

# PA ST RY 2020



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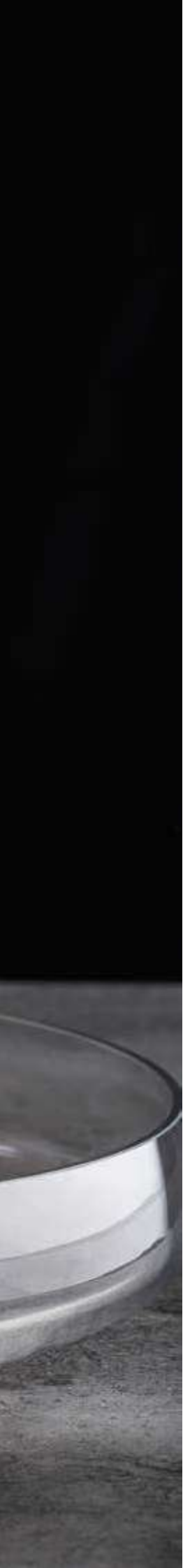
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—  
**Passion**





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# PART OF THE ART

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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.

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

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

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

## **Professionisti per i professionisti**

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

## ***Professionals for professionals***

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

—  
**Productivity**





**Pride**

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

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

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

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



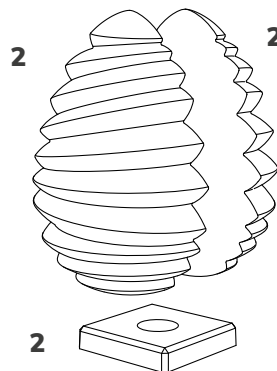


**CHO  
COL  
ATE**

# Easter



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

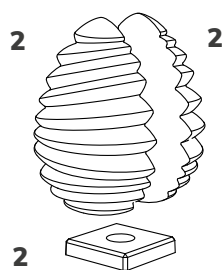


**KT187**  
Pagoda

**NEW**

mm 137x137x212 h  
~ 300 g

PACKAGING: KS32



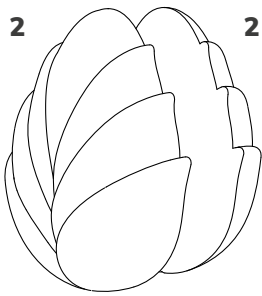
**KT186**  
Pagoda

**NEW**

mm 98x98x151 h  
~ 150 g

PACKAGING: KS26



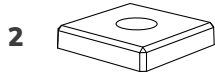


**KT190**  
Blossom

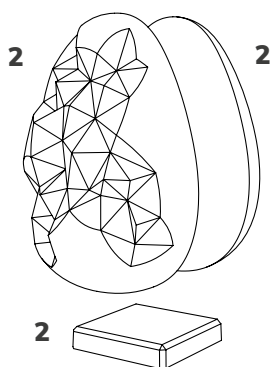
**NEW**

mm 144x133x212 h  
~ 370 g

PACKAGING: KS32



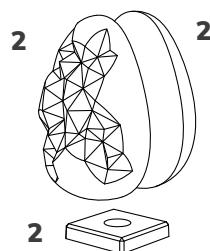




**KT172**  
Picasso

Ø mm 140x215 h  
~ 450 g

PACKAGING: KS32



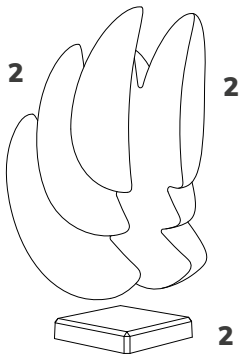
**KT188**  
Picasso

Ø mm 96x150 h  
~ 170 g

PACKAGING: KS26

**NEW**



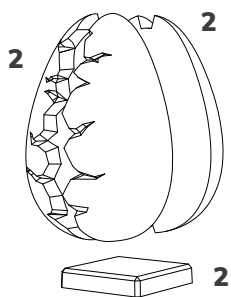


**KT182**  
Sydney

**NEW**

mm 140x125x250 h  
~ 390 g



**KT183****Abyss**

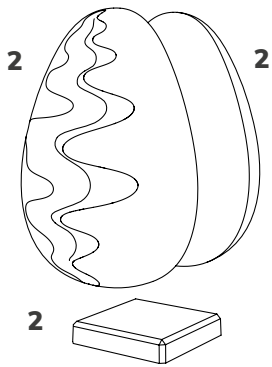
by Davide Comaschi

**NEW**Ø mm 140x215 h  
~ 340 g

PACKAGING: KS32







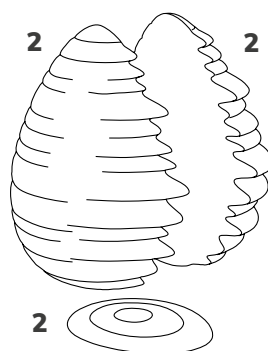
**KT173**

Senna

Ø mm 140x215 h  
~ 450 g

PACKAGING: KS32

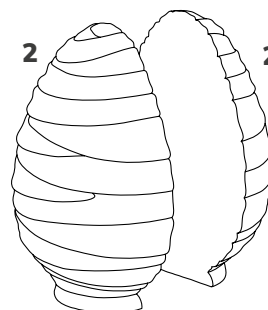




**KT138**  
Speed

mm 135x165x200 h  
~ 430 g

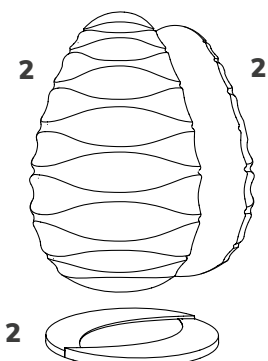
PACKAGING: KS32



**KT139**  
Ramses

Ø mm 140x200 h  
~ 330 g

PACKAGING: KS32

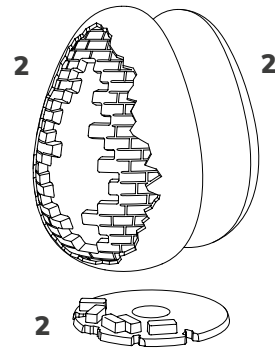


**KT157**  
Beauty

Ø mm 130x205 h  
~ 400 g

PACKAGING: KS32

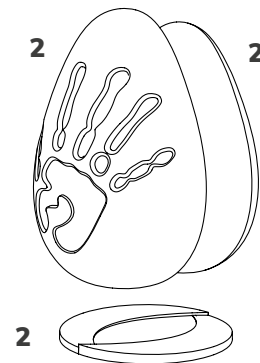




**KT168**  
The Wall

Ø mm 140x200 h  
~ 420 g

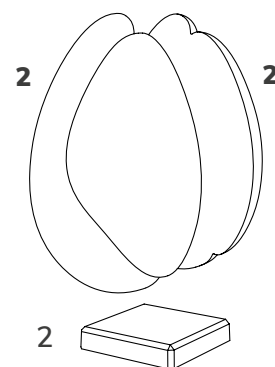
PACKAGING: KS32



**KT156**  
Hello

Ø mm 130x205 h  
~ 380 g

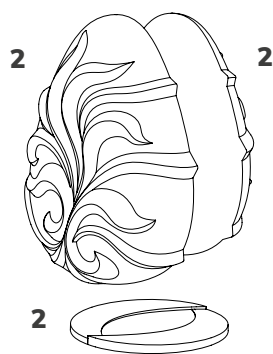
PACKAGING: KS32



**KT174**  
Grain

Ø mm 135x215 h  
~ 400 g

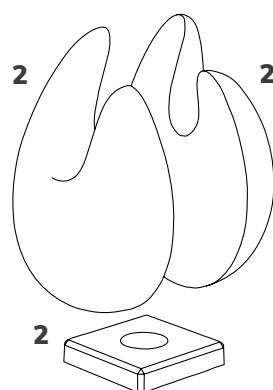
PACKAGING: KS32



**KT167**  
Barocco

Ø mm 145x200 h  
~ 420 g

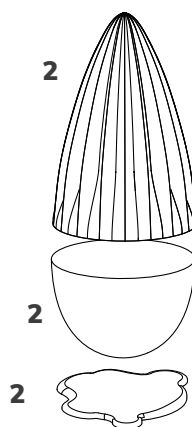
PACKAGING: KS32



**KT140**  
Organic

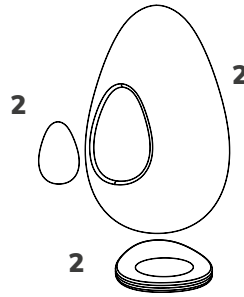
Ø mm 135x215 h  
~ 330 g

PACKAGING: KS32



**KT130**  
Squeezer

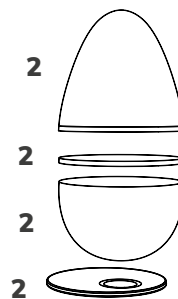
Ø mm 120x250 h  
~ 300 g



**KT50**  
Lamp

Ø mm 110x160 h  
~ 300 g

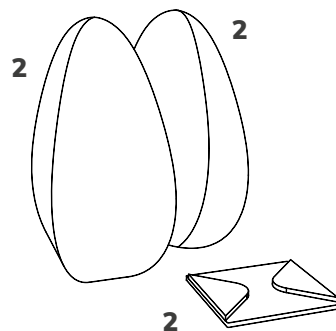
PACKAGING: KS26



**KT51**  
Deck

mm 135x100x165 h  
~ 300 g

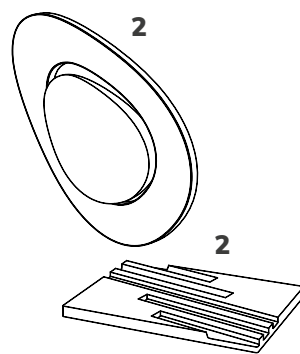
PACKAGING: KS26



**KT70**  
Stele

mm 90x90x200 h  
~ 350 g

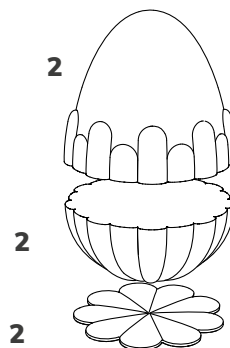
PACKAGING: KS26



**KT71**  
Swing

mm 130x90x200 h  
~ 250 g

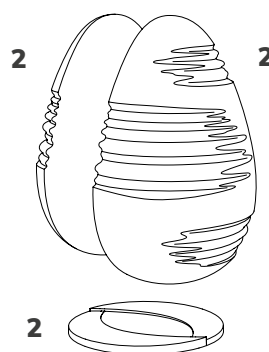
PACKAGING: KS26



**KT129**  
Nest

Ø mm 150x200 h  
~ 400 g

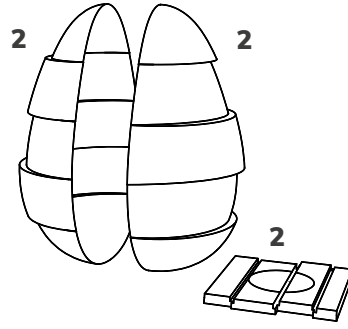
PACKAGING: KS32



**KT169**  
Nick

Ø mm 130x200 h  
~ 380 g

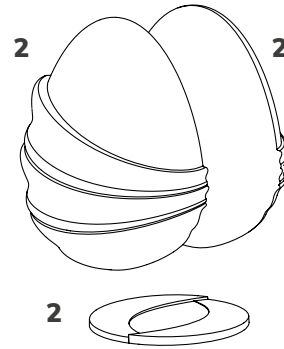
PACKAGING: KS26



**KT74**  
Split

Ø mm 140x200 h  
~ 400 g

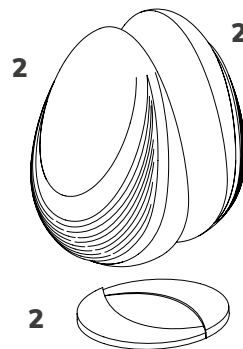
PACKAGING: KS32



**KT76**  
Wrap

Ø mm 150x200 h  
~ 350 g

PACKAGING: KS32

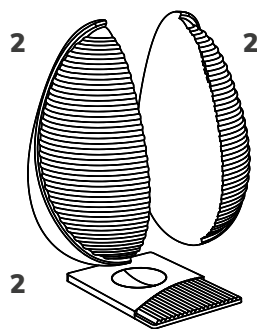


**KT77**  
Comb

Ø mm 140x200 h  
~ 350 g

PACKAGING: KS32

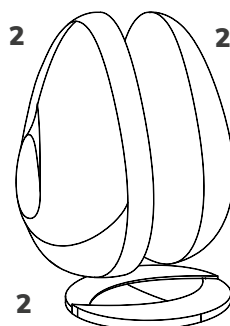




**KT90**  
Stripe

Ø mm 130x200 h  
~ 350 g

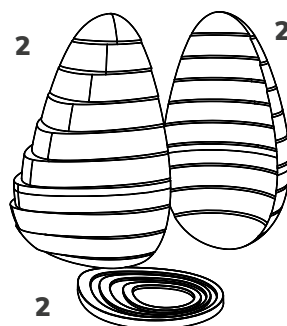
PACKAGING: KS26



**KT91**  
Mirror

Ø mm 130x200 h  
~ 350 g

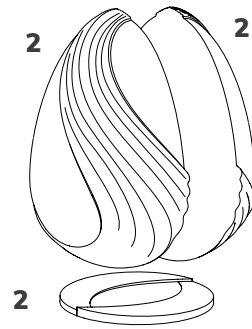
PACKAGING: KS26



**KT92**  
Galà

Ø mm 130x200 h  
~ 350 g

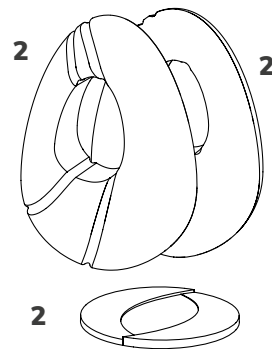
PACKAGING: KS32



**KT78**  
**Pinup**

Ø mm 140x200 h  
~ 350 g

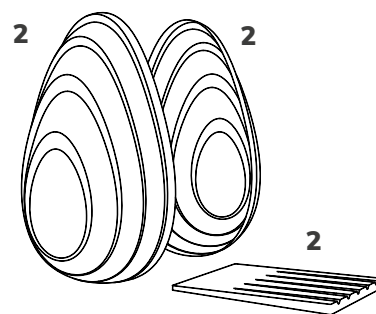
PACKAGING: KS32



**KT79**  
**Spaceship**

Ø mm 140x200 h  
~ 350 g

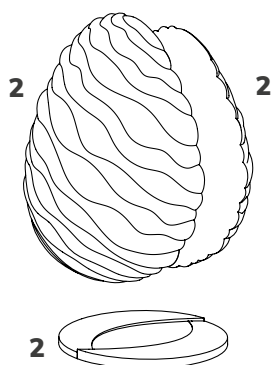
PACKAGING: KS32



**KT72**  
**Level**

Ø mm 130x200 h  
~ 400 g

PACKAGING: KS26



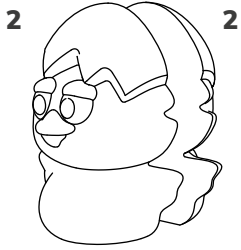
**KT158**  
Fluid

Ø mm 140x205 h  
~ 380 g

PACKAGING: KS32

photo credits:  
Carlo Cracco





**KT189**  
Bomber

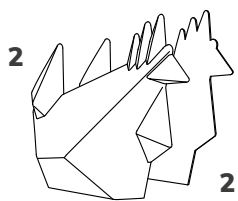
**NEW**

mm 132x125x160 h  
~ 200 g

PACKAGING: KS26





