

PA ST RY

2020



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A hand wearing a black glove holds a silver spoon, from which a vibrant red liquid is dripping. Below, a glass plate holds a dessert consisting of a yellow, segmented, pill-shaped object topped with white powder. The plate is also decorated with a small red berry, a thin orange slice, a dark chocolate swirl, and a red sauce dollop. The background is dark and moody.

Passion



PART OF THE ART

C'è qualcosa di particolare nelle mani dei pasticceri. Pavoni Italia è al loro fianco con una collezione nuova e ricchissima. Un catalogo intero di prodotti per trasformare ogni idea in emozione, ogni visione in realtà, ogni gesto in arte. Strumenti per professionisti realizzati senza compromessi. Alla ricerca della forma e della texture perfetta.

Scoprili subito. La nuova collezione Pastry 2020 di Pavoni Italia è qui.

There's something special in the hands of Pastry Chefs. Pavoni Italia is by their side with a new and extensive collection. An entire catalogue full of products to transform every idea into emotion, every vision into reality, every gesture into art. Tools for professionals designed without compromise. In search of the perfect shapes and textures.

Discover them now. The new 2020 Pastry collection by Pavoni Italia is here.

Professionisti per i professionisti

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

Professionals for professionals

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

Productivity





 **Pride**

La pasticceria è arte. E Pavoni Italia la guarda con occhi nuovi.

Dalle mani dei migliori pasticceri mondiali nascono capolavori unici, ricchi di dettagli preziosi. Tutti i prodotti Pavoni Italia nascono dalla collaborazione coi migliori professionisti del settore, per dare loro i migliori strumenti, capaci di tradurre in forme concrete le idee delle migliori menti creative. Una costante ricerca di materiali, design e soluzioni tecniche per rendere funzionale ogni prodotto. E unica ogni tua realizzazione.

Pastry making is art. And Pavoni Italia looks upon it with brand new eyes.

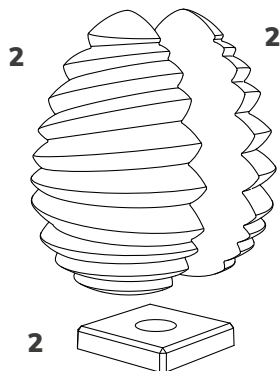
From the hands of the world's best Pastry Chefs come unique masterpieces, rich in precious details. All Pavoni Italia products are the fruit of our collaboration with the finest professionals in the industry, so as to provide them with the best tools in translating the ideas of the greatest creative minds into concrete shapes. We are constantly searching for materials, design and technical solutions to make each product functional and every one of your creations unique.

**CHO
COL
ATE**

Easter



Stampi termoformati Thermoformed moulds

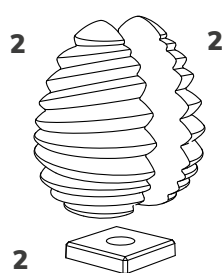


KT187
Pagoda

NEW

mm 137x137x212 h
~ 300 g

PACKAGING: KS32

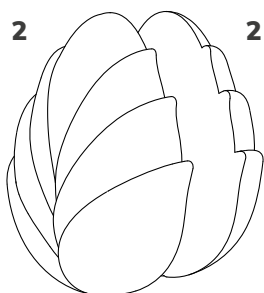


KT186
Pagoda

NEW

mm 98x98x151 h
~ 150 g

PACKAGING: KS26



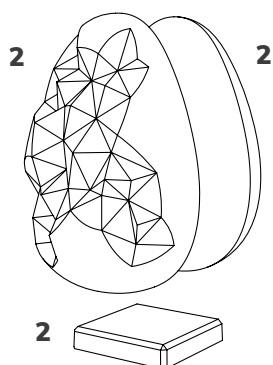
KT190
Blossom

NEW

mm 144x133x212 h
~ 370 g

PACKAGING: KS32

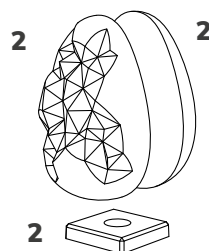




KT172
Picasso

Ø mm 140x215 h
~ 450 g

PACKAGING: KS32



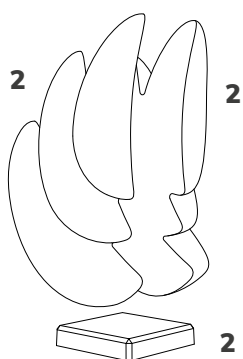
KT188
Picasso

Ø mm 96x150 h
~ 170 g

PACKAGING: KS26

NEW



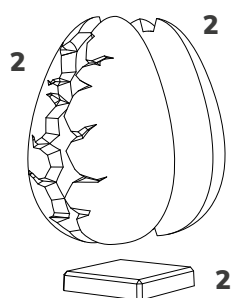


KT182
Sydney

NEW

mm 140x125x250 h
~ 390 g



**KT183****Abyss**

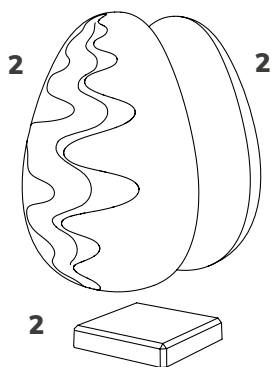
by Davide Comaschi

NEW

Ø mm 140x215 h
~ 340 g

PACKAGING: KS32



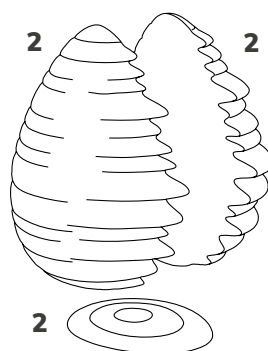


KT173
Senna

Ø mm 140x215 h
~ 450 g

PACKAGING: KS32

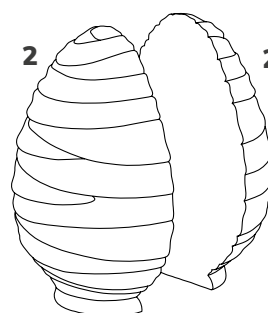




KT138
Speed

mm 135x165x200 h
~ 430 g

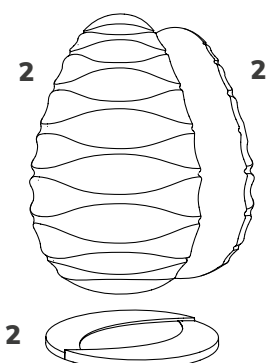
PACKAGING: KS32



KT139
Ramses

Ø mm 140x200 h
~ 330 g

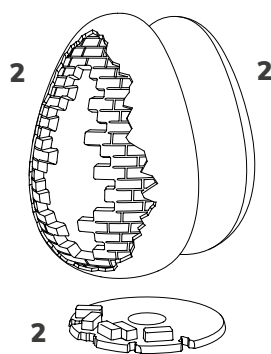
PACKAGING: KS32



KT157
Beauty

Ø mm 130x205 h
~ 400 g

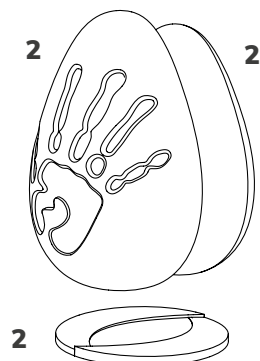
PACKAGING: KS32



KT168
The Wall

Ø mm 140x200 h
~ 420 g

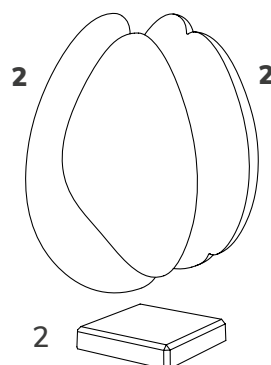
PACKAGING: KS32



KT156
Hello

Ø mm 130x205 h
~ 380 g

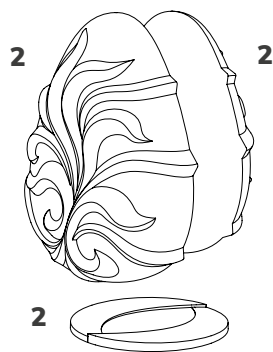
PACKAGING: KS32



KT174
Grain

Ø mm 135x215 h
~ 400 g

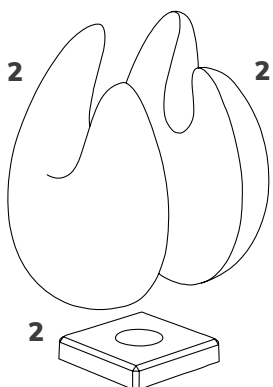
PACKAGING: KS32



KT167
Barocco

Ø mm 145x200 h
~ 420 g

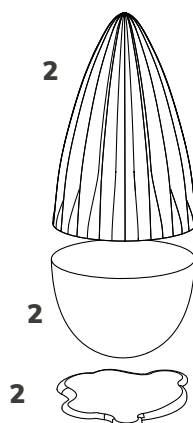
PACKAGING: KS32



KT140
Organic

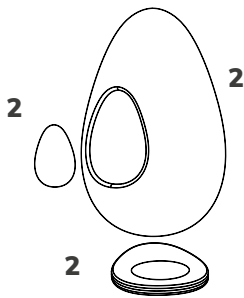
Ø mm 135x215 h
~ 330 g

PACKAGING: KS32



KT130
Squeezer

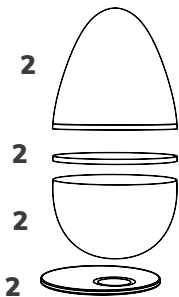
Ø mm 120x250 h
~ 300 g



KT50
Lamp

Ø mm 110x160 h
~ 300 g

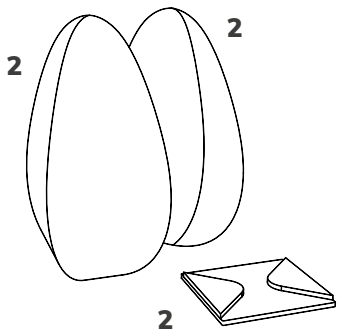
PACKAGING: KS26



KT51
Deck

mm 135x100x165 h
~ 300 g

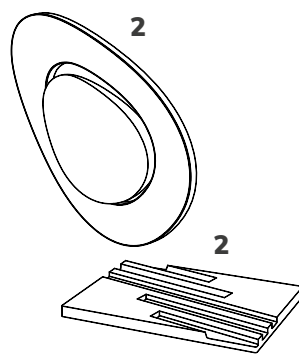
PACKAGING: KS26



KT70
Stele

mm 90x90x200 h
~ 350 g

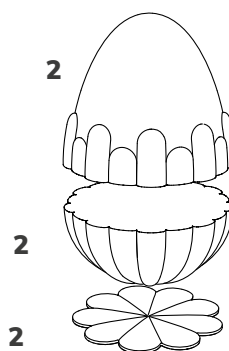
PACKAGING: KS26



KT71
Swing

mm 130x90x200 h
~ 250 g

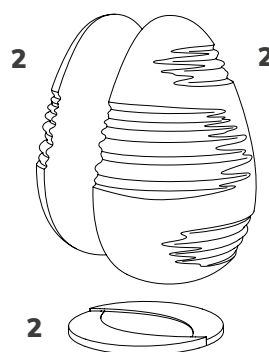
PACKAGING: KS26



KT129
Nest

Ø mm 150x200 h
~ 400 g

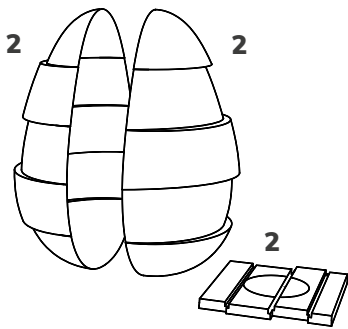
PACKAGING: KS32



KT169
Nick

Ø mm 130x200 h
~ 380 g

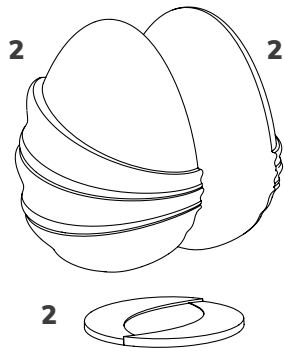
PACKAGING: KS26



KT74
Split

Ø mm 140x200 h
~ 400 g

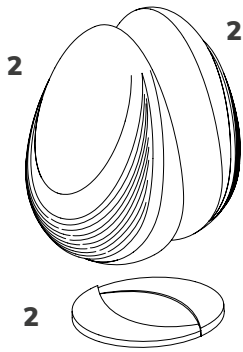
PACKAGING: KS32



KT76
Wrap

Ø mm 150x200 h
~ 350 g

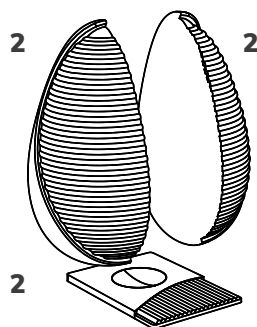
PACKAGING: KS32



KT77
Comb

Ø mm 140x200 h
~ 350 g

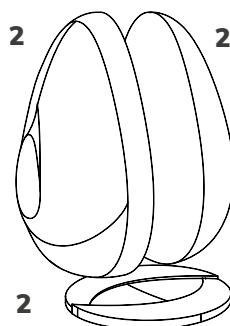
PACKAGING: KS32



KT90
Stripe

Ø mm 130x200 h
~ 350 g

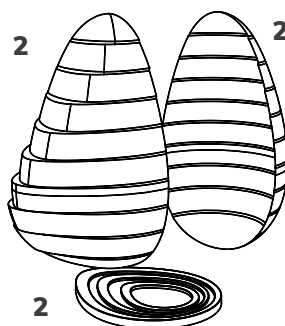
PACKAGING: KS26



KT91
Mirror

Ø mm 130x200 h
~ 350 g

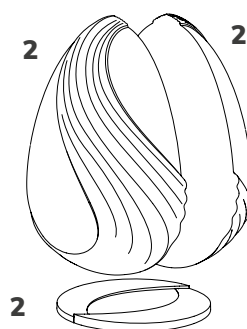
PACKAGING: KS26



KT92
Galà

Ø mm 130x200 h
~ 350 g

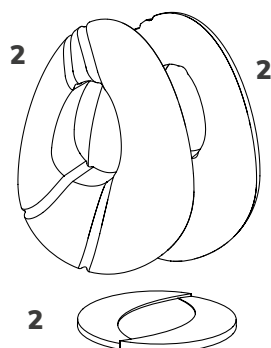
PACKAGING: KS32



KT78
Pinup

Ø mm 140x200 h
~ 350 g

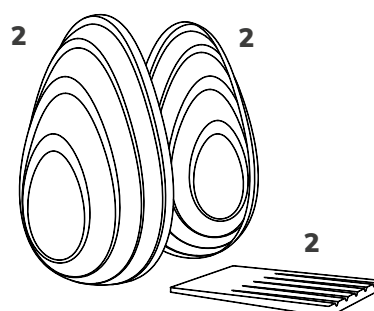
PACKAGING: KS32



KT79
Spaceship

Ø mm 140x200 h
~ 350 g

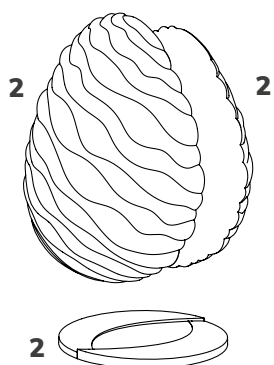
PACKAGING: KS32



KT72
Level

Ø mm 130x200 h
~ 400 g

PACKAGING: KS26



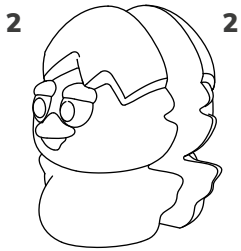
KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

photo credits:
Carlo Cracco





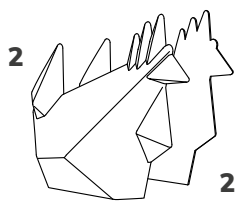
KT189
Bomber

NEW

mm 132x125x160 h
~ 200 g

PACKAGING: KS26



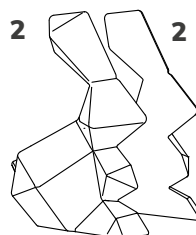


KT184
Rocky Rooster

NEW

mm 170x105x150 h
~ 120 g

PACKAGING: KS26



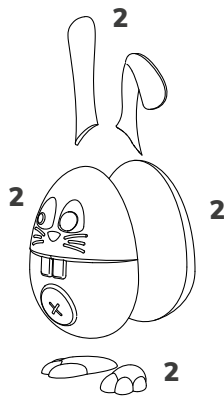
KT185
Rocky Roger

NEW

mm 145x95x180 h
~ 170 g

PACKAGING: KS26

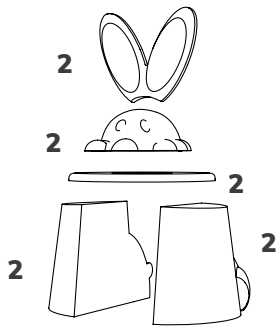




KT131
Eddie

Ø mm 100x210 h
~ 170 g

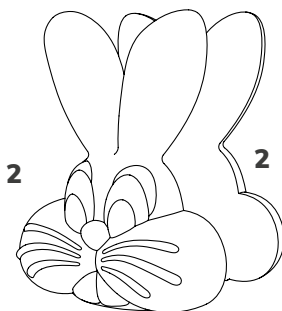
PACKAGING: KS32



KT154
Magic Bunny

mm 100x120x170 h
~ 200 g

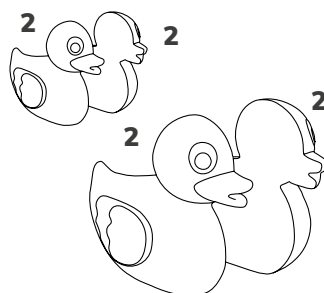
PACKAGING: KS26



KT170
Roger

mm 155x110x200 h
~ 270 g

PACKAGING: KS26

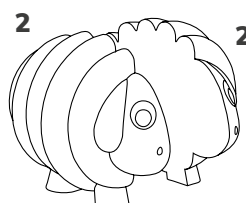


KT142
Papera+Paperella

2 soggetti - 2 items

mm 60x45x75 h
~ 40 g

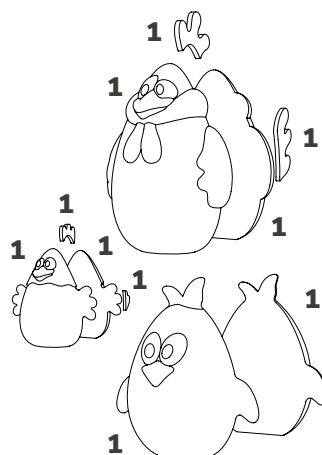
mm 112x80x136 h
~ 120 g



KT143
Pecorella

mm 160x100x125 h
~ 180 g

PACKAGING: KS26



KT155
Kit Chicken Family

3 soggetti - 3 items

mm 120x135x190 h
~ 200 g

mm 135x110x145 h
~ 150 g

mm 85x75x90 h
~ 90 g



Stampi termoformati serigrafati

Silkscreened thermoformed moulds

Misura foglio: mm 340x265

Il numero di impronte si intende per scatola

Sheet size: mm 340x265

The number of indents is per box



T856

NEW

mm 40 h

9 modelli
4 colori
10 fogli
540 impronte

9 designs
4 colours
10 sheets
540 indents



T857

NEW

mm 40 h

9 modelli
4 colori
10 fogli
540 impronte

9 designs
4 colours
10 sheets
540 indents

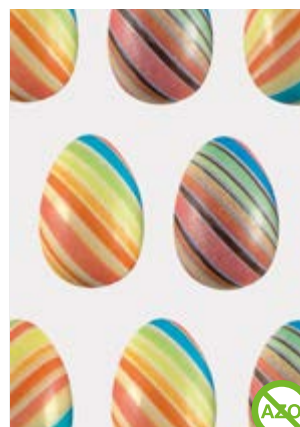


T605

mm 26x40 h

3 colori
10 fogli
450 impronte

3 colours
10 sheets
450 indents



T608

mm 26x40 h

10 fogli
450 impronte

10 sheets
450 indents



T830

mm 18x29 h

4 modelli
10 fogli
630 impronte

4 designs
10 sheets
630 indents



T832

mm 43x63 h

2 colori
10 fogli
240 impronte

2 colours
10 sheets
240 indents



T111

mm 26x40 h

3 colori
10 fogli
450 impronte

3 colours
10 sheets
450 indents



T611

mm 26x40 h

5 modelli
3 colori
10 fogli
450 impronte

5 designs
3 colours
10 sheets
450 indents



T831

mm 43x63 h

2 modelli
10 fogli
240 impronte

2 designs
10 sheets
240 indents

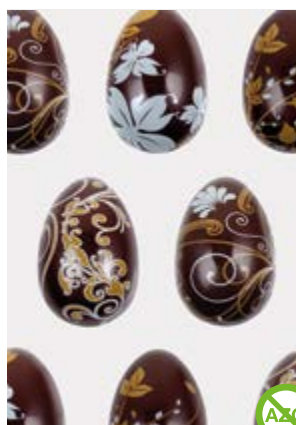


T839

mm 50 h

4 modelli
10 fogli
280 impronte

4 designs
10 sheets
280 indents



T966

mm 66x100 h

4 modelli
10 fogli
80 impronte

4 designs
10 sheets
80 indents



T965

mm 26x40 h

5 modelli
3 colori
10 fogli
450 impronte

5 designs
3 colours
10 sheets
450 indents



T843

mm 90 h

2 modelli
24 fogli
576 impronte
(288 uova intere)

2 designs
24 sheets
576 indents
(288 whole eggs)



T840

mm 60-70 h

3 modelli
10 fogli
240 impronte

3 designs
10 sheets
240 indents



**T841**

mm 55 h

3 modelli
10 fogli
240 impronte

3 designs
10 sheets
240 indents

**T849**

mm 35 h

4 modelli
10 fogli
480 impronte

4 designs
10 sheets
480 indents

**T850**

mm 40 h

3 modelli
10 fogli
540 impronte

3 designs
10 sheets
540 indents

**T851**

mm 35 h

3 modelli
10 fogli
540 impronte

3 designs
10 sheets
540 indents

**T848**

mm 105 h

kit per creare 60 conigli
(20 per modello, 10 fogli)

kit to create 60 rabbits
(20 per design, 10 sheets)

**T844**

mm 105 h

kit per creare 27 galline
(9 per modello, 3 fogli)

kit to create 27 chickens
(9 per design, 3 sheets)

**T803**

mm 50 h

7 modelli - 10 fogli
200 impronte
7 designs - 10 sheets
200 indents

Kit 200 sacchetti + 200
bastoncini - Kit 200 bags
+ 200 paper sticks

abbinabile con - can be
combined with **KS30**

**T113**

mm 50 h

4 modelli - 10 fogli
200 impronte
4 designs - 10 sheets
200 indents

Kit 200 sacchetti + 200
bastoncini - Kit 200 bags
+ 200 paper sticks

abbinabile con - can be
combined with **KS30**

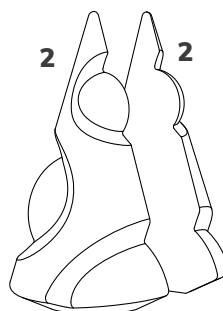


Christmas



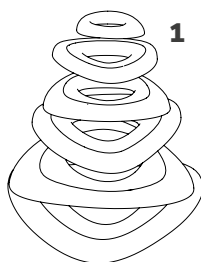
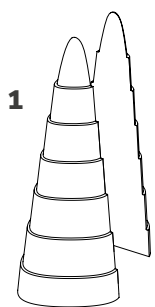


Stampi termoformati Thermoformed moulds

NEW**KT178**
Merlin

Ø mm 120x200 h
~ 180 g

PACKAGING: KS26



KT176
Saturno

Ø mm 165x195 h
~ 450 g

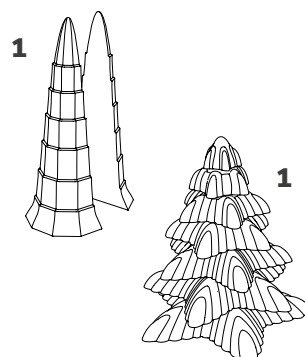




KT136
Wave

Ø mm 160x200 h
~ 260 g

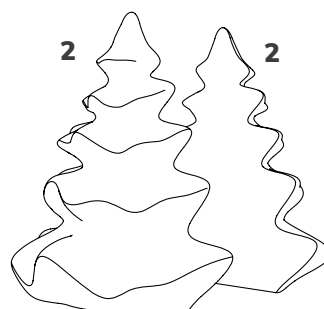
PACKAGING: KS32



KT177
Fringe

Ø mm 135x150 h
~ 350 g

PACKAGING: KS32



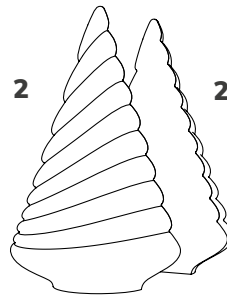
KT163
Tutu

Ø mm 140x150 h
~ 200 g

PACKAGING: KS32

KT164
Tutu

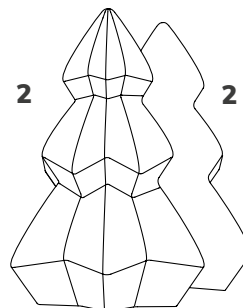
Ø mm 170x200 h
~ 320 g



KT150
Soft

Ø mm 125x195 h
~ 200 g

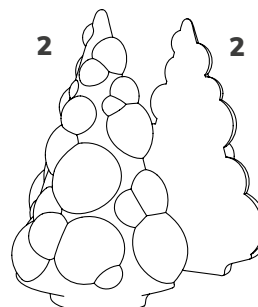
PACKAGING: KS26



KT151
Crystal

Ø mm 145x200 h
~ 180 g

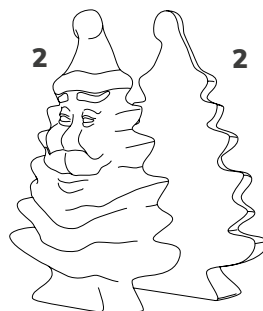
PACKAGING: KS32



KT175
Ampolla

Ø mm 135x200 h
~ 200 g

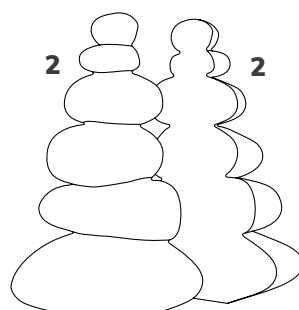
PACKAGING: KS32



KT135
Albero Animato

mm 160x75x200 h
~ 250 g

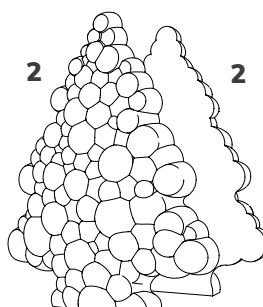
PACKAGING: KS26



KT137
Zen

Ø mm 160x200 h
~ 290 g

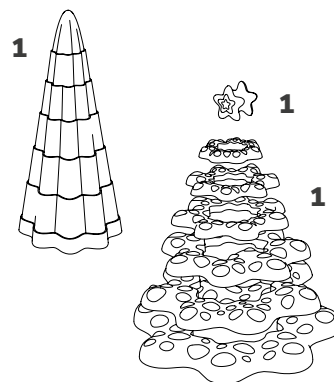
PACKAGING: KS32



KT152
Bolla

mm 160x65x200 h
~ 250 g

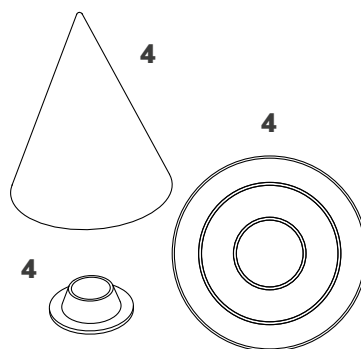
PACKAGING: KS26



KT162
Ring

Ø mm 160x200 h
~ 500 g

PACKAGING: KS32



KT16
Albero a cono

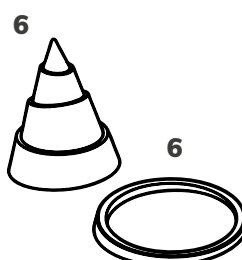
Ø mm 110x160 h
~ 250 g

PACKAGING: KS26

KT20
Albero a cono

Ø mm 140x210 h
~ 350 g

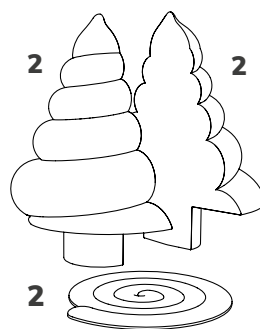
PACKAGING: KS32



KT60
Kit Alberelli

Ø mm 75x90 h
~ 350 g

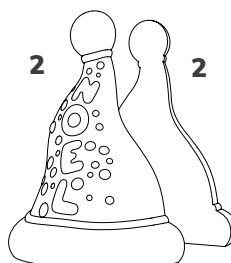
PACKAGING: KS26



KT125
Spirale

Ø mm 160x210 h
~ 350 g

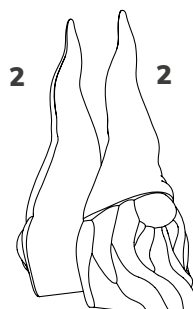
PACKAGING: KS32



KT153
Noel

Ø mm 130x170 h
~ 180 g

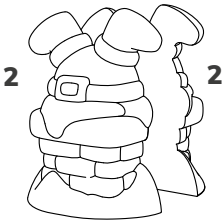
PACKAGING: KS26



KT165
Gnomo

mm 115x85x200 h
~ 200 g

PACKAGING: KS26

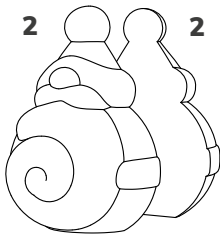


KT179
Santa Chimney

NEW

Ø mm 125x170 h
~ 380 g

PACKAGING: KS26



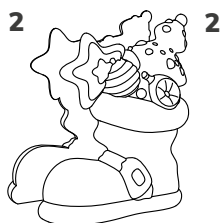
KT180
Santa Twist

NEW

Ø mm 140x180 h
~ 280 g

PACKAGING: KS32





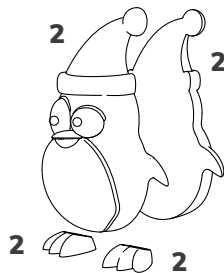
KT181
Santa Boot

NEW

mm 160x80x180 h
~ 390 g

PACKAGING: KS26

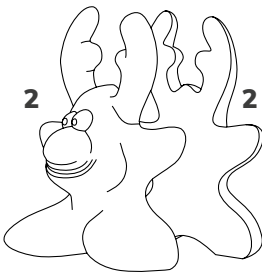




KT120
Pinguino

mm 130x105x170 h
~ 250 g

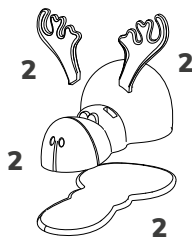
PACKAGING: KS26



KT133
Renna

mm 145x90x175 h
~ 200 g

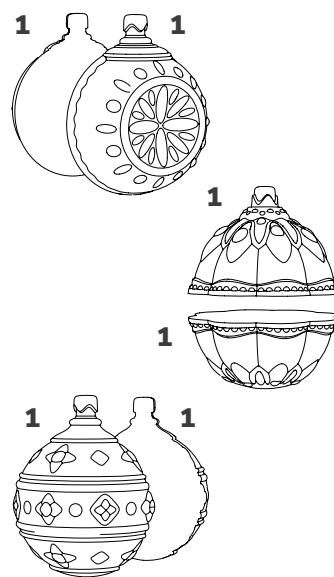
PACKAGING: KS26



KT86
Rudolph

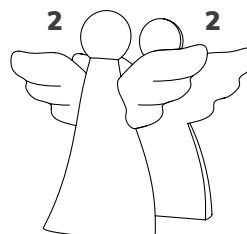
mm 195x100x100 h
~ 235 g

PACKAGING: KS26



KT149
Xmas Balls

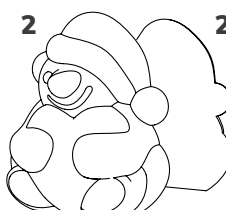
mm 100x75x120 h
 Ø mm105x120 h
 Ø mm100x120 h
 ~ 90 g cad./ each



KT148
Angelo

mm 155x75x150 h
 ~ 150 g

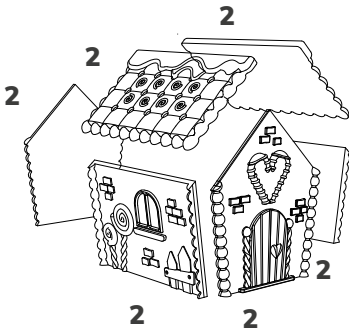
PACKAGING: KS26



KT166
Teddy

mm 120x115x140 h
 ~ 250 g

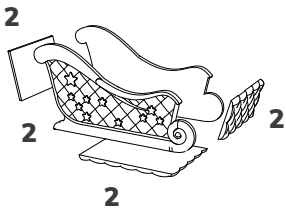
PACKAGING: KS26



KT126
Casetta

mm 145x135x145 h
~ 400 g

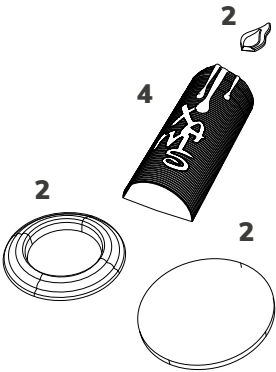
PACKAGING: KS32



KT127
Slitta

mm 180x100x90 h
~ 200 g

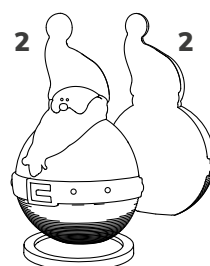
PACKAGING: KS26



KT87
Candela

Ø mm 110x200 h
~ 215 g

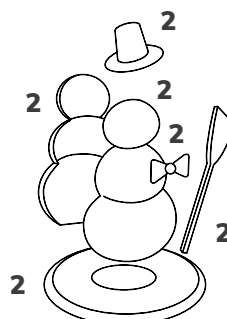
PACKAGING: KS26



KT122
Babbo

Ø mm 105x170 h
~ 200 g

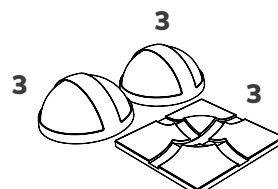
PACKAGING: KS26



KT22
Pupazzo di neve

Ø mm 130x200 h
~ 300 g

PACKAGING: KS26



KT61
Palla di Natale

Ø mm 75x85 h
~ 100 g



Stampi termoformati serigrafati

Silkscreened thermoformed moulds

Misura foglio: mm 340x265
Il numero di impronte si intende per scatola

Sheet size: mm 340x265
The number of indents is per box



T854

NEW

mm 40 h

24 modelli
4 colori
10 fogli
480 impronte

24 designs
4 colours
10 sheets
480 indents



T855

NEW

mm 50 h

18 modelli
3 colori
10 fogli
360 impronte

18 designs
3 colours
10 sheets
360 indents



T826

mm 50 h

3 modelli
10 fogli
300 impronte

3 designs
10 sheets
300 indents



T827

mm 60 h

4 modelli
10 fogli
240 impronte

4 designs
10 sheets
240 indents



T835

mm 60 h

3 modelli
10 fogli
200 impronte

3 designs
10 sheets
200 indents



T836

mm 35 h

5 modelli
10 fogli
350 impronte

5 designs
10 sheets
350 indents





T837

mm 55 h

3 modelli
10 fogli
240 impronte

3 designs
10 sheets
240 indents



T838

mm 55 h

2 modelli
10 fogli
240 impronte

2 designs
10 sheets
240 indents



T845

mm 40 h

3 modelli
10 fogli
480 impronte

3 designs
10 sheets
480 indents



T846

mm 40 h

3 modelli
10 fogli
480 impronte

3 designs
10 sheets
480 indents



T847

mm 40 h

3 modelli
10 fogli
480 impronte

3 designs
10 sheets
480 indents



T829

mm 60 h

3 modelli
10 fogli
280 impronte

3 designs
10 sheets
280 indents



T822

mm 30 h

5 modelli
10 fogli
200 impronte

5 designs
10 sheets
200 indents



T287

mm 50 h

5 modelli
10 fogli
300 impronte

5 designs
10 sheets
300 indents



**T235**

mm 48 h

1 modello
10 fogli
360 impronte

1 design
10 sheets
360 indents

**T502**

mm 53 h

1 modello
10 fogli
300 impronte

1 design
10 sheets
300 indents

**T260**

mm 62 h

1 modello
10 fogli
300 impronte

1 design
10 sheets
300 indents

**T234**

mm 42 h

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents

**T834**

mm 70 h - mm 50 h

3 modelli
10 fogli
420 impronte

3 designs
10 sheets
420 indents

**T290**

mm 68 h

1 modello
10 fogli
400 impronte

1 design
10 sheets
400 indents

**T918**

mm 60 h

3 modelli
10 fogli
320 impronte

3 designs
10 sheets
320 indents

**T828**

mm 52 h

4 modelli
10 fogli
400 impronte

4 designs
10 sheets
400 indents





T108

mm 40 h

4 modelli
10 fogli
480 impronte

4 designs
10 sheets
480 indents



T997

mm 40 h

4 modelli
10 fogli
480 impronte

4 designs
10 sheets
480 indents



T231

Ø mm 30

9 modelli
10 fogli
630 mezze sfere

9 designs
10 sheets
630 hemispheres



T231/A

Ø mm 30

9 modelli
10 fogli
630 mezze sfere

9 designs
10 sheets
630 hemispheres



T981

Ø mm 70

2 modelli
10 fogli
120 impronte

2 designs
10 sheets
120 hemispheres



T983

Ø mm 40

2 modelli
10 fogli
480 impronte

2 designs
10 sheets
480 hemispheres



T998

Ø mm 70

4 modelli
10 fogli
120 impronte

4 designs
10 sheets
120 hemispheres



T100

Ø mm 30

9 modelli
10 fogli
630 impronte

9 designs
10 sheets
630 hemispheres

**T104**

mm 50 h

5 modelli - 10 fogli - 200 impronte
 5 designs - 10 sheets - 200 indents

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

abbinabile con - can be combined with:

**T704**

mm 50 h

6 modelli - 10 fogli - 200 impronte
 6 designs - 10 sheets - 200 indents

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

abbinabile con - can be combined with:

**CD6**

Ø mm 120

4 modelli
 10 fogli
 40 impronte

4 designs
 10 sheets
 40 indents

**PZ11**

mm 190x130

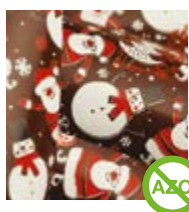
Il kit include 10 puzzle
 10 fogli in PVC - 10 buste

Kit contains 10 puzzles
 10 PVC sheets - 10 bags



Serigrafie - Silkscreens

Dimensione fogli 340x265 mm - Sheet dimensions 340x265 mm

**SD87**

bianco rosso nero - white red black



30 fogli per confezione
 30 sheets per box

**SD88**

rosso giallo bianco - red yellow white



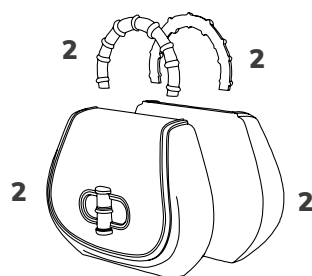
30 fogli per confezione
 30 sheets per box



Fashion & Style



Stampi termoformati Thermoformed moulds



KT145
Bamboo

mm 150x70x165 h
~ 250 g

Stampi magnetici in policarbonato Magnetic polycarbonate moulds



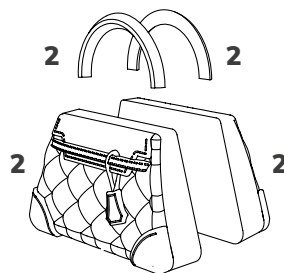
SH02
Zeppa

mm 170x70x155 h
~ 160 g



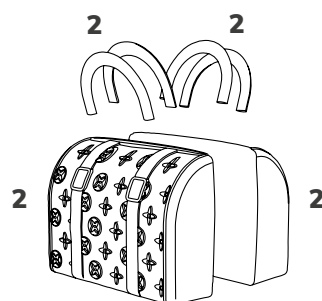


Stampi termoformati Thermoformed moulds



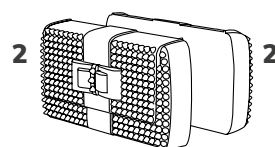
KT123
Borsetta

mm 165x80x150 h
~ 220 g



KT144
Bauletto

mm 155x90x160 h
~ 300 g



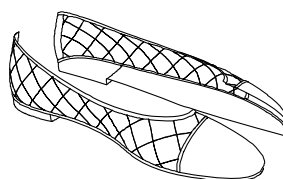
KT146
Pochette

mm 155x70x90 h
~ 170 g



Stampi magnetici in polycarbonato

Magnetic polycarbonate moulds



SH01
Ballerina

mm 185x65x50 h
~ 90 g



SCARPADECOLTE
Scarpetta

mm 150x70x120 h
~ 150 g

Sign your creation





Il modo migliore di metterci la firma, la tua. La linea "Sign Your Creation" di Pavoni Italia permette di apporre il tuo logo o firma su tanti prodotti diversi: placchette in cioccolato extrasottili, fogli termoformati, vuoti o pre-riempiti, fogli serigrafati, da utilizzare con o senza chablon. Inviaci il tuo design, elaboreremo ciò che hai inviato e ti invieremo delle proposte.

