PA
ST
RY
2020

pavoni®
ITALIA

Index

02 Intro

08 Chocolate

10 Easter
34 Christmas
54 Fashion & style
58 Sign your creation
68 Choco bar moulds
78 Bonbons praline moulds
82 Iconic praline moulds
86 Abyss praline moulds
90 Praline moulds
104 Chocolate moulds
116 Chocolate decoration
125 Chocolate equipment

128 Pastry

132 Cédric Grolet
138 Progetto Crostate
172 My Valentine
178 Catering
180 Monoporzioni - *Single-serving portions*
214 Mignon
226 Cakes
258 Top
266 Tronchetti - *Logs*
276 Tronchetti porzionabili - *Portionable logs*
280 Sphere
286 Quenelle
290 Éclair mania
294 Formasil
302 Formaflex
312 Stampi monouso - *Disposable moulds*

316 Gelato

318 Rainbow Stick
324 Gelato decoration
326 Gelato stick

332 Colours & raw materials

334 Magic Decor
338 Artistic sugar
342 Colori e materie prime - *Colours & raw materials*

358 Equipment

362 Covering
364 Vassoietti - *Trays*
369 Packaging
370 Tappetini in silicone - *Silicone mats*
376 Attrezzature - *Tools*

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.

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.

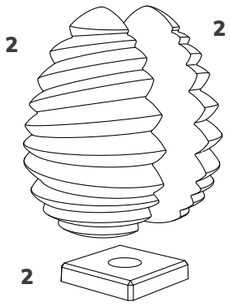
Pastry making is art. And Pavoni Italia looks upon it with brand new eyes.

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

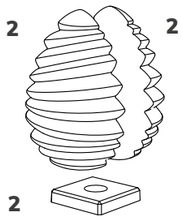
Stampi termoformati
Thermoformed moulds



KT187 NEW
Pagoda

mm 137x137x212 h
~ 300 g

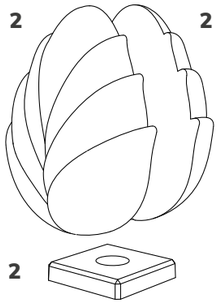
PACKAGING: KS32



KT186 NEW
Pagoda

mm 98x98x151 h
~ 150 g

PACKAGING: KS26

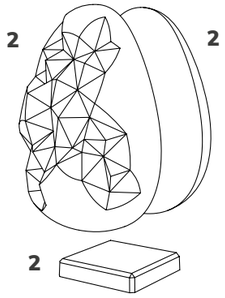


KT190
Blossom

NEW

mm 144x133x212 h
~ 370 g

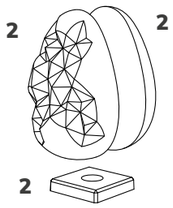
PACKAGING: KS32



KT172
Picasso

Ø mm 140x215 h
~ 450 g

PACKAGING: KS32

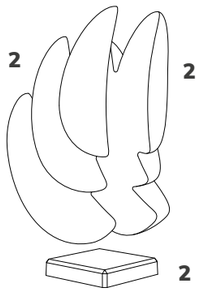


KT188
Picasso

NEW

Ø mm 96x150 h
~ 170 g

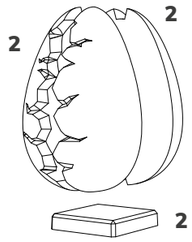
PACKAGING: KS26



KT182
Sydney

mm 140x125x250 h
~ 390 g

NEW

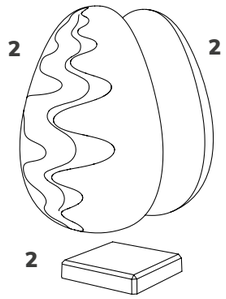


KT183
Abyss
by Davide Comaschi

Ø mm 140x215 h
~ 340 g

PACKAGING: KS32

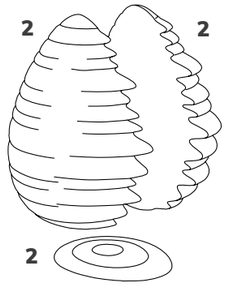
NEW



KT173
Senna

Ø mm 140x215 h
~ 450 g

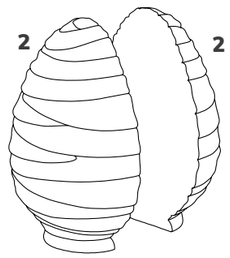
PACKAGING: KS32



KT138
Speed

mm 135x165x200 h
~ 430 g

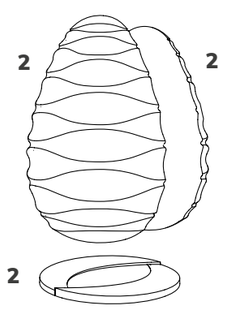
PACKAGING: KS32



KT139
Ramses

Ø mm 140x200 h
~ 330 g

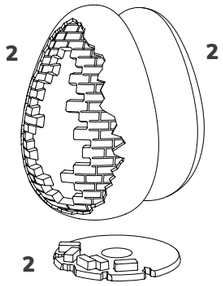
PACKAGING: KS32



KT157
Beauty

Ø mm 130x205 h
~ 400 g

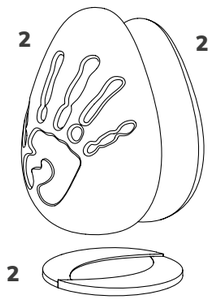
PACKAGING: KS32



KT168
The Wall

Ø mm 140x200 h
~ 420 g

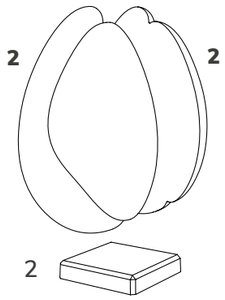
PACKAGING: KS32



KT156
Hello

Ø mm 130x205 h
~ 380 g

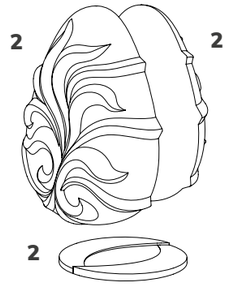
PACKAGING: KS32



KT174
Grain

Ø mm 135x215 h
~ 400 g

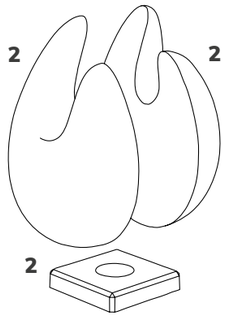
PACKAGING: KS32



KT167
Barocco

Ø mm 145x200 h
~ 420 g

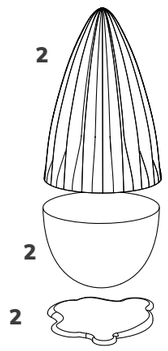
PACKAGING: KS32



KT140
Organic

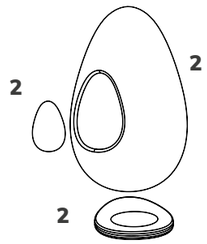
Ø mm 135x215 h
~ 330 g

PACKAGING: KS32



KT130
Squeezer

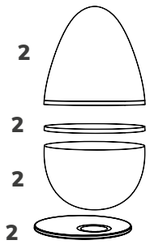
Ø mm 120x250 h
~ 300 g



KT50
Lamp

Ø mm 110x160 h
~ 300 g

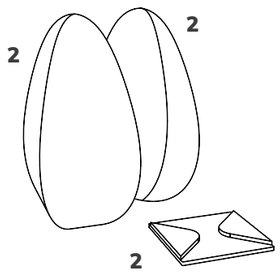
PACKAGING: KS26



KT51
Deck

mm 135x100x165 h
~ 300 g

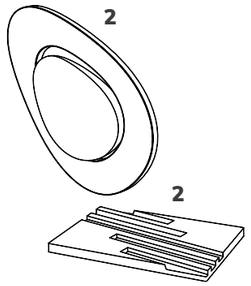
PACKAGING: KS26



KT70
Stele

mm 90x90x200 h
~ 350 g

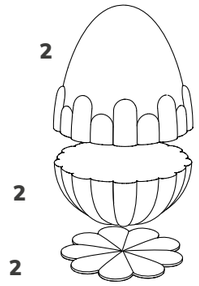
PACKAGING: KS26



KT71
Swing

mm 130x90x200 h
~ 250 g

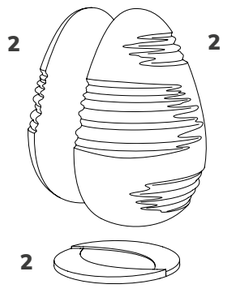
PACKAGING: KS26



KT129
Nest

Ø mm 150x200 h
~ 400 g

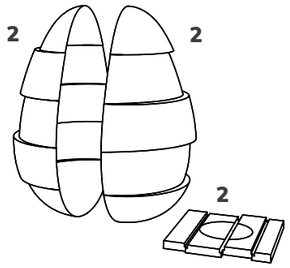
PACKAGING: KS32



KT169
Nick

Ø mm 130x200 h
~ 380 g

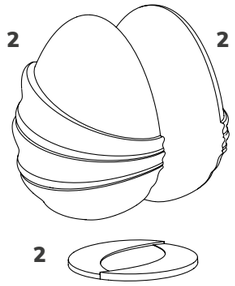
PACKAGING: KS26



KT74
Split

Ø mm 140x200 h
~ 400 g

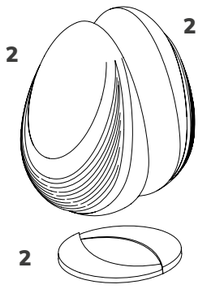
PACKAGING: KS32



KT76
Wrap

Ø mm 150x200 h
~ 350 g

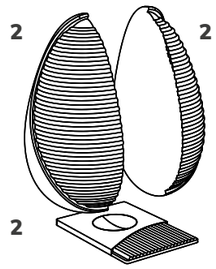
PACKAGING: KS32



KT77
Comb

Ø mm 140x200 h
~ 350 g

PACKAGING: KS32



KT90
Stripe

Ø mm 130x200 h
~ 350 g

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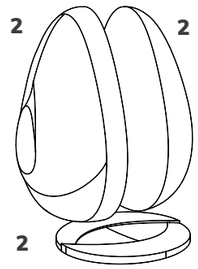
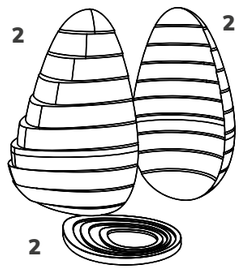


KT91
Mirror

Ø mm 130x200 h
~ 350 g

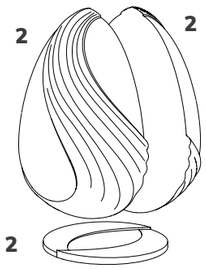
PACKAGING: KS26



KT92
Galà

Ø mm 130x200 h
~ 350 g

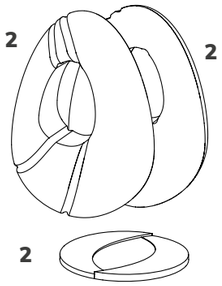
PACKAGING: KS32



KT78
Pinup

Ø mm 140x200 h
~ 350 g

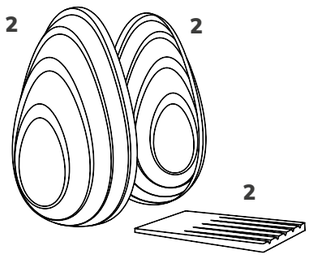
PACKAGING: KS32



KT79
Spaceship

Ø mm 140x200 h
~ 350 g

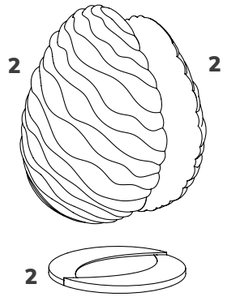
PACKAGING: KS32



KT72
Level

Ø mm 130x200 h
~ 400 g

PACKAGING: KS26

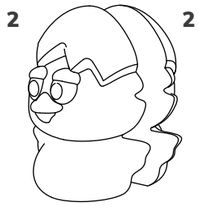


KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

photo credits:
Carlo Cracco

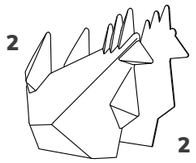


KT189
Bomber

NEW

mm 132x125x160 h
~ 200 g

PACKAGING: KS26

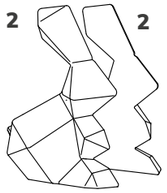


KT184
Rocky Rooster

NEW

mm 170x105x150 h
~ 120 g

PACKAGING: KS26

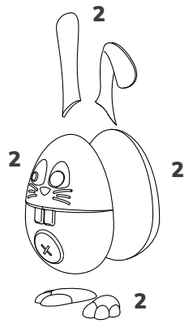


KT185
Rocky Roger

NEW

mm 145x95x180 h
~ 170 g

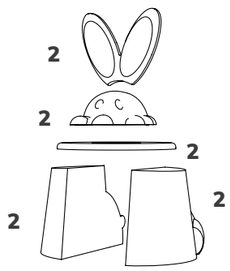
PACKAGING: KS26



KT131
Eddie

Ø mm 100x210 h
~ 170 g

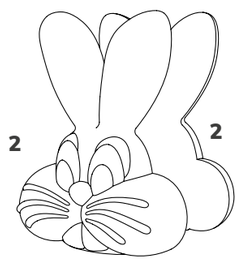
PACKAGING: KS32



KT154
Magic Bunny

mm 100x120x170 h
~ 200 g

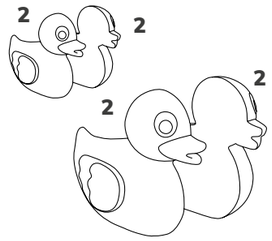
PACKAGING: KS26



KT170
Roger

mm 155x110x200 h
~ 270 g

PACKAGING: KS26

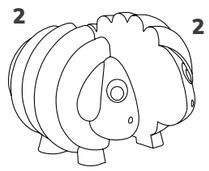


KT142
Papera+Paperella

2 soggetti - 2 *items*

mm 60x45x75 h
~ 40 g

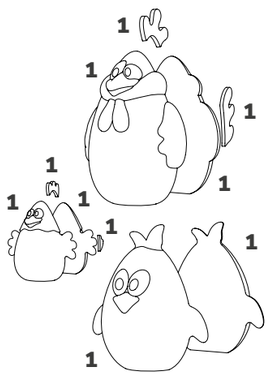
mm 112x80x136 h
~ 120 g



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

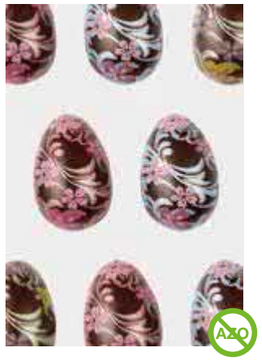
4 designs
10 sheets
630 indents

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

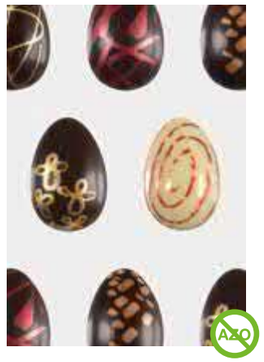
3 colours
10 sheets
450 indents

T966

mm 66x100 h

4 modelli
10 fogli
80 impronte

4 designs
10 sheets
80 indents

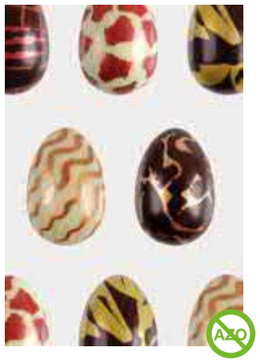


T611

mm 26x40 h

5 modelli
3 colori
10 fogli
450 impronte

5 designs
3 colours
10 sheets
450 indents



T965

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

T843

mm 90 h

2 modelli
24 fogli
576 impronte
(288 uova intere)

2 designs
24 sheets
576 indents
(288 whole eggs)

T839

mm 50 h

4 modelli
10 fogli
280 impronte

4 designs
10 sheets
280 indents

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

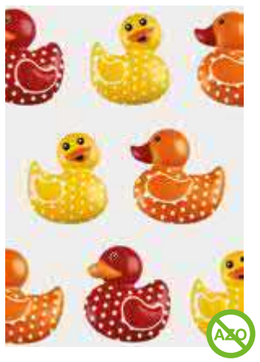
4 designs
10 sheets
480 indents

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

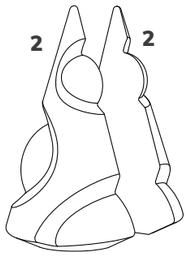
4 designs - 10 sheets
200 indents

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

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

Christmas

Stampi termoformati
Thermoformed moulds

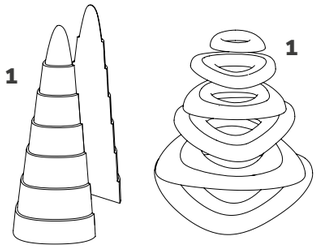


NEW

KT178
Merlin

Ø mm 120x200 h
~ 180 g

PACKAGING: KS26



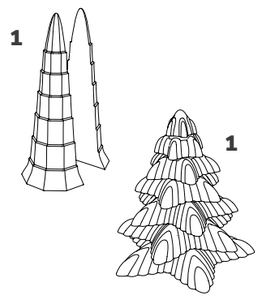
KT176
Saturno

Ø mm 165x195 h
~ 450 g

KT136
Wave

Ø mm 160x200 h
~ 260 g

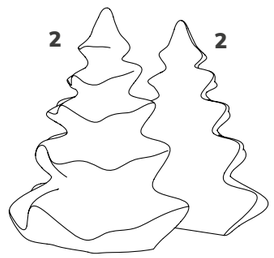
PACKAGING: KS32



KT177
Fringe

Ø mm 135x150 h
~ 350 g

PACKAGING: KS32



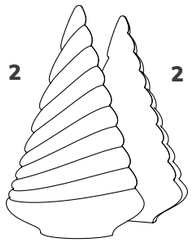
KT163
Tutu

Ø mm 140x150 h
~ 200 g

PACKAGING: KS32

KT164
Tutu

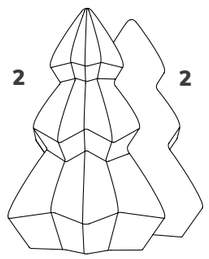
Ø mm 170x200 h
~ 320 g



KT150
Soft

Ø mm 125x195 h
~ 200 g

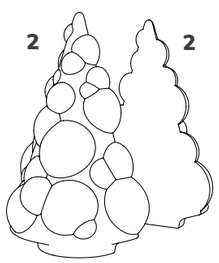
PACKAGING: KS26



KT151
Crystal

Ø mm 145x200 h
~ 180 g

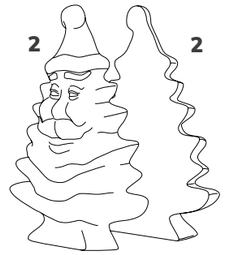
PACKAGING: KS32



KT175
Ampolla

Ø mm 135x200 h
~ 200 g

PACKAGING: KS32



KT135
Albero Animato

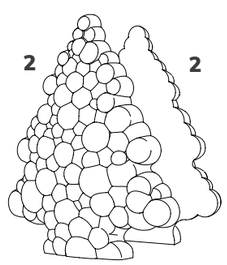
mm 160x75x200 h
~ 250 g

PACKAGING: KS26

KT137
Zen

Ø mm 160x200 h
~ 290 g

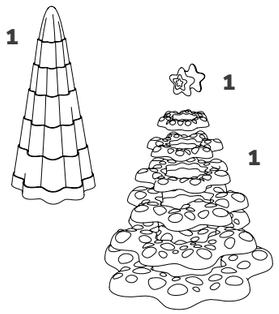
PACKAGING: KS32



KT152
Bolla

mm 160x65x200 h
~ 250 g

PACKAGING: KS26



KT162
Ring

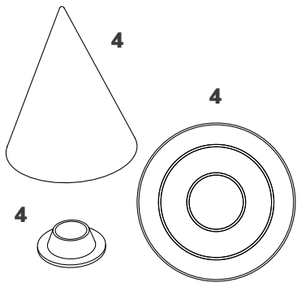
Ø mm 160x200 h
~ 500 g

PACKAGING: KS32

KT16
Albero a cono

Ø mm 110x160 h
~ 250 g

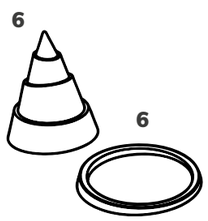
PACKAGING: KS26



KT20
Albero a cono

Ø mm 140x210 h
~ 350 g

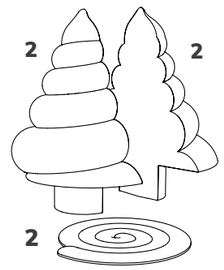
PACKAGING: KS32



KT60
Kit Alberelli

Ø mm 75x90 h
~ 350 g

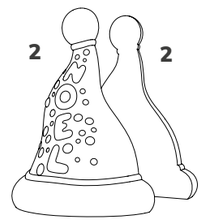
PACKAGING: KS26



KT125
Spirale

Ø mm 160x210 h
~ 350 g

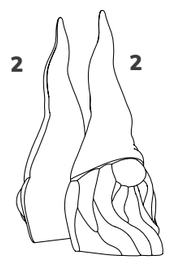
PACKAGING: KS32



KT153
Noel

Ø mm 130x170 h
~ 180 g

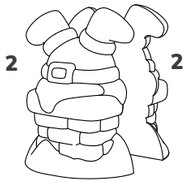
PACKAGING: KS26



KT165
Gnomo

mm 115x85x200 h
~ 200 g

PACKAGING: KS26

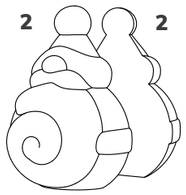


KT179
Santa Chimney

NEW

Ø mm 125x170 h
~ 380 g

PACKAGING: KS26



KT180
Santa Twist

NEW

Ø mm 140x180 h
~ 280 g

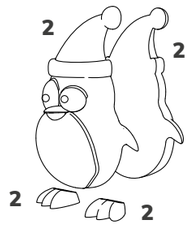
PACKAGING: KS32

KT181
Santa Boot

NEW

mm 160x80x180 h
~ 390 g

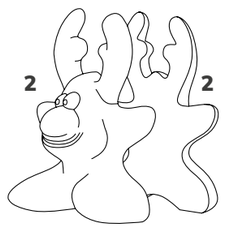
PACKAGING: KS26



KT120
Pinguino

mm 130x105x170 h
~ 250 g

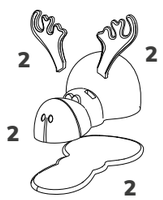
PACKAGING: KS26



KT133
Renna

mm 145x90x175 h
~ 200 g

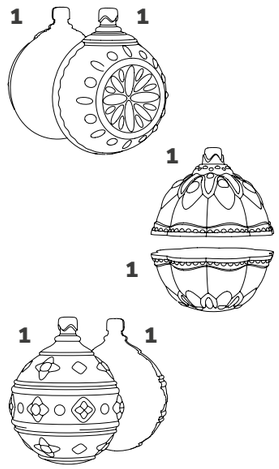
PACKAGING: KS26



KT86
Rudolph

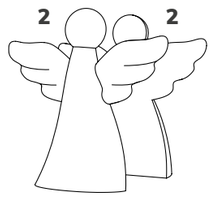
mm 195x100x100 h
~ 235 g

PACKAGING: KS26



KT149
Xmas Balls

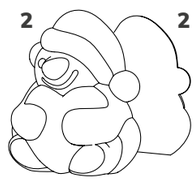
mm 100x75x120 h
Ø mm105x120 h
Ø mm100x120 h
~ 90 g cad./ each



KT148
Angelo

mm 155x75x150 h
~ 150 g

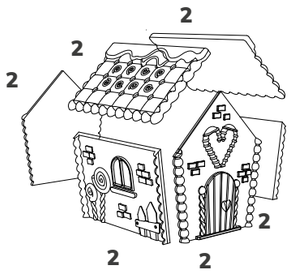
PACKAGING: KS26



KT166
Teddy

mm 120x115x140 h
~ 250 g

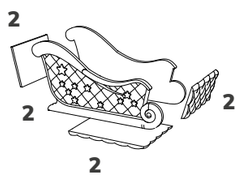
PACKAGING: KS26



KT126
Casetta

mm 145x135x145 h
~ 400 g

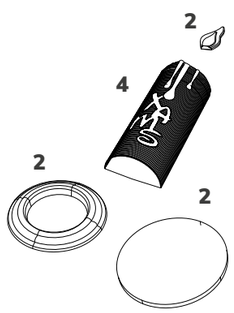
PACKAGING: KS32



KT127
Slitta

mm 180x100x90 h
~ 200 g

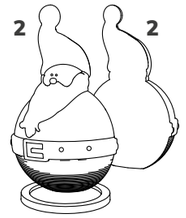
PACKAGING: KS26



KT87
Candela

Ø mm 110x200 h
~ 215 g

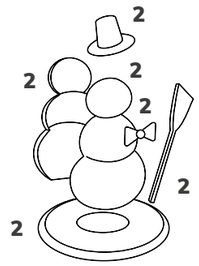
PACKAGING: KS26



KT122
Babbo

Ø mm 105x170 h
~ 200 g

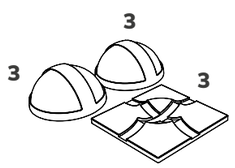
PACKAGING: KS26



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

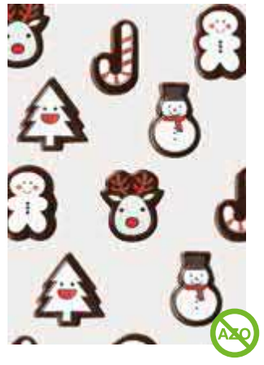
3 designs
10 sheets
480 indents

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

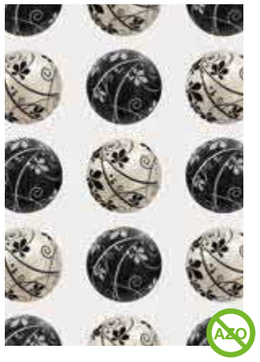
9 designs
10 sheets
630 hemispheres

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:*

KS30
bastoncini 200 pezzi - *sticks 200 pcs*

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:*

KS30
bastoncini 200 pezzi - *sticks 200 pcs*

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

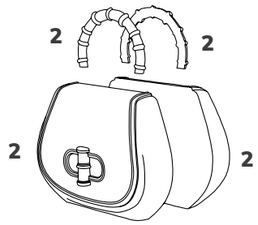
SD88

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

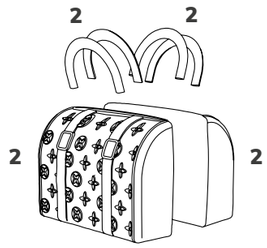
SH02
Zeppa

mm 170x70x155 h
~ 160 g

Stampi termoformati
Thermoformed moulds

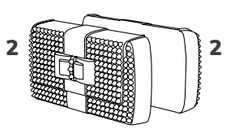
KT123
Borsetta

mm 165x80x150 h
~ 220 g



KT144
Bauletto

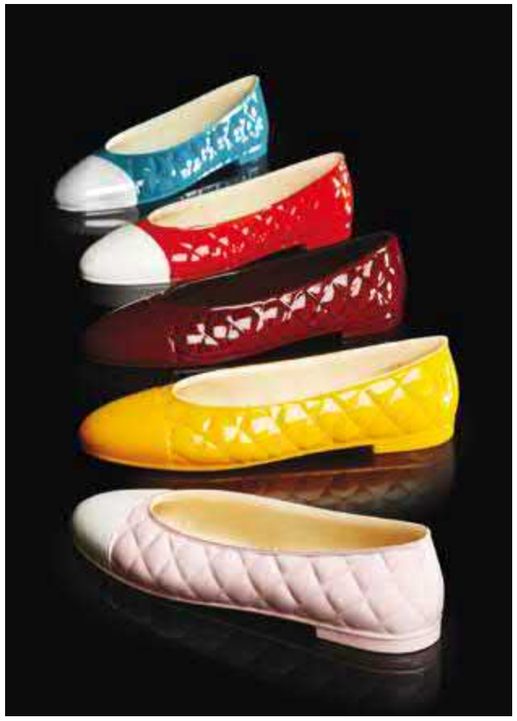
mm 155x90x160 h
~ 300 g

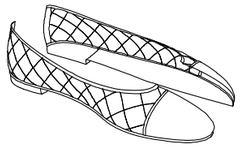


KT146
Pochette

mm 155x70x90 h
~ 170 g

Stampi magnetici in policarbonato
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
- Invialo a info@pavonitalia.com
- Personalizza placchette in cioccolato e fogli termoformati, vuoti o riempiti, o serigrafati con e senza chablon

The best way to 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. Preparate con cioccolato di alta qualità, creano un feeling perfettamente "fatto a mano", per un binomio ideale fra artigianalità ed eleganza.