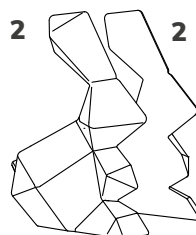


**KT184**  
Rocky Rooster

**NEW**

mm 170x105x150 h  
~ 120 g

PACKAGING: KS26



**KT185**  
Rocky Roger

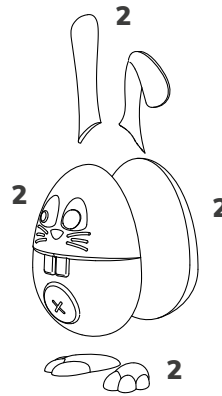
**NEW**

mm 145x95x180 h  
~ 170 g

PACKAGING: KS26



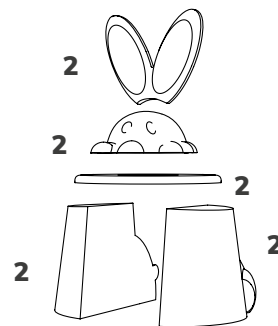




**KT131**  
Eddie

Ø mm 100x210 h  
~ 170 g

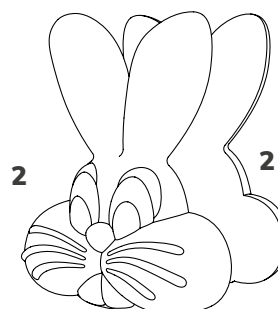
PACKAGING: KS32



**KT154**  
Magic Bunny

mm 100x120x170 h  
~ 200 g

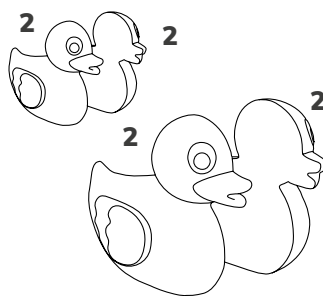
PACKAGING: KS26



**KT170**  
Roger

mm 155x110x200 h  
~ 270 g

PACKAGING: KS26

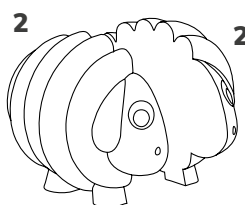


**KT142**  
**Papera+Paperella**

2 soggetti - 2 items

mm 60x45x75 h  
 ~ 40 g

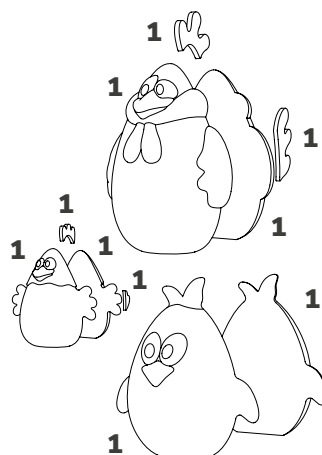
mm 112x80x136 h  
 ~ 120 g



**KT143**  
**Pecorella**

mm 160x100x125 h  
 ~ 180 g

PACKAGING: KS26



**KT155**  
**Kit Chicken Family**

3 soggetti - 3 items

mm 120x135x190 h  
 ~ 200 g

mm 135x110x145 h  
 ~ 150 g

mm 85x75x90 h  
 ~ 90 g





## Stampi termoformati serigrafati Silkscreened thermoformed moulds

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

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



**T856**

**NEW**

mm 40 h  
9 modelli  
4 colori  
10 fogli  
540 impronte  
9 designs  
4 colours  
10 sheets  
540 indents



**T857**

**NEW**

mm 40 h  
9 modelli  
4 colori  
10 fogli  
540 impronte  
9 designs  
4 colours  
10 sheets  
540 indents



**T605**

mm 26x40 h  
3 colori  
10 fogli  
450 impronte  
3 colours  
10 sheets  
450 indents



**T608**

mm 26x40 h  
10 fogli  
450 impronte  
10 sheets  
450 indents



**T830**

mm 18x29 h  
4 modelli  
10 fogli  
630 impronte  
4 designs  
10 sheets  
630 indents



**T832**

mm 43x63 h  
2 colori  
10 fogli  
240 impronte  
2 colours  
10 sheets  
240 indents





**T111**

mm 26x40 h

3 colori  
10 fogli  
450 impronte

3 colours  
10 sheets  
450 indents



**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**





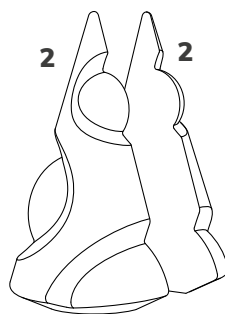
# Christmas





## Stampi termoformati Thermoformed moulds

**NEW**

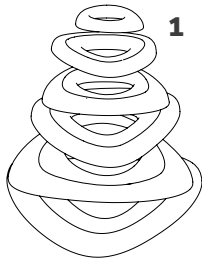
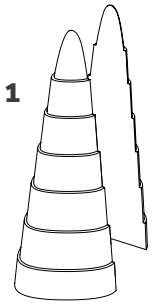


**KT178**  
Merlin

Ø mm 120x200 h  
~ 180 g

PACKAGING: KS26

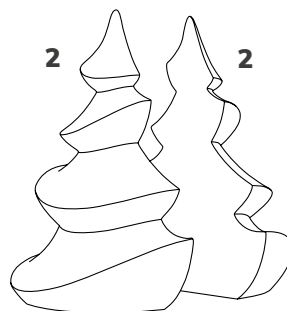




**KT176**  
**Saturno**

Ø mm 165x195 h  
~ 450 g

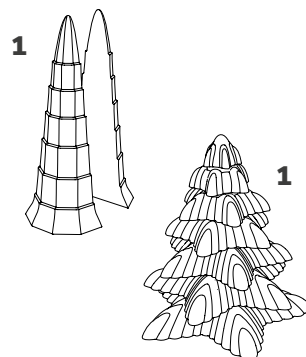




**KT136**  
Wave

Ø mm 160x200 h  
~ 260 g

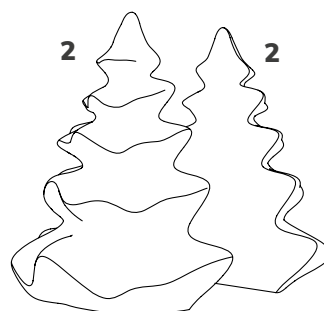
PACKAGING: KS32



**KT177**  
Fringe

Ø mm 135x150 h  
~ 350 g

PACKAGING: KS32



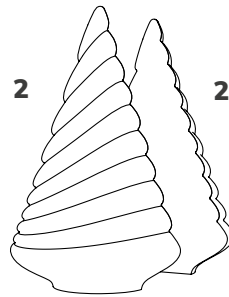
**KT163**  
Tutu

Ø mm 140x150 h  
~ 200 g

PACKAGING: KS32

**KT164**  
Tutu

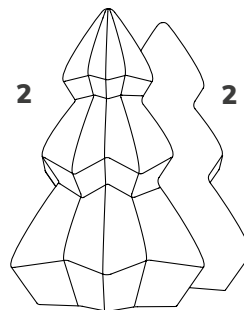
Ø mm 170x200 h  
~ 320 g



**KT150**  
Soft

Ø mm 125x195 h  
~ 200 g

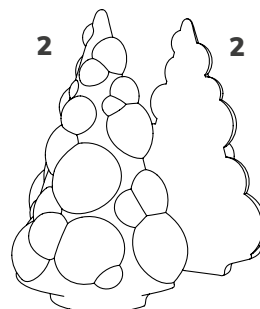
PACKAGING: KS26



**KT151**  
Crystal

Ø mm 145x200 h  
~ 180 g

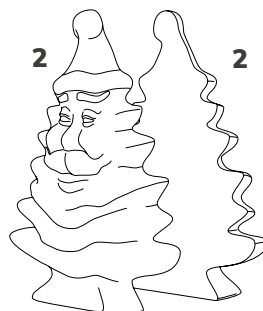
PACKAGING: KS32



**KT175**  
Ampolla

Ø mm 135x200 h  
~ 200 g

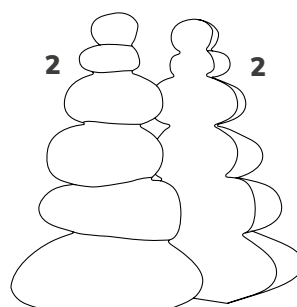
PACKAGING: KS32



**KT135**  
Albero Animato

mm 160x75x200 h  
~ 250 g

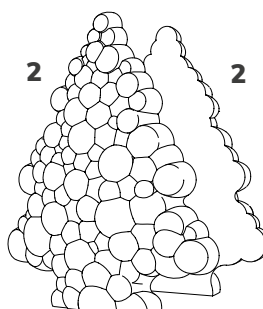
PACKAGING: KS26



**KT137**  
Zen

Ø mm 160x200 h  
~ 290 g

PACKAGING: KS32

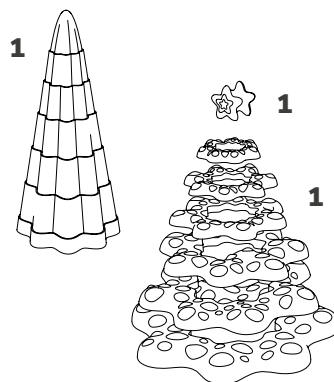


**KT152**  
Bolla

mm 160x65x200 h  
~ 250 g

PACKAGING: KS26

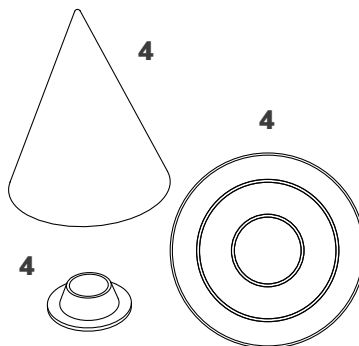




**KT162**  
Ring

Ø mm 160x200 h  
~ 500 g

PACKAGING: KS32



**KT16**  
Albero a cono

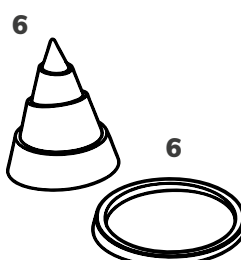
Ø mm 110x160 h  
~ 250 g

PACKAGING: KS26

**KT20**  
Albero a cono

Ø mm 140x210 h  
~ 350 g

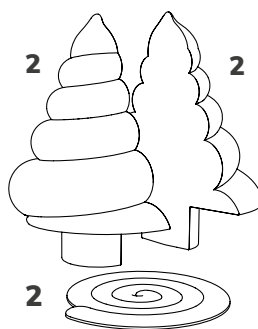
PACKAGING: KS32



**KT60**  
Kit Alberelli

Ø mm 75x90 h  
~ 350 g

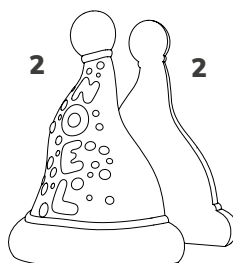
PACKAGING: KS26



**KT125**  
Spirale

Ø mm 160x210 h  
~ 350 g

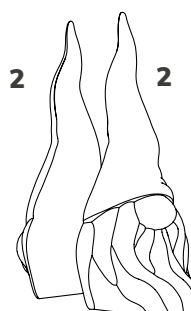
PACKAGING: KS32



**KT153**  
Noel

Ø mm 130x170 h  
~ 180 g

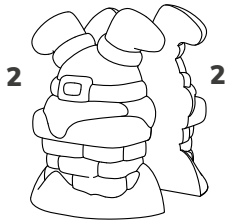
PACKAGING: KS26



**KT165**  
Gnomo

mm 115x85x200 h  
~ 200 g

PACKAGING: KS26

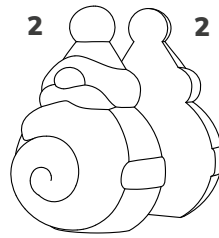


**KT179**  
Santa Chimney

**NEW**

Ø mm 125x170 h  
~ 380 g

PACKAGING: KS26



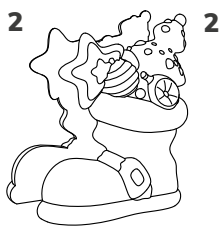
**KT180**  
Santa Twist

**NEW**

Ø mm 140x180 h  
~ 280 g

PACKAGING: KS32





**KT181**  
Santa Boot

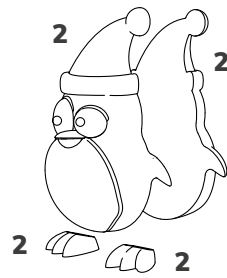
**NEW**

mm 160x80x180 h  
~ 390 g

PACKAGING: KS26



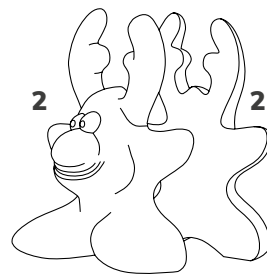




**KT120**  
Pinguino

mm 130x105x170 h  
~ 250 g

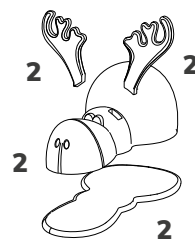
PACKAGING: KS26



**KT133**  
Renna

mm 145x90x175 h  
~ 200 g

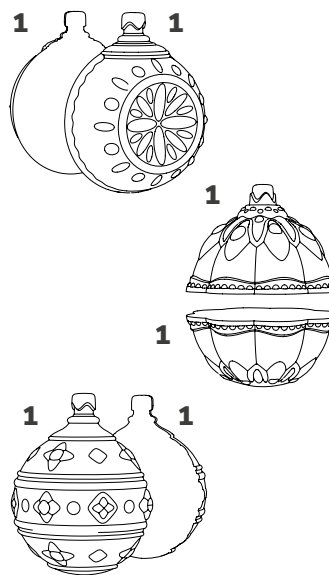
PACKAGING: KS26



**KT86**  
Rudolph

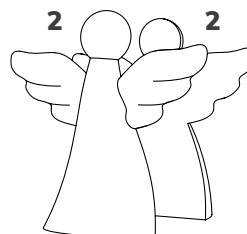
mm 195x100x100 h  
~ 235 g

PACKAGING: KS26



**KT149**  
Xmas Balls

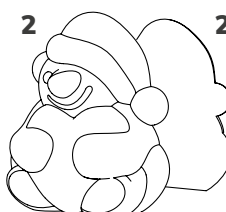
mm 100x75x120 h  
 Ø mm105x120 h  
 Ø mm100x120 h  
 ~ 90 g cad./ each