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

The best way to make it your own? Put your name on it! The "Sign Your Creation" line by Pavoni Italia allows you to put your logo or signature on many different products: extra-thin chocolate plaques, thermoformed sheets – empty or pre-filled – and silkscreened sheets, for use with or without a chablon stencil. Send us your design, we will work on what you have sent and we will send you some proposals.

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



Placchette in cioccolato extrasottili

Extra-thin chocolate plaques

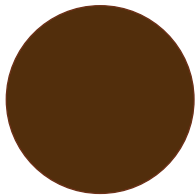
Un prodotto d'eccellenza, pronto all'uso e dallo spessore estremamente sottile. Prepareate con cioccolato di alta qualità, creano un feeling perfettamente "fatto a mano", per un binomio ideale fra artigianalità ed eleganza.

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

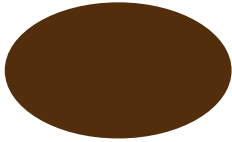
A first-class product, ready to use and extremely thin. Prepared with high quality chocolate, they add a perfect "handmade" touch, for an ideal combination of craftsmanship and elegance.

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

Tondo - Round

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

Ovale - Oval

	CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
	P109	25x15	520
	P150	30x20	300
	P002/335	42x25	200
	P332	30x40	190
	P206	50x15	240
	P397	72x25	125

Quadrato - Square

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

Rettangolare - Rectangular

	CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
	P168	20x8	1620
	P219	35x9	450
	P468	60x10	450
	P428	120x12	360
	P020	30x15	600
	P057/131	70x15	250
	P156	40x16	405
	P348	25x20	540
	P037	55x20	210
	P003/108	37x24	300
	P074	50x25	210
	P056	70x25	150
	P339	35x30	250
	P030	55x30	150
	P023/135	50x36	150
	P075	60x40	90

Cuore - Heart

	CODE	DIMENSION (mm)	PEZZI PER SCATOLA PCS PER BOX
	P048	32x29	200
	P115	34x33	200
	P011	30x30	300
	P012	37,5x37,5	400
	P053	50x50	105



Blister

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

BLISTER VUOTI

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

BLISTER PRE-RIEMPITI

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

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

EMPTY BLISTER

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

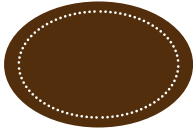
PRE-FILLED BLISTER

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

Tondo - Round

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	B181	Ø 24	120	senza bordo without frame
	B139	Ø 30	72	senza bordo without frame
	B159	Ø 40	48	senza bordo without frame

Ovale - Oval

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO INDENTS PER SHEET	
	B161	33x22	90	senza bordo without border
	B162	40x25	72	senza bordo without frame
	B167	47x24	70	senza bordo without frame
	B134	57x35	36	senza bordo without frame
	BR148	33x22	90	con bordo with frame
	BR108	40x25	72	con bordo with frame
	BR109	57x35	36	con bordo with frame

Quadrato - Square

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	B707	20x20	192	senza bordo without frame
	B204	30x30	72	senza bordo without frame
	B705	32x32	80	senza bordo without frame
	BR147	40x40	48	con bordo with frame

Rettangolare - Rectangular

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	B702	60x8	120	senza bordo without frame
	B197	60x15	84	senza bordo without frame
	B163	55x30	36	senza bordo without frame
	BR149	55x30	36	con bordo with frame

Cuore - Heart

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	BR102	33x32	54	con bordo with frame

How to use





Fogli serigrafati "Decocioc" Silkscreened sheets "Decocioc"

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

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

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

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



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



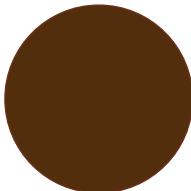
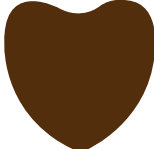
Fogli serigrafati con marchio prespaziato da utilizzarsi con chablon - Silkscreened sheets with pre-spaced logo to be used with chablon.

Chablon per fogli serigrafati

Chablon for silkscreened sheets

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

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

	CODE	DIMENSION (mm)	IMPRONTE PER CHABLON INDENTS PER CHABLON
	D25T	Ø 25	56
	D3T	Ø 30	48
	D35T	Ø 35	35
	D4T	Ø 40	30
	D40-O	40x24	36
	D45-O	45x27	30
	D3C	Ø 30	48
	D35C	Ø 35	35
	D25QR	25x25	56
	D4QR	40x40	30
	D51R	52x12	65
	D52R	52x26	35
	D38TR	38x38	66

Choco Bar Moulds





Vincent Vallée x Choco Bar Moulds

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

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



**PC5004****Fragment**

by Vincent Vallée

NEW

mm 155x77x10 h

~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175



PC5005

Edelweiss

by Vincent Vallée

NEW

mm 155x77x10 h
~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175

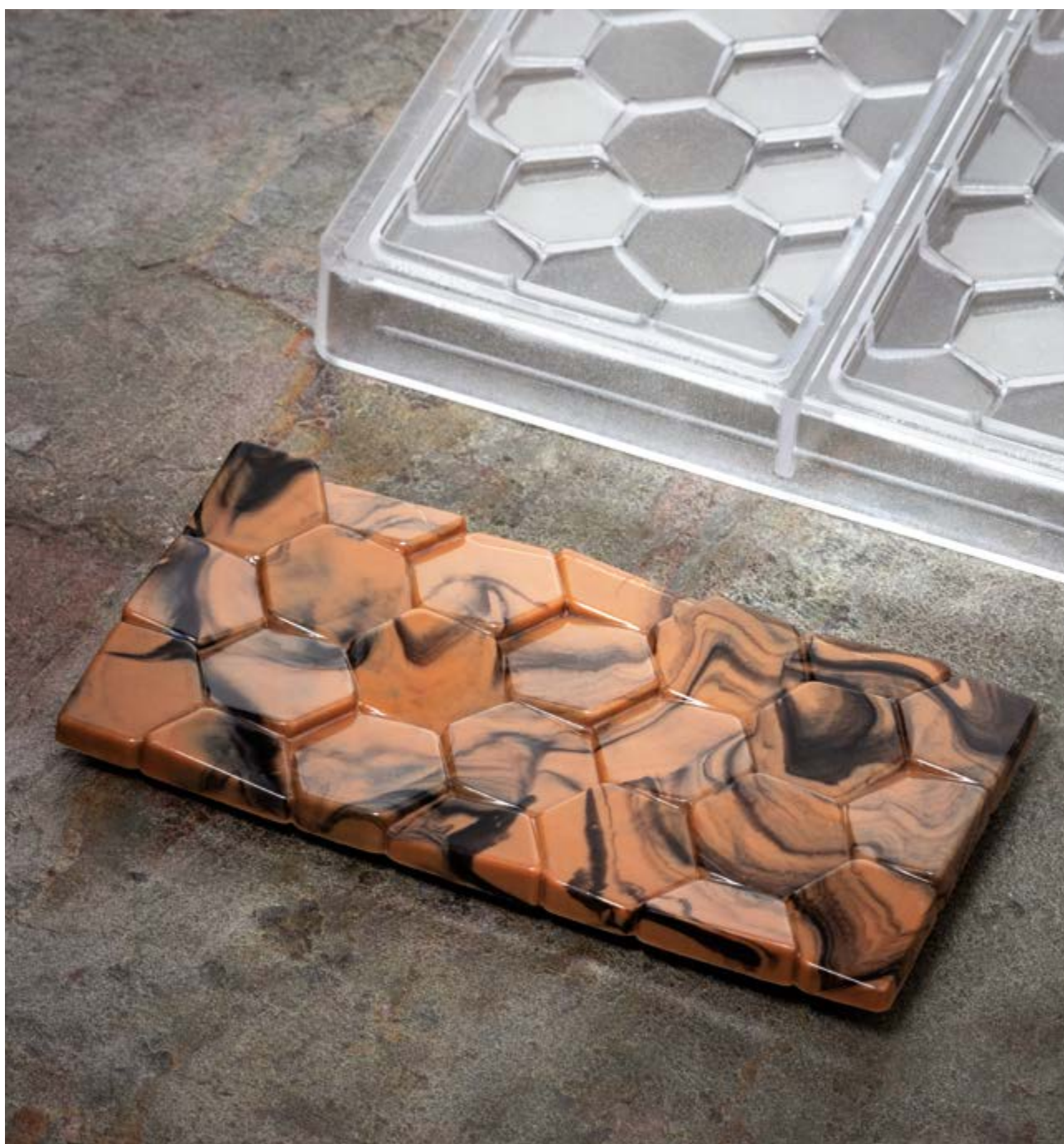


**PC5006****Pavé**

by Vincent Vallée

NEWmm 155x78x10 h
~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175

Fabrizio Fiorani x Choco Bar Moulds



PC5001
Sparkling
by Fabrizio Fiorani

NEW

mm 150x77x12 h
~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175



Guarda il video dedicato a **Choco Bar Moulds by Fabrizio Fiorani** sul canale Youtube di Pavoni Italia
Watch the video **Choco Bar Moulds by Fabrizio Fiorani** on Pavoni Italia's Youtube channel

**PC5002****Crush**

by Fabrizio Fiorani

NEW

mm 155x77x10 h

~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175



PC5003

Ola

by Fabrizio Fiorani

NEW

mm 155x77x10 h

~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175



Antonio Bachour x Choco Bar Moulds



PC5000

Lovely

by Antonio Bachour

NEW

mm 150x76x10 h
~ 100 g

3 impronte - indents

Dim stampo - Mould size:
mm 275x175



Bonbons





Antonio Bachour x Praline Moulds

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

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

Dimensione stampo - Mould size: mm 275x135

21 pezzi per stampo - 21 pcs per mould

Disponibile anche BPA free - Available also BPA free



PC38

mm 44x24x20 h
+/- 10 g



PC39

mm 38x26x18 h
+/- 10 g



PC40

mm 33x28x20 h
+/- 10 g



PC41

mm 43x25x17 h
+/- 10 g



PC42

mm 41x24x20 h
+/- 10 g



PC43

mm 36x25x20 h
+/- 10 g



PC44

mm 35x24x17 h
+/- 10 g



PC45

Ø mm 30x16 h
+/- 10 g



PC46

mm 40x18x16 h
+/- 10 g

**PC47**

mm 27x27x15 h
+/- 10 g

**PC48**

mm 42x21x18 h
+/- 10 g

**PC56**

mm 31x26x16 h
+/- 10 g

**PC57**

mm 33x26x16 h
+/- 10 g

**PC58**

mm 33x29x17 h
+/- 10 g

**PC59**

mm 26x26x16 h
+/- 10 g

**PC60**

mm 33x22x16 h
+/- 10 g

**PC61**

mm 33x27x17 h
+/- 10 g

**PC62**

mm 34x22x16 h
+/- 10 g

**PC63**

mm 30x29x17 h
+/- 10 g

**PC64**

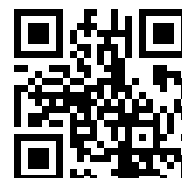
mm 26x26x16 h
+/- 10 g

**PC65**

mm 28x28x18 h
+/- 10 g



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



Iconic





Fabrizio Fiorani x Praline Moulds

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

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



Dimensione stampo - Mould size: mm 275x135

21 pezzi per stampo - 21 pcs per mould

Disponibile anche BPA free - Available also BPA free



PC49

mm 33x30x15 h
+/- 10 g



PC51

mm 26x26x16 h
+/- 10 g



PC52

mm 31x29x16 h
+/- 10 g



PC53

Ø mm 28x16 h
+/- 10 g

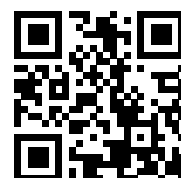


PC55

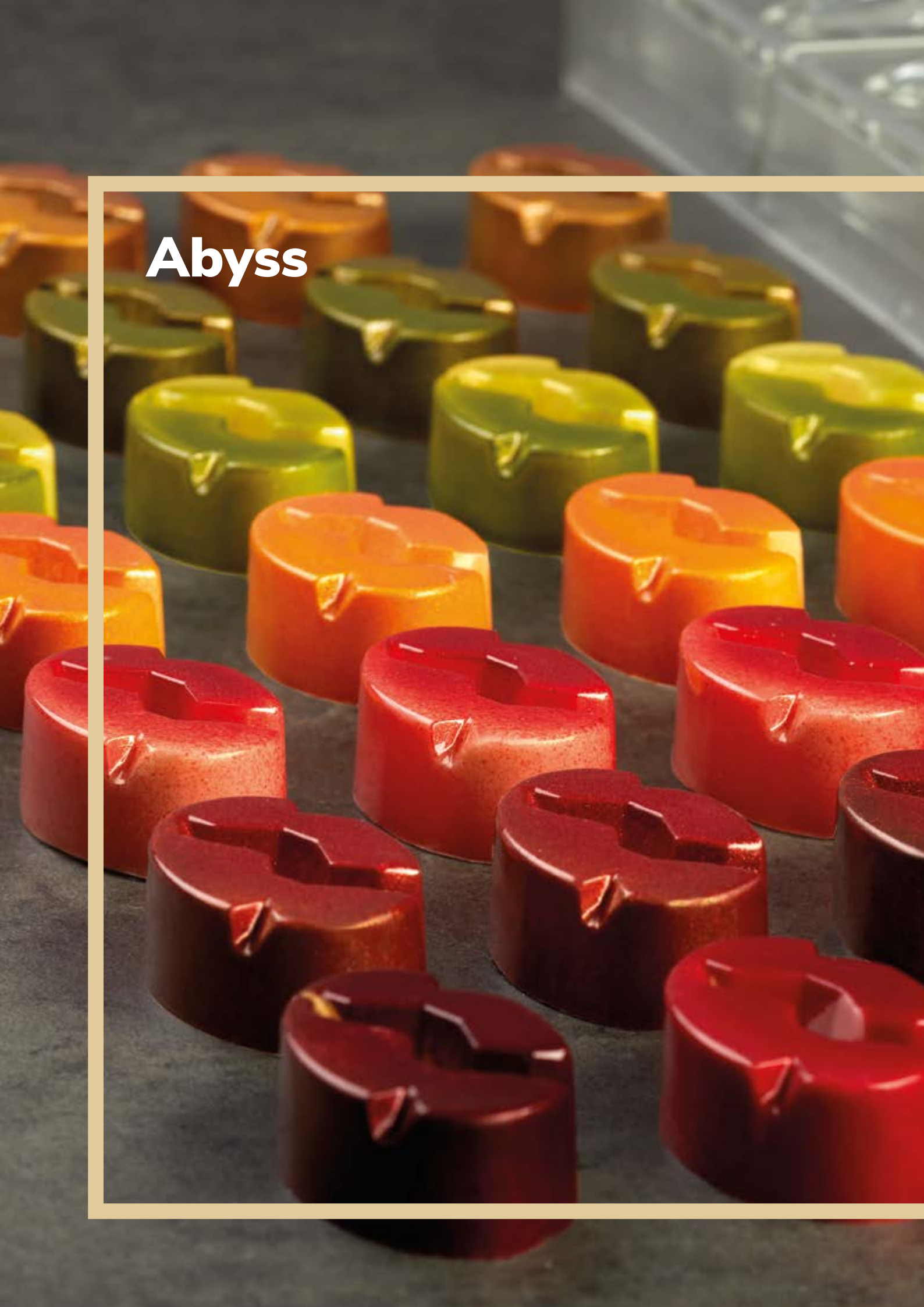
mm 29x30x16 h
+/- 10 g



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



Abyss





Davide Comaschi x Praline Moulds

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

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



Dimensione stampo - Mould size: mm 275x135

18 pezzi per stampo - 18 pcs per mould

Disponibile anche BPA free - Available also BPA free

PC66



mm 31x31x12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019



PC67

Ø mm 33x12,5 h
+/- 10 g



PC68

mm 41x24x12,5 h
+/- 10 g

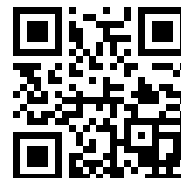


PC69

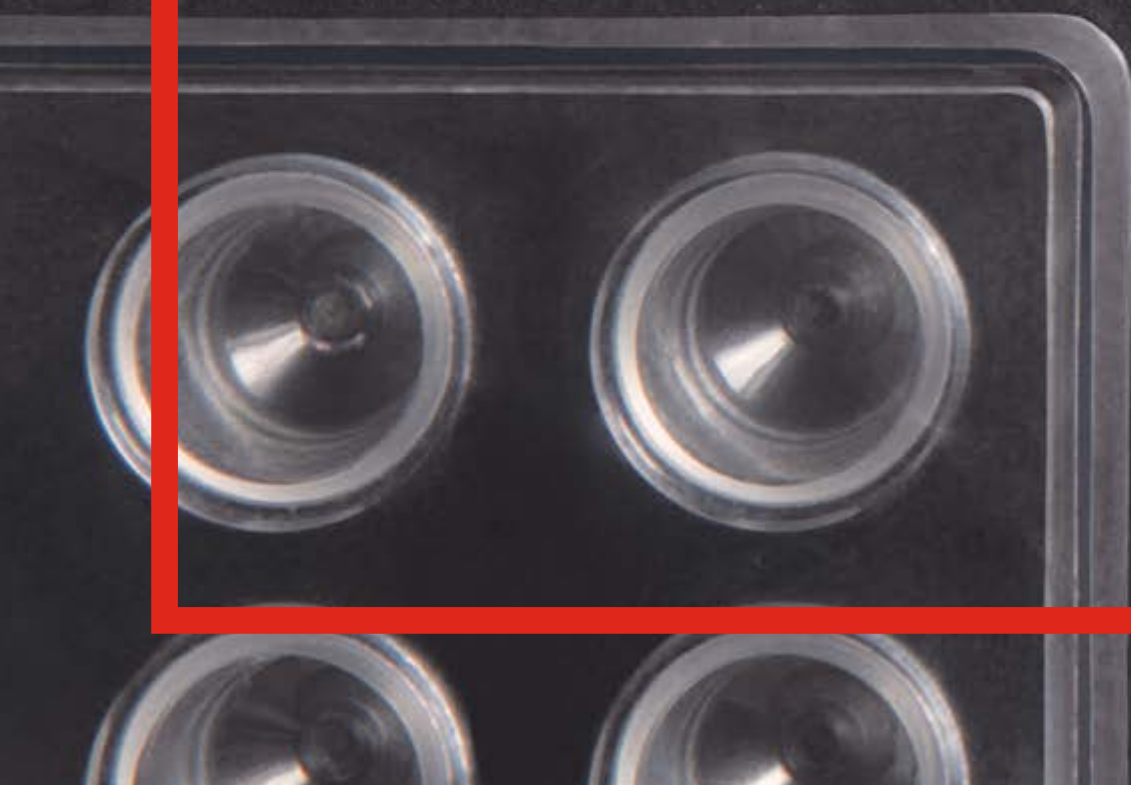
mm 39x20x12,5 h
+/- 10 g



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



Praline Moulds







Innovation

Dimensione stampo - Mould size: mm 275x135

Disponibile anche BPA free - Available also BPA free



PC36

Ø mm 25x25 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC23

mm 18x18x20 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould
by Davide Comaschi



PC01

mm 14x37x19 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC02

mm 17x37x17 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC03

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



PC04

mm 15x37x19 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC05

mm 17x37x17 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC06

mm 16x37x16 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC07

mm 17x37x17 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC08

Ø mm 30x18 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC09

Ø mm 30x18 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



PC10

mm 32x23x19 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC11**

Ø mm 30x17 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC12**

mm 30x30x18 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC13**

mm 22x22x20 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC14**

Ø mm 26x16 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC15**

mm 26x23x21 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC16**

Ø mm 31x20 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC17**

mm 30x30x17 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC18**

Ø mm 28x17 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould

**PC19**

mm 22x18x28 h
+/- 10 g
24 pezzi per stampo
24 pcs per mould

**PC20**

mm 22x21x28 h
+/- 10 g
24 pezzi per stampo
24 pcs per mould

**PC21**

mm 18x18x28 h
+/- 10 g
24 pezzi per stampo
24 pcs per mould

**PC22**

Ø mm 21x28 h
+/- 10 g
24 pezzi per stampo
24 pcs per mould

**PC37**

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

Heart Design

by Davide Comaschi

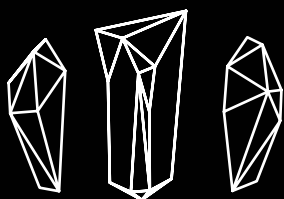
3 forme diverse in ogni stampo, per formare 5 cuori completi.

3 different shapes per mould to create 5 whole hearts.

Dimensione stampo - Mould size: mm 275x135

15 pezzi per stampo - 15 pcs per mould

Disponibile anche BPA free - Available also BPA free

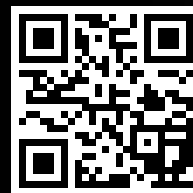


PC50

+/- 13 g



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





Artisanal

Dimensione stampo - Mould size: mm 275x135

21 pezzi per stampo - 21 pcs per mould

Disponibile anche BPA free - Available also BPA free

Tonde - Round



PC100

Ø mm 28x14 h
+/- 10 g



PC101

Ø mm 28x14 h
+/- 10 g



PC102

Ø mm 28x14 h
+/- 10 g



PC113

Ø mm 28x14 h
+/- 10 g

Rettangolari - Rectangular



PC106

mm 37x16x14 h
+/- 10 g



PC107

mm 37x16x14 h
+/- 10 g



PC108

mm 37x16x14 h
+/- 10 g



PC114

mm 37x16x14 h
+/- 10 g

Ovali - Oval



PC109

mm 37x21x14 h
+/- 10 g



PC110

mm 37x21x14 h
+/- 10 g



PC111

mm 37x21x14 h
+/- 10 g



PC115

mm 37x21x14 h
+/- 10 g

Quadrate - Square



PC103

mm 26x26x13 h
+/- 10 g



PC104

mm 26x26x13 h
+/- 10 g



PC105

mm 26x26x13 h
+/- 10 g



PC112

mm 26x26x13 h
+/- 10 g



Tradition

Dimensione stampo - Mould size: mm 275x175

Disponibile anche BPA free - Available also BPA free

NEW



SP2002S

Ø mm 32x16 h
+/- 10 g
15 pezzi per stampo
15 pcs per mould



SP2251S

Ø mm 50x25 h
+/- 33 g
12 pezzi per stampo
12 pcs per mould



SP2252S

Ø mm 60x30 h
+/- 56 g
8 pezzi per stampo
8 pcs per mould



SP2253S

Ø mm 55x27,5 h
+/- 44 g
6 pezzi per stampo
6 pcs per mould



SP2254S

Ø mm 65x32,5 h
+/- 86 g
6 pezzi per stampo
6 pcs per mould

Dimensione stampo - Mould size: mm 275x135

Disponibile anche BPA free - Available also BPA free



SP1217S

Ø mm 24x12 h
+/- 5 g
24 pezzi per stampo
24 pcs per mould



SP1001S

mm 33x21x16 h
+/- 10 g
21 pezzi per stampo
21 pcs per mould



SP1002S

Ø mm 23x16 h
+/- 8 g
21 pezzi per stampo
21 pcs per mould



SP1003S

mm 35x26x19 h
+/- 12 g
24 pezzi per stampo
24 pcs per mould

**SP1024S**

Ø mm 25x17 h
+/- 8 g
21 pezzi per stampo
21 pcs per mould

**SP1025S**

mm 18x28x16 h
+/- 8 g
24 pezzi per stampo
24 pcs per mould

**SP1032S**

mm 32x21x13 h
+/- 7 g
24 pezzi per stampo
24 pcs per mould

**SP1045S**

mm 28x25x17 h
+/- 11 g
24 pezzi per stampo
24 pcs per mould

**SP1064S**

mm 32x21x14 h
+/- 8 g
24 pezzi per stampo
24 pcs per mould

**SP1082S**

mm 32x19x16 h
+/- 10 g
30 pezzi per stampo
30 pcs per mould

**SP1156S**

mm 30x15x12 h
+/- 6 g
30 pezzi per stampo
30 pcs per mould

**SP1214S**

mm 25x28x15 h
+/- 8 g
24 pezzi per stampo
24 pcs per mould

**SP1219S**

mm 22x18x13 h
+/- 5 g
24 pezzi per stampo
24 pcs per mould

**SP1244S**

mm 32x22x14 h
+/- 10 g
24 pezzi per stampo
24 pcs per mould

**SP1327S**

mm 28x18x13 h
+/- 6 g
24 pezzi per stampo
24 pcs per mould

**SP1334S**

mm 27x16x13 h
+/- 6 g
24 pezzi per stampo
24 pcs per mould



Magnetic

Concepito per la realizzazione di praline stampate con fogli serigrafati.

Designed for the creation of pralines printed with silkscreened sheets.

Dimensione stampo - Mould size: mm 275x135

15 pezzi per stampo - 15 pcs per mould

Disponibile anche BPA free - Available also BPA free



MM11

Ø mm 30
+/- 13 g



MM12

mm 35x30
+/- 15 g



MM13

mm 30x30
+/- 13 g



MM14

Ø mm 30
+/- 10 g

A collection of colorful chocolate moulds in various shapes and sizes, including rectangular, triangular, and circular, arranged on a black background. The moulds are primarily pink, green, and orange, with some having black or white tips. A red border frames the left and top portions of the image.

Chocolate Moulds





Stampi termoformati serigrafati

Silkscreened thermoformed moulds

Misura foglio: mm 340x265
Il numero di impronte si intende per scatola

Sheet size: mm 340x265
The number of indents is per box

T858 Evidenziatore - Marker

NEW

lunghezza - length mm 90

1 modello - 3 colori - 10 fogli - 300 impronte
(150 evidenziatori)

1 design - 3 colours - 10 sheets - 300 indents
(150 markers)



T842 Matita - Pencil Size S

lunghezza - length mm 80

1 modello - 6 colori - 9 fogli - 540 impronte
(270 matite)

1 design - 6 colours - 9 sheets - 540 indents
(270 pencils)



T110 Matita - Pencil Size L

lunghezza - length mm 220

1 modello - 6 colori - 12 impronte
(6 matite)

1 design - 6 colours - 12 indents
(6 pencils)





T852

mm 137x67x7 h

60 impronte
60 indents

PACKAGING: KS49



T115

mm 160x120x7 h

40 impronte
40 indents

PACKAGING: KS38



TFOOT-70

Ø mm 70
10 fogli - 120 mezze sfere
10 sheets - 120 hemispheres

TFOOT-30

Ø mm 30
10 fogli - 630 mezze sfere
10 sheets - 630 hemispheres



T114

Ø mm 50

5 modelli - 10 fogli -
200 impronte
5 designs - 10 sheets -
200 indents

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

KS30

200 bastoncini - sticks



T706

mm 32x32

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents



T709

mm 20x20

6 modelli
10 fogli
1920 impronte

6 designs
10 sheets
1920 indents

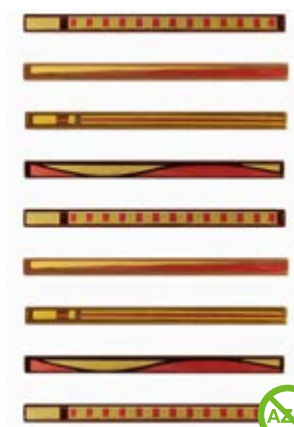


T506*

mm 40x30 h

3 modelli
10 fogli
640 impronte

3 designs
10 sheets
640 indents



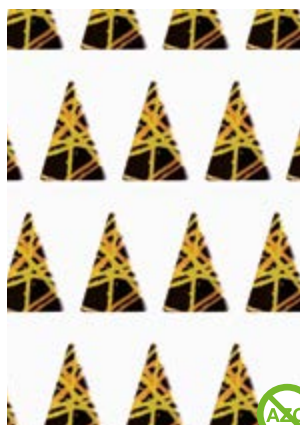
T907

mm 120x8x2 h

4 modelli
10 fogli
560 impronte

4 designs
10 sheets
560 indents



**T407**

mm 31x47 h

1 modello
10 fogli
960 impronte

1 design
10 sheets
960 indents

**T401**

mm 32x32

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents

**T405**

Ø mm 63 - 45 - 27

1 modello
10 fogli
600 impronte

1 design
10 sheets
600 indents

**T925**

mm 31x47 h

1 modello
10 fogli
960 impronte

1 design
10 sheets
960 indents

**T705**

mm 32x32

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents

**T406**

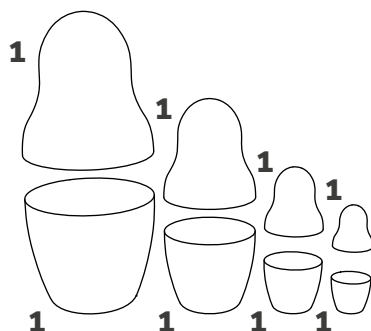
h mm 76 - 52 - 27

1 modello
10 fogli
480 impronte

1 design
10 sheets
480 indents



**Stampi
termoformati**
**Thermoformed
moulds**



KTMATRIOSKA

Matrioska

by Olga Penioza

4 soggetti - 4 items

mm 200 - 150 - 100 - 50 h

NEW



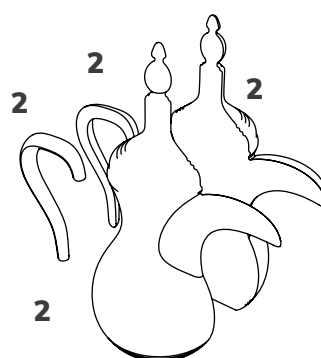


KT159
Semisfere

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

KT160
Semisfere

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



KTDALLAH
Dallah

mm 178x96x230 h
~ 320 g

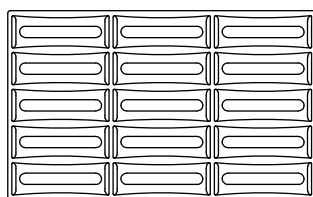


Delicious Snack

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

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

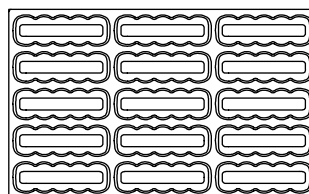
Dimensione stampo - Mould size: mm 285x175



DS01

mm 90x30x19 h
~ 38 ml

15 impronte - indents



DS02

mm 90x30x19 h
~ 38 ml

15 impronte - indents



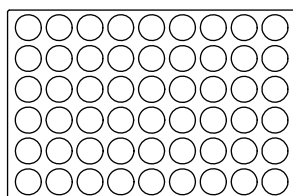


Chocoflex

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

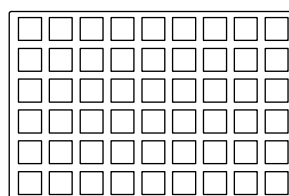
Practical, flexible and durable silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. Withstanding temperatures from -40°C to +250°C for use in the oven, refrigerator or blast chiller.

Dimensione stampo - Mould size: mm 290x190



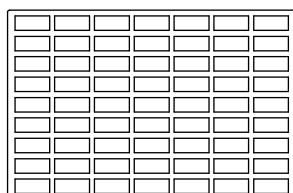
LS01

Ø mm 26x14 h
~ 7,5 ml
54 impronte - indents



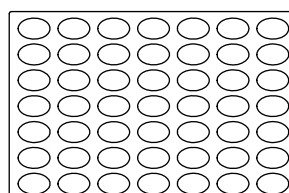
LS02

mm 23x23x14 h
~ 7,5 ml
54 impronte - indents



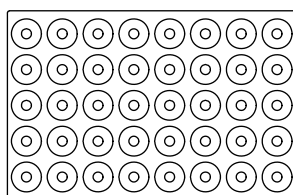
LS03

mm 35x14x14 h
~ 7,5 ml
63 impronte - indents



LS04

mm 32x21x14 h
~ 7,5 ml
49 impronte - indents



LS06

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



Chocolate Decoration

A collection of chocolate decorations on a dark background. The decorations include several teardrop-shaped leaves, some with gold leaf patterns, some with green leaf patterns, and some with yellow geometric patterns. There are also circular pieces, some with gold leaf patterns, some with green leaf patterns, and some with yellow geometric patterns. The decorations are arranged in a scattered pattern across the dark background.