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

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

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

Tondo - *Round*

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

Ovale - *Oval*

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

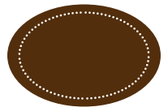
PRE-FILLED BLISTER

- **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*

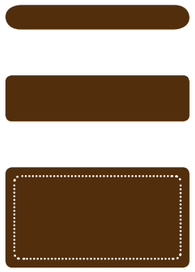


CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO *INDENTS PER SHEET*	
B161	33x22	90	senza bordo without border
B162	40x25	72	senza bordo without frame
B167	47x24	70	senza bordo without frame
B134	57x35	36	senza bordo without frame
BR148	33x22	90	con bordo with frame
BR108	40x25	72	con bordo with frame
BR109	57x35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

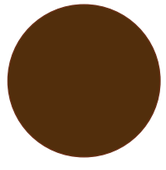
Fogli serigrafati con marchio in ordine sparso.
Silkscreened sheets with logo in random order.

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

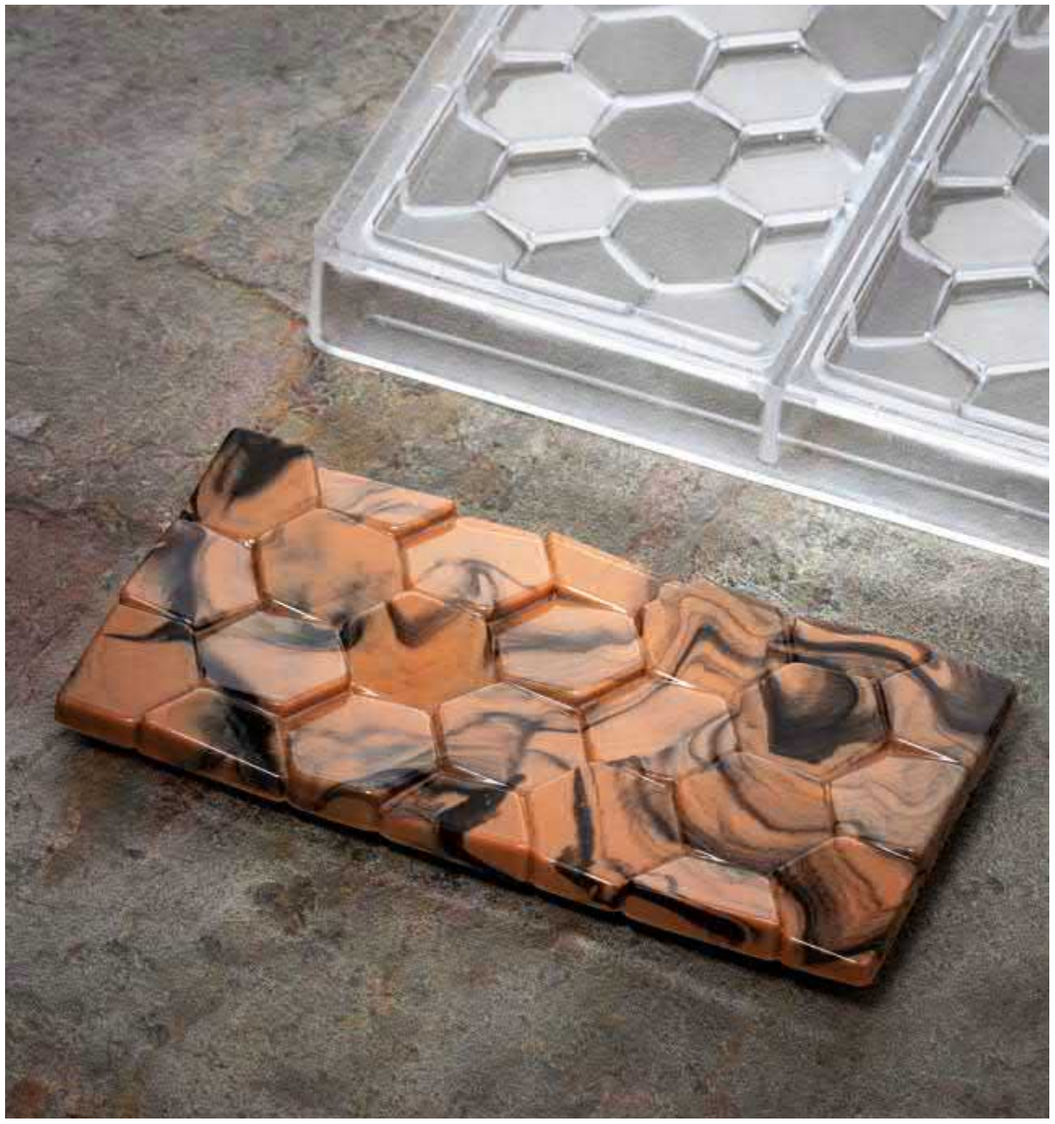
PC5006
Pavé
by Vincent Vallée

NEW

mm 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

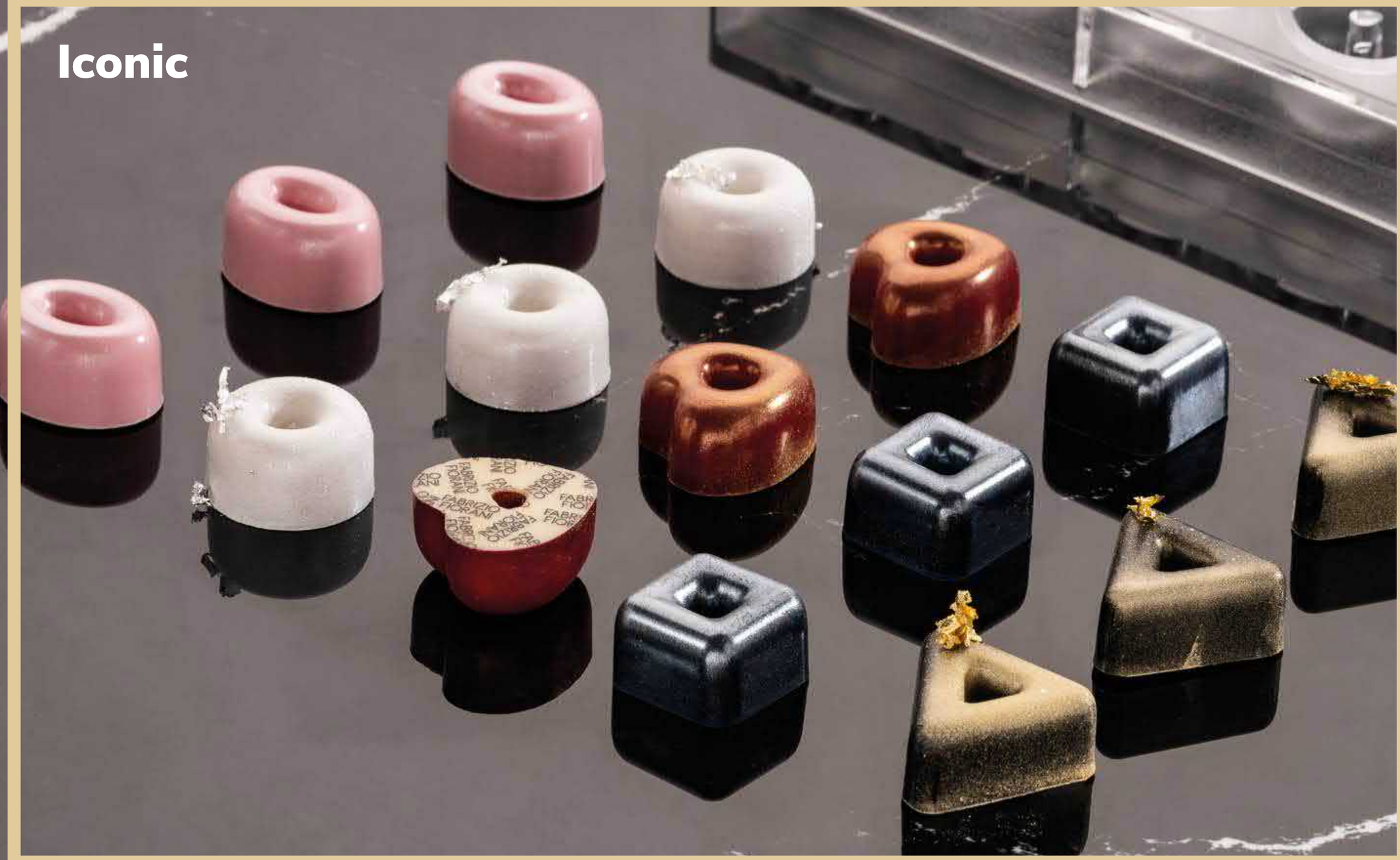
PC65

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

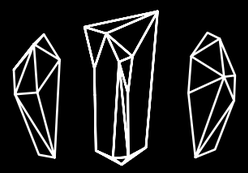
3 forme diverse in ogni stampo, per formare 5 cuori completi.

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

Concepite 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

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)

AZO

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)

AZO

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)

AZO

T852

mm 137x67x7 h

60 impronte
60 indents

PACKAGING: KS49

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

T706

mm 32x32

1 modello
10 fogli
800 impronte

1 design
10 sheets
800 indents

T506*

mm 40x30 h

3 modelli
10 fogli
640 impronte

3 designs
10 sheets
640 indents

T115

mm 160x120x7 h

40 impronte
40 indents

PACKAGING: KS38

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

T709

mm 20x20

6 modelli
10 fogli
1920 impronte

6 designs
10 sheets
1920 indents

T907

mm 120x8x2 h

4 modelli
10 fogli
560 impronte

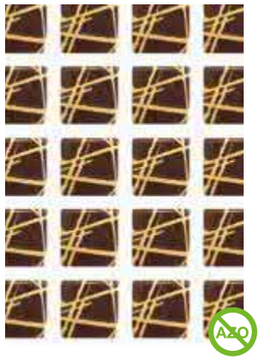
4 designs
10 sheets
560 indents

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

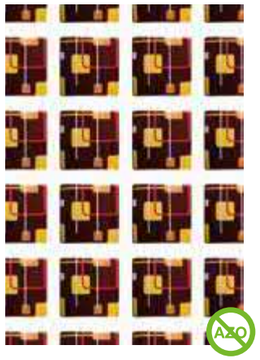
1 design
10 sheets
600 indents

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

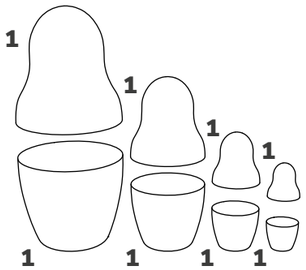
h mm 76 - 52 - 27

1 modello
10 fogli
480 impronte

1 design
10 sheets
480 indents

*fino a esaurimento - *subject to availability*

Stampi termoformati
Thermoformed moulds



KTMATRIOSKA
Matrioska
by Olga Penioza

NEW

4 soggetti - *4 items*

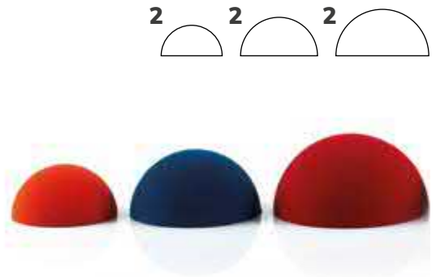
mm 200 - 150 - 100 - 50 h

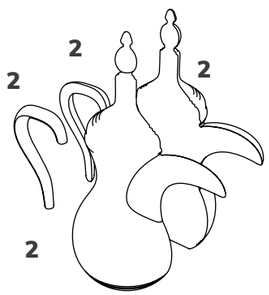
KT159
Semisfere

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

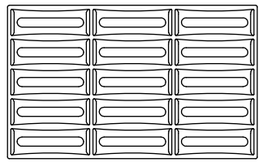
mm 178x96x230 h
~ 320 g

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).

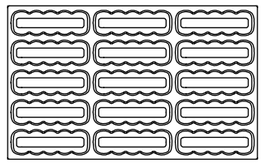
Dimensione stampo - *Mould size*: mm 285x175



DS01

mm 90x30x19 h
~ 38 ml

15 impronte - *indents*



DS02

mm 90x30x19 h
~ 38 ml

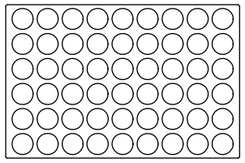
15 impronte - *indents*

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.

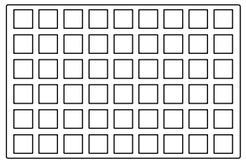
Dimensione stampo - *Mould size:* mm 290x190



LS01

Ø mm 26x14 h
~ 7,5 ml

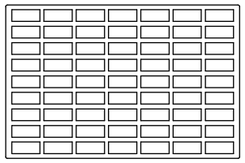
54 impronte - *indents*



LS02

mm 23x23x14 h
~ 7,5 ml

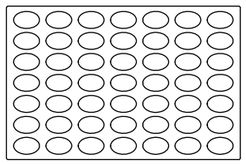
54 impronte - *indents*



LS03

mm 35x14x14 h
~ 7,5 ml

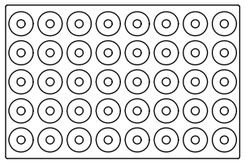
63 impronte - *indents*



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

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

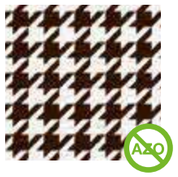
giallo bianco - *yellow white*

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

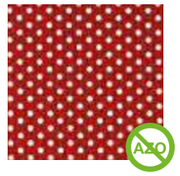
rosa - *pink*

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

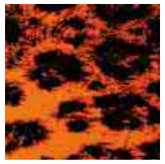
giallo - *yellow*

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*

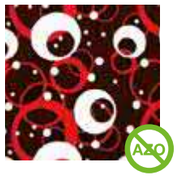
arancione - *orange*

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

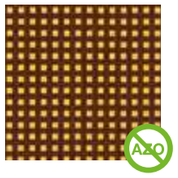
giallo oro - *golden yellow*

30 fogli per confezione
30 sheets per box

SD15M

marrone - *brown*

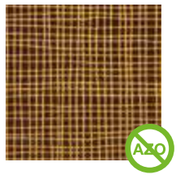
30 fogli per confezione
30 sheets per box



SD36G

giallo - *yellow*

30 fogli per confezione
30 sheets per box



SD20ORO

oro - *gold*

30 fogli per confezione
30 sheets per box

SD40G

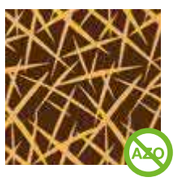
giallo oro - *golden yellow*

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

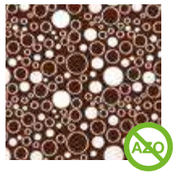
rosso - *red*

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

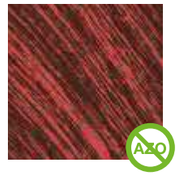
oro - *gold*

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

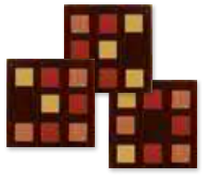
mm 35x58

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*

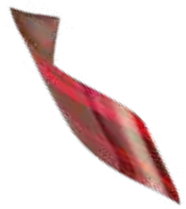
mm 30x30

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

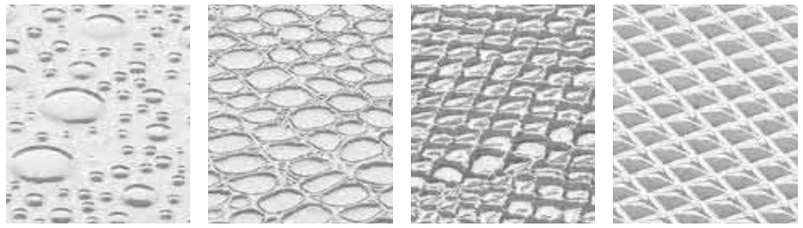
*fino a esaurimento
subject to availability

Texture per decoro praline
Texture for praline decoration

STRKIT1

32 fogli mm 400x250
4 decorazioni
8 per tipo

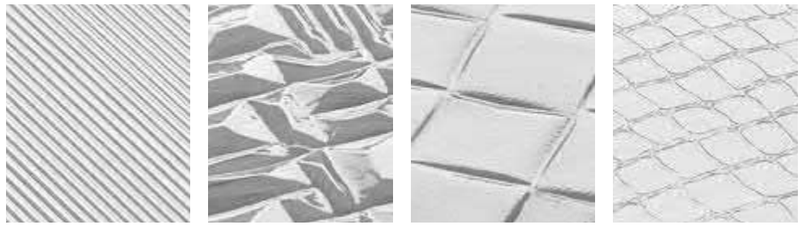
32 sheets mm 400x250
4 decorations
8 for each type

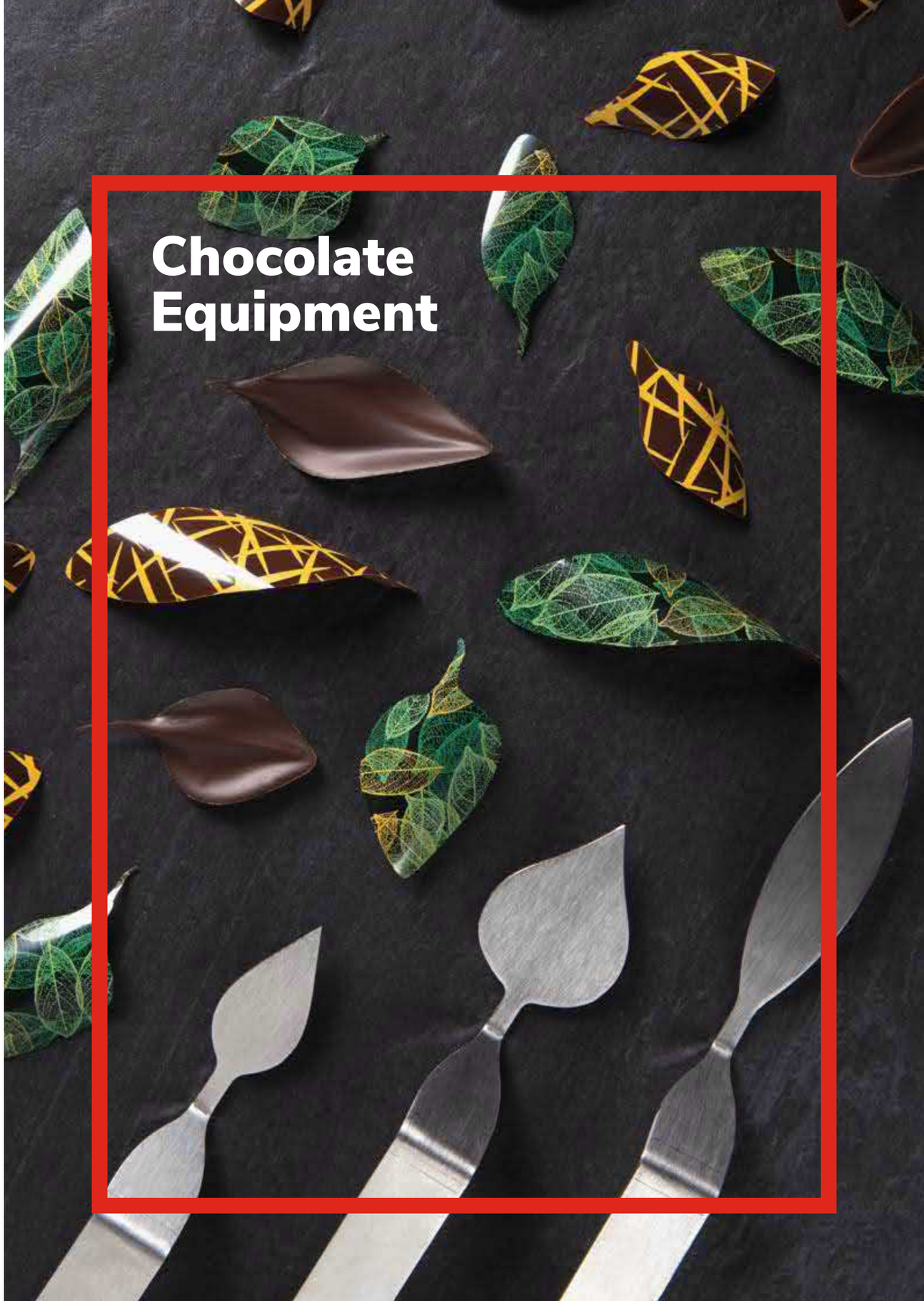


STRKIT2

32 fogli mm 400x250
4 decorazioni
8 per tipo

32 sheets mm 400x250
4 decorations
8 for each type





FlyChoc

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

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

Foglia larga - *Large leaf*

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

Foglia - *Leaf*

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

Piuma - *Feather*

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

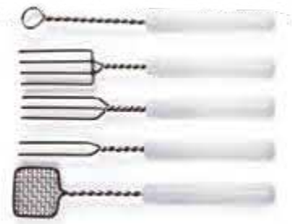
Forchettine pralineria
Praline forks

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

SFP

Serie completa di 10 pezzi - Complete set of 10 pcs

CODE
SFP1
SFP9
SFP8
SFP6
SFP7



CODE
SFP5
SFP4
SFP3
SFP2
SFP10

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!

CEDRIC GROLET

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.