**KT148**  
Angelo

mm 155x75x150 h  
 ~ 150 g

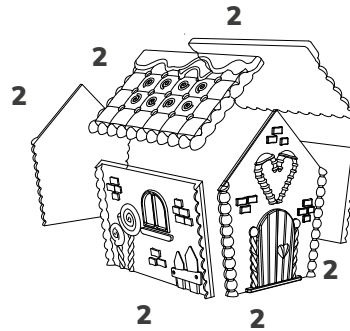
PACKAGING: KS26



**KT166**  
Teddy

mm 120x115x140 h  
 ~ 250 g

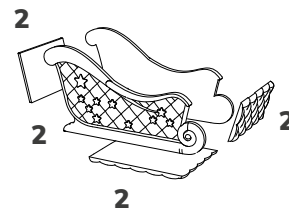
PACKAGING: KS26



**KT126**  
Casetta

mm 145x135x145 h  
~ 400 g

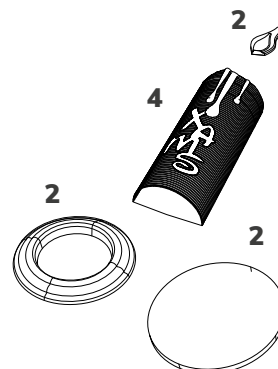
PACKAGING: KS32



**KT127**  
Slitta

mm 180x100x90 h  
~ 200 g

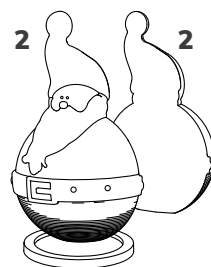
PACKAGING: KS26



**KT87**  
Candela

Ø mm 110x200 h  
~ 215 g

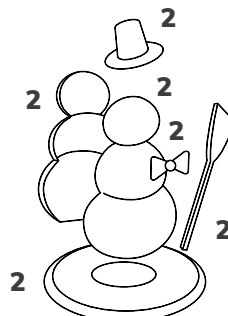
PACKAGING: KS26



**KT122**  
Babbo

Ø mm 105x170 h  
~ 200 g

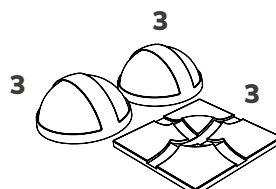
PACKAGING: KS26



**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



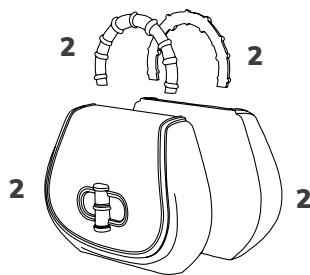
30 fogli per confezione  
30 sheets per box



# Fashion & Style



## Stampi termoformati Thermoformed moulds



**KT145**  
Bamboo

mm 150x70x165 h  
~ 250 g



## Stampi magnetici in policarbonato Magnetic polycarbonate moulds



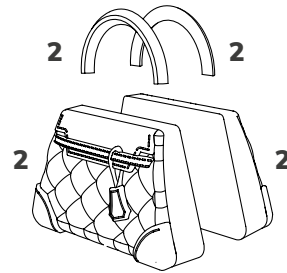
**SH02**  
Zeppa

mm 170x70x155 h  
~ 160 g



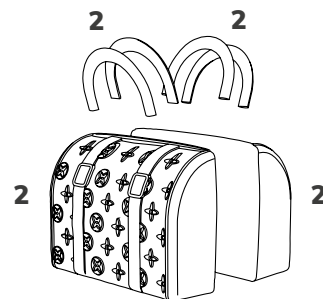


## Stampi termoformati Thermoformed moulds



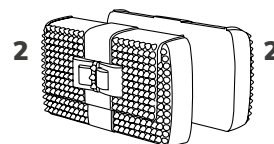
**KT123**  
Borsetta

mm 165x80x150 h  
~ 220 g



**KT144**  
Bauletto

mm 155x90x160 h  
~ 300 g

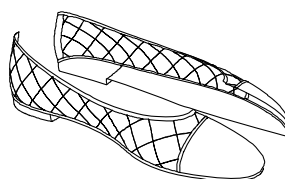


**KT146**  
Pochette

mm 155x70x90 h  
~ 170 g



**Stampi magnetici in polycarbonato**  
**Magnetic polycarbonate moulds**



**SH01**  
 Ballerina

mm 185x65x50 h  
 ~ 90 g



**SCARPADECOLTE**  
 Scarpetta

mm 150x70x120 h  
 ~ 150 g

# Sign your creation





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

- Crea il tuo logo
- Inviarlo a [info@pavonitalia.com](mailto: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](mailto: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*

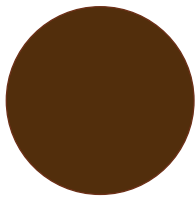
Un prodotto d'eccellenza, pronto all'uso e dallo spessore estremamente sottile. Preparate con cioccolato di alta qualità, creano un feeling perfettamente "fatto a mano", per un binomio ideale fra artigianalità ed eleganza.

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

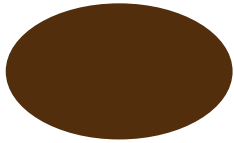
*A first-class product, ready to use and extremely thin. Prepared with high quality chocolate, they add a perfect "handmade" touch, for an ideal combination of craftsmanship and elegance.*

- **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
	<b>P203</b>	Ø 10	760
	<b>P216</b>	Ø 18	560
	<b>P110</b>	Ø 20	450
	<b>P205</b>	Ø 25	275
	<b>P418</b>	Ø 30	210
	<b>P204</b>	Ø 35	180
	<b>P417</b>	Ø 40	160
	<b>P157</b>	Ø 45	105
	<b>P078</b>	Ø 50	105


**Ovale - Oval**

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




**Quadrato - Square**

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

## Rettangolare - Rectangular

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

## Cuore - Heart

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

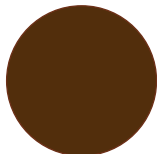
- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 2 boxes  
(50 sheets per box)

### PRE-FILLED BLISTER


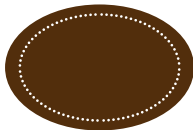
- **LOGO:** from 1 to 4 colours
- **MINIMUM QUANTITY:** 10 boxes  
(5 sheets per box)
- **CHOCOLATE** white or dark





## Tondo - Round

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




## Ovale - Oval

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


## Quadrato - Square

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

## Rettangolare - Rectangular

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

## Cuore - Heart

	CODE	DIMENSION (mm)	IMPRONTE PER FOGLIO - INDENTS PER SHEET	
	<b>BR102</b>	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.

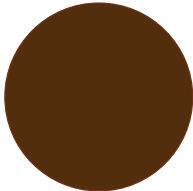

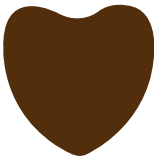





Fogli serigrafati con marchio prespaziato da utilizzarsi con chablon - Silkscreened sheets with pre-spaced logo to be used with chablon.

## 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
	<b>D25T</b>	Ø 25	56
	<b>D3T</b>	Ø 30	48
	<b>D35T</b>	Ø 35	35
	<b>D4T</b>	Ø 40	30
	<b>D40-O</b>	40x24	36
	<b>D45-O</b>	45x27	30
	<b>D3C</b>	Ø 30	48
	<b>D35C</b>	Ø 35	35
	<b>D25QR</b>	25x25	56
	<b>D4QR</b>	40x40	30
	<b>D51R</b>	52x12	65
	<b>D52R</b>	52x26	35
	<b>D38TR</b>	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



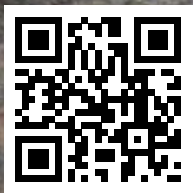
**PC5001**  
Sparkling  
by Fabrizio Fiorani

**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**

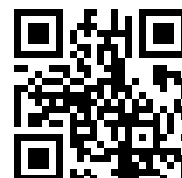
mm 26x26x16 h  
+/- 10 g

**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

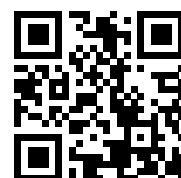


**PC55**

mm 29x30x16 h  
+/- 10 g

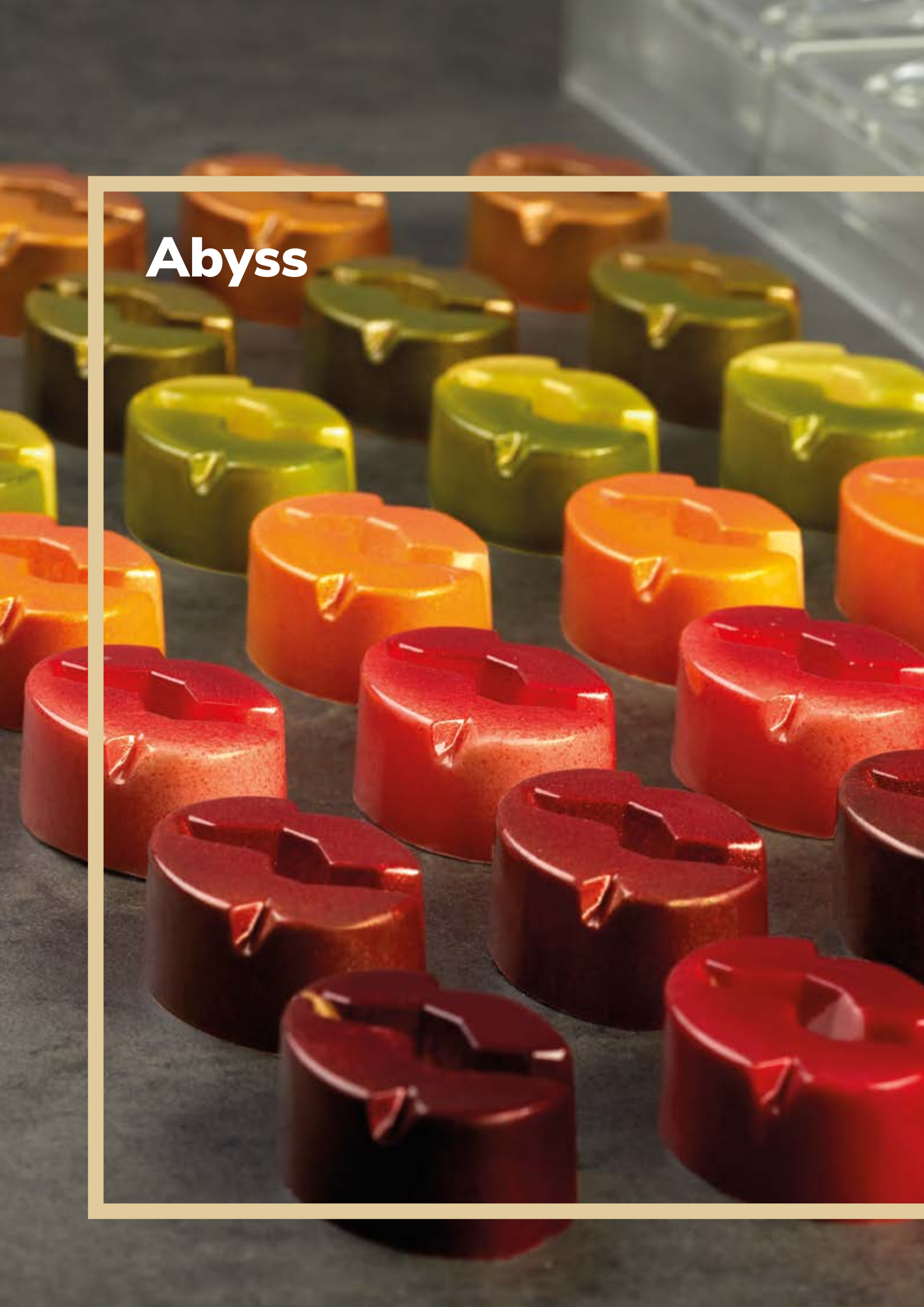


Guarda il video dedicato a **Iconic** sul canale Youtube di Pavoni Italia  
Watch the video "**Iconic**" on Pavoni Italia's Youtube channel





# 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

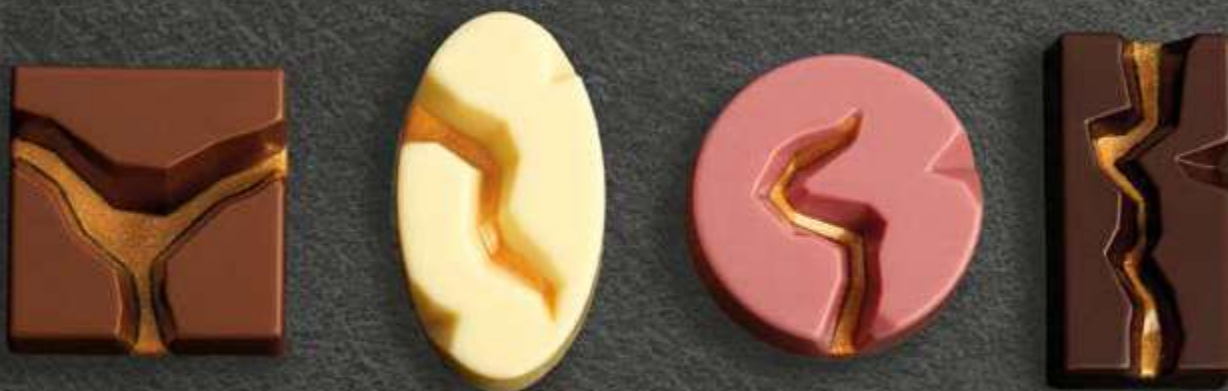
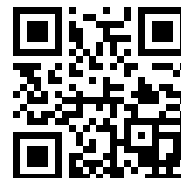


### PC69

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

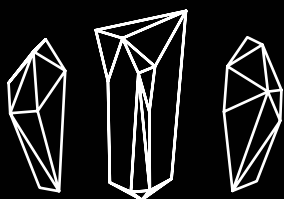
3 forme diverse in ogni stampo, per formare 5 cuori completi.

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

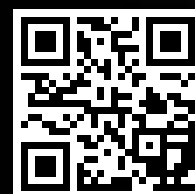


**PC50**

+/- 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

Concepito per la realizzazione di praline stampate con fogli serigrafati.