Serigrafie 400x250 mm Silkscreens 400x250 mm

 Cioccolato fondente - Dark chocolate
 Cioccolato al latte - Milk chocolate
 Cioccolato bianco - White chocolate



SD126

rosso - red



20 fogli per confezione
20 sheets per box



SD132

arancione - orange



20 fogli per confezione
20 sheets per box



SD129

verde chiaro - light green



20 fogli per confezione
20 sheets per box

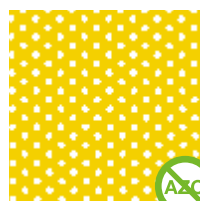


SD136

verde bianco - green white



20 fogli per confezione
20 sheets per box



SD138

giallo bianco - yellow white



20 fogli per confezione
20 sheets per box

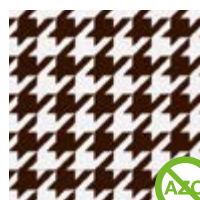


SD105*

rosso bianco - red white



17 fogli per confezione
17 sheets per box



SD134

bianco marrone - white brown



20 fogli per confezione
20 sheets per box



SD127

fucsia - fuchsia



20 fogli per confezione
20 sheets per box



SD131

rosa - pink



20 fogli per confezione
20 sheets per box

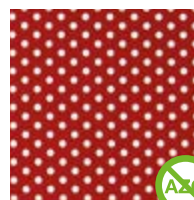


SD137

fucsia bianco - fuchsia white



20 fogli per confezione
20 sheets per box



SD115

rosso bianco - red white



17 fogli per confezione
17 sheets per box



SD135

arancione bianco - orange white



20 fogli per confezione
20 sheets per box



SD133

rosso bianco - red white



20 fogli per confezione
20 sheets per box



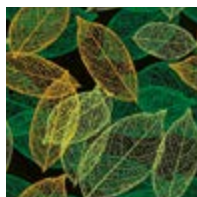
SD104

nero bianco - black white



20 fogli per confezione
20 sheets per box



**SD118**

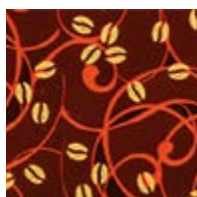
verde - green

15 fogli per confezione
15 sheets per box**SD96**

verde - green

15 fogli per confezione
15 sheets per box**SD92***

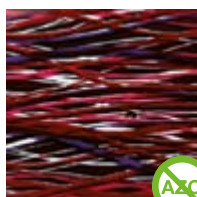
oro - gold

17 fogli per confezione
17 sheets per box**SD106**

rosso giallo - red yellow

15 fogli per confezione
15 sheets per box**SD94**

rosa bianco - pink white

15 fogli per confezione
15 sheets per box**SD95**

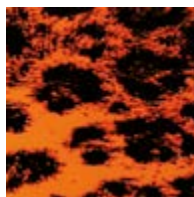
rosso bianco viola - red white purple

15 fogli per confezione
15 sheets per box**SD99**

giallo - yellow

15 fogli per confezione
15 sheets per box**SD100**

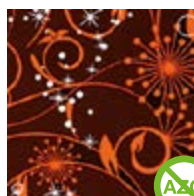
verde - green

15 fogli per confezione
15 sheets per box**SD102***

leopardato - leopard print

15 fogli per confezione
15 sheets per box**SD101***

arancione - orange

15 fogli per confezione
15 sheets per box**SD97**

arancione bianco - orange white

15 fogli per confezione
15 sheets per box**SD107**

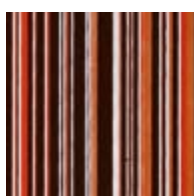
rosso bianco - red white

15 fogli per confezione
15 sheets per box**SD90**

lilla bianco - lilac white

17 fogli per confezione
17 sheets per box**SD109***

rosa - pink

15 fogli per confezione
15 sheets per box**SD110***

arancione - orange

15 fogli per confezione
15 sheets per box**SD111**

rosso - red

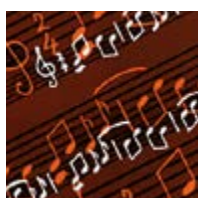
15 fogli per confezione
15 sheets per box

**SD139**

rosso bianco - red white

20 fogli per confezione
20 sheets per box**SD117**

rosa bianco - pink white

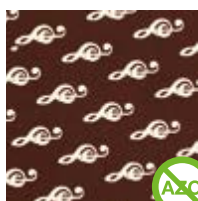
17 fogli per confezione
17 sheets per box**SD103**

arancione bianco nero - orange white black

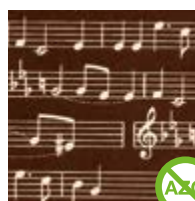
15 fogli per confezione
15 sheets per box*fino a esaurimento
subject to availability

Serigrafie 340x265 mm Silkscreens 340x265 mm

-  Cioccolato fondente - Dark chocolate
-  Cioccolato al latte - Milk chocolate
-  Cioccolato bianco - White chocolate

**SD12B**

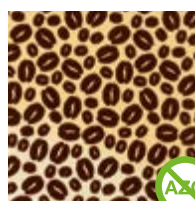
bianco - white

30 fogli per confezione
30 sheets per box**SD19B**

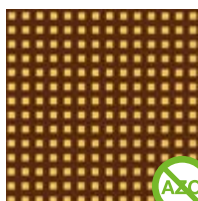
bianco - white

30 fogli per confezione
30 sheets per box**SD15G**

giallo oro - golden yellow

30 fogli per confezione
30 sheets per box**SD15M**

marrone - brown

30 fogli per confezione
30 sheets per box**SD36G**

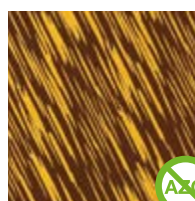
giallo - yellow

30 fogli per confezione
30 sheets per box**SD20ORO**

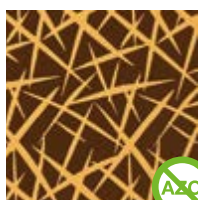
oro - gold

30 fogli per confezione
30 sheets per box**SD40G**

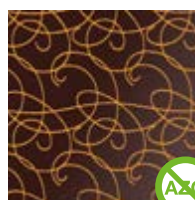
giallo oro - golden yellow

30 fogli per confezione
30 sheets per box**SD44G**

giallo oro - golden yellow

30 fogli per confezione
30 sheets per box**SD39G**

giallo oro - golden yellow

30 fogli per confezione
30 sheets per box**SD41G**

giallo oro - golden yellow

30 fogli per confezione
30 sheets per box

**SD38G**

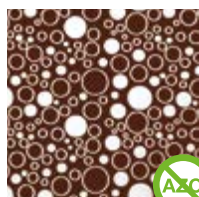
giallo oro - golden yellow

30 fogli per confezione
30 sheets per box**SD42R**

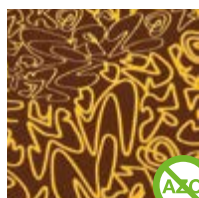
rosso - red

30 fogli per confezione
30 sheets per box**SD83**

lilla viola bianco - lilac purple white

30 fogli per confezione
30 sheets per box**SD45B**

bianco - white

30 fogli per confezione
30 sheets per box**SD56ORO**

oro - gold

30 fogli per confezione
30 sheets per box**SD75**

arancione rosso fucsia - orange red fuchsia

30 fogli per confezione
30 sheets per box**SD13ORO**

oro - gold

30 fogli per confezione
30 sheets per box**SD61**

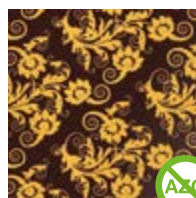
rosso nero - red black

30 fogli per confezione
30 sheets per box**SD73**

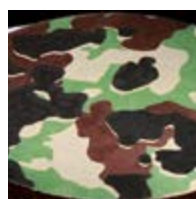
nero bianco - black white

30 fogli per confezione
30 sheets per box**SD77**

bianco - white

30 fogli per confezione
30 sheets per box**SD76**

giallo - yellow

30 fogli per confezione
30 sheets per box**SD120**

camouflage by Massimo Bottura

30 fogli per confezione
30 sheets per box

Colori metallizzati

Metallized colours

**DB5ORO**

oro - gold

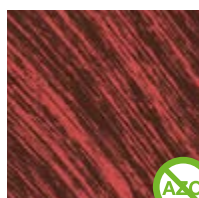
30 fogli per confezione
30 sheets per box**DB10**

oro - gold

30 fogli per confezione
30 sheets per box

**DB14**

oro - gold

30 fogli per confezione
30 sheets per box**DB18**

rubino - ruby

30 fogli per confezione
30 sheets per box**DB47**

argento - silver

30 fogli per confezione
30 sheets per box**DB39**

nero argento - black silver

30 fogli per confezione
30 sheets per box**DB35**

bianco arancione rame - white orange copper

30 fogli per confezione
30 sheets per box**DB16**

oro rubino - gold ruby

30 fogli per confezione
30 sheets per box**DB33**

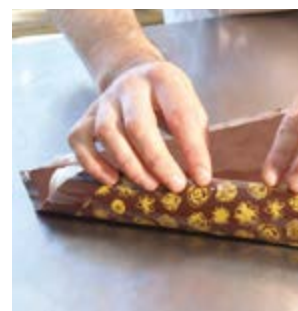
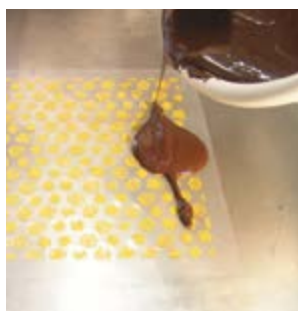
rame - copper

30 fogli per confezione
30 sheets per box**DB36**

rubino - ruby

30 fogli per confezione
30 sheets per box**DB41**

nero argento - black silver

30 fogli per confezione
30 sheets per box**How to use**

Chocofine

Chocofine è una linea di decorazioni in puro cioccolato per conferire un tocco di eleganza alle tue creazioni. Completamente Azo-free, cioè privi di coloranti azoici, le decorazioni Chocofine sono caratterizzate da uno spessore sottile che non appesantisce il dolce ma ne esalta l'estetica.

Chocofine is a line of decorations in pure chocolate to give a gentle touch to your creations. Totally Azo-free (without azoic colours), the Chocofine decorations are featured with a minimum thickness to exalt the aesthetics of your desserts.



CF13

mm 23x60



96 foglie per confezione
96 leaves per box



CF14

mm 23x60



96 foglie per confezione
96 leaves per box



CF16

mm 35x60



72 foglie per confezione
72 leaves per box



CF58

mm 35x58



72 foglie per confezione
72 leaves per box

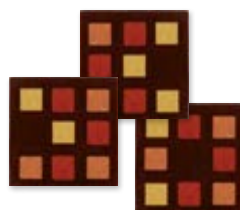


CF51

mm 35x60



51 foglie per confezione
51 leaves per box



CF63

mm 30x30



120 placchette per confezione
120 plaquettes per box



CF11

mm 30x30



120 placchette per confezione
120 plaquettes per box



CF12

mm 30x30



120 placchette per confezione
120 plaquettes per box



CF52

mm 25x25



270 placchette per confezione
270 plaquettes per box

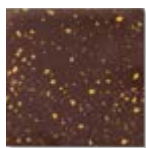


CF61

Ø mm 30



90 placchette per confezione
90 plaquettes per box

**CF05***

mm 30x30



120 placchette per confezione
120 plaquettes per box

**CF19***

mm 70x16



180 placchette per confezione
180 plaquettes per box

**CF22**

mm 70x16



180 placchette per confezione
180 plaquettes per box

**CF21**

mm 70x16



180 placchette per confezione
180 plaquettes per box

**CF36**

mm 25



210 placchette per confezione
210 plaquettes per box

*fino a esaurimento
subject to availability



Texture per decoro praline Texture for praline decoration

STRKIT1

32 fogli mm 400x250

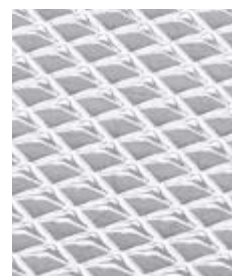
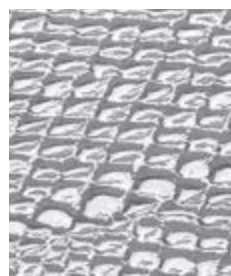
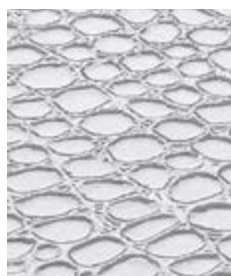
4 decorazioni

8 per tipo

32 sheets mm 400x250

4 decorations

8 for each type



STRKIT2

32 fogli mm 400x250

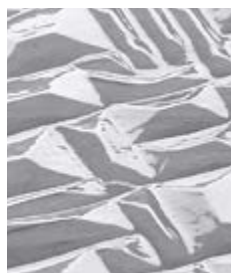
4 decorazioni

8 per tipo

32 sheets mm 400x250

4 decorations

8 for each type



Chocolate Equipment

A top-down view of various chocolate leaves and tools on a dark, textured background. The chocolate leaves are shaped like real leaves and are decorated with green and yellow patterns. Some are plain brown. In the bottom right corner, three metal tools with leaf-shaped heads are visible. The entire scene is framed by a red border.

FlyChoc

Un progetto realizzato in collaborazione con il Maestro Stefano Laghi e Filippo Re. Dieci attrezzi in acciaio inox pensati per realizzare decorazioni in cioccolato dalle forme e dimensioni diverse. Con FlyChoc piume e foglie si realizzano in modo semplice, veloce e razionale, con un risultato impeccabile.

A project developed in collaboration with Pastry Chefs Stefano Laghi and Filippo Re. Ten stainless steel tools to create chocolate decorations of various shapes and sizes. With FlyChoc feathers and leaves can be created simply, quickly and rationally, with an impeccable result.

Foglia larga - Large leaf



CODE	SIZE	FOGLIA - LEAF DIMENSION (mm)
CH1	S	40x30
CH2	M	50x36
CH3	L	60x44

Foglia - Leaf



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

Piuma - Feather



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

Forchettine pralineria Praline forks

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

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

SFP

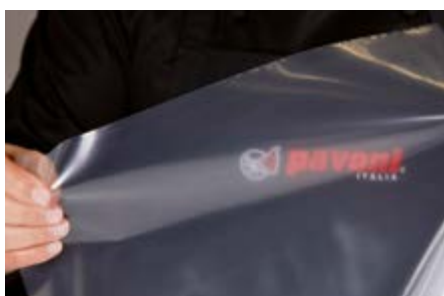
Serie completa di 10 pezzi - Complete set of 10 pcs

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

Fogli chitarra Guitar sheets

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

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



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

Materiale LDPE - LDPE Material

**PAS
TRY**



Silicone

Il silicone in pasticceria

Nella realizzazione dei prodotti in silicone utilizziamo sempre ed esclusivamente silicone platinico al 100%, secondo le normative UE. Il platino inserito nella materia prima rende il silicone di qualità eccellente, idoneo al contatto con alimenti, atossico, inodore e insapore e sicuro anche a temperature molto elevate. È una scelta che permette di mantenere altissima la performance dei prodotti e che garantisce ai nostri clienti articoli sicuri e resistenti. Gli stampi Pavoni Italia sono innovativi, flessibili e antiaderenti: riproducono fedelmente ogni dettaglio dello stampo, per creare realistiche e incredibili ricette dal particolare effetto 3D!

Silicone in pastry

When manufacturing silicone products we always and exclusively use 100% platinum silicone, in accordance with EU regulations. The platinum inserted in the raw material makes the silicone a product of extremely high quality, suitable for contact with food, non-toxic, odourless and tasteless and safe even at very high temperatures. A choice that ensures the highest product performance, guaranteeing our customers with safe and durable items. Pavoni Italia moulds are innovative, flexible and non-stick: they faithfully reproduce every detail of the mould, to create realistic and incredible recipes with a distinctive 3D effect!

I suoi vantaggi - Advantages



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



Flessibile e salvaspazio
Flexible and space-saving



Infrangibile e a lunga durata
Unbreakable and long-lasting



Resistente da -40°C a +250°C
Withstands -40°C to +250°C



Passa da abbattitore a forno senza attese e viceversa
Switches between blast chiller and oven and vice versa



Lavabile in lavastoviglie
Dishwasher safe

Consigli - Tips

- Lava i tuoi stampi in lavastoviglie senza utilizzare prodotti abrasivi o detergenti particolarmente aggressivi.
Wash your moulds in the dishwasher without using abrasive products or particularly aggressive detergents.
- Non usare coltelli a contatto con lo stampo.
Do not use knives in contact with the mould.
- Non posizionare lo stampo su fonti di calore dirette (fuoco, grill, vetroceramica e piastra elettrica).
Do not place the mould on direct heat sources (fire, grill, ceramic glass or electric plate).
- Non utilizzare la funzione CRISP nel microonde.
Do not use the CRISP function in the microwave.

Rispettando questi consigli, i tuoi stampi Pavoni Italia resisteranno a migliaia di utilizzi!

By following these guidelines, you will be able to use your Pavoni Italia moulds thousands of times!



GĒDRIG GROĻĒT





Cédric Grolet

Il sogno della perfezione. Ogni forma è studiata con delle piccole varianti, piccoli dettagli che sapranno donare al prodotto finito un vero valore aggiunto. Tre tipologie di stampi in silicone, dalla tortiera allo stampo per monoporzioni, fino ad arrivare allo stampo per arricchire mini tart, tutti ispirati dalla mente creativa di Cédric Grolet per Pavoni Italia: ecco Citron, Marron e Noisette.

The dream of perfection. Each shape is designed with small variations, tiny details that will give the finished product real added value. Three types of silicone moulds, from the cake mould to the single-serving moulds, to the mould for enhancing mini tarts; all inspired by the creative mind of Cédric Grolet for Pavoni Italia: here are Citron (lemon), Marron (chestnut) and Noisette (hazelnut).



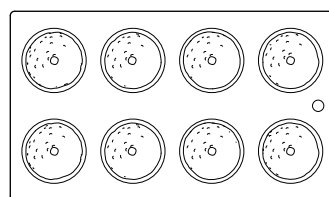
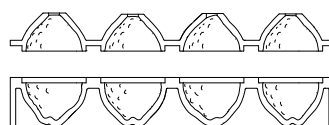
Guarda i video dedicati a **Cédric Grolet** sul canale Youtube di Pavoni Italia

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



Pavoduo 300x175 mm

Monoporzioni
Single-serving portions



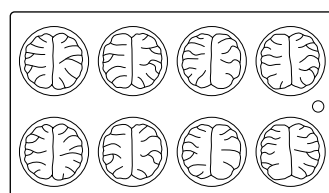
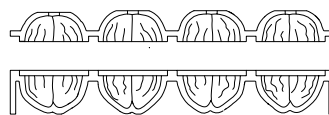
AF006

Citron

Ø mm 53x70 h

~ 85 ml

8 impronte - indents



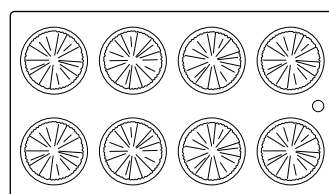
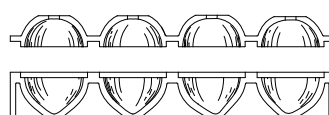
AF007

Marron

Ø mm 53x55 h

~ 85 ml

8 impronte - indents



AF008

Noisette

Ø mm 54x60 h

~ 82 ml

8 impronte - indents



Pavoflex 400x300 mm

Crostate monoporzione Single-serving tarts

PX4359

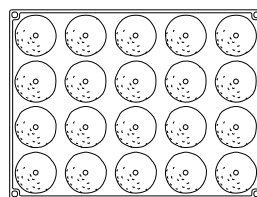
Citron

Ø mm 60x37 h
~ 65 ml

20 impronte - indents

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

vedi pag - see page 163



PX4357

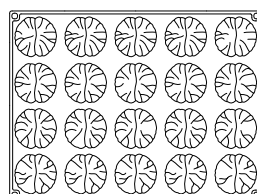
Marron

Ø mm 60x35 h
~ 65 ml

20 impronte - indents

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

vedi pag - see page 163



PX4358

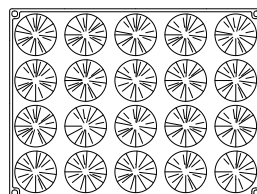
Noisette

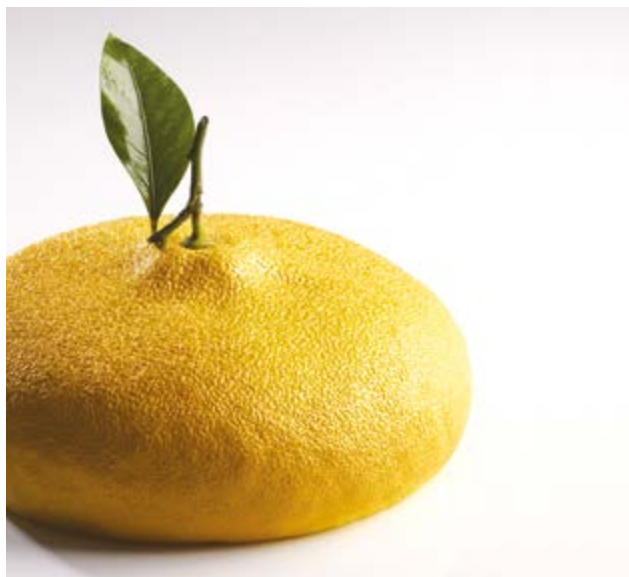
Ø mm 60x35 h
~ 65 ml

20 impronte - indents

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

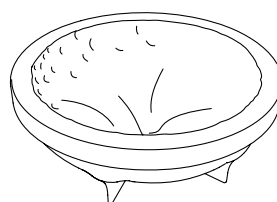
vedi pag - see page 163





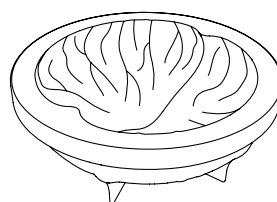
Pavocake

Torte Cakes



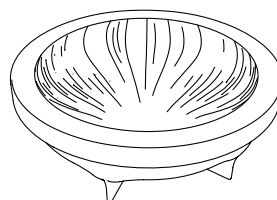
KE057
Citron

Ø mm 180x70 h
~ 1215 ml



KE056
Marron

Ø mm 180x71 h
~ 1140 ml



KE055
Noisette

Ø mm 180x70 h
~ 1155 ml

Progetto Crostate







FUSTO 
MILANO

Gianluca Fusto x Progetto Crostate

Progetto Crostate nasce da un buono - che fa cosa buone - e Pavoni Italia. Un kit creativo di fasce inox lisce, fasce inox microforate, stampi in silicone e tappetino microforato Forosil per interpretare in modo nuovo un classico della pasticceria. Crostate classiche e moderne, monoporzioni, straordinari effetti 3D, pensati per far combaciare l'arte con la pasticceria e dare nuove emozioni.

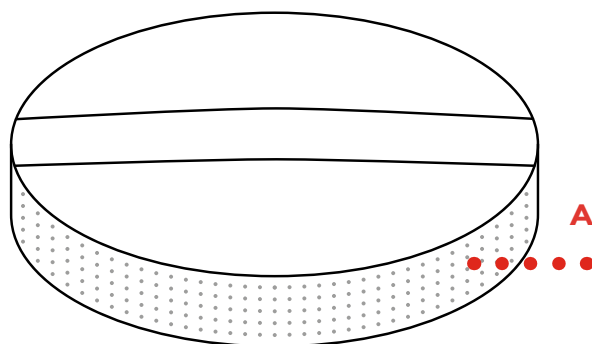
Progetto Crostate is the result of the collaboration between Gianluca Fusto and Pavoni Italia. A creative kit made up of smooth and micro-perforated stainless steel bands, silicone moulds and Forosil micro-perforated mat, allowing you to reinterpret in a new way a classic of pastry. Classic and modern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



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

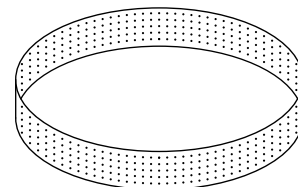
Watch the videos **Progetto Crostate** on Pavoni Italia's Youtube channel

Crostate Tarts

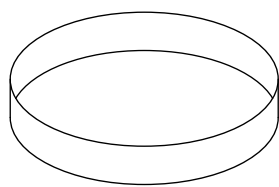


Classic

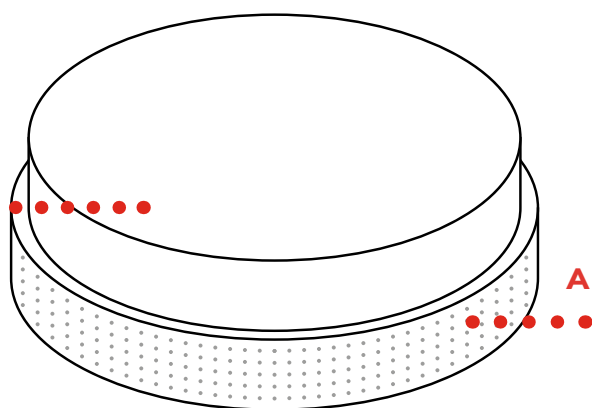
fasce inox microforate per realizzare una frolla perfetta
micro-perforated stainless steel bands for a perfect shortcrust pastry



fasce inox lisce per creare strati e inserimenti a misura compatibili con le fasce forate
smooth stainless steel bands to create layers compatible with the micro-perforated bands

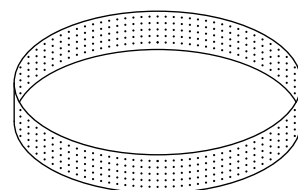


B



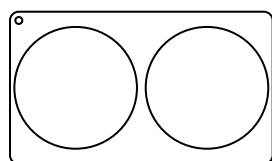
Modern

fasce inox microforate per realizzare una frolla perfetta
micro-perforated stainless steel bands for a perfect shortcrust pastry

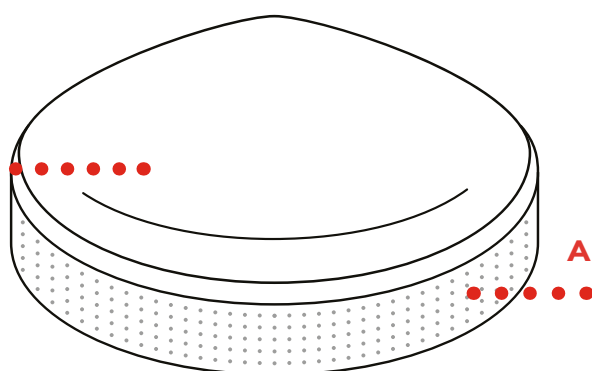


A

stampi in silicone per top dalle forme tridimensionali moderne, a tutto tondo
silicone moulds to create tops with modern and 3D shapes

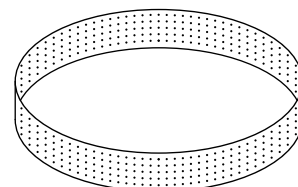


C



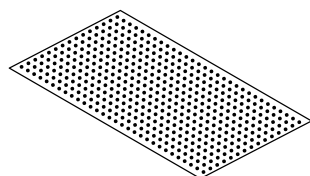
3D Modern

fasce inox microforate per realizzare una frolla perfetta
micro-perforated stainless steel bands for a perfect shortcrust pastry



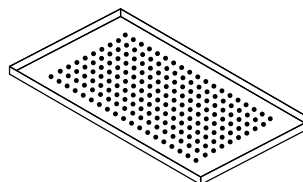
A

NEW



G

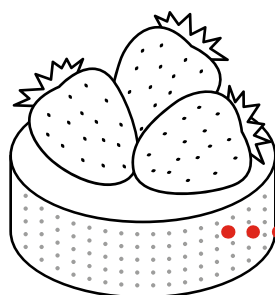
tappetino Forosil in silicone microforato
Forosil silicone micro-perforated pad



H

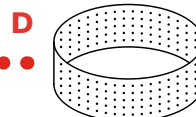
teglia microforata o griglia
micro-perforated tray or grid

Crostate monoporzione Single-serving tarts

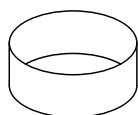


Classic

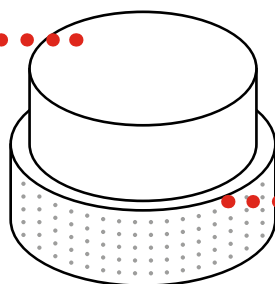
fasce inox microforate per
monoporzioni
micro-perforated stainless
steel bands for single-
serving tarts



fasce inox lisce per
monoporzioni
smooth stainless steel bands
for single-serving tarts

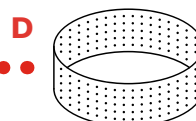


E



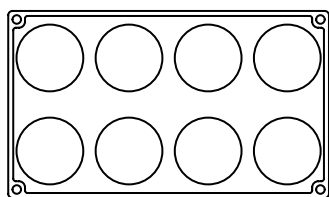
Modern

fasce inox microforate per
monoporzioni
micro-perforated stainless
steel bands for single-
serving tarts

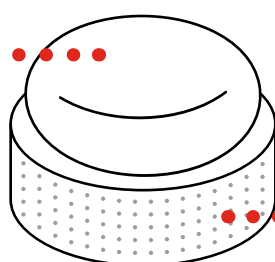


D

stampi in silicone per crostate
monoporzione
silicone mould for single-serving tarts

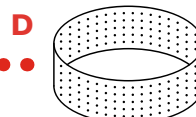


F



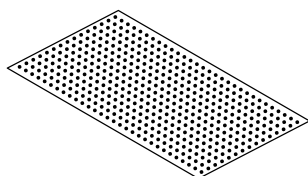
3D Modern

fasce inox microforate per
crostate monoporzioe
micro-perforated stainless
steel bands for single-
serving tarts



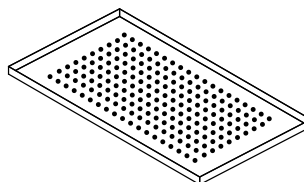
D

NEW



G

tappetino Forosil in
silicone microforato
Forosil silicone micro-
perforated pad



H

teglia microforata o
griglia
micro-perforated tray or
grid

Crostate Tarts





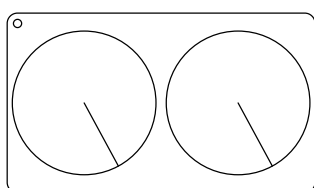


Top 3D

I Top 3D sono la novità e il perfetto completamento di Progetto Crostate: l'interpretazione contemporanea della crostata, da apprezzare finalmente a 360°. Un'idea unica, capace di stupire la clientela più raffinata, sviluppata insieme a Gianluca Fusto.

The new Top moulds are the perfect range extension of Progetto Crostate and the contemporary interpretation of the tart with a 3D look. A unique idea able to be appreciated by the most refined customers and developed together with Gianluca Fusto.

NEW



TOP17

Frisbee

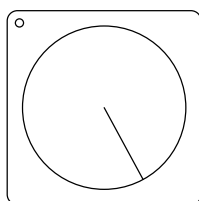
dim stampo - mould mm 300x175

Ø mm 140x33 h

~ 285 ml

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

NEW



TOP18

Frisbee

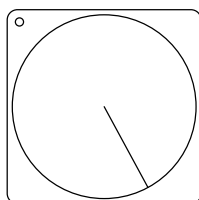
dim stampo - mould mm 190x190

Ø mm 160x37 h

~ 414 ml

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

NEW



TOP19

Frisbee

dim stampo - mould
mm 190x190

Ø mm 180x40 h

~ 572 ml

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



Fasce inox microforate per crostate rotonde

Micro-perforated stainless steel round bands for tarts



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

Fasce inox lisce per crostate rotonde

Smooth stainless steel round bands for tarts



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



Fasce inox microforate per crostate a forma di cuore

Heart shaped micro-perforated stainless steel bands for tarts



CODE	DIMENSION (mm)	PORTIONS
XF25	160x150x20 h	2/4
XF27	180x170x20 h	4/6
XF29	205x190x20 h	6/8
XF31	225x210x20 h	14/16
XF26	160x150x35 h	2/4
XF28	180x170x35 h	4/6
XF30	205x190x35 h	10/12
XF32	225x210x35 h	14/16

Fasce inox lisce per crostate a forma di cuore

Heart shaped smooth stainless steel bands for tarts



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



Fasce inox microforate per crostate triangolari

Micro-perforated stainless steel triangular bands for tarts



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

Fasce inox lisce per crostate triangolari

Smooth stainless steel triangular bands for tarts



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



Fasce inox microforate per crostate a forma di ellisse

Micro-perforated stainless steel elliptic bands for tarts



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

Fasce inox lisce per crostate a forma di ellisse

Smooth stainless steel elliptic bands for tarts



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



Fasce inox microforate per crostate ovali

Micro-perforated stainless steel oval bands for tarts



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

Fasce inox lisce per crostate ovali

Smooth stainless steel oval bands for tarts



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

Fasce inox microforate per crostate quadrate

Micro-perforated stainless steel square bands for tarts

angoli arrotondati - rounded corners



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

angoli vivi - sharp corners



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

Fasce inox lisce per crostate quadrate

Smooth stainless steel square bands for tarts

angoli arrotondati - rounded corners



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

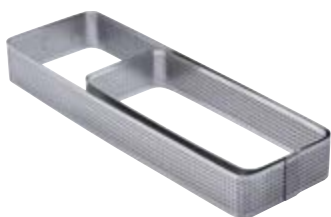
angoli vivi - sharp corners

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

Fasce inox microforate per crostate rettangolari

Micro-perforated stainless steel rectangular bands for tarts

angoli arrotondati - rounded corners



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

angoli vivi - sharp corners



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

Fasce inox lisce per crostate rettangolari

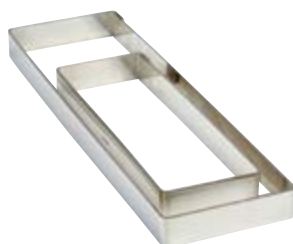
Smooth stainless steel rectangular bands for tarts

angoli arrotondati - rounded corners



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

angoli vivi - sharp corners



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



Fasce inox lisce per crostate

Smooth stainless steel bands for tarts

Tonda - Round*

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

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

Rettangolare - Rectangular*



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

Cuore - Heart



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

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

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

Crostate monoporzione

Single-serving tarts







Fasce inox microforate per crostate monoporzione

Micro-perforated stainless steel bands for single-serving tarts

Il vero segreto di Progetto Crostate, ideale per realizzare una frolla perfetta. La presenza dei microfori assicura una cottura omogenea, evitando il collasso dei bordi e una doratura ottimale dei fondi.

The real secret of Progetto Crostate, for making the perfect shortcrust pastry. The micro-perforations of the bands ensure even baking, preventing the edges from collapsing, and optimal browning of the base.



XF11

mm 100x55x20 h

abbinabile a
combined with
PX3201 or **X17**



XF15

mm 125x30x20 h

abbinabile a
combined with
PX3204 or **X21**



XF12

mm 96x57x20 h

abbinabile a
combined with
PX3202 or **X18**



XF16

mm 85x75x20 h

abbinabile a
combined with
PX3205 or **X22**



XF13

mm 90x50x20 h

abbinabile a
combined with
PX3203 or **X19**



XF7020

Ø mm 70x20 h

abbinabile a
combined with
PX3200 or **X0602**



XF14

mm 75x70x20 h

abbinabile a
combined with
PX3206 or **X20**



XFO656520

mm 65x65x20 h

abbinabile a
combined with
PX3207 or **X37**



Fasce inox lisce per crostate monoporzione

Smooth stainless steel bands for single-serving tarts

Le fasce lisce in acciaio inox sono pensate per creare strati e inserimenti a misura perfettamente compatibili con le fasce forate.

The smooth stainless steel bands are designed to create layers and inserts that fit perfectly within the perforated bands.



X17

mm 90x45x20 h

abbinabile a
combined with
XF11



X21

mm 115x20x20 h

abbinabile a
combined with
XF15



X18

mm 85x45x20 h

abbinabile a
combined with
XF12



X22

mm 75x65x20 h

abbinabile a
combined with
XF16



X19

mm 80x40x20 h

abbinabile a
combined with
XF13



X0602

Ø mm 60x20 h

abbinabile a
combined with
XF7020



X20

mm 65x60x20 h

abbinabile a
combined with
XF14



X37

mm 55x55x20 h

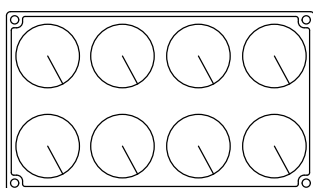
abbinabile a
combined with
XFO656520



Pavoflex 300x175 mm

Una nuova linea di stampi in silicone per arricchire crostate monoporzione. Dodici differenti forme per creare raffinate sagome tridimensionali, ispirate al mondo del design.

A new line of silicone moulds to enhance single-serving tarts. Twelve different designs to create refined three-dimensional shapes, inspired by the world of design.