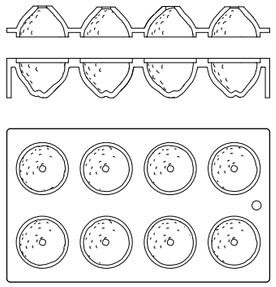
The dream of perfection. Each shape is designed with small variations, tiny details that will give the finished product real added value. Three types of silicone moulds, from the cake mould to the single-serving moulds, to the mould for enhancing mini tarts; all inspired by the creative mind of Cédric 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

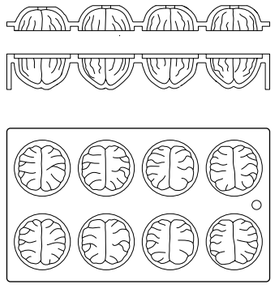
Monoporzioni
Single-serving portions



AF006
Citron

Ø mm 53x70 h
~ 85 ml

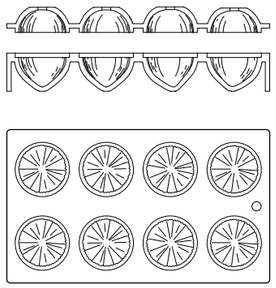
8 impronte - *indents*



AF007
Marron

Ø mm 53x55 h
~ 85 ml

8 impronte - *indents*



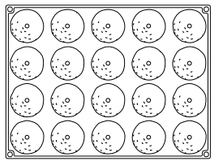
AF008
Noisette

Ø mm 54x60 h
~ 82 ml

8 impronte - *indents*

Pavoflex 400x300 mm

Crostate monoporzione
Single-serving tarts



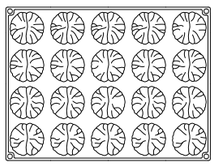
PX4359
Citron

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*



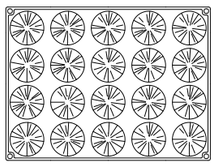
PX4357
Marron

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

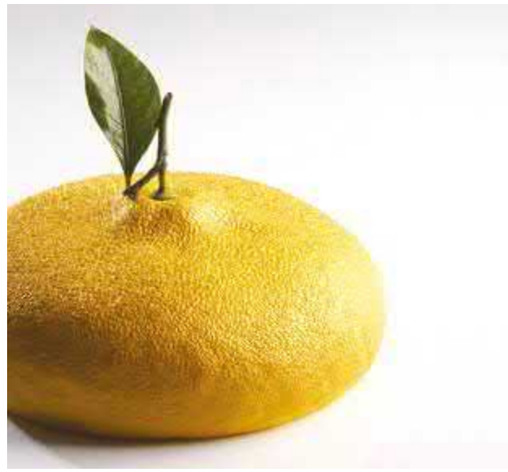
20 impronte - *indents*

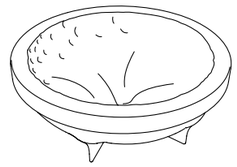
abbinabile alla fascia microforata - *combined with the micro-perforated band* **XF7020**

vedi pag - *see page 163*

Pavocake

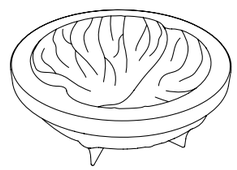
Torte
Cakes





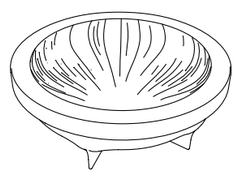
KE057
Citron

Ø mm 180x70 h
~ 1215 ml



KE056
Marron

Ø mm 180x71 h
~ 1140 ml



KE055
Noisette

Ø mm 180x70 h
~ 1155 ml

Progetto Crostate

Gianluca Fusto x Progetto Crostate

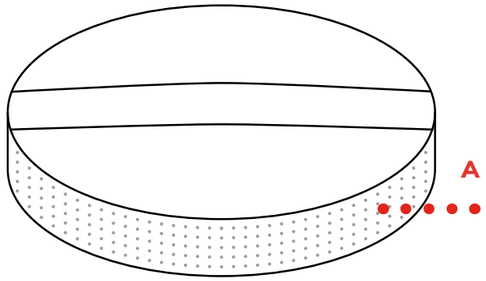
Progetto Crostate nasce da un buono - che fa cosa buone - e Pavoni Italia. Un kit creativo di fasce inox lisce, fasce inox microforate, stampi in silicone e tappetino microforato Forosil per interpretare in modo nuovo un classico della pasticceria. Crostate classiche e moderne, monoporzioni, straordinari 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.

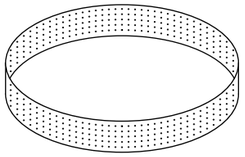
Guarda i video dedicati a **Progetto Crostate** sul canale Youtube di Pavoni Italia

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

Crostate
Tarts

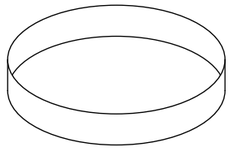


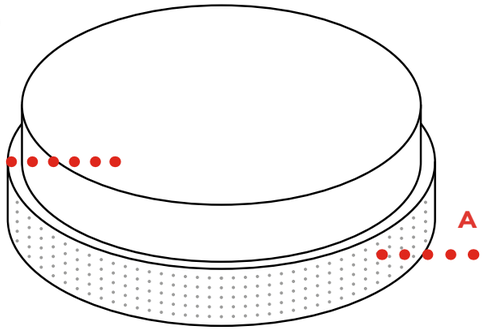
fasce inox microforate per realizzare una frolla perfetta
micro-perforated stainless steel bands for a perfect shortcrust pastry



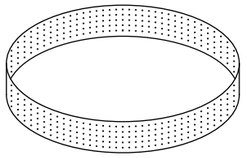
Classic

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



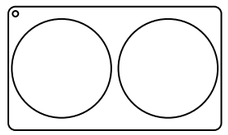


fasce inox microforate per realizzare una frolla perfetta
micro-perforated stainless steel bands for a perfect shortcrust pastry

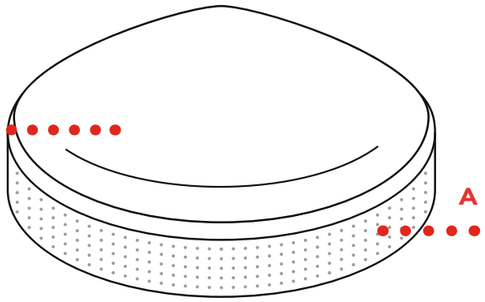


Modern

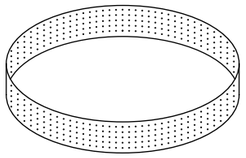
stampi in silicone per top dalle forme tridimensionali moderne, a tutto tondo
silicone moulds to create tops with modern and 3D shapes



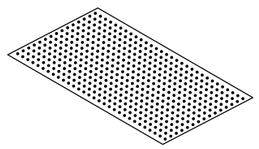
NEW



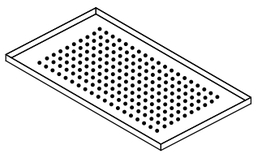
fasce inox microforate per realizzare una frolla perfetta
micro-perforated stainless steel bands for a perfect shortcrust pastry



3D Modern

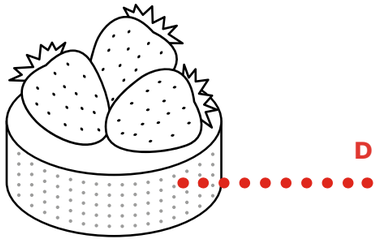


G
tappetino Forosil in silicone microforato
Forosil silicone micro-perforated pad

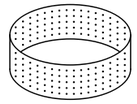


H
teglia mircroforata o griglia
micro-perforated tray or grid

Crostate monoporzione
Single-serving tarts

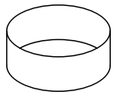


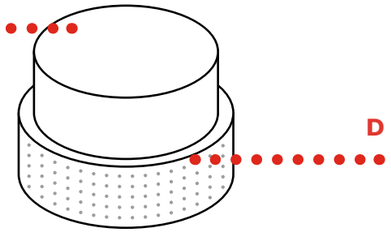
fasce inox microforate per monoporzioni
micro-perforated stainless steel bands for single-serving tarts



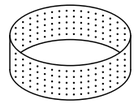
Classic

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



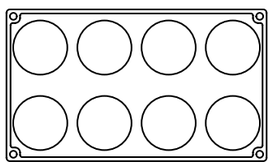


fasce inox microforate per monoporzioni
micro-perforated stainless steel bands for single-serving tarts

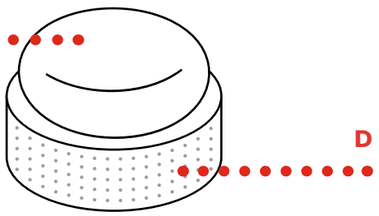


Modern

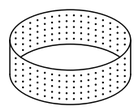
stampi in silicone per crostate monoporzione
silicone mould for single-serving tarts



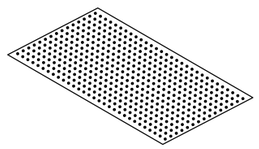
NEW



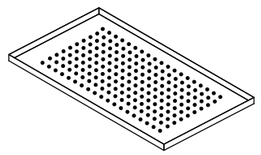
fasce inox microforate per crostate monoporzione
micro-perforated stainless steel bands for single-serving tarts



3D Modern



G
tappetino Forosil in silicone microforato
Forosil silicone micro-perforated pad



H
teglia mircroforata o griglia
micro-perforated tray or grid

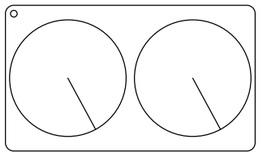
Crostate
Tarts

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



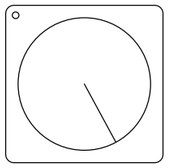
TOP17
Frisbee

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



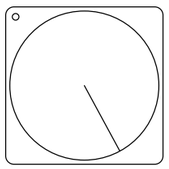
TOP18
Frisbee

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 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 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 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

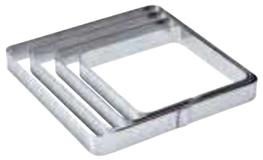
CODE	DIMENSION (mm)	PORTIONS
XO186020	180x60x20 h	2/4
XO288020	280x80x20 h	6/8

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

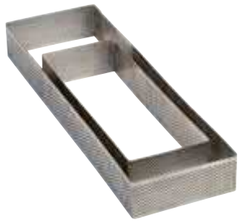


angoli arrotondati - *rounded corners*	CODE	DIMENSION (mm)	PORTIONS
	X03	120x120x20 h	2/4
	X04	140x140x20 h	2/4
	X05	160x160x20 h	4/6
	X06	180x180x20 h	6/8

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

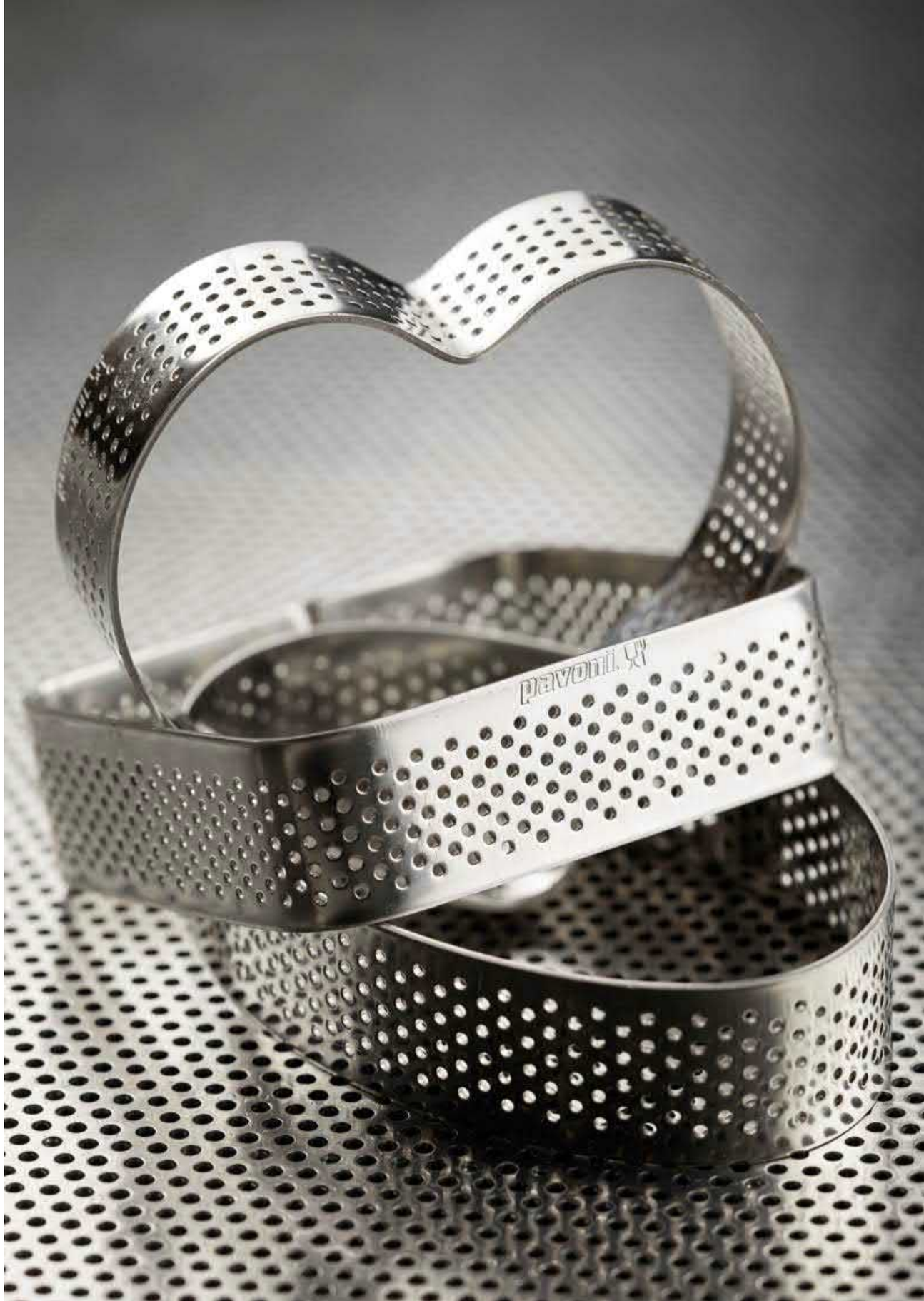


angoli vivi - *sharp corners*	CODE	DIMENSION (mm)	PORTIONS
	XF197020	190x80x20 h	2/4
	XF299020	290x90x20 h	6/8
	XF197035	190x80x35 h	2/4
	XF299035	290x90x35 h	6/8

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
	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
NEW	**X1403**	Ø 140x30 h	15/10
NEW	**X1603**	Ø 160x30 h	15/10
NEW	**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
	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

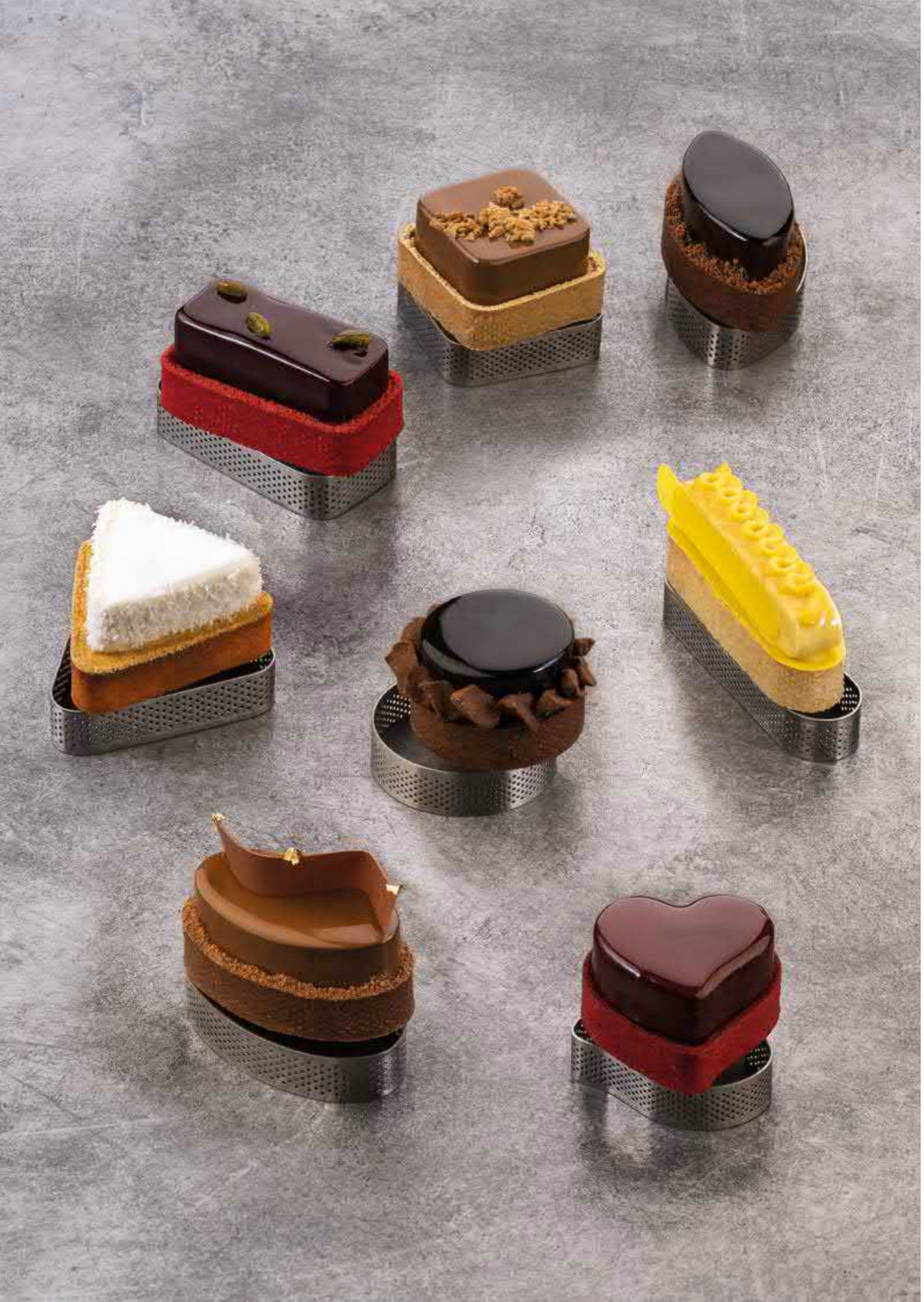
mm 75x70x20 h

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

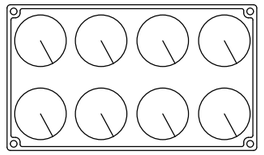
abbinabile a
combined with
XFO656520

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

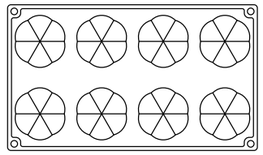


PX3208
Frisbee

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

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

NEW

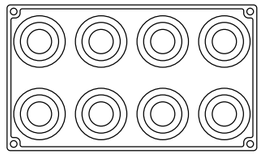


PX3209
Charm

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

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

NEW

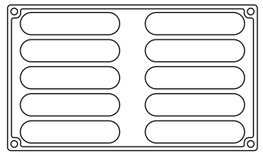


PX3210
Step

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

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

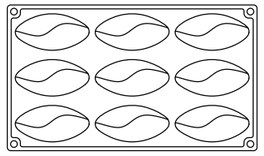
NEW



PX3211
Pill

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

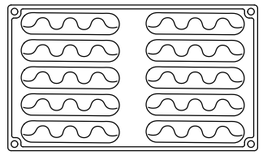
abbinabile a - *combined with* **XF15**



PX3201
Shell

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

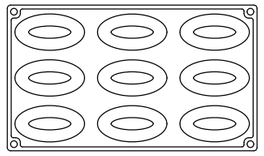
abbinabile a - *combined with* **XF11**



PX3204
Sand

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

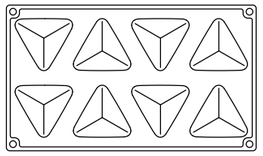
abbinabile a - *combined with* **XF15**



PX3202
Cameo

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

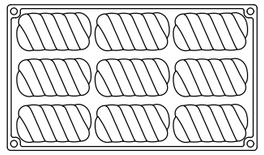
abbinabile a - *combined with* **XF12**



PX3205
Pyramid

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

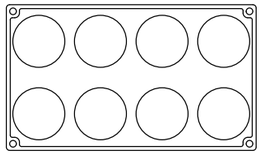
abbinabile a - *combined with* **XF16**



PX3203
Spring

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

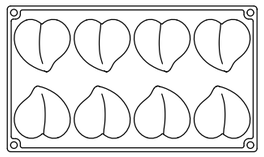
abbinabile a - *combined with* **XF13**



PX3200
Round

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

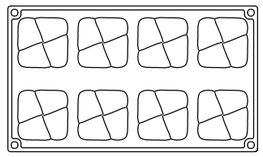
abbinabile a - *combined with* **XF7020**



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* **XFO656520**

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.

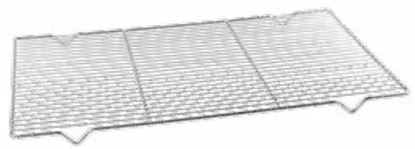
CODE	DIMENSION (mm)
FOROSIL64	585x385

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.

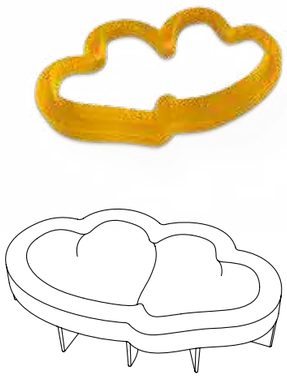
CODE	DIMENSION (mm)
JF06040D20P00G	600x400x20



CODE	DIMENSION (mm)
GLA64	600x400

My Valentine

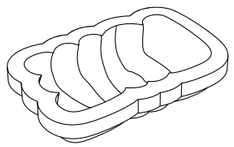
Pavocake



KE049S
Beloved
by Emmanuele Forcone

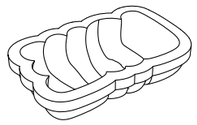
mm 250x140x60 h
~ 1200 ml

coppapasta incluso
cutter included



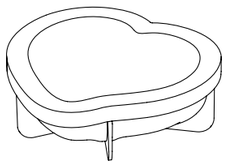
KE060
Lovely
by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

mm 166x103x40 h
~550 ml



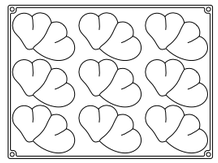
KE016
Passion

mm 175x165x58 h
~ 960 ml

abbinabile con
inserimento:
can be combined with
insert:

KE017
vedi pag - *see page 257*

Pavoflex 400x300 mm

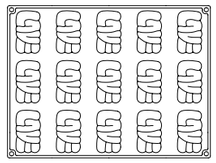


PX4370S
Beloved
by Emmanuele Forcone

mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

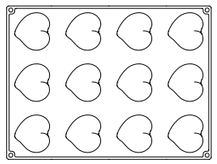
coppapasta incluso
cutter included



PX4363
Lovely
by Antonio Bachour

mm 80x43x36 h
~ 90 ml

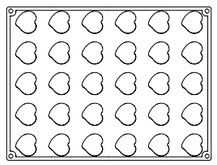
15 impronte - *indents*



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 per praline
Praline moulds

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

PC55
by Fabrizio Fiorani

mm 29x30x16 h
+/- 10 g

PC17

mm 30x30x17 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

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

T821

mm 33x29 h

4 modelli
10 fogli
630 impronte

4 designs
10 sheets
630 indents

T927

Ø mm 25 h

4 modelli
10 fogli
1200 impronte

4 designs
10 sheets
1200 indents

T225/G

mm 48x41 h

6 modelli
10 fogli
360 impronte

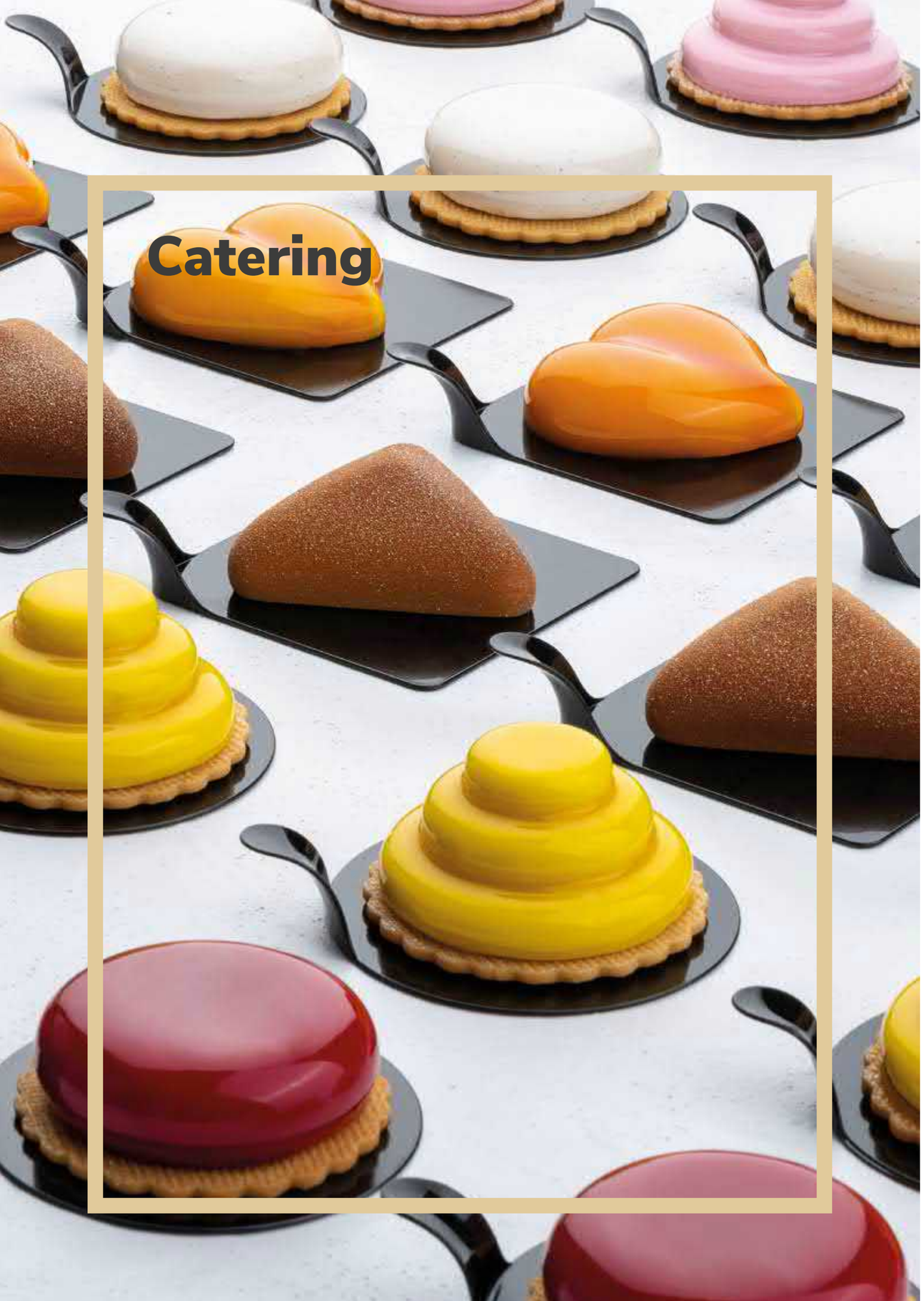
6 designs
10 sheets
360 indents

Serigrafie 400x250 mm
Silkscreens 400x250 mm

SD139

rosso bianco - *red white*

20 fogli per confezione
20 sheets per box

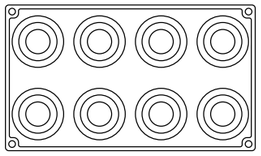


Pavoflex 300x175 mm

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.