*Designed for the creation of pralines printed with silkscreened sheets.*

Dimensione stampo - Mould size: mm 275x135

15 pezzi per stampo - 15 pcs per mould

Disponibile anche BPA free - Available also BPA free



### MM11

Ø mm 30  
+/- 13 g



### MM12

mm 35x30  
+/- 15 g



### MM13

mm 30x30  
+/- 13 g



### MM14

Ø mm 30  
+/- 10 g



# 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



lunghezza - length mm 90

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

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



#### **T842** Matita - Pencil Size S

lunghezza - length mm 80

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

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



#### **T110** Matita - Pencil Size L

lunghezza - length mm 220

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

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





**T852**

mm 137x67x7 h  
60 impronte  
60 indents

PACKAGING: KS49



**T115**

mm 160x120x7 h  
40 impronte  
40 indents

PACKAGING: KS38



**TFOOT-70**

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

**TFOOT-30**

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



**T114**

Ø mm 50  
5 modelli - 10 fogli -  
200 impronte  
5 designs - 10 sheets -  
200 indents

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

**KS30**

200 bastoncini - sticks



**T706**

mm 32x32  
1 modello  
10 fogli  
800 impronte  
1 design  
10 sheets  
800 indents



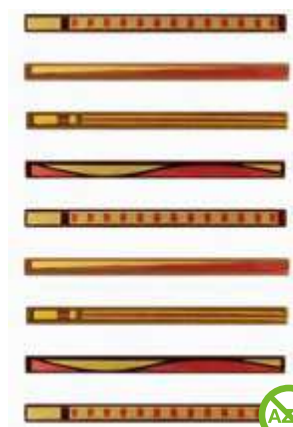
**T709**

mm 20x20  
6 modelli  
10 fogli  
1920 impronte  
6 designs  
10 sheets  
1920 indents



**T506\***

mm 40x30 h  
3 modelli  
10 fogli  
640 impronte  
3 designs  
10 sheets  
640 indents



**T907**

mm 120x8x2 h  
4 modelli  
10 fogli  
560 impronte  
4 designs  
10 sheets  
560 indents





**T407**

mm 31x47 h

1 modello  
10 fogli  
960 impronte

1 design  
10 sheets  
960 indents



**T925**

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



**T705**

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



**T406**

h mm 76 - 52 - 27

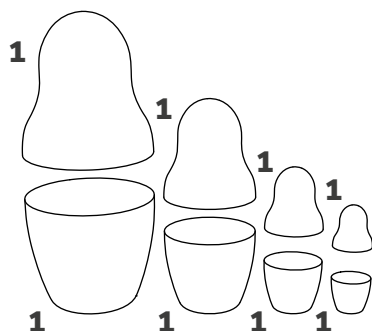
1 modello  
10 fogli  
480 impronte

1 design  
10 sheets  
480 indents





**Stampi  
termoformati**  
*Thermoformed  
moulds*



**KTMATRIOSKA**

Matrioska

by Olga Penioza

4 soggetti - 4 items

mm 200 - 150 - 100 - 50 h



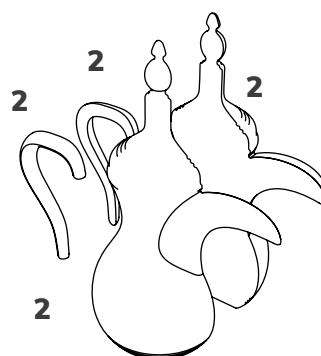


**KT159**  
Semisfere

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



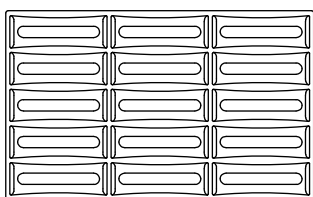


## Delicious Snack

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).

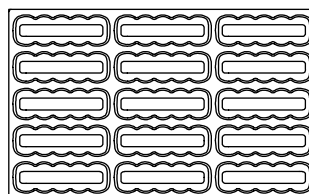
Dimensione stampo - Mould size: mm 285x175



### DS01

mm 90x30x19 h  
~ 38 ml

15 impronte - indents



### DS02

mm 90x30x19 h  
~ 38 ml

15 impronte - indents



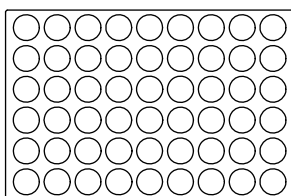


## Chocoflex

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.

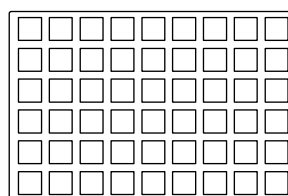
Practical, flexible and durable silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. Withstanding temperatures from -40°C to +250°C for use in the oven, refrigerator or blast chiller.

Dimensione stampo - Mould size: mm 290x190



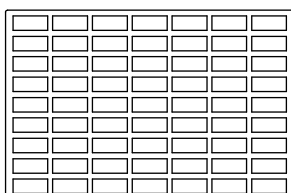
### LS01

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



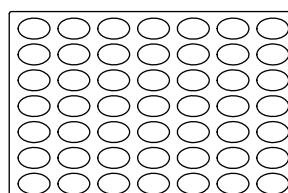
### LS02

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



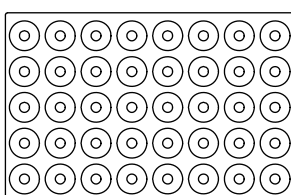
### LS03

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



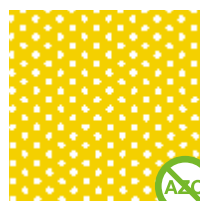
20 fogli per confezione  
20 sheets per box

**SD136**

verde bianco - green white



20 fogli per confezione  
20 sheets per box

**SD138**

giallo bianco - yellow white



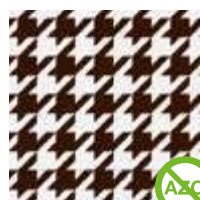
20 fogli per confezione  
20 sheets per box

**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





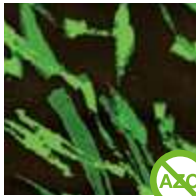


**SD118**

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

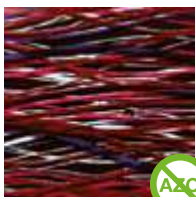


**SD94**

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

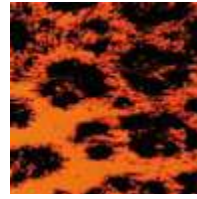


**SD100**

verde - green



15 fogli per confezione  
15 sheets per box

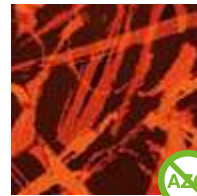


**SD102\***

leopardato - leopard print



15 fogli per confezione  
15 sheets per box



**SD101\***

arancione - orange



15 fogli per confezione  
15 sheets per box

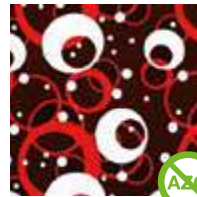


**SD97**

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

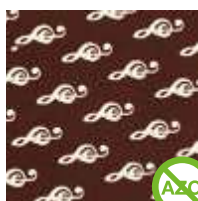
17 fogli per confezione  
17 sheets per box**SD103**

arancione bianco nero - orange white black

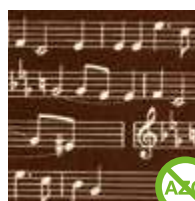
15 fogli per confezione  
15 sheets per box\*fino a esaurimento  
subject to availability

## 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**

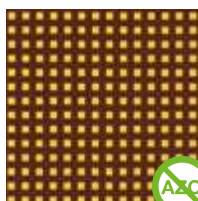
bianco - white

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

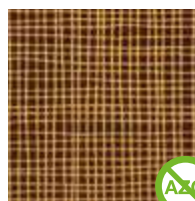
giallo oro - golden yellow

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**

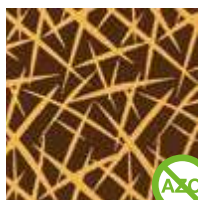
oro - gold

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

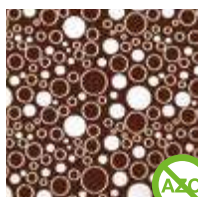


**SD83**

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



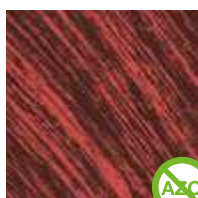


**DB14**

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

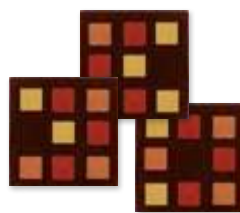


### CF51

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

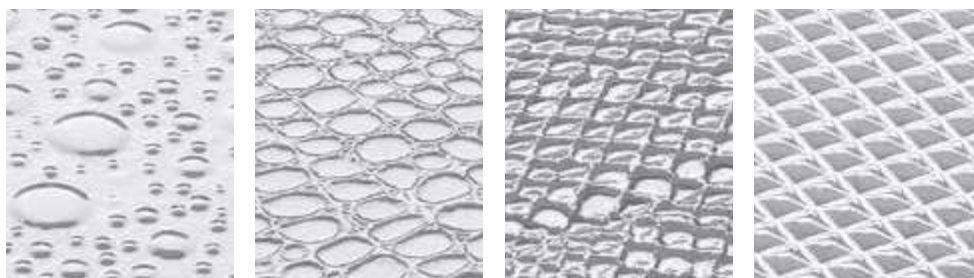


## Texture per decoro praline Texture for praline decoration

### 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





# Chocolate Equipment



## FlyChoc

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

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

### Foglia larga - Large leaf



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

### Foglia - Leaf



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

### Piuma - Feather



CODE	SIZE	PIUMA - FEATHER DIMENSION (mm)
<b>CH7</b>	S	60x20
<b>CH8</b>	M	80x23
<b>CH9</b>	L	100x24
<b>CH10</b>	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

	<b>CODE</b>		<b>CODE</b>
	<b>SFP1</b>		<b>SFP5</b>
	<b>SFP9</b>		<b>SFP4</b>
	<b>SFP8</b>		<b>SFP3</b>
	<b>SFP6</b>		<b>SFP2</b>
	<b>SFP7</b>		<b>SFP10</b>

## 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.*



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

Materiale LDPE - LDPE Material





**PAS  
TRY**



# Silicone

## Il silicone in pasticceria

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

## Silicone in pastry

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



## I suoi vantaggi - Advantages



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



Flessibile e salvaspazio  
Flexible and space-saving



Infrangibile e a lunga durata  
Unbreakable and long-lasting



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



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



Lavabile in lavastoviglie  
Dishwasher safe

## Consigli - Tips

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

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

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



GĒDRIG 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).*

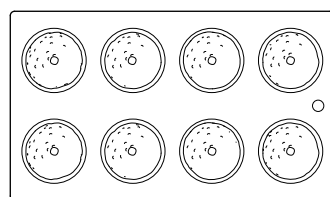
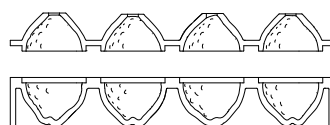


Guarda i video dedicati a **Cédric Grolet** sul canale Youtube di Pavoni Italia  
Watch the videos **Cédric Grolet** on Pavoni Italia's Youtube channel



## Pavoduo 300x175 mm

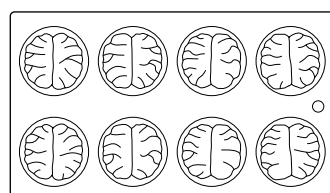
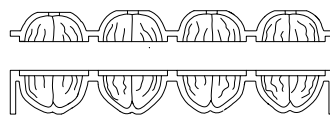
**Monoporzioni**  
Single-serving portions



**AF006**  
Citron

Ø mm 53x70 h  
~ 85 ml

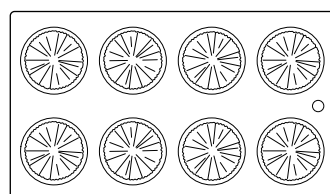
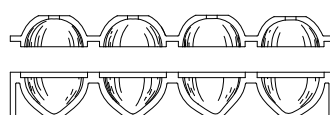
8 impronte - indents



**AF007**  
Marron

Ø mm 53x55 h  
~ 85 ml

8 impronte - indents



**AF008**  
Noisette

Ø mm 54x60 h  
~ 82 ml

8 impronte - indents

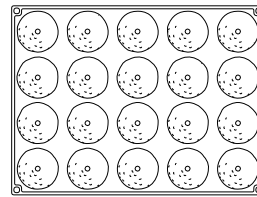


## Pavoflex 400x300 mm

### Crostate monoporzione Single-serving tarts

**PX4359**  
Citron

Ø mm 60x37 h  
~ 65 ml

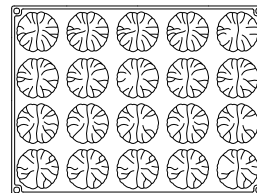


20 impronte - indents  
abbinabile alla fascia  
microforata - combined  
with the micro-perforated  
band **XF7020**  
vedi pag - see page 163



**PX4357**  
Marron

Ø mm 60x35 h  
~ 65 ml

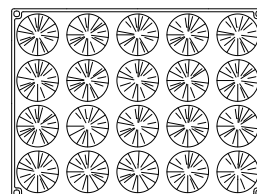


20 impronte - indents  
abbinabile alla fascia  
microforata - combined  
with the micro-perforated  
band **XF7020**  
vedi pag - see page 163



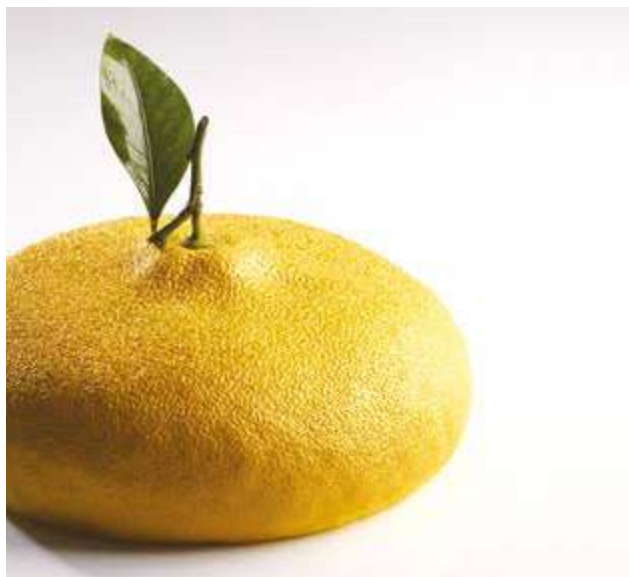
**PX4358**  
Noisette

Ø mm 60x35 h  
~ 65 ml



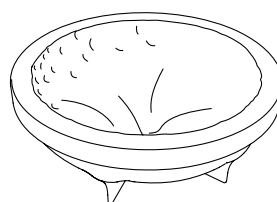
20 impronte - indents  
abbinabile alla fascia  
microforata - combined  
with the micro-perforated  
band **XF7020**  
vedi pag - see page 163





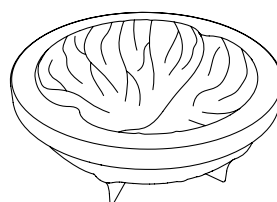
## Pavocake

### Torte Cakes



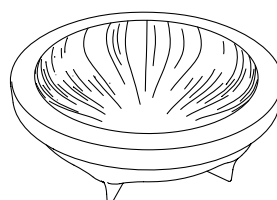
**KE057**  
Citron

Ø mm 180x70 h  
~ 1215 ml



**KE056**  
Marron

Ø mm 180x71 h  
~ 1140 ml



**KE055**  
Noisette

Ø mm 180x70 h  
~ 1155 ml

# Progetto Crostate











**FUSTO** III  
MILANO

## Gianluca Fusto x Progetto Crostate

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

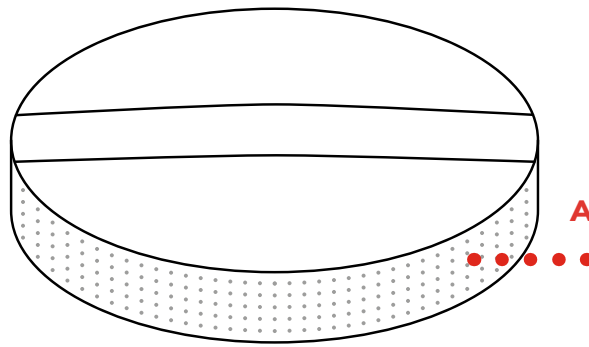
*Progetto Crostate is the result of the collaboration between Gianluca Fusto and Pavoni Italia. A creative kit made up of smooth and micro-perforated stainless steel bands, silicone moulds and Forosil micro-perforated mat, allowing you to reinterpret in a new way a classic of pastry. Classic and modern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