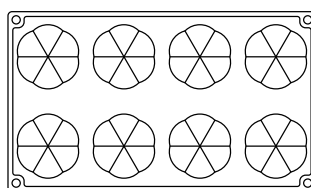
NEW


PX3208
Frisbee

Ø mm 60x28 h
~ 48 ml

8 impronte - *indents*

abbinabile a - combined
with **XF7020**

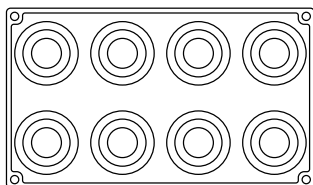
NEW


PX3209
Charm

Ø mm 60x21,5 h
~ 46 ml

8 impronte - *indents*

abbinabile a - combined
with **XF7020**

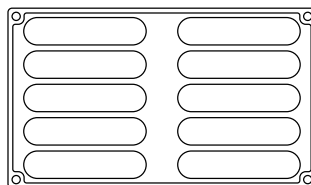
NEW


PX3210
Step

Ø mm 60x32 h
~ 49,5 ml

8 impronte - *indents*

abbinabile a - combined
with **XF7020**

NEW


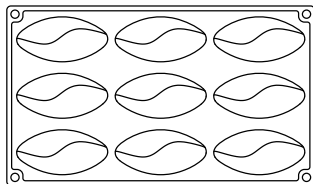
PX3211
Pill

mm 117x24,5x19,5 h
~ 40 ml

10 impronte - *indents*

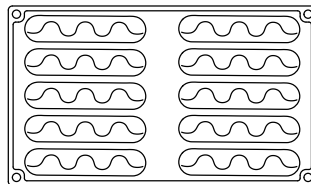
abbinabile a - combined
with **XF15**





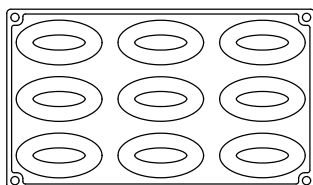
PX3201
Shell

mm 86x41x22 h
~ 43 ml
9 impronte - indents
abbinabile a - combined
with **XF11**



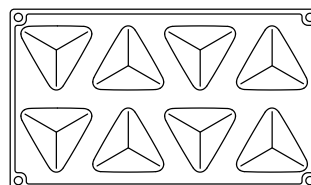
PX3204
Sand

mm 115x24x20 h
~ 38 ml
10 impronte - indents
abbinabile a - combined
with **XF15**



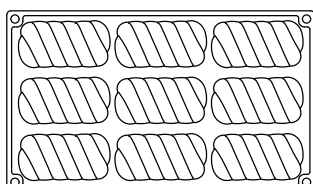
PX3202
Cameo

mm 81x41x19 h
~ 42 ml
9 impronte - indents
abbinabile a - combined
with **XF12**



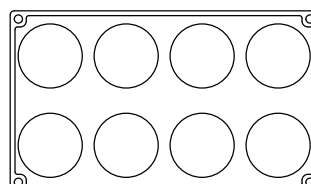
PX3205
Pyramid

mm 66x60x28 h
~ 46 ml
8 impronte - indents
abbinabile a - combined
with **XF16**



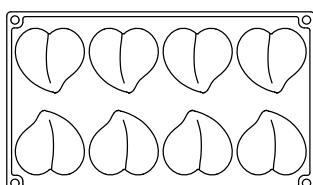
PX3203
Spring

mm 84x41x20 h
~ 50 ml
9 impronte - indents
abbinabile a - combined
with **XF13**



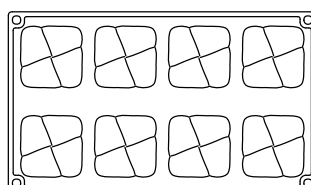
PX3200
Round

Ø mm 60x20 h
~ 48 ml
8 impronte - indents
abbinabile a - combined
with **XF7020**



PX3206
Heart

mm 65x60x21 h
~ 46 ml
8 impronte - indents
abbinabile a - combined
with **XF14**



PX3207
Rock

mm 55x55x23 h
~ 54 ml
8 impronte - indents
abbinabile a - combined
with **XF0656520**

Fasce inox microforate per crostate monoporzione

Micro-perforated stainless steel bands for single-serving tarts

Tonda - Round

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

Quadrata con angoli arrotondati - Square with rounded corners

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

Fasce inox lisce per crostate monoporzione

Smooth stainless steel bands for single-serving tarts

Tonda - Round

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

Quadrata con angoli arrotondati - Square with rounded corners

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

Accessori - Accessories

Tappetino in silicone microforato Silicone micro-perforated mat

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

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



CODE	DIMENSION (mm)
FOROSIL64	585x385

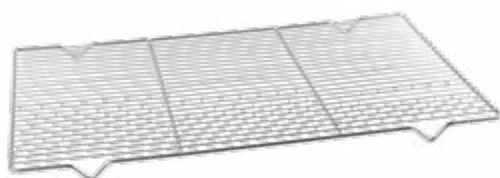
Teglia in alluminio microforata e griglia Micro-perforated aluminium tray and grid

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

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



CODE	DIMENSION (mm)
JF06040D20P00G	600x400x20



CODE	DIMENSION (mm)
GLA64	600x400

My Valentine







Pavocake



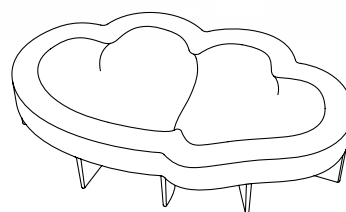
KE049S

Beloved

by Emmanuele
Forcone

mm 250x140x60 h
~ 1200 ml

coppapasta incluso
cutter included

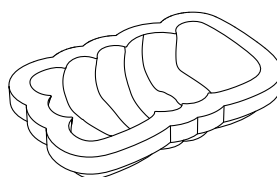


KE060

Lovely

by Antonio Bachour

mm 200x126x50 h
~ 1000 ml

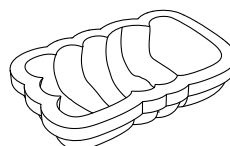


KE061

Lovely

by Antonio Bachour

mm 166x103x40 h
~ 550 ml

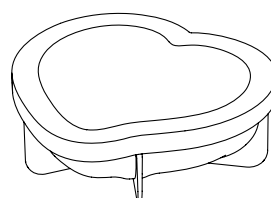


KE016

Passion

mm 175x165x58 h
~ 960 ml

abbinabile con
inserimento:
can be combined with
insert:



KE017

vedi pag - see page 257



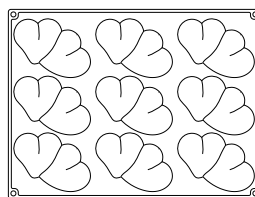
Pavoflex 400x300 mm



PX4370S

Beloved

by Emmanuele
Forcone



mm 127x71x38 h
~ 200 ml

9 impronte - indents

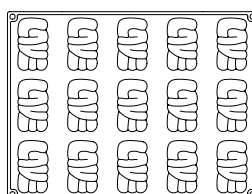
coppapasta incluso
cutter included



PX4363

Lovely

by Antonio Bachour



mm 80x43x36 h
~ 90 ml

15 impronte - indents

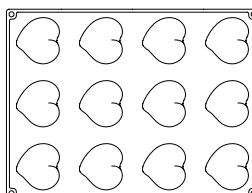


PX4305

Passion

mm 71x66x38 h
~ 100 ml

12 impronte - indents

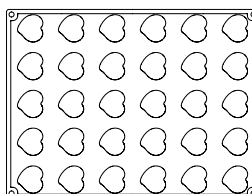


PX4325

Passion

mm 40x30x20 h
~ 18 ml

30 impronte - indents



Progetto Crostate

I cuori di Progetto Crostate sono perfetti per un San Valentino indimenticabile.

Progetto Crostate's hearts are perfect for an unforgettable Valentine's Day.

Scopri di più a pag 150 e 160

Discover more at page 150 and 160



Stampi termoformati serigrafati Silkscreened thermoformed moulds



T927

Ø mm 25 h

4 modelli
10 fogli
1200 impronte

4 designs
10 sheets
1200 indents



T821

mm 33x29 h

4 modelli
10 fogli
630 impronte

4 designs
10 sheets
630 indents



T225/G

mm 48x41 h

6 modelli
10 fogli
360 impronte

6 designs
10 sheets
360 indents



Stampi per praline Praline moulds

Dimensione stampo - Mould size: mm 275x135

21 pezzi per stampo - 21 pcs for mould

Disponibile - Available BPA free



PC17

mm 30x30x17 h
+/- 10 g



PC55

by Fabrizio Fiorani

mm 29x30x16 h
+/- 10 g



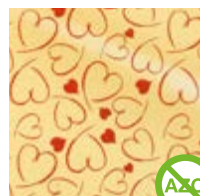
PC58

by Antonio Bachour

mm 33x29x17 h
+/- 10 g

Serigrafie 340x265 mm Silkscreens 340x265 mm

- 🍫 Cioccolato fondente - Dark chocolate
- 🍫 Cioccolato al latte - Milk chocolate
- 🍫 Cioccolato bianco - White chocolate



SD42R

rosso - red



30 fogli per confezione
30 sheets per box



SD83

lilla viola bianco - lilac purple white



30 fogli per confezione
30 sheets per box



SD61

rosso nero - red black



30 fogli per confezione
30 sheets per box



Serigrafie 400x250 mm Silkscreens 400x250 mm



SD139

rosso bianco - red white



20 fogli per confezione
20 sheets per box





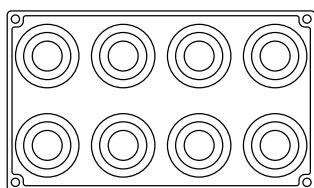
Catering

Pavoflex 300x175 mm

Belli, facili e veloci. Gli stampi Pavoflex 300x175 mm sono ideali per straordinarie preparazioni di buffet, perché garantiscono risultati eccezionali mentre rendono più rapido il lavoro. Forme con volumi ideali per trasformare ogni banchetto in un successo.

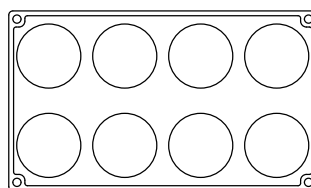
Beautiful, easy and quick to realize. Pavoflex 300x175 mm moulds are perfect for astonishing preparations in your buffet, as they allow optimal results and they make your work faster. Shapes with the right volumes to make every buffet a success.

NEW



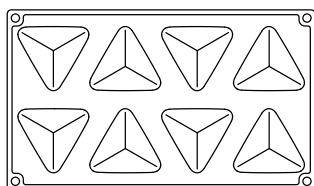
PX3210
Step

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



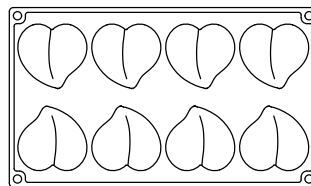
PX3200
Round

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



PX3205
Pyramid

mm 66x60x28 h
~ 46 ml
8 impronte - indents



PX3206
Heart

mm 65x60x21 h
~ 46 ml
8 impronte - indents

Monoporzioni
Single-serving
portions







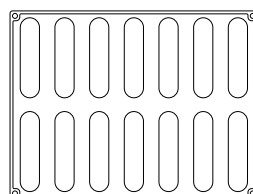
Pavoflex 400x300 mm



PX4353S

Pastel

by Antonio Bachour



mm 125x28x28 h
~ 90 ml

14 impronte - indents

coppapasta incluso
cutter included

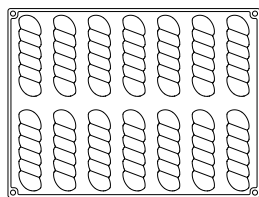


Antonio Bachour x Pavoflex 400x300 mm

Una linea di monoporzioni sviluppata con Pavoni Italia, firmata da uno dei più grandi e noti maestri di pasticceria internazionali. Sono cinque le novità tra le forme morbide e sinuose firmate da Antonio Bachour, ispirate a forme floreali esotiche e alla natura. Un eccezionale punto di partenza, per interpretazioni che sapranno stupire.

A line of single-serving portions developed with Pavoni Italia, designed by one of the greatest and most famous international Pastry Chefs. There are five new designs among the soft and curvy shapes created by Antonio Bachour, inspired by exotic floral shapes and nature. An exceptional starting point for creations that cannot fail to impress.





PX4373

Domino

by Antonio Bachour

NEW

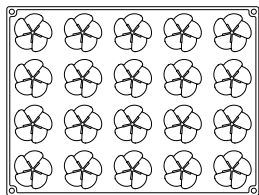
mm 126x33x32 h

~ 80 ml

14 impronte - indents



Pavoflex 400x300 mm



PX4371

Lotus

by Antonio Bachour

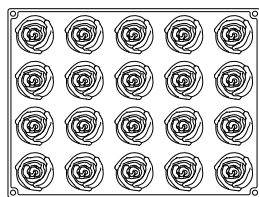
NEW

Ø mm 57x63 h

~ 105 ml

20 impronte - *indents*





PX4376

Romance

by Antonio Bachour

NEW

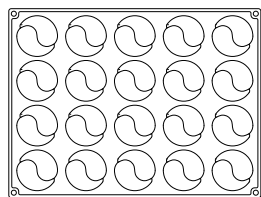
mm 56x54x61 h

~ 106 ml

20 impronte - indents



Pavoflex 400x300 mm



PX4375

Yoga

by Antonio Bachour

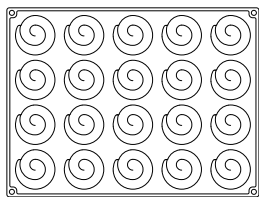
NEW

Ø mm 60x42 h

~ 102 ml

20 impronte - indents



**PX4374****Nautilus**

by Antonio Bachour

NEW

Ø mm 60x40 h

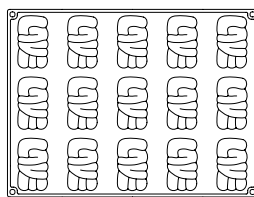
~ 106 ml

20 impronte - indents





Pavoflex 400x300 mm



PX4363

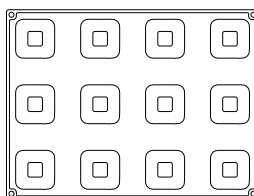
Lovely

by Antonio Bachour

mm 80x43x36 h

~ 90 ml

15 impronte - indents



PX4361

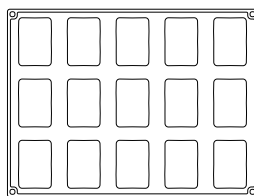
Tulum

by Antonio Bachour

mm 56x56x34 h

~ 90 ml

12 impronte - indents



PX4364

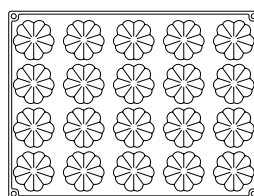
Gummy

by Antonio Bachour

mm 74x50x27 h

~ 90 ml

15 impronte - indents



PX4362

Gel

by Antonio Bachour

Ø mm 60x63 h

~ 90 ml

20 impronte - indents



PX4360S

Miami

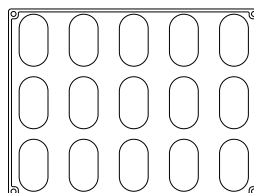
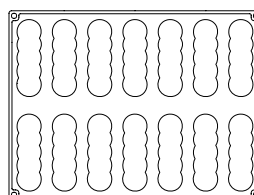
by Antonio Bachour

mm 118x33x42 h

~ 90 ml

14 impronte - indents

coppapasta incluso
cutter included



PX4356

Delish

by Antonio Bachour

mm 82x44x37 h

~ 100 ml

15 impronte - indents



Pavoflex 400x300 mm



PX4351S

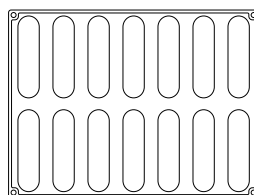
Confy

by Antonio Bachour

mm 128x30x28 h
~ 90 ml

14 impronte - indents

coppapasta incluso
cutter included



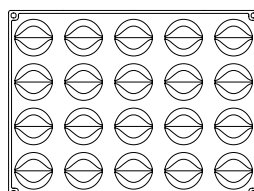
PX4365

Tulip

by Antonio Bachour

Ø mm 55x56 h
~ 90 ml

20 impronte - indents



PX4352S

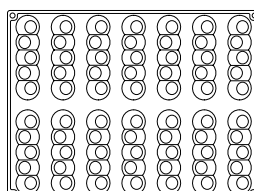
Pelota

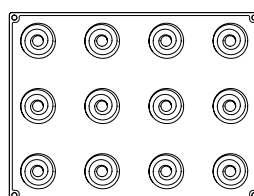
by Antonio Bachour

mm 130x32x28 h
~ 90 ml

14 impronte - indents

coppapasta incluso
cutter included





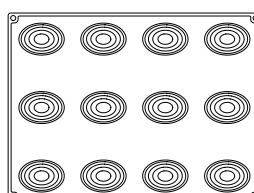
PX4340

Over

by Antonio Bachour

Ø mm 65x50 h
~ 90 ml

12 impronte - indents



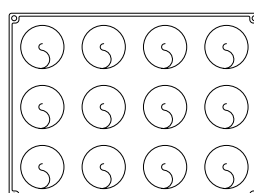
PX4341

Polly

by Antonio Bachour

mm 78x56x43 h
~ 90 ml

12 impronte - indents



PX4355

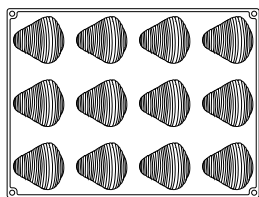
Jasmine

by Antonio Bachour

Ø mm 65x57 h
~ 100 ml

12 impronte - indents

Pavoflex 400x300 mm



PX4377S

Sfogliatella

by Giuseppe Amato

mm 77x71,5x35 h
~ 90 ml

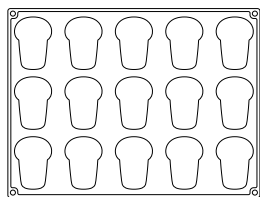
12 impronte - indents



coppapasta incluso
cutter included

NEW





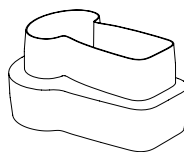
PX4382S

Babà

mm 78x54x46 h

~ 96 ml

15 impronte - indents



coppapasta incluso
cutter included

NEW





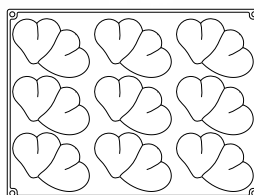
Pavoflex 400x300 mm



PX4370S

Beloved

by Emmanuele
Forcone



mm 127x71x38 h
~ 200 ml

9 impronte - indents

coppapasta incluso
cutter included



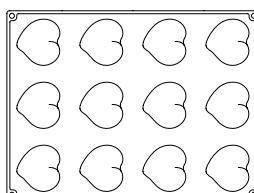
PX4305

Passion

mm 71x66x38 h
~ 100 ml

12 impronte - indents

photo credits:
Andrea Tortora
Benedetta Bassanelli



PX4343

Mister

mm 58x58x33 h
~ 90 ml

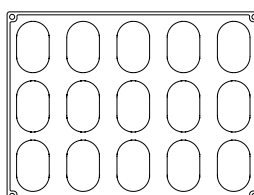
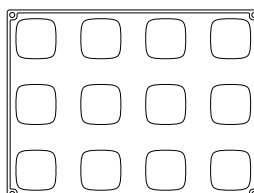
12 impronte - indents

PX4345

Miss

mm 78x48x33 h
~ 90 ml

15 impronte - indents



Scopri di più sulle serigrafie **SD134** e **SD133** a
pag 117 - Discover more about silkscreens **SD134**
and **SD133** at page 117

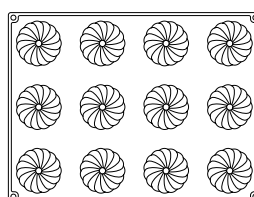


NEW

PX4372
Gnammy

Ø mm 68x34 h
~ 90 ml

12 impronte - indents



PX4349
Loop

Ø mm 65x34 h
~ 90 ml

12 impronte - indents

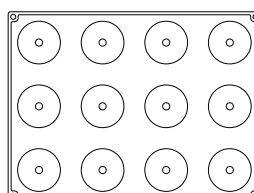


photo credits:
Richard Hawke



PX4307
Moon

Ø mm 61x50 h
~ 100 ml

12 impronte - indents

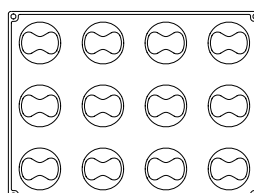
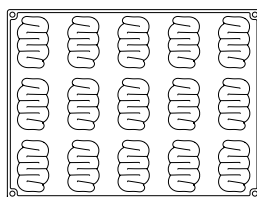


photo credits:
Cécile Moritel



Pavoflex 400x300 mm

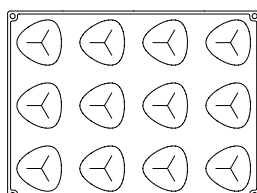


PX4342

Turn

mm 80x46x38 h
~ 100 ml

15 impronte - indents

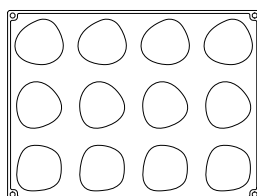


PX4303

Natural

mm 69x68x52 h
~ 100 ml

12 impronte - indents

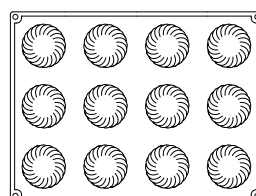


PX4301

Zen

Ø mm 68x32 h
~ 100 ml

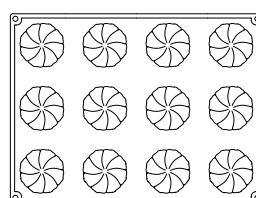
12 impronte - indents



PX4317
Caleidon

Ø mm 66x34 h
~ 93 ml

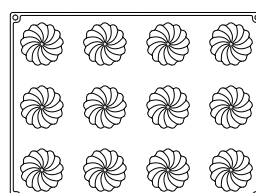
12 impronte - indents



PX4322
Twister

Ø mm 66x35 h
~ 88 ml

12 impronte - indents



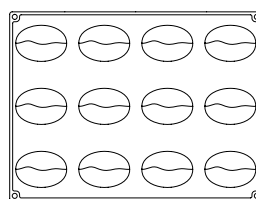
PX4308
Delice

Ø mm 64x52 h
~ 100 ml

12 impronte - indents



Pavoflex 400x300 mm



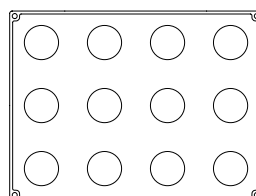
PX4312

Moka

mm 83x58x32 h

~ 100 ml

12 impronte - indents



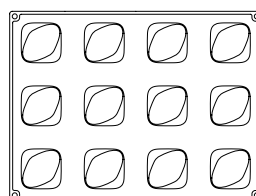
PX4302

Drop

Ø mm 66x47 h

~ 100 ml

12 impronte - indents



PX4306

Déco

mm 58x58x40 h

~ 100 ml

12 impronte - indents



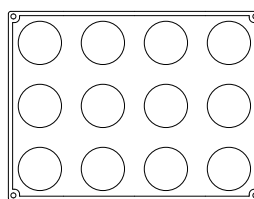
PX4321

Planet

Ø mm 66x34 h
~ 93 ml

12 impronte - indents

photo credits:
Nicolas Bacheyre



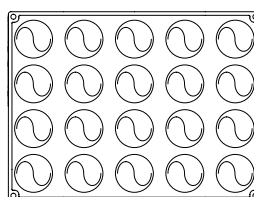
PX4327

Battuta d'inizio

by Davide Oldani

Ø mm 55
~ 80 ml

20 impronte - indents



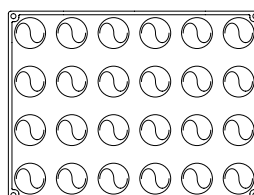
PX4338

Battuta d'inizio

by Davide Oldani

Ø mm 45
~ 48 ml

24 impronte - indents

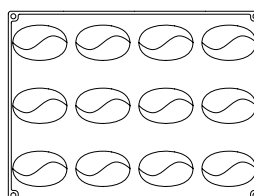


PX4304

Curvy

mm 83x53x42 h
~ 100 ml

12 impronte - indents





Pavoflex 400x300 mm

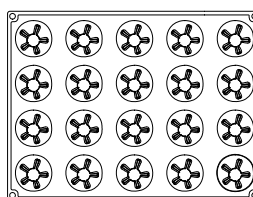
PX4329

Pear

by Emmanuele
Forcone

Ø mm 53x70 h
~ 90 ml

20 impronte - indents



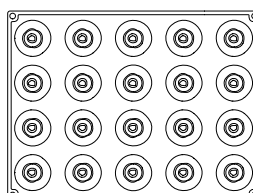
PX4330

Apple

by Emmanuele
Forcone

Ø mm 55x48 h
~ 90 ml

20 impronte - indents



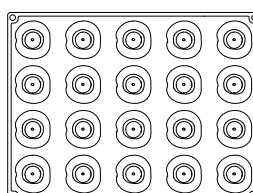
PX4331

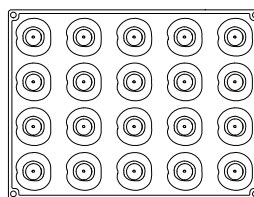
Cherry

by Emmanuele
Forcone

mm 58x53x46 h
~ 90 ml

20 impronte - indents

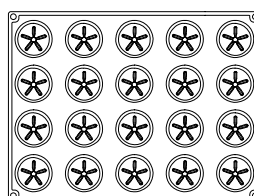


**PX4331****Peach**

by Emmanuele
Forcone

mm 58x53x46 h
~ 90 ml

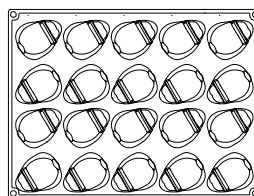
20 impronte - indents

**PX4332****Tangerine**

by Emmanuele
Forcone

Ø mm 57x50 h
~ 90 ml

20 impronte - indents

**PX4333****Strawberry**

by Emmanuele
Forcone

mm 71x54x46 h
~ 90 ml

20 impronte - indents



Pavoflex 400x300 mm

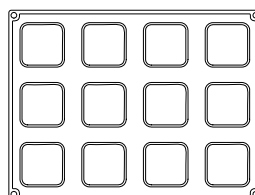
PX4335S

Square

by Gianluca Fusto

mm 68x68x15 h
~ 68 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta
inserimento
insert cutter mm
53x53

coppapasta biscotto
cookie cutter
mm 93x93



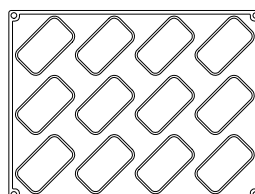
PX4337S

Rectangular

by Gianluca Fusto

mm 92x50x15 h
~ 67 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta
inserimento
insert cutter
mm 77x35

coppapasta biscotto
cookie cutter
mm 117x75



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

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



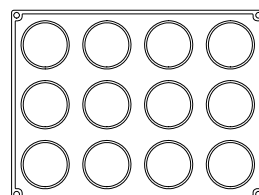
PX4334S

Round

by Gianluca Fusto

Ø mm 74x15 h
~ 64 ml

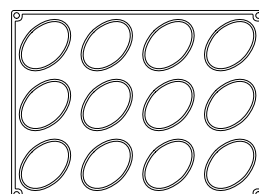
12 impronte - indents



Il kit include - the kit includes:

coppapasta
inserimento
insert cutter
Ø mm 59

coppapasta biscotto
cookie cutter
Ø mm 99



PX4336S

Oval

by Gianluca Fusto

mm 93x62x15 h
~ 67 ml

12 impronte - indents

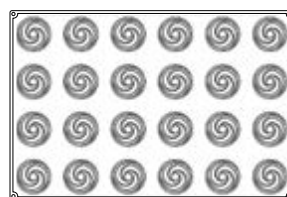
Il kit include - the kit includes:

coppapasta
inserimento
insert cutter
mm 79x35

coppapasta biscotto
cookie cutter
mm 118x87



Pavoflex 600x400 mm



PX039

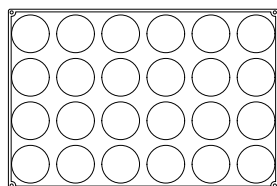
Bocciolo

Ø mm 70x42 h

~ 130 ml

24 impronte - indents

Pavoflex 600x400 mm

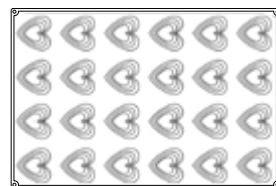


PX078

Daisy

Ø mm 74x15 h
~ 65 ml

24 impronte - *indents*

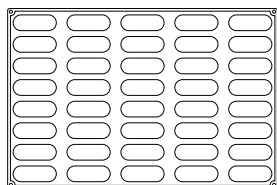


PX032

Love

mm 78x77x34 h
~ 110 ml

24 impronte - *indents*

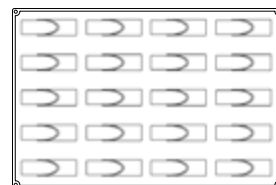


PX068

Gianduiotto

mm 90x30x53 h
~ 83 ml

40 impronte - *indents*

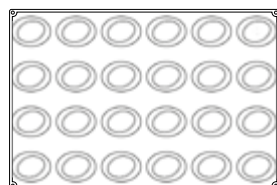


PX024

Flow

mm 120x33x32 h
~ 100 ml

20 impronte - *indents*



PX064

Wave

mm 83x62x35 h
~ 130 ml

24 impronte - *indents*

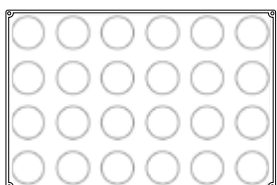


PX016

Intrigo

Ø mm 70x42 h
~ 100 ml

24 impronte - *indents*

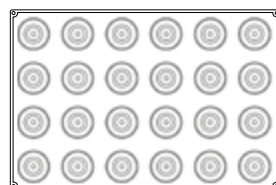


PX001

Semisfera

Ø mm 70x40 h
~ 120 ml

24 impronte - *indents*

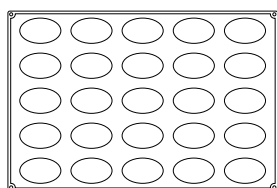


PX034

Ring

Ø mm 70x50 h
~ 110 ml

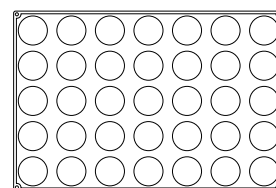
24 impronte - *indents*



PX067
Oval

mm 85x50x43 h
~ 100 ml

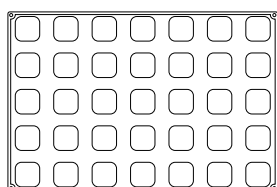
25 impronte - *indents*



PX065
Kupola

Ø mm 60x58 h
~ 110 ml

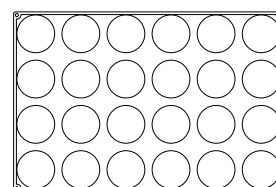
35 impronte - *indents*



PX070
Tango

mm 50x50x58 h
~ 130 ml

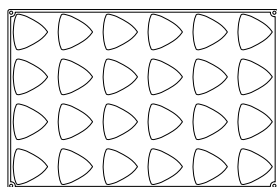
35 impronte - *indents*



PX069
Levante

Ø mm 80x53 h
~ 110 ml

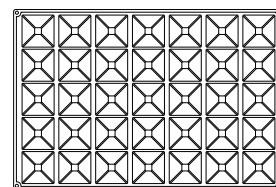
24 impronte - *indents*



PX066
Trilo

mm 75x72x58 h
~ 96 ml

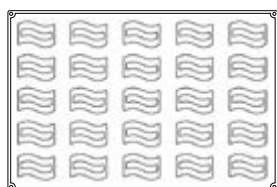
24 impronte - *indents*



PX004
Piramide

mm 70x70x45 h
~ 80 ml

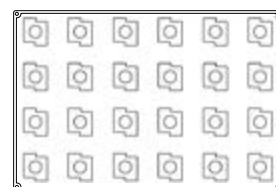
35 impronte - *indents*



PX023
Ondina

mm 80x45x40 h
~ 130 ml

25 impronte - *indents*

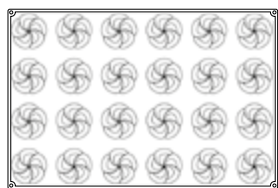


PX030
Tekno

mm 58x50x50 h
~ 115 ml

24 impronte - *indents*

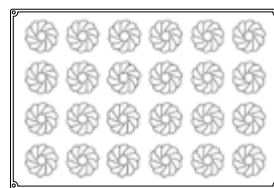
Pavoflex 600x400 mm



PX063
Spirale

Ø mm 75x38 h
~ 130 ml

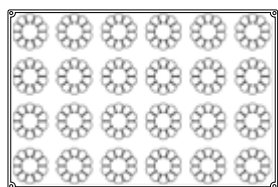
24 impronte - indents



PX018
Fantasia

Ø mm 75x48 h
~ 120 ml

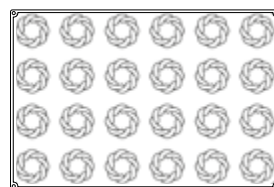
24 impronte - indents



PX003
Briochette

Ø mm 79x37 h
~ 100 ml

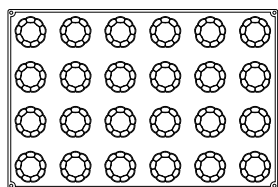
24 impronte - indents



PX040
Intreccio

Ø mm 70x40 h
~ 130 ml

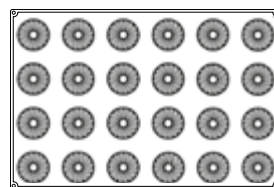
24 impronte - indents



PX051
Charlotte

Ø mm 65x38 h
~ 105 ml

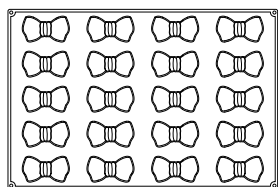
24 impronte - indents



PX014
Guglhupf

Ø mm 70x33 h
~ 70 ml

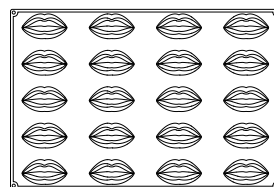
24 impronte - indents



PX052
Papillon

mm 100x52x35 h
~ 105 ml

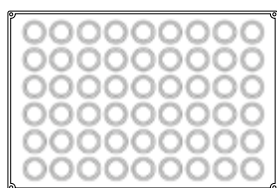
20 impronte - indents



PX054
Bocca

mm 93x50x36 h
~ 105 ml

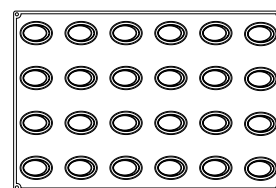
20 impronte - indents



PX005
Mini Muffin

Ø mm 50x28 h
~ 45 ml

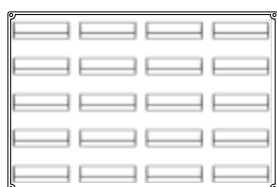
54 impronte - *indents*



PX031*
Parentesi

mm 72x52x44 h
~ 100 ml

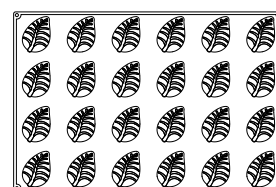
24 impronte - *indents*



PX035
Move

mm 120x35x36 h
~ 110 ml

20 impronte - *indents*



PX055
Foglia

mm 86x56x38 h
~ 105 ml

24 impronte - *indents*



PX015
Trittico

mm 120x32x32 h
~ 115 ml

20 impronte - *indents*



PX027
Libra

mm 120x30x35 h
~ 110 ml

20 impronte - *indents*



PX025
Soft

mm 120x32x38 h
~ 115 ml

20 impronte - *indents*



PX042
Twist

mm 122x32x33 h
~ 100 ml

20 impronte - *indents*

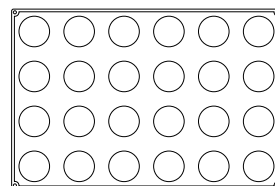
Pavoflex 600x400 mm



PX007
Cubo

mm 50x50x50 h
~ 115 ml

28 impronte - *indents*



PX057
Cilindro

Ø mm 65x40 h
~ 130 ml

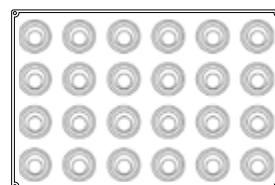
24 impronte - *indents*



PX019
Rigo

Ø mm 60x45 h
~ 115 ml

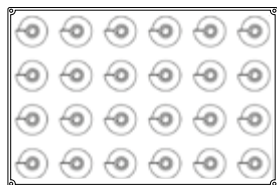
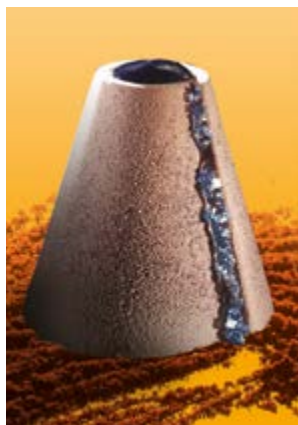
24 impronte - *indents*



