idéale pour tous les types de modelling complexe et pour la création de fleurs

- Rezeptur mit Kakaobutter
- Hält sehr gut
- Einfach zu Modellieren
- Ideal für alle Sorten von Modelling und für die Fertigung von Blumen

- Formula con manteca de cacao
- Excelente resistencia
- Fácilmente moldeable
- Ideal para todo tipo de modelado complejo y para la creación de flores

- Receita com manteiga de cacau
- Excelente resistência
- Facilmente moldável
- Ideal para todos os tipos de modelagem complexas e para a criação de flores

Pasta di gomma

Gum paste • Pâte à gomme • Blütenpaste
Pasta de goma • Pasta de goma



1kg



25436 NEW
BIANCO
kg: 1 - pz: 1
mat: PR - AZO

- Ideale per creare fiori e decorazioni sottili
- Elevata malleabilità ed elasticità, mantiene la forma e la struttura anche durante lavorazioni lunghe

- Ideal for creating flowers and thin decorations
- Extremely malleable and flexible, keeps its shape and structure even after lengthy kneading with “warm hands”

- Idéale pour créer des fleurs et des fines décorations
- Excellente malléabilité et élasticité, elle conserve sa forme et sa structure même en cas de longs malaxages qui réchauffent la pâte

- Ideal zur Gestaltung von Blüten, zarten Dekorationen
- Hohe Formbarkeit und Elastizität, behält die Form und Struktur auch bei langen Bearbeitungen bei, bei denen die Masse erwärmt wird

- Ideal para crear flores y decoraciones finas
- Alta maleabilidad y elasticidad, mantiene la forma y la estructura incluso con elaboraciones largas que calientan la pasta

- Ideal para criar flores, decorações finas
- Maleabilidade e elasticidade elevadas, mantém a forma e a estrutura até durante os trabalhos prolongados que aquecem a pasta

Isomalto

Isomalt • Isomalt • Isomalt • Isomalt • Isomalte



250g

24144 - g: 250 - pz: 6
mat: ZU - GF AZO

1,3kg



24129 - kg: 1,3 - pz: 1
mat: ZU - GF AZO

La Pasta Sweet Lace Express

The Sweet Lace Express Paste • La Pâte Sweet Lace Express
Der Teig Sweet Lace Express • La Pasta Sweet Lace Express
A Massa Sweet Lace Express



La spatola rossa

The red spatula
La spatule rouge
Rote Spachtel
La espátula roja
A espátula vermelha



25374 NEW
g: 200 - pz: 6
mat: PR -



31209
cm: L21 - pz: 1Blister
mat: PL

- Estremamente morbida e facile da stendere negli appositi stampi! (v. pag.442)
- Ottima resistenza in frigo e abbattitore, una volta posizionato sul dolce
- Perfetto durante il taglio del dolce!

- Extremely soft and easy to lay into its specific moulds (see page 442)
- High resistance in fridge and blast chiller once placed upon the cake
- Perfect during cake cutting!

- Extrêmement souple et facile à étendre dans les moules spécifiques ! (v. pag. 442)
- Excellente résistance au réfrigérateur et en cellule de refroidissement, une fois appliqué sur le gâteau
- Parfaite au moment de couper le gâteau!

- Sehr weich und leicht in den Formen auszurollen! (s. Seite 442)
- Nach Auflage auf der Backware optimale Haltbarkeit im Kühlschrank und im Schockfroster
- Perfekt beim Schneiden der Backware!

- Extremadamente blanda y fácil de extender en los correspondientes moldes (v. pág 442)
- Óptima conservación en la nevera y en el abatidor, una vez apoyado sobre la tarta
- ¡Perfecto durante el corte de la tarta!

- Extremamente macia e fácil de espalhar nos respetivos moldes! (v. pág. 442)
- Excelente resistência no frigorífico e na abatedora, depois de colocada no doce
- Não se rompe ao cortar o doce!

Royal Icing

Preparato per ghiaccia reale • Royal icing mix • Préparation pour glace royale • Präparat für Icing Zucker
Preparado para glasa real • Preparado para glacé real



24146 - g: 150 - pz: 6
mat: ZU -



24120 - kg: 4,5 - pz: 1
mat: ZU -

Drip Choc

Glassa colorata pronta all'uso per effetto drip • Ready-to-use coloured glaze for effect
Nappage coloré prêt à l'emploi pour un effet drip • Fertige gefärbte Glasur für Drip Effekt
Glaseado de color listo para usar para el efecto goteo
Glacê de cores para efeito gotas

Il colore asciuga in fretta, non sgocciola sul dolce	**The colour dries quickly**, does not drip on the cake	**La couleur sèche rapidement**, elle n'égoutte pas sur le gâteau	**Die Farbe trocknet schnell**, sie tropft nicht auf den Kuchen	**El color se seca rápidamente**, no sigue goteando sobre el pastel.	**A cor seca rapidamente**, não pinga sobre o bolo
Ideali per decorare basi in zucchero e panna	Ideal for decorating sugar and cream bases	Idéal pour décorer les gâteaux à base de sucre et crème fraîche	Ideal zum Dekorieren von Zucker- und Sahnebasen	Ideal para decorar bases de azúcar y nata	Ideal para a decorações a base de açúcar e natas
Con tappo dosatore per una colata perfetta!	**With measuring cap** for a perfect drip!	**Avec bouchon doseur** pour une parfaite coulée!	**Mit Messkappe** für einen perfekten Abstich !	**¡Con tapa dosificadora** para un goteo perfecto!	**Com tampa doseadora** para umas gotas perfeitas!

Crea la tua drip cake in pochi minuti!

Create your drip cake in few minutes!



180g

CODICE	COLORE	AZO	GF
23296	ROSA	•	•
23297	GIALLO		•
23298	AZZURRO	•	•
23299	PORPORA	•	•
23309	CIOCCOLATO BIANCO	•	•
23310	ROSSO CILIEGIA		•
23311	CACAO	•	•

g: 180 - pz: 1

PERLATO SHINY

23642 NEW	BRONZO	•	•
23644 NEW	RUBY	•	•
23313	ORO	•	•

g: 180 - pz: 1



Glassa croccante

Crunchy glaze • Nappage croquant • Knusprige Glasur
Glaseado crujiente • Glacê crocante

Pratica e veloce
Ideale per torte, monoporzioni e mignon!

- Rimane **croccante a temperatura positiva e negativa**
- Ottieni una **camicia sottile** e croccante grazie alla purezza degli ingredienti nobili
- Cristalizza in pochi secondi e personalizzabile nei colori

Practical and fast
Ideal for cake, single portions and mignon!

- *It stays **crunchy both at negative and positive temperatures***
- *Get a **thin and crunchy** layer thanks to the purity of the noble ingredients*
- *It crystallizes in few seconds and it is customizable in colour*

Glassa Croc
La regina delle glasse



1Kg

25364

kg:1 - pz: 2 - mat: ZU

GF AZO

Scan the QR code to download the PDF in your language

Effetto Velluto (con i ColorVel):
Per creare l'effetto velluto, utilizza il ColorVel sulla monoporzione già congelata e glassata (-18°/-20°C).

Velvet effect (with ColorVel colours):
To obtain the velvet effect, use ColorVel on the single portions already chilled and glazed (-18° / -20°C).





Effetto Opaco
Immergi la monoporzione abbattuta nella Glassa Croc,
per il tuo effetto opaco!
Puoi colorare la glassa Croc con i ColorLiquid oppure ColorDust pastello.

Matt effect
Dip the blast chilled single portion into Croc Glaze for your matt finish!
You can color your Croc glaze with Colorliquid or with Colordust pastels.

Fragolosa

D’ora in poi il
“posto delle fragole”
sarà solo qui



From now on, the “strawberry place” will be only here

Con la collaborazione di





A tutte le ore dall'aperitivo al dessert

Lemon Croc

At all times, from aperitifs to desserts



Kit Fruit Glassa Croc

Croc Fruit Glaze Kit

25360

Un kit completo di tutto: stampi, ricettari e decorazioni per creare monoporzioni estive ai gusti fragola o limone. Lasciati guidare dal ricettario di Omar Busi, e crea croccanti monoporzioni per la tua vetrina!

A complete kit with everything: moulds, cookbook and decorations to create summer single portions with strawberry or lemon flavors. Let yourself be guided by Omar Busi's cookbook, and create crunchy single portions for your showcase!

Il kit contiene - The kit contains:

1. 4 Stampi fragola (24 impronte) - *4 Strawberry moulds (24 moulds)*
2. 4 Stampi limone (24 impronte) - *4 Lemon moulds (24 moulds)*
3. 1 Glassa Croc - *1 Croc Icing*
4. 1 Colorvel giallo 23637 - *1 Colorvel yellow*
5. 1 Colorvel rosso 24764 - *1 Colorvel red*
6. 1 Colorspray giallo 23608 - *1 Colorspray yellow*
7. 1 Confezione di Foglie in zucchero 10066 - *1 Pack of sugar leaves*
8. 1 Confezione di Vassoietti* - *1 Pack of Trays**
9. 1 Confezione da 200 pezzi di Sac a Poche - *1 Pack of 200 pieces of Piping bags*
10. Ricettario by Omar Busi - *Cookbook by Omar Busi*



25361

Scan the QR code to download the PDF in your language

*L'assortimento può subire variazioni

The assortment may vary

Per realizzare Fragolosa e Lemon Croc



Kit per glassa croccante ad immersione effetto lucido

Kit for crunchy dip glaze!



Facile da usare! 3 prodotti in 1!

Easy to use! 3 products in 1!

Glassa Croc

La regina delle glasse

1kit

1Kg **25355 - Glassa Croc**
(glassa anidra a base di burro di cacao)



+

1Kg **24158 - Gelatina Modecor Master Cake**



25356 - pz: 2Kit (2pz)

GF AZO

Effetto Lucido:
Immergi la monoporzione glassata nella Gelatina Modecor Master Cake, per il tuo effetto lucido!
Puoi anche colorare la gelatina con i ColorGel.

Glossy Effect:
Dip the glazed single portion into Modecor Master Cake Gelatin for your shiny effect!



Guarda il video

Watch the video

Gelatina spray

Spray gelatine • Gelée spray • Sprüh-Gelatine • Gelatina en spray • Geleia em spray



Ideale per lucidare la frutta e prevenire l'ossidazione. Dosaggio spray perfetto, senza grumi

Ideal for polishing fruit and preventing oxidation. Perfect spray dosage, no lumps

Idéale pour rendre les fruits brillants et en prévenir l'oxydation Dosage spray parfait, sans grumeaux

Ideal zum Polieren von Früchten und zur Verhinderung von Oxidation. Perfekte Sprühdosierung ohne Klumpen

Ideal para abrillantar la fruta y prevenir la oxidación. Dosificación perfecta del spray, sin grumos

Ideal para dar brilho a fruta e prevenir a oxidação. Dosagem por pulverização perfeita, sem grumos

23239

ml: 200 - pz: 6

GF AZO

Effetto Trasparente

Transparent effect



ModecorGel

Gelatina alimentare di colore neutro • Transparent edible gelatine
Gélatine alimentaire de couleur neutre • Lebensmittel Gelatine mit neutraler Farbe
Gelatina alimentaria de color neutro • Geleia alimentar de cor neutra



50g



24198

g: 50 - pz: 40

mat: GE - GF AZO

Ideale per donare brillantezza a dischi, vestidolci e stampe in pasta di zucchero	Ideal for brightening disks, sweet dress and sugar paste prints	Idéale pour donner de la brillance aux disques, habits-gâteaux et impressions sur pâte à sucre
Ideal um Aufleger, vorgestanzte Zuckerpaste und Lebensmitteldrucke auf Zuckerfolien glaenzen zu lassen	Ideal para dar brillo a los discos, viste-galletas y demás dibujos sobre fondant	Ideais para dar brilho aos discos, veste-bolacha e outros desenhos sobre pasta de açucar

1kg



24190

kg: 1 - pz: 4 - mat: GE - GF AZO

ModecorMasterCake®

Effetto trasparente
Transparent effect

- Aroma neutro.
- Non cola e rimane estremamente compatta
- Resa perfetta su semifreddi e torte in panna

- Neutral flavour.
- Perfect result on parfait and cream cakes
- It does not drip and remains intact

- Arome neutre.
- Rendu parfait sur des entremets et des gâteaux à la crème
- Ne colle pas et reste extrêmement compacte

- Neutrales Aroma
- Perfekt für Halbgefrorene und Sahnetorten
- Die Gelatine Master Cake tropft nicht und bleibt sehr kompakt

- Aroma neutro.
- Rendimiento perfecto sobre semifrios y tartas de crema
- No es pegajosa y permanece compacta

- Aroma neutro.
- Eficiência perfeita para semifrios e tortas de natas
- Não escorre e permanece extremamente compacta



24158
kg: 1 - pz: 1 - mat: GE - GF AZO

Decorgel

Gelatina alimentare effetto trasparente • Transparent edible gelatine • Gélatine alimentaire Effet transparent • Lebensmittel Gelatine transparent-Effekt • Gelatina alimentaria efecto transparente Geleia alimentar

23222D
ROSSO
g: 20 - pz: 12
mat: GE
GF AZO

23222L
VERDE GF AZO

23222K
BLU GF AZO

23222B
ROSA GF AZO

23229G NEW
BIANCO MATT- GF AZO





L27,5xH23xP13,5cm

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

23217
●●● A - ■■■ 5 - g: 20 - pz: 40 - mat: GE - GF AZO

Bagne analcoliche per dolci

Bagne analcoliche per dolci • Non-alcoholic syrups for cakes • Extraits sans alcool pour gâteaux • Alkoholfreier Sirup für Süßwaren • Jarabes analcohólicos para dulces Xarope sem álcool para doces



250ml

Panna
Cream

25368 NEW

pz: 6 - mat: LA



Vaniglia
Vanilla

25369 NEW



Benevento
Benevento

25370 NEW



250ml

Babà
Baba

25371 NEW



Zuppa Inglese
Trifle

25372 NEW



Alchermes
Alchermes

25373 NEW

Estratto di vaniglia in pasta

Vanilla extract paste • Extrait de vanille en pâte • Vanilleextrakt Paste
Extracto de vainilla en pasta • Extracto de baunilha em pasta