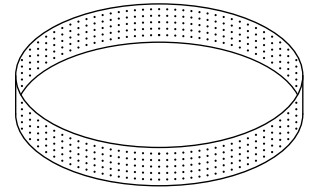
Guarda i video dedicati a **Progetto Crostate** sul canale Youtube di Pavoni Italia

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

# Crostate Tarts

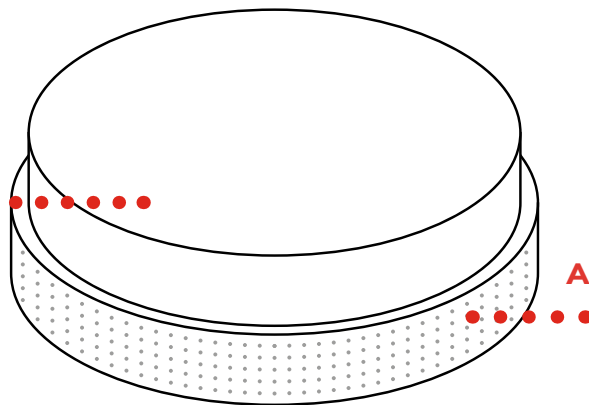
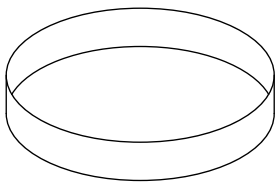


fasce inox microforate per realizzare una frolla perfetta  
micro-perforated stainless steel bands for a perfect shortcrust pastry

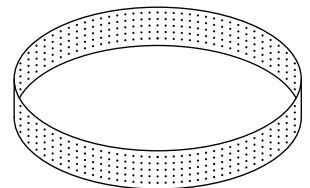


## Classic

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

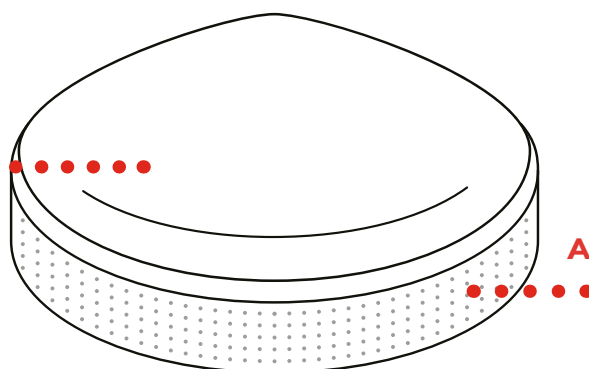
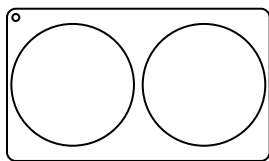


fasce inox microforate per realizzare una frolla perfetta  
micro-perforated stainless steel bands for a perfect shortcrust pastry

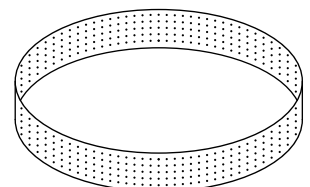


## Modern

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

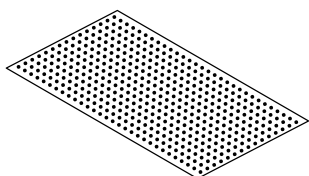


fasce inox microforate per realizzare una frolla perfetta  
micro-perforated stainless steel bands for a perfect shortcrust pastry

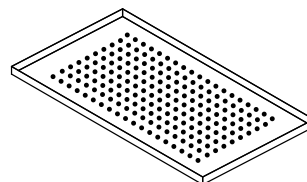


## 3D Modern

**NEW**



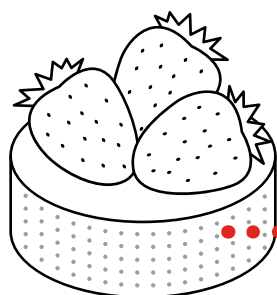
**G**  
tappetino Forosil in silicone microforato  
Forosil silicone micro-perforated pad



**H**  
teglia microforata o griglia  
micro-perforated tray or grid

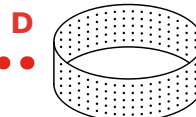


# Crostate monoporzione Single-serving tarts

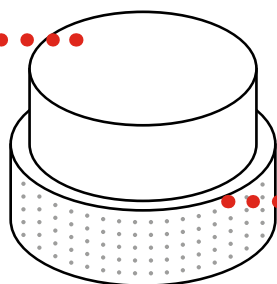
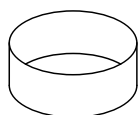


**Classic**

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

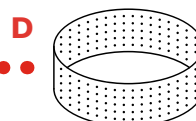


fasce inox lisce per  
monoporzioni  
smooth stainless steel bands  
for single-serving tarts

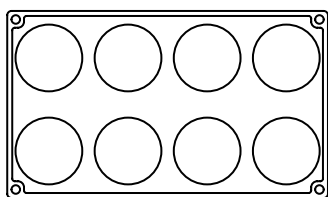


**Modern**

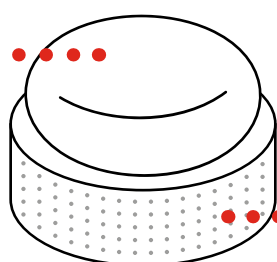
fasce inox microforate per  
monoporzioni  
micro-perforated stainless  
steel bands for single-  
serving tarts



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

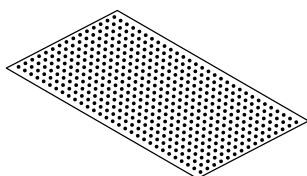
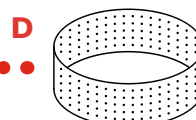


**NEW**

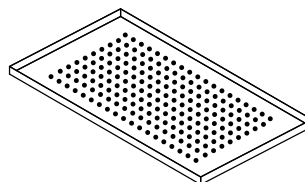


**3D Modern**

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



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



**H**  
teglia microforata o  
griglia  
micro-perforated tray or  
grid

# Crostate Tarts







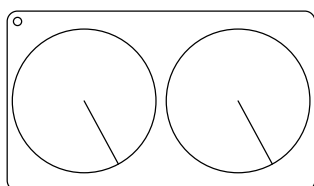


## Top 3D

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

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

**NEW**



### TOP17

#### Frisbee

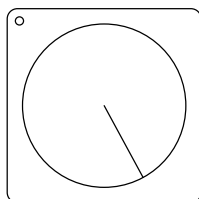
dim stampo - mould mm 300x175

Ø mm 140x33 h

~ 285 ml

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

**NEW**



### TOP18

#### Frisbee

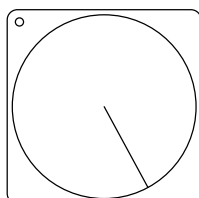
dim stampo - mould mm 190x190

Ø mm 160x37 h

~ 414 ml

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

**NEW**



### TOP19

#### Frisbee

dim stampo - mould  
mm 190x190

Ø mm 180x40 h

~ 572 ml

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







## Fasce inox microforate per crostate rotonde

### Micro-perforated stainless steel round bands for tarts



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

## Fasce inox lisce per crostate rotonde

### Smooth stainless steel round bands for tarts




CODE	DIMENSION (mm)	PORTIONS
<b>X1202</b>	Ø120x20 h	2/4
<b>X1402</b>	Ø140x20 h	2/4
<b>X1602</b>	Ø160x20 h	4/6
<b>X1802</b>	Ø180x20 h	6/8
<b>X2002</b>	Ø200x20 h	10/12
<b>X2202</b>	Ø220x20 h	14/16
<b>X2402</b>	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
<b>XF25</b>	160x150x20 h	2/4
<b>XF27</b>	180x170x20 h	4/6
<b>XF29</b>	205x190x20 h	6/8
<b>XF31</b>	225x210x20 h	14/16
<b>XF26</b>	160x150x35 h	2/4
<b>XF28</b>	180x170x35 h	4/6
<b>XF30</b>	205x190x35 h	10/12
<b>XF32</b>	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
<b>X32</b>	130x120x20 h	2/4
<b>X31</b>	150x140x20 h	4/6
<b>X33</b>	170x160x20 h	6/8
<b>X34</b>	195x180x20 h	10/12
<b>X35</b>	220x200x20 h	14/16





## Fasce inox microforate per crostate triangolari

### Micro-perforated stainless steel triangular bands for tarts



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

## Fasce inox lisce per crostate triangolari

### Smooth stainless steel triangular bands for tarts



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



## Fasce inox microforate per crostate a forma di ellisse

### Micro-perforated stainless steel elliptic bands for tarts



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

## Fasce inox lisce per crostate a forma di ellisse

### Smooth stainless steel elliptic bands for tarts



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



## Fasce inox microforate per crostate ovali

*Micro-perforated stainless steel oval bands for tarts*



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

## Fasce inox lisce per crostate ovali

*Smooth stainless steel oval bands for tarts*



CODE	DIMENSION (mm)	PORTIONS
<b>XO186020</b>	180x60x20 h	2/4
<b>XO288020</b>	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
<b>XF03</b>	150x150x20 h	2/4
<b>XF04</b>	190x190x20 h	6/8
<b>XF05</b>	150x150x35 h	2/4
<b>XF06</b>	190x190x35 h	6/8

angoli vivi - sharp corners



CODE	DIMENSION (mm)	PORTIONS
<b>XF151520</b>	150x150x20 h	2/4
<b>XF191920</b>	190x190x20 h	6/8
<b>XF151535</b>	150x150x35 h	2/4
<b>XF191935</b>	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
<b>X03</b>	120x120x20 h	2/4
<b>X04</b>	140x140x20 h	2/4
<b>X05</b>	160x160x20 h	4/6
<b>X06</b>	180x180x20 h	6/8

angoli vivi - sharp corners

CODE	DIMENSION (mm)	PORTIONS
<b>X121220</b>	120x120x20 h	2/4
<b>X141420</b>	140x140x20 h	2/4
<b>X161620</b>	160x160x20 h	4/6
<b>X181820</b>	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
<b>XF07</b>	190x80x20 h	2/4
<b>XF08</b>	290x90x20 h	6/8
<b>XF09</b>	190x80x35 h	2/4
<b>XF10</b>	290x90x35 h	6/8

angoli vivi - sharp corners



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

## Fasce inox lisce per crostate rettangolari

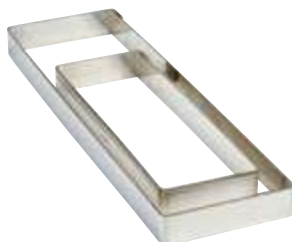
### Smooth stainless steel rectangular bands for tarts

angoli arrotondati - rounded corners



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

angoli vivi - sharp corners



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



pavoni. xi



## Fasce inox lisce per crostate

### Smooth stainless steel bands for tarts

#### Tonda - Round\*



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

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

### Rettangolare - Rectangular\*



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

### Cuore - Heart



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



#### XF0656520

mm 65x65x20 h

abbinabile a  
combined with  
**PX3207** or **X37**





## Fasce inox lisce per crostate monoporzione

### Smooth stainless steel bands for single-serving tarts

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

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



#### X17

mm 90x45x20 h

abbinabile a  
combined with  
**XF11**



#### X21

mm 115x20x20 h

abbinabile a  
combined with  
**XF15**



#### X18

mm 85x45x20 h

abbinabile a  
combined with  
**XF12**



#### X22

mm 75x65x20 h

abbinabile a  
combined with  
**XF16**



#### X19

mm 80x40x20 h

abbinabile a  
combined with  
**XF13**



#### X0602

Ø mm 60x20 h

abbinabile a  
combined with  
**XF7020**



#### X20

mm 65x60x20 h

abbinabile a  
combined with  
**XF14**



#### X37

mm 55x55x20 h

abbinabile a  
combined with  
**XFO656520**





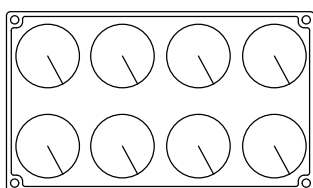


## Pavoflex 300x175 mm

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

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

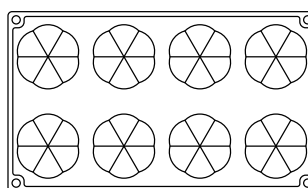
**NEW**



### PX3208 Frisbee

Ø mm 60x28 h  
~ 48 ml  
8 impronte - indents  
abbinabile a - combined  
with **XF7020**

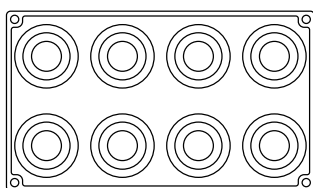
**NEW**



### PX3209 Charm

Ø mm 60x21,5 h  
~ 46 ml  
8 impronte - indents  
abbinabile a - combined  
with **XF7020**

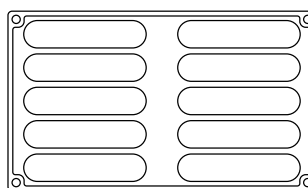
**NEW**



### PX3210 Step

Ø mm 60x32 h  
~ 49,5 ml  
8 impronte - indents  
abbinabile a - combined  
with **XF7020**

**NEW**

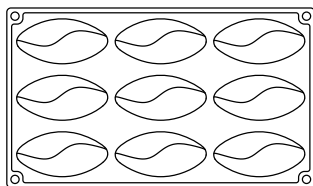


### PX3211 Pill

mm 117x24,5x19,5 h  
~ 40 ml  
10 impronte - indents  
abbinabile a - combined  
with **XF15**

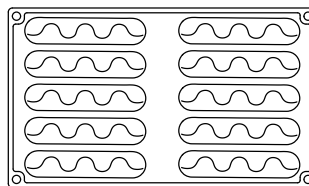






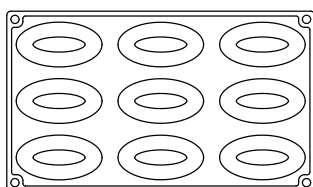
**PX3201**  
**Shell**

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



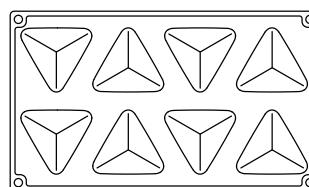
**PX3204**  
**Sand**

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



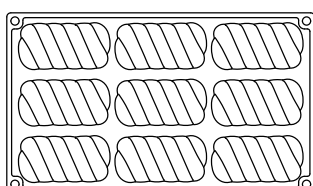
**PX3202**  
**Cameo**

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



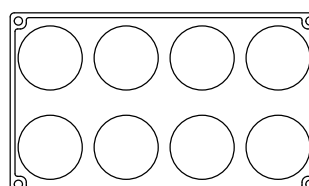
**PX3205**  
**Pyramid**

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



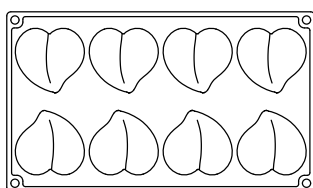
**PX3203**  
**Spring**

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



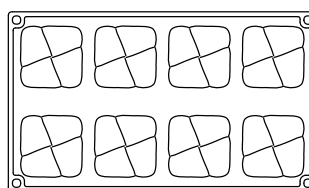
**PX3200**  
**Round**

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



**PX3206**  
**Heart**

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



**PX3207**  
**Rock**

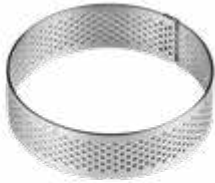
mm 55x55x23 h  
~ 54 ml  
8 impronte - indents  
abbinabile a - combined  
with **XF0656520**