PX010
Babele

Ø mm 68x50 h
~ 130 ml

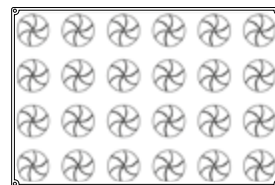
24 impronte - *indents*



PX021
Cono

Ø mm 65x65 h
~ 125 ml

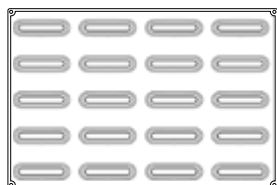
24 impronte - *indents*



PX033
Vertigo

Ø mm 70x44 h
~ 110 ml

24 impronte - *indents*



PX036
Round

mm 123x35x32 h
~ 100 ml

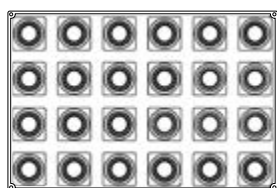
20 impronte - *indents*



PX026
Log

mm 120x30x32 h
~ 110 ml

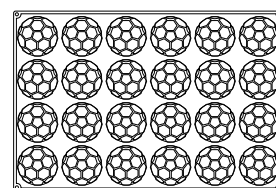
20 impronte - *indents*



PX041
Caesar

mm 70x70x50 h
~ 130 ml

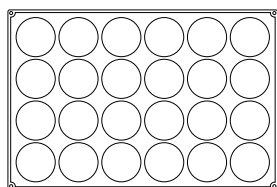
24 impronte - *indents*



PX307
Pallone

Ø mm 80x45 h
~ 150 ml

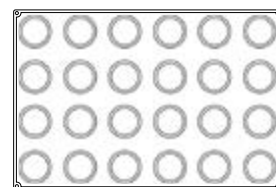
24 impronte - *indents*



PX056
Big Muffin

Ø mm 85x50 h
~ 235 ml

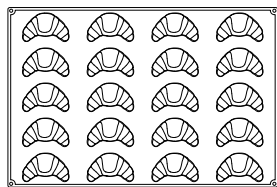
24 impronte - *indents*



PX002
Muffin

Ø mm 70x40 h
~ 130 ml

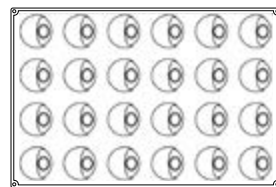
24 impronte - *indents*



PX053*
Croissant

mm 100x60x36 h
~ 95 ml

20 impronte - *indents*



PX029
Eclisse

Ø mm 72x41 h
~ 110 ml

24 impronte - *indents*

*fino a esaurimento
subject to availability

Mignon







Pavoflex 400x300 mm

NEW

PX4378

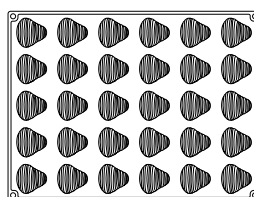
Sfogliatella

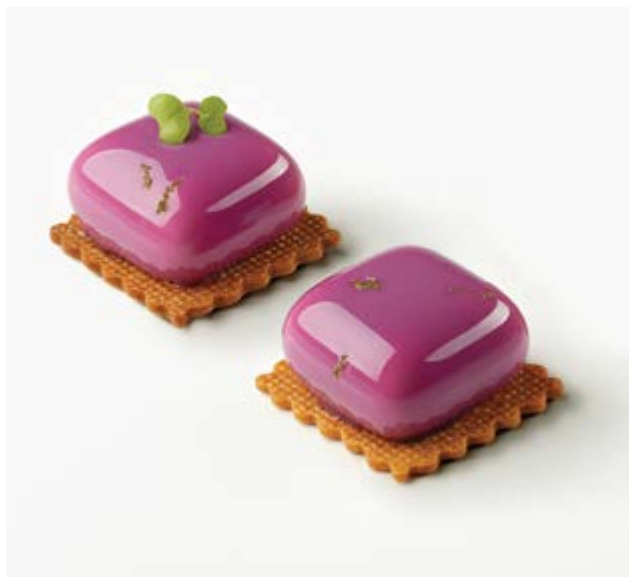
by Giuseppe Amato

mm 45x43,5x22 h

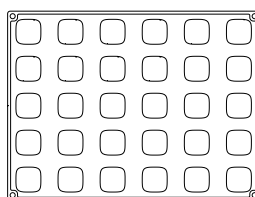
~ 20 ml

30 impronte - indents





Pavoflex 400x300 mm



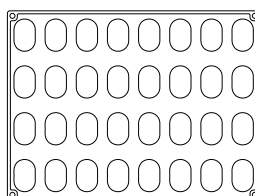
PX4346

Mister Mignon

mm 35x35x20 h

~ 18 ml

30 impronte - indents



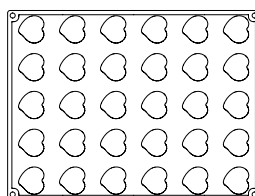
PX4348

Miss Mignon

mm 46x28x20 h

~ 18 ml

32 impronte - indents



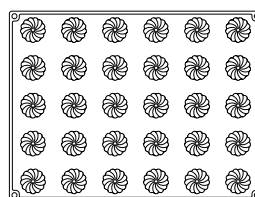
PX4325

Passion

mm 40x30x20 h

~ 18 ml

30 impronte - indents



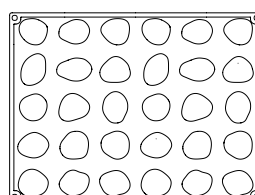
PX4324

Delice

Ø mm 36x29 h

~ 18 ml

30 impronte - indents



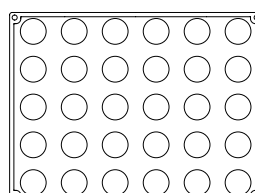
PX4326

Zen

dimensioni varie
different shapes

~ 18 ml

30 impronte - indents



PX4323

Planet

Ø mm 38x20 h

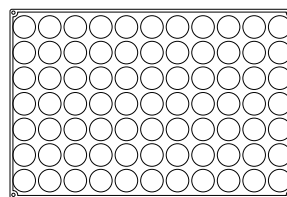
~ 18 ml

30 impronte - indents

photo credits:
Richard Hawke



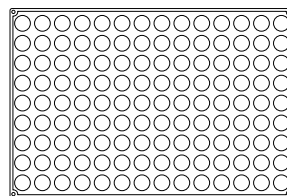
Pavoflex 600x400 mm



PX303
Semisfera

Ø mm 42x21 h
~ 20 ml

77 impronte - indents



PX304
Semisfera

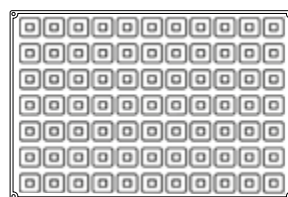
Ø mm 30x18 h
~ 10 ml

126 impronte - indents





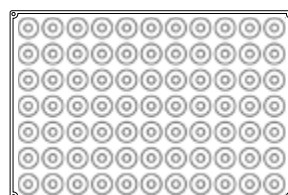
Pavoflex 600x400 mm



PX046
Savarin Mignon

mm 38x38x13 h
~ 14 ml

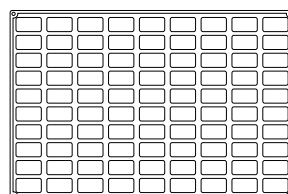
77 impronte - indents



PX045
Savarin Mignon

Ø mm 40x13 h
~ 13 ml

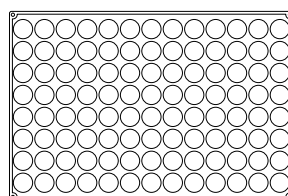
77 impronte - indents



PX306
Mini Finanziere

mm 49x26x11 h
~ 11 ml

90 impronte - indents



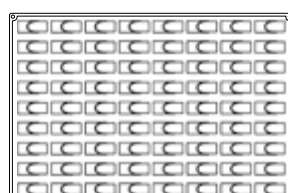
PX302

Pomponette

Ø mm 36x17 h

~ 15 ml

104 impronte - indents



PX047

Flow Mignon

mm 60x24x23 h

~ 25 ml

72 impronte - indents



PX017

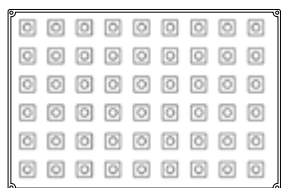
Intrigo Mignon

Ø mm 40x28 h

~ 25 ml

54 impronte - indents

Pavoflex 600x400 mm



PX012
Cubo Mignon

mm 30x30x30 h
~ 25 ml

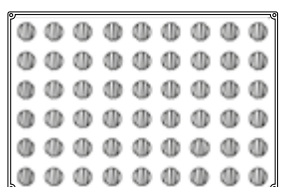
54 impronte - *indents*



PX013
Cilindro Mignon

Ø mm 35x35 h
~ 25 ml

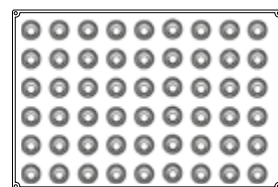
54 impronte - *indents*



PX020
Rigo Mignon

Ø mm 35x30 h
~ 25 ml

54 impronte - *indents*



PX011
Babel

Ø mm 40x30 h
~ 25 ml

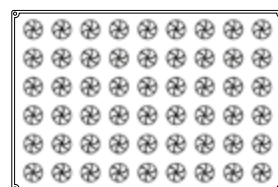
54 impronte - *indents*



PX022
Cono Mignon

Ø mm 40x43 h
~ 30 ml

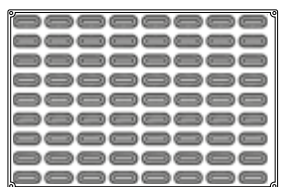
54 impronte - *indents*



PX048
Vertigo Mignon

Ø mm 40x27 h
~ 25 ml

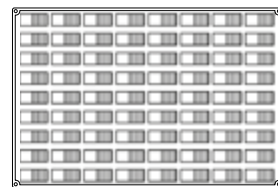
54 impronte - *indents*



PX044
Round Mignon

mm 60x24x23 h
~ 25 ml

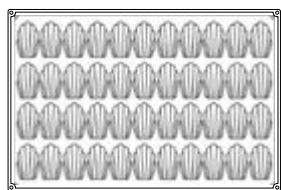
72 impronte - *indents*



PX043
Log Mignon

mm 60x24x21 h
~ 29 ml

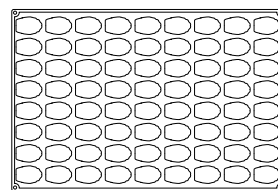
72 impronte - *indents*



PX006
Madeleine

mm 78x45x18 h
~ 35 ml

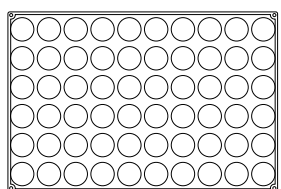
44 impronte - *indents*



PX305
Mini Madeleine

mm 52x33x15 h
~ 15 ml

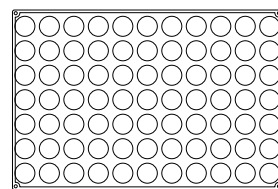
72 impronte - *indents*



PX301
Mini Tartellette

Ø mm 48x15 h
~ 21 ml

60 impronte - *indents*



PX300
Petit Four

Ø mm 40x20 h
~ 22 ml

77 impronte - *indents*

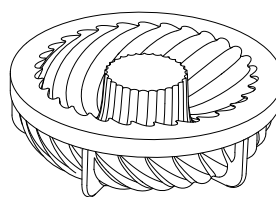
Torte Cakes



Pavocake

NEW**KE062****Cyclone**

by Emmanuele
Forcone



external Ø mm 180

internal Ø mm 55

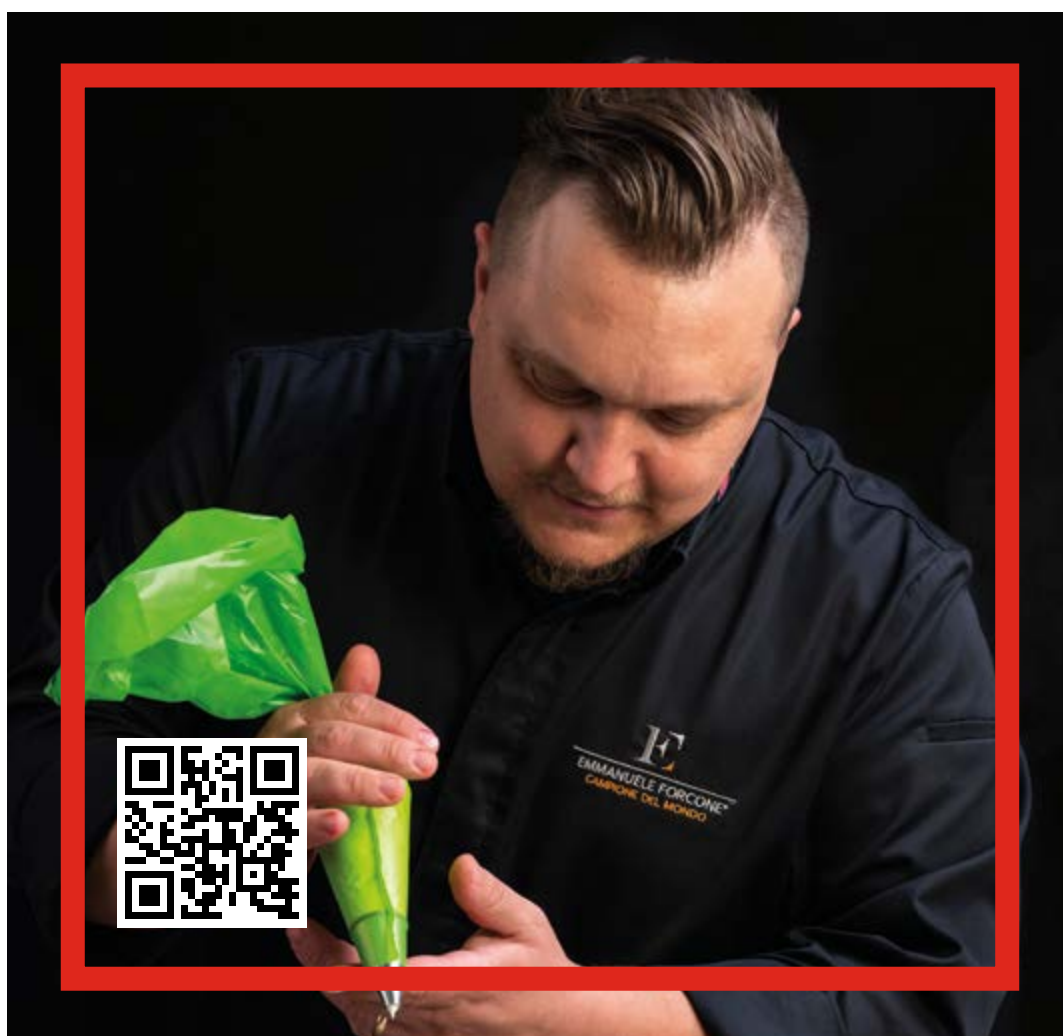
mm 57 h

~ 1036 ml

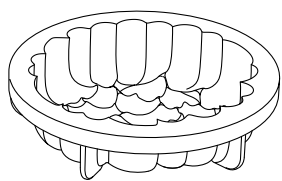
Emmanuele Forcone x Pavocake

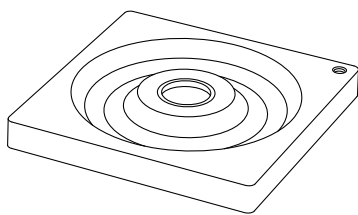
Tante idee per una pasticceria a colori. Dalla collaborazione fra Emmanuele Forcone, Campione del Mondo di Pasticceria, e Pavoni Italia nascono le Torte di Emmanuele, dallo straordinario effetto tridimensionale, e i TOP, da interpretare in modo creativo sia in abbinamento alle torte che come spettacolari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

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



Guarda il video **Pavocake by Emmanuele Forcone** sul canale Youtube di Pavoni Italia
Watch the video **Pavocake by Emmanuele Forcone** on Pavoni Italia's Youtube channel

**KE068****Eros**by Emmanuele
Forcone**NEW**mm 179x178x48 h
~ 1022 ml

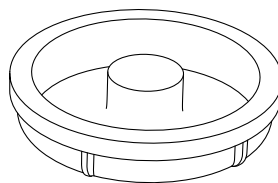


KE069S

Hula

by Emmanuele Forcone

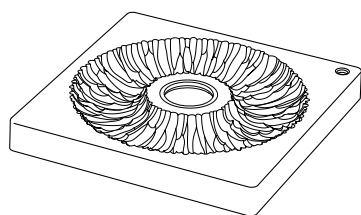
Top external Ø mm 170
internal Ø mm 65
mm 21 h
~ 294 ml



NEW

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





KE070S

Corolla

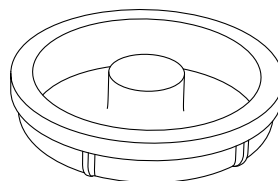
by Emmanuele Forcone

Top external Ø mm 171

internal Ø mm 60

mm 21 h

~ 269 ml



NEW

Base

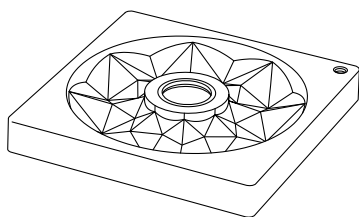
external Ø mm 180

internal Ø mm 54

mm 40 h

~ 848 ml



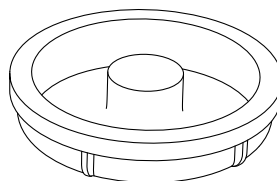


KE071S

Louvre

by Emmanuele Forcone

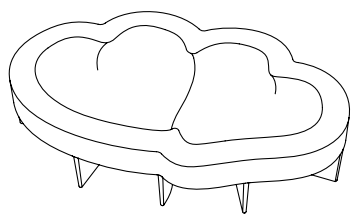
Top external Ø mm 170
internal Ø mm 60
mm 23 h
~ 256 ml



NEW

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



**KE049S****Beloved**

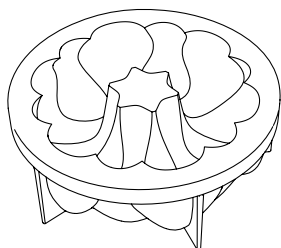
by Emmanuele
Forcone

mm 250x140x60 h
~ 1200 ml



coppapasta incluso
cutter *included*





KE047

Nevada

by Emmanuele
Forcone

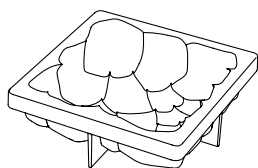
external Ø mm 180
internal Ø mm 36
mm 70 h
~ 1150 ml

abbinabile con inserimento:
can be combined with insert:

KE020

vedi pag - see page 257





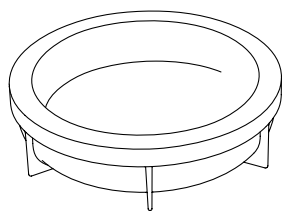
KE050

Ametista

by Emmanuele
Forcone

mm 165x165x50 h
~ 1000 ml



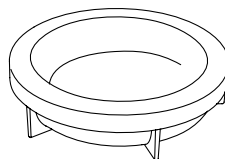


KE024

Planet

by Emmanuele
Forcone

Ø mm 180x45 h
~ 1000 ml



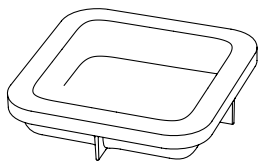
KE052

Mini Planet

by Emmanuele
Forcone

Ø mm 145x40 h
~ 600 ml



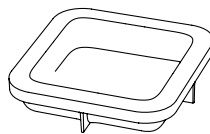


KE043

Mars

by Emmanuele
Forcone

mm 165x165x40 h
~ 1000 ml



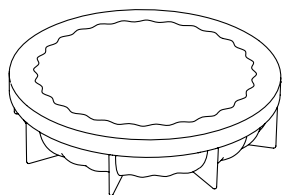
KE051

Mini Mars

by Emmanuele
Forcone

mm 135x135x37 h
~ 600 ml



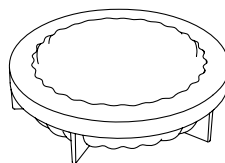


KE013

Plissée

by Emmanuele
Forcone

Ø mm 180x47 h
~ 1000 ml



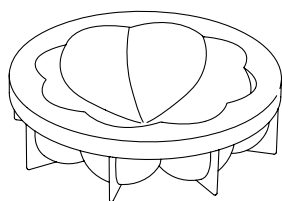
KE053

Mini Plissée

by Emmanuele
Forcone

Ø mm 145x40 h
~ 550 ml



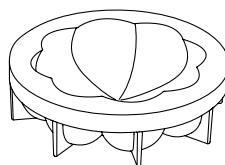


KE015

Bombée

by Emmanuele
Forcone

Ø mm 180x50 h
~ 1000 ml



KE054

Mini Bombée

by Emmanuele
Forcone

Ø mm 145x43 h
~ 550 ml



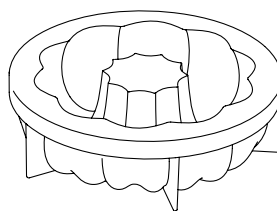


KE018

Queen

by Emmanuele
Forcone

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



abbinabile con
inserimento:
can be combined with
insert:

KE020

vedi pag - see page 257

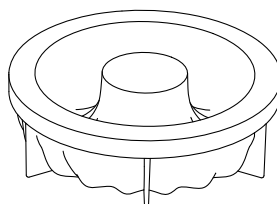


KE019

Royal

by Emmanuele
Forcone

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



abbinabile con
inserimento:
can be combined with
insert:

KE020

vedi pag - see page 257

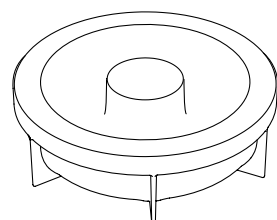


KE032

Galaxy

by Emmanuele
Forcone

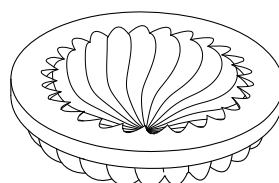
external Ø mm 175
internal Ø mm 55
mm 55 h
~ 1000 ml



abbinabile con
inserimento:
can be combined with
insert:

KE020

vedi pag - see page 257

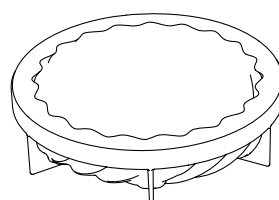


KE042

Flip

by Emmanuele
Forcone

Ø mm 180x45 h
~ 900 ml

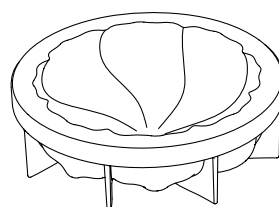


KE027

Caleidon

by Emmanuele
Forcone

Ø mm 180x45 h
~ 1000 ml

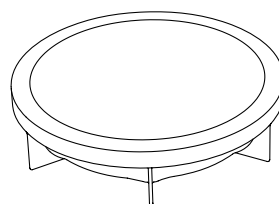


KE030

Twister

by Emmanuele
Forcone

Ø mm 180x50 h
~ 1000 ml

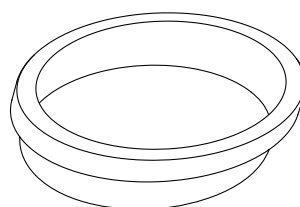


KE025

Classic

by Emmanuele
Forcone

Ø mm 180x45 h
~ 1000 ml

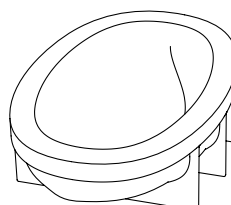


KE026

Windy

by Emmanuele
Forcone

mm 195x180x45 h
~ 1100 ml

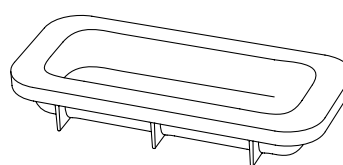


KE028

Curvy

by Emmanuele
Forcone

mm 200x130x65 h
~ 960 ml

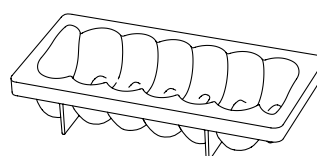


KE044

Venus

by Emmanuele
Forcone

mm 250x100x40 h
~ 900 ml

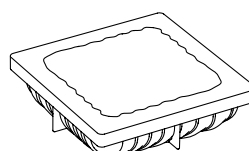


KE039

Honorè

by Emmanuele
Forcone

mm 230x105x45 h
~ 1000 ml

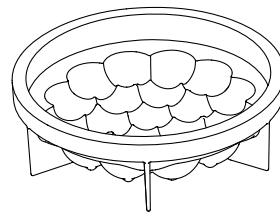


KE023

Pop

by Emmanuele
Forcone

mm 162x162x46 h
~ 1000 ml

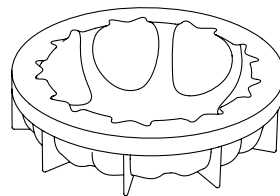


KE029

Puffy

by Emmanuele
Forcone

Ø mm 180x55 h
~ 1000 ml

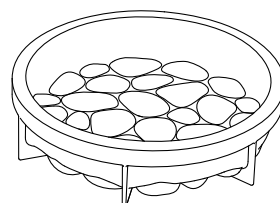


KE014

Petal

by Emmanuele
Forcone

Ø mm 180x47 h
~ 1000 ml



KE038

Rocky

by Emmanuele
Forcone

Ø mm 180x50 h
~ 1050 ml



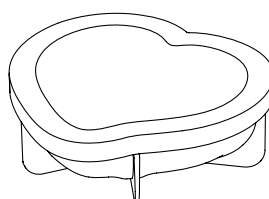
KE016

Passion

by Emmanuele
Forcone

mm 175x165x58 h
~ 960 ml

abbinabile con
inserimento:
can be combined
with insert:



KE017

vedi pag - see
page 257

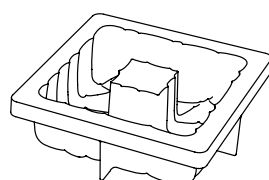


KE037

Square

by Emmanuele
Forcone

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

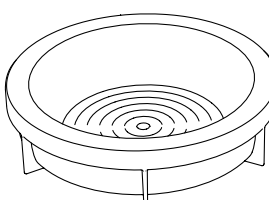


KE031

Top

by Emmanuele
Forcone

Ø mm 180x45 h
~ 900 ml



Karim Bourgi x Pavocake

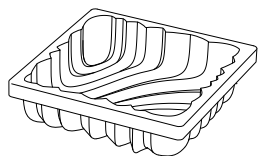
Un'altra idea unica da uno dei più apprezzati pasticciieri del panorama internazionale. Dopo Coin, Karim Bourgi, capo pasticcere di Almana Group, ha interpretato con Pavoni Italia Squeeze, una torta dalla trama unica: forme frastagliate e ricche, da interpretare e valorizzare in modo creativo attraverso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

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



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

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



KE065
Squeeze

by Karim
Bourgi

NEW

mm 164x164x47 h
~ 1086 ml

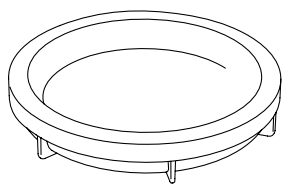


Maurizio Santin x Pavocake

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

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





KE058

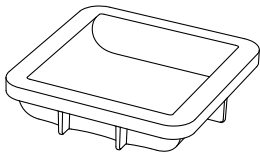
Disco

by Maurizio Santin

Ø mm 180x30 h

~ 720 ml



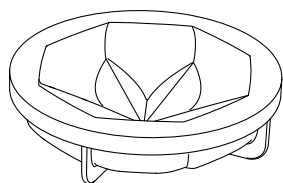


KE063
Jupiter

NEW

mm 167x158x40 h
~ 1006 ml





KE064
Sunny

NEW

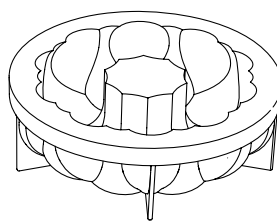
Ø mm 180x50 h
~ 966 ml





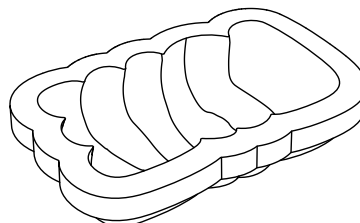
Sapore orientale e gusto esotico. Singapore è lo stampo sviluppato da Pavoni Italia in collaborazione con la Nazionale di Pasticceria singaporiana, campione dell'Asian Pastry 2016. Un'idea di successo, che ha contribuito alla realizzazione della torta Choco-Fraise vincitrice della Coppa del Mondo 2017.

Oriental and exotic taste. Singapore is the mould developed by Pavoni Italia in collaboration with the Singaporean National Pastry team, 2016 Asian Pastry Champion. A successful idea, which helped the team in creating the Choco-Fraise winning cake of 2017 World Pastry Cup.



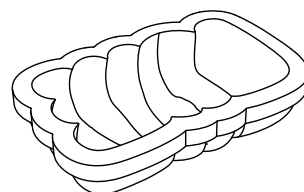
KE036 **Singapore**

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



KE060 **Lovely** by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



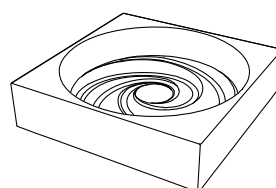
KE061 **Lovely** by Antonio Bachour

mm 166x103x40 h
~ 550 ml



KE001

Ø mm 180x45 h
~ 900 ml



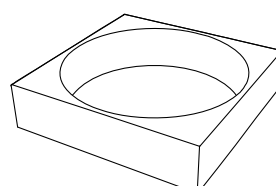
PK001

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE002

Ø mm 180x45 h
~ 1135 ml



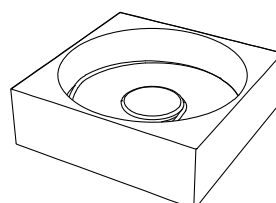
PK002

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE003

Ø mm 180x60 h
~ 1140 ml



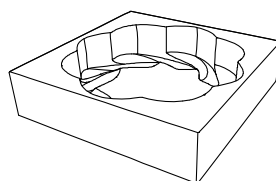
PK003

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE004

Ø mm 180x45 h
~ 920 ml



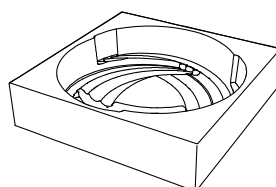
PK004

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE005

Ø mm 180x45 h
~ 1000 ml



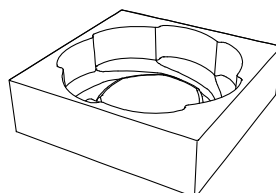
PK005

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE006

Ø mm 180x55 h
~ 1150 ml



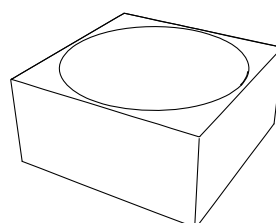
PK006

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE007

Ø mm 180x90 h
~ 1527 ml



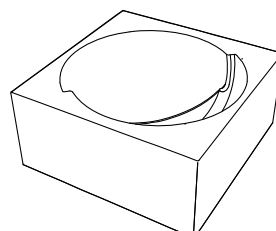
PK007

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE008

Ø mm 180x90 h
~ 1330 ml



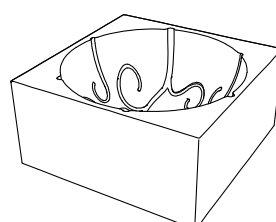
PK008

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE009

Ø mm 180x90 h
~ 1540 ml



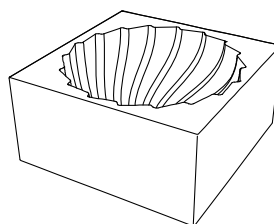
PK009

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit



KE010

Ø mm 180x90 h
~ 1440 ml



PK010

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

How to use

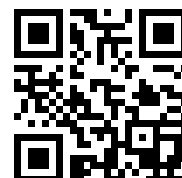


1. Riempi lo stampo con le tue preparazioni
2. Smodella con attenzione partendo dagli angoli
3. Completa lo smodellaggio dopo aver appoggiato la torta su di una superficie piana.

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



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



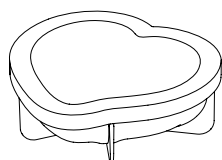
Stampi inserti per torte

Moulds for inserts

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

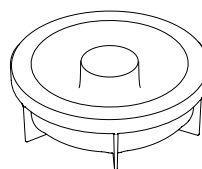
A useful aid for creating inserts of different types for your cakes. Various sizes, from 120 to 180 mm.

Pavocake



KE017

mm 150x140x50 h
~ 600 ml



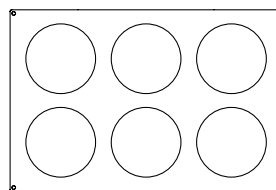
KE020

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

Pavoflex 600x400 mm

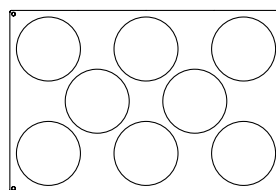
Utilizzabili anche come stampi per torte.

They can be used also as cake moulds.



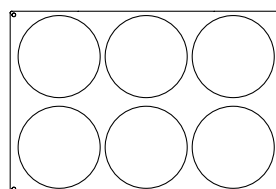
PX061

Ø mm 160x30 h
6 impronte - indents



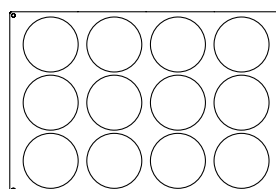
PX076

Ø mm 140x30 h
8 impronte - indents



PX075

Ø mm 180x30 h
6 impronte - indents



PX077

Ø mm 120x30 h
12 impronte - indents



Top



Guarda il video dedicato ai **Top by Emmanuele Forcone** sul canale Youtube di Pavoni Italia

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

Emmanuele Forcone x Top

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

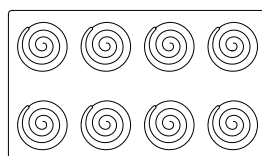
A brand new line of silicone moulds to enhance any creation with an interplay of volumes and textures.

TOP07

Ipnosi

by Emmanuele Forcone

dim stampo - mould
mm 300x175



Ø mm 60x10 h
~ 30 ml

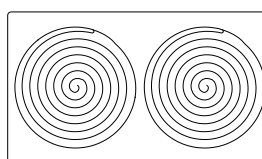
abbinabile a - can be
combined with **PX078**

TOP05

Ipnosi

by Emmanuele Forcone

dim stampo - mould
mm 300x175



Ø mm 140x10 h
~ 125 ml

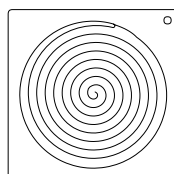
abbinabile alle fasce di pag
149 e a **KE024** - combined
with bands at page 149
and **KE024**

TOP06

Ipnosi

by Emmanuele Forcone

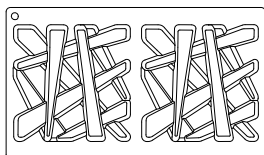
dim stampo - mould
mm 190x190



Ø mm 160x10 h
~ 185 ml

abbinabile alle fasce di pag
149 - combined with bands
at page 149





TOP13

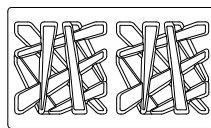
Shanghai

by Emmanuele Forcone

dim stampo - mould
mm 300x175

mm 135x135x10 h
~ 88 ml

abbinabile a - can be
combined with **KE043**



TOP14

Mini Shanghai

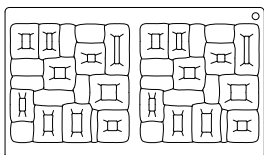
by Emmanuele Forcone

dim stampo - mould
mm 240x140

mm 107x107x8 h
~ 45 ml

abbinabile a - can be
combined with **KE051**





TOP01

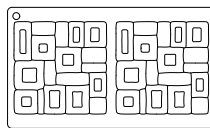
Maya

by Emmanuele Forcone

dim stampo - mould
mm 300x175

mm 135x135x7 h
~ 90 ml

abbinabile a - can be
combined with **KE043**



TOP12

Mini Maya

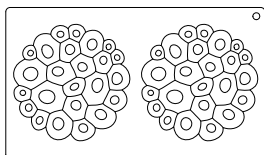
by Emmanuele Forcone

dim stampo - mould
mm 240x140

mm 107x107x7 h
~ 58 ml

abbinabile a - can be
combined with **KE051**





TOP09

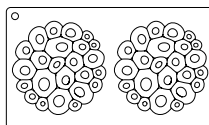
Coral

by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 135x15 h
~ 90 ml

abbinabile a - can be
combined with **KE024**



TOP10

Mini Coral

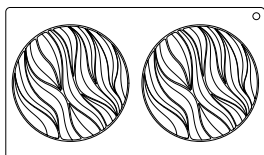
by Emmanuele Forcone

dim stampo - mould
mm 240x140

Ø mm 110x10 h
~ 45 ml

abbinabile a - can be
combined with **KE052**





TOP08

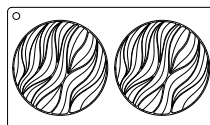
River

by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 135x15 h
~ 110 ml

abbinabile a - can be
combined with **KE024**



TOP11

Mini River

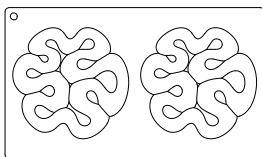
by Emmanuele Forcone

dim stampo - mould
mm 240x140

Ø mm 110x12 h
~ 58 ml

abbinabile a - can be
combined with **KE052**





TOP15

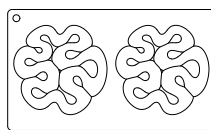
Jelly

by Emmanuele Forcone

dim stampo - mould
mm 300x175

Ø mm 135x14 h
~ 90 ml

abbinabile a - can be
combined with **KE024**



TOP16

Mini Jelly

by Emmanuele Forcone

dim stampo - mould
mm 240x140

Ø mm 110x11 h
~ 50 ml

abbinabile a - can be
combined with **KE052**



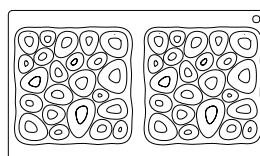
**TOP02****Sponge**

by Emmanuele
Forcone

dim stampo - mould
mm 300x175

mm 135x135x10 h
~ 80 ml

abbinabile a - can be
combined with **KE043**

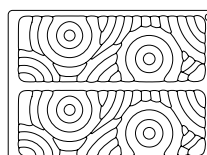
**TOP04****Circle**

by Emmanuele
Forcone

dim stampo - mould
mm 240x175

mm 210x70x9 h
~ 90 ml

abbinabile a - can be
combined with **KE044**

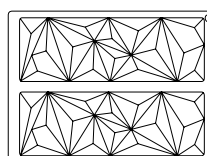
**TOP03****Iceberg**

by Emmanuele
Forcone

dim stampo - mould
mm 240x175

mm 210x70x14 h
~ 100 ml

abbinabile a - can be
combined with **KE044**

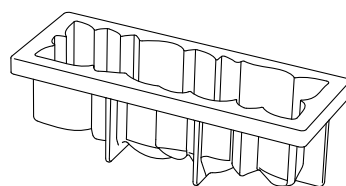


Tronchetti Logs



Pavocake

NEW

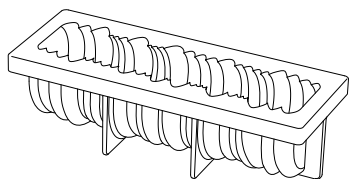


KE067
Acanto

mm 251x83x79 h
~ 1250 ml

KE066
Sequoia

mm 250x92x74 h
~ 1186 ml



NEW

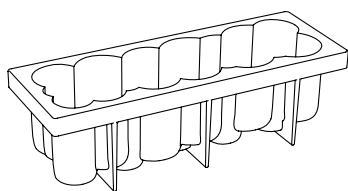


KE045**Coin**

by Karim Bourgi

mm 250x80x77 h

~ 1200 ml

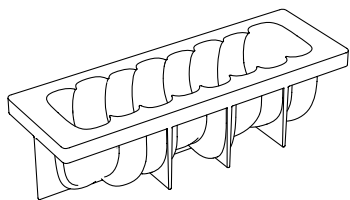


KE033

Bilbao

by Emmanuele
Forcone

mm 250x85x75 h
~ 1150 ml

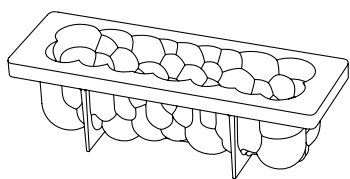


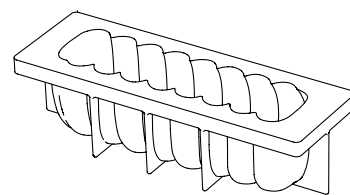
KE041

Atomic

by Emmanuele
Forcone

mm 250x80x80 h
~ 1200 ml



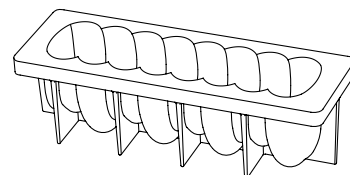


KE022

Crème

by Emmanuele Forcone

mm 250x84x75 h
~ 1000 ml

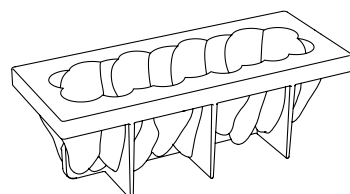


KE040

Canyon

by Emmanuele Forcone

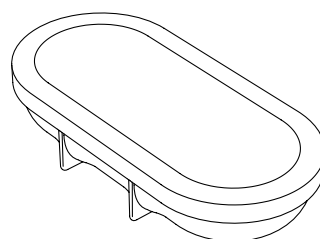
mm 250x85x80 h
~ 1150 ml



KE046

Anemone

mm 250x90x85 h
~ 1050 ml

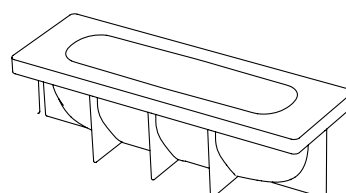


KE034

Futura

by Emmanuele
Forcone

mm 230x100x45 h
~ 850 ml

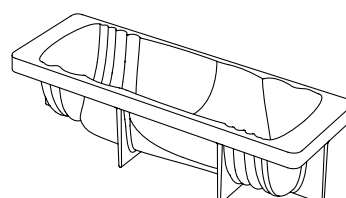


KE021

Sublime

by Emmanuele
Forcone

mm 250x80x80 h
~ 1000 ml



KE035

Lady

by Emmanuele
Forcone

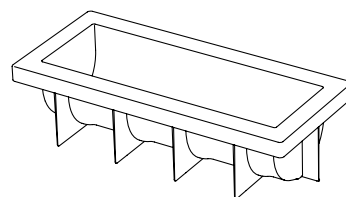
mm 250x90x75 h
~ 1150 ml



KE012
Bûche

mm 250x85x70 h
~ 1240 ml

abbinabile con
inserimento:
can be combined
with insert:



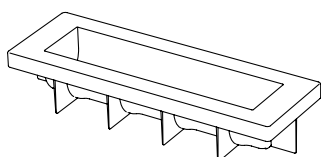
KE011
vedi sotto
see below

Stampi inserti per tronchetti Moulds for inserts

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

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

Pavocake



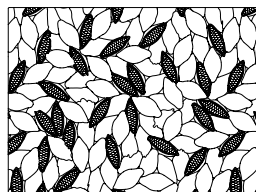
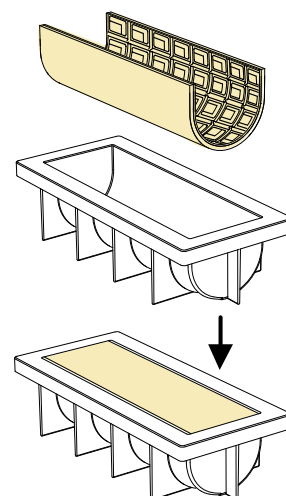
KE011

mm 230x55x50 h
~ 540 ml

Texture per tronchetti Textures for logs

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

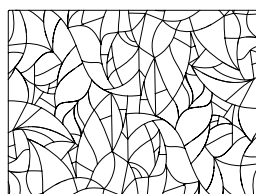
Make your log a truly unique creation! You'll get fast and impressive decorations with these silicone mats.