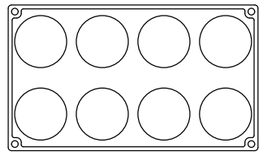
Beautiful, easy and quick to realize. Pavoflex 300x175 mm moulds are perfect for astonishing preparations in your buffet, as they allow optimal results and they make your work faster. Shapes with the right volumes to make every buffet a success.

NEW



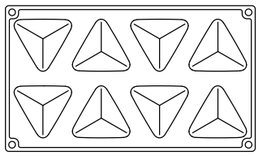
PX3210
Step

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



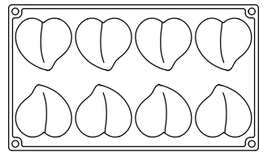
PX3200
Round

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



PX3205
Pyramid

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

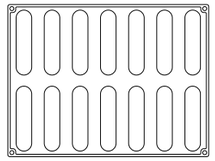


PX3206
Heart

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

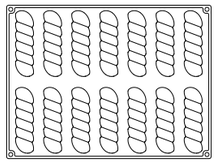
14 impronte - *indents*

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.



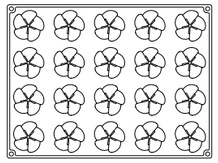
PX4373
Domino
by Antonio Bachour

mm 126x33x32 h
~ 80 ml

14 impronte - *indents*

NEW

Pavoflex 400x300 mm

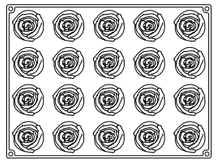


PX4371
Lotus
by Antonio Bachour

NEW

Ø mm 57x63 h
~ 105 ml

20 impronte - *indents*



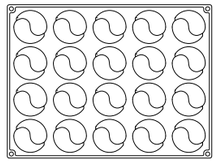
PX4376
Romance
by Antonio Bachour

NEW

mm 56x54x61 h
~ 106 ml

20 impronte - *indents*

Pavoflex 400x300 mm

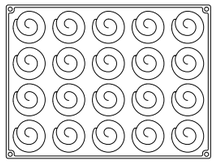


PX4375
Yoga
by Antonio Bachour

NEW

Ø mm 60x42 h
~ 102 ml

20 impronte - *indents*



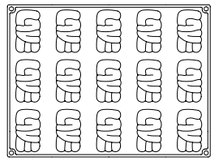
PX4374
Nautilus
by Antonio Bachour

NEW

Ø mm 60x40 h
~ 106 ml

20 impronte - *indents*

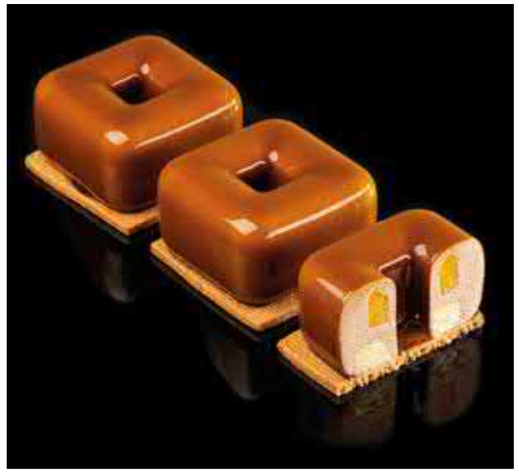
Pavoflex 400x300 mm

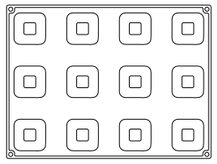


PX4363
Lovely
by Antonio Bachour

mm 80x43x36 h
~ 90 ml

15 impronte - *indents*

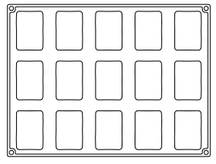




PX4361
Tulum
by Antonio Bachour

mm 56x56x34 h
~ 90 ml

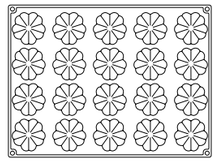
12 impronte - *indents*



PX4364
Gummy
by Antonio Bachour

mm 74x50x27 h
~ 90 ml

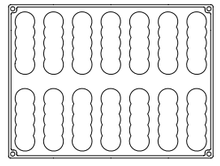
15 impronte - *indents*



PX4362
Gel
by Antonio Bachour

Ø mm 60x63 h
~ 90 ml

20 impronte - *indents*

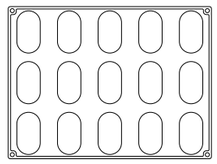


PX4360S
Miami
by Antonio Bachour

mm 118x33x42 h
~ 90 ml

14 impronte - *indents*

coppapasta incluso
cutter included

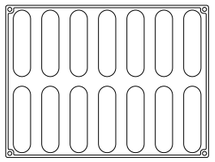


PX4356
Delish
by Antonio Bachour

mm 82x44x37 h
~ 100 ml

15 impronte - *indents*

Pavoflex 400x300 mm

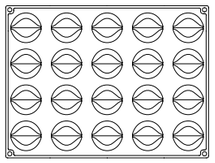


PX4351S
Confy
by Antonio Bachour

mm 128x30x28 h
~ 90 ml

14 impronte - *indents*

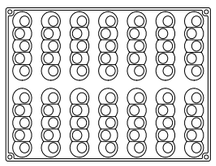
coppapasta incluso
cutter included



PX4365
Tulip
by Antonio Bachour

Ø mm 55x56 h
~ 90 ml

20 impronte - *indents*

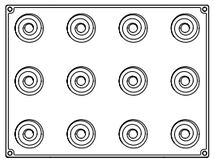


PX4352S
Pelota
by Antonio Bachour

mm 130x32x28 h
~ 90 ml

14 impronte - *indents*

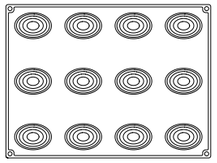
coppapasta incluso
cutter included



PX4340
Over
by Antonio Bachour

Ø mm 65x50 h
~ 90 ml

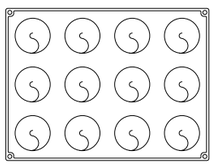
12 impronte - *indents*



PX4341
Polly
by Antonio Bachour

mm 78x56x43 h
~ 90 ml

12 impronte - *indents*

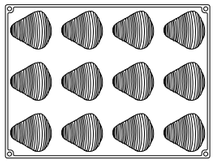


PX4355
Jasmine
by Antonio Bachour

Ø mm 65x57 h
~ 100 ml

12 impronte - *indents*

Pavoflex 400x300 mm



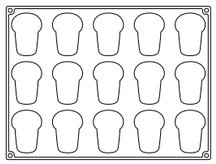
PX4377S
Sfogliatella
by Giuseppe Amato

mm 77x71,5x35 h
~ 90 ml

12 impronte - *indents*

coppapasta incluso
cutter included

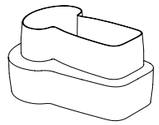
NEW



PX4382S
Babà

mm 78x54x46 h
~ 96 ml

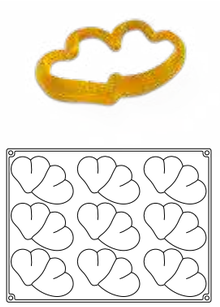
15 impronte - *indents*



coppapasta incluso
cutter included

NEW

Pavoflex 400x300 mm

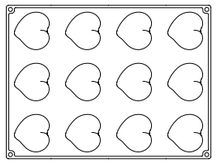


PX4370S
Beloved
by Emmanuele Forcone

mm 127x71x38 h
~ 200 ml

9 impronte - *indents*

coppapasta incluso
cutter included

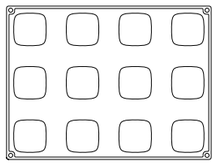


PX4305
Passion

mm 71x66x38 h
~ 100 ml

12 impronte - *indents*

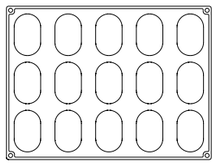
photo credits:
Andrea Tortora
Benedetta Bassanelli