50g

Aroma naturale

Natural flavour

23228 NEW

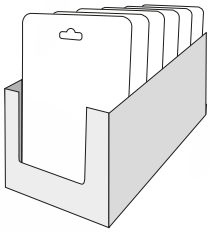
pz: 8 - mat: ZU



Aromi

Flavourings • Arome• Aroma • Aroma • Aroma

Mandorla
Almond



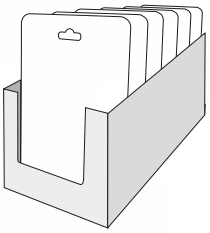


90703

pz: 20Blister (2pz) -

2ml

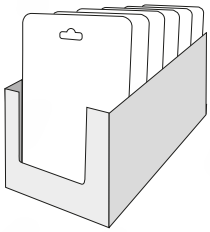
Rhum
Rum



90711



Vaniglia
Vanilla



90702



Lacca spray

Lacquer spray • Laque en spray • Lackspray • Laca spray • Laca em spray



300ml

Ideale per proteggere e lucidare cioccolato, pasta di zucchero e pasta di mandorle

Ideal for protecting and glazing chocolate, sugar and almond paste

Parfaite pour protéger et faire briller le chocolat, la pâte à sucre et la pâte d'amande

Ideal für den Schutz und Glanz von Schokolade, Zuckermasse und Mandelmasse

Ideal para proteger y dar brillo a: chocolate, fondant y pasta de almendras

Ideal para proteger e dar brilho ao chocolate, pasta de açúcar e pasta de amêndoas



23230

ml: 300 - pz: 1 - GF AZO

Lucidante spray

Glazing spray • Vernis en spray • Glanzspray • Abrillantador spray • Spray de brilho



400ml

Burro di cacao per lucidare pasta di zucchero e pasta di mandorle

Cocoa butter for glazing sugar and almond paste

Beurre de cacao pour faire briller la pâte à sucre et la pâte d'amande

Kakaobutter zum Glänzendmachen von Zuckermasse und Mandelmasse

Manteca de cacao para dar brillo a fondant y pasta de almendras

Manteiga de cacau para dar brilho à pasta de açúcar e à pasta de amêndoas





24501

ml: 400 - pz: 1 - GF AZO

Refrigerante spray

Cooling spray • Réfrigérant en spray • Kühlspray • Refrigerante spray • Spray refrigerante



Ideale per fissare composizioni in cioccolato

Ideal for fixing chocolate compositions

Parfait pour fixer les compositions en chocolat

Ideal zur Fixierung von Schokoladenkompositionen

Ideal para fijar composiciones en chocolate

Ideal para fixar rapidamente composições em chocolate



24380

ml: 400 - pz: 1 - GF AZO

Staccante spray

Non-stick cooking spray • Anti-adhésif en spray • Trennspray • Desmoldante spray • Desmoldante em spray



Ideale per staccare: isomalto, cioccolato, pasta di zucchero, prodotti da forno

Ideal for detaching: isomalt, chocolate, sugar paste, baked products

Parfait pour détacher: isomalt, chocolat, pâte à sucre, produits cuits au four

Ideal zum Ablösen von: Isomalt, Schokolade, Zuckermasse, Backwaren

Ideal para despegar: isomalt, chocolate, fondant y productos para horno

Ideal para desmoldar: isomalte, chocolate, pasta de açúcar, produtos cozidos no forno



24719

ml: 400 - pz: 1 - GF AZO



Colori COLOURS

ColorGel 400
Gel colourings

Coloranti in spray 402
Spray colourings

ColorVel 404
Velvet spray colourings



Dust Glitter 405
Glitter dust

Stardust 406
Stardust

Coloranti in polvere 406
Powder colourings

Coloranti in burro di cacao 408
Cocoa butter colourings

Coloranti liquidi 409
Liquid colouring

Coloranti per aerografo 410
Colourings for airbrush

Pennarelli alimentari 411
Felt tip markers with edible ink

Cosa coloro oggi?



Superficie - Surfaces



Massa - Mass

ColorGel	ColorSpray	ColorVel	
Gel idrosolubile *Water-soluble gel*	**Spray base alcool** *Alcohol-based spray*	**Spray base burro di cacao** *Cocoa butter based spray*	

LEGENDA | LEGEND

Cioccolato bianco e prodotti a base grassa *White chocolate and fatty based product*				
Prodotti da forno, prodotti a base zucchero e panna *Baked products, sugar based products and cream*				
Glasse e gelatine *Glaze and gelatine*				
Prodotti congelati *Frozen products*				

What can I colour today?

	Dust Glitter	Stardust	ColorDust	ColorCioc	ColorLiquid	ColorAir	
	Polvere base zucchero *Sugar-based powder*	**Spray glitter trasparente base alcool** *Alcohol-based transparent glitter spray*	**Polvere liposolubile** *Fat-soluble powder*	**Base burro di cacao** *Cocoa butter based*	**Liquido liposolubile** *Liquid fat-soluble*	**Liquido base acqua** *Water-based liquid*	**Liquido base alcool** *Alcohol-based liquid*
							
							
							
							

Colorgel



Gel idrosolubile

Water-soluble gel

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di tutte le masse ad esclusione di burro, cioccolato e burro di cacao

Colours all masses with the exception of butter, chocolate and cocoa butter

Colorant en **gel hydrosoluble. Coloration de toutes les masses** à l'exclusion de beurre, chocolat et beurre de cacao

Farbstoff in **wasserlöslichem Gel. Für die Färbung aller Massen** mit Ausnahme von Butter, Schokolade und Kakaobutter.

Colorante en **gel hidrosoluble. Coloración de todas las masas** excepto la mantequilla, el chocolate y la manteca de cacao

Corante em **gel hidrosoluvel. Corante para todo tipo de massas** excepto manteiga, chocolate e manteiga de cacau.

20g

CODICE	COLORE	AZO	GF
23265	VERDE BOSCO		●
23266	BLU NAVY		●
23267	MARRONE TRONCO		●
23268	PELLE		●
23269	GHIACCIO		●
23270	VERDE LIME		●
23271	GIALLO CHIARO		●
23272	ROSA CANDY		●
23273	AZZURRO CIELO	●	●
23274	ROSA FRAGOLA		●
23275	GIALLO LIMONE		●
23276	VERDE PRATO		●
23277	ARANCIO MANDARINO		●
23278	VIOLA DEL PENSIERO		●
23279	NERO FLUO		●
23280	PORPORA		●
23281	AZZURRO 1837		●
23282	ROSSO CILIEGIA		●

g: 20 - pz: 12 - mat: GE



L27,5xH23xP13,5cm

ASSORTITO | Assorted | Assorti | Sortiert | Surtido | Sortido

CODICE	COLORE	AZO	GF
23218	GIALLO LIMONE		●
	ROSA CANDY		●
	AZZURRO CIELO	●	●
	VIOLA DEL PENSIERO		●
	ARANCIO MANDARINO		●
	ROSSO CILIEGIA		●
	VERDE PRATO		●
	NERO FLUO		●

●●● A - ■■■ 8 - g: 20 - pz: 40 - mat: GE



VIOLA DEL PENSIERO
23134 - GF



ROSA CANDY
23123 - GF



PELLE
23124 - GF



GIALLO LIMONE
23131 - GF



ARANCIO MANDARINO
23133 - GF



ROSA FRAGOLA
23126 - GF



ROSSO CILIEGIA
23127 - GF



MARRONE TRONCO
23135 - GF



VERDE BOSCO
23128 - GF



VERDE PRATO
23132 - GF



AZZURRO CIELO
23125 - GF AZO



AZZURRO 1837
23129 - GF



BLU NAVY
23130 - GF



NERO FLUO
23136 - GF

100g

g: 100 - pz: 1 mat: GE

Colorspray

Spray base alcool
Alcohol-based spray

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di qualsiasi superficie: cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, prodotti a base grassa

Colour any surface: chocolate, sugar-based products, wafers, baked goods even during baking, cream, creams, glazes, fat-based products.

Colorant spray à base d'alcool. Coloration de toutes les surfaces: chocolat, produits à base de sucre, azyme, produits de boulangerie même à la cuisson, crème fraîche, crèmes, nappage, produits à base grasse.

Sprühfarbstoff auf Alkoholbasis. Färbung jeder Oberfläche: Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren auch beim Kochen, Sahne, Cremes, Glasuren, Produkte auf Fettbasis.

Colorante spray a base de alcohol. Coloración de cualquier superficie: chocolate, productos a base de azúcar, barquillo, productos de horno (también para cocción), natas, cremas, glaseados, productos a base de grasa.

Corante Spray à base de álcool. Coloração de qualquer superfície: chocolate, produtos à base de açúcar,gofre, produtos de padaria, natas, cremes, esmaltes, produtos à base de gordura.



250ml

PERLATO SHINY

CODICE	COLORE	AZO	GF
23616 NEW	AZZURRO	●	●
23617 NEW	ARANCIO	●	●
23618 NEW	VERDE	●	●
23613 NEW	RUBINO	●	●
23180	BRONZO	●	●
23609 NEW	ORO ANTICO	●	●
23612 NEW	NERO LAVAGNA	●	●
23611 NEW	ROSSO	●	●
23189	VIOLA	●	●
23182	ROSA	●	●
23178	ARGENTO	●	●
23181	ORO	●	●

ml: 250 - pz: 1

250ml

PASTELLO PASTEL

CODICE	COLORE	AZO	GF
23607 NEW	ROSA	●	●
23170	VERDE	●	●
23168	CIANO	●	●
23165	ROSSO	●	●
23176	ROSSO		●
23608 NEW	GIALLO		●

ml: 250 - pz: 1

PERLATO SHINY

50ml

CODICE	COLORE	AZO	GF
23619 NEW	ORO ANTICO	●	●
23621C NEW	AZZURRO	●	●
23621D NEW	ROSSO	●	●

ml: 50 - pz: 4

CODICE	COLORE	AZO	GF
23621L NEW	VERDE	●	●
24108	ORO	●	●
24107	ARGENTO	●	●





ColorVel



Spray base burro di cacao
Cocoa butter based spray

Senza grassi idrogenati
Without hydrogenated fat

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione in superficie, **con effetto velluto, di prodotti congelati**

Velvet effect surface colouring **for frozen products.**

Colorant **spray à base de beurre de cacao** sans graisses hydrogénées. Coloration de la surface, avec **effet velours, de produits congelés.**

Sprühfarbstoff auf Kakaobutterbasis ohne hydrierte Fette. Oberflächenfärbung von **gefrorenen Produkten mit Samteffekt**.

Colorante **en spray**, **a base de manteca de cacao** sin grasas hidrogenadas. Coloración superficial, con **efecto aterciopelado, de productos congelados.**

Corante **em spray base manteiga de cacau** sem gorduras hidrogenadas. Colorir **produtos congelados com efeito veludo**.



250ml

CODICE	COLORE	AZO	GF
23633 NEW	AZZURRO	●	●
23634 NEW	ARANCIO		●
23223	NERO		●
24764	ROSSO		●
24635 NEW	BIANCO	●	●
24638 NEW	CIOCCOLATO LATTE		●
24788	CIOCCOLATO FONDENTE	●	●
24783	ROSSO	●	●
23637 NEW	GIALLO	●	●
24784	VERDE PISTACCHIO	●	●

ml: 250 - pz: 1

Dust Glitter

Polvere glitter con erogatore

Glitter powder with dispenser



COSA COLORO? | WHAT CAN I COLOUR?

Adatto per conferire **effetto glitterato diffuso a tutte le superfici:** cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, gelatine e prodotti a base grassa.
Ideale per conferire **brillantezza a masse trasparenti** come glasse, gelatina e isomalto.

Give a diffused glitter effect to any surface: chocolate, sugar-based products, wafers, baked goods, cream, creams, glazes, jellies and fat-based products.
Ideal for **giving shine to transparent masses such as glazes**, gelatin and isomalt.

Poudre glitter avec distributeur.
Elle apporte un **effet glitter diffus à toutes les surfaces**: chocolat, produits à base de sucre, azyme, produits de boulangerie, crème fraîche, crèmes, nappage, gelée et produits à base grasse.
Idéale pour **rendre brillantes les masses transparentes**, comme les nappages, la gelée et l'isomalt.

Glitzerpulver mit Sprühdose.
Verteilen Sie einen **Glitzereffekt auf allen Oberflächen:** Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren, Sahne, Cremes, Zuckerguss, Gelees und Produkte auf Fettbasis.
Ideal, **um transparenten Massen wie Glasuren**, Gelatine und Isomalt Glanz zu verleihen

Polvo de brillo con dispensador.
Da un **efecto de brillo difuso a todas las superficies:** chocolate, productos a base de azúcar, barquillo, productos de horno, nata, cremas, glaseados, jaleas y productos a base de grasa.
Ideal para **dar brillo a masas transparentes** como glaseados, gelatina e isomalt.

O pó brilhante com doseador.
Dá um **efeito de brilho difuso a todas as superfícies:** chocolate, produtos à base de açúcar, gofre, produtos de padaria, natas, cremes, gelados, geleias e produtos à base de gordura.
Ideal **para dar brilho a massas transparentes** tais como líquidos, geleias.



10g

PERLATO SHINY

CODICE	COLORE	AZO	GF
23625 NEW	ORO ANTICO		●
23626 NEW	ARGENTO	●	●
23227	ROSA	●	●
23233	PAPRIKA	●	●
23231	ORO	●	●

g: 10 - pz: 4

Stardust

Spray glitter trasparente base alcool
Alcohol-based transparent glitter spray

COSA COLORO? | WHAT CAN I COLOUR?



250ml

EFFETTO OMOGENEO
HOMOGENEUS EFFECT

Conferire effetto glitterato puntuale a **tutte le superfici.**

Gives a glitter effect to **all surfaces.**

Il donne un effet glitter à **toutes les surfaces**

Es verleiht allen Oberflächen **einen pünktlichen Glitzereffekt.**

Da efecto de brillo a **todas las superficies.**

Dá um efeito brilhante instantáneo a **todas as superfícies**

CODICE	COLORE	AZO	GF
23191	TRASPARENTE	○	●	●

ml: 250 - pz: 1

ColorDust

Polvere liposolubile perlata
Fat-soluble pearly powder

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di superfici quali pasta di zucchero, cialda, cioccolato, cake e frolla. Colorazione di **masse trasparenti** quali glasse, gelatine, isomalto.

Colouring of **surfaces** such as sugar paste, wafer, chocolate, cake and shortbread pastry. Colouring of **transparent masses** such as icings, jellies, isomalt.

Colorant **en poudre liposoluble**. Coloration de **surfaces** comme pâte à sucre, gaufre, chocolat, biscuit et pâte brisée. Coloration de **masses transparentes** come nappage, gelée, isomalt.

Fettlösliches Farbstoffpulver. Färben von **Oberflächen** wie Zuckerpaste, Waffel, Schokolade, Kuchen und Mürbeteig. Färbung **transparenter Massen** wie Zuckerguss, Gelees, Isomalt.