TX01 Cabosse

mm 250x190

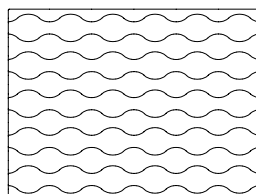
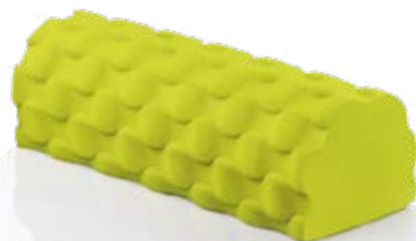
utilizzabile con -
to be used with
KE012



TX02 Sauvage

mm 250x190

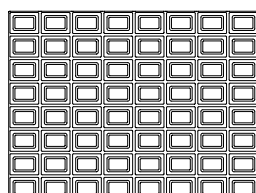
utilizzabile con -
to be used with
KE012



TX03 Rollé

mm 250x190

utilizzabile con -
to be used with
KE012



TX04 Chocolat

mm 250x190

utilizzabile con -
to be used with
KE012

Tronchetti porzionabili

Portionable logs

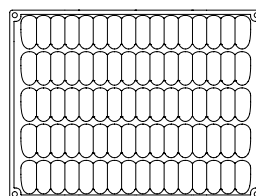


Pavoflex 400x300 mm

PX4320* Plummy

mm 360x50x36 h
~ 410 ml

5 impronte - indents



abbinabile con
inserimento - can be
combined with insert:

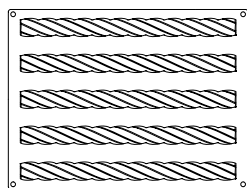
PX058

vedi pag - see page 279



*fino a esaurimento
subject to availability

Pavoflex 400x300 mm



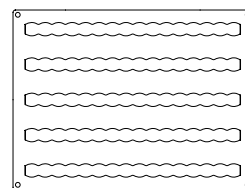
PX4309* Candy

mm 360x39x35 h
~ 360 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:

PX058



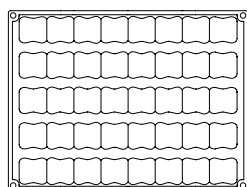
PX4310* Soft

mm 360x43x38 h
~ 360 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:

PX058



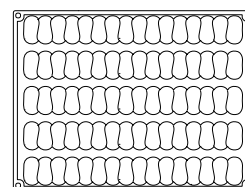
PX4318* Bamboo

mm 360x40x38 h
~ 400 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:

PX058



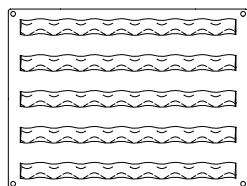
PX4319* Dada

mm 360x42x37 h
~ 420 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:

PX058



PX4311* Volupté

mm 360x41x37 h
~ 360 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:

PX058

*fino a esaurimento
subject to availability



Pavoflex 600x400 mm

PX060

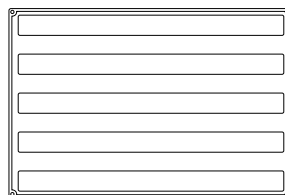
Tronchetto Mono

Ø mm 40x560
~ 600 ml

5 impronte - indents

abbinabile con
inserimento - can be
combined with insert:

PX058

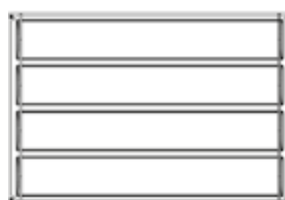


PX059

Tronchetto

mm 560x80x63 h
~ 2376 ml

4 impronte - indents



Stampi inserti per tronchetti Moulds for inserts

Prepara in modo semplice e veloce gli inserti per i tuoi tronchetti porzionabili, da finalizzare in forno o in abbattitore.

Quickly and easily prepare the inserts for your portionable logs, to be finished in the oven or in a blast chiller.

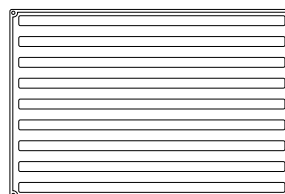
Pavoflex 600x400 mm

PX058

Tronchetto Mignon

Ø mm 18x560
~ 124 ml

9 impronte - indents



Sphere





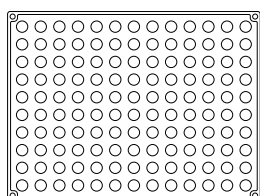


photo credits: Fabrizio Fiorani

Pavoflex 400x300 mm

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

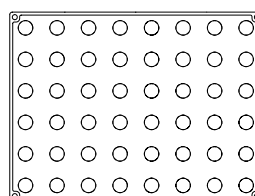
Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



PX4339

Ø mm 15
~ 2 ml

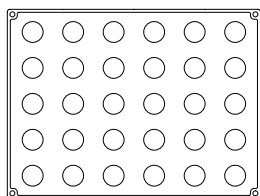
130 impronte - *indents*



PX4314

Ø mm 20
~ 4 ml

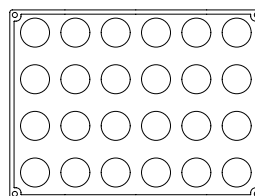
48 impronte - *indents*



PX4313

Ø mm 30
~ 14 ml

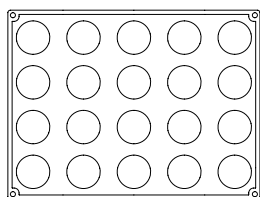
30 impronte - *indents*



PX4315

Ø mm 40
~ 33 ml

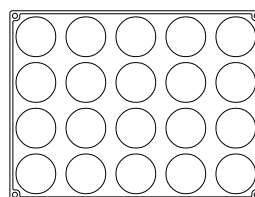
24 impronte - *indents*



PX4316

Ø mm 50
~ 65 ml

20 impronte - *indents*



PX4350

Ø mm 60
~ 110 ml

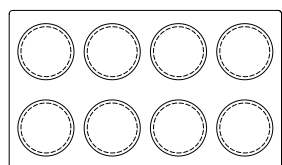
20 impronte - *indents*



Pavoduo 300x175 mm

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

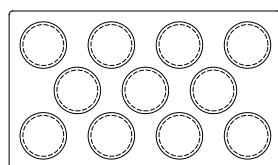
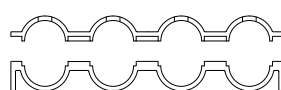
Two-part moulds for the preparation of perfect spheres, from 25 to 55 mm in diameter. The 3D effect is complete, thanks to the innovative design of the mould, for truly "all-round" spheres.



AF001

Ø mm 55
~ 87 ml

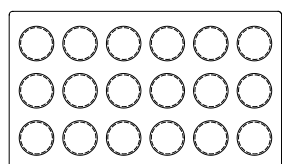
8 impronte - *indents*



AF002

Ø mm 45
~ 48 ml

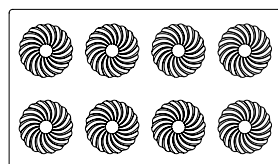
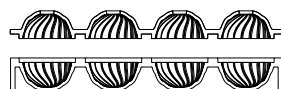
11 impronte - *indents*



AF003

Ø mm 35
~ 22,5 ml

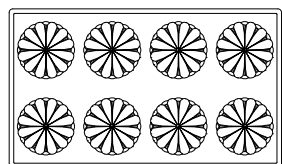
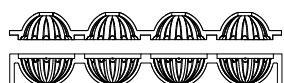
18 impronte - *indents*



AF004

Ø mm 55
~ 83 ml

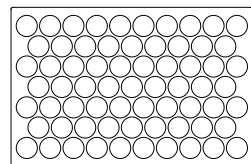
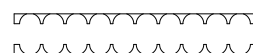
8 impronte - *indents*



AF005

Ø mm 55
~ 80 ml

8 impronte - *indents*



LS05

Ø mm 25
~ 8 ml

67 impronte - *indents*

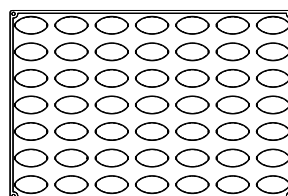
Dim. stampo - mould
mm 290x190



Quenelle



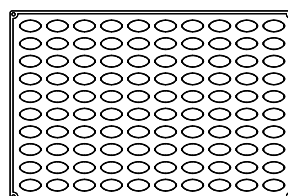
Pavoflex 600x400 mm



PX071
Quenelle

mm 66x33x30 h
~ 32 ml

49 impronte - indents



PX072
Mini Quenelle

mm 42x20x20 h
~ 8 ml

100 impronte - indents

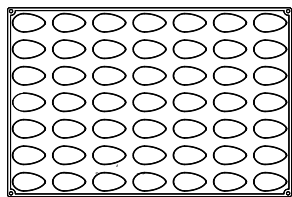
Pavoflex 600x400 mm

PX073

Quenelle Tonda

mm 66x35x26 h
~ 34 ml

49 impronte - indents

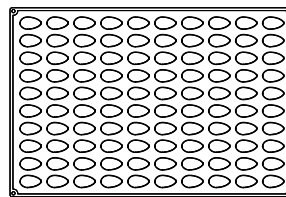


PX074

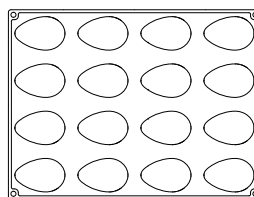
Mini Quenelle Tonda

mm 42x22x17 h
~ 9 ml

100 impronte - indents



Pavoflex 400x300 mm



PX4369
Mono Quenelle

mm 77x51x42 h
~ 90 ml

16 impronte - indents



Éclair Mania



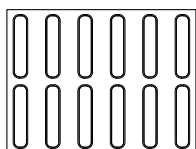
photo credits: Joakim Prat Pastry Chef Maître Choux



Formasil Éclair

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

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

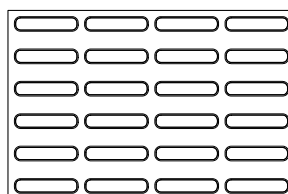


FF4313

mm 125x25x5 h
12 impronte - indents

Dim. stampo - mould
mm 400x300

NEW



FF13

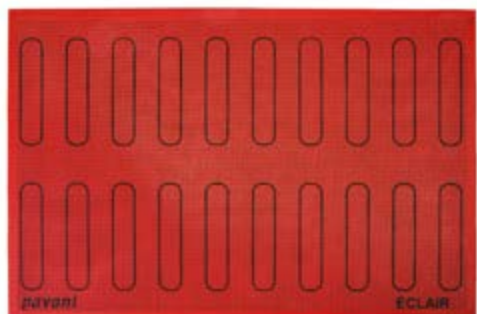
mm 125x25x5 h
24 impronte - indents

Dim. stampo - mould
mm 600x400

Forosil Éclair

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

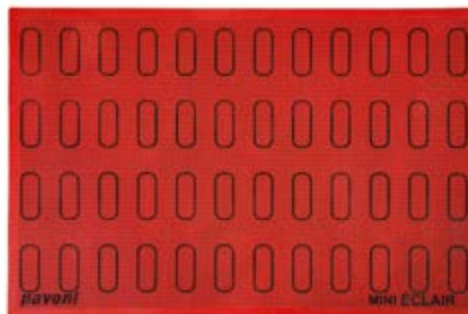
Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.



ECL20

mm 125x25
20 impronte - indents

Dim. stampo - mould mm 600x400



ECL48

mm 60x18
48 impronte - indents

Dim. stampo - mould mm 600x400

Teglia microforata - Micro-perforated tray

Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura ottimale del prodotto finito. È il completamento perfetto da abbinare al tappetino éclair.

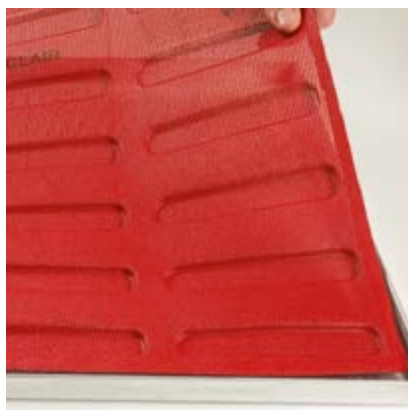
With its micro holes the tray allows a better distribution of the heat, together with an optimal baking of the finished product. This is the best complement to match the éclairs mat.



JF06040D20P00G

mm 600x400x20 h

How to use



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

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



Formasil



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

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



Leonardo Di Carlo x Formasil

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

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



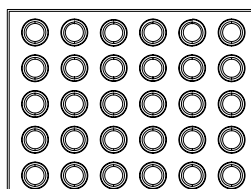
Guarda il video **Formasil** sul canale Youtube di Pavoni Italia

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



Formasil 400x300 mm

FF4306

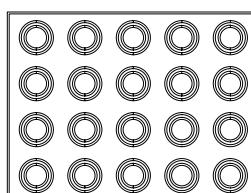


Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml

30 impronte - indents



FF4301

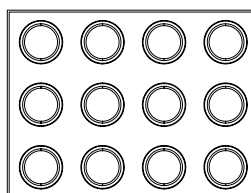


Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml

20 impronte - indents



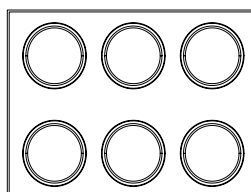
FF4308



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

12 impronte - indents

FF4311

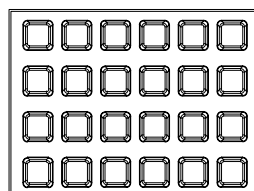


Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml

6 impronte - indents

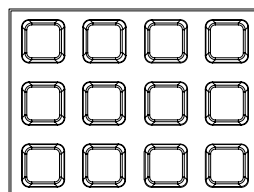


Formasil 400x300 mm



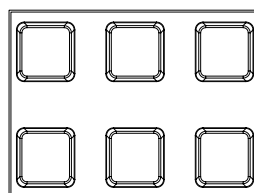
FF4303

sup dim mm 45x45
inf dim mm 37x37
mm 16 h
~ 27 ml
24 impronte - indents



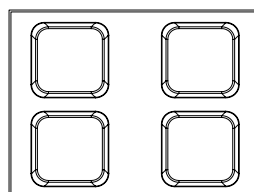
FF4304

sup dim mm 65x65
inf dim mm 55x55
mm 20 h
~ 71 ml
12 impronte - indents



FF4302

sup dim mm 85x85
inf dim mm 75x75
mm 20 h
~ 127 ml
6 impronte - indents



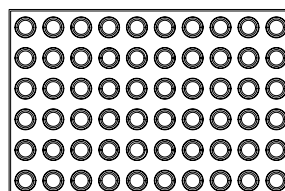
FF4305

sup dim mm 120x120
inf dim mm 106x106
mm 30 h
~ 374 ml
4 impronte - indents



Formasil 600x400 mm

FF06

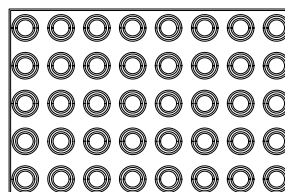


Ø sup mm 40
Ø inf mm 32
mm 16 h
~ 16 ml

60 impronte - indents



FF01

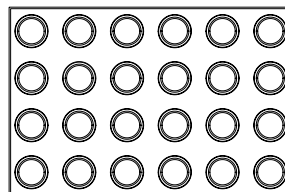


Ø sup mm 48
Ø inf mm 36
mm 16 h
~ 22 ml

40 impronte - indents



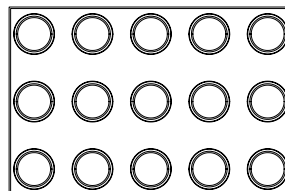
FF08



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

24 impronte - indents

FF09



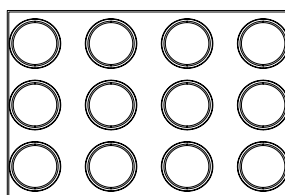
Ø sup mm 80
Ø inf mm 70
mm 20 h
~ 88 ml

15 impronte - indents



Formasil 600x400 mm

FF11

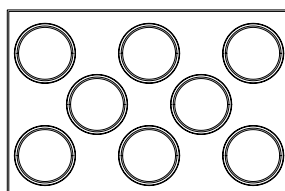


Ø sup mm 100
Ø inf mm 90
mm 20 h
~ 140 ml

12 impronte - indents



FF10

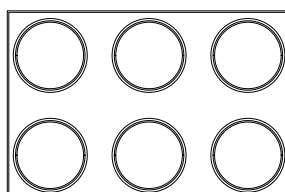


Ø sup mm 120
Ø inf mm 110
mm 30 h
~ 332 ml

8 impronte - indents

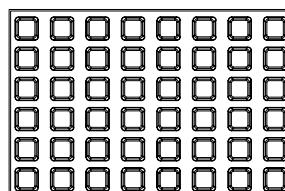


FF12



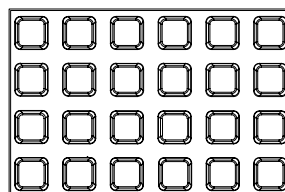
Ø sup mm 150
Ø inf mm 140
mm 30 h
~ 495 ml

6 impronte - indents



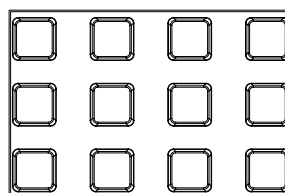
FF03

sup dim mm 45x45
inf dim mm 37x37
mm 16 h
~ 27 ml
48 impronte - indents



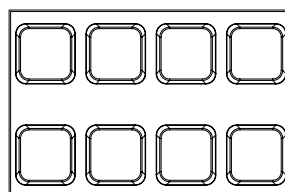
FF04

sup dim mm 65x65
inf dim mm 55x55
mm 20 h
~ 71 ml
24 impronte - indents



FF02

sup dim mm 85x85
inf dim mm 75x75
mm 20 h
~ 127 ml
12 impronte - indents



FF05

sup dim mm 120x120
inf dim mm 106x106
mm 30 h
~ 374 ml
8 impronte - indents

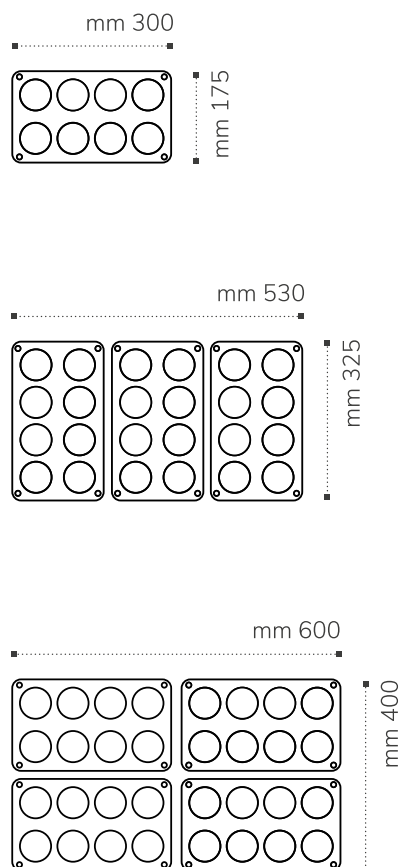
Formaflex



Formaflex 300x175 mm

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

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





FR073
Micro savarin tondo

Ø mm 30x13,5 h
~ 7,5 ml
28 impronte - indents



FR074
Micro savarin ovale

mm 35x25x13,5 h
~ 7,5 ml
28 impronte - indents



FR075
Micro savarin quadrato

mm 30x30x13,5 h
~ 9,5 ml
28 impronte - indents



FR076
Micro savarin triangolo

mm 30x30x13,5 h
~ 6,5 ml
28 impronte - indents



FR010
Savarin

Ø mm 65x21 h
~ 49 ml
8 impronte - indents



FR015
Savarin

Ø mm 72x23 h
~ 67 ml
6 impronte - indents



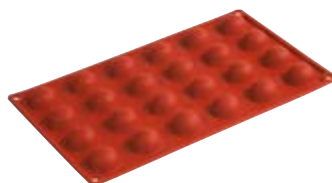
FR049
Savarin ovale

mm 80x60x25 h
~ 74 ml
6 impronte - indents



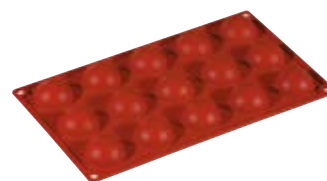
FR005
Mini savarin

Ø mm 41x12 h
~ 12 ml
18 impronte - indents



FR004
Semisfera

Ø mm 30x17 h
~ 8,5 ml
24 impronte - indents



FR003
Semisfera

Ø mm 40x20 h
~ 17 ml
15 impronte - indents



FR039
Semisfera

Ø mm 50x23 h
~ 33 ml
15 impronte - indents



FR038
Semisfera

Ø mm 60x30 h
~ 57 ml
8 impronte - indents



FR001
Semisfera

Ø mm 70x35 h
~ 89 ml
6 impronte - indents



FR018
Semisfera

Ø mm 80x40 h
~ 134 ml
5 impronte - indents



FR020
Mini muffin

Ø mm 50x28 h
~ 43 ml
11 impronte - indents



FR008
Muffin

Ø mm 70x40 h
~ 130 ml
6 impronte - indents



FR029
Muffin

Ø mm 80x35 h
~ 110 ml
5 impronte - indents



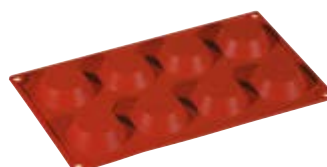
FR011
Mini tartelletta

Ø mm 45x10 h
~ 12 ml
15 impronte - indents



FR016
Tartelletta

Ø mm 50x15 h
~ 20 ml
15 impronte - indents



FR040
Tartelletta

Ø mm 60x17 h
~ 35 ml
8 impronte - indents



FR077
Charlotte

Ø mm 78x36 h
~ 110 ml
6 impronte - indents



FR078
St. Honorè

Ø mm 80x21 h
~ 55 ml
6 impronte - indents



FR065
Cupcake

Ø mm 50x35 h
~ 100 ml
6 impronte - indents



FR068
Torroncino

mm 50x25x20 h
~ 25 ml
20 impronte - indents



FR026
Madeleine

mm 42x30x11,5 h
~ 8 ml
20 impronte - indents



FR021
Madeleine

mm 68x45x18 h
~ 30 ml
9 impronte - indents



FR031
Babà

Ø mm 35x38 h
~ 25 ml
15 impronte - indents



FR030
Babà

Ø mm 45x48 h
~ 51 ml
11 impronte - indents



FR002
Babà

Ø mm 55x60 h
~ 97 ml
8 impronte - indents



FR037
Mini cannelle

Ø mm 35x35 h
~ 24 ml
18 impronte - indents



FR032
Cannelle

Ø mm 56x50 h
~ 70 ml
8 impronte - indents



FR027
Briochette
cannellata

Ø mm 79x30 h
~ 109 ml
6 impronte - indents



FR012
Briochette
cannellata

Ø mm 79x37 h
~ 100 ml
6 impronte - indents



FR024
Petit four

Ø mm 40x20 h
~ 22 ml
15 impronte - indents



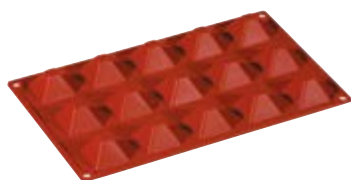
FR009
Ovale

mm 53x33x20 h
~ 28 ml
16 impronte - indents



FR041
Ovale

mm 65x41x34 h
~ 52 ml
9 impronte - indents



FR013
Mini piramide
mm 36x36x22 h
~ 13 ml
15 impronte - indents



FR007
Piramide
mm 71x71x40 h
~ 92 ml
6 impronte - indents



FR017
Cilindro
Ø mm 60x35 h
~ 89 ml
8 impronte - indents



FR022
Ottagono
Ø mm 38x26 h
~ 28 ml
15 impronte - indents



FR006
Pomponette
Ø mm 34x16 h
~ 13 ml
24 impronte - indents



FR035
Bavarese
Ø mm 57x57 h
~ 110 ml
8 impronte - indents



FR069
Guglhupf
Ø mm 52x32 h
~ 50 ml
8 impronte - indents



FR046
Guglhupf
Ø mm 60x33 h
~ 70 ml
6 impronte - indents



FR014
Mini finanziere
mm 49x26x11 h
~ 11 ml
20 impronte - indents



FR028
Cake
mm 80x30x30 h
~ 62 ml
9 impronte - indents



FR050
Zucche
mm 72x61x28 h
~ 60 ml
6 impronte - indents



FR047
Tortine
Ø mm 80x18 h
~ 85 ml
6 impronte - indents



FR036
Rettangolo
ondine
mm 80x45x25 h
~ 85 ml
6 impronte - indents



FR048
Cabosside
mm 76x46x23 h
~ 30 ml
6 impronte - indents



FR023
Disco per biscuit
Ø mm 103x20 h
~ 160 ml
3 impronte - indents



FR053
Semisfere
accoppiate
Ø mm 75x43 h
~ 128 ml
6 impronte - indents



FR019
Florentine
Ø mm 60x12 h
~ 27 ml
8 impronte - indents



FR045
Margherita
Ø mm 68x27 h
~ 75 ml
6 impronte - indents



FR025
Cuore
mm 65x60x35 h
~ 97 ml
8 impronte - indents



FR064
Cuori
mm 60x75x67 h
~ 110 ml
8 impronte - indents



FR056
Rose
Ø mm 70x37 h
~ 100 ml
6 impronte - indents



FR052
Rose
Ø mm 75x40 h
~ 90 ml
6 impronte - indents



FR070
Ovale tondo
quadrato
mm 80x70x23 h
~ 75 ml
6 impronte - indents



FR071
Tondo quadrato
triangolo
mm 40x36x12 h
~ 8 ml
18 impronte - indents



FR067
Stelle

Ø mm 82x37 h
~ 110 ml
6 impronte - indents



FR096
Swirl

Ø mm 75x38 h
~ 110 ml
6 impronte - indents



FR033
Diamante

Ø mm 35x23 h
~ 13 ml
18 impronte - indents



FR034
Diamante

Ø mm 68x45 h
~ 80 ml
6 impronte - indents



FR103
Cubo

mm 40x40x40 h
~ 62 ml
15 impronte - indents

Formaflex tortiere - Formaflex cake moulds

Formaflex è ideale per sfornare torte e preparazioni dolci e salate. La sua composizione è pensata per la massima anti-aderenza, che garantisce sviluppo e lievitazione dei preparati in modo perfetto, con una resistenza garantita da -40°C a + 250°C.

Formaflex cake moulds are ideal for baking cakes as well as sweet and savoury preparations. The material has been designed for maximum non-stick effect, which ensures perfect rising and baking of your creations, with a guaranteed temperature resistance from -40°C to +250°C.



KE998
Tonda piatta

Ø mm 180x70 h
~ 1760 ml



KE999
Tonda piatta

Ø mm 240x70 h
~ 3130 ml



FRT001
Tonda

Ø mm 200x40 h
~ 1150 ml



FRT002
Tonda

Ø mm 220x40 h
~ 1400 ml



FRT003
Tonda

Ø mm 240x42 h
~ 1850 ml



FRT004
Tonda

Ø mm 260x45 h
~ 2250 ml



FRT005
Tonda

Ø mm 280x45 h
~ 2600 ml



FRT051
Tonda cannellata

Ø mm 260x30 h
~ 1350 ml



FRT052
Tonda cannellata

Ø mm 280x30 h
~ 1600 ml



FRT053
Tonda cannellata

Ø mm 300x30 h
~ 1850 ml



FRT054
Tonda cannellata
con fondo rialzato

Ø mm 260x30 h
~ 1350 ml



FRT056
Tonda cannellata
con fondo rialzato

Ø mm 300x30 h
~ 1770 ml



FRT058
Crostatata

Ø mm 280x30 h
~ 1700 ml



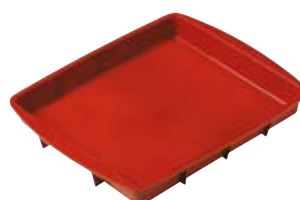
FRT103
Ciambella
dentata

Ø mm 240x60 h
~ 1685 ml



FRT104
Guglhupf

Ø mm 220x110 h
~ 2750 ml



FRT077
Rettangolare

mm 280x240x40 h
~ 2670 ml



FRT106
Plumcake

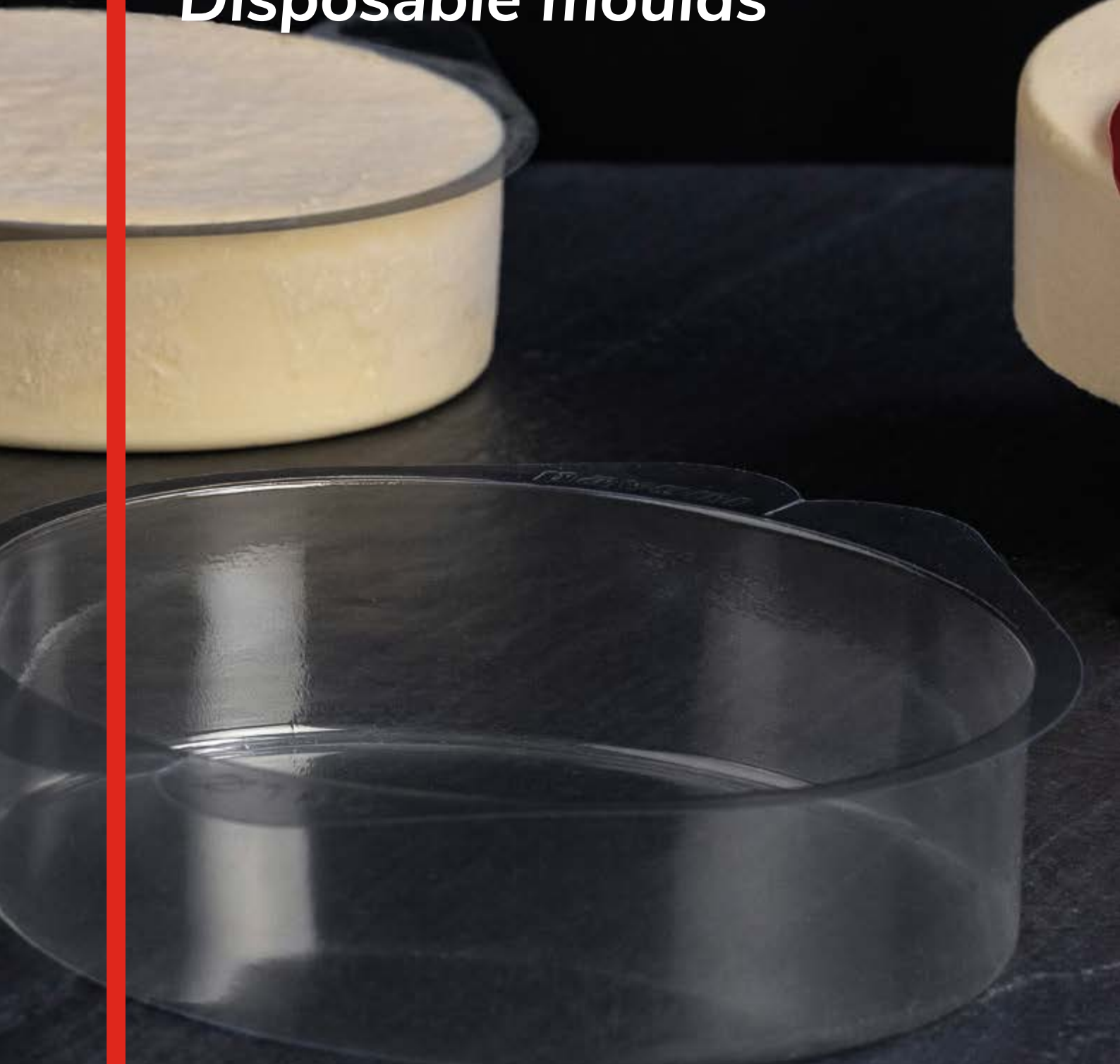
mm 240x105x65 h
~ 1385 ml



FRT120
Plumcake

mm 280x105x65 h
~ 1660 ml

Stampi monouso ***Disposable moulds***





Stampi monouso per la creazione di torte con raggio stondato. I bordi arrotondati permettono una perfetta glassatura evitando il taglio della glassa e la nuova linguetta extra-grip rende l'operazione di smodellaggio facile ed immediata.

- Risparmio di tempo e di spazio.
- Stoccaggio razionalizzato dovuto all'impilabilità del prodotto.
- Linguette extra-grip facili da usare che permettono un perfetto smodellaggio del prodotto finale.
- Stop alla condensa e al ritiro del prodotto in abbattitore.
- Massime igiene e facilità d'uso.

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

- *Space and time-saving.*
- *Rational storing because the product is easy to stack.*
- *Extra-grip tear strip easy to use material to perfectly demould the final product.*
- *No more condensation and no more shrinking of the product in the blast chiller.*
- *Maximum hygiene and easy to use.*



Voilà per torte Voilà for cakes

VL240

NEW

Ø mm 240x40 h

100 pcs per confezione
100 pcs per box

VL220

Ø mm 220x40 h

100 pcs per confezione
100 pcs per box

VL200

Ø mm 200x40 h

150 pcs per confezione
150 pcs per box

VL180

Ø mm 180x40 h

225 pcs per confezione
225 pcs per box

VL160

Ø mm 160x40 h

300 pcs per confezione
300 pcs per box

VL140

Ø mm 140x40 h

300 pcs per confezione
300 pcs per box

Voilà per monoporzioni Voilà for single-serving portions

VL65

NEW

Ø mm 65x40 h

900 pcs per confezione
900 pcs per box

How to use



Voilà per quadri Voilà frames

VL6430

NEW

Dim. internal
mm 570x365x30 h

Dim. external
mm 590x390x30 h

30 pcs per confezione
30 pcs per box

VL6435

NEW

Dim. internal
mm 570x365x35 h

Dim. external
mm 590x390x35 h

30 pcs per confezione
30 pcs per box

VL6440

NEW

Dim. internal
mm 570x365x40 h

Dim. external
mm 590x390x40 h

30 pcs per confezione
30 pcs per box

VL4030

NEW

Dim. internal
mm 360x360x30 h

Dim. external
mm 390x390x30 h

50 pcs per confezione
50 pcs per box

VL4035

NEW

Dim. internal
mm 360x360x35 h

Dim. external
mm 390x390x35 h

50 pcs per confezione
50 pcs per box

How to use



**GEL
ATO**

Rainbow Stick



NEW

Un arcobaleno di gusti. Rainbow Stick reinventa lo stecco gelato con un kit che ti permetterà di dare sfogo alla tua fantasia, strato su strato. Si compone di uno stampo Pavoflex per la creazione di anelli di gelato da guarnire a piacimento, stecchi gelato e dei comodi fermastecco, che mantengono gli anelli in posizione. Tutto quello che ti occorre per reinterpretare il gelato in modo moderno, facile e creativo.

A rainbow of flavours. Rainbow Stick reinvents the ice cream on a stick with a kit that will allow you to unleash your imagination, layer upon layer. It consists of a Pavoflex mould for creating ice cream rings to be garnished at will, sticks and handy stick fasteners to keep the rings in place. Everything you need to reinterpret ice cream in a modern, easy and creative way.