## Fasce inox microforate per crostate monoporzione

### Micro-perforated stainless steel bands for single-serving tarts

#### Tonda - Round



CODE	DIMENSION (mm)
<b>XF9020</b>	Ø 90x20 h
<b>XF1120</b>	Ø 110x20 h

#### Quadrata con angoli arrotondati - Square with rounded corners



CODE	DIMENSION (mm)
<b>XF01</b>	85x85x20 h
<b>XF02</b>	105x105x20 h

## Fasce inox lisce per crostate monoporzione

### Smooth stainless steel bands for single-serving tarts

#### Tonda - Round



CODE	DIMENSION (mm)
<b>X0802</b>	Ø 80x20 h
<b>X1002</b>	Ø 100x20 h

#### Quadrata con angoli arrotondati - Square with rounded corners



CODE	DIMENSION (mm)
<b>X01</b>	70x70x20 h
<b>X02</b>	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)
<b>FOROSIL64</b>	585x385

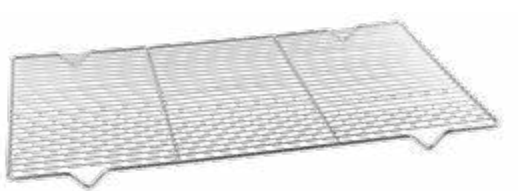
### Teglia in alluminio microforata e griglia Micro-perforated aluminium tray and grid

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)
<b>JF06040D20P00G</b>	600x400x20



CODE	DIMENSION (mm)
<b>GLA64</b>	600x400

# My Valentine









## Pavocake



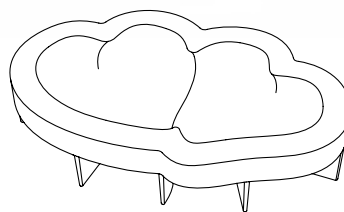
### KE049S

#### Beloved

by Emmanuele Forcone

mm 250x140x60 h  
~ 1200 ml

coppapasta incluso  
cutter included

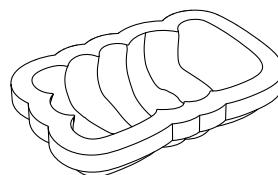


### KE060

#### Lovely

by Antonio Bachour

mm 200x126x50 h  
~ 1000 ml

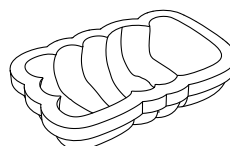


### KE061

#### Lovely

by Antonio Bachour

mm 166x103x40 h  
~550 ml

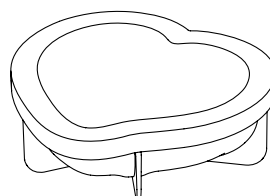


### KE016

#### Passion

mm 175x165x58 h  
~ 960 ml

abbinabile con  
inserimento:  
can be combined with  
insert:



### KE017

vedi pag - see page 257





## Pavoflex 400x300 mm



### PX4370S

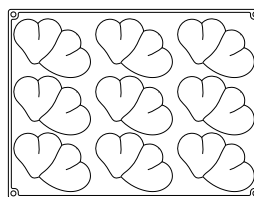
#### Beloved

by Emmanuele Forcone

mm 127x71x38 h  
~ 200 ml

9 impronte - indents

coppapasta incluso  
cutter included



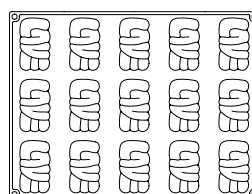
### PX4363

#### Lovely

by Antonio Bachour

mm 80x43x36 h  
~ 90 ml

15 impronte - indents

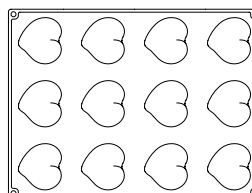


### PX4305

#### Passion

mm 71x66x38 h  
~ 100 ml

12 impronte - indents

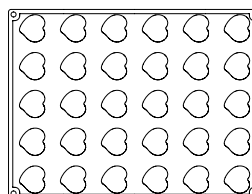


### PX4325

#### Passion

mm 40x30x20 h  
~ 18 ml

30 impronte - indents





## Progetto Crostate

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

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

Scopri di più a pag 150 e 160  
Discover more at page 150 and 160



## Stampi termoformati serigrafati Silkscreened thermoformed moulds



**T927**

Ø mm 25 h

4 modelli  
10 fogli  
1200 impronte

4 designs  
10 sheets  
1200 indents



**T821**

mm 33x29 h

4 modelli  
10 fogli  
630 impronte

4 designs  
10 sheets  
630 indents



**T225/G**

mm 48x41 h

6 modelli  
10 fogli  
360 impronte

6 designs  
10 sheets  
360 indents



## Stampi per praline Praline moulds

Dimensione stampo - Mould size: mm 275x135

21 pezzi per stampo - 21 pcs for mould

Disponibile - Available BPA free



**PC17**

mm 30x30x17 h  
+/- 10 g



**PC55**

by Fabrizio Fiorani

mm 29x30x16 h  
+/- 10 g






**PC58**

by Antonio Bachour

mm 33x29x17 h  
+/- 10 g

## Serigrafie 340x265 mm Silkscreens 340x265 mm

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



**SD42R**

rosso - red



30 fogli per confezione  
30 sheets per box



**SD61**

rosso nero - red black



30 fogli per confezione  
30 sheets per box



**SD83**

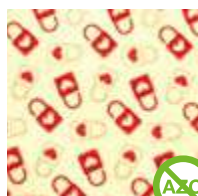
lilla viola bianco - lilac purple white



30 fogli per confezione  
30 sheets per box



## Serigrafie 400x250 mm Silkscreens 400x250 mm



**SD139**

rosso bianco - red white



20 fogli per confezione  
20 sheets per box



# Catering



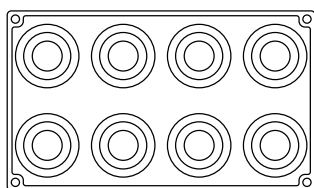


## Pavoflex 300x175 mm

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

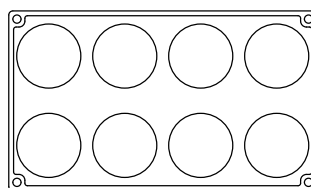
Beautiful, easy and quick to realize. Pavoflex 300x175 mm moulds are perfect for astonishing preparations in your buffet, as they allow optimal results and they make your work faster. Shapes with the right volumes to make every buffet a success.

**NEW**



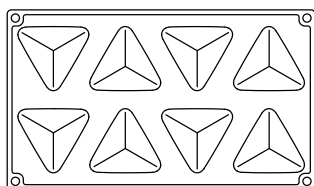
**PX3210**  
Step

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



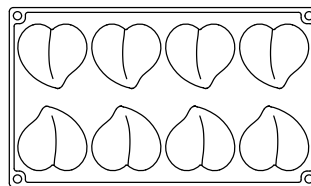
**PX3200**  
Round

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



**PX3205**  
Pyramid

mm 66x60x28 h  
~ 46 ml  
8 impronte - indents



**PX3206**  
Heart

mm 65x60x21 h  
~ 46 ml  
8 impronte - indents

**Monoporzioni**  
**Single-serving**  
**portions**









## Pavoflex 400x300 mm



### PX4353S

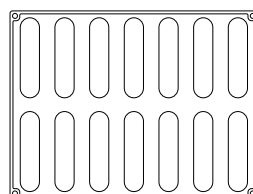
#### Pastel

by Antonio Bachour

mm 125x28x28 h  
~ 90 ml

14 impronte - indents

coppapasta incluso  
cutter included



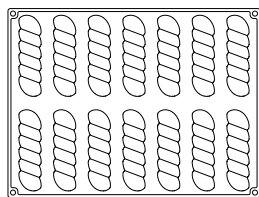
## Antonio Bachour x Pavoflex 400x300 mm

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

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







**PX4373**

**Domino**

by Antonio Bachour

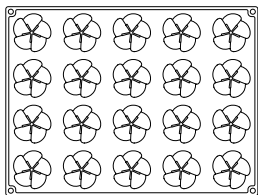


mm 126x33x32 h  
~ 80 ml

14 impronte - indents



## Pavoflex 400x300 mm



**PX4371**

**Lotus**

by Antonio Bachour

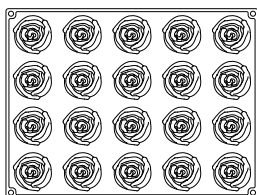
**NEW**

Ø mm 57x63 h

~ 105 ml

20 impronte - indents





**PX4376**

**Romance**

by Antonio Bachour

**NEW**

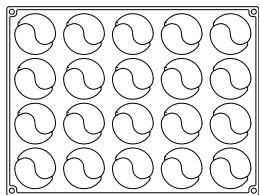
mm 56x54x61 h  
~ 106 ml

20 impronte - indents





**Pavoflex 400x300 mm**



**PX4375**

**Yoga**

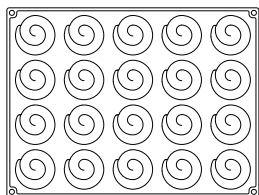
by Antonio Bachour

**NEW**

Ø mm 60x42 h  
~ 102 ml

20 impronte - indents





**PX4374**

**Nautilus**

by Antonio Bachour

**NEW**

Ø mm 60x40 h

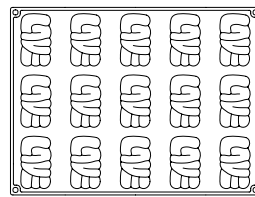
~ 106 ml

20 impronte - indents





### Pavoflex 400x300 mm



#### PX4363

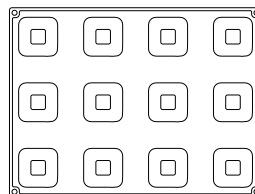
##### Lovely

by Antonio Bachour

mm 80x43x36 h

~ 90 ml

15 impronte - indents



#### PX4361

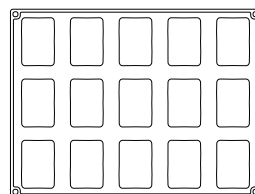
##### Tulum

by Antonio Bachour

mm 56x56x34 h

~ 90 ml

12 impronte - indents



#### PX4364

##### Gummy

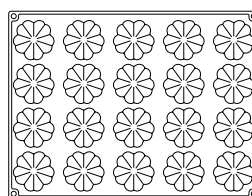
by Antonio Bachour

mm 74x50x27 h

~ 90 ml

15 impronte - indents





**PX4362**

**Gel**

by Antonio Bachour

Ø mm 60x63 h  
~ 90 ml

20 impronte - indents



**PX4360S**

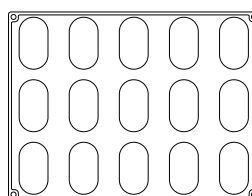
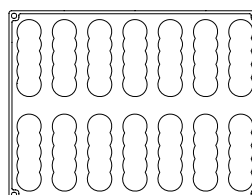
**Miami**

by Antonio Bachour

mm 118x33x42 h  
~ 90 ml

14 impronte - indents

coppapasta incluso  
cutter included



**PX4356**

**Delish**

by Antonio Bachour

mm 82x44x37 h  
~ 100 ml

15 impronte - indents



### Pavoflex 400x300 mm



#### PX4351S

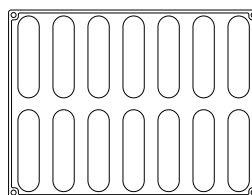
#### Confy

by Antonio Bachour

mm 128x30x28 h  
~ 90 ml

14 impronte - indents

coppapasta incluso  
cutter included



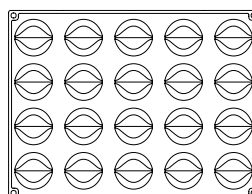
#### PX4365

#### Tulip

by Antonio Bachour

Ø mm 55x56 h  
~ 90 ml

20 impronte - indents



#### PX4352S

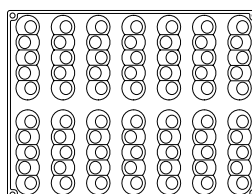
#### Pelota

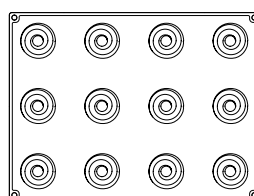
by Antonio Bachour

mm 130x32x28 h  
~ 90 ml

14 impronte - indents

coppapasta incluso  
cutter included





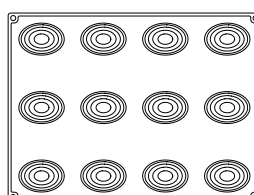
**PX4340**

Over

by Antonio Bachour

Ø mm 65x50 h  
~ 90 ml

12 impronte - indents



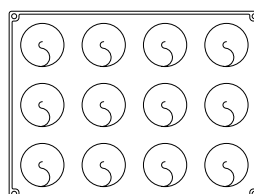
**PX4341**

Polly

by Antonio Bachour

mm 78x56x43 h  
~ 90 ml

12 impronte - indents



**PX4355**

Jasmine

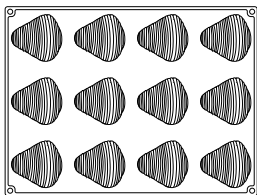
by Antonio Bachour

Ø mm 65x57 h  
~ 100 ml

12 impronte - indents



## Pavoflex 400x300 mm



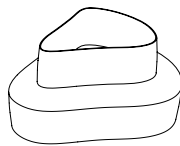
**PX4377S**

**Sfogliatella**

by Giuseppe Amato

mm 77x71,5x35 h  
~ 90 ml

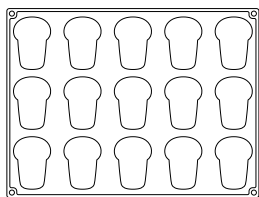
12 impronte - indents



coppapasta incluso  
cutter included

**NEW**

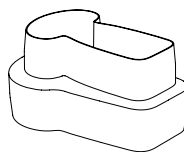




**PX4382S**  
Babà

mm 78x54x46 h  
~ 96 ml

15 impronte - indents



coppapasta incluso  
cutter included

**NEW**





**Pavoflex 400x300 mm**



**PX4370S**

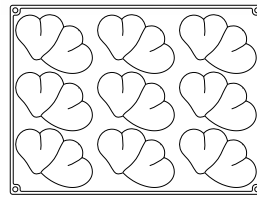
**Beloved**

by Emmanuele Forcone

mm 127x71x38 h  
~ 200 ml

9 impronte - indents

coppapasta incluso  
cutter included



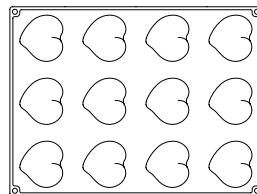
**PX4305**

**Passion**

mm 71x66x38 h  
~ 100 ml

12 impronte - indents

photo credits:  
Andrea Tortora  
Benedetta Bassanelli



**PX4343**

**Mister**

mm 58x58x33 h  
~ 90 ml

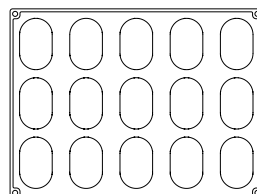
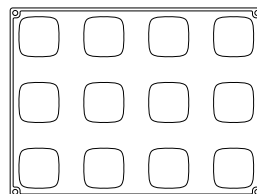
12 impronte - indents