Colorante **en polvo liposoluble** Coloración de **superficies** como pasta de azúcar, barquillo, chocolate, bizcocho y pasta quebrada. Coloración de **masas transparentes** como glaseados, gelatinas, isomalt.

Corante **em pó lipossolúvel** Coloração de **superfícies** tais como pasta de açúcar, gofre, chocolate, bolo e pastelaria de massa quebrada. Coloração de **massas transparentes** tais como esmaltes, geleias, isomalte.

25g

PERLATO SHINY



CODICE	COLORE	AZO	GF
23603 NEW	ORO	●	●
24403	BIANCO PERLA	●	●
23120	ARGENTO	●	●
23199	ORO ZECCHINO	●	●

g: 25 - pz: 1

3g

PERLATO SHINY



CODICE	COLORE	AZO	GF
23601 NEW	ORO	●	●
23152	ARGENTO	●	●
23149	ORO	●	●

g: 3 - pz: 6

ColorDust



Polvere liposolubile pastello

Fat-soluble pastel powder

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di superfici e masse in pasta di zucchero, cialda, cioccolato, pan di spagna, cake, frolla, glasse, gelatine, prodotti base zucchero e masse grasse in generale.

Colouring of surfaces and masses in sugar paste, wafer, chocolate, sponge cake, cake, shortbread pastry, icings, jellies, sugar-based products and fat masses in general.

Colorant **en poudre liposoluble Coloration de surfaces et masses** en pâte à sucre, azyme, chocolat, génoise, biscuit, pâte brisée, nappage, gelée, produits à base de sucre et masses grasses en général.

Fettlösliches Farbstoffpulver. Farbung von Oberflächen und Massen aus Zuckerpaste, Waffel, Schokolade, Biskuit, Kuchen, Mürbeteig, Zuckerguss, Gelees, Produkten auf Zuckerbasis und Fettmassen

Colorante **en polvo liposoluble. Coloración de superficies y masas** en pasta de azúcar, barquillo, chocolate, bizcocho, pasta quebrada, glaseados, jaleas, productos a base de azúcar y masas grasas en general.

Corante **em pó lipossolúvel. Coloração de superfícies e massas** em pasta de açúcar, gofre, chocolate, pão-de-ló, bolo, massa de tarte, cobertura, geleias, produtos à base de açúcar e massas gordas em geral.

Versatile: per tutti i prodotti di pasticceria!

Multiple use: for all confectionary products!



25g

CODICE	COLORE	AZO	GF
23602 NEW	ROSA CONFETTO	●	●
24509	ROSSO	●	●
24510	VERDE PRATO	●	●

CODICE	COLORE	AZO	GF
24511	CIANO	●	●
23604 NEW	GIALLO		●
23164	NERO LAVAGNA	●	●

g: 25 - pz: 1



3g

CODICE	COLORE	AZO	GF
23137	GIALLO SOLE		●
23141	MARRONE BISCOTTO		●
23600 NEW	ROSA CONFETTO	●	●
23138	ROSSO FUOCO		●
23140	VERDE FOGLIA		●

CODICE	COLORE	AZO	GF
23139	CIANO	●	●
23143	NERO LAVAGNA	●	●

ASSORTITO

Assorted | Assorti | Sortiert | Surtido | Sortido



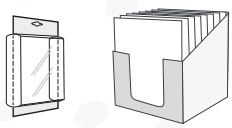
23605 NEW ●●● A - ■■■ 7 - g: 3 - pz: 8 - GF

g: 3 - pz: 6

Confezionati in blister

Packed in a blister

5g



CODICE	COLORE	AZO	GF
90601	ROSA		
90602	VERDE		

CODICE	COLORE	AZO	GF
90603	CIANO	●	
90605	GIALLO		

g: 5 - pz: 10

ColorCioc

Base burro di cacao

Cocoa butter base

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di **superfici in cioccolato** e surrogato.

Colouring of **chocolate** and chocolate compound **surfaces**.

Colorant **en beurre de cacao**. Coloration de **surfaces en chocolat** et succédané.

Farbstoff in **Kakaobutter.** Färben von **Oberflächen in Schokolade** und Ersatz.

Colorante de **manteca de cacao**. Coloración de las **superficies de chocolate** y sucedáneo.

Corante **manteiga de cacau.** Coloração das **superfícies de chocolate** e sucedaneo.



150g

CODICE	COLORE		AZO	GF
23627 NEW	BIANCO		●	●
23628 NEW	ROSSO			●
23630 NEW	ORO ANTICO		●	●
23248	GIALLO LIMONE		●	●

g: 150 - pz: 1



Tips

Per utilizzo con stampi, acetato e decorazioni superficiali occorre temperare il prodotto. **Per utilizzo con aerografo a caldo**, versare Colorcioc fuso (40-45 ° C.) direttamente nella pistola.

For use with moulds, acetate and surface decorations, the product must be tempered. **For use heated with an airbrush**, pour melted Colorcioc (40-45 ° C.) directly into the gun.

Pour l'utilisation avec moules, acétate et décorations superficielle il faut tempérer le produit. **Pour l'utilisation avec aérographe à chaud**, verser Colorcioc fondu (40-45°C.) directement dans le pistolet.

Für die Verwendung mit Formen, Acetat und Oberflächendekorationen muss das Produkt temperiert werden. Für die Verwendung mit heisser Airbrush gießen Sie das geschmolzene Colorcioc (40-45°C) direkt in die Plstole.

Para el uso con moldes, acetato y decoraciones de superficie es necesario templar el producto. Para usar con el aerógrafo en caliente, vierta el Colorcioc derretido (40-45 ° C.) directamente en la pistola.

Para utilização com moldes, acetato e decorações de superfície é necessário temperar o produto. Para utilização com escova de ar quente, verter Colorcioc fundido directamente na pistola.

ColorLiquid

Liquido liposolubile base olio

Oil-based liquid fat-soluble

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di masse grasse quali: cioccolato bianco, creme, burro, crema al burro

Colouring of fatty masses such as: white chocolate, creams, butter, butter cream

Colorant **liquide liposoluble à base de huile**
Coloration de masses grasses comme: chocolat blanc, crèmes, beurre, crème au beurre

Flüssiger fettlöslicher Farbstoff auf Ölbasis.
Für di Färbung von Fettmassen wie: weiße Schokolade, Cremes, Butter, Buttercreme geeignet

Colorante **líquido liposoluble a base de aceite.**
Coloración de masas grasas como: chocolate blanco, cremas, mantequilla, crema de mantequilla

Corante **líquido lipossolúvel a base de óleo.**
Coloração de massas gordas tais como: chocolate branco, cremes, manteiga, creme de manteiga.

190ml





CODICE	COLORE	AZO	GF
23100	CIANO	●	●
23101	ROSSO	●	●
23102	GIALLO	●	●
23103	VERDE	●	●
23156	ROSSO		●

ml: 190 - pz: 1

ColorAir

Per aerografo!
For airbrush

COSA COLORO? | WHAT CAN I COLOUR?

Colorazioni di superfici in panna, pasta di zucchero, cialda, prodotti base zucchero e marzapane

Colouring of surfaces in cream, sugar paste, wafer, sugar and marzipan-based products

Colorant **liquide à base d'eau** pour aérographe.
Coloration des surfaces en crème fraîche, pâte à sucre, azyme, produits à base de sucre et massepain

Flüssiger Farbstoff auf Wasserbasis für Airbrush
Färbung von Oberflächen auf Creme-, Zuckerpasten-, Waffel-, Zucker- und Marzipanbasis

Colorante líquido a base de agua para aerógrafo
Coloración de las superficies en crema, pasta de azúcar, barquillo, productos de azúcar y mazapán

Corante líquido à base de água para aerografo.
Coloração de creme, pasta de açúcar, obreia, produtos de açúcar e maçapão



Liquido base acqua
Water-based liquid

190ml

CODICE	COLORE	AZO	GF
24258	GIALLO	●	●
24260	ROSSO	●	●
24256	CIANO	●	●
24251	ROSA	●	●

ml: 190 - pz: 1

PERLATO SHINY

CODICE	COLORE	AZO	GF
23640 NEW	VERDE	●	●
23639 NEW	ROSSO	●	●

ml: 190 - pz: 1

COSA COLORO? | WHAT CAN I COLOUR?

Colorazione di qualsiasi superficie: cioccolato, prodotti a base zucchero, cialda, prodotti da forno, panna, creme, glasse, prodotti a base grassa

Colour any surface: chocolate, sugar-based products, wafers, baked goods even during baking, cream, creams, glazes, fat-based products.

Colorant **liquide à base d'alcool** pour aérographe
Coloration de toutes les surfaces: chocolat, produits à base de sucre, azyme, produits de boulangerie même à la cuisson, crème fraîche, crèmes, nappage, produits à base grasse.

Flüssiger Farbstoff auf Alkoholbasis für Airbrush
Färbung jeder Oberfläche: Schokolade, Produkte auf Zuckerbasis, Waffeln, Backwaren auch beim Kochen, Sahne, Cremes, Glasuren, Produkte auf Fettbasis.

Colorante **liquido a base de alcohol** para aerógrafo.
Coloración de cualquier superficie: chocolate, productos a base de azúcar, barquillo, productos de horno (también para cocción), natas, cremas, glaseados, productos a base de grasa

Corante **líquido à base de álcool** para aerografo.
Coloração de qualquer superfície: chocolate, produtos à base de açúcar,gofre, produtos de padaria, natas, cremes, esmaltes, produtos à base de gordura.

Liquido base alcool
Alcohol-based liquid

190ml

PERLATO SHINY

CODICE	COLORE	AZO	GF
23641 NEW	ORO ANTICO	●	●

ml: 190 - pz: 1

Kit compressore e aerografo 30874 (pag. 431)
Compressor and airbrush kit (p431)

Pennarelli alimentari

Felt tip markers with edible ink • Feutres alimentaires • Filzstifte mit Lebensmittelfarbe
Rotuladores alimentarios • Caneta alimentar

DOPPIA PUNTA | Double tip | Pointe double | Doppelte Spitze | Doble punta | Ponta dupla
BASE ACQUA | Water-based | À base d'eau | Auf Wasserbasis | A base de agua | À base de água
PER SUPERFICI | For surfaces | Pour surfaces | Für Oberflächen | Para superficies | Para superfícies



L7xH29,5cm





23121 - ●●● A - ■■■ 8 - cm: H17 - pz: 8 - GF AZO

- Pastigliaggio
- Pasta di zucchero
- Confetti

- Gum-paste
- Fondant
- Sugar covered almonds

- Pastillage
- Pâte à sucre
- Dragées

- Tragant
- Fondant
- Zuckermandeln

- Pasta adragante
- Fondant
- Peladillas

- Pastilhagem
- Pasta de açúcar
- Confetti

Ricambi monocolore

One colour replacements





23122B
cm: H17 - pz: 4
GF AZO



23122D GF AZO



23122C GF AZO



23122Z GF AZO



23122L GF AZO



23122N GF AZO



RIBBONS AND EQUIPMENT

Nastri e Attrezzatur

Nastri in tessuto 414
Fabric ribbons

Nastry Fantasy 418
Fantasy ribbons

Nastri con strass 420
Rhinestone ribbons

Nastri Bijoux 421
Bijoux ribbons

Nastri classici 422
Classic ribbons

Nastri Colly 423
Colly ribbons



re

Sac a Poche 424
Sac a poche

Attrezzature da laboratorio 425
Lab equipments

Packaging 426
Packaging

Aerografo 431
Airbrush

Contenitori & Utensili 433
Containers & tools

Stampi 442
Moulds

Nastri in tessuto

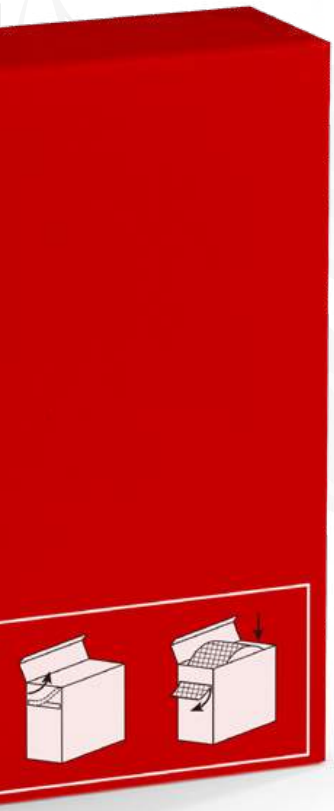
Fabric ribbons • Rubans en tissu • Stoffbänder
Cintas de tela • Fitas de tecido



L' unico nastro in tessuto adatto al contatto con alimenti!
The only foodsafe fabric ribbon!

Strato interno in acetato che aderisce perfettamente ai bordi!
Inner layer of acetate that adheres perfectly to the sides of the cake!





New pack!



25087 - cm: H4 - pz: 20m - mat: ST/PL



25089



25090



25088

Nastri in tessuto

Fabric ribbons • Rubans en tissu • Stoffbänder
Cintas de tela • Fitas de tecido

Strato interno in acetato che aderisce perfettamente ai bordi!

Inner layer of acetate that adheres perfectly to the sides of the cake!



25072 - cm: H4 - pz: 20m - mat: ST/PL



25075



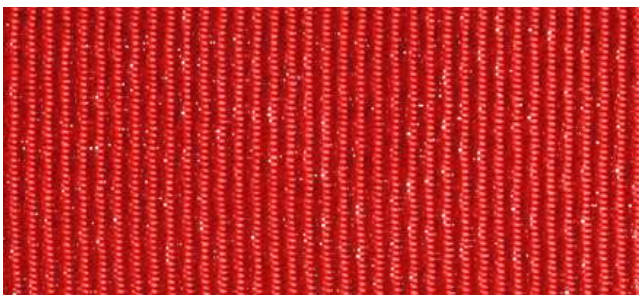
25073



25074



25053



14774D



Nastri Fantasy

Fantasy ribbons • Rubans Fantasy • Fantasy Bänder • Cintas Fantasy • Fitas de fantasia



25079C



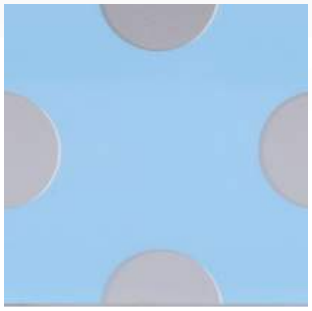
25079V

Decora i tuoi dolci con fantasia!
Decorate your cakes!