Silvia Federica Boldetti x Rainbow Stick

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

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

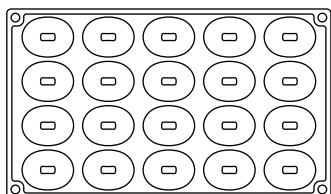


NEW**PX3212S****Rainbow stick**

mm 46x35x12 h

~ 12 ml

20 impronte - indents

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





Gelato decoration



Top Ice

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo, semplice e rapido di creare una vetrina capace di catturare lo sguardo. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita.

Top Ice is the line of silicone moulds for decorating ice cream pans. The new, simple and quick way to create a window able to catch the eye. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.

Vaschetta intera Whole pan

Vaschetta piccola Half pan



TOP100 Iceberg

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



TOP106 Iceberg

mm 361,5x152x20 h
~ 440 ml



TOP101 Tablet

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



TOP107 Tablet

mm 361,5x152x18,5 h
~ 615 ml



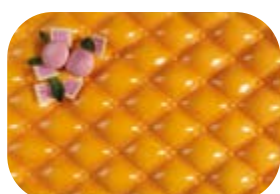
TOP102 Coral

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



TOP105 Coral

mm 361,5x152x21,5 h
~ 651 ml



TOP103 Sofa

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



TOP104 Dune

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

A top-down view of various gelato sticks on a grey, textured surface. The sticks are arranged in a scattered pattern. Some are plain white, some are plain dark chocolate, and some are dipped in chocolate with a wavy, textured coating. The sticks are on light-colored wooden sticks. A red rectangular border is overlaid on the image, framing the central text and the gelato sticks.

Gelato stick



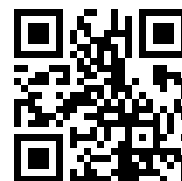
Pavogel

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

- Pavogel
- Pavogel Pocket
- Pavogel Snack

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

- Pavogel
- Pavogel Pocket
- Pavogel Snack



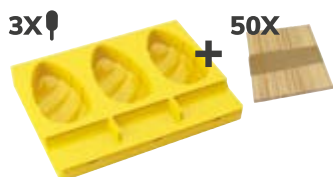
Guarda il video dedicato a **Pavogel** sul canale Youtube di Pavoni Italia

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

Pavogel

Dimensione stampo singolo - *Single mould size* 200x150 mm

Dimensione kit 4 stampi - *Kit 4 moulds size* 400x300 mm



Single mould

PL01 Malibù

mm 52x95 h
~ 85 ml

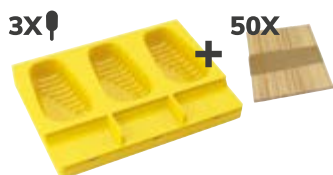
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL01 Malibù

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL02 Acapulco

mm 50x95 h
~ 90 ml

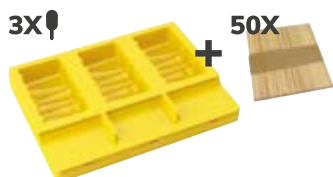
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL02 Acapulco

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL03 Maracaibo

mm 48x85 h
~ 85 ml

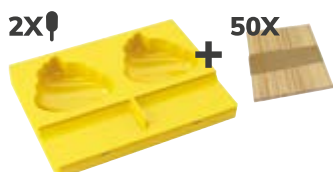
Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL03 Maracaibo

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL04 Honolulu

mm 83x84 h
~ 100 ml

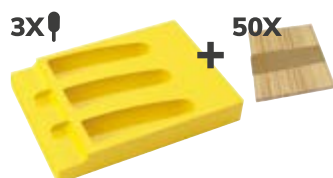
Stampo singolo+50 stecchi
Single mould+50 sticks
2 impronte - 2 indents

Kit 4 moulds

KITPL04 Honolulu

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

8 impronte - 8 indents
16 kit per masterbox
16 kit for masterbox



Single mould

PL05

Ipanema

mm 35x110 h
~ 70 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds

KITPL05

Ipanema

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

12 impronte - 12 indents
16 kit per masterbox
16 kit for masterbox

Pavogel Pocket

Dimensione stampo singolo - Single mould size 200x120 mm

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



Single mould

PL06

Malibù

mm 40x72 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 4 moulds

KITPL06

Malibù

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

8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



Single mould

PL07

Maracaibo

mm 37x65 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 4 moulds

KITPL07

Maracaibo

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

8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox



Single mould

PL08

Waikiki

mm 40x70 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
4 impronte - 4 indents

Kit 4 moulds

KITPL08

Waikiki

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

8 impronte - 8 indents
12 kit per masterbox
12 kit for masterbox

**Single mould****PL09**
Cupcake

mm 50x70 h
~ 40 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
3 impronte - 3 indents

Kit 4 moulds**KITPL09**
Cupcake

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

6 impronte - 6 indents
12 kit per masterbox
12 kit for masterbox

Pavogel Snack

Dimensione stampo singolo - Single mould size 200x120 mm

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

**Single mould****PL10**
Linear

mm 20x60 h
~ 25 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
5 impronte - 5 indents

Kit 4 moulds**KITPL10**
Linear

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

10 impronte - 10 indents
12 kit per masterbox
12 kit for masterbox

**Single mould****PL11**
Bubbles

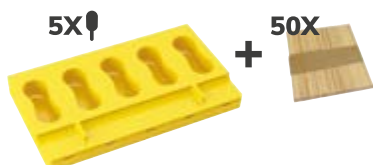
mm 25x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
5 impronte - 5 indents

Kit 4 moulds**KITPL11**
Bubbles

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

10 impronte - 10 indents
12 kit per masterbox
12 kit for masterbox

**Single mould****PL12**
Round

mm 23x60 h
~ 20 ml

Stampo singolo+50 stecchi
Single mould+50 sticks
5 impronte - 5 indents

Kit 4 moulds**KITPL12**
Round

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

10 impronte - 10 indents
12 kit per masterbox
12 kit for masterbox

Accessori per Pavogel e Rainbow Stick Accessories for Pavogel and Rainbow Stick

Stecchi - Sticks



KS47

per - for Pavogel, Rainbow Stick
Confezione da 50 stecchi
Pack of 50 sticks



KS48

per - for Pavogel Pocket,
Pavogel Snack
Confezione da 50 mini stecchi
Pack of 50 mini sticks

Fermastecchi - Stick fasteners



KSSUP

per - for Rainbow Stick
Confezione da 50 fermastecchi
Pack of 50 stick fasteners

Vassoi - Trays



TRAYGEL

per - for Pavogel
mm 400x300x10 h



TRAYGELMINI

per - for Pavogel
mm 400x120x10 h

Espositore - Display



PAVOGEL

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

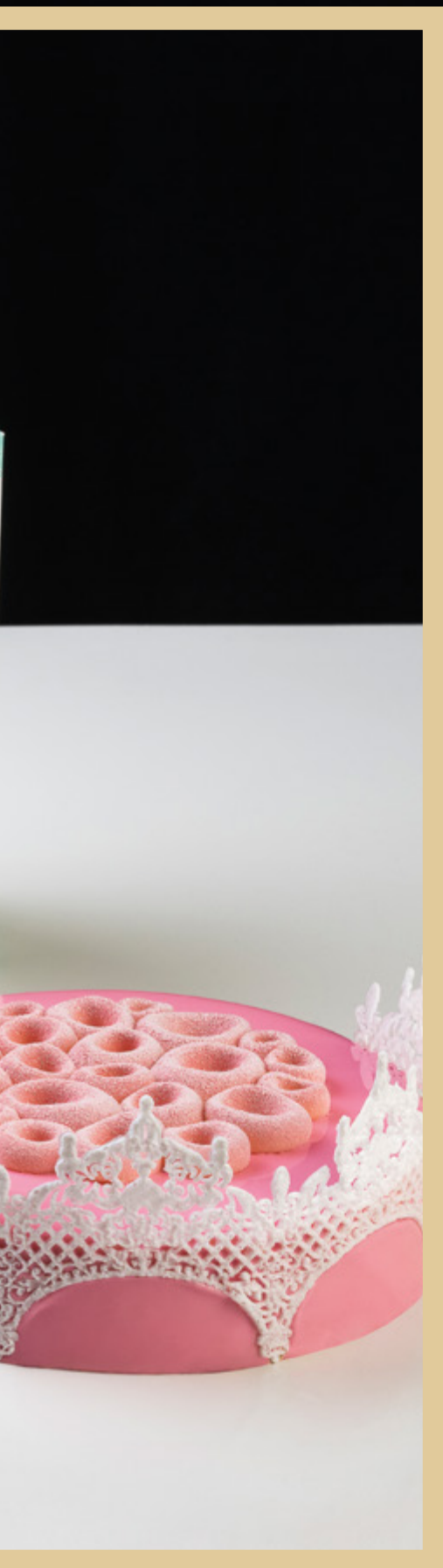
per - for Pavogel, Pavogel Pocket, Pavogel Snack, lollipops
mm 360x235

44 fori - holes

**CO
LOU
RS
&
RAW
MATE
RIALS**

Magic Decor





Magic Decor è l'innovativo preparato in polvere che, in abbinamento ai tappetini Magic Decor in silicone, permette di realizzare pizzi in zucchero estremamente elastici e sottili per abbellire le tue creazioni.

Decora torte e preparazioni attraverso un vero effetto tridimensionale, che saprà catturare l'attenzione dei clienti, per un successo garantito nelle occasioni più speciali.

Magic Decor is an innovative powder preparation you can use on our Magic Decor silicone mats. You can create amazing sugar laces you can use to embellish your creations.

Decorate cakes and other creations with a real three-dimensional effect, which will catch your customers' eyes, for a guaranteed success in the most special events.



MAGICDECOR250

250 g

MAGICDECOR

500 g

MAGICDECOR3

3000 g

Strisce in silicone
Stripe silicone mats



SMD003

mm 390x80,5 h



SMD004A

mm 390x80,5 h



SMD004B

mm 390x80,5 h



SMD005

mm 390x80,5 h



SMD007A

mm 390x80,5 h



SMD007B

mm 390x80,5 h



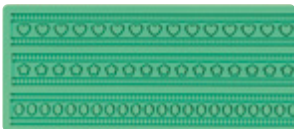
SMD008

mm 390x80,5 h



SMD009

mm 390x80,5 h



SMD010

mm 390x80,5 h



SMD011

mm 390x80,5 h



SMD012

mm 390x80,5 h



SMD0102

mm 368x135 h



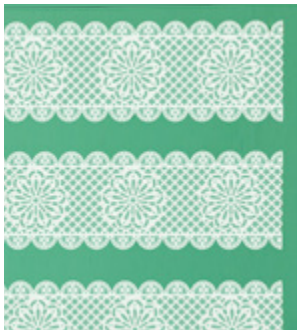
TMD001

mm 400x300 h



TMD002

mm 400x300 h



TMD003

mm 400x300 h



TMD004

mm 400x300 h

**TMD05**

mm 400x300 h

**TMD06**

mm 400x300 h

**TMD07**

mm 400x300 h

**TMD08**

mm 400x300 h

**TSD11**

mm 600x400 h

**TSD12**

mm 600x400 h

**TSD13**

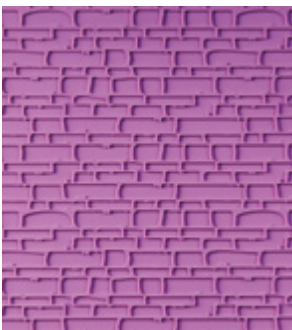
mm 600x400 h

**TSD14**

mm 600x400 h

TSD14-2

mm 400x300 h

**TSD15**

mm 600x400 h

TSD15-2

mm 400x300 h

**TSD16**

mm 600x400 h

TSD16-2

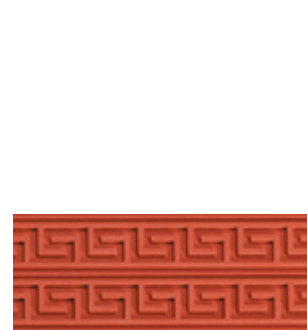
mm 400x300 h

**TSD17**

mm 600x400 h

TSD17-2

mm 400x300 h

**TB05**

mm 600x400 h

Tappeti a rilievo
Relief mats

Zucchero artistico

Artistic sugar



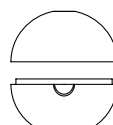


Sfere in silicone disponibili in tre diverse misure per la realizzazione di soggetti in zucchero artistico. Il particolare design a tutto tondo permette un raffreddamento rapido del prodotto finito. L'incavo centrale garantisce un facile smodellaggio del prodotto.

Silicone sphere moulds available in three different sizes, designed to create artistic sugar show pieces. The specific three dimensional design allows a much faster cooling of the sugar. The cavity guarantees the easy demoulding of the product.

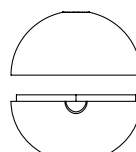


Sfere



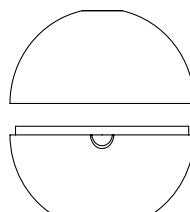
SFERA80

Ø mm 80
~ 270 ml



SFERA100

Ø mm 100
~ 525 ml



SFERA150

Ø mm 150
~ 1770 ml

Isomalto



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

Attrezzature - Equipment

Cannello a gas - Blow torch

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

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

CODE

FLAME



Aladin

Lampada a infrarossi a tre potenze selezionabili: 500, 1000 e 1500 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile. Cavo di alimentazione incluso.

Infrared lamp with three switchable powers: 500-1000-1500 W. Stainless steel structure and working plan. Fully demontable. Power cable included.

CODE	PIANO DI LAVORO WORKING PLAN (mm)	INGOMBRO SIZE (mm)	PESO WEIGHT (kg)
ALADIN	610x410	610x410x500 h	6,4

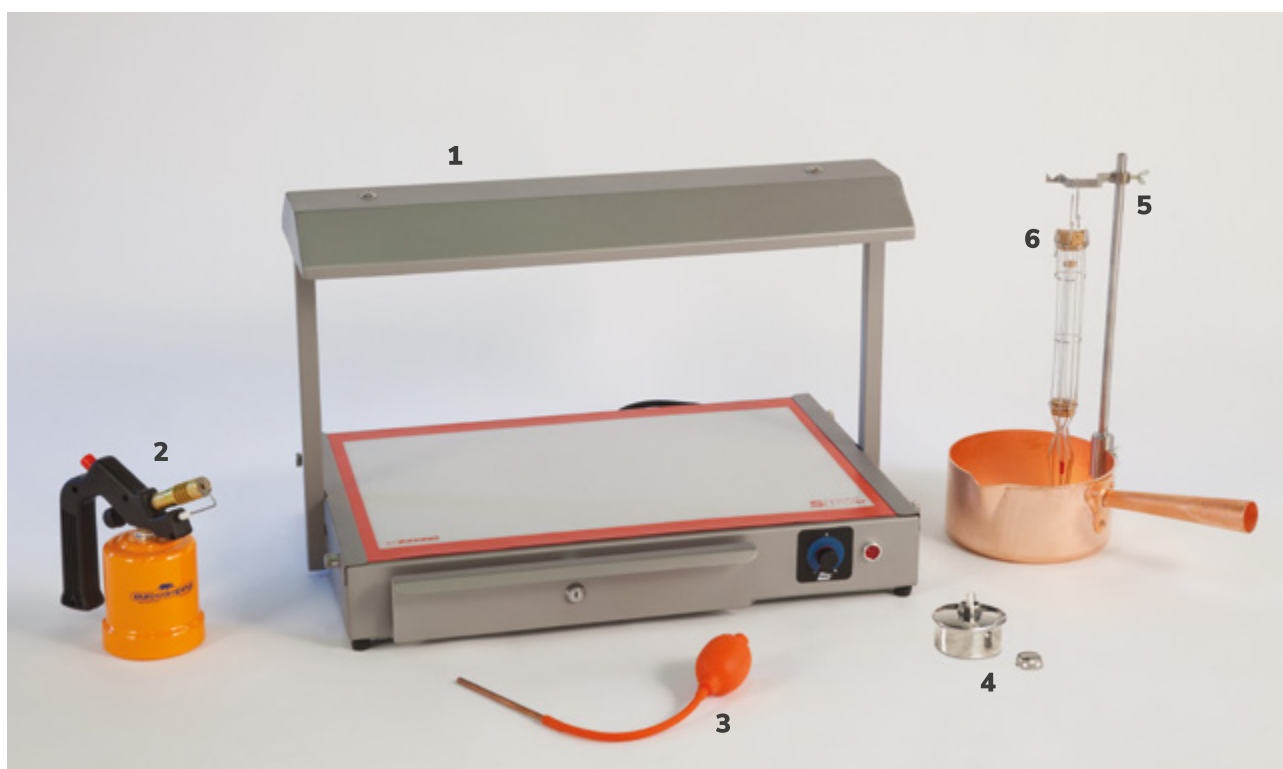


Lampada per zucchero

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

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

CODE	POTENZA POWER (W)	TENSIONE D'ESERCIZIO VOLTAGE (V)	PIANO DI LAVORO WORKING PLAN (mm)	PESO WEIGHT (kg)
1 LAMPADA	800	230	600x400	5



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

CODE	DESCRIPTION
5 RG1	reggi caramellometro holder for sugar thermometer
6 CARAMELLOMETRO	con gabbia sugar thermometer with housing

The background is a dark, almost black, space-like texture. A bright, golden-yellow trail of particles or dust enters from the top right corner, moving towards the center. The entire composition is framed by a thick, solid red border.

**Colori e
materie prime**
*Colours &
raw materials*



POLVERE EXTRAFINE COLORED
PER DECORAZIONE MEDICINALE
Ingredienti: E555, E173, E172
Può contenere tracce di
glutine e latte.

Non ingerire tal quale. Per
ne di prodotto dietetico. In
pale. Proteggere dall'imper-
luce e dall'aria. Conservare
in luogo fresco e asciutto.
Mantenere chiusa la bottiglia
lorante per uso alimentare.
alle norme vigenti in materia
utilizzo, per la valutazione del
in cui ne è consentito l'uso.

Prodotto nella stabilimento
via Liguria, 8 - 40124 L'Im-
Pavoni Italia S.p.A. - Tel. 051
www.pavoniitalia.com

Palette di concentrati naturali

Natural extract palette

NEW

Seasons è la palette a base di concentrati naturali, tra i quali cartamo, zucca, succo di barbabietola e molti altri, sviluppata in collaborazione con il Campione del Mondo di Pasticceria Emmanuele Forcone. Una gamma di "colori non colori", vegan friendly, sostenibile e amica della natura, dall'estrema versatilità, ampia gamma cromatica, dal gusto moderno, contemporaneo e naturale. Una novità disponibile sia a base burro di cacao sia in polvere. Una gamma nuova, una tavolozza unica e ricca di sfumature.

A palette based on natural concentrates, among which safflower, pumpkin, beetroot juice and many others developed in cooperation with the World Pastry Champion Emmanuele Forcone. A range of "colours non colours" which are vegan friendly, sustainable and eco-friendly, with extreme versatility, wide colour range, flavourless but with a modern and contemporary approach. An innovation available both as cocoa butter and as powder. A new range, a unique and rich palette of nuances.

Concentrati naturali a base burro di cacao

Cocoa butter natural concentrates

La palette di concentrati vegetali Seasons è disponibile a base burro di cacao per la colorazione di masse di cioccolato, per l'applicazione diretta a spruzzo o pennello su stampi, acetati e fogli chitarra, oppure all'interno di glasse o finiture ad effetto velluto. Un arcobaleno naturale vegan friendly capace di dare carattere e colore a praline, tavolette, torte, petit four e tanto altro ancora.

Seasons, the vegetable concentrate palette, is available as cocoa butter based range for colouring chocolate masses, to be sprayed or brushed on moulds, acetates and guitar sheets, for colouring your glazes or even for velvet effect finishing. A whole natural rainbow, totally vegan friendly, capable of giving character and colour to your pralines, choco bars, cakes, petit fours and much more.



CODE	COLOUR	
NC01*	verde mela apple green	
NC02*	verde green	
NC03*	azzurro light blue	
NC04*	giallo yellow	
NC05*	rosso ciliegia cherry red	
NC06*	arancione orange	

CODE	COLOUR	
NC07*	viola purple	
NC08*	marrone fondente dark brown	
NC09*	rosa pink	
NC10*	rosso red	
NC11*	marrone latte milk cocoa	

*Colori AZO free - AZO free colours.



Concentrati naturali in polvere

Powdered natural concentrates

Seasons aggiunge un tocco in più alle tue preparazioni. Glasse, impasti, creme, farciture, frolle, viennoiserie: sono solo alcuni degli usi possibili di Seasons. Concentrati vegetali a base di alga spirulina, zucca, barbabietola e molti altri: una palette tutta naturale che darà un look personale alle preparazioni, con tante variazioni cromatiche.

Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others: a whole natural palette which will give a personal touch to your preparations, with many colour variations.



CODE	COLOUR	
NCP01*	verde mela apple green	
NCP02*	verde green	
NCP03*	azzurro light blue	
NCP04*	giallo yellow	
NCP05*	rosso ciliegia cherry red	

CODE	COLOUR	
NCP06*	arancione orange	
NCP07*	viola purple	
NCP08*	marrone fondente dark brown	
NCP09*	rosa pink	
NCP10*	rosso red	

*Colori AZO free - AZO free colours.



Le qualità di Seasons

Seasons' plus

- 100% prodotto naturale;
- vegan friendly;
- OGM free;
- AZO free;
- concentrati naturali selezionati accuratamente.

- 100% natural product;
- vegan friendly;
- GMO free;
- AZO free;
- carefully selected natural concentrates.



Colori in spray - Spray colours

Dolce Velluto 400 ml - Velvet spray 400 ml

Look morbido e prezioso. Dolce Velluto è lo spray a base di burro di cacao colorato. Spruzzando su superfici fredde il burro di cacao cristallizza, creando lo speciale effetto velluto.

For a soft and precious look. Dolce Velluto is a spray made with coloured cocoa butter. By spraying onto cold surfaces, the cocoa butter crystallises, creating the special velvet effect.



CODE	COLOUR	
DV1	rosso red	
DV2	arancione orange	
DV3	giallo yellow	
DV4	rosa pink	
DV5*	marrone scuro dark brown	
DV6	marrone chiaro light brown	
DV7*	bianco white	

CODE	COLOUR	
DV8	pistachio pistachio	
DV9*	azzurro light blue	
DV12	rosso ciliegia red cherry	
DV14	nero black	
DV15	NEW blu tiffany blue tiffany	
DV16*	NEW argento silver	
DV17	NEW oro argento	

*Colori AZO free - AZO free colours.



Spray metallizzati 150 ml - Metallized spray 150 ml

A base alcolica, da utilizzare per decorare dolci e torte, cioccolato, pasta di zucchero e molto altro.

Alcohol based, suitable to decorate sweets and cakes, chocolate, sugar paste and more.



CODE	COLOUR	
SM01*	oro gold	
SM02*	argento silver	
SM03*	rubino ruby	
SM04*	bronzo bronze	
SM05*	cobalto cobalt	

CODE	COLOUR	
SM06	verde green	
SM07	NEW oro chiaro light gold	
SM08	NEW blu tiffany blue tiffany	
SM09	NEW argento scuro dark silver	

*Colori AZO free - AZO free colours.



Spray pastello 250 ml - Pastel spray 250 ml

A base acquosa, pronti all'uso per decorare e colorare torte a base di panna e cioccolato, prodotti di pasticceria come biscotti, wafer, cialde e dolci a base di pasta di zucchero.

Water based, ready to use, ideal to decorate creams and chocolate cakes, pastry products like biscuits, wafers and sugar paste covered cakes.



CODE	COLOUR	
SP01250	rosso red	
SP02250	rosa pink	
SP03250	marrone brown	
SP04250	giallo yellow	

CODE	COLOUR	
SP05250*	blu blue	
SP06250*	cobalto cobalt	
SP07250	arancione orange	
SP08250	verde green	

*Colori AZO free - AZO free colours.



Colori in polvere - Powder colours

Idrosolubili in polvere 50 g - Water soluble powder 50 g

Linea di colori Absolute ad altissima intensità studiata per le lavorazioni in zucchero artistico, sviluppata in collaborazione con Emmanuele Forcone. Basta una piccola quantità di polvere per ottenere colori pieni. Ideali anche per preparazioni di macaron, pasta di zucchero e ghiaccia.

The high intensity Absolute colour line designed with Emmanuele Forcone for the processing of the artistic sugar. Just a small amount of powder let you achieve full colour. Also ideal for macaron preparations, sugar paste and icing.



CODE	COLOUR	
A01	rosso ciliegia red cherry	
A02	arancione orange	
A03	giallo yellow	
A04	verde mela green apple	
A05	verde green	
A06*	blu blue	

CODE	COLOUR	
A07	viola purple	
A08	rosa pink	
A09	marrone brown	
A10	nero black	
A11	rosso vivo bright red	

*Colori AZO free - AZO free colours.



Metallizzati in polvere 40 g - Metallized powder 40 g

Linea di colori Brilliant, ideata con Emmanuele Forcone, per donare un effetto perlescente e brillante alle tue lavorazioni in cioccolato, zucchero o pastigliaggio. Solubili in alcool o impiegabili allo stato puro.

Brilliant colour line, developed with Emmanuele Forcone, to give a pearlescent and brilliant effect to your chocolate, sugar or pastillage creations. Can be dissolved in alcohol or used as is.



CODE	COLOUR	
M01*	oro gold	
M02*	argento silver	
M03*	rubino ruby	
M04*	bronz bronze	

CODE	COLOUR	
M05*	cobalto cobalt	
M06*	verde green	
M07*	rame copper	

*Colori AZO free - AZO free colours.



Liposolubili in polvere 40 g - Fat soluble powder 40 g

Linea di colorazioni Chocolart originali, realizzata in collaborazione con Emmanuele Forcone. Lacche in polvere ad altissima intensità da sciogliere nel burro di cacao.

Chocolart colour line, developed in collaboration with Emmanuele Forcone. High intensity lacquers powder to be dissolved in the cocoa butter.



CODE	COLOUR	
L01*	verde mela green apple	
L02*	verde green	
L03*	blu blue	
L04*	giallo brillante bright yellow	
L05	giallo yellow	
L06	arancione orange	
L07*	nero black	

CODE	COLOUR	
L08*	bianco white	
L09	rosa pink	
L10	rosso red	
L11*	lilla lilac	
L12*	blu tiffany blue tiffany	

*Colori AZO free - AZO free colours.



Polvere perlescente 10 g - Pump powder 10 g

Una cascata di brillantezza! Stardust è una fine polvere perlescente con pompetta ad aria ideale per decorare prodotti finiti a base di cioccolato, torte o semifreddi.

A waterfall of sparkles! Stardust is a thin pearlescent powder with air pump, ideal for decorating finished products such as chocolate, cakes or semifreddo.



CODE	COLOUR	
S01*	rubino ruby	
S02*	oro gold	
S03*	argento silver	

*Colori AZO free - AZO free colours.



Colori al burro di cacao - Cocoa butter colours

Colori al burro di cacao 200 g - Cocoa butter colours 200 g

Colori Chocart pronti all'uso con un perfetto dosaggio di colore, sviluppati in collaborazione con Emmanuele Forcone. Ideali per colorare cioccolato nella massa, in superficie e in stampo.

Chocart colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.



CODE	COLOUR	
LB01*	verde mela green apple	
LB02*	verde green	
LB03*	blu blue	
LB04*	giallo brillante bright yellow	
LB05	giallo yellow	
LB06	arancione orange	
LB07*	nero black	

CODE	COLOUR	
LB08*	bianco white	
LB09	rosa pink	
LB10	rosso red	
LB11*	lilla lilac	
LB12*	oro gold	
LB13*	argento silver	

*Colori AZO free - AZO free colours.



Colori liquidi - Liquid colours

Liposolubili 180 g - Fat soluble 180 g

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

Suitable to colour mass of chocolate and all fat masses.



CODE	COLOUR
LL01	verde green 
LL02	giallo yellow 
LL03*	bianco white 
LL07	rosso red 

CODE	COLOUR
LL08*	blu blue 
LL10*	nero black 
LL11	giallo brillante bright yellow 

*Colori AZO free - AZO free colours.



Idrosolubili 250 ml - Water soluble 250 ml

Colori idrosolubili a base di acqua per aerografo.

Water soluble colours for airbrush.



CODE	COLOUR
CLA	11 colori 11 colours
CL01	verde brillante bright green 
CL02	giallo yellow 
CL03	bianco white 
CL04	viola purple 
CL05	marrone brown 

CODE	COLOUR
CL06	azzurro light blue 
CL07	rosso red 
CL08	blu blue 
CL09	rosa pink 
CL10	nero black 
CL11	giallo brillante bright yellow 

Decorazioni - Decorations

Granelle perlescenti in cioccolato fondente 120 g Dark chocolate grains in bright colours 120 g

Decorazioni in cioccolato per regalare un twist luminoso ed elegante alle tue preparazioni.

Chocolate decorations to give a bright and elegant twist to your creations.



CODE	COLOUR	
GP01	rame copper	
GP02	rubino ruby	
GP03	oro gold	

CODE	COLOUR	
GP04	argento silver	
GP05	verde green	

Scaglie - Flakes

Perfette per impreziosire e decorare le tue creazioni, dalle torte al cioccolato, con dettagli lussuosi e raffinati.

Perfect for embellishing and decorating your creations, from cakes to chocolate, with luxurious and refined details.



CODE	COLOUR		PESO WEIGHT (g)
ARGENTO SC	argento silver		2
ORO SC	oro gold		2

Fogli - Sheets

Fogli di oro e argento ideali per la decorazione, il topping e le rifiniture delle preparazioni.

Edible gold and silver sheets, ideal for the decoration, topping and finishing of your creations.



CODE	COLOUR		DIMENSION (mm)	FOGLI SHEETS
ARGENTO	argento silver		95x95	25
ORO	oro gold		80x80	25

Chocoice 400 ml



Refrigerante spray per zucchero e cioccolato.

Chocolate and sugar spray cooler.

CODE

CHOCOICE*

*Colori AZO free - AZO free colours.



Brillspray 400 ml



Lucidante spray per cioccolato, zucchero e marzapane.

Chocolate, sugar and marzipan spray glazing.

CODE

BRILLSPRAY

Decotab 6 kg



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

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

CODE

COLOUR

DECOTAB

bianco
white



Decotab colours 1 kg

Realizzate con la stessa ricetta di Decotab, le paste di zucchero Decotab colours offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore.

Made with the same recipe for Decotab, the Decotab coloured sugar pastes offer many decorative opportunities with remarkable time-saving and a perfect colour homogeneity.



CODE	COLOUR		CODE	COLOUR	
DECOTABRC	color carne light rose		DECOTABCO	marrone brown	
DECOTABBN	bianco white		DECOTABVC	verde chiaro light green	
DECOTABRA	rosa pink		DECOTABFU	fucsia fuchsia	
DECOTABAR*	arancione orange		DECOTABAZ	azzurro light blue	
DECOTABN	nero black		DECOTABG	giallo brillante bright yellow	
DECOTABR	rosso red		DECOTABVS	verde green	
DECOTABBL	blu blue				

Ciocoplast 6 kg



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

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

CODE	COLOUR	
CIOCOPLASTBN	bianco white	
CIOCOPLASTMR	marrone brown	

Ciocoplast colours 1 kg

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

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



CODE	COLOUR	
CIOCOPLASTWH	bianco white	
CIOCOPLASTN*	nero black	
CIOCOPLASTR*	rosso red	

Easydecor 1 kg

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

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



CODE	COLOUR	
EASYBN	bianco white	
EASYN	nero black	
EASYAZ	azzurro light blue	
EASYBL	blu blue	
EASYR	rosso red	
EASYFU	fucsia fuchsia	

Real ghiaccia 3 kg



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

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

CODE

REALGHIACCIA

Massa Pavoni Summer 5 kg



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

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

CODE

MASSAPAVONISUMMER

Pastamica 5 kg



Pasta di zucchero da copertura. Estremamente malleabile, di colore bianco, leggermente aromatizzata alla vaniglia. Facilissima da stendere, crea una copertura perfetta senza crepe e bolle ed è ideale per le tue creazioni di cake design.

Pastamica is a sugar paste for covering. Extremely elastic in white colour, with a light vanilla hint. Extremely easy to spread, it creates a perfect covering, without breaks and bubbles. Ideal for your cake design creations.

CODE

PASTAMICA

Mix Macaron 500 g

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

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



CODE

COLOUR

MACARONBN	bianco white	
MACARONG*	giallo yellow	
MACARONR*	rosso red	
MACARONRA	rosa pink	
MACARONVR*	verde green	
MACARONVL*	lilla lilac	
MACARONCO*	marrone brown	

Materie prime - Raw materials

AGAR AGAR 250 g

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

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

ZUCCHERO INVERTITO - INVERTED SUGAR 250 g

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

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

HYFOAMA 250 g

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

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

GLICERINA - GLYCEROL/GLYCERIN 120 ml*

Ideale per rendere soffice la ghiaccia reale. Per reidratare la pasta di zucchero.

To soften the real icing. To rehydrate the sugar paste.

GOMMA XANTHANO - XANTHAN GUM 250 g

Utile a stabilizzare e addensare impasti privi di glutine o ispessire le salse.

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

SCIROPPO DI GLUCOSIO - GLUCOSE SYRUP 250 g

Previene la congelazione di gelati e mousse e la cristallizzazione di praline e prodotti in cioccolato. Utile per preparare pasta di zucchero e cioccolato plastico.

To prevent freezing of ice cream and mousse. To prevent crystallization of pralines and other chocolate

products. To prepare sugar paste and plastic chocolate.

GOMMA ARABICA - ARABIC GUM 250 g*

Ottima per lucidare i petit four e per la preparazione di caramelle gommose.

To glaze petit fours. To prepare gummy candies.

GOMMA ADRAGANTE - TRAGACANTH GUM 250 g*

Ideale per impastare il pastigliaggio e la preparazione di caramelle gommose.

Used to mix sugar decorations and to prepare gummy candies.

CREMORTARTARO - CREAM OF TARTAR 250 g*

Utilizzato per invertire lo zucchero e far montare meglio l'uovo.

To invert sugar and better beat eggs.

PECTINA - PECTIN 1 Kg

Impiegata per gelificazione di gelatine di frutta.

Used to gelatinize fruit jellies.

SALI DI SILICIO - SILICON SALTS 1 Kg

Protegge dall'umidità le composizioni artistiche in zucchero colato e cioccolato.

To protect cast sugar and chocolate compositions from humidity.

BIOSSIDO DI TITANIO - TITANIUM DIOXIDE 250 g

Sbianca il cioccolato bianco e opacizza lo zucchero colato.

To whiten chocolate and matify cast sugar.

ACIDO TARTARICO - TARTARIC ACID 250 g*

Utilizzato per invertire lo zucchero.

To invert sugar.

ACIDO CITRICO - CITRIC ACID 1 Kg

Impiegato per invertire lo zucchero e aiutare la gelificazione delle gelatine di frutta.

To invert sugar and help the gelatinization of fruit jellies.

*fino a esaurimento
subject to availability

**EQU
IPM
ENT**



Storage & display







Covering

Covering è la serie di strumenti essenziali per il lavoro del pasticciere professionista. Materiale di alta qualità e resistenza e un design ideale per lo stoccaggio e la conservazione ottimale di ogni creazione. Covering è disponibile in due altezze, abbinabile al vassoio Tray e alle teglie 600x400 mm.

Plus:

- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori

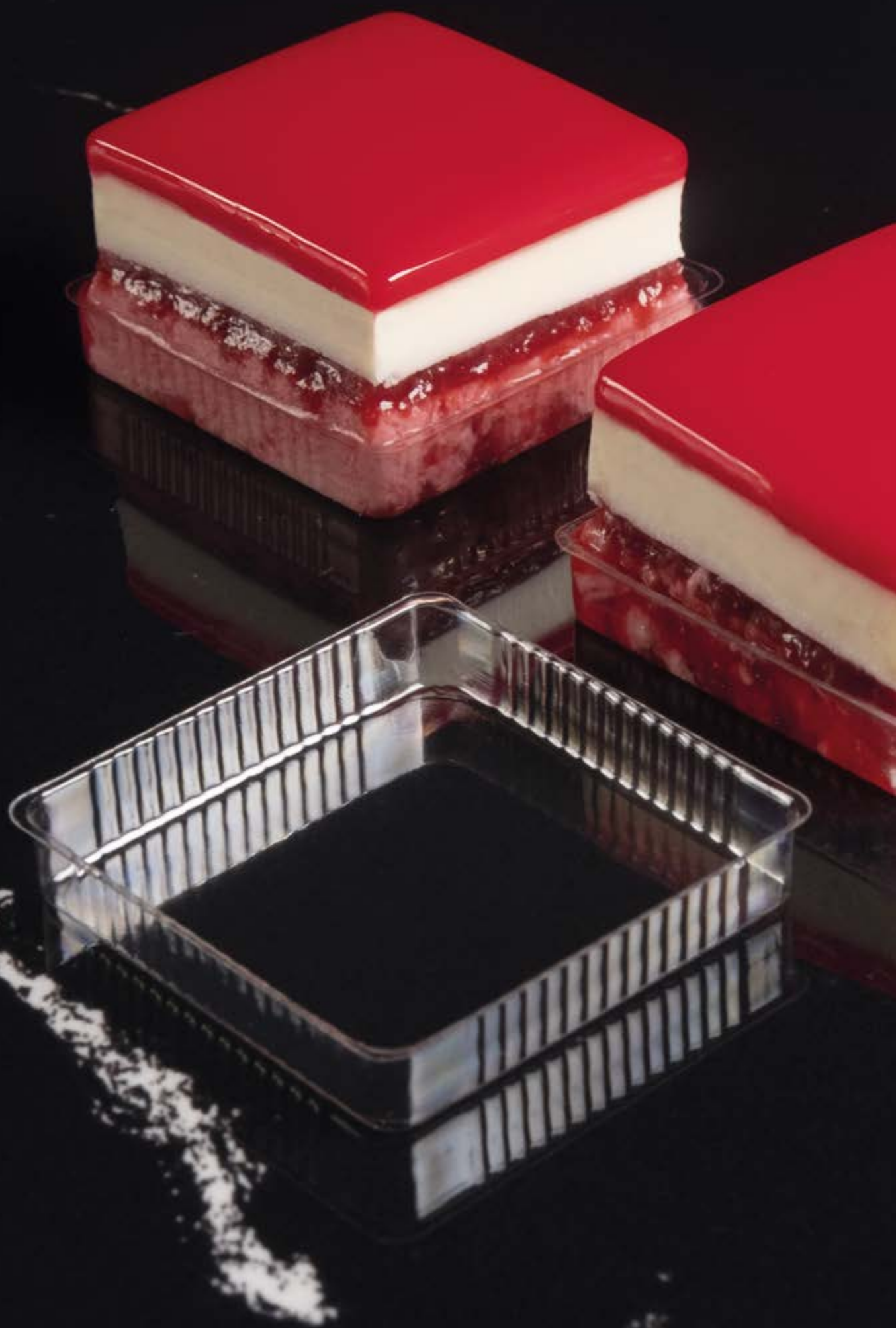
Covering is part of our line of essential tools for professional Pastry Chefs. High quality material and durability with the optimal design for the storage and perfect preservation of all your creations. Covering is available in two heights matching Tray item and 600x400 mm trays.