**PX4345**

**Miss**

mm 78x48x33 h  
~ 90 ml

15 impronte - indents



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



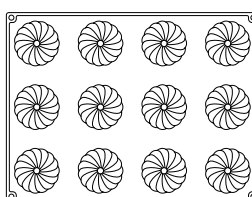


**NEW**

**PX4372**  
Gnammy

Ø mm 68x34 h  
~ 90 ml

12 impronte - indents



**PX4349**  
Loop

Ø mm 65x34 h  
~ 90 ml

12 impronte - indents

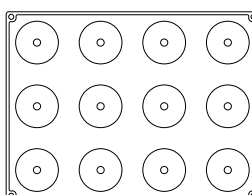


photo credits:  
Richard Hawke



**PX4307**  
Moon

Ø mm 61x50 h  
~ 100 ml

12 impronte - indents

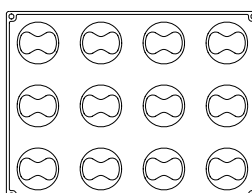
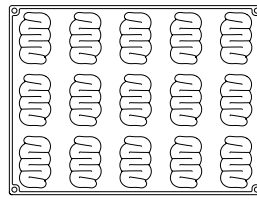


photo credits:  
Cécile Moritel



**Pavoflex 400x300 mm**

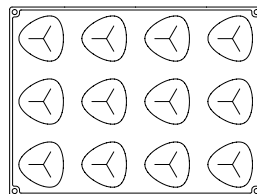


**PX4342**

Turn

mm 80x46x38 h  
~ 100 ml

15 impronte - indents

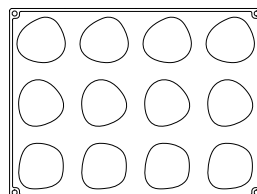


**PX4303**

Natural

mm 69x68x52 h  
~ 100 ml

12 impronte - indents

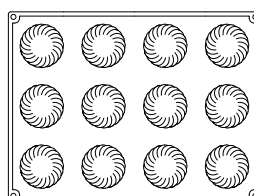


**PX4301**

Zen

Ø mm 68x32 h  
~ 100 ml

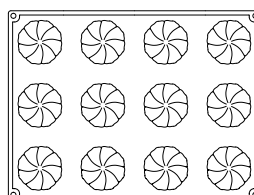
12 impronte - indents



**PX4317**  
Caleidon

Ø mm 66x34 h  
~ 93 ml

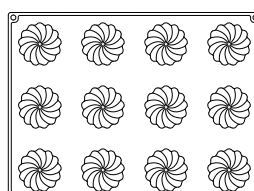
12 impronte - indents



**PX4322**  
Twister

Ø mm 66x35 h  
~ 88 ml

12 impronte - indents



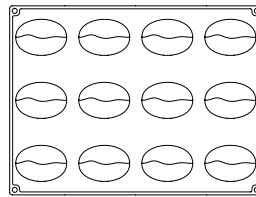
**PX4308**  
Delice

Ø mm 64x52 h  
~ 100 ml

12 impronte - indents



## Pavoflex 400x300 mm



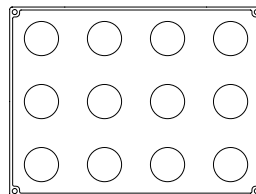
**PX4312**

Moka

mm 83x58x32 h

~ 100 ml

12 impronte - indents



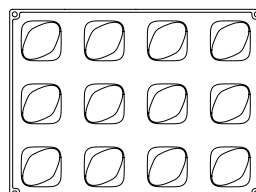
**PX4302**

Drop

Ø mm 66x47 h

~ 100 ml

12 impronte - indents



**PX4306**

Déco

mm 58x58x40 h

~ 100 ml

12 impronte - indents

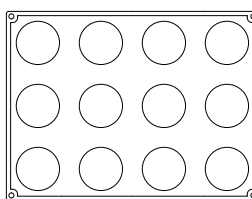


**PX4321**  
Planet

Ø mm 66x34 h  
~ 93 ml

12 impronte - indents

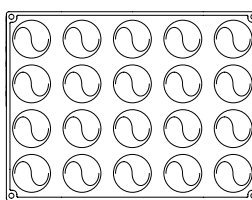
photo credits:  
Nicolas Bacheyre



**PX4327**  
Battuta d'inizio  
by Davide Oldani

Ø mm 55  
~ 80 ml

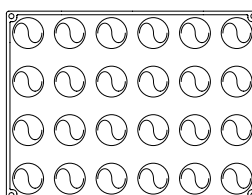
20 impronte - indents



**PX4338**  
Battuta d'inizio  
by Davide Oldani

Ø mm 45  
~ 48 ml

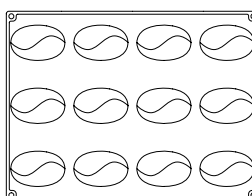
24 impronte - indents



**PX4304**  
Curvy

mm 83x53x42 h  
~ 100 ml

12 impronte - indents





**Pavoflex 400x300 mm**

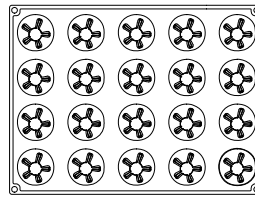
**PX4329**

**Pear**

by Emmanuele  
Forcone

Ø mm 53x70 h  
~ 90 ml

20 impronte - indents



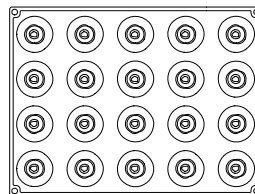
**PX4330**

**Apple**

by Emmanuele  
Forcone

Ø mm 55x48 h  
~ 90 ml

20 impronte - indents



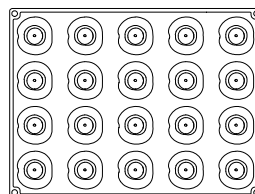
**PX4331**

**Cherry**

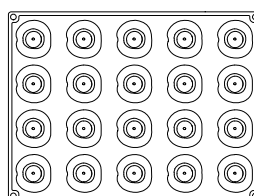
by Emmanuele  
Forcone

mm 58x53x46 h  
~ 90 ml

20 impronte - indents







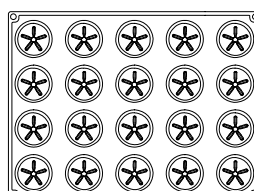
**PX4331**

**Peach**

by Emmanuele  
Forcone

mm 58x53x46 h  
~ 90 ml

20 impronte - indents



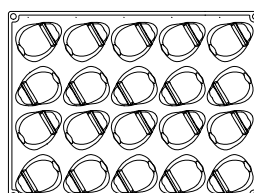
**PX4332**

**Tangerine**

by Emmanuele  
Forcone

Ø mm 57x50 h  
~ 90 ml

20 impronte - indents



**PX4333**

**Strawberry**

by Emmanuele  
Forcone

mm 71x54x46 h  
~ 90 ml

20 impronte - indents



### Pavoflex 400x300 mm

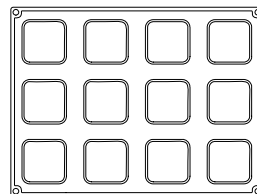
#### PX4335S

##### Square

by Gianluca Fusto

mm 68x68x15 h  
~ 68 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta  
inserimento  
insert cutter mm  
53x53

coppapasta biscotto  
cookie cutter  
mm 93x93



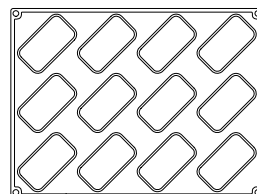
#### PX4337S

##### Rectangular

by Gianluca Fusto

mm 92x50x15 h  
~ 67 ml

12 impronte - indents



Il kit include - the kit includes:

coppapasta  
inserimento  
insert cutter  
mm 77x35

coppapasta biscotto  
cookie cutter  
mm 117x75



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

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



**PX4334S**

Round

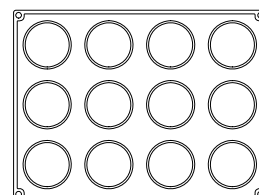
by Gianluca Fusto

Ø mm 74x15 h  
~ 64 ml

12 impronte - indents



Il kit include - the kit includes:



coppapasta inserimento  
insert cutter  
Ø mm 59

coppapasta biscotto  
cookie cutter  
Ø mm 99



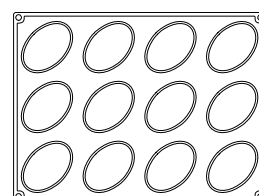
**PX4336S**

Oval

by Gianluca Fusto

mm 93x62x15 h  
~ 67 ml

12 impronte - indents



Il kit include - the kit includes:

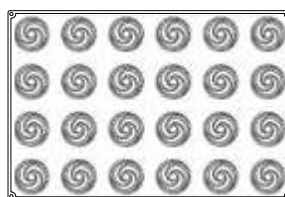
coppapasta inserimento  
insert cutter  
mm 79x35

coppapasta biscotto  
cookie cutter  
mm 118x87





## Pavoflex 600x400 mm



**PX039**

**Bocciolo**

Ø mm 70x42 h

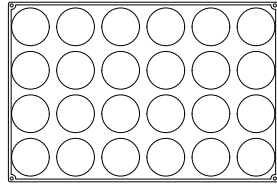
~ 130 ml

24 impronte - indents





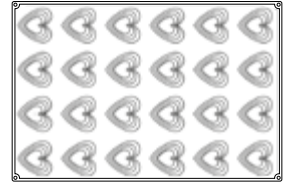
**Pavoflex 600x400 mm**



**PX078**  
Daisy

Ø mm 74x15 h  
~ 65 ml

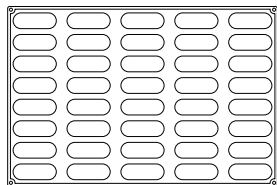
24 impronte - indents



**PX032**  
Love

mm 78x77x34 h  
~ 110 ml

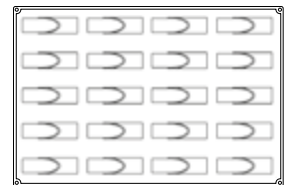
24 impronte - indents



**PX068**  
Gianduiotto

mm 90x30x53 h  
~ 83 ml

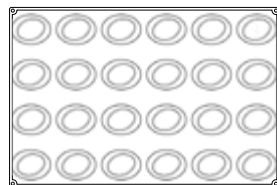
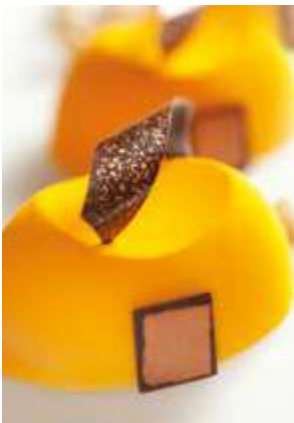
40 impronte - indents



**PX024**  
Flow

mm 120x33x32 h  
~ 100 ml

20 impronte - indents



**PX064**  
Wave

mm 83x62x35 h  
~ 130 ml

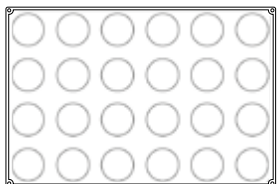
24 impronte - indents



**PX016**  
Intrigo

Ø mm 70x42 h  
~ 100 ml

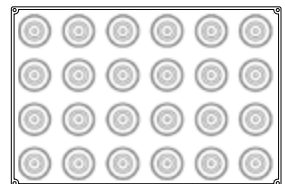
24 impronte - indents



**PX001**  
Semisfera

Ø mm 70x40 h  
~ 120 ml

24 impronte - indents

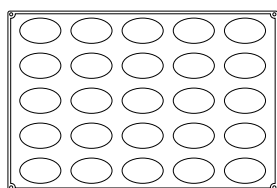


**PX034**  
Ring

Ø mm 70x50 h  
~ 110 ml

24 impronte - indents

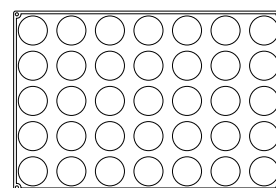




**PX067**  
Oval

mm 85x50x43 h  
~ 100 ml

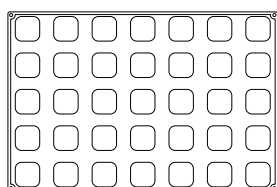
25 impronte - *indents*



**PX065**  
Kupola

Ø mm 60x58 h  
~ 110 ml

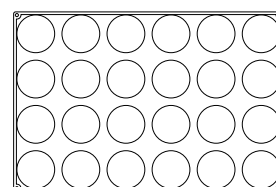
35 impronte - *indents*



**PX070**  
Tango

mm 50x50x58 h  
~ 130 ml

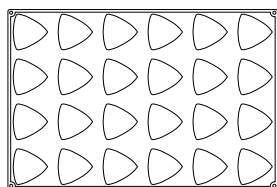
35 impronte - *indents*



**PX069**  
Levante

Ø mm 80x53 h  
~ 110 ml

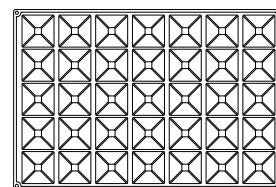
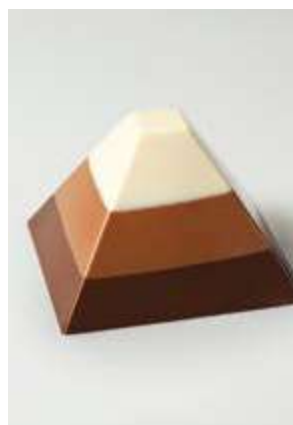
24 impronte - *indents*