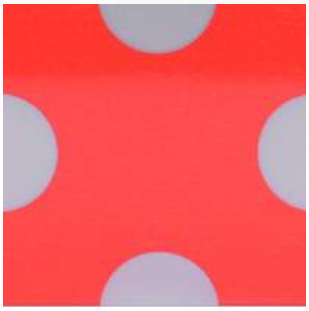
H4cm



25079B



25078C



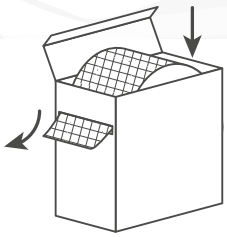
25078D



25078N



25078B - cm: H4 - pz: 40m - mat: PL



New pack!

25076 - cm: H4 - pz: 40m - mat: PL

H4cm



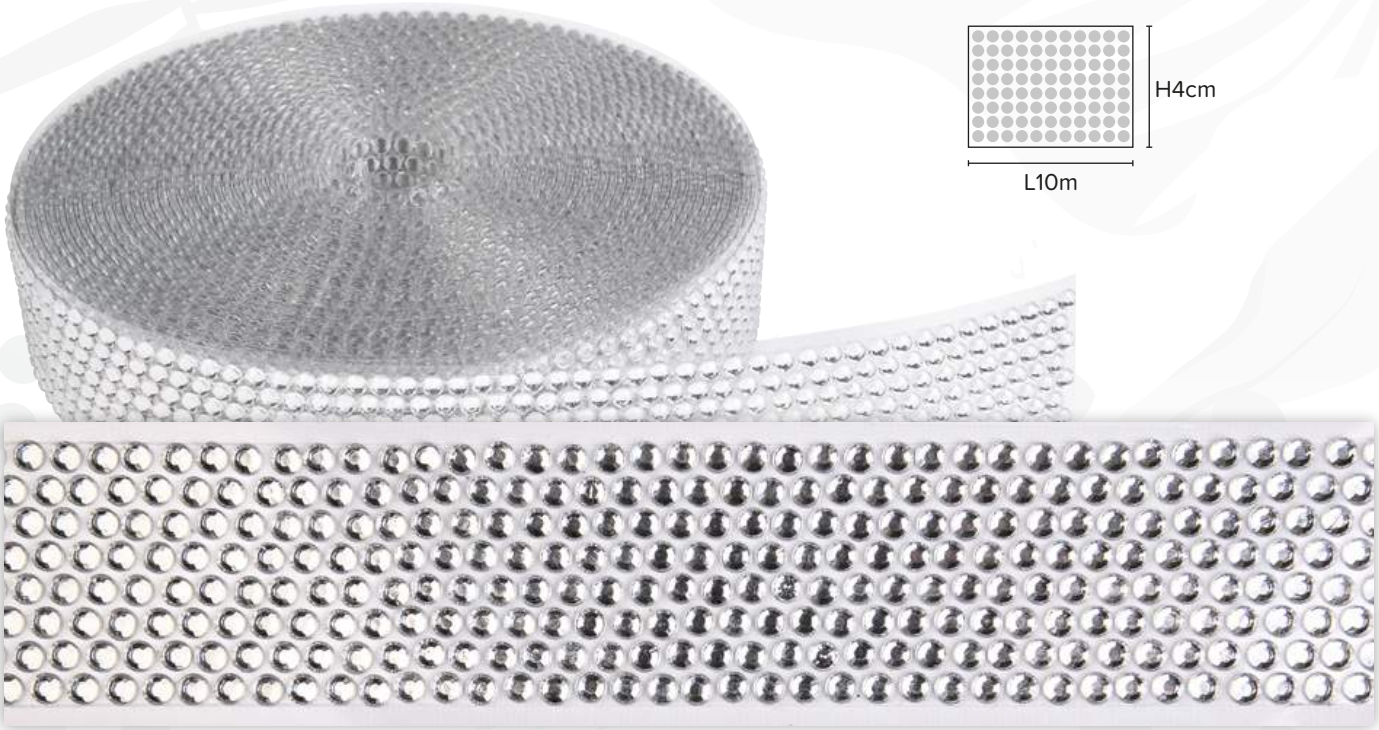
25077



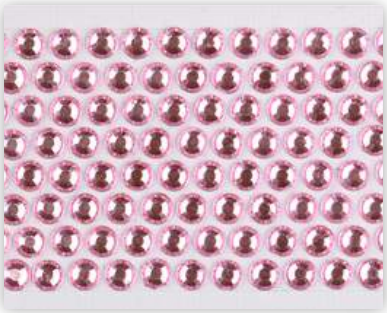
25063 - cm: H8 - pz: 40m - mat: PL

Nastri con strass

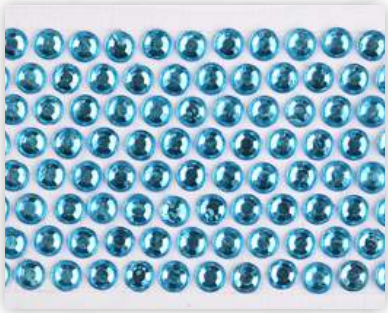
Rhinestones Ribbons • Rubans avec strass
Strassbänder • Cintas con strass • Fitas com strass



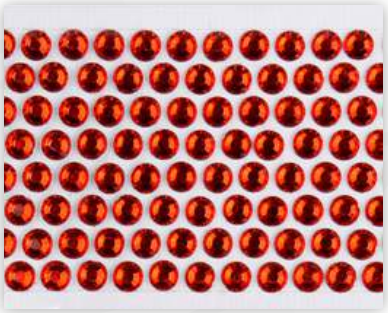
25033H - cm: L10mxH4 - pz: 1 - mat: PL



25033B



25033C



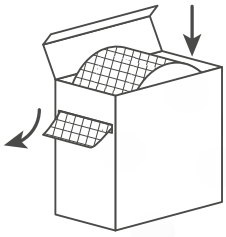
25033D



25028H - cm: L20mxH2 - pz: 1 - mat: PL

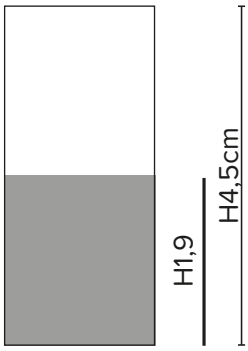
Nastri Bijou

Bijou ribbons • Rubans Bijou
Bänder Bijou • Cintas Bijou • Fitas Bijou



New pack!





25065 - ●●● BCDEI - cm: H4,5 - pz: 50m - mat: PL

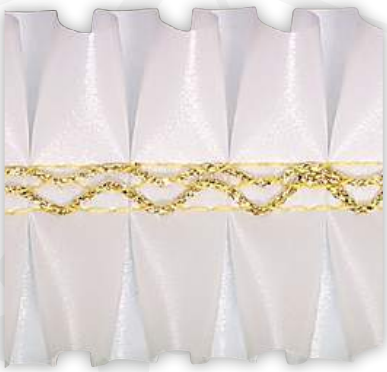
Per impreziosire ogni tuo dolce, anche il più semplice!	To embellish all of your cakes, even the simplest!	Pour enrichir chacun de vos gâteaux, même le plus simple !	Macht jede Konditorware edel, auch die einfachste!	Para embellecer todos tus dulces, ¡incluso el más sencillo!	Para enriquecer todos os seus doces, até o mais simples!



24368 - ●●● BCDEI - cm: H4 - pz: 50m - mat: PL

Nastri

Ribbons • Rubans • Tüllbänder • Cintas • Fitas



24192G - BIANCO

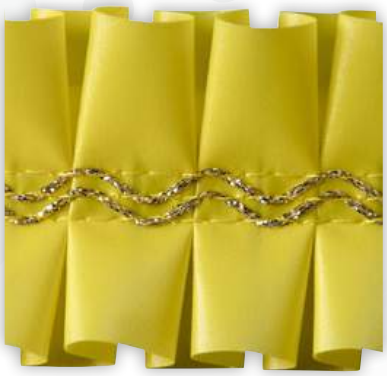
cm: H5 - pz: 50m - mat: PL



24192B - ROSA



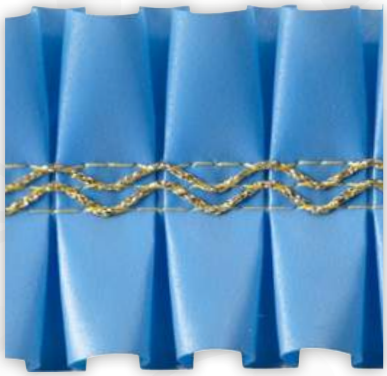
24192V - LILLA



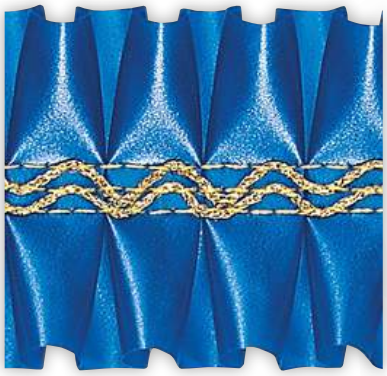
24192E - GIALLO



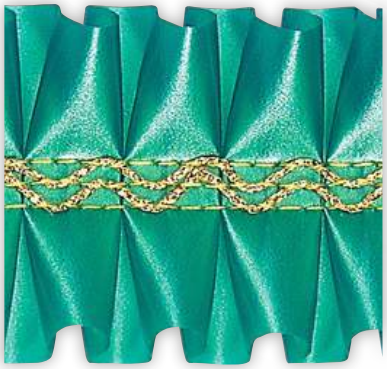
24192D - ROSSO



24192C - AZZURRO



24192K - BLU



24192L - VERDE

Nastri sottotorta Colly

Ribbons Colly • Rubans Colly • Tüllbänder Colly • Cintas Colly • Fitas Colly



24031L - VERDE

24031C - AZZURRO

24031E - GIALLO

cm: H4,5 - pz: 20m

mat: ST



24031B - ROSA

24031D - ROSSO

24031G - BIANCO



24031I - ORO

24031H - ARGENTO



25034DI

cm: H5 - pz: 20m

mat: ST

Double face!

Gripy Poche

Il sac à poche ad alta aderenza • The perfect grip piping bag • La poche à douille haute adhérence • Der Spritzbeutel anti-rutsch • La manga pastelera de alta adherencia Saco pasteleiro com aderência elevada

- Non scivola
- Super resistente
- Una sola giuntura
- Usa e getta

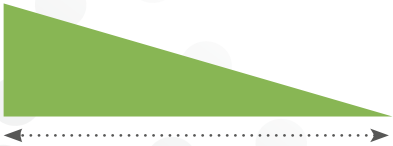
- Non-slip
- Super resistant
- Only one seam
- Disposable

- Ne glisse pas
- Super résistant
- Une seule jonction
- À usage unique

- Rutschfest
- Super reißfest
- Nur eine Naht
- Einwegbeutel

- No desliza
- Super resistente
- Una sola junta
- Desechable

- Não desliza
- Super resistente
- Uma única junção
- Descartável



30301 - **LARGE**

cm: L53 - pz: 400 (100x4)





30303 - **SMALL**

cm: L36 - pz: 400 (100x4)





30266 - **MEDIUM**

cm: L41 - 12blister (20pz)





Bobina in acetato neutra

Roll of transparent acetate • Bobine neutre en acétate • Unbedruckte Spule aus Acetat Bobina de acetato neutro • Bobina de acetato neutro

25066 - cm: H4

pz: 305m - mat: PL



Atto al contatto alimenti
Per bordi sempre perfetti

Foodsafe
For always perfect borders!

Aptes au contact alimentaire
Pour des contours toujours parfaits!

Lebensmitteltauglich
Für einen stets perfekten Rand!

Apto al contacto alimentos
¡Para bordes siempre perfectos!

Apropriadas para estar em contato com alimentos
Para bordas sempre perfeitas!

Tappetino in silicone e fibra di vetro

Silicone and fiberglass mat • Tapis en silicone et fibre de verre • Silikon- und Glasfaser- Matte
Tapete de silicona y fibra de vidrio • Tapete de silicone e fibra de vidro

Temperatura di utilizzo: da -40°C a 230°C
The temperature: from -40°C to max 230°C

- Non serve ungere e infarinare!
- Ideale anche per isomalto

- No need for butter and flour!
- Also ideal for isomalt

- Pas besoin de beurrer et fariner!
- Idéal pour isomalt aussi

- Einfetten und Bestreuung nicht nötig!
- Ideal für Isomalt

- ¡No necesita untar o enharinar!
- Ideal también para isomalt

- Não necessita untar nem polvilhar com farinha!
- Ideal também para o isomalte



30335 - cm: L59xH38,5 - pz: 1 - mat: SL

Piatto rotante in acciaio

Rotating stainless steel plate
Plateau rotatif acier
Kuchenplatte, drehbar aus Edelstahl
Plato rotatorio, de acero
Prato giratorio, de aço



31242
cm: Ø30xH14
pz: 1 - mat: MT

Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux
Plastifixzierte Tortenplatten für Stockwerktorten • Bandejas plastificadas, para pasteles •
Bases prateadas plastificadas





Spessore 1,2cm
Thickness

Confezionati singolarmente
Single packed

Ø20

30616H

pz: 10 - mat: CT

Ø25

30617H

Ø30

30618H

Ø35

30619H

Ø40

30620H

Ø45

30621H

Ø50

30622H



Spessore 1,2cm
Thickness



L25
30623H

L30
30624H

L35
30625H

L40
30626H

L45
30627H

30628H
pz: 10 - mat: CT

L50

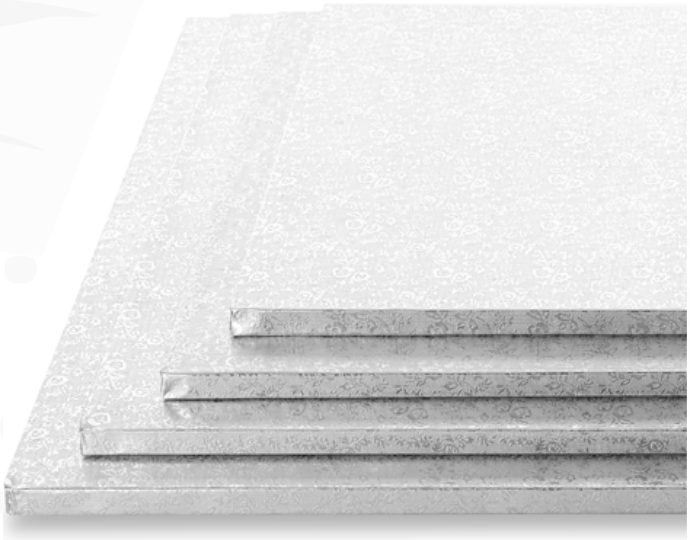
Confezionati singolarmente
Single packed