PX4343
Mister

mm 58x58x33 h
~ 90 ml

12 impronte - *indents*



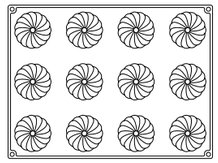
PX4345
Miss

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*

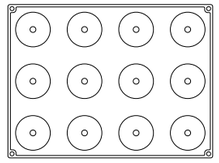
NEW



PX4372
Gnammy

Ø mm 68x34 h
~ 90 ml

12 impronte - *indents*

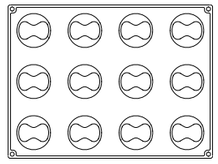


PX4349
Loop

Ø mm 65x34 h
~ 90 ml

12 impronte - *indents*

photo credits:
Richard Hawke



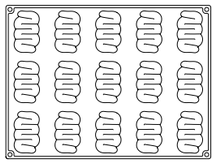
PX4307
Moon

Ø mm 61x50 h
~ 100 ml

12 impronte - *indents*

photo credits:
Cécile Moritel

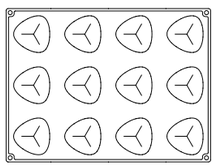
Pavoflex 400x300 mm



PX4342
Turn

mm 80x46x38 h
~ 100 ml

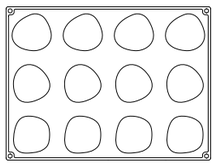
15 impronte - *indents*



PX4303
Natural

mm 69x68x52 h
~ 100 ml

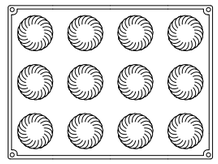
12 impronte - *indents*



PX4301
Zen

Ø mm 68x32 h
~ 100 ml

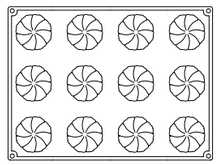
12 impronte - *indents*



PX4317
Caleidon

Ø mm 66x34 h
~ 93 ml

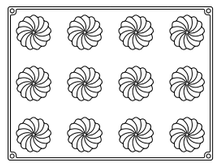
12 impronte - *indents*



PX4322
Twister

Ø mm 66x35 h
~ 88 ml

12 impronte - *indents*

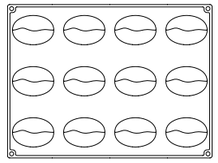


PX4308
Delice

Ø mm 64x52 h
~ 100 ml

12 impronte - *indents*

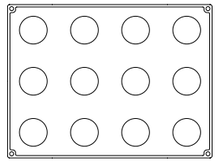
Pavoflex 400x300 mm



PX4312
Moka

mm 83x58x32 h
~ 100 ml

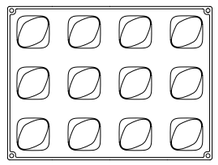
12 impronte - *indents*



PX4302
Drop

Ø mm 66x47 h
~ 100 ml

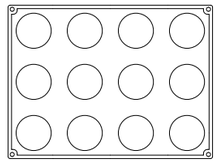
12 impronte - *indents*



PX4306
Déco

mm 58x58x40 h
~ 100 ml

12 impronte - *indents*

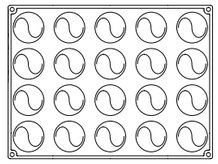


PX4321
Planet

Ø mm 66x34 h
~ 93 ml

12 impronte - *indents*

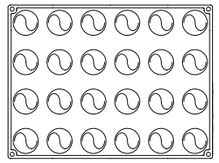
photo credits:
Nicolas Bacheyre



PX4327
Battuta d'inizio
by Davide Oldani

Ø mm 55
~ 80 ml

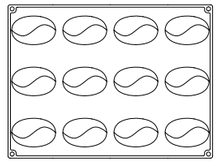
20 impronte - *indents*



PX4338
Battuta d'inizio
by Davide Oldani

Ø mm 45
~ 48 ml

24 impronte - *indents*

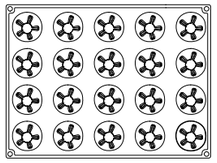


PX4304
Curvy

mm 83x53x42 h
~ 100 ml

12 impronte - *indents*

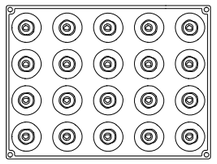
Pavoflex 400x300 mm



PX4329
Pear
by Emmanuele Forcone

Ø mm 53x70 h
~ 90 ml

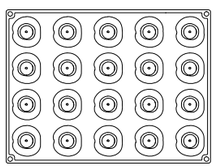
20 impronte - *indents*



PX4330
Apple
by Emmanuele Forcone

Ø mm 55x48 h
~ 90 ml

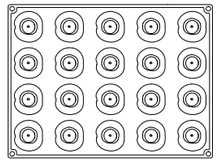
20 impronte - *indents*



PX4331
Cherry
by Emmanuele Forcone

mm 58x53x46 h
~ 90 ml

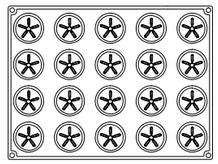
20 impronte - *indents*



PX4331
Peach
by Emmanuele Forcone

mm 58x53x46 h
~ 90 ml

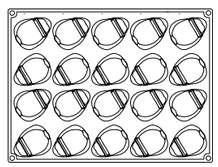
20 impronte - *indents*



PX4332
Tangerine
by Emmanuele Forcone

Ø mm 57x50 h
~ 90 ml

20 impronte - *indents*

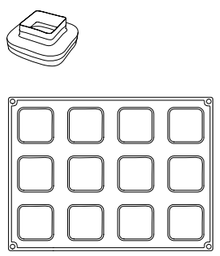


PX4333
Strawberry
by Emmanuele Forcone

mm 71x54x46 h
~ 90 ml

20 impronte - *indents*

Pavoflex 400x300 mm



PX4335S
Square
by Gianluca Fusto

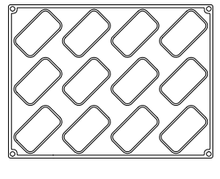
mm 68x68x15 h
~ 68 ml

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*

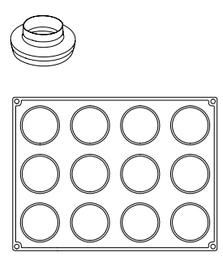
Il kit include - *the kit includes:*

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

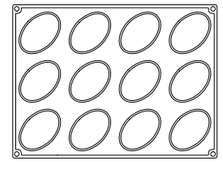
Ø mm 74x15 h
~ 64 ml

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

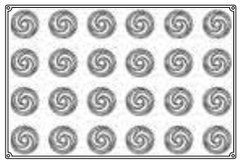
12 impronte - *indents*

Il kit include - *the kit includes:*

coppapasta inserimento *insert cutter* mm 79x35

coppapasta biscotto *cookie cutter* mm 118x87

Pavoflex 600x400 mm

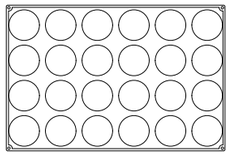


PX039
Bocciolo

Ø mm 70x42 h
~ 130 ml

24 impronte - *indents*

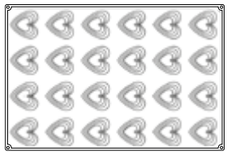
Pavoflex 600x400 mm



PX078
Daisy

Ø mm 74x15 h
~ 65 ml

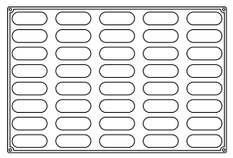
24 impronte - *indents*



PX032
Love

mm 78x77x34 h
~ 110 ml

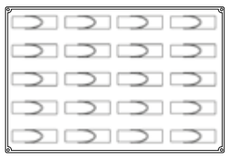
24 impronte - *indents*



PX068
Gianduiotto

mm 90x30x53 h
~ 83 ml

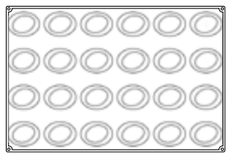
40 impronte - *indents*



PX024
Flow

mm 120x33x32 h
~ 100 ml

20 impronte - *indents*



PX064
Wave

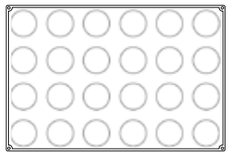
mm 83x62x35 h
~ 130 ml

24 impronte - *indents*

PX016
Intrigo

Ø mm 70x42 h
~ 100 ml

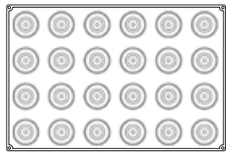
24 impronte - *indents*



PX001
Semisfera

Ø mm 70x40 h
~ 120 ml

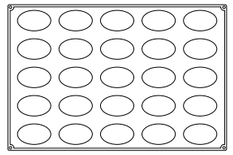
24 impronte - *indents*



PX034
Ring

Ø mm 70x50 h
~ 110 ml

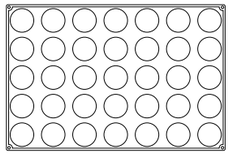
24 impronte - *indents*



PX067
Oval

mm 85x50x43 h
~ 100 ml

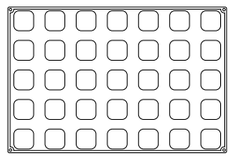
25 impronte - *indents*



PX065
Kupola

Ø mm 60x58 h
~ 110 ml

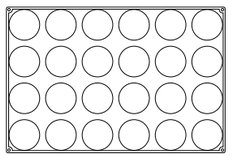
35 impronte - *indents*



PX070
Tango

mm 50x50x58 h
~ 130 ml

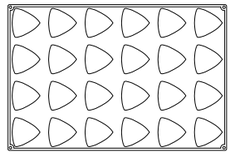
35 impronte - *indents*



PX069
Levante

Ø mm 80x53 h
~ 110 ml

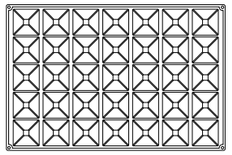
24 impronte - *indents*



PX066
Trilo

mm 75x72x58 h
~ 96 ml

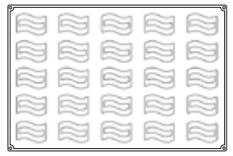
24 impronte - *indents*



PX004
Piramide

mm 70x70x45 h
~ 80 ml

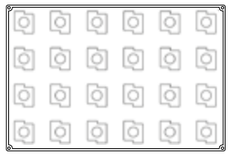
35 impronte - *indents*



PX023
Ondina

mm 80x45x40 h
~ 130 ml

25 impronte - *indents*

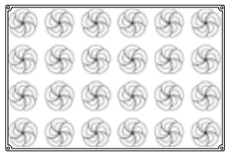


PX030
Tekno

mm 58x50x50 h
~ 115 ml

24 impronte - *indents*

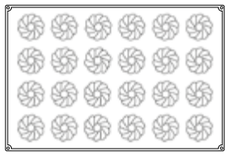
Pavoflex 600x400 mm



PX063
Spirale

Ø mm 75x38 h
~ 130 ml

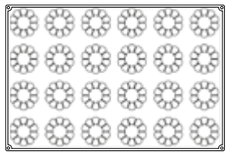
24 impronte - *indents*



PX018
Fantasia

Ø mm 75x48 h
~ 120 ml

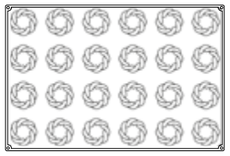
24 impronte - *indents*



PX003
Briochette

Ø mm 79x37 h
~ 100 ml

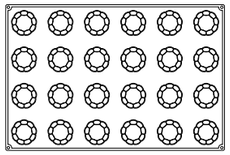
24 impronte - *indents*



PX040
Intreccio

Ø mm 70x40 h
~ 130 ml

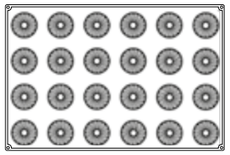
24 impronte - *indents*



PX051
Charlotte

Ø mm 65x38 h
~ 105 ml

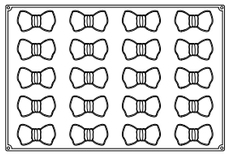
24 impronte - *indents*



PX014
Guglhupf

Ø mm 70x33 h
~ 70 ml

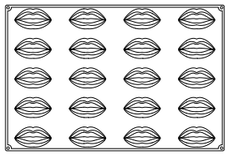
24 impronte - *indents*



PX052
Papillon

mm 100x52x35 h
~ 105 ml

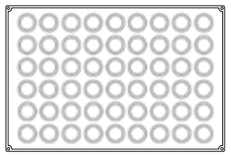
20 impronte - *indents*



PX054
Bocca

mm 93x50x36 h
~ 105 ml

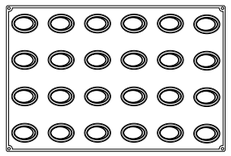
20 impronte - *indents*



PX005
Mini Muffin

Ø mm 50x28 h
~ 45 ml

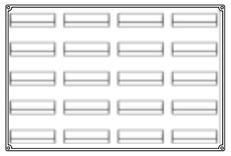
54 impronte - *indents*



PX031*
Parentesi

mm 72x52x44 h
~ 100 ml

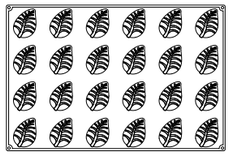
24 impronte - *indents*



PX035
Move

mm 120x35x36 h
~ 110 ml

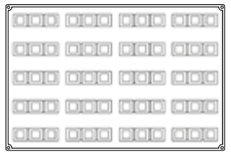
20 impronte - *indents*



PX055
Foglia

mm 86x56x38 h
~ 105 ml

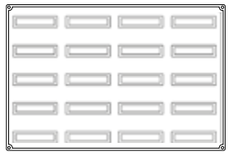
24 impronte - *indents*



PX015
Trittico

mm 120x32x32 h
~ 115 ml

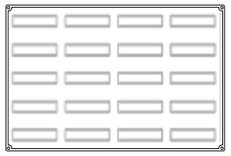
20 impronte - *indents*



PX027
Libra

mm 120x30x35 h
~ 110 ml

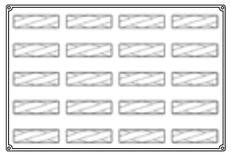
20 impronte - *indents*



PX025
Soft

mm 120x32x38 h
~ 115 ml

20 impronte - *indents*

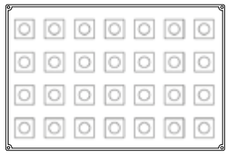


PX042
Twist

mm 122x32x33 h
~ 100 ml

20 impronte - *indents*

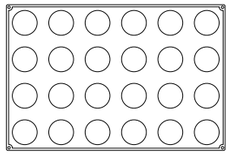
Pavoflex 600x400 mm



PX007
Cubo

mm 50x50x50 h
~ 115 ml

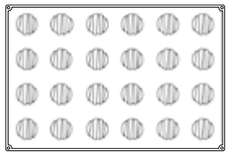
28 impronte - *indents*



PX057
Cilindro

Ø mm 65x40 h
~ 130 ml

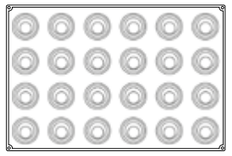
24 impronte - *indents*



PX019
Rigo

Ø mm 60x45 h
~ 115 ml

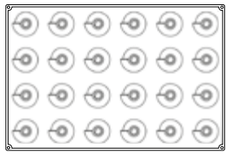
24 impronte - *indents*



PX010
Babele

Ø mm 68x50 h
~ 130 ml

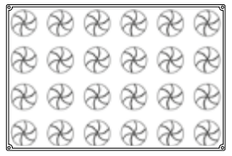
24 impronte - *indents*



PX021
Cono

Ø mm 65x65 h
~ 125 ml

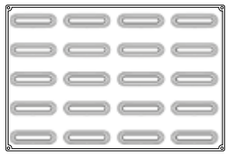
24 impronte - *indents*



PX033
Vertigo

Ø mm 70x44 h
~ 110 ml

24 impronte - *indents*



PX036
Round

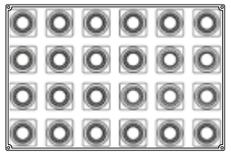
mm 123x35x32 h
~ 100 ml

20 impronte - *indents*

PX026
Log

mm 120x30x32 h
~ 110 ml

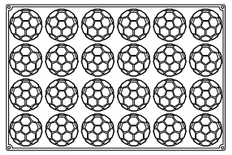
20 impronte - *indents*



PX041
Caesar

mm 70x70x50 h
~ 130 ml

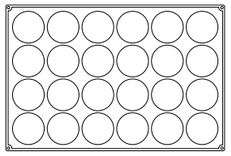
24 impronte - *indents*



PX307
Pallone

Ø mm 80x45 h
~ 150 ml

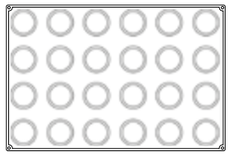
24 impronte - *indents*



PX056
Big Muffin

Ø mm 85x50 h
~ 235 ml

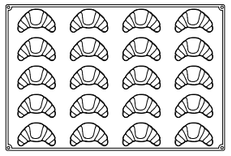
24 impronte - *indents*



PX002
Muffin

Ø mm 70x40 h
~ 130 ml

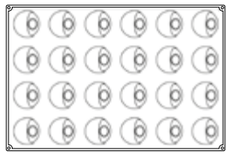
24 impronte - *indents*



PX053*
Croissant

mm 100x60x36 h
~ 95 ml

20 impronte - *indents*



PX029
Eclisse

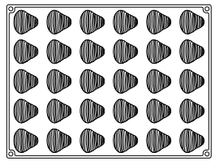
Ø mm 72x41 h
~ 110 ml

24 impronte - *indents*

*fino a esaurimento
subject to availability

Mignon

Pavoflex 400x300 mm



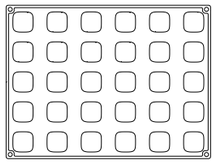
NEW

PX4378
Sfogliatella
by Giuseppe Amato

mm 45x43,5x22 h
~ 20 ml

30 impronte - *indents*

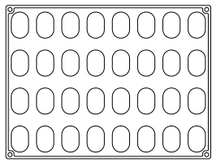
Pavoflex 400x300 mm



PX4346
Mister Mignon

mm 35x35x20 h
~ 18 ml

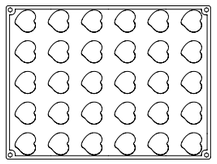
30 impronte - *indents*



PX4348
Miss Mignon

mm 46x28x20 h
~ 18 ml

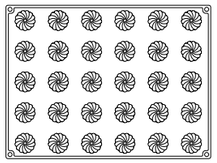
32 impronte - *indents*



PX4325
Passion

mm 40x30x20 h
~ 18 ml

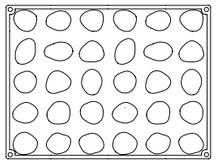
30 impronte - *indents*



PX4324
Delice

Ø mm 36x29 h
~ 18 ml

30 impronte - *indents*

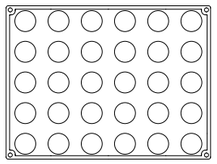


PX4326
Zen

dimensioni varie
different shapes

~ 18 ml

30 impronte - *indents*



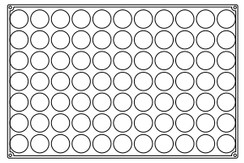
PX4323
Planet

Ø mm 38x20 h
~ 18 ml

30 impronte - *indents*

photo credits:
Richard Hawke

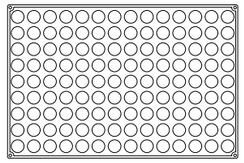
Pavoflex 600x400 mm



PX303
Semisfera

Ø mm 42x21 h
~ 20 ml

77 impronte - *indents*

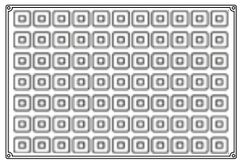


PX304
Semisfera

Ø mm 30x18 h
~ 10 ml

126 impronte - *indents*

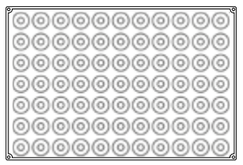
Pavoflex 600x400 mm



PX046
Savarin Mignon

mm 38x38x13 h
~ 14 ml

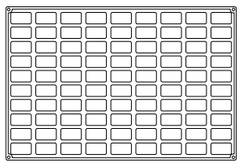
77 impronte - *indents*



PX045
Savarin Mignon

Ø mm 40x13 h
~ 13 ml

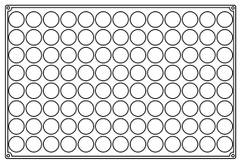
77 impronte - *indents*



PX306
Mini Finanziere

mm 49x26x11 h
~ 11 ml

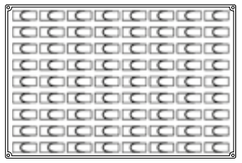
90 impronte - *indents*



PX302
Pomponette

Ø mm 36x17 h
~ 15 ml

104 impronte - *indents*



PX047
Flow Mignon

mm 60x24x23 h
~ 25 ml

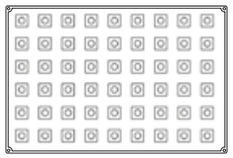
72 impronte - *indents*

PX017
Intrigo Mignon

Ø mm 40x28 h
~ 25 ml

54 impronte - *indents*

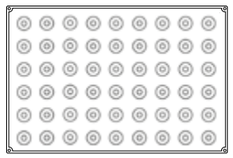
Pavoflex 600x400 mm



PX012
Cubo Mignon

mm 30x30x30 h
~ 25 ml

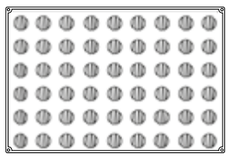
54 impronte - *indents*



PX013
Cilindro Mignon

Ø mm 35x35 h
~ 25 ml

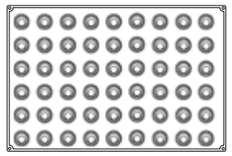
54 impronte - *indents*



PX020
Rigo Mignon

Ø mm 35x30 h
~ 25 ml

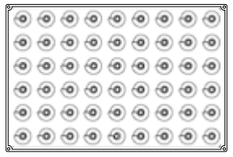
54 impronte - *indents*



PX011
Babele

Ø mm 40x30 h
~ 25 ml

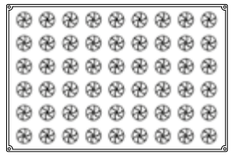
54 impronte - *indents*



PX022
Cono Mignon

Ø mm 40x43 h
~ 30 ml

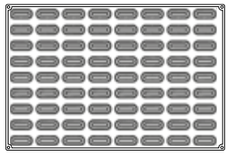
54 impronte - *indents*



PX048
Vertigo Mignon

Ø mm 40x27 h
~ 25 ml

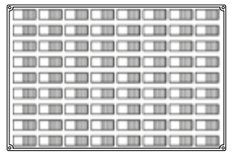
54 impronte - *indents*



PX044
Round Mignon

mm 60x24x23 h
~ 25 ml

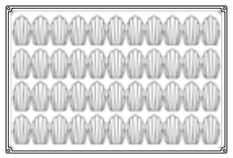
72 impronte - *indents*



PX043
Log Mignon

mm 60x24x21 h
~ 29 ml

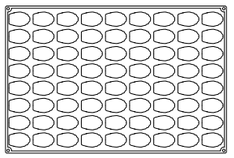
72 impronte - *indents*



PX006
Madeleine

mm 78x45x18 h
~ 35 ml

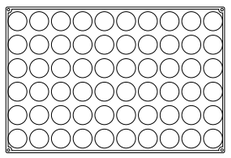
44 impronte - *indents*



PX305
Mini Madeleine

mm 52x33x15 h
~ 15 ml

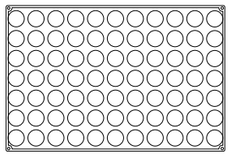
72 impronte - *indents*



PX301
Mini Tartellette

Ø mm 48x15 h
~ 21 ml

60 impronte - *indents*



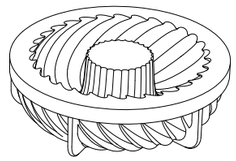
PX300
Petit Four

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

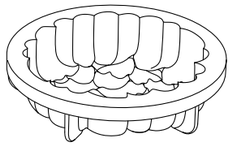
Emmanuele Forcone x Pavocake

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

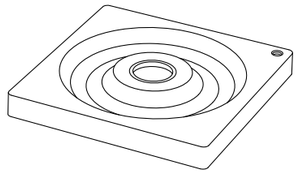
*Watch the video **Pavocake by Emmanuele Forcone** on Pavoni Italia's Youtube channel*



KE068
Eros
by Emmanuele Forcone

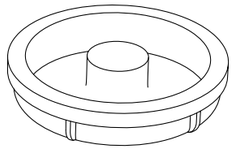
mm 179x178x48 h
~ 1022 ml

NEW



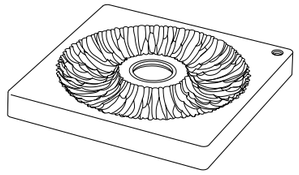
KE069S
Hula
by Emmanuele Forcone

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



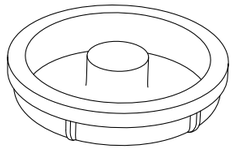
NEW

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



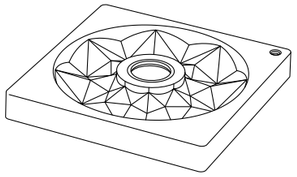
KE070S
Corolla
by Emmanuele Forcone

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



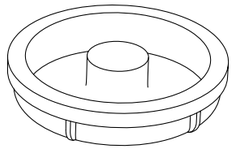
NEW

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



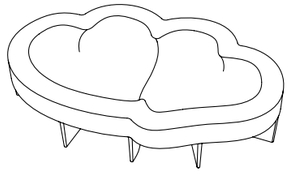
KE071S
Louvre
by Emmanuele Forcone

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



NEW

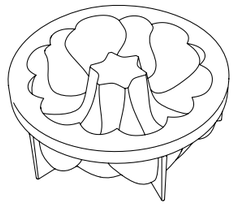
Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml



KE049S
Beloved
by Emmanuele Forcone

mm 250x140x60 h
~ 1200 ml

coppapasta incluso
cutter included

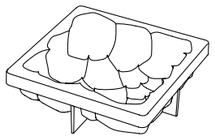


KE047
Nevada
by Emmanuele Forcone

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

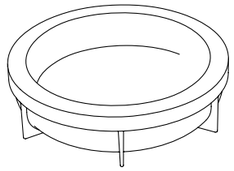
abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag - see page 257



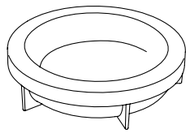
KE050
Ametista
by Emmanuele Forcone

mm 165x165x50 h
~ 1000 ml



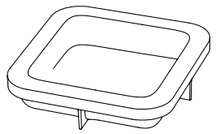
KE024
Planet
by Emmanuele Forcone

Ø mm 180x45 h
~ 1000 ml



KE052
Mini Planet
by Emmanuele Forcone

Ø mm 145x40 h
~ 600 ml

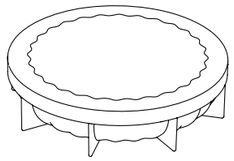


KE043
Mars
by Emmanuele Forcone

mm 165x165x40 h
~ 1000 ml

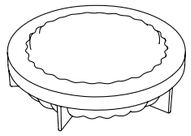
KE051
Mini Mars
by Emmanuele Forcone

mm 135x135x37 h
~ 600 ml



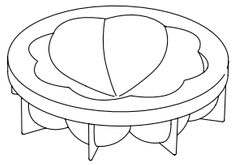
KE013
Plissée
by Emmanuele Forcone

Ø mm 180x47 h
~ 1000 ml



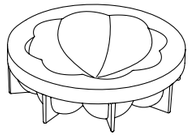
KE053
Mini Plissée
by Emmanuele Forcone

Ø mm 145x40 h
~ 550 ml



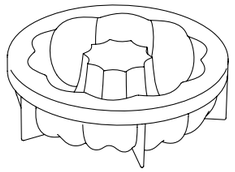
KE015
Bombée
by Emmanuele Forcone

Ø mm 180x50 h
~ 1000 ml



KE054
Mini Bombée
by Emmanuele Forcone

Ø mm 145x43 h
~ 550 ml

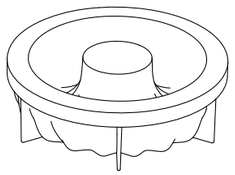


KE018
Queen
by Emmanuele Forcone

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

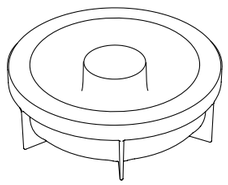


KE019
Royal
by Emmanuele Forcone

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

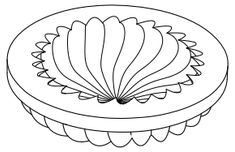


KE032
Galaxy
by Emmanuele Forcone

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

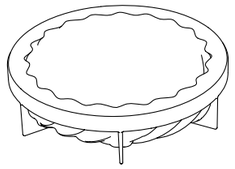
abbinabile con inserimento:
can be combined with insert:

KE020
vedi pag - *see page* 257



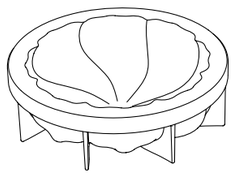
KE042
Flip
by Emmanuele Forcone

Ø mm 180x45 h
~ 900 ml



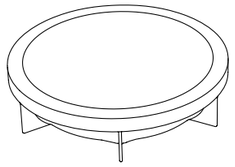
KE027
Caleidon
by Emmanuele Forcone

Ø mm 180x45 h
~ 1000 ml



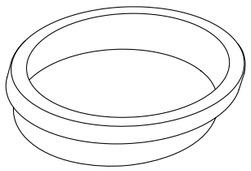
KE030
Twister
by Emmanuele Forcone

Ø mm 180x50 h
~ 1000 ml



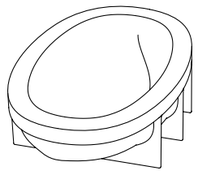
KE025
Classic
by Emmanuele Forcone

Ø mm 180x45 h
~ 1000 ml



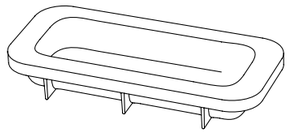
KE026
Windy
by Emmanuele Forcone

mm 195x180x45 h
~ 1100 ml



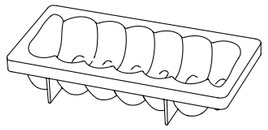
KE028
Curvy
by Emmanuele Forcone

mm 200x130x65 h
~ 960 ml



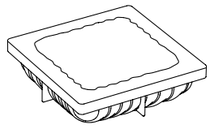
KE044
Venus
by Emmanuele Forcone

mm 250x100x40 h
~ 900 ml



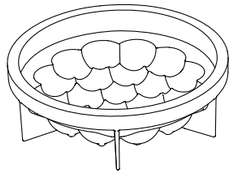
KE039
Honorè
by Emmanuele Forcone

mm 230x105x45 h
~ 1000 ml



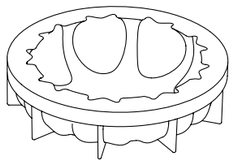
KE023
Pop
by Emmanuele Forcone

mm 162x162x46 h
~ 1000 ml



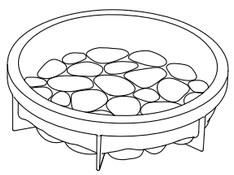
KE029
Puffy
by Emmanuele Forcone

Ø mm 180x55 h
~ 1000 ml



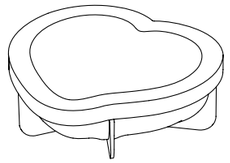
KE014
Petal
by Emmanuele Forcone

Ø mm 180x47 h
~ 1000 ml



KE038
Rocky
by Emmanuele Forcone

Ø mm 180x50 h
~ 1050 ml

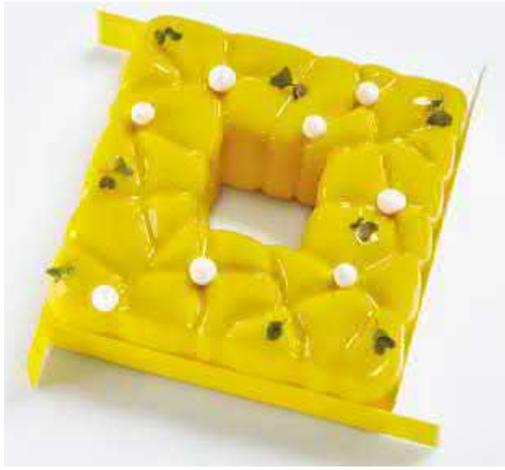


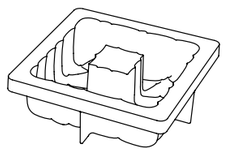
KE016
Passion
by Emmanuele Forcone

mm 175x165x58 h
~ 960 ml

abbinabile con inserimento:
can be combined with insert:

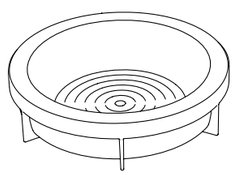
KE017
vedi pag - *see page 257*





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

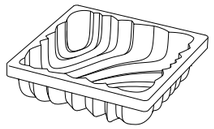
Karim Bourgi x Pavocake

Un'altra idea unica da uno dei più apprezzati pasticcieri del panorama internazionale. Dopo Coin, Karim Bourgi, capo pasticciere 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

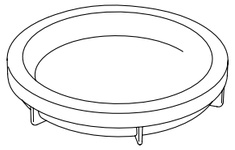
NEW

mm 164x164x47 h
~ 1086 ml

Maurizio Santin x Pavocake

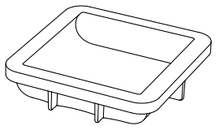
Disco è lo stampo in silicone essenziale e seducente sviluppato da Maurizio Santin con Pavoni Italia. La linea è minimale, aderente al credo “less is more”. La perfezione è tutta nell’equilibrio di pochi elementi, che si valorizzano vicendevolmente: un cm di masticabilità, uno di caratterizzazione con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

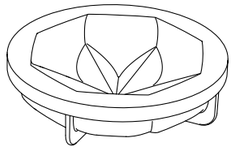
Ø mm 180x30 h
~ 720 ml



KE063
Jupiter

NEW

mm 167x158x40 h
~ 1006 ml



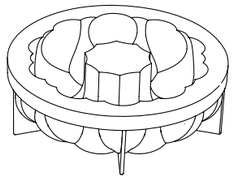
KE064
Sunny

NEW

Ø mm 180x50 h
~ 966 ml

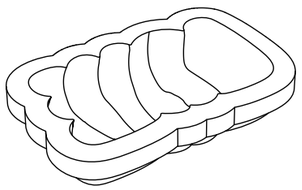
Sapore orientale e gusto esotico. Singapore è lo stampo sviluppato da Pavoni Italia in collaborazione con la Nazionale di Pasticceria singaporiana, campione dell'Asian Pastry 2016. Un'idea di successo, che ha contribuito alla realizzazione della torta Choco-Fraise vincitrice della Coppa del Mondo 2017.

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.



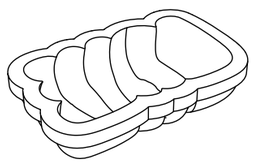
KE036
Singapore

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



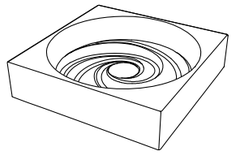
KE060
Lovely
by Antonio Bachour

mm 200x126x50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

mm 166x103x40 h
~ 550 ml

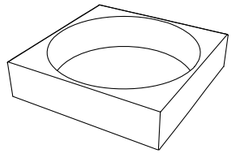


KE001

Ø mm 180x45 h
~ 900 ml

PK001

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

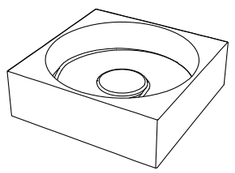


KE002

Ø mm 180x45 h
~ 1135 ml

PK002

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

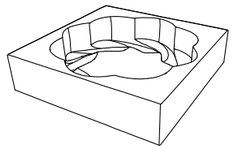


KE003

Ø mm 180x60 h
~ 1140 ml

PK003

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

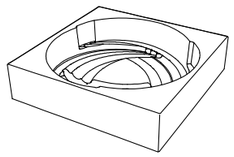


KE004

Ø mm 180x45 h
~ 920 ml

PK004

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

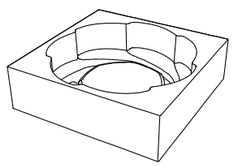


KE005

Ø mm 180x45 h
~ 1000 ml

PK005

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

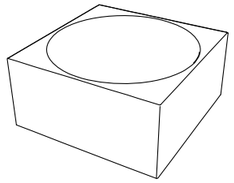


KE006

Ø mm 180x55 h
~ 1150 ml

PK006

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

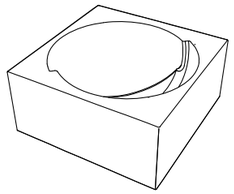


KE007

Ø mm 180x90 h
~ 1527 ml

PK007

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

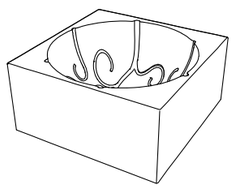


KE008

Ø mm 180x90 h
~ 1330 ml

PK008

Kit 6 tortiere+
vassoio
6 cake moulds+
tray kit

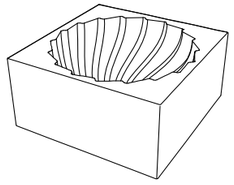


KE009

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.*

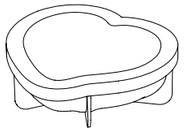
Guarda i video sul canale Youtube di Pavoni Italia
Watch the videos on Pavoni Italia's Youtube channel

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.

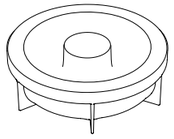
Pavocake



KE017

mm 150x140x50 h

~ 600 ml



KE020

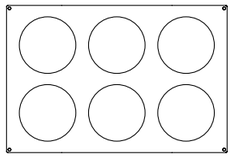
Ø est. mm 153
Ø int. mm 78
mm 44 h

~ 520 ml

Pavoflex 600x400 mm

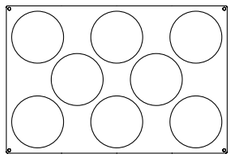
Utilizzabili anche come stampi per torte.

They can be used also as cake moulds.



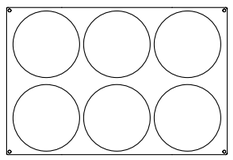
PX061

Ø mm 160x30 h
6 impronte - *indents*



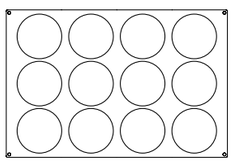
PX076

Ø mm 140x30 h
8 impronte - *indents*



PX075

Ø mm 180x30 h
6 impronte - *indents*



PX077

Ø mm 120x30 h
12 impronte - *indents*

Top

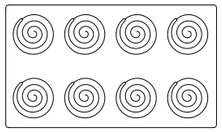
Guarda il video dedicato ai **Top by Emmanuele Forcone** sul canale Youtube di Pavoni Italia

*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.