Plus:

- Can withstand impacts and low temperatures
- Stackable and nestable
- Fully transparent
- Prevents the condensation during the storage in the blast chillers

CODE	DIMENSION (mm)	
COVER55	585x390x55	Coperchio
COVER85	585x390x85	Coperchio
TRAY	590x395x28	Vassoio





Vassoietti per mignon Trays for mignon

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

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

VM1B

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



100%
BIODEGRADABLE

VM2B

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



100%
BIODEGRADABLE

VM3B

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



100%
BIODEGRADABLE





Vassoi per monoporzioni

Single-serving trays

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

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

NEW


VP2NR

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

VP2BN

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

VP2T

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



VP1NR

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

VP1BN

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

VP1T

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



VP3NR

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

VP3BN

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

VP3T

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



**VC1**

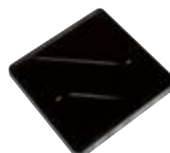
mm 140x40
oro - gold
Scatola da - Box of 200 pcs

**VC2**

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

**VC4**

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

**VC5**

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

Scatole Packaging

Forme e misure differenti per il confezionamento delle tue preparazioni.

Various shapes and sizes to package your preparations.

**KS26**

mm 162x131x206 h
Confezione da 20 scatole
Box of 20 pcs

**KS49**

mm 143x72x12 h
Confezione da 100 scatole
Box of 100 pcs

KS32

mm 160x160x220 h
Confezione da 12 scatole
Box of 12 pcs

**KS38**

mm 140x180
Confezione da 40 scatole
Box of 40 pcs

A close-up photograph of a red silicone baking mat with a fine grid pattern. Several round, golden-brown cookies are placed on the mat. A metal cooling rack is visible at the bottom of the frame. The entire image is framed by a thick red border.

Tappetini in silicone

Silicone mats





Forosil Strip

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

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

NEW

CODE	DIMENSION (mm)	PCS PER BOX
STRIP30FPC	635x280 h max	10
STRIP40FPC	635x380 h max	10

abbinabile alle fasce lisce altezza 30-40 mm di pag 158

can be combined with the smooth bands height 30-40 mm see page 158





Forosil

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

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

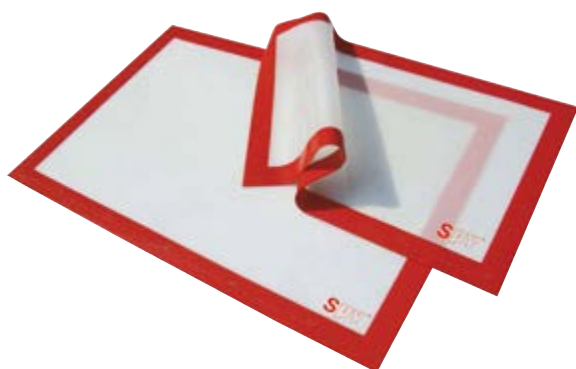


CODE	DIMENSION (mm)
FOROSIL43	385x285
FOROSIL53	520x315
FOROSIL64	585x385

SPV

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

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



CODE	DIMENSION (mm)
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SPV43	385x285
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SPV53	520x315
--------------	---------

SPV64	585x385
--------------	---------

SPV86	790x590
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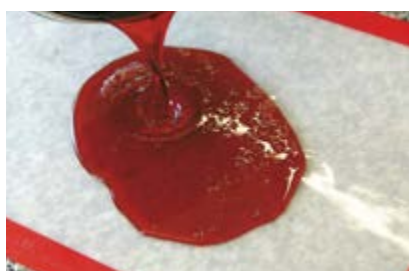
SP6242	620x420
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SPV88	790x770
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CODE	DIMENSION (mm)
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SPV64MACARONS	585x385
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Attrezzature Tools





Fabrizio Donatone x GiroTray

La pasticceria a 360°. Letteralmente! Fabrizio Donatone, Campione del Mondo di Pasticceria nel 2015 a Lione, ha sviluppato insieme al team di ricerca Pavoni Italia un kit per panettoni e colombe... e non solo: è ideale anche per la cottura di croissant, pan di spagna, plumcake e altre preparazioni. Una soluzione tutto-in-uno, compatta e comoda, da sfruttare sempre.

Pastry at 360°, literally! Fabrizio Donatone, World Pastry Champion at Lyon in 2015, developed in collaboration with Pavoni Italia R&D team a kit for rotating and rising of panettone and colomba... and more: it is ideal for baking croissants, sponge cakes, plumcakes and many other preparations. A compact and handy solution, to take advantage of.



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

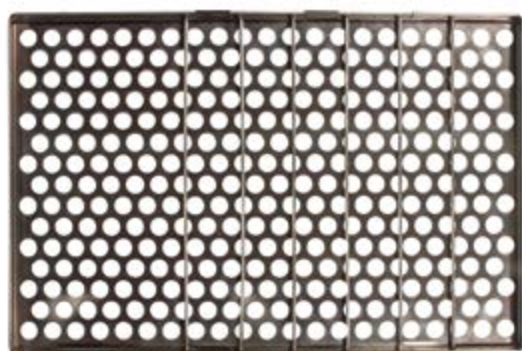
Watch the video **GiroTray** on Pavoni Italia's Youtube channel

Kit GiroTray

NEW

Il kit GiroTray si compone di una teglia 60x40 cm in alluminio con macrofori che consentono un passaggio ottimale del calore in cottura dei lievitati. Alla teglia, dotata di fori passanti sui lati, sono abbinati quattro spilloni che, entrando nella teglia dai fori e fissati con delle molle incluse nel kit, permettono di infilzare i prodotti da cuocere: panettoni di varie taglie, colombe e veneziane.

GiroTray kit is composed of a 60x40 cm aluminium tray with macro-holes to ensure optimal distribution of the heat while baking leavened preparations. The tray, with loops on the sides, is equipped with four forks. They enter the holes of the tray and fix thanks to the springs included in the kit, so they can hold the preparations: different sizes panettone, colomba and veneziana.



Il kit completo è composto da:

- 1 teglia piana in alluminio macroforata dimensioni 595x390x20 mm e spessore 15/10
- 4 spilloni in acciaio inox AISI304
- 4 molle ferma spilloni in acciaio AISI 304

The full kit is composed of:

- 1 flat aluminium tray with macro holes, size 595x390x20 mm and 15/10
- 4 AISI 304 steel forks
- 4 AISI 304 steel springs to fix the forks

CODE	DESCRIPTION
GIROTRAY	Kit completo Full kit
T64G	teglia piana in alluminio 595x390x20 mm spessore 15/10 flat aluminium tray with macro holes, size 595x390x20 mm and 15/10
SPILL2	2 spilloni in acciaio AISI 304 2 AISI 304 steel forks
KMS	10 molle ferma spilloni in acciaio AISI 304 10 AISI 304 steel springs to fix the forks

I componenti **T64G**, **SPILL2** e **KMS** sono acquistabili anche singolarmente.

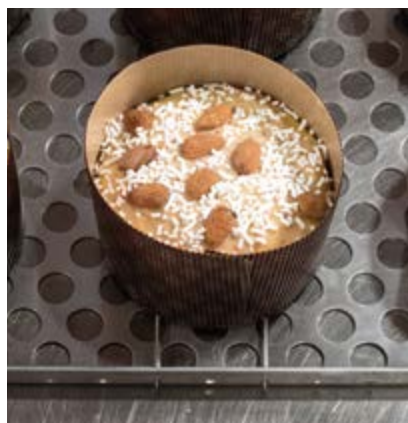
Items **T64G**, **SPILL2** and **KMS** can also be purchased individually.

Con GiroTray puoi disporre i tuoi prodotti da lievitazione e fissarli alla teglia, portarli direttamente in cottura in forno e farli raffreddare sempre sulla teglia in carrelli o in abbattitore. Il fissaggio dei preparati è perfetto e possono essere disposti in diverse combinazioni, a seconda delle esigenze, per risparmiare tempo.

Un sistema unico, dove l'impiego della teglia permette la movimentazione da parte di un unico operatore e dove il lievito non subisce stress da pinzatura e, una volta capovolto, mantiene una forma perfetta.

With GiroTray you can align and fix your preparations on the tray, put them directly in the oven and let them cool on the trolleys or in the blast chiller without removing the tray. Preparations can be fixed on the tray in many combinations, according to needs and with time saving.

A unique system, where the use of the tray enables the handling by a single operator and the leavened products don't get stressed by the stapling, keeping a perfect shaped once overturned.



GiroTray è ideale in pasticcerie e laboratori dove serve ottimizzare lo spazio con una soluzione compatta, utile non solo a Natale e a Pasqua, ma durante tutto l'anno. La teglia, abbinata al tappetino Forosil, è perfetta per la cottura di croissant e viennoiserie in virtù di una ventilazione ottimale. Può essere utilizzata anche insieme agli stampi in silicone, grazie ai macrofori che permettono un più facile e adeguato passaggio del calore in modo da facilitare la cottura nello stampo.

GiroTray is ideal for pastry shops and labs where compact solutions are useful to save space, not just at Christmas and Easter time, but all year long. The tray, combined with Forosil mat, is perfect for baking croissants and viennoiserie thanks to an ideal air circulation, but it can also be used in combination with silicone moulds, thanks to the macro-holes that allow an easier and adequate heat distribution, to ease the baking within the mould.



Gira panettoni GiraTu - Turn panettoni GiraTu

Facile da impilare sia sui carrelli che sulle rastrelliere, è realizzato in acciaio inox AISI 304 e ha un'impugnatura ergonomica. Adatto al contatto alimentare.

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

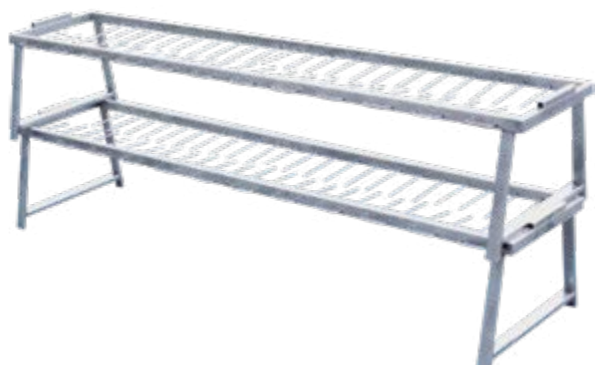
CODE	DIMENSION (mm)
GIRATU150	1500
GIRATU200	2000
GIRATU225	2250



Gira panettoni Girolo - Turn panettoni Girolo

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

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



CODE	DIMENSION (mm)
GIROIO P	1650x380
GIROIO G	2150x380

Pro Series

Una nuova linea di attrezzature curata nei minimi dettagli. Materiali scelti con attenzione, soluzioni attente per migliorare il tuo lavoro e tutta l'esperienza Pavoni Italia dedicata al mondo dei professionisti della pasticceria e del dolce.

A new line of equipment with the utmost attention to detail. Carefully chosen materials, thoughtful solutions to improve your work, and all of Pavoni Italia's experience dedicated to the world of pastry professionals.

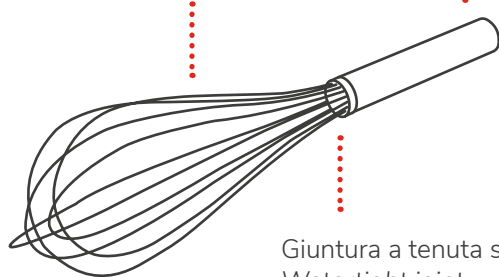
Fruste / Whisks

NEW



Manico extra-grip
Extra-grip handle

Acciaio flessibile e indeformabile
Shape-retaining and flexible steel



Giuntura a tenuta stagna
Watertight joint



CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
FT250	250	105
FT350	350	135
FT450	450	205

La migliore manovrabilità per grandi risultati. Le fruste Pro Series sono in acciaio inox armonico indeformabile, appositamente studiato per avere la corretta flessibilità e capacità di tornare sempre alla forma originaria. Manico isolante resistente anche alle alte temperature (fino a 220°C).

The best manoeuvrability for the best results. The Pro Series whisks are made of harmonic stainless steel, specially designed to provide optimum flexibility and the ability to always return to their original shape. Insulating extra-grip handle and high-temperature resistant (up to 220°C).

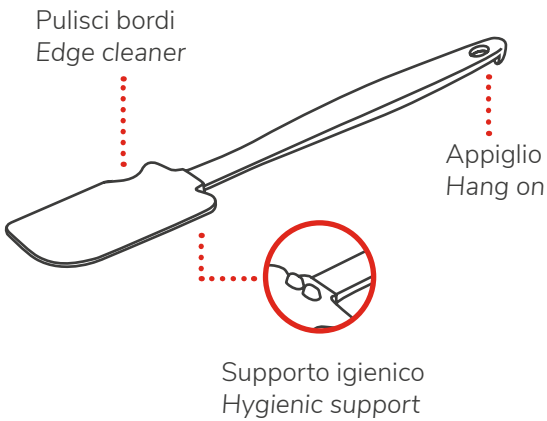


Spatole / Spatulas

NEW

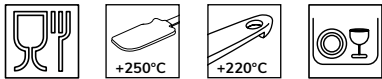


CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
SP300	360	250
SP301	260	170



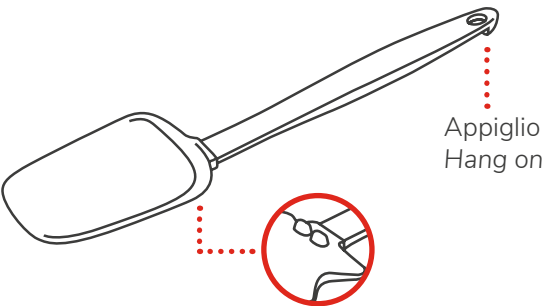
Realizzate in silicone platinico resistente fino a 250°C. I piccoli dettagli fanno la differenza: appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi per raccogliere al meglio le preparazioni e manico extra-grip, resistente fino a 220°C, per la migliore maneggevolezza. La giunzione tra paletta e manico è senza fessure, ultra resistente, per maggiore igiene e durata.

Made of platinum silicone, resistant up to 250°C. Small details that make the difference: “hang on” handle for an easy support during the preparations, edge cleaner groove to scrape the mixture and extra-grip handle, resistant up to 220°C, for the best ease of use. The joint between the blade and the handle is watertight, ultra resistant for the best hygiene and longevity.

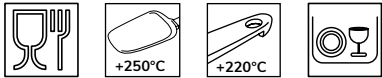


Cucchiaini / Spoons

NEW



Supporto igienico
Hygienic support



CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
SP302	380	250
SP303	270	170

Nuove soluzioni pensate per gli utilizzatori Pro: realizzazione in silicone platinico resistente fino a 250°C, sostegno igienico per evitare contaminazioni e appiglio "hang on" per un comodo appoggio durante le lavorazioni. Manico ergonomico extra-grip, resistente alle alte temperature (220°C) e giunzione fra paletta e manico ultra resistente, per maggiore igiene e durata.

New solutions for the Pro users: made of platinum silicone resistant up to 250°C, hygienic support to avoid contaminations and "hang on" handle for an easy support during the preparations. Ergonomic handle with extra-grip, resistant to high temperatures (220°C) and watertight joint between silicone and handle for the best hygiene and longevity.





Élite

Sac à poche monouso - Disposable piping bags

Élite è il sacchetto monouso in materiale multistrato che conferisce al prodotto resistenza, flessibilità e sicurezza igienica. La sua superficie interna liscia facilita la fuoriuscita del prodotto. All'esterno il suo speciale materiale "soft touch" antiscivolo consente un'ottima presa e facilità d'impiego anche con le mani bagnate.

Élite is a disposable piping bag made of multilayer material, resistant, flexible and hygienically safe. It is smooth on the inside, in order to ensure an easier product outflow. Moreover, the special "soft touch" grip on the outside enables a perfect hold and a very easy grip, even with wet hands.



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



Powerflex

Powerflex è il sac à poche in 3 misure, resistente e realizzato in gomma alimentare, che lascia al pasticcere grande sensibilità di lavorazione. Non trasuda ed è perfettamente saldato nei giunti per evitare infiltrazioni. Facile da pulire, si può mettere in lavastoviglie. Non assorbe gli odori, ha un ottimo grip antiscivolo e lavora bene anche con composti molto duri (non deforma lateralmente). Il foro che ospita la bocchetta non si deforma nel tempo anche se sottoposto a sforzi.

Powerflex is a durable piping bag made of food-grade rubber. It is available in three different sizes and is individually packaged. It does not exude, even when using fatty ingredients and guarantees excellent responsiveness, as it is extremely soft and easy to handle. Perfectly sealed at the joints to avoid leaks, it is easy to clean even if the ingredients are left to dry, and can be put in the dishwasher. It does not absorb odours from the ingredients, has an excellent non-slip grip and resists well to hard squeezing with very dense mixtures (it does not warp sideways). The tip hole does not lose its shape over time, even under pressure.



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



Sac à poche - Piping bags

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

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



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

Vaso portasacchetto - Bag-sustaining jar



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

Bocchette in acciaio - Stainless steel piping tips

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

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

Tonda / Round



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
125/2	2	43
125/4	4	43
125/6	6	43
125/8	8	43
125/10	10	43

CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
125/12	12	43
125/14	14	43
125/16	16	43
125/18	18	43
125/20	20	43

Stella punta fine / Small star



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
126/2	2	52
126/4	4	52
126/6	6	52
126/8	8	52
126/10	10	52

CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
126/12	12	52
126/14	14	52
126/16	16	52
126/18	18	52
126/20	20	52

Stella punta larga / Large star



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
127/2	2	52
127/4	4	52
127/6	6	52
127/8	8	52
127/10	10	52

CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
127/12	12	52
127/14	14	52
127/16	16	52
127/18	18	52
127/20	20	52

Fiore / Flower



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

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

Delizia / Delizia



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
131/10	10	40
131/12	12	40
131/14	14	40
131/16	16	40

CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
131/18	18	40
131/20	20	40
131/22	22	40

St. Honoré / St. Honoré



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

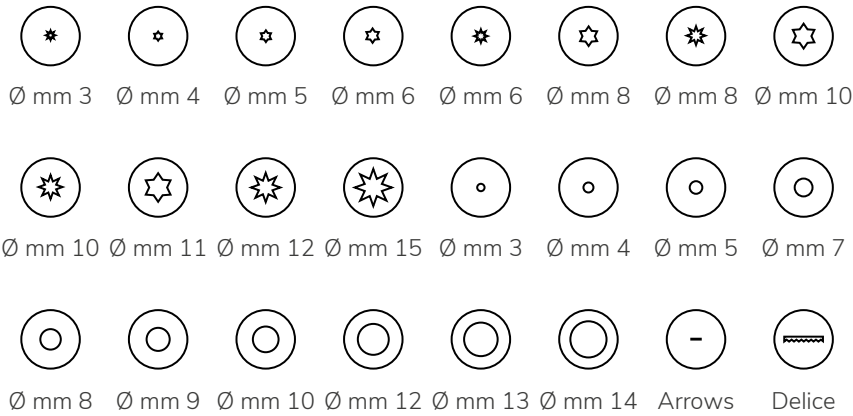
CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
133/35	35	50
133/40	40	50

Bocchette in polycarbonato - Polycarbonate piping tips



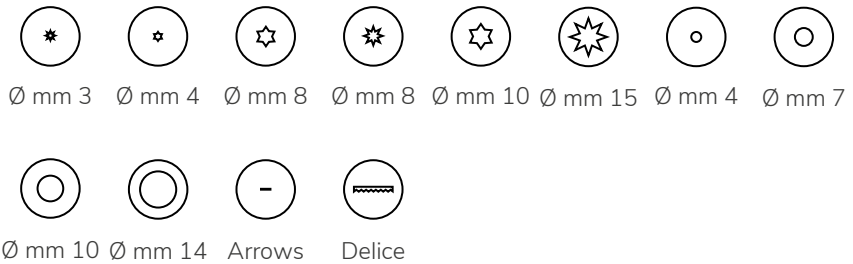
PB24

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



PB12

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



Griglia per il glassaggio - Glazing grid



CODE	DIMENSION (mm)
GLA64	600x400

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

600x400 mm grid for glazing cakes and single-serving portions. It perfectly fits trays, included the Covering range, and SPV silicone mats. It has a raised base which allows to easily glaze your creations.

Made of AISI 304 steel, it is resistant and easy to clean.

Bobine in PVC - PVC rolls

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

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



CODE	ALTEZZA HEIGHT (mm)
BB25	25
BB30	30
BB35	35
BB4	40

CODE	ALTEZZA HEIGHT (mm)
BB45	45
BB5	50
BB6	60

Fogli in PVC - PVC sheets

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

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



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

Pavoflon

Realizzato in teflon, può essere utilizzato per un'innumerabile quantità di cotture mantenendo sempre un'antiaderenza formidabile, specialmente con prodotti da forno ad alta percentuale di zuccheri. È ideale per cuocere gli impasti, per la produzione di pane precotto surgelato in diverse forme e dimensioni. Utilizzabile sia in forni elettrici che ventilati, oppure in tunnel, a temperature che vanno da -40°C a +350°C. Non è necessario ingrassare Pavoflon. Lavalo con acqua tiepida e una spugna morbida e non utilizzare detergenti abrasivi.

Made of non-stick teflon, it can be used many times without losing its excellent non-stick features, even with products containing a high percentage of sugar. It's excellent for cooking doughs, for the production of precooked and frozen bread. Pavoflon can be used in electric and ventilated ovens or in industrial tunnels, at temperatures from -40°C to +350°C. No need to grease. Wash Pavoflon with warm water and a soft sponge. Do not use abrasive detergents.



CODE	DIMENSION (mm)
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PVF0600400	600x400
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Altri formati personalizzati sono disponibili su misura / Quantità min. di 20 fogli

Customizable formats on request / Minimum quantity 20 sheets

Stampi per pane - Bread moulds



NIDODAPE

Nido d'ape
Honeycomb

mm 140x100



TARTARUGA

Tartaruga
Turtle

mm 140x100

Decora crostate - Tarts decorator



DCR

Ø mm 300

Stampi in plastica per monoporzioni

Plastic moulds for single-serving portions



CODE	STAMPO MOULD	STAMPO MOULD DIM. (mm)	STAMPI PER VASSOIO MOULDS PER TRAY	PORTION (g)	VASSOIO TRAY DIM. (mm)	CODE ESTRATTORE DEMOULDER	CODE TAGLIAPASTA CUTTER
TTS		Ø 67x40 h	35	~75	600x400	ETS	CTS
TTS2			20		400x340		
TES		65x65x40 h	35	~75	600x400	EES	CES
TES2			20		400x340		
TTRS		76x69x40 h	35	~75	600x400	ETRS	CTRS
TTRS2			20		400x340		
TCS		74x71x40 h	35	~75	600x400	ECS	CCS
TCS2			20		400x340		
TOS		86x50x40 h	35	~75	600x400	EOS	COS
TOS2			20		400x340		
TTNS		74x68x40 h	35	~75	600x400	ETNS	CTNS
TTNS2			20		400x340		
TGS		90x58x40 h	35	~75	600x400	EGS	CGS
TGS2			20		400x340		
TVS		88x60x40 h	35	~75	600x400	EVS	CVS
TVS2			20		400x340		
TRS		76x51x40 h	35	~75	600x400	ERS	CRS
TRS2			20		400x340		
TQS		59x59x40 h	35	~75	600x400	EQS	CQS
TQS2			20		400x340		

Stampi in plastica per mignon

Plastic moulds for mignon



CODE	STAMPO MOULD	STAMPO MOULD DIM. (mm)	STAMPI PER VASSOIO MOULDS PER TRAY	PORTION (g)	VASSOIO TRAY DIM. (mm)	CODE ESTRATTORE DEMOULDER	CODE TAGLIAPASTA CUTTER
TMTS		Ø 44x25 h	96	~20	600x400	EMTS	CMTS
TMTS2			64		400x340		
TMES		42x42x25 h	96	~20	600x400	EMES	CMES
TMES2			64		400x340		
TMTRS		50x44x25 h	96	~20	600x400	EMTRS	CMTRS
TMTRS2			64		400x340		
TMCS		48x46x25 h	96	~20	600x400	EMCS	CMCS
TMCS2			64		400x340		
TMOS		55x35x25 h	96	~20	600x400	EMOS	CMOS
TMOS2			64		400x340		
TMTNS		47x44x25 h	96	~20	600x400	EMTNS	CMTNS
TMTNS2			64		400x340		
TMGS		60x38x25 h	96	~20	600x400	EMGS	CMGS
TMGS2			64		400x340		
TMVS		60x38x25 h	96	~20	600x400	EMVS	CMVS
TMVS2			64		400x340		
TMRS		51x31x25 h	96	~20	600x400	EMRS	CMRS
TMRS2			64		400x340		
TMQS		38x38x25 h	96	~20	600x400	EMQS	CMQS
TMQS2			64		400x340		

Placche per pastafrolla - Plastic cutter grids

Ideali per biscotti, pizzette, salatini e basi per pasticcini, velocizzano il lavoro in laboratorio senza rinunciare alla fantasia. Disponibili in tante forme diverse.

Suitable to prepare cookies, pizzas, savoury biscuits and pastry bases. Time-saving without any compromise with fantasy. Available in many shapes.



CODE	STAMPO MOULD	MAX DIM. (mm)	N. STAMPI N. MOULDS
PF1		90	20
PF2		45	72
PF2A		40	95
PF3		53	53
PF3A		40	95
PF4		60	63
PF4A		40	95
PF5		45	60
PF5A		40	95
PF6		48	95
PF6A		40	116
PF7		48	78
PF7A		40	128
PF8		50	68
PF8A		40	105
PF9		80 66	50

CODE	STAMPO MOULD	MAX DIM. (mm)	N. STAMPI N. MOULDS
PF10		60	36
PF10A		51	70
PF11		60	50
PF12		60	55
PF13		60 50	28 36
PF14		75 80	20 16
PF15		65 63	20 25
PF18		75 70	16 25
PF300		45 52 50 56 57	64

Chablon da forno 600x400 mm - Baking chablon 600x400 mm



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

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

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

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

Stampi in silicone per gelatine - Silicone jelly moulds



TG1002

Mezza sfera
Hemisphere

Ø mm 27x13,5 h

24 impronte
24 indents

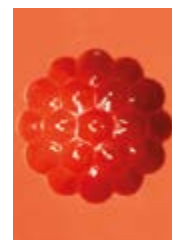


TG1021

Pera
Pear

mm 40x26x15 h

24 impronte
24 indents



TG1009

Mora
Blackberry

Ø mm 30x24 h

24 impronte
24 indents

Dimensione stampo: mm 340x183x30 h - Mould size: mm 340x183x30 h

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



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



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

Molle per dolci - Pincers



CODE	LUNGHEZZA LENGTH (mm)
MD1*	165



CODE	LUNGHEZZA LENGTH (mm)
MD2*	180



CODE	LUNGHEZZA LENGTH (mm)
PD1*	185

*fino ad esaurimento
subject to availability

Mestoli inox - Stainless steel ladles



CODE	LUNGHEZZA LENGTH (mm)	Ø (mm)	CAPACITY (l)
ME6	300	65	0,07
ME10	370	100	0,25
ME12	400	120	0,50

Schiumarole inox - Stainless steel skimmers



CODE	DIMENSION (mm)	Ø (mm)
SCR16	400	160
SCR18	400	180
SCR20	500	200
SCR24	500	240
SCR28	500	280

Raschietti - Scrapers



Personalizzabili con logo cliente.
Customizable with customer logo.

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

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



CODE	DIMENSION (mm)
RA1RS	120x80



CODE	DIMENSION (mm)
RA2RS	120x80



CODE	DIMENSION (mm)
RA3RS	121x81
RA4RS	148x99



CODE	DIMENSION (mm)
RA5RS	145x99



CODE	DIMENSION (mm)
RA6RS	110x80



CODE	DIMENSION (mm)
RA7RS	216x128



CODE	DIMENSION (mm)
RA8RS	216x128



CODE	DIMENSION (mm)
RA9RS	208x128



CODE	DIMENSION (mm)
RA10RS	198x148



CODE	DIMENSION (mm)
SRP	265x125

Raschie in acciaio - Tempered harmonic steel scrapers



CODE	LUNGHEZZA LENGTH (mm)
RM13	130
RM16	160
RM18	180
RM20	200

CODE	LUNGHEZZA LENGTH (mm)
RM22	220
RM24	240
RM28	280

Spatole e coltelli - Spatulas and knives



CODE	LUNGHEZZA LENGTH (mm)
CM67799	250



CODE	LUNGHEZZA LENGTH (mm)
CM64095	150
CM64100	200
CM64105	250
CM64110	300



CODE	LUNGHEZZA LENGTH (mm)
PM54128	80
PM54129	100
PM54130	120



CODE	LUNGHEZZA LENGTH (mm)
CM67777	240
CM67791	320
CM67793	360
CM67781	300



CODE	LUNGHEZZA LENGTH (mm)
PM64025	250



CODE	LUNGHEZZA LENGTH (mm)
PM64012	250
PM64010	170
PM64005	110



CODE	LUNGHEZZA LENGTH (mm)
CM67785	240



CODE	LUNGHEZZA LENGTH (mm)
CM67737	240
CM67739	260
CM67741	300
CM67743	340

Le misure dei coltelli e delle spatole sono relative alla lama
 Dimensions of knives and spatulas are related to blades lenght

Set tagliapasta - Cutters kit



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

Tagliapasta - Pastry cutters

Rotelle tagliapasta Pastry cutters



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

Taglia croissant Croissant cutters



CODE	DIM TAGLIO - CUT (mm)
RC1	70x100
RC2	110x150
RC3	180x140
RC4	180x200
RC5	140x200
RC6	55x70

Tagliapasta estensibili inox Stainless steel extensible pastry cutters



CODE	Ø (mm)	LAMA BLADE
TP01	55	5 lisce - smooth
TP02	55	7 lisce - smooth
TP03	55	5 lisce - smooth 5 festonate - festooned
TP04	55	7 lisce - smooth 7 festonate - festooned

Rulli taglia o forapasta

Pastry dockers



CODE	DIMENSION (mm)
RP1	120



CODE	DIMENSION (mm)
RP2	65



CODE	DIMENSION (mm)
RP3	120



CODE	DIMENSION (mm)
RP4	65



CODE	DIMENSION (mm)
RP5	65

Palette inox per gelato - Stainless steel ice cream spatulas



CODE	LUNGHEZZA LENGTH (mm)
PG7	250
PG8	300



CODE	LUNGHEZZA LENGTH (mm)
PG3*	250
PG4*	300



CODE	LUNGHEZZA LENGTH (mm)
PG7TR	250

*fino ad esaurimento
subject to availability

Sessole - Scoops

Sessole alluminio Aluminium scoops



CODE	CAPACITY (l)
SEM100	0,1
SEM300	0,3
SEM500	0,5

CODE	CAPACITY (l)
SEM1000	1
SEM1500	1,5
SEM2000	2

Sessole in plastica Plastic scoops



CODE	CAPACITY (l)
SES25	0,025
SES50	0,05
SES100	0,10

CODE	CAPACITY (l)
SES250	0,25
SES500	0,5
SES1000	1



CODE	CAPACITY (l)
SET150	0,15
SET250	0,25
SET500	0,5

CODE	CAPACITY (l)
SET750	0,75
SET1000	1
SET2000	2

Bottiglia - Bottle



Personalizzabile con logo cliente.
Customizable with customer logo.



CODE	CAPACITY (l)
BOTTIGLIA	1

Caraffe - Jugs



CODE	CAPACITY (l)
CAG05	0,5
CAG1	1
CAG2	2

CODE	CAPACITY (l)
CAG3	3
CAG5	5

Imbuti in plastica - Plastic funnels



CODE	Ø (mm)
IMB8	80
IMB10	100
IMB12	120

CODE	Ø (mm)
IMB14	140
IMB18	180

Colino a pistone inox - Stainless steel piston funnel



CODE
COLINO

Setacci - Sieves



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

Spargifarina inox - Flour and sugar stainless steel sifter



CODE	RETE NET MESHES (mm)
SF1M	1

Apriscatole professionale - Professional tin opener



CODE
AP1

Termometri - Thermometers



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



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

Spazzole - Brushes



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



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

Pennelli per dolci - Brushes



CODE	DIMENSION (mm)
34063	40
43753	60
43763	75

Guanti - Gloves

Guanti anticalore - Heat-resistant gloves

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

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



CODE	LUNGHEZZA LENGTH (mm)
GUANTO/A	150

Guanto in silicone - Silicone glove

Protegge dalle temperature fino a +250°C.

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



CODE
CHELATBL CHEF

Vassoi da esposizione - Display trays



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



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

alluminio oxalizzato
oxalate aluminium



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

alluminio oxalizzato versione oro
oxalate aluminium golden version

Bacinelle inox fondo piatto - Stainless steel flat bottom bowls



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)	CAPACITY (l)
BL17*	155	90	1
BL21*	190	115	2
BL24*	220	120	3
BL29*	270	135	5
BL30*	290	150	6
BL31*	305	170	8
BL36*	355	185	11

*fino ad esaurimento
subject to availability

Kit aerografo - Airbrush kit

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

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



CODE

AEROGRAFO

CODE

RG2

Sostegno per aeropenna - Airbrush support

AEROPENNA

Pistola alimentare - Food spray gun

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

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



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

Pettini - Combs

Pettine Charlotte - Charlotte comb

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

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



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

Pettine - Comb

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

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



CODE
PETTINE

Raplette



CODE
RAPLETTE

Asciugaverdure - Vegetable dryers

Economico, robusto e sicuro, realizzato a norma CE. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura. Il modello da 25 litri ha anche la possibilità di scarico diretto dell'acqua residua: è sufficiente applicare la cannetta nell'apposita sede posta sul fondo dello stesso.

Affordable, robust and safe, and made according to CE standards. The metal parts are made of aluminium and stainless steel, the internal components are made of shockproof and wear-resistant thermoplastic resin. The 25 liters model also offers the possibility of directly draining residual water: simply insert the hose in the slot on the base.



CODE	ALTEZZA HEIGHT (mm)	Ø (mm)	CAPACITY (l)	PESO WEIGHT (kg)
GREENMATIC12	430	330	12	2,8
GREENMATIC25	520	430	25	4

Teglie - Trays

Una gamma di teglie solide e robuste, resistenti alla deformazione: forate e piene, rivestite in teflon, in alluminio e in lamiera, con dimensioni e bordi differenti.

A range of solid and sturdy trays, resistant to warping: perforated and non-perforated, coated in teflon, aluminium or steel, in various sizes and with various edge heights.

Teglie piane forate in alluminio - Perforated trays in aluminium



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

Rivestite in teflon verde 5 mani - 5 layers of green teflon



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

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

Teglie piane piene in alluminio - Flat trays in aluminium



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

Rivestite in teflon verde 5 mani - 5 layers of green teflon



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

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

Teglie piane piene in lamiera alluminata - Flat trays in aluminate steel



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

Rivestite in teflon verde 5 mani - 5 layers of green teflon



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

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

Pilly



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



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



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PILLY4	4

Carrelli fissi - Fixed trolleys

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

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

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



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

Carrello portateglie a pioli - Trolley with hooks



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

Carrello per forno - Trolley for ovens



Ruote termiche resistenti ad alte temperature.

Thermal wheels resistant to high temperatures.



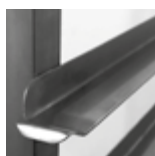
Carrello porta marne - Trolley for carrying dollies



Estremità guide angolari - Angular guides



chiusa
closed



aperta
open



chiusa aperta
closed open

Un contributo essenziale. Il nostro grazie a: A key support. Our thanks to:



www.castalimenti.it



escuela torreblanca
www.escuelatorreblanca.com



La nostra ispirazione. Uno speciale ringraziamento a: Our inspiration. A special thanks to:



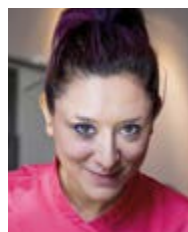
Giuseppe Amato



Nicolas Bacheyre



Antonio Bachour



Silvia Federica Boldetti



Massimo Bottura



Karim Bourgi



Davide Comaschi



Carlo Cracco e Marco Pedron



Leonardo Di Carlo



Fabrizio Donatone



Yann Duytsche



Fabrizio Fiorani



Emmanuele Forcone



Gianluca Fusto



Cédric Grolet



Richard Hawke



Stefano Laghi



Diego Lozano



Iginio Massari



Cécile Farkas Moritel



Davide Oldani



Massimo Pica



Olga Penioza



Joakim Prat



Daniel Roos



Maurizio Santin



Paco Torreblanca



Andrea Tortora



Vincent Vallée

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