L40x30
30629H
pz: 10 - mat: CT

L45x35
30630H

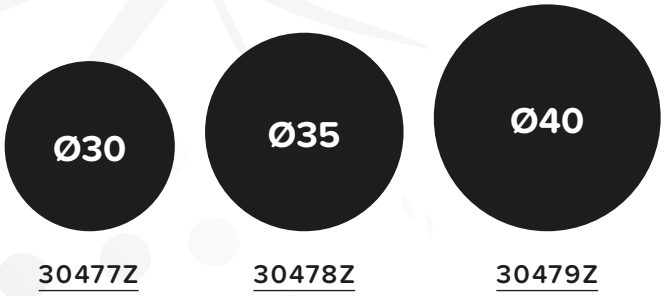
L50x40
30631H

L55x45
30632H



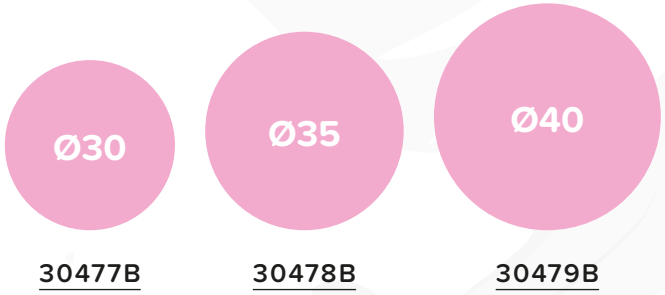
Vassoi per torte plastificati

Plastic coated cake trays • Plateaux plastifiés pour gâteaux
Plastifixzierte Tortenplatten für Stockwerktorten • Bandejas plastificadas, para pasteles •
Bases prateadas plastificadas

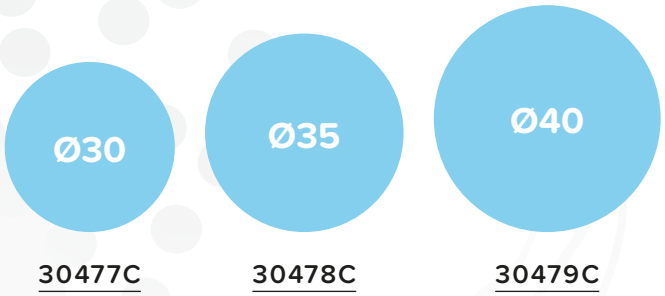


30477Z 30478Z 30479Z

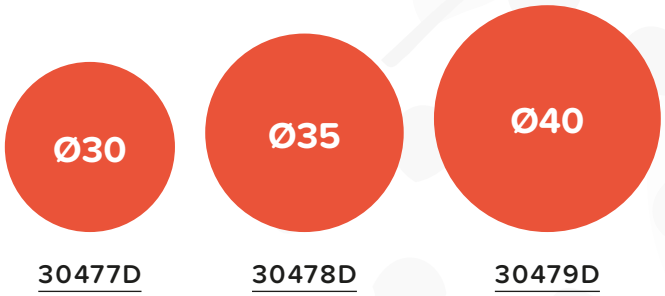
pz: 5 - mat: CT



30477B 30478B 30479B

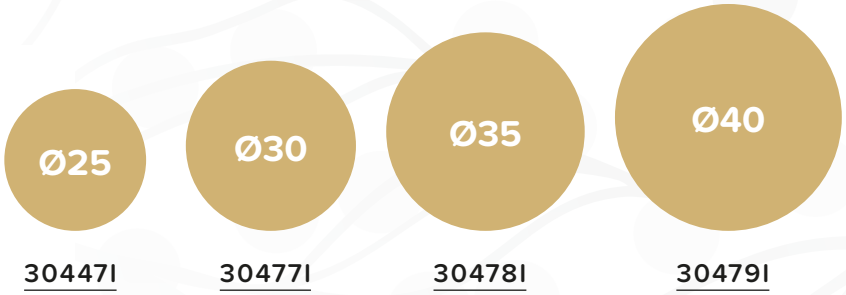


30477C 30478C 30479C

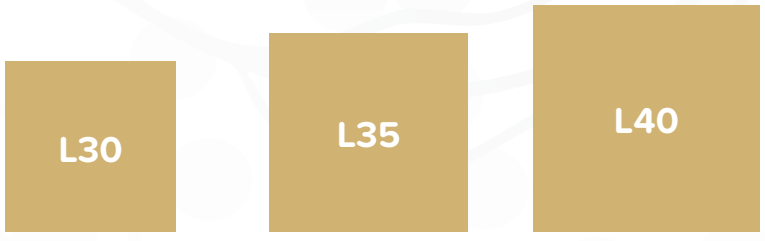


30477D 30478D 30479D

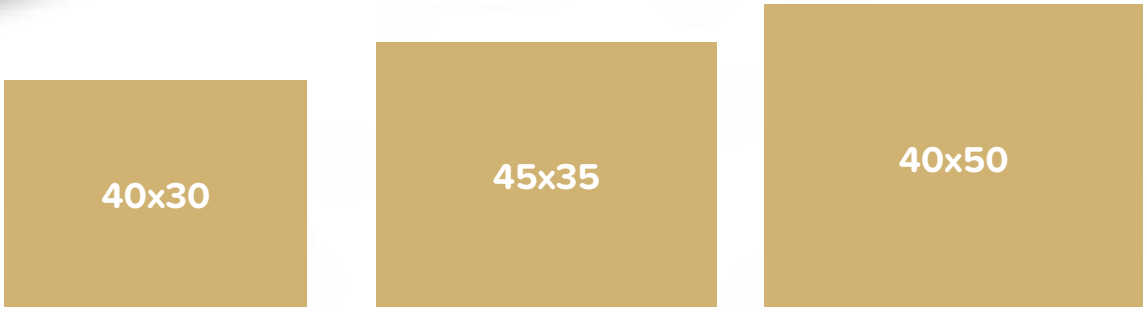




30447I 30477I 30478I 30479I



30446I 30445I 30444I



30443I 30442I 30441I

Sottotorta professionali

Professional cake board • Support gâteau professionnel
Professioneller Unter-Kuchenteller • Base para tarta, profesional
Base para bolo, profissional

- 100% atto al contatto alimenti
- 100% plastificato bianco

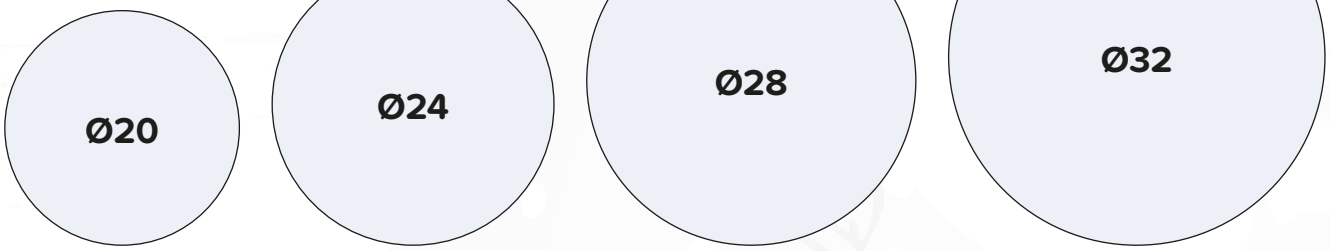
- 100% foodsafe
- 100% plastic coated white

- 100% apte au contact alimentaire
- 100% plastifié blanc

- 100% geeignet für Kontakt mit Lebensmitteln
- 100% mit weißem Plastik überzogen

- 100% apto al contacto con alimentos
- 100% plastificado blanco

- 100% apto para estar em contacto com alimentos
- 100% plastificado branco



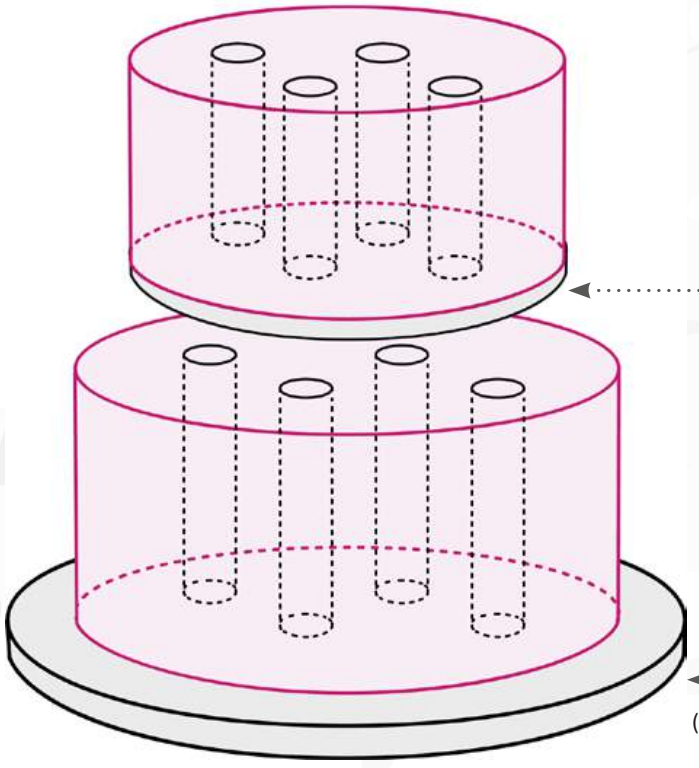
13124
pz: 20 - mat: CT

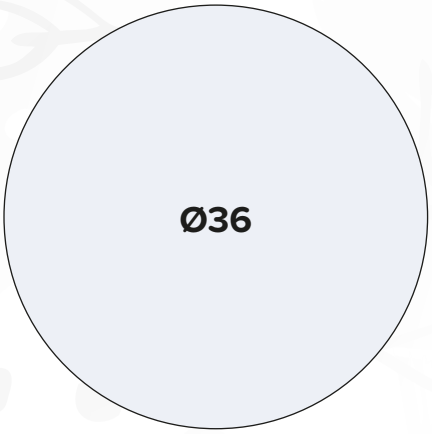
13125

13126

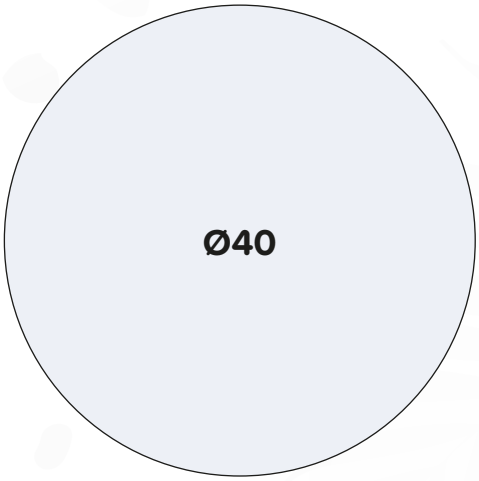
13127

Spessore 0,15cm
Thickness





13128



13129

Polistiroli

Polystyrene • Polystyrène • Polystyrol • Poliestirenos • Poliestirenos

Confezionati in cartoni | Packed in boxes | Conditionnés en cartons | In Kartons verpackt | Embalados en cartones | Embalados em cartões

Spessore 5cm
Thickness



Ø20

30452
pz: 8 - mat: ⊙

Ø25

30453
mat: ⊙

Ø30

30454
pz: 2 - mat: ⊙

Ø35

30455
mat: ⊙

Ø40

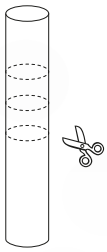
30456
mat: ⊙

Ø45

30457
mat: ⊙

Tubi in plastica per sostegno livelli torte a piani

Plastic tubes to use as supports for multi layer cakes • Tubes en plastique pour support gâteaux à plusieurs étages
Rohre aus Plastik für mehrstöckige Torten • Tubos de plástico para sostener tartas de varios pisos
Tubos de plástico para sustentar bolos de vários andares



30358
cm: Ø1,9xH20 - pz: 50
mat: PL

Possibilità di taglio a misura | Cut to desired height | Possibilité de coupe à la mesure désirée | Passgenaue Schnitte möglich | Posibilidad de corte a medida | Possibilidade de corte à medida

Prodotti per l'hobbistica

Hobby products • Produits pour le loisir • Produkte für Hobbybäcker
Productos para hobbies • Produtos para hobbies

Kit compressore e aerografo

Compressor and airbrush kit • Kit compresseur et aérographe
Kompressor und Airbrush-Kit • Kit compresor y aerógrafo
Kit compressor e aerografo

La confezione include: compressore, aeropenna, un supporto per aeropenna, una boccetta ricarica colore, accessori e ricambi	The package includes: compressor, airbrush, airbrush support, a colour refill bottle, accessories and spare parts	La boîte contient: un compresseur, aérographe, bouteille de récharge couleur, accessoires et pièces de réchange
Die Verpackung entählt: Kompressor, Airbrush, ein Airbrush-Träger, eine Nachfüllflasche, Zubehör und Ersatzteile	El paquete incluye: compresor, aerógrafo, soporte de aerógrafo, botella para el colorante, accesorios y piezas de repuesto	O pack inclui: compressor, aerografo, suporte para pistola, frasco para corante e accesorios

Boccetta Ricarica Colore x 30874

Colour refill bottle
Bouteille recharge couleur
Farbe Nachfüllflasche
Ampolla de recarga de color para aerógrafo
Frasquinho de recarga de cores para aerógrafo



30875

pz: 2









30874

cm: L30xH17xP10 - pz: 1Kit (3pz)

Prodotti per l'hobbistica

Hobby products • Produits pour le loisir • Produkte für Hobbybäcker
Productos para hobbies • Produtos para hobbies

Aerografo

Airbrush • Aérographe • Spritzpistole
Aerógrafo • Aerógrafo



30055

pz: 1

Boccetta Ricarica Colore x 30869

Colour refill bottle
Bouteille recharge couleur
Farbe Nachfüllflasche
Ampolla de recarga de color para aerógrafo
Frasquinho de recarga de cores para aerógrafo



30870

cm: Ø3,5xH6,5 - pz: 2

Kit aerografo = compressore + aeropenna + boccetta ricarica colore

Airbrush kit = Compressor + Airbrush + Colour refill bottle	Kit aérographe = Compresseur + Aérographe + Bouteille recharge couleur	Spritzpistolen-Set = Kompressor + Airbrush + Farbe Nachfüllflasche	Kit aerógrafo = Compresor + Aerógrafo + Ampolla de recarga de color	Kit aerógrafo = Compressor + Aerógrafo + Frasquinho de recarga de cores