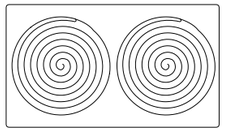


TOP07
Ipnosi
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 60x10 h
~ 30 ml

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

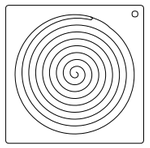


TOP05
Ipnosi
by Emmanuele Forcone

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**

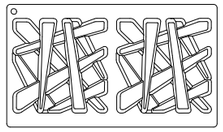


TOP06
Ipnosi
by Emmanuele Forcone

dim stampo - *mould*
mm 190x190

Ø mm 160x10 h
~ 185 m

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

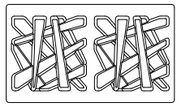


TOP13
Shanghai
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x10 h
~ 88 ml

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

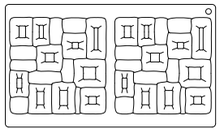


TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

mm 107x107x8 h
~ 45 ml

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

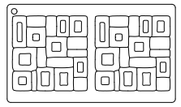


TOP01
Maya
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x7 h
~ 90 ml

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

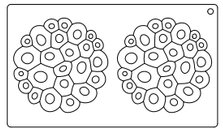


TOP12
Mini Maya
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

mm 107x107x7 h
~ 58 ml

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

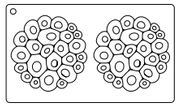


TOP09
Coral
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x15 h
~ 90 ml

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

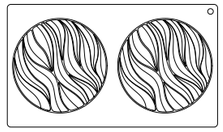


TOP10
Mini Coral
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x10 h
~ 45 ml

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

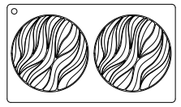


TOP08
River
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x15 h
~ 110 ml

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

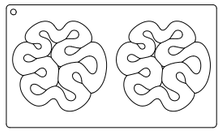


TOP11
Mini River
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x12 h
~ 58 ml

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

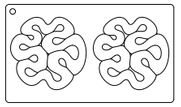


TOP15
Jelly
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

Ø mm 135x14 h
~ 90 ml

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

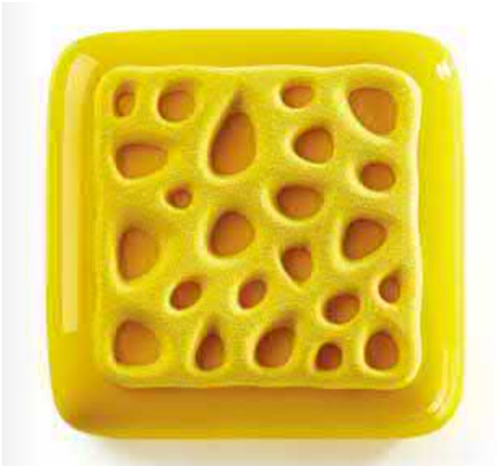


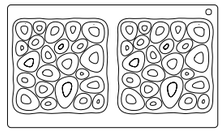
TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo - *mould*
mm 240x140

Ø mm 110x11 h
~ 50 ml

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



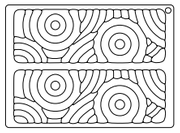


TOP02
Sponge
by Emmanuele Forcone

dim stampo - *mould*
mm 300x175

mm 135x135x10 h
~ 80 ml

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

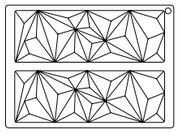


TOP04
Circle
by Emmanuele Forcone

dim stampo - *mould*
mm 240x175

mm 210x70x9 h
~ 90 ml

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



TOP03
Iceberg
by Emmanuele Forcone

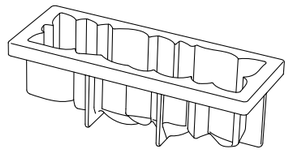
dim stampo - *mould*
mm 240x175

mm 210x70x14 h
~ 100 ml

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

Tronchetti
Logs

Pavocake



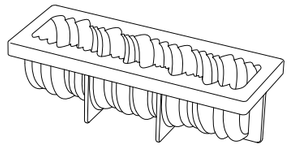
NEW

KE067
Acanto

mm 251x83x79 h
~ 1250 ml

KE066
Sequoia

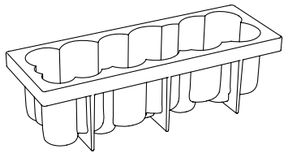
mm 250x92x74 h
~ 1186 ml



NEW

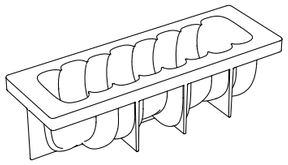
KE045
Coin
by Karim Bourgi

mm 250x80x77 h
~ 1200 ml



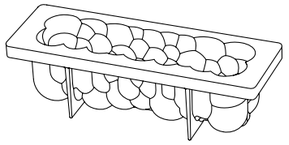
KE033
Bilbao
by Emmanuele Forcone

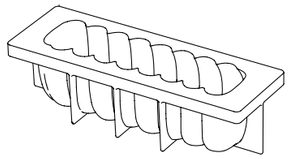
mm 250x85x75 h
~ 1150 ml



KE041
Atomic
by Emmanuele Forcone

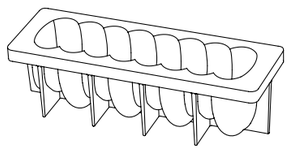
mm 250x80x80 h
~ 1200 ml





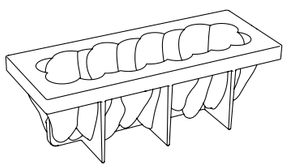
KE022
Crème
by Emmanuele Forcone

mm 250x84x75 h
~ 1000 ml

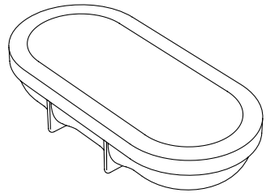


KE040
Canyon
by Emmanuele Forcone

mm 250x85x80 h
~ 1150 ml

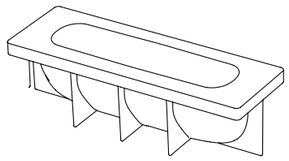


KE046
Anemone
mm 250x90x85 h
~ 1050 ml



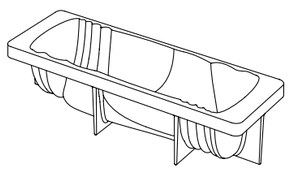
KE034
Futura
by Emmanuele Forcone

mm 230x100x45 h
~ 850 ml



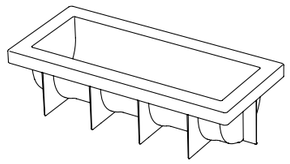
KE021
Sublime
by Emmanuele Forcone

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:

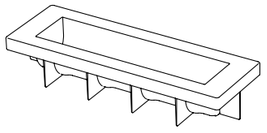
KE011
vedi sotto
see below

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



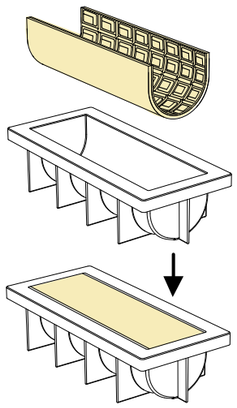
KE011

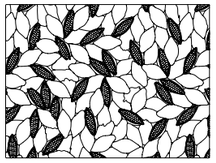
mm 230x55x50 h
~ 540 ml

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.

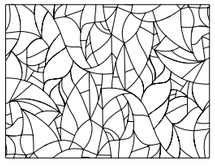




TX01
Cabosse

mm 250x190

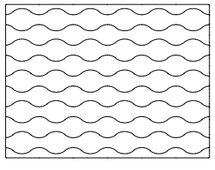
utilizzabile con -
to be used with
KE012



TX02
Sauvage

mm 250x190

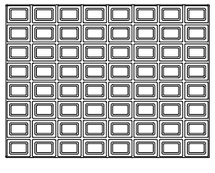
utilizzabile con -
to be used with
KE012



TX03
Rollé

mm 250x190

utilizzabile con -
to be used with
KE012



TX04
Chocolat

mm 250x190

utilizzabile con -
to be used with
KE012

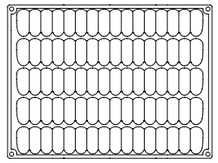
Tronchetti porzionabili
Portionable logs

Pavoflex 400x300 mm

PX4320*
Plummy

mm 360x50x36 h
~ 410 ml

5 impronte - *indents*

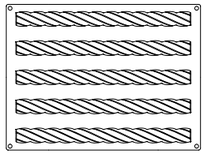


abbinabile con inserimento - *can be combined with insert:*

PX058
vedi pag - *see page* 279

*fino a esaurimento
subject to availability

Pavoflex 400x300 mm

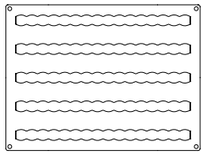


PX4309*
Candy

mm 360x39x35 h
~ 360 ml

5 impronte - *indents*

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

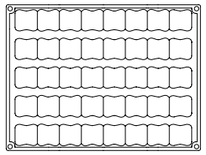


PX4310*
Soft

mm 360x43x38 h
~ 360 ml

5 impronte - *indents*

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

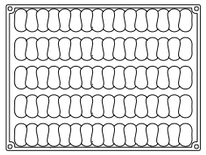


PX4318*
Bamboo

mm 360x40x38 h
~ 400 ml

5 impronte - *indents*

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

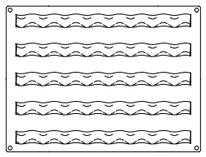


PX4319*
Dada

mm 360x42x37 h
~ 420 ml

5 impronte - *indents*

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



PX4311*
Volupté

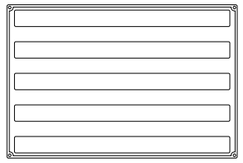
mm 360x41x37 h
~ 360 ml

5 impronte - *indents*

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

*fino a esaurimento
subject to availability

Pavoflex 600x400 mm

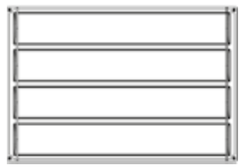


PX060
Tronchetto Mono

Ø mm 40x560
~ 600 ml

5 impronte - *indents*

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



PX059
Tronchetto

mm 560x80x63 h
~ 2376 ml

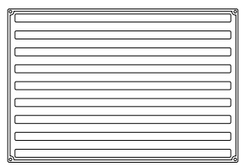
4 impronte - *indents*

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*

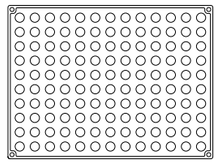
Sphere

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.

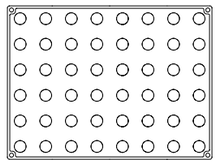
Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



PX4339

Ø mm 15
~ 2 ml

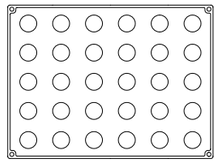
130 impronte - *indents*



PX4314

Ø mm 20
~ 4 ml

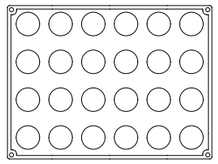
48 impronte - *indents*



PX4313

Ø mm 30
~ 14 ml

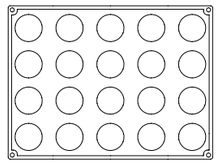
30 impronte - *indents*



PX4315

Ø mm 40
~ 33 ml

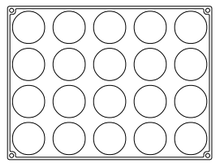
24 impronte - *indents*



PX4316

Ø mm 50
~ 65 ml

20 impronte - *indents*



PX4350

Ø mm 60
~ 110 ml

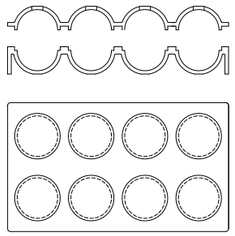
20 impronte - *indents*

photo credits: Andrea Tortora © Daniel Töchterle

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".

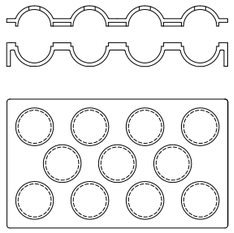
Two-part moulds for the preparation of perfect spheres, from 25 to 55 mm in diameter. The 3D effect is complete, thanks to the innovative design of the mould, for truly "all-round" spheres.



AF001

Ø mm 55
~ 87 ml

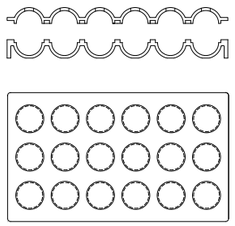
8 impronte - *indents*



AF002

Ø mm 45
~ 48 ml

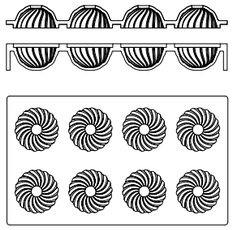
11 impronte - *indents*



AF003

Ø mm 35
~ 22,5 ml

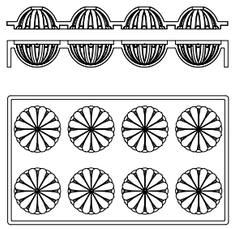
18 impronte - *indents*



AF004

Ø mm 55
~ 83 ml

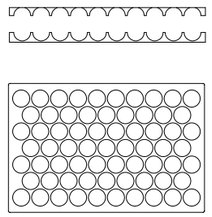
8 impronte - *indents*



AF005

Ø mm 55
~ 80 ml

8 impronte - *indents*



LS05

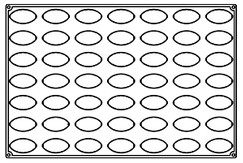
Ø mm 25
~ 8 ml

67 impronte - *indents*

Dim. stampo - *mould*
mm 290x190

Quenelle

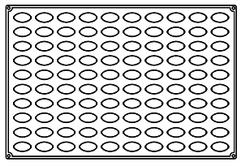
Pavoflex 600x400 mm



PX071
Quenelle

mm 66x33x30 h
~ 32 ml

49 impronte - *indents*



PX072
Mini Quenelle

mm 42x20x20 h
~ 8 ml

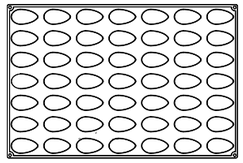
100 impronte - *indents*

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*

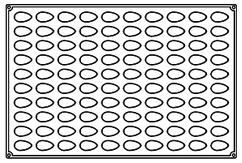
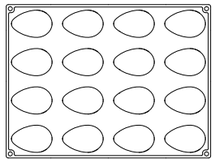


photo credits: Paco Torreblanca

Pavoflex 400x300 mm



PX4369
Mono Quenelle

mm 77x51x42 h
~ 90 ml

16 impronte - *indents*

photo credits: Cnudde NV

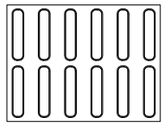
Éclair Mania

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.

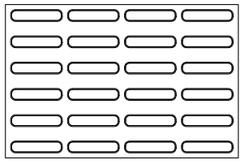


FF4313

NEW

mm 125x25x5 h
12 impronte - *indents*

Dim. stampo - *mould*
mm 400x300



FF13

mm 125x25x5 h
24 impronte - *indents*

Dim. stampo - *mould*
mm 600x400

Forosil Éclair

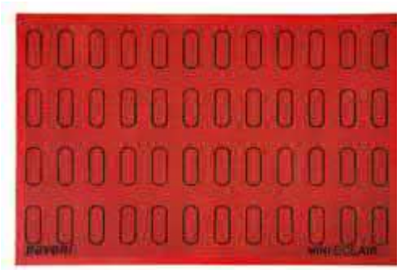
Tappetini in silicone microforato e antiaderente, sagomati e progettati per la preparazione semplice e versatile di éclair. La distribuzione ottimale del calore è garantita dai microfori, che permettono all'impasto uno sviluppo in altezza e una perfetta cottura del prodotto.

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

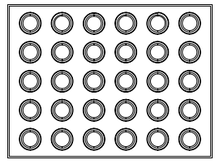
Dalla passione e motivazione per risvegliare la pasticceria e non solo dal sonno dogmatico della ricetta nasce Formasil. Leonardo Di Carlo, Campione del mondo di pasticceria, ribalta insieme a Pavoni Italia i preconcetti e le mappe mentali del lavoro in cucina, per un prodotto versatile, creativo e funzionale.

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

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

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

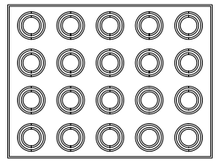
Formasil 400x300 mm



FF4306

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

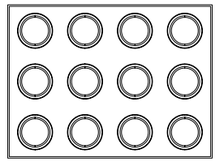
30 impronte - *indents*



FF4301

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

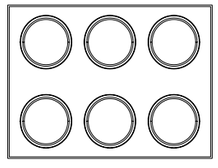
20 impronte - *indents*



FF4308

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

12 impronte - *indents*

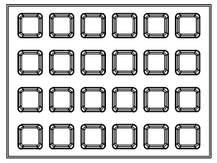


FF4311

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

6 impronte - *indents*

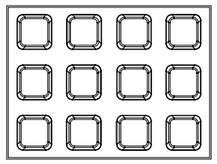
Formasil 400x300 mm



FF4303

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

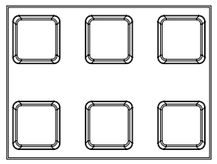
24 impronte - *indents*



FF4304

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

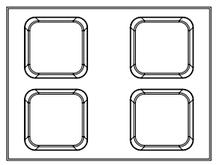
12 impronte - *indents*



FF4302

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

6 impronte - *indents*

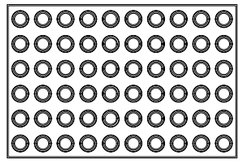


FF4305

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

4 impronte - *indents*

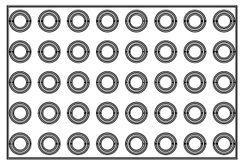
Formasil 600x400 mm



FF06

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

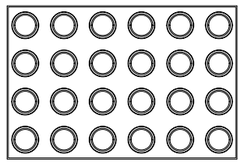
60 impronte - *indents*



FF01

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

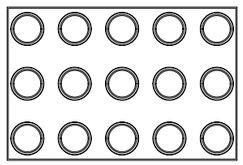
40 impronte - *indents*



FF08

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

24 impronte - *indents*

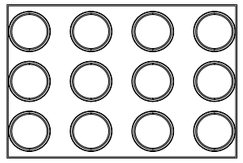


FF09

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

15 impronte - *indents*

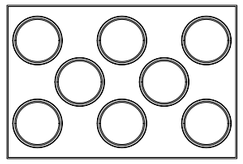
Formasil 600x400 mm



FF11

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

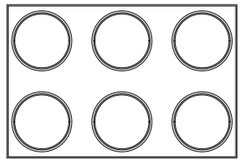
12 impronte - *indents*



FF10

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

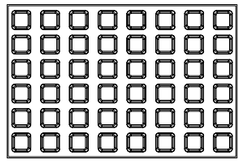
8 impronte - *indents*



FF12

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

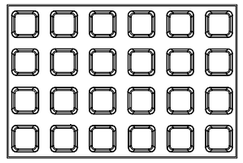
6 impronte - *indents*



FF03

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

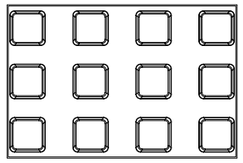
48 impronte - *indents*



FF04

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

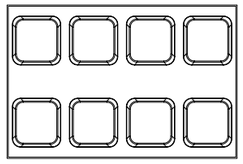
24 impronte - *indents*



FF02

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

12 impronte - *indents*



FF05

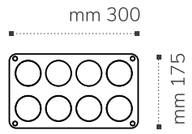
sup dim mm 120x120
inf dim mm 106x106
mm 30 h
~ 374 ml

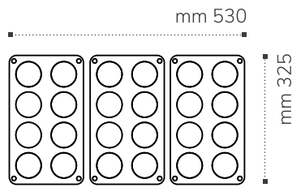
8 impronte - *indents*

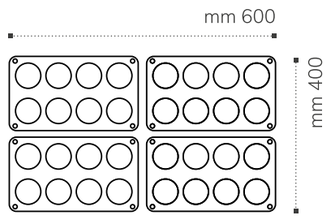
Formaflex 300x175 mm

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.



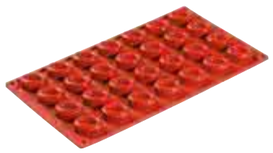




FR073
Micro savarin tondo

Ø mm 30x13,5 h
~ 7,5 ml

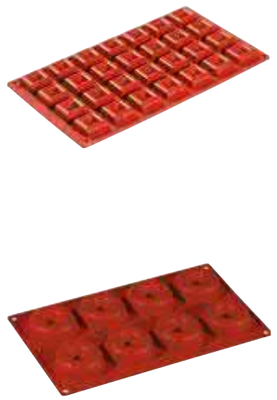
28 impronte - *indents*



FR074
Micro savarin ovale

mm 35x25x13,5 h
~ 7,5 ml

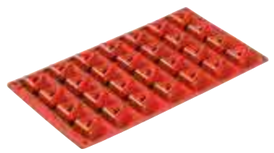
28 impronte - *indents*



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

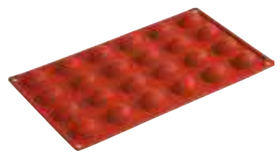
mm 80x60x25 h
~ 74 ml

6 impronte - *indents*

FR005
Mini savarin

Ø mm 41x12 h
~ 12 ml

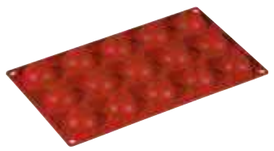
18 impronte - *indents*



FR004
Semisfera

Ø mm 30x17 h
~ 8,5 ml

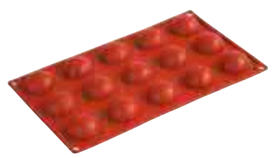
24 impronte - *indents*



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

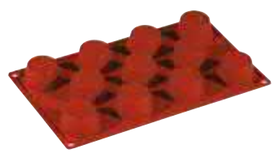
Ø mm 70x35 h
~ 89 ml

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

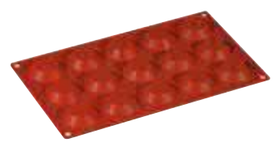
Ø mm 70x40 h
~ 130 ml

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

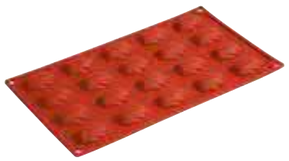
Ø mm 50x35 h
~ 100 ml

6 impronte - *indents*

FR068
Torroncino

mm 50x25x20 h
~ 25 ml

20 impronte - *indents*



FR026
Madeleine

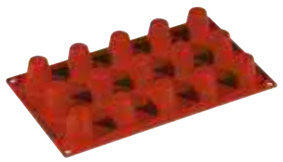
mm 42x30x11,5 h
~ 8 ml

20 impronte - *indents*

FR021
Madeleine

mm 68x45x18 h
~ 30 ml

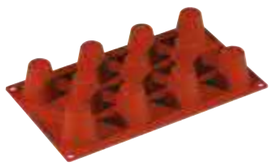
9 impronte - *indents*



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

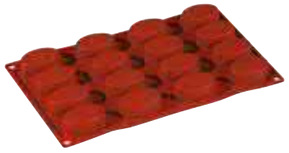
Ø mm 79x37 h
~ 100 ml

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

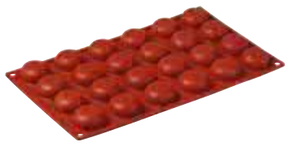
Ø mm 60x35 h
~ 89 ml

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
Crostata

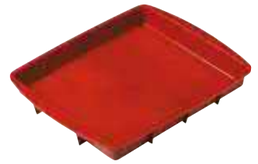
Ø mm 280x30 h
~ 1700 ml

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

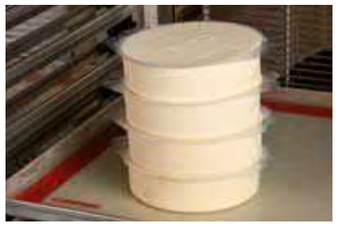
Voilà per monoporzioni
Voilà for single-serving portions

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

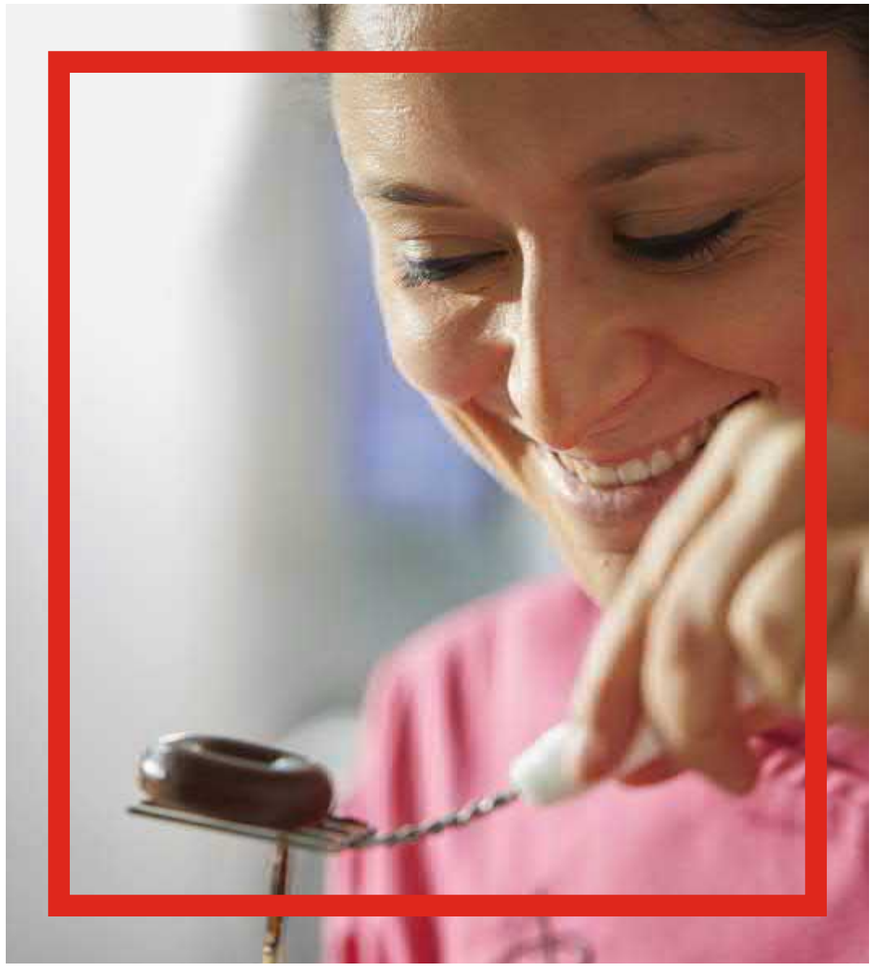
Un arcobaleno di gusti. Rainbow Stick reinventa lo stecco gelato con un kit che ti permetterà di dare sfogo alla tua fantasia, strato su strato. Si compone di uno stampo Pavoflex per la creazione di anelli di gelato da guarnire a piacimento, stecchi gelato e dei comodi fermastecco, che mantengono gli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

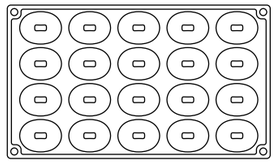
Silvia Federica Boldetti x Rainbow Stick

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

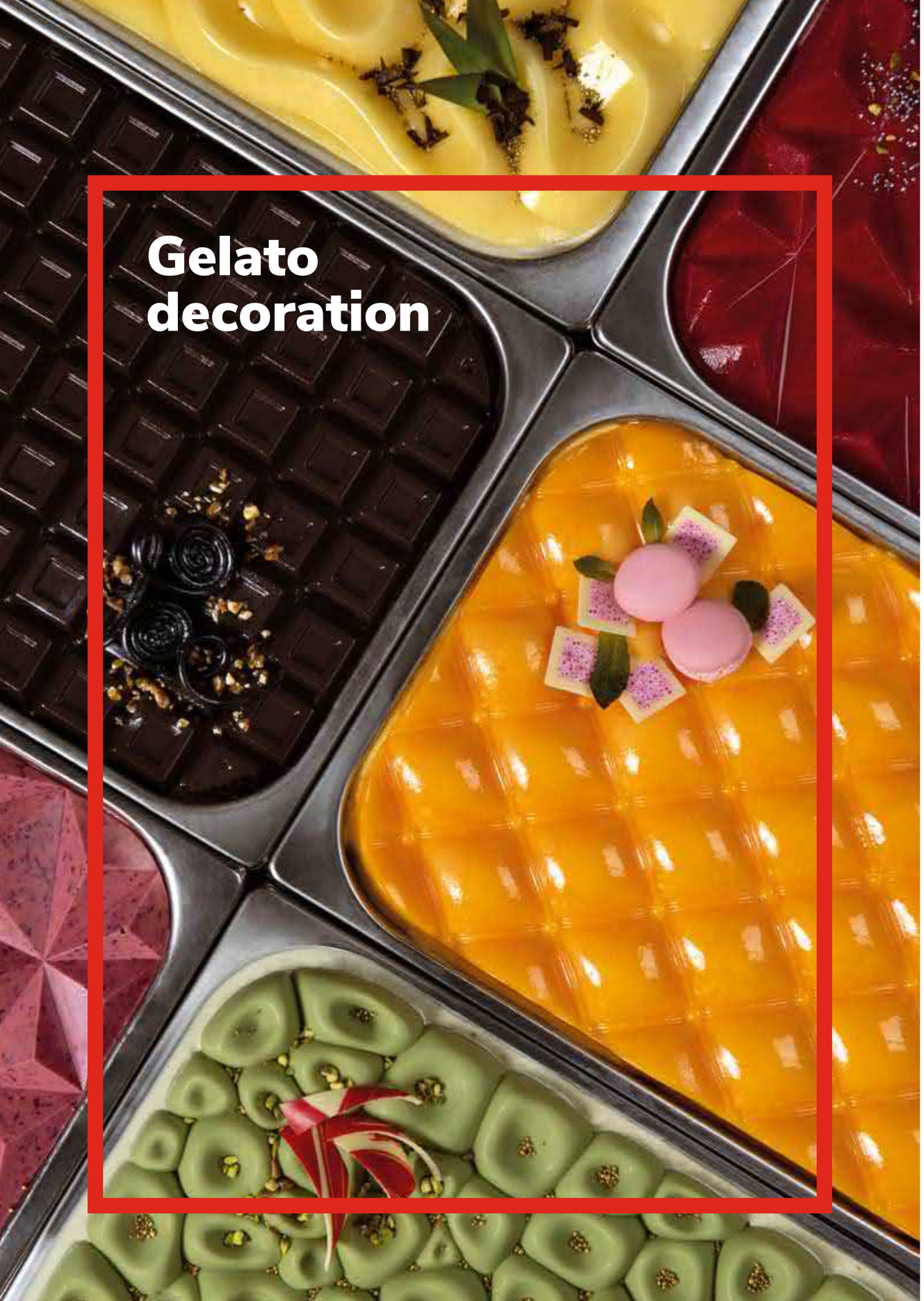
mm 46x35x12 h
~ 12 ml

20 impronte - *indents*

Kit stampo in silicone 300x175 mm
+50 stecchi+50 fermastecchi

Kit silicone moulds 300x175 mm
+50 sticks+50 stick fasteners

50X + + **50X**



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	NEW	**TOP106** Iceberg mm 361,5x152x20 h ~ 440 ml
	TOP101 Tablet mm 361,5x251,5x18,5 h ~ 985 ml	NEW	**TOP107** Tablet mm 361,5x152x18,5 h ~ 615 ml
	TOP102 Coral mm 361,5x251,5x21,5 h ~ 1090 ml	NEW	**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		

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.