30869

cm: L12xH7xP9,5

pz: 1Kit



Pennelli per modelling

Modelling brushes • Pinceaux pour le modelage • Modellierpinsel • Pinceles para moldear • Pincéis para modelar

Punte in silicone
Silicone tips



PICCOLI - SMALL

30851P - ●●● A - ■■■ 5
cm: L15~ - pz: 1Blister (5pz) -



MEDI - MEDIUM

30850P - ●●● A - ■■■ 5
cm: L19,5 - pz: 1Blister (5pz) -

Pennelli

Brushes • Pinceaux • Pinsel
Pinceles • Pincéis

Setole in nylon
Nylon bristles

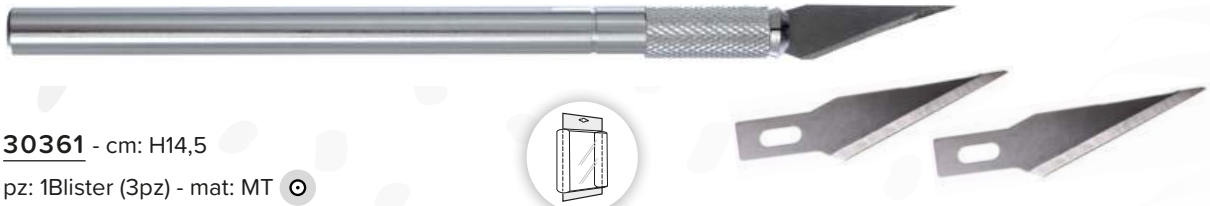


30848P - ●●● A - ■■■ 6
cm: L17,5/21,5 - pz: 1Blister (6pz) -



Bisturi

Scalpel • Bistouris • Skalpell • Bisturí • Bisturí



30361 - cm: H14,5
pz: 1Blister (3pz) - mat: MT

Vasetti in vetro per monoporzioni

Glass jars for single-portions • Petits pots en verre pour portions individuelles
Gläschen für Einzelportionen • Vasos de vidrio para monoporciones
Tijelas em vidro para porções individuais





13150 - ●●● A

cm: H9,5~ - pz: 36

mat: VT - cc: 160ml



13107 NEW



* Con tappo satinato
With frosted cap



13154*
cm: H6,5 - pz: 36 - mat: VT/PL - cc: 100ml

* Con tappo trasparente
With transparent cap



13155*
cm: H5,5~ - pz: 36 - mat: VT/PL - cc: 90ml



13153
cm: H8,5~ - pz: 36 - mat: VT - cc: 130ml



13156
cm: H7~ - pz: 36 - mat: VT - cc: 120ml

Contenitori in ceramica per monoporzioni

Ceramic containers for single portions • Récipients en céramique pour mono portions
Keramik-Behälter für Einzelportionen • Recipientes de cerámica para monoporciones
Recipientes em cerâmica para doses únicas



13157

cm: L10,5xH4,5~ - pz: 24

mat: CR - cc: 120ml

13158

cm: L21,5xH3xP5,5~ - pz: 24

mat: CR - cc: 190ml

13159

cm: H5 - pz: 24

mat: CR - cc: 140ml

Bicchierini per monoporzioni

Single-portion glasses • Petits verres pour monoportions • Kleine Einzelportionsbecher
Vasitos para monoporciones • Copinhos porção individual



52043 - ●●● ACELTW - cm: H6,5
pz: 40 - mat: PL - cc: 60ml



52025
cm: H6,5~ - pz: 600
mat: PL - cc: 60ml



52028
cm: H5,5 - pz: 600
mat: PL - cc: 60ml

52027
cm: H8~ - pz: 600
mat: PL - cc: 70ml

Vassoietti in cartone per monoporzione

Cardboard trays for single portions • Petits plateaux pour portions individuelles
Kleine Platten für Einzelportionen • Bandejas pequeñas para monoporciones
Pratos para porções individuais



52044H - cm: L8~
pz: 300 - mat: CT



52045H
cm: L5xL13



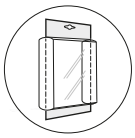
52047H
cm: L9

Pirottino in carta da forno

Baking cups • Coupelles pour muffin • Muffinform • Cápsulas de papel de horno • Forma de papel

Non assorbe i grassi
Greaseproof



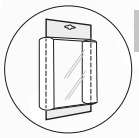


91021D

cm: Ø7 - 12Blister (50pz)

mat: CT



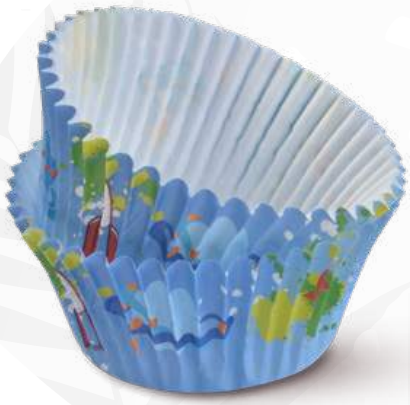


91021I





91021L





91005



91014B



91014C



91014D

Decorazioni per gelato

Decorations for Ice cream • Décorations pour glace • Eis-Dekore
Decoraciones para helado • Decorações para gelado



51004 - ●●● A - cm: H17 - pz: 300



52009 - ●●● A - ■■■ 10 - cm: H6,5 - pz: 720



52007 - ●●● A - cm: H6,5 - pz: 1000

Bastoncini per cake pops

Sticks for cake pops • Petits bâtons pour cake pop • Stökchen • Palitos para cakepop • Palitos para cake pop



30741

cm: H16~ - pz: 4Blister (24pz)

mat: CT



30742



30743



30809

30845

Cannucce in carta

Paper straws • Pailler papier • Papier Strohhalme
Pajitas de papel • Palhas de papel

Biodegradabili
Biodegradable





91029D

cm: H19,5

pz: 18Blister (12pz)

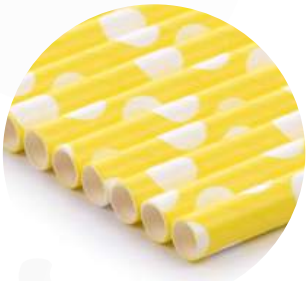
mat: CT



91029B



91029C



91029E



91029Z

Gli stampi rossi

The red moulds • Les moules rouges • Rote Formen
Los moldes rojos • Os moldes vermelhos

Ideali per creare pizzi con Sweet Lace Express e Isomalto

Ideal for creating lace with Sweet Lace Express and Isomalt

Parfaits pour réaliser des dentelles avec Sweet Lace Express et Isomalt

Ideal zur Gestaltung von Spitzen mit Sweet Lace Express und Isomalt

Ideales para crear encajes con Sweet Lace Express e Isomalt

Ideais para criar rendas com Sweet Lace Express e Isomalte



GRANADA



●○○

Livello di delicatezza • Level of delicacy
Niveau de délicatesse • Zartheitsgrad
Nivel de delicadeza • Nível de delicadeza

●○○

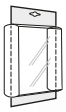
31218 - cm: Ø8 - pz: 1Blister - mat: SL

VANESSA



31222 ●○○





PROVENZA ●●○

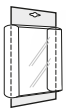
31225 - cm: L19xH7 - pz: 1Blister - mat: SL

BUDAPEST



31220 ●○○





BALI ●●○

31203 - cm: L16,5xH5 - pz: 1Blister - mat: SL



Stampi per Sweet Lace

Moulds for Sweet Lace • Moules pour Sweet Lace • Formen für Sweet Lace
Moldes para Sweet Lace • Moldes para Sweet Lace

Ideali per creare pizzi con Sweet Lace in polvere

Ideal for creating lace with Sweet Lace powder

Parfaits pour réaliser des dentelles avec Sweet Lace en poudre

Ideal zur Gestaltung von Spitzen mit Sweet Lace in Pulverform

Ideales para crear encajes con Sweet Lace en polvo

Ideais para criar rendas com Sweet Lace em pó



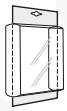
LISBONA



31207 - cm: Ø8,5~ - pz: 1Blister - mat: PL

DUBLINO





31200 - cm: L28,5xH11~ - pz: 1Blister - mat: PL

Mattarello con guide

Rolling pin with guides • Rouleau à pâtisserie avec guides • Teigrolle mit Ringen
Rodillo con guías • Rolo de polietileno com guias





30288 - cm: Ø2,5xL23
pz: 1Blister - mat: PL

GUIDA VIOLA
VIOLET GUIDE

H3mm

H2mm

GUIDA ROSA
PINK GUIDE

Spatola per isomalto

Isomalt Spatula • Spatule pour isomalt • Isomalt-Spachtel • Espátula para isomalt • Espátula para isomalte





30482 - cm: L11xH11
pz: 1Blister - mat: MT

In acciaio inox. Ideale per utilizzo con gli Stampi Rossi

Stainless steel. Ideal for use with Red Moulds



Stampo silicone diamanti

Silicone moulds • Moules en silicone • Silikonformen • Moldes de silicona • Moldes de silicone

8 Impronte - INDENTS

Ø3,5cm H3cm





Ideale per cioccolato | Suitable for chocolate and ice

●○○

30736 - cm: L21,5xH11xP3~ - pz: 1Blister - mat: SL

Stampo Numbers

Silicone moulds • Moules en silicone • Silikonformen • Moldes de silicona • Moldes de silicone





Ideali per Isomalto e cioccolato | Ideal for Isomalt and chocolate

●●○

31217

cm: L40xH8~

1blister/master - mat: SL

Melting Pot

Mini temperatrice da banco • Mini - melter
Mini fondeuse • Mini-SchmelzerZum
Mini derretidora • Mini derretedeira

CAPACITÀ
CAPACITY

350ml



30551 - cm: Ø12xH12 - pz: 1



Da oltre 20 anni, **Modecor** si distingue sul mercato per un **servizio a 360°** verso il cliente.

For over 20 years **Modecor** always recognized as top in the market for it's **360° customer service**

ASSISTENZA

Assistenza clienti

- Team di tecnici specializzati al tuo servizio
- Assistenza telefonica dal lunedì al venerdì in italiano, inglese, francese, tedesco e spagnolo
- Servizio di assistenza in tutto il resto del mondo tramite i rappresentanti di zona

IT 800-148616
FR 0800908501
ES 900838111

Help Desk (Customer service)

- Team of specialized technicians at your service
- Telephone assistance Monday through Friday in Italian, English, French, German and Spanish
- Service in the rest of the world via local agents.

GARANZIA

Garanzia

- Tutte le stampanti hanno garanzia di 1 anno
- Riparazione gratuita fino ad 1 anno: conserva la confezione originale per usufruirne!

Guarantee

- All our printers have a 1 year guarantee
- Repairs guaranteed for 1 full year: keep the original packaging in order to take advantage of the guarantee.

Non solo stampanti

Non solo fogli e consumabili alimentari

Not just Printers. Not just sheets and edible consumables.



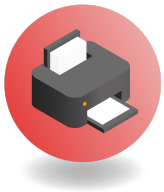
CERTIFICAZIONI

Certificazioni e manuali

Inclusi nella confezione di ogni stampante: driver di installazione, manuale d'uso, certificazioni di alimentarietà, direttive UE, consigli di utilizzo e link ai video tutorial

Certificates and user's manual

Included with each printer: driver for installation, user's manual, Foodsafe Certificate, EU directives, Tips for use and tutorial video



Modecor Print Lab

- Software per la gestione e personalizzazione delle immagini da stampare: intuitivo, versatile e facile da utilizzare
- Scaricabile dal sito: **www.decojet.it**
- Compatibile con tutti i modelli di stampante Modecor
- Sistemi operativi supportati: Microsoft Windows 8 e 10

Modecor Print Lab

- Software for management and customization of the images to be printed: intuitive, versatile and easy to use
- Available for download on our site: **www.decojet.it**
- Compatible with all Modecor printers
- Operating systems supported: Microsoft Windows 8 and 10

Decojet Elite A4 Decojet Elite A4 448

Decojet Elite A3 Decojet Elite A3 449

Kit cleaning Edible cartdriges 452

Cartucce alimentari Decojet Creator 453

Chocotransfer Chocotransfer sheet 454

Fogli edibili Freetop FreeTop edible sheets 456

Supporti per stampanti alimentari Edible media 458

Kit busta+etichetta Kit envelope+label 459

Decoplotty High Tech Decoplotty High Tech 460

Stampanti Decojet Elite

Decojet Elite Printers • Imprimantes Decojet Elite • Decojet Elite Druckers
Impresoras Decojet Elite • Impressoras Decojet Elite

DECOJET A4 elite

Connessione tramite smartphone e tablet semplice e veloce
Quick and easy connection via smartphone and tablet

Altissima qualità di stampa
Top printing quality!



30591 NEW
cm: L37,5xH17xP30 - pz: 1

Caratteristiche:
- **30% più compatta** rispetto alla Decojet A4
- **Schermo a colori**
- Menù **semplice ed intuitivo**

Features:
- **30% more compact** than the A4 Decojet
- **Colour screen**
- **Simple and intuitive** menu

Funzionalitées:
- **30% plus compact** que la Decojet A4
- **Écran couleur**
- Menu **simple et intuitif**

Funktionalitäten:
- **30% kompakter** als der A4 Decojet
- **Farbbildschirm**
- **Einfaches und intuitives** Menü

Características:
- **30% más compacta** que la Decojet A4
- **Pantalla a color**
- Menú **sencillo e intuitivo**

Características:
- **30% mais compacta** que a Decojet A4
- **Ecrã a cores**
- Menu **simples e intuitivo**

Cartucce alimentari

Le cartucce Modecor non sono ricaricabili!
Modecor cartridges cannot be refilled!

Giallo
30599 NEW - pz: 1 - GF

Ciano
30597 NEW - pz: 1 - GF AZO

Magenta
30598 NEW - pz: 1 - GF

Nero
30596 NEW - pz: 1 - GF

Connessione tramite smartphone e tablet semplice e veloce

Quick and easy connection via smartphone and tablet

DECOJET elite A3

Altissima qualità di stampa

Top printing quality!

Con scanner!

With scanner!



30493 NEW

cm: L48xP36xH15 - pz: 1

Caratteristiche:

- **60% più compatta** rispetto alla Decojet Revolution A3
- **Schermo touch a colori con preview**
- **Personalizzazione delle immagini** direttamente dalla stampante

Features:

- **60% more compact** than the Decojet Revolution A3
- **Colour touch screen with preview**
- **Customize your images** directly in the printer

Caractéristiques:

- **60% plus compacte** que la Decojet Revolution A3
- **Écran tactile couleur avec aperçu**
- **Personnalisation des images** directement par l'imprimante

Funktionalitäten:

- **60% Kompaker** im Vergleich mit dem Decojet Revolution A3
- **Farbe Touchscreen mit Vorschau**
- **Bearbeiten Sie Ihre Bilder** direkt beim Drucker

Características:

- 60% más compacta que la Decojet Revolution A3
- Pantalla táctil en color con vista previa
- **Personalización de la imagen** directamente desde la impresora

Características:

- **60% mais compacta** que a Decojet Revolution A3
- **Ecrã táctil a cores com pré-visualização**
- **Personalização das suas imagens** directamente a partir da impressora

Cartucce alimentari

Le cartucce Modecor non sono ricaricabili!

Modecor cartridges cannot be refilled!

Giallo
30497 NEW - pz: 1 - GF

Ciano
30495 NEW - pz: 1 - GF AZO

Magenta
30496 NEW - pz: 1 - GF

Nero
30494 NEW - pz: 1 - GF

Ciano chiaro
30568 NEW - pz: 1 - GF AZO

Magenta chiaro
30567 NEW - pz: 1 - GF





Kit Cleaning

Cleaning Kit • Kit Nettoyage • Reinigungsset • Kit de limpieza • Kit de limpeza



Pensato per migliorare le performance della tua stampante!

Designed to improve the performance of your printer!



Perché usare il Kit Cleaning?

- **Pulisce in profondità** la testina di stampa in caso di inutilizzo
- **Allunga il ciclo di vita** della stampante

Why use the Cleaning Kit?

- Deep cleanse the print head when not in use
- Extends the life cycle of the printer

Pourquoi utiliser le kit de nettoyage ?

- Nettoyage en profondeur de la tête d'impression lorsqu'elle n'est pas utilisée.
- Prolonge le cycle de vie de l'imprimante

Warum sollte man das Reinigungsset verwenden?

- **Tiefenreinigung des Druckkopfs** bei Nichtgebrauch
- **Verlängert die Lebensdauer** des Druckers

¿Por qué utilizar el kit de limpieza?

- **Limpia profundamente el cabezal de impresión** cuando no lo utilice
- **Prolonga el ciclo de vida** de la impresora

Porquê utilizar o Kit de Limpeza?

- **Limpa profundamente a cabeça de impressão** quando não está a ser utilizada
- **Prolonga o ciclo de vida** da impressora

Il Kit Cleaning non è ricaricabile!

The Cleaning Kit is not refillable

DECOJET by Modecor MINI A4

DECOJET by Modecor A4



30592 NEW

pz: 1 - GF AZO

DECOJET elite A4



30593 NEW

pz: 1 - GF AZO

DECOJET elite A3



30498 NEW

pz: 1 - GF AZO

Cartucce alimentari monouso

Disposable cartridges for edible printing • Cartouches alimentaires jetables • Einweg-Lebensmittelpatronen
Cartuchos alimentarios desechables • Tinteiros alimentares descartáveis

DECOJET by Modecor A4

Giallo
30439
pz: 1 - GF

Ciano
30437
pz: 1 - GF AZO

Magenta
30438
pz: 1 - GF

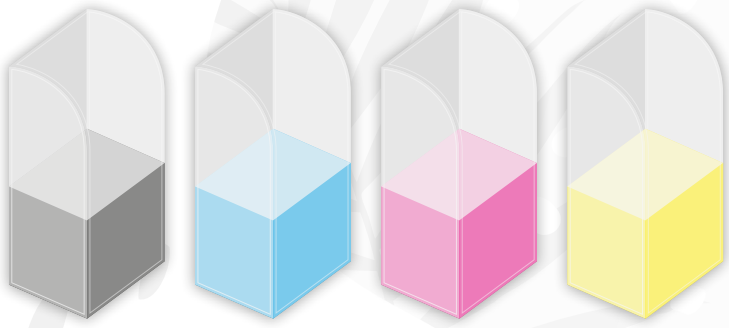
Nero
30436
pz: 1 - GF



DECOJET REVOLUTION

Serbatoio regular (2x)

Small tank (2x) • Réservoir Petit (2x) • Kleiner Tank (2x) • Tanque pequeño (2x) • Deposito pequeno (2x)



30585 - GF
(2pz x Decojet A3)

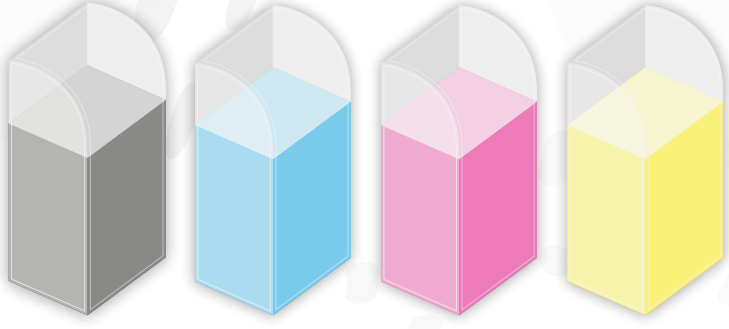
30586 - GF AZO

30587 - GF

30588
pz: 1 - GF

Serbatoio maxi (4x)

Large tank (4x) • Réservoir Grand (4x) • Grosser Tank (4x) • Tanque grande (4x) • Deposito grande (4x)



30581 - GF
(2pz x Decojet A3)

30582 - GF AZO

30583 - GF

30584
pz: 1 - GF

Chocotransfer

Chocotransfer • Chocotransfer
Schokofolie • Chocotransfer • Chocotransfer



Nuovi fogli su base bianca per una migliore resa dell'immagine!

New sheets on a white base for better image rendering!

10529 NEW

cm: L21xH29,7 (A4) - pz: 30 - GF AZO

Chocotransfer per stampanti alimentari: foglio su cui stampare immagini da trasferire sul cioccolato.

Chocotransfer for edible printing: sheet for printing edible pictures on chocolate.

Nouvelles feuilles sur une base blanche pour un meilleur rendu de l'image !

Chocotransfert pour imprimantes alimentaires: feuille sur laquelle imprimer les images à transférer sur le chocolat.

Neue Abziehfolien auf weißem Untergrund für eine bessere Bildwiedergabe!

Schokofolie für Lebensmitteldruck: Abziehfolie für essbare Bilder auf Schokolade.

Nuevas hojas sobre una base blanca para una mejor reproducción de la imagen.

Chocotransfer para impresoras alimentarias: hoja sobre la cual imprimir imágenes para transferir en chocolate.

Novas folhas numa base branca para uma melhor reprodução de imagem!

Chocotransfer para impressoras alimentares: folha de impressão de imagens para transferência em chocolate.

Riserva bianca spray per chocotransfer

White base spray for Chocotransfer • Base blanche en spray pour Chocotransfer
Spray- weißer Hintergrund für Chocotransfer • Base blanca spray para Chocotransfer
Spray base branca para Chocotransfer

Spray base bianca da applicare su fogli di Chocotransfer per trasferire immagini e foto su cioccolato fondente

White-base to be sprayed on Chocotransfer: it allows you to transfer images and pictures onto dark chocolate

Base blanche en spray, à appliquer sur feuilles de chocotransfert pour transférer les images et photos sur chocolat noir

Spray für weißen Untergrund auf Schokofolie, für Bilder und Fotos auf Zartbitterschokolade

Spray de base blanca para rociar sobre hojas de Chocotransfer, para transferir imágenes y fotos sobre chocolate negro

Spray de base branca para aplicar sobre folhas de Chocotransfer: para transferir imagens e fotografias sobre o chocolate preto

24557

ml: 400 - pz: 1

GF AZO




It's a Girl
It's a Girl
It's a Girl
It's a Girl

Fogli edibili FreeTop

FreeTop edible sheets • Feuilles edibles FreeTop • FreeTop-Esspapier
Láminas comestibles FreeTop • Lâminas comestíveis FreeTop

Foglio sugar free dalle incredibili prestazioni!

Sugar free sheet with incredible results





10528 - cm: L21xH29,7 (A4)
pz: 50 - mat: AM - GF AZO

10509 - cm: L42xH29,7 (A3)
pz: 30 - mat: AM - GF AZO

- Superficie liscia, immagini vivide, brillanti e non sgranate.
- Sapore leggermente vanigliato, non invasivo.
- Non necessita di essere isolato nella parte inferiore con gelatina prima del posizionamento sulla torta.
- A discrezione dell'utilizzatore, la possibilità di stendere un velo sottile di gelatina nella parte superiore per rendere più lucida l'immagine.

- Smooth surface, vivid images, brilliant and not grainy.
- Delicate vanilla flavour, non-invasive
- It does not need to be isolated with gelatin before positioning on the cake.
- At the user's dicretion to apply a thin layer of gelatine on top to make the image more glossy.

- surface lisse, images vives, brillantes et non floues.
- saveur légèrement vanillée, non invasive.
- Elle ne nécessite pas d'isolation par de la gélatine alimentaire sur son coté inférieur avant le positionnement sur le gâteau.
- A la discrétion de l'utilisateur la possibilité d'étaler une couche mince de gélatine sur son coté supérieur pour rendre l'impréssion plus polie.

- Glatte Oberfläche, lebendige Bilder, brillant und nicht körnig.
- Zartes Vanillearoma, nicht-invasiv.
- Isolation durch Gelatine bevor es auf den Kuchen gelegt wird ist nicht notwendig.
- Es bestehet die Möglichkeit, beim Bedarf, eine dünne Schicht Gelatine auf das Bild auzubreiten, um es glänzender zu machen.

- Superficie lisa imágenes vívidas, brillantes y no granuladas.
- Sabor ligeramente vainillado, no invasivo.
- No es necesario aislarlo en la parte inferior con gelatina antes de colocarlo sobre la tarta.
- A elección del usuario, la posibilidad de aplicar una fina capa de gelatina en la parte superior para hacer la imagen más brillante.

- Superfície lisa imagens intensas, brilhantes e não granuladas.
- Sabor ligeiramente baunilha.
- Não é necessário isolá-lo na parte inferior com geléia antes de colocá-lo no bolo.
- À escolha do usuário, existe a possibilidade de aplicar uma fina camada de geléia na parte superior para tornar a imagem mais brilhante.

- **Senza zucchero**
  Sugar-free
- **Senza olio di palma**
  Palm oil free
- **Senza glutine**
  Gluten free
- **Senza biossido di titanio (E171) e naturalmente bianco**
  No titanium dioxide (E171) and naturally white
- **Temperatura di conservazione: Min.+ 5°C - Max. +20°C**
  Storage temperature: Min.+ 5°C - Max. +20°C

Free TOP



Supporti per stampanti alimentari

Edible media • Supports pour imprimantes alimentaires
Esspapier für Lebensmitteldrucker • Soportes para impresora alimentaria
Suportes para as impressoras alimentares

L'elevata qualità dei supporti Modecor permette la massima qualità di stampa con il minimo impiego di inchiostro

The high quality of Modecor edible media allows maximum printing quality with minimal ink use

La haute qualité des supports Modecor permets la meilleure qualité d'impression en utilisant le minimum d'encre

Die hohe Qualität der Modecor Esspapiere erlaubt die maximale Druck-Qualität mit dem minimalen Tintenverbrauch

La alta calidad de los consumibles Modecor, permite la máxima calidad de impresión, con la mínima cantidad de tinta

A alta qualidade dos consumiveis Modecor, permite a maxima qualidade de impressão, com a minima quantidade de tinta

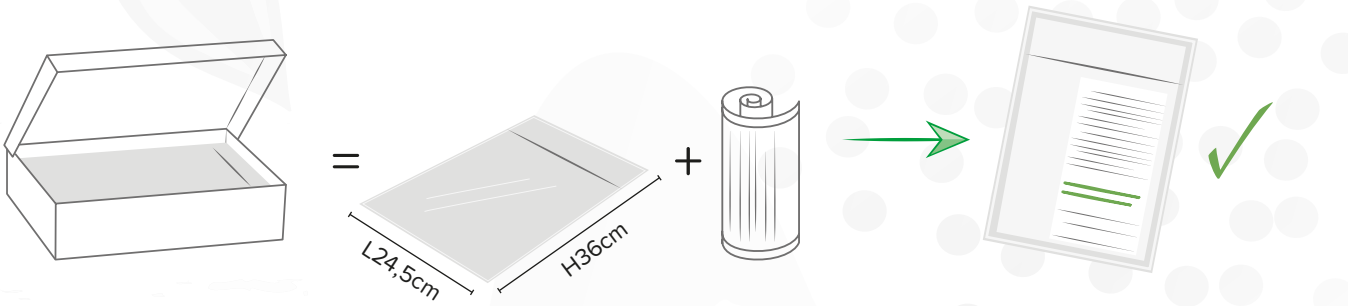
COD	FOGLI | Sheets | Feuilles | Folien | Hojas | Folhas	FORMATO | Size Format | Format Formato | Formato	SPESSORE Thickness Épaisseur | Dicke Espesor | Espessura	PZ	MAT	FREE
10528	FOGLIO EDIBILE | Edible sheets Feuilles edibles | Esspapier | Láminas comestibles Lâminas comestíveis FreeTop	A4 L21xH29,7 cm	0,5 mm	50	AM	Palm oil free
10509	FOGLIO EDIBILE | Edible sheets Feuilles edibles | Esspapier | Láminas comestibles Lâminas comestíveis FreeTop	A3 L42xH29,7 cm	0,5 mm	30	AM	Palm oil free
10513	PASTA DI ZUCCHERO | Sugar paste | Pâte à sucre Zuckermasse | Pasta de azúcar | Pasta de açúcar	A4 L21xH29,7 cm	0,54 mm	50	ZU	
13501	CIALDA | Wafer | Azyme Oblatenpapier | Oblea | Obreia	A4 L21xH29,7 cm	0,55 mm	100	WF	
13504	CIALDA | Wafer | Azyme Oblatenpapier | Oblea | Obreia	A3 L42xH29,7 cm	0,55 mm	50	WF	
13505	CIALDA LISCISSIMA | Extra smooth wafer Azyme très lisse | Extra glatte Oblate Oblea extra-lisa | Obreia extralisa	A4 L21xH29,7 cm	0,60 mm	100	WF	
13503	CIALDA ULTRA-FINE | Extra thin wafer Azyme ultra-fine Oblaten extra dünn Oblea ultra-fina | Obreia ultra-fina DECOJET REVOLUTION	A4 L21xH29,7 cm	0,30 mm	100	WF	
10529 NEW	CHOCOTRANSFER | Chocotransfer Schokofolie | Chocotransfer | Chocotransfer	A4 L21xH29,7 cm	-	30	-	

Kit busta+etichetta

Kit envelope+label • kit envelope + etiquette • Set Beutel + Etikett
Kit bolsita + etiqueta • Kit envelope + etiqueta

Scan the QR code to download the PDF in your language

Sicuri con Modecor!
Safe with Modecor!