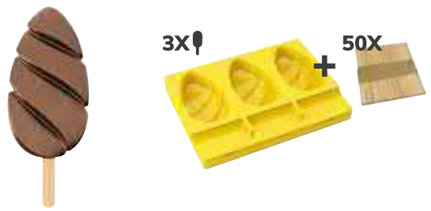
- Pavogel
- Pavogel Pocket
- Pavogel Snack

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

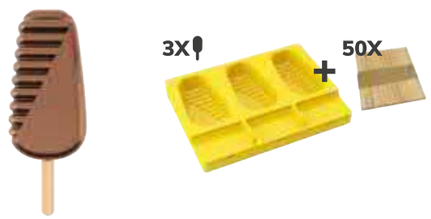
Kit 4 moulds

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

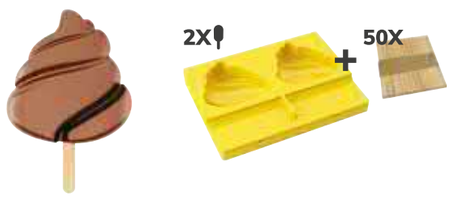
Kit 4 moulds

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

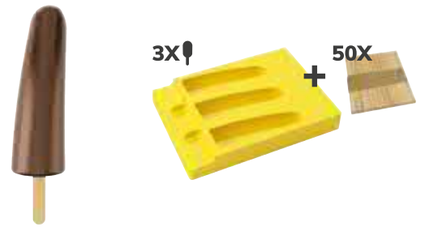
Kit 4 moulds

KITPL04
Honululu

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

8 impronte - 8 indents

16 kit per masterbox
16 kit for masterbox



Single mould

PL05
Ipanema

mm 35x110 h
~ 70 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

3 impronte - 3 indents

Kit 4 moulds

KITPL05
Ipanema

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

12 impronte - 12 indents

16 kit per masterbox
16 kit for masterbox

Pavogel Pocket

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

Single mould

PL06
Malibù

mm 40x72 h
~ 35 ml

Stampo singolo+50 stecchi
Single mould+50 sticks

4 impronte - 4 indents

Kit 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

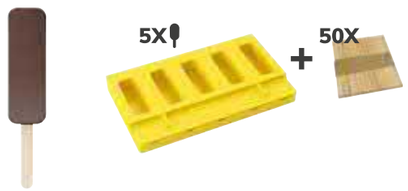
Kit 2 stampi+vassoio+50 stecchi
Kit 2 moulds+tray+50 sticks

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

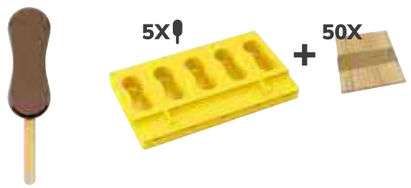
Kit 4 moulds

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

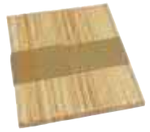
12 kit per masterbox
12 kit for masterbox

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*

COLOURS & RAW MATERIALS

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 guarenteed success in the most special events.

MAGICDECOR250

250 g

MAGICDECOR

500 g

MAGICDECOR3

3000 g

Strisce in silicone
Stripe silicone mats

SMD03

mm 390x80,5 h

SMD04A

mm 390x80,5 h

SMD04B

mm 390x80,5 h

SMD05

mm 390x80,5 h

SMD07A

mm 390x80,5 h

SMD07B

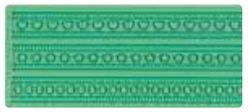
mm 390x80,5 h

SMD08

mm 390x80,5 h

SMD09

mm 390x80,5 h



SMD10

mm 390x80,5 h

SMD11

mm 390x80,5 h

SMD12

mm 390x80,5 h

SMD102

mm 368x135 h

TMD01

mm 400x300 h

TMD02

mm 400x300 h

TMD03

mm 400x300 h

TMD04

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

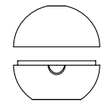
Tappeti a rilievo
Relief mats

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.

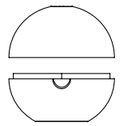
Silicone sphere moulds available in three different sizes, designed to create artistic sugar show pieces. The specific three dimensional design allows a much faster cooling of the sugar. The cavity guarantees the easy demoulding of the product.

Sfere



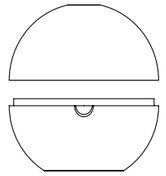
SFERA80

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.

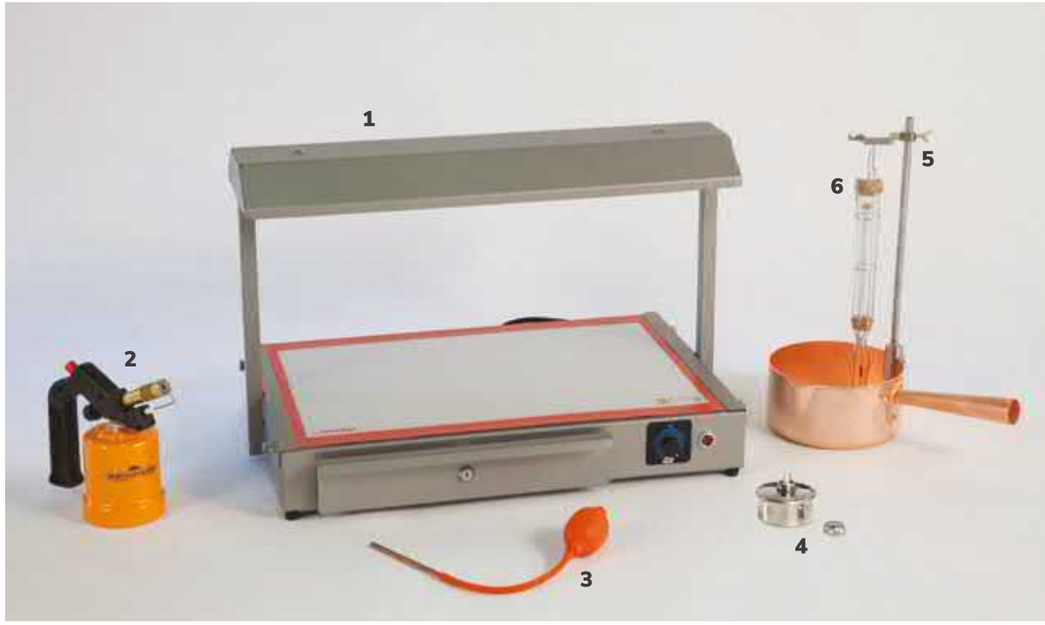
CODE	PIANO DI LAVORO WORKING PLAN (mm)	INGOMBRO SIZE (mm)	PESO WEIGHT (kg)
ALADIN	610x410	610x410x500 h	6,4

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**	boccetta alcool con stoppino *stainless steel bottle with alcool wick*

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

Colori e materie prime
Colours & raw materials

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.*

100% AZO FREE

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.*

100% AZO FREE

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		pistacchio *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.*

100% AZO FREE

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.*

100% AZO FREE

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.*

100% AZO FREE

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.*

100% AZO FREE

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•	bronzo bronze

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

•Colori AZO free - AZO free colours.

100% AZO FREE

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 liliac
L12• NEW	blu tiffany blue tiffany

•Colori AZO free - AZO free colours.

100% AZO FREE

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.

100% AZO FREE

Colori al burro di cacao - *Cocoa butter colours*

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

Colori Chocolart 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.

Chocolart 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 liliac
LB12• NEW	oro gold
LB13• NEW	argento silver

•Colori AZO free - AZO free colours.

100% AZO FREE

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.*

100% AZO FREE

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.*

100% AZO FREE

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
DECOTABRC	color carne *light rose*
DECOTABBN	bianco *white*
DECOTABRA	rosa *pink*
DECOTABAR*	arancione *orange*
DECOTABN	nero *black*
DECOTABR	rosso *red*
DECOTABBL	blu *blue*

CODE	COLOUR
DECOTABCO	marrone *brown*
DECOTABVC	verde chiaro *light green*
DECOTABFU	fucsia *fuchsia*
DECOTABAZ	azzurro *light blue*
DECOTABG	giallo brillante *bright yellow*
DECOTABVS	verde *green*

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 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 *liliac*
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.

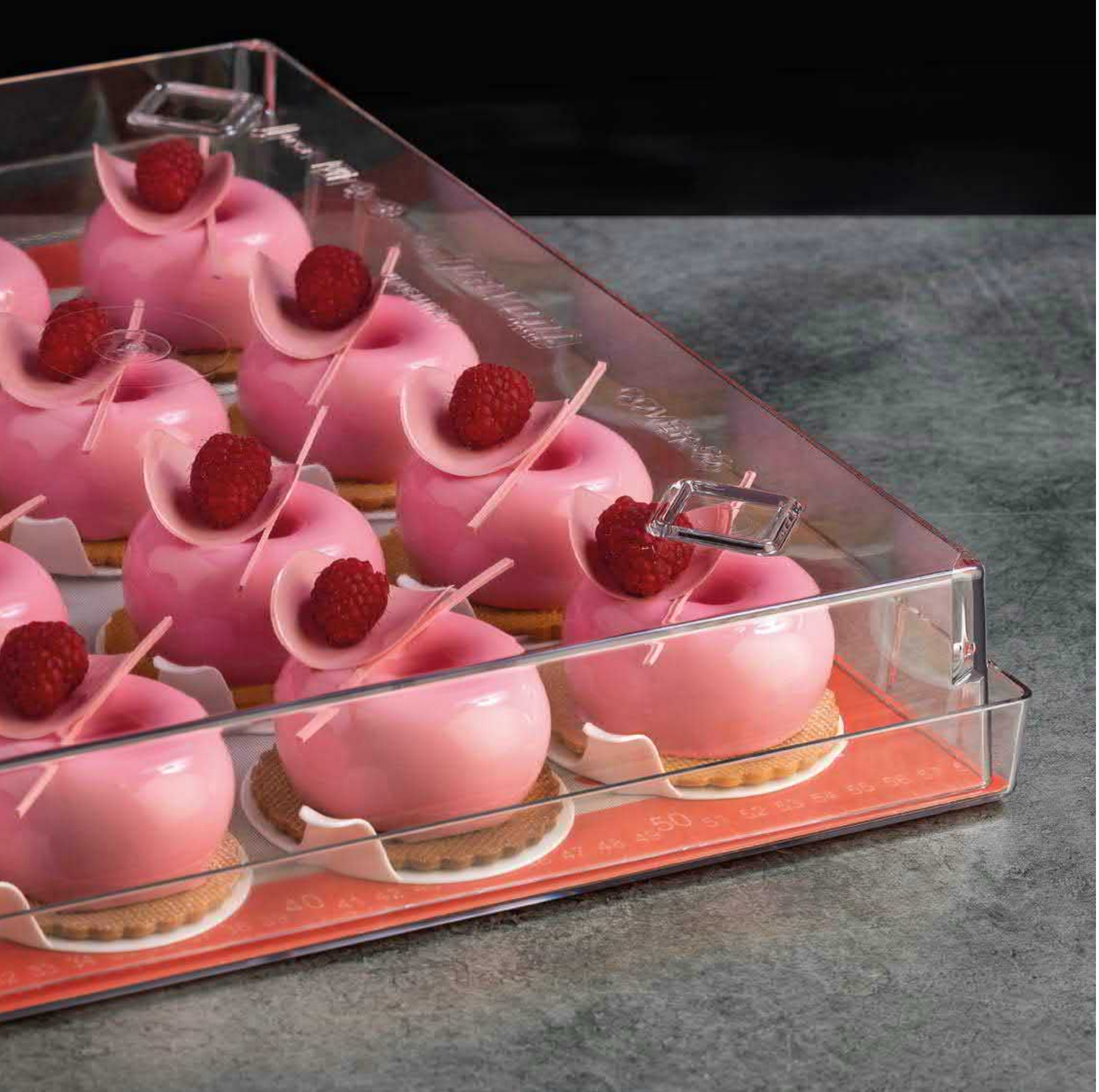
ACIDO CITRICO - *CITRIC ACID* 1 Kg
Impiegato per invertire lo zucchero e aiutare la gelificazione delle gelatine di frutta.

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.

VP2NR

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

VP2BN

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

NEW

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

KS32

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

KS49

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

KS38

mm 140x180
Confezione da 40 scatole
Box of 40 pcs

Tappetini in silicone
Silicone mats

Forosil Strip

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

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

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)
SPV43	385x285
SPV53	520x315
SPV64	585x385
SPV86	790x590
SP6242	620x420
SPV88	790x770

CODE	DIMENSION (mm)
SPV64MACARONS	585x385

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*
SPIL2	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 lievitato 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.

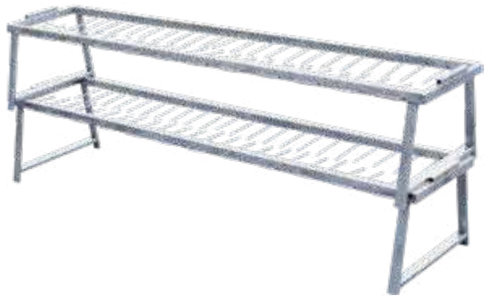
Easy to stack on both trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle. Suitable for food contact.

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.



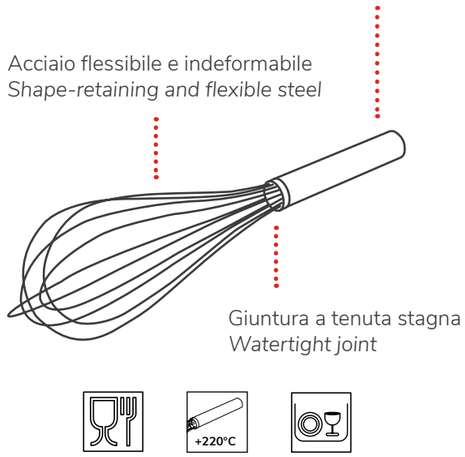
CODE	DIMENSION (mm)
GIROIO P	1650x380
GIROIO G	2150x380

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

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

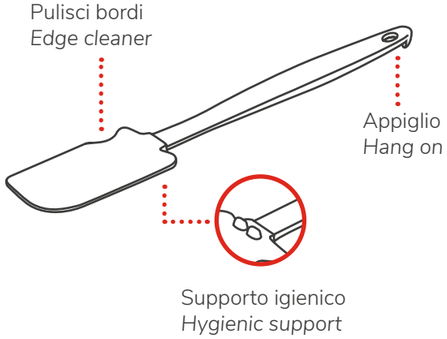
La migliore manovrabilità per grandi risultati. Le fruste Pro Series sono in acciaio inox armonico indeformabile, appositamente studiato per avere la corretta flessibilità e capacità di tornare sempre alla forma originaria. Manico isolante resistente anche alle alte temperature (fino a 220°C).

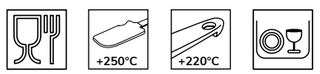
The best manoeuvrability for the best results. The Pro Series whisks are made of harmonic stainless steel, specially designed to provide optimum flexibility and the ability to always return to their original shape. Insulating extra-grip handle and high-temperature resistant (up to 220°C).

Spatole / *Spatulas*

NEW

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





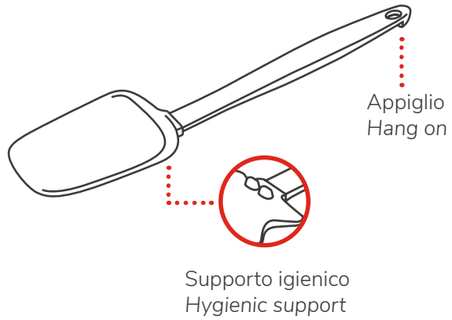
Realizzate in silicone platinico resistente fino a 250°C. I piccoli dettagli fanno la differenza: appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi per raccogliere al meglio le preparazioni e manico extra-grip, resistente fino a 220°C, per la migliore maneggevolezza.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

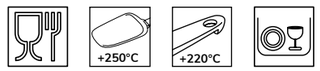
Made of platinum silicone, resistant up to 250°C. Small details that make the difference: “hang on” handle for an easy support during the preparations, edge cleaner groove to scrape the mixture and extra-grip handle, resistant up to 220°C, for the best ease of use. The joint between the blade and the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

Cucchiai / *Spoons*

NEW

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.

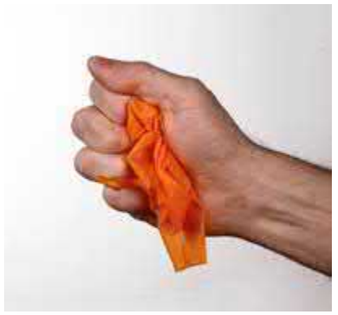
CODE	DIMENSION (mm)	SPESSORE *THICKNESS* (µm)	PCS PER BOX
ELITE45	460x280	80	100
ELITE55	530x280	80	100
ELITE60	600x280	80	100

Powerflex

Powerflex è il sac à poche in 3 misure, resistente e realizzato in gomma alimentare, che lascia al pasticciere 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 policarbonato, permettono di ottenere risultati perfetti ad ogni utilizzo.

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

Tonda / Round

CODE	Ø (mm)	ALTEZZA *HEIGHT* (mm)
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 policarbonato - *Polycarbonate piping tips*

PB24

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

Ø mm 3 Ø mm 4 Ø mm 5 Ø mm 6 Ø mm 6 Ø mm 8 Ø mm 8 Ø mm 10

Ø mm 10 Ø mm 11 Ø mm 12 Ø mm 15 Ø mm 3 Ø mm 4 Ø mm 5 Ø mm 7

Ø mm 8 Ø mm 9 Ø mm 10 Ø mm 12 Ø mm 13 Ø mm 14 Arrows Delice

PB12

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

Ø mm 3 Ø mm 4 Ø mm 8 Ø mm 8 Ø mm 10 Ø mm 15 Ø mm 4 Ø mm 7

Ø mm 10 Ø mm 14 Arrows Delice

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'innumerevole 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 loosing 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)
PVF0600400	600x400

Altri formati personalizzati sono disponibili su misura / Quantità min. di 20 fogli

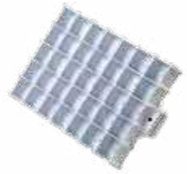
Customizable formats on request / Minimum quantity 20 sheets

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.

CODE	PCS PER KIT
PILLY4	4

Carrelli fissi - *Fixed trolleys*

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

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

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

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

Carrello portateglie a pioli - *Trolley with hooks*

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

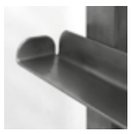
Carrello per forno - *Trolley for ovens*

Ruote termiche resistenti ad alte temperature.

Thermal wheels resistant to high temperatures.

Carrello porta marne - *Trolley for carrying dollies*

Estremità guide angolari - *Angular guides*



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Indice alfabetico - *Alphabetical index*

CODE	PAG
14010	388
14020	388
14030	388
14040	388
14050	388
14060	388
14070	388
14080	388
14090	388
34013	388
34063	407
43753	407
43763	407
125/10	389
125/12	389
125/14	389
125/16	389
125/18	389
125/2	389
125/20	389
125/4	389
125/6	389
125/8	389
126/10	389
126/12	389
126/14	389
126/16	389
126/18	389
126/2	389
126/20	389
126/4	389
126/6	389
126/8	389
127/10	389
127/12	389
127/14	389
127/16	389
127/18	389
127/2	389
127/20	389
127/4	389
127/6	389
127/8	389
128/10	390
128/12	390
128/14	390
128/16	390
128/18	390
128/2	390
128/20	390
128/4	390
128/6	390
128/8	390
131/10	390
131/12	390
131/14	390
131/16	390
131/18	390
131/20	390
131/22	390
133/20	390
133/25	390

CODE	PAG
133/30	390
133/35	390
133/40	390
40A	397
40B	397
40C	397
41A	397
41B	397
41C	397
A01	347
A02	347
A03	347
A04	347
A05	347
A06	347
A07	347
A08	347
A09	347
A10	347
A11	347
ACIDO CITRICO	357
ACIDO TARTARICO*	357
AEROGRAFO	409
AEROPENNA	409
AF001	285
AF002	285
AF003	285
AF004	285
AF005	285
AF006	135
AF007	135
AF008	135
AGAR AGAR	357
ALADIN	340
AP1	406
ARGENTO	351
ARGENTO SC	351
B134	64
B139	64
B159	64
B161	64
B162	64
B163	65
B167	64
B181	64
B197	65
B204	64
B702	65
B705	64
B707	64
BAZ	341
BB25	392
BB30	392
BB35	392
BB4	392
BB45	392
BB5	392
BB6	392
BIOSSIDO DI TITANIO	357
BL17*	408
BL21*	408
BL24*	408

CODE	PAG
BL29*	408
BL30*	408
BL31*	408
BL36*	408
BOTTIGLIA	405
BR102	65
BR108	64
BR109	64
BR147	64
BR148	64
BR149	65
BRILLSPRAY	352
CAG05	405
CAG1	405
CAG2	405
CAG3	405
CAG5	405
CANNELLO	341
CARAMELLOMETRO	341
Carrello per forno	415
Carrello porta marne	415
CCS	394
CD6	53
CES	394
CF05*	123
CF11	122
CF12	122
CF13	122
CF14	122
CF16	122
CF19*	123
CF21	123
CF22	123
CF36	123
CF51	122
CF52	122
CF58	122
CF61	122
CF63	122
CGS	394
CH1	126
CH2	126
CH3	126
CH4	126
CH5	126
CH6	126
CH7	126
CH8	126
CH9	126
CH10	126
CHC	397
CHELATBL CHEF	408
CHO	397
CHOCOICE	352
CHQ	397
CHT	397
CIOCOPLASTBN	353
CIOCOPLASTMR	353
CIOCOPLASTN*	354
CIOCOPLASTR*	354
CIOCOPLASTWH	354
CL01	350

CODE	PAG
CL02	350
CL03	350
CL04	350
CL05	350
CL06	350
CL07	350
CL08	350
CL09	350
CL10	350
CL11	350
CLA	350
CM64095	400
CM64100	400
CM64105	400
CM64110	400
CM67737	400
CM67739	400
CM67741	400
CM67743	400
CM67777	400
CM67781	400
CM67785	400
CM67791	400
CM67793	400
CM67799	400
CMCS	395
CMES	395
CMGS	395
CMOS	395
CMQS	395
CMRS	395
CMTNS	395
CMTRS	395
CMTS	395
CMVS	395
COLINO	405
COS	394
COVER55	363
COVER85	363
CQS	394
CREMORTARTARO*	357
CRS	394
CTNS	394
CTRS	394
CTS	394
CVS	394
D25QR	67
D25T	67
D35C	67
D35T	67
D38TR	67
D3C	67
D3T	67
D40-O	67
D45-O	67
D4QR	67
D4T	67
D51R	67
D52R	67
DB10	120
DB14	121
DB16	121