- Buste trasparenti richiudibili atte al contatto alimentare (ideali per fogli formato A4)
  Transparent envelopes, foodsafe (suitable for A4 size)
- Etichette adesive con l'indicazione degli ingredienti del supporto di stampa (cialda o pasta di zucchero) e dell'inchiostro delle cartucce Modecor della tua stampante.
  Labels with ingredients for the edible media (wafer or sugar paste) and the ink in the Modecor printing cartridges.

Crea la confezione per il tuo cliente!
Create your customer's pack!



Stampa | *Print*

Stampa l'immagine richiesta
Print the selected image



Confeziona | *Pack*

Confeziona la stampa nella busta e applica l'etichetta adesiva
Put the print into the envelope and stick the label on.



Compila | *Fill*

Compila i campi bianchi dell'etichetta indicando la tua ragione sociale completa di indirizzo e la data di stampa. Vicino alla data di stampa, riportare la seguente dicitura: "Da consumarsi entro 15 giorni dalla data di stampa" | Fill-in the white spaces in the label by writing: your company name with full address and the print date. Next to the print date, write the following sentence: "Best before 15 days from print date".

	CIALDA | *Wafer* **13501**	PASTA DI ZUCCHERO | *Sugar paste* **10513**
DECOJET REVOLUTION A4	**10521** - pz: 100	**10520** - pz: 50
DECOJET by Modecor A4	**10521** - pz: 100	**10520** - pz: 50

Cerca nella tabella la tua stampante Modecor e seleziona il tipo di supporto di stampa che utilizzi (cialda o pasta di zucchero) per trovare il codice del kit busta + etichetta dedicato per le tue stampe! | Find your Modecor printer in the chart and select the media you use (wafer or sugar paste) to find the correct code for the kit envelope+label dedicated to your prints.

Decoplotty High Tech

DECOPLOTTY HIGH TECH

Stampa direttamente su ogni dolce!

Direct printing on all surfaces!







Gelatina - Zucchero a velo - Biscotti - Panna Cioccolato - Pasta di zucchero... E molto altro ancora!

Gelatine - Icing sugar - Cookies - Cream - Chocolate - Sugar paste, And much more!













DECOPLOTTY HIGH TECH





Rilevamento automatico dell'altezza della torta

Automatic detection of cake's height

30571

cm: L85xH45xP95

kg: 35 - pz: 1

- Estremamente robusto e solido, sia a livello meccanico che elettronico
- Rilevamento automatico altezza torta (fino a H14cm) con sensore ad infrarossi
- Dimensione massima stampabile 48x33cm (maggiore di un A3)
- Si possono inserire direttamente teglie 40x60cm sul piano di lavoro
- Estrema velocità di stampa

- Extremely resistant and solid from mechanical as well as electronic point of view
- Automatic detection of cake's height (up to H14cm) with infrared sensor
- Max printing area: 48x33cm (over A3 format)
- 40x60cm trays can be directly placed on the work surface
- High speed printing

- Extrêmement robuste et solide, aussi bien au niveau mécanique qu'électronique
- Relevé automatique de l'épaisseur du gâteau (jusqu'à H14cm) avec capteur à infrarouges
- Dimension maximale imprimable 48x33cm (supérieure à un format A3)
- Il est possible d'introduire directement des moules 40x60cm sur le plan de travail
- Impression extrêmement rapide

- Extrem widerstandsfähig und solide, was Mechanik und Elektronik betrifft
- Automatische Höhenerkennung (bis H14cm) mit Infrarotfühler
- Maximal bedruckbare Fläche 48x33cm (größer als DIN A3)
- Für Auflaufformen bis 40x60cm
- Hohe Druckgeschwindigkeit

- Extremadamente robusto y sólido, tanto a nivel mecánico como electrónico
- Sensor de infrarrojos, para detección automática de la altura de la tarta (hasta H14cm)
- Dimensión máxima imprimible 48x33cm (más de un A3)
- Se pueden colocar directamente en la encimera, bandejas de 40x60cm
- Velocidad de impresión extrema

- Extremamente robusto e sólido, a nível elétrico e mecânico
- Detecção automática da altura do bolo (até 14cm de altura) com sensor infravermelho
- Dimensão máxima que pode ser impressa 48x33cm (maior que um A3)
- É possível inserir bandejas de 40x60cm diretamente na superfície de trabalho
- Extrema velocidade de impressão

Cartucce alimentari monouso

Disposable cartridges • Cartouches alimentaires jetables
Einweg-Lebensmittelpatronen • Cartuchos alimentarios desechables
Tinteiros alimentares descartáveis



Nero
30572
pz: 1 - GF

Magenta
30574
pz: 1 - GF

Ciano
30573
pz: 1 - GF AZO

Giallo
30575
pz: 1 - GF

- **4 cartucce separate** con testina integrata
- **Erogazione uniforme del colore** per tutta la durata della stampa
- Una testina nuova ad ogni cambio colore
- **Esclusiva riconoscibilità delle sole cartucce Modecor**

- **4 separate cartridges** with integrated print head
- **Uniform colour erogation** during the entire printing process
- A new print head at each cartridge change
- **Exclusively recognizable Modecor cartridges**

- **4 cartouches séparées** avec tête d'impression intégrée
- **Distribution uniforme de la couleur** pendant toute la durée de l'impression
- Une tête d'impression neuve à chaque changement de couleur
- **Reconnaissance exclusive des seules cartouches Modecor**

- **4 getrennte Patronen** mit intergriertem Druckkopf
- **Gleichmässige Abgabe der Tinte** für die gesamte Dauer des Druckverfahrens
- Ein neuer Druckkopf bei jedem Patronenwechsel
- **Nur die originalen Modecor Patronen werden erkannt**

- **4 cartuchos separados** con cabezal integrado
- **Dispensación uniforme del color** por toda la duración de la impresión
- Un cabezal nuevo con cada cambio de color
- **Reconocibilidad exclusiva, sólo cartuchos Modecor**

- **4 tinteiros separados** com cabeça integrada
- **Distribuição uniforme da cor** durante todo o processo de impressão
- Uma cabeça nova a cada troca de cor
- **Reconhecimento exclusivo somente dos tinteiros Modecor**



Magic spray

Lacquer spray • Laque en spray • Lackspray • Laca spray • Laca em spray

Da spruzzare su cioccolato, pasta di zucchero e panna prima della stampa con Decoplotty per fissare le stampe, esaltarne la qualità e garantirne la conservazione nel tempo

To spray on chocolate, sugar paste and cream before printing with Decoplotty in order to fix the print, enhance the quality and ensure lasting conservation

À vaporiser sur le chocolat, la pâte à sucre et la crème avant l'impression avec Decoplotty pour fixer l'image, exalter la qualité et en garantir la conservation dans le temps

Zum Aufsprühen auf Schokolade, Zuckermasse und Sahne vor dem Drucken mit Decoplotty zur Fixierung von Aufdrucken: ausgezeichnete Qualität und gute Aufbewahrung

Para aplicar en chocolate, pasta de azúcar y nata antes de la impresión con Decoplotty para fijar las imágenes, realzar la calidad y garantizar la conservación a lo largo del tiempo

Para borrifar sobre chocolate, pasta de açúcar e natas antes de imprimir com Decoplotty para fixar as impressões, exaltar a qualidade e garantir a sua conservação no tempo

24679 - ml: 400 - pz: 1 - GF AZO

COLORI

Colours | Couleurs | Farben | Colores | Cores

	Italiano	English	Français	Deutsch	Español	Português
A	Assortito (col./conf.)	Assorted (col./box)	Assorti (coul./Bte.)	Sortiert (Farbe/Verp.)	Surtido (col./caja)	Sortido (cor./caixa)
B	Rosa - Femmina	Pink - Female	Rose - Fille	Rosa - Mädchen	Rosa - Niña	Rosa - menina
C	Celeste - Maschio	Light-blue - Male	Bleu ciel - Garçon	Hellblau - Junge	Celeste - Niño	Azul - menino
D	Rosso	Red	Rouge	Rot	Rojo	Vermelho
E	Giallo	Yellow	Jaune	Gelb	Amarillo	Amarelo
G	Bianco	White	Blanc	Weiß	Blanco	Branco
H	Argento	Silver	Argent	Silber	Plateado	Prateado
I	Oro	Gold	Or	Gold	Oro	Dourado
K	Blu	Blue	Bleu	Blau	Azul	Azul marinho
J	Avorio	Ivory	Ivoire	Elfenbeinfarbe	Marfil	Marfim
L	Verde	Green	Vert	Grün	Verde	Verde
N	Marrone	Brown	Marron	Braun	Marrón	Castanho
Q	Arancione	Orange	Orange	Orange	Naranja	Laranja
T	Trasparente	Transparent	Transparent	Durchsichtig	Transparente	Transparente
V	Lilla/viola	Lilac/violet	Lilas/violet	Lila/Violett	Lila/violeta	Lilás/violeta
W	Fucsia	Fuchsia	Fuchsia	Fuchsinrot	Fucsia	Rosa shock
Z	Nero	Black	Noir	Schwarz	Negro	Preto

Ove non specificato, non sono previste confezioni assortite | If not specified, assorted boxes are not available | Si cela n'est pas spécifié, les assortiments ne sont pas prévus | Wo nichts angegeben ist, sind keine Sortimente vorgesehen | Donde no esté especificado, no está prevista la caja surtida | Quando não estiver especificado é porque não está disponível na versão sortida

ABBREVIAZIONI MATERIALI

Abbreviations of materials | Abréviations des matériels | Materialabkürzungen | Abreviaciones de los materiales | Abreviações dos Materiais

	Italiano	English	Français	Deutsch	Español	Português
AM	Amido	Starch	Amidon	Stärke	Almidón	Amido
BC	Base burro di cacao colorato	Coloured cocoa butter based	À base de beurre de cacao coloré	Bunte Kakaobutter	Base de manteca de cacao coloreada	Base de manteiga de cacau colorida
CC	Cioccolato	Chocolate	Chocolat	Schokolade	Chocolate	Chocolate
	Termoformati da riempire	Empty moulds, to be filled	Thermoformés à remplir	Schoko-Formen zum Ausfüllen	Moldes termoformados para rellenar	Moldes para preencher
	Cioccolato fondente Cacao min. 60%	Dark chocolate Cocoa min. 60%	Chocolat noir Cacao min. 60%	Bitterschokolade Kakao min. 60%	Chocolate negro Cacao min. 60%	Chocolate preto Cacau min 60%
	Cioccolato al latte	Milk chocolate	Chocolat au lait	Milchschokolade	Chocolate con leche	Chocolate ao leite
	Cioccolato bianco	White chocolate	Chocolat blanc	Weiße Schokolade	Chocolate blanco	Chocolate branco
CE	Cera	Wax	Cire	Wachs	Cera	Cera
CER	Cereali	Cereals	Céréales	Getreide	Cereales	Cereais
CI	Ciniglia	Chenille	Chenille	Chenille	Chenille	Chenille
CR	Ceramica	Ceramic	Céramique	Keramik	Cerámica	Cerâmica
CT	Carta/Cartone	Paper/Carton	Papier/Carton	Papier/Karton	Papel/Cartón	Papel/Cartão
GE	Gélée	Jelly	Gelée	Gelatine	Gelatina	Gelatina
FG	Frutta a guscio	Nuts	Fruits à cocque	Schalenfrüchte	Fruta con cáscara	Frutas secas com casca
LA	Liquido analcolico	Non alcoholic liquid	Liquide sans alcool	Alkoholfrei Flüssigkeit	Líquido sin alcohol	Líquido sem álcool
LE	Legno	Wood	Bois	Holz	Madera	Madeira
MM	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow	Marshmallow
MT	Metallo	Metal	Métal	Metall	Metal	Metal
MZ	Marzapane	Marzipan	Massepain	Marzipan	Mazapán	Maçapão
PF	Prodotto da forno	Bakery wares	Produit cuit au four	Backwaren	Productos para hornear	Produtos cozidos no forno
PL	Plastica	Plastic	Plastique	Plastik	Plástico	Plástico
PO	Polystone/resina	Polystone/polyresin	Polystone/polyrésine	Polystone/Polyresin	Polystone/Polyresina	Polistone/Poliresina
PR	Preparato	Mix	Préparation	Präparat	Preparado	Preparado
PT	Pastigliaggio	Gum-paste	Pastillage	Tragant	Pasta adragante	Pastilhagem
SL	Silicone	Silicone	Silicone	Silikon	Silicona	Silicone
ST	Stoffa	Fabric	Tissu	Stoff	Tela	Tecido
VT	Vetro	Glass	Verre	Glas	Vidrio	Vidro
WF	Cialda	Wafer	Azyme	Oblate	Oblea	Obreia
ZU	Zucchero	Sugar	Sucre	Zucker	Azúcar	Açúcar

SIMBOLI E ABBREVIAZIONI

Symbols and abbreviations | Symboles et abréviations | Symbole und Abkürzungen
Símbolos y abreviaciones | Símbolos e abreviações



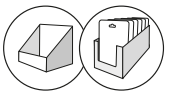
Ideali da colorare | Ideal for colouring
Idéals pour colorer | Ideal zum Färben
Ideales de colorear | Ideais para dar cor



Pasta di zucchero | Sugar paste
Pâte à sucre | Fondant
Fondant | Pasta de açúcar



In barattolo | In pot
En boîte | In Dosen
En bote | Em frasco



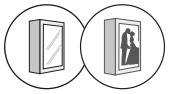
Con display | With Display-box
Avec présentoir exposition | Mit Aufstell
Verpackung | Con display | Com display



In sacchetto trasparente | In transparent bag
En sachet transparent | In durchsichtige Tüte
En bolsa transparente | Em bolsa transparente



In blister appendibile | In blister pack with hanging slot
En blister suspendu | In Verpackung zum Aufhängen
En blister colgante | Em blister de pendurar



In scatola finestrata | Packed in window box
Emballé en boîte fenêtre | Verpackt in Box mit Sichtfenster
En caja con ventana | Em caixa com janela

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BRC FOOD CERTIFICATED

IFS Food

WHA - IT00200
www.wha-halal.org

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