CODE	PAG
DB16	121
DB18	121
DB33	121
DB35	121
DB36	121
DB39	121
DB41	121
DB47	121
DB5ORO	120
DCR	393
DECOTAB	352
DECOTABAR*	353
DECOTABAZ	353
DECOTABBL	353
DECOTABBN	353
DECOTABCO	353
DECOTABFU	353
DECOTABG	353
DECOTABN	353
DECOTABR	353
DECOTABRA	353
DECOTABRC	353
DECOTABVC	353
DECOTABVS	353
DS01	113
DS02	113
DV1	346
DV2	346
DV3	346
DV4	346
DV5	346
DV6	346
DV7	346
DV8	346
DV9	346
DV12	346
DV14	346
DV15 ◻	346
DV16 ◻	346
DV17 ◻	346
EASYAZ	354
EASYBL	354
EASYBN	354
EASYFU	354
EASYN	354
EASYR	354
ECL20	292
ECL48	292
ECS	394
EES	394
EGS	394
ELITE45	386
ELITE55	386
ELITE60	386
EMCS	395
EMES	395
EMGS	395
EMOS	395
EMQS	395
EMRS	395
EMTNS	395
EMTRS	395
EMTS	395
EMVS	395
EOS	394
EQS	394

CODE	PAG
ERS	394
ETNS	394
ETRS	394
ETS	394
EVS	394
FA64	392
FCH34	127
FCH64	127
FF01	299
FF02	301
FF03	301
FF04	301
FF05	301
FF06	299
FF08	299
FF09	299
FF10	300
FF11	300
FF12	300
FF13	292
FF4301	297
FF4302	298
FF4303	298
FF4304	298
FF4305	298
FF4306	297
FF4308	297
FF4311	297
FF4313	292
FLAME	340
FOROSIL43	374
FOROSIL53	374
FOROSIL64	171-374
FR001	305
FR002	306
FR003	304
FR004	304
FR005	304
FR006	307
FR007	307
FR008	305
FR009	306
FR010	304
FR011	305
FR012	306
FR013	307
FR014	307
FR015	304
FR016	305
FR017	307
FR018	305
FR019	308
FR020	305
FR021	306
FR022	307
FR023	308
FR024	306
FR025	308
FR026	306
FR027	306
FR028	307
FR029	305
FR030	306
FR031	306
FR032	306
FR033	309

CODE	PAG
FR034	309
FR035	307
FR036	308
FR037	306
FR038	304
FR039	304
FR040	305
FR041	306
FR045	308
FR046	307
FR047	307
FR048	308
FR049	304
FR050	307
FR052	308
FR053	308
FR056	308
FR064	308
FR065	305
FR067	309
FR068	305
FR069	307
FR070	308
FR071	308
FR073	304
FR074	304
FR075	304
FR076	304
FR077	305
FR078	305
FR096	309
FR103	309
FRT001	310
FRT002	310
FRT003	310
FRT004	310
FRT005	310
FRT051	310
FRT052	311
FRT053	311
FRT054	311
FRT056	311
FRT058	311
FRT077	311
FRT103	311
FRT104	311
FRT106	311
FRT120	311
FT250 ◻	383
FT350 ◻	383
FT450 ◻	383
GIRATU150	382
GIRATU200	382
GIRATU225	382
GIROIO G	382
GIROIO P	382
GIROTRAY ◻	379
GLA64	171-391
GLICERINA*	357
GOMMA ADRAGANTE*	357
GOMMA ARABICA*	357
GOMMA XANTHANO	357
GP01	351
GP02	351
GP03	351
GP04	351

CODE	PAG
GP05	351
GREENMATIC12	411
GREENMATIC25	411
GUANTO/A	407
HYFOAMA	357
IMB10	405
IMB12	405
IMB14	405
IMB18	405
IMB8	405
ISOMALTOKG1	340
ISOMALTOKG5	340
ISOPAV500	340
JF04030D20P00G	411
JF06040D20P00G	171-293-411
JF08060D20P00G	412
JF04030D20P00V	412
JF06040D20P00V	412
JF08060D20P00V	412
JH04030D20P00G	412
JH04030D30P00G	412
JH06040D20P00G	412
JH06040D30P00G	412
JH06040D40P00G	412
JH08060D20P00G	412
JH06040D20P00V	412
JS04030D20P00G	412
JS06040D10P00G	412
JS06040D20P00G	412
JS06040D30P00G	412
JS06040D40P00G	412
JS08060D20P00G	412
JS04030D20P00V	413
JS06040D10P00V	413
JS06040D20P00V	413
JS06040D30P00V	413
JS06040D40P00V	413
JS08060D20P00V	413
KE001	253
KE002	253
KE003	253
KE004	254
KE005	254
KE006	254
KE007	255
KE008	255
KE009	255
KE010	256
KE011	274
KE012	274
KE013	238
KE014	244
KE015	239
KE016	174-245
KE017	174-245-257
KE018	240
KE019	240
KE020	240-257
KE021	273
KE022	272
KE023	243
KE024	236-259-260-262
KE025	242
KE026	242
KE027	241
KE028	242

CODE	PAG
KE029	244
KE030	241
KE031	245
KE032	240
KE033	270
KE034	273
KE035	273
KE036	252
KE037	245
KE038	244
KE039	243
KE040	272
KE041	271
KE042	241
KE043	237-261-263-265
KE044	243-265
KE045	269
KE046	272
KE047	234
KE049S	174-233
KE050	235
KE051	237-261-263
KE052	236-259-260-262
KE053	238
KE054	239
KE055	137
KE056	137
KE057	137
KE058	249
KE060	174-252
KE061	174-252
KE062 ◻	227
KE063 ◻	250
KE064 ◻	251
KE065 ◻	247
KE066 ◻	268
KE067 ◻	267
KE068 ◻	229
KE069S ◻	230
KE070S ◻	231
KE071S ◻	232
KE998	310
KE999	310
KITPL01	328
KITPL02	328
KITPL03	328
KITPL04	328
KITPL05	329
KITPL06	329
KITPL07	329
KITPL08	329
KITPL09	330
KITPL10	330
KITPL11	330
KITPL12	330
KMS ◻	379
KS26	369
KS30	32-55-100
KS32	369
KS38	369
KS47	331
KS48	331
KS49	369
KSSUP	331
KT16	40
KT20	40

CODE	PAG
KT22	47
KT50	20
KT51	20
KT60	40
KT61	47
KT70	20
KT71	21
KT72	24
KT74	22
KT76	22
KT77	22
KT78	24
KT79	24
KT86	44
KT87	46
KT90	23
KT91	23
KT92	23
KT120	44
KT122	47
KT123	56
KT125	41
KT126	46
KT127	46
KT129	21
KT130	19
KT131	28
KT133	44
KT135	39
KT136	37
KT137	39
KT138	17
KT139	17
KT140	19
KT142	29
KT143	29
KT144	56
KT145	55
KT146	56
KT148	45
KT149	45
KT150	38
KT151	38
KT152	39
KT153	41
KT154	28
KT155	29
KT156	18
KT157	17
KT158	25
KT159	111
KT160	111
KT162	40
KT163	37
KT164	37
KT165	41
KT166	45
KT167	19
KT168	18
KT169	21
KT170	28
KT172	13
KT173	16
KT174	18
KT175	38
KT176	36

CODE	PAG
KT177	37
KT178 ◻	35
KT179 ◻	42
KT180 ◻	42
KT181 ◻	43
KT182 ◻	14
KT183 ◻	15
KT184 ◻	27
KT185 ◻	27
KT186 ◻	11
KT187 ◻	10
KT188 ◻	13
KT189 ◻	26
KT190 ◻	12
KTDALLAH	111
KTMATRIOSKA ◻	110
L01	348
L02	348
L03	348
L04	348
L05	348
L06	348
L07	348
L08	348
L09	348
L10	348
L11	348
L12 ◻	348
LAMPADA	341
LB01	349
LB02	349
LB03	349
LB04	349
LB05	349
LB06	349
LB07	349
LB08	349
LB09	349
LB10	349
LB11	349
LB12 ◻	349
LB13 ◻	349
LL01	350
LL02	350
LL03	350
LL07	350
LL08	350
LL10	350
LL11	350
LS01	115
LS02	115
LS03	115
LS04	115
LS05	285
LS06	115
M01	348
M02	348
M03	348
M04	348
M05	348
M06	348
M07	348
MACARONBN	356
MACARONCO*	356
MACARONG*	356
MACARONR*	356

CODE	PAG
MACARONRA	356
MACARONVL*	356
MACARONVR*	356
MAGICDECOR	335
MAGICDECOR250	335
MAGICDECOR3	335
MASSPAVONISUMMER	355
MD1*	398
MD2*	398
ME6	398
ME10	398
ME12	398
MM11	103
MM12	103
MM13	103
MM14	103
NC01 ◻	344
NC02 ◻	344
NC03 ◻	344
NC04 ◻	344
NC05 ◻	344
NC06 ◻	344
NC07 ◻	344
NC08 ◻	344
NC09 ◻	344
NC10 ◻	344
NC11 ◻	344
NCP01 ◻	345
NCP02 ◻	345
NCP03 ◻	345
NCP04 ◻	345
NCP05 ◻	345
NCP06 ◻	345
NCP07 ◻	345
NCP08 ◻	345
NCP09 ◻	345
NCP10 ◻	345
NIDODAPE	393
ORO	351
ORO SC	351
P002/335	61
P003/108	62
P004/105	61
P005/065	61
P011	62
P012	62
P012/365	61
P020	62
P021/127	61
P023/135	62
P030	62
P037	62
P041/136	61
P048	62
P053	62
P056	62
P057/131	62
P073	61
P074	62
P075	62
P078	61
P096	61
P109	61
P110	61
P115	62
P150	61

CODE	PAG
P156	62
P157	61
P168	62
P170	61
P203	61
P204	61
P205	61
P206	61
P216	61
P219	62
P332	61
P339	62
P348	62
P397	61
P417	61
P418	61
P428	62
P468	62
PASTAMICA	356
PAVOGEL	331
PB12	391
PB24	391
PC01	93
PC02	93
PC03	93
PC04	93
PC05	93
PC06	93
PC07	93
PC08	93
PC09	93
PC10	93
PC11	94
PC12	94
PC13	94
PC14	94
PC15	94
PC16	94
PC17	94-177
PC18	94
PC19	94
PC20	94
PC21	94
PC22	94
PC23	93
PC36	93
PC37	94
PC38	80
PC39	80
PC40	80
PC41	80
PC42	80
PC43	80
PC44	80
PC45	80
PC46	80
PC47	81
PC48	81
PC49	85
PC50	95
PC51	85
PC52	85
PC53	85
PC55	85-177
PC56	81
PC57	81

CODE	PAG
PC58	81-177
PC59	81
PC60	81
PC61	81
PC62	81
PC63	81
PC64	81
PC65	81
PC66	89
PC67	89
PC68	89
PC69	89
PC100	97
PC101	97
PC102	97
PC103	98
PC104	98
PC105	98
PC106	97
PC107	97
PC108	97
PC109	98
PC110	98
PC111	98
PC112	98
PC113	97
PC114	97
PC115	98
PC5000 ◻	77
PC5001 ◻	74
PC5002 ◻	75
PC5003 ◻	76
PC5004 ◻	71
PC5005 ◻	72
PC5006 ◻	73
PCT	410
PD1*	398
PECTINA	357
PETTINE	410
PF1	396
PF2	396
PF2A	396
PF3	396
PF300	396
PF3A	396
PF4	396
PF4A	396
PF5	396
PF5A	396
PF6	396
PF6A	396
PF7	396
PF7A	396
PF8	396
PF8A	396
PF9	396
PF10	396
PF10A	396
PF11	396
PF12	396
PF13	396
PF14	396
PF15	396
PF18	396
PG3*	403
PG4*	403

CODE	PAG
PG7	403
PG7TR	403
PG8	403
PILLY4	413
PK001	253
PK002	253
PK003	253
PK004	254
PK005	254
PK006	254
PK007	255
PK008	255
PK009	255
PK010	256
PL01	328
PL02	328
PL03	328
PL04	328
PL05	329
PL06	329
PL07	329
PL08	329
PL09	330
PL10	330
PL11	330
PL12	330
PM54128	400
PM54129	400
PM54130	400
PM64005	400
PM64010	400
PM64012	400
PM64025	400
POMPETTA	341
PVF0600400	373
PW040	387
PW045	387
PW050	387
PX001	208
PX002	213
PX003	210
PX004	209
PX005	211
PX006	225
PX007	212
PX010	212
PX011	224
PX012	224
PX013	224
PX014	210
PX015	211
PX016	208
PX017	223
PX018	210
PX019	212
PX020	224
PX021	212
PX022	224
PX023	209
PX024	208
PX025	211
PX026	212
PX027	211
PX029	213
PX030	209
PX031*	211

CODE	PAG
PX032	208
PX033	212
PX034	208
PX035	211
PX036	212
PX039	207
PX040	210
PX041	213
PX042	211
PX043	224
PX044	224
PX045	222
PX046	222
PX047	223
PX048	224
PX051	210
PX052	210
PX053*	213
PX054	210
PX055	211
PX056	213
PX057	212
PX058	277-278-279
PX059	279
PX060	279
PX061	257
PX063	210
PX064	208
PX065	209
PX066	209
PX067	209
PX068	208
PX069	209
PX070	209
PX071	287
PX072	287
PX073	288
PX074	288
PX075	257
PX076	257
PX077	257
PX078	208
PX300	225
PX301	225
PX302	223
PX303	221
PX304	221
PX305	225
PX306	222
PX307	213
PX3200	169-179
PX3201	169
PX3202	169
PX3203	169
PX3204	169
PX3205	169-179
PX3206	169-179
PX3207	169
PX3208 ◻	167
PX3209 ◻	167
PX3210 ◻	167-179
PX3211 ◻	167
PX3212S ◻	321
PX4301	198
PX4302	200
PX4303	198

CODE	PAG
PX4304	201
PX4305	175-196
PX4306	200
PX4307	197
PX4308	199
PX4309*	278
PX4310*	278
PX4311*	278
PX4312	200
PX4313	283
PX4314	283
PX4315	283
PX4316	283
PX4317	199
PX4318*	278
PX4319*	278
PX4320*	277
PX4321	201
PX4322	199
PX4323	219
PX4324	219
PX4325	175-218
PX4326	219
PX4327	201
PX4329	202
PX4330	202
PX4331	202-203
PX4332	203
PX4333	203
PX4334S	205
PX4335S	204
PX4336S	205
PX4337S	204
PX4338	201
PX4339	283
PX4340	193
PX4341	193
PX4342	198
PX4343	196
PX4345	196
PX4346	218
PX4348	218
PX4349	197
PX4350	283
PX4351S	192
PX4352S	192
PX4353S	183
PX4355	193
PX4356	191
PX4357	136
PX4358	136
PX4359	136
PX4360S	191
PX4361	190
PX4362	191
PX4363	175-190
PX4364	190
PX4365	192
PX4369	289
PX4370S	175-196
PX4371 ◻	186
PX4372 ◻	197
PX4373 ◻	185
PX4374 ◻	189
PX4375 ◻	188
PX4376 ◻	187

CODE	PAG
PX4377S ◻	194
PX4378 ◻	217
PX4382S ◻	195
PZ11	53
RA1RS	399
RA2RS	399
RA3RS	399
RA4RS	399
RA5RS	399
RA6RS	399
RA7RS	399
RA8RS	399
RA9RS	399
RA10RS	399
RAPLETTE	410
RC1	402
RC2	402
RC3	402
RC4	402
RC5	402
RC6	402
REALGHIACCIA	355
RG1	341
RG2	409
RM13	399
RM16	399
RM18	399
RM20	399
RM22	399
RM24	399
RM28	399
RP1	403
RP2	403
RP3	403
RP4	403
RP5	403
S01	349
S02	349
S03	349
SALI DI SILICIO	357
SCARPADECOLTE	57
SCIROPPO DI GLUCOSIO	357
SCR16	398
SCR18	398
SCR20	398
SCR24	398
SCR28	398
SD090	118
SD092*	118
SD094	118
SD095	118
SD096	118
SD097	118
SD099	118
SD100	118
SD101*	118
SD102*	118
SD103	119
SD104	117
SD105*	117
SD106	118
SD107	118
SD109*	118
SD110*	118
SD111	118
SD115	117

CODE	PAG
SD117	119
SD118	118
SD120	120
SD126	117
SD127	117
SD129	117
SD12B	119
SD131	117
SD132	117
SD133	117
SD134	117
SD135	117
SD136	117
SD137	117
SD138	117
SD139	119-177
SD13ORO	120
SD15G	119
SD15M	119
SD19B	119
SD20ORO	119
SD36G	119
SD38G	120
SD39G	119
SD40G	119
SD41G	119
SD42R	120-177
SD44G	119
SD45B	120
SD56ORO	120
SD61	120-177
SD73	120
SD75	120
SD76	120
SD77	120
SD83	120-177
SD87	53
SD88	53
SEM100	404
SEM1000	404
SEM1500	404
SEM2000	404
SEM300	404
SEM500	404
SES100	404
SES1000	404
SES25	404
SES250	404
SES50	404
SES500	404
SET1000	404
SET150	404
SET2000	404
SET250	404
SET500	404
SET750	404
SETACCIOG05	406
SETACCIOG1	406
SETACCIOP05	406
SETACCIOP1	406
SF1M	406
SFERA100	339
SFERA150	339
SFERA80	339
SFP	127
SFP1	127

CODE	PAG
SFP2	127
SFP3	127
SFP4	127
SFP5	127
SFP6	127
SFP7	127
SFP8	127
SFP9	127
SFP10	127
SH01	57
SH02	55
SM01	346
SM02	346
SM03	346
SM04	346
SM05	346
SM06	346
SM07 ◻	346
SM08 ◻	346
SM09 ◻	346
SMD03	336
SMD04A	336
SMD04B	336
SMD05	336
SMD07A	336
SMD07B	336
SMD08	336
SMD09	336
SMD10	336
SMD102	336
SMD11	336
SMD12	336
SP01250	347
SP02250	347
SP03250	347
SP04250	347
SP05250	347
SP06250	347
SP07250	347
SP08250	347
SP1	407
SP2	407
SP3	407
SP1001S	100
SP1002S	100
SP1003S	100
SP1024S	101
SP1025S	101
SP1032S	101
SP1045S	101
SP1064S	101
SP1073S	101
SP1082S	101
SP1156S	101
SP1214S	101
SP1217S	100
SP1219S	101
SP1244S	101
SP1327S	101
SP1334S	101
SP2002S ◻	100
SP2251S	100
SP2252S	100
SP2253S	100
SP2254S	100
SP300 ◻	384

CODE	PAG
SP301 ◻	384
SP302 ◻	385
SP303 ◻	385
SPIL2 ◻	379
SPV43	375
SPV53	375
SPV6242	375
SPV64	375
SPV64MACARONS	375
SPV86	375
SPV88	375
SRP	399
STP00	401
STP30D	401
STP31	401
STP33	401
STP34	401
STP44	401
STP46	401
STP52B	401
STP52D	401
STP53B	401
STP540B	401
STP54B	401
STP54L	401
STP55L	401
STP57	401
STP58N	401
STP59	401
STP61B	401
STP63	401
STP64	401
STP65	401
STP67	401
STPROML	401
STRIP30FPC ◻	373
STRIP40FPC ◻	373
STRKIT1	124
STRKIT2	124
T64G ◻	379
T100	52
T104 + KS30	53
T108	52
T110	107
T111	32
T113 + KS30	33
T114 + KS30	108
T115 + KS38	108
T225/G	176
T231	52
T231/A	52
T234	51
T235	51
T260	51
T287	50
T290	51
T401	109
T405	109
T406	109
T407	109
T502	51
T506*	108
T605	31
T608	31
T611	32
T704 + KS30	53

CODE	PAG
T705	109
T706	108
T709	108
T803 + KS30	33
T821	176
T822	50
T826	49
T827	49
T828	51
T829	50
T830	31
T831	32
T832	31
T834	51
T835	49
T836	49
T837	50
T838	50
T839	32
T840	32
T841	33
T842	107
T843	32
T844	33
T845	50
T846	50
T847	50
T848	33
T849	33
T850	33
T851	33
T852 + KS49	108
T854 ◻	49
T855 ◻	49
T856 ◻	31
T857 ◻	31
T858 ◻	107
T907	108
T918	51
T925	109
T927	176
T965	32
T966	32
T981	52
T983	52
T997	52
T998	52
TARTARUGA	393
TB05	337
TCS	394
TCS2	394
TES	394
TES2	394
TFOOT-30	108
TFOOT-70	108
TG1002	397
TG1009	397
TG1021	397
TGS	394
TGS2	394
TH5986S	406
TH5989	406
TMCS	395
TMCS2	395
TMD01	336
TMD02	336

CODE	PAG
TMD03	336
TMD04	336
TMD05	337
TMD06	337
TMD07	337
TMD08	337
TMES	395
TMES2	395
TMGS	395
TMGS2	395
TMOS	395
TMOS2	395
TMQS	395
TMQS2	395
TMRS	395
TMRS2	395
TMTNS	395
TMTNS2	395
TMTRS	395
TMTRS2	395
TMTS	395
TMTS2	395
TMVS	395
TMVS2	395
TOP01	261
TOP02	265
TOP03	265
TOP04	265
TOP05	259
TOP06	259
TOP07	259
TOP08	263
TOP09	262
TOP10	262
TOP11	263
TOP12	261
TOP13	260
TOP14	260
TOP15	264
TOP16	264
TOP17 ◻	147
TOP18 ◻	147
TOP19 ◻	147
TOP100	325
TOP101	325
TOP102	325
TOP103	325
TOP104	325
TOP105 ◻	325
TOP106 ◻	325
TOP107 ◻	325
TOS	394
TOS2	394
TP01	402
TP02	402
TP03	402
TP04	402
TP5	402
TP6	402
TP7	402
TQS	394
TQS2	394
TRAY	363
TRAYGEL	331
TRAYGELMINI	331
TRS	394

CODE	PAG
TRS2	394
TSD11	337
TSD12	337
TSD13	337
TSD14	337
TSD14-2	337
TSD15	337
TSD15-2	337
TSD16	337
TSD16-2	337
TSD17	337
TSD17-2	337
TTNS	394
TTNS2	394
TTRS	394
TTRS2	394
TTS	394
TTS2	394
TVS	394
TVS2	394
TX01	275
TX02	275
TX03	275
TX04	275
VC1	369
VC2	369
VC4	369
VC5	369
VE1	408
VE1A	408
VE1G	408
VE2	408
VE2A	408
VE2G	408
VL65 ◻	314
VL140	314
VL160	314
VL180	314
VL200	314
VL220	314
VL240 ◻	314
VL4030 ◻	315
VL4035 ◻	315
VL6430 ◻	315
VL6435 ◻	315
VL6440 ◻	315
VM1B	365
VM2B	365
VM3B	365
VP1BN	367
VP1NR	367
VP1T	367
VP2BN	367
VP2NR	367
VP2T ◻	367
VP3BN	367
VP3NR	367
VP3T	367
W200	409
X01	170
X02	170
X03	155
X04	155
X05	155
X06	155
X0602	165

CODE	PAG
X07	156
X08	156
X0802	170
X1002	170
X1202	149-158
X121220	155
X1402	149-158
X1403 ◻	158
X141420	155
X1602	149-158
X1603 ◻	158
X161620	155
X17	165
X18	165
X1802	149-158
X1803 ◻	158
X181820	155
X186020	156
X19	165
X20	165
X2002	149-158
X21	165
X22	165
X2202	149-158
X23	152
X24	152
X2402	149-158
X25	153
X26	153
X2602	158
X27	152
X28	152
X2802	158
X288020	156
X29	153
X30	153
X31	151
X32	151
X33	151
X34	151
X35	151
X37	165
X3910	158
X3912	158
X3914	158
X3916	158
X3918	158
X3920	158
X3922	158
X3924	158
X3926	158
X3928	158
X3930	158
X3932	158
X3934	158
X3936	158
X4010	158
X4012	158
X4014	159
X4016	159
X4018	159
X4020	159
X4022	159
X4024	159
X4026	159
X4028	159

CODE	PAG
X4030	159
X4032	159
X4034	159
X4036	159
X411836	159
X413040	159
X414060	159
X421836	159
X423040	159
X424060	159
X7718	159
X7720	159
X7722	159
X7724	159
X7726	159
XF01	170
XF02	170
XF03	155
XF04	155
XF05	155
XF06	155
XF07	156
XF08	156
XF09	156
XF10	156
XF11	163
XF1120	170
XF12	163
XF13	163
XF14	163
XF15	163
XF151520	155
XF151535	155
XF1520	149
XF1535	149
XF16	163
XF17	152
XF1720	149
XF1735	149
XF18	152
XF19	153
XF191920	155
XF191935	155
XF1920	149
XF1935	149
XF197020	156
XF197035	156
XF20	153
XF21	152
XF2120	149
XF2135	149
XF22	152
XF23	153
XF2320	149
XF2335	149
XF24	153
XF25	151
XF2520	149
XF26	151
XF27	151
XF28	151
XF29	151
XF299020	156
XF299035	156
XF30	151
XF31	151

CODE	PAG
XF32	151
XF7020	163
XF9020	170
XFO197020	154
XFO197035	154
XFO299020	154
XFO299035	154
XFO656520	163
XO186020	154
XO288020	154
YI06040C18SF	414
YI06040P20SF	414
YI06040P40DF	414
YI08060C18SF	414
ZUCCHERO INVERTITO	357

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