**PX066**  
Trilo

mm 75x72x58 h  
~ 96 ml

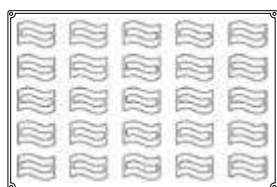
24 impronte - *indents*



**PX004**  
Piramide

mm 70x70x45 h  
~ 80 ml

35 impronte - *indents*



**PX023**  
Ondina

mm 80x45x40 h  
~ 130 ml

25 impronte - *indents*

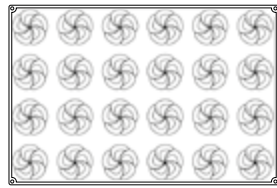


**PX030**  
Tekno

mm 58x50x50 h  
~ 115 ml

24 impronte - *indents*

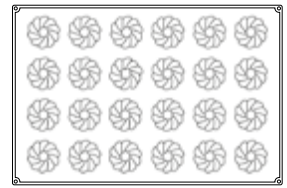
**Pavoflex 600x400 mm**



**PX063**  
Spirale

Ø mm 75x38 h  
~ 130 ml

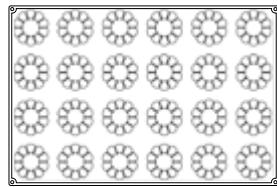
24 impronte - indents



**PX018**  
Fantasia

Ø mm 75x48 h  
~ 120 ml

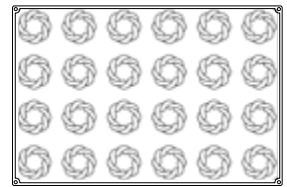
24 impronte - indents



**PX003**  
Briochette

Ø mm 79x37 h  
~ 100 ml

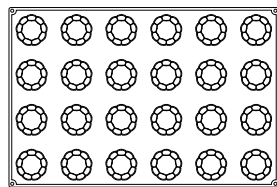
24 impronte - indents



**PX040**  
Intreccio

Ø mm 70x40 h  
~ 130 ml

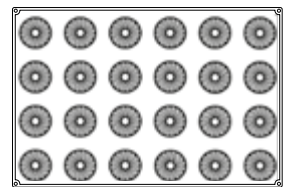
24 impronte - indents



**PX051**  
Charlotte

Ø mm 65x38 h  
~ 105 ml

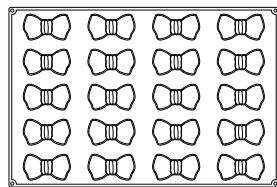
24 impronte - indents



**PX014**  
Guglhupf

Ø mm 70x33 h  
~ 70 ml

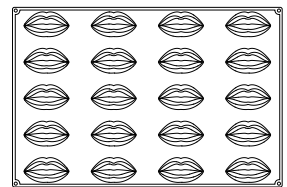
24 impronte - indents



**PX052**  
Papillon

mm 100x52x35 h  
~ 105 ml

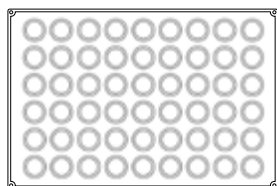
20 impronte - indents



**PX054**  
Bocca

mm 93x50x36 h  
~ 105 ml

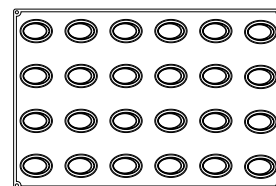
20 impronte - indents



**PX005**  
Mini Muffin

Ø mm 50x28 h  
~ 45 ml

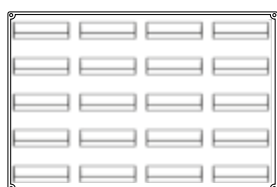
54 impronte - *indents*



**PX031\***  
Parentesi

mm 72x52x44 h  
~ 100 ml

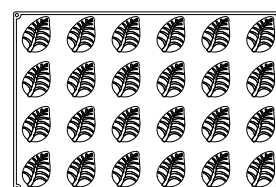
24 impronte - *indents*



**PX035**  
Move

mm 120x35x36 h  
~ 110 ml

20 impronte - *indents*



**PX055**  
Foglia

mm 86x56x38 h  
~ 105 ml

24 impronte - *indents*



**PX015**  
Trittico

mm 120x32x32 h  
~ 115 ml

20 impronte - *indents*



**PX027**  
Libra

mm 120x30x35 h  
~ 110 ml

20 impronte - *indents*



**PX025**  
Soft

mm 120x32x38 h  
~ 115 ml

20 impronte - *indents*



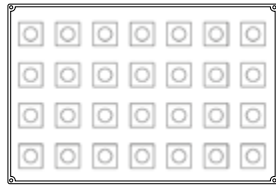
**PX042**  
Twist

mm 122x32x33 h  
~ 100 ml

20 impronte - *indents*



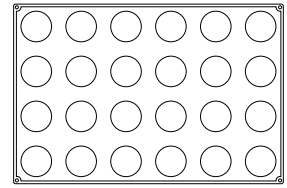
**Pavoflex 600x400 mm**



**PX007**  
Cubo

mm 50x50x50 h  
~ 115 ml

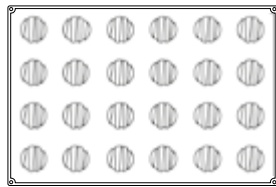
28 impronte - indents



**PX057**  
Cilindro

Ø mm 65x40 h  
~ 130 ml

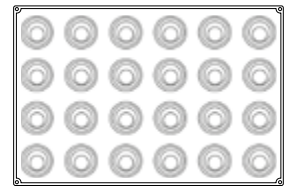
24 impronte - indents



**PX019**  
Rigo

Ø mm 60x45 h  
~ 115 ml

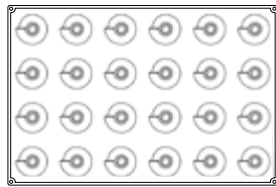
24 impronte - indents



**PX010**  
Babele

Ø mm 68x50 h  
~ 130 ml

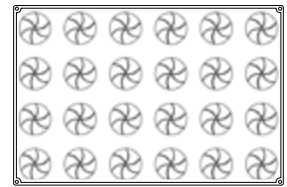
24 impronte - indents



**PX021**  
Cono

Ø mm 65x65 h  
~ 125 ml

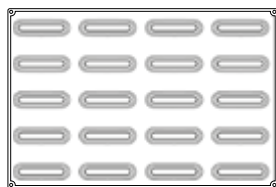
24 impronte - indents



**PX033**  
Vertigo

Ø mm 70x44 h  
~ 110 ml

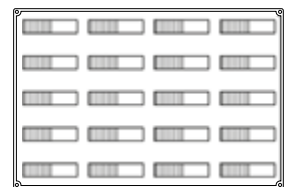
24 impronte - indents



**PX036**  
Round

mm 123x35x32 h  
~ 100 ml

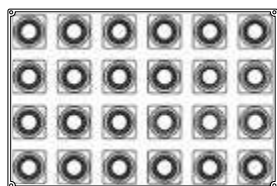
20 impronte - indents



**PX026**  
Log

mm 120x30x32 h  
~ 110 ml

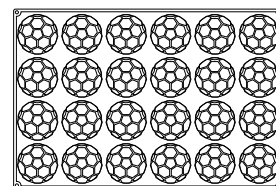
20 impronte - indents



**PX041**  
Caesar

mm 70x70x50 h  
~ 130 ml

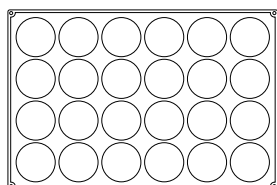
24 impronte - *indents*



**PX307**  
Pallone

Ø mm 80x45 h  
~ 150 ml

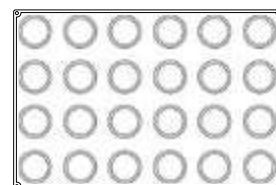
24 impronte - *indents*



**PX056**  
Big Muffin

Ø mm 85x50 h  
~ 235 ml

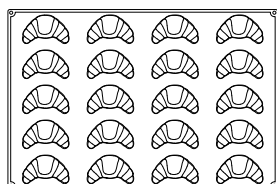
24 impronte - *indents*



**PX002**  
Muffin

Ø mm 70x40 h  
~ 130 ml

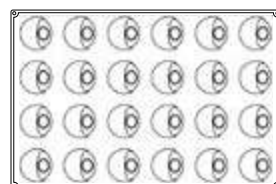
24 impronte - *indents*



**PX053\***  
Croissant

mm 100x60x36 h  
~ 95 ml

20 impronte - *indents*



**PX029**  
Eclisse

Ø mm 72x41 h  
~ 110 ml

24 impronte - *indents*

\*fino a esaurimento  
subject to availability



# Mignon













## Pavoflex 400x300 mm

**NEW**

**PX4378**

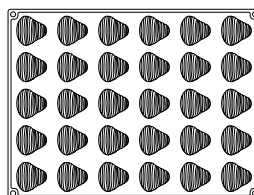
**Sfogliatella**

by Giuseppe Amato

mm 45x43,5x22 h

~ 20 ml

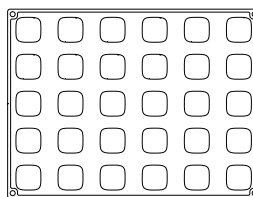
30 impronte - indents







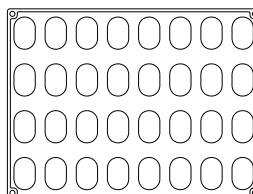
**Pavoflex 400x300 mm**



**PX4346**  
**Mister Mignon**

mm 35x35x20 h  
~ 18 ml

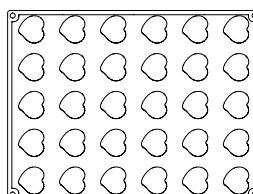
30 impronte - indents



**PX4348**  
**Miss Mignon**

mm 46x28x20 h  
~ 18 ml

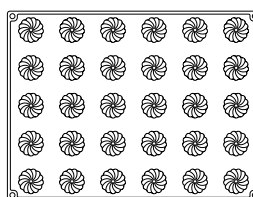
32 impronte - indents



**PX4325**  
**Passion**

mm 40x30x20 h  
~ 18 ml

30 impronte - indents



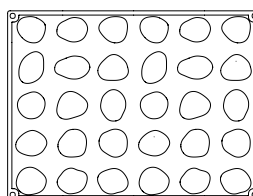
**PX4324**

Delice

Ø mm 36x29 h

~ 18 ml

30 impronte - indents



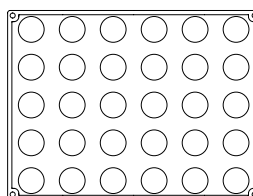
**PX4326**

Zen

dimensioni varie  
different shapes

~ 18 ml

30 impronte - indents



**PX4323**

Planet

Ø mm 38x20 h

~ 18 ml

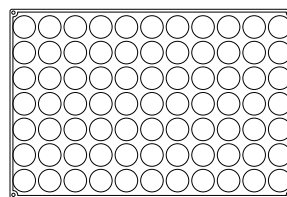
30 impronte - indents

photo credits:  
Richard Hawke





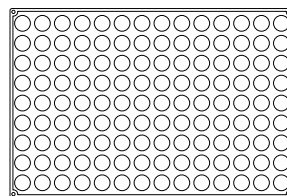
## Pavoflex 600x400 mm



**PX303**  
Semisfera

Ø mm 42x21 h  
~ 20 ml

77 impronte - indents



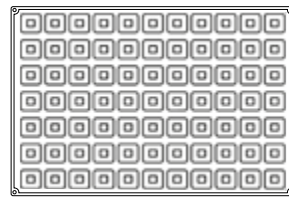
**PX304**  
Semisfera

Ø mm 30x18 h  
~ 10 ml

126 impronte - indents



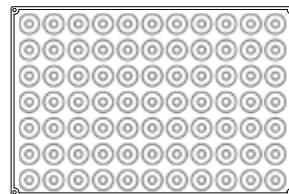
**Pavoflex 600x400 mm**



**PX046**  
Savarin Mignon

mm 38x38x13 h  
~ 14 ml

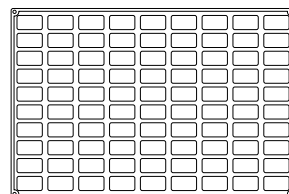
77 impronte - indents



**PX045**  
Savarin Mignon

Ø mm 40x13 h  
~ 13 ml

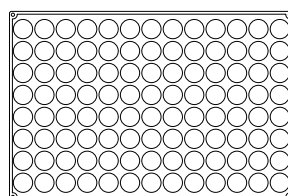
77 impronte - indents



**PX306**  
Mini Finanziere

mm 49x26x11 h  
~ 11 ml

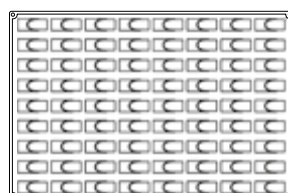
90 impronte - indents



**PX302**  
Pomponette

Ø mm 36x17 h  
~ 15 ml

104 impronte - indents



**PX047**  
Flow Mignon

mm 60x24x23 h  
~ 25 ml

72 impronte - indents



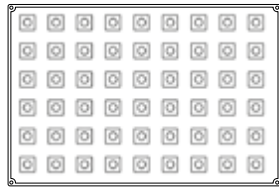
**PX017**  
Intrigo Mignon

Ø mm 40x28 h  
~ 25 ml

54 impronte - indents



**Pavoflex 600x400 mm**



**PX012**  
Cubo Mignon

mm 30x30x30 h  
~ 25 ml

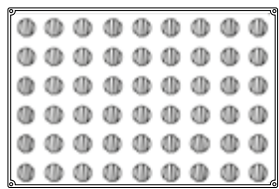
54 impronte - indents



**PX013**  
Cilindro Mignon

Ø mm 35x35 h  
~ 25 ml

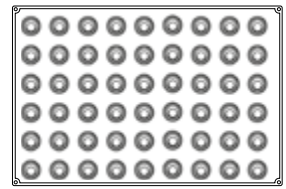
54 impronte - indents



**PX020**  
Rigo Mignon

Ø mm 35x30 h  
~ 25 ml

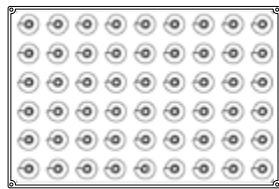
54 impronte - indents



**PX011**  
Babele

Ø mm 40x30 h  
~ 25 ml

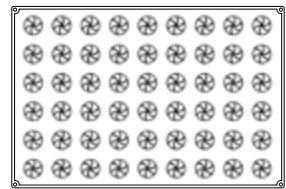
54 impronte - indents



**PX022**  
Cono Mignon

Ø mm 40x43 h  
~ 30 ml

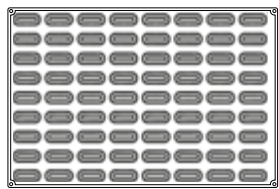
54 impronte - indents



**PX048**  
Vertigo Mignon

Ø mm 40x27 h  
~ 25 ml

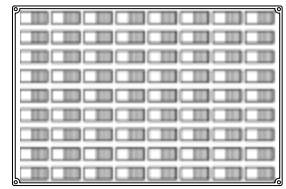
54 impronte - indents



**PX044**  
Round Mignon

mm 60x24x23 h  
~ 25 ml

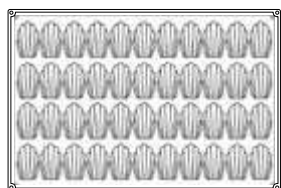
72 impronte - indents



**PX043**  
Log Mignon

mm 60x24x21 h  
~ 29 ml

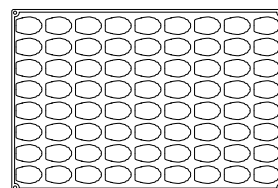
72 impronte - indents



**PX006**  
Madeleine

mm 78x45x18 h  
~ 35 ml

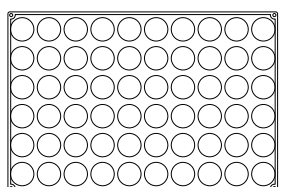
44 impronte - indents



**PX305**  
Mini Madeleine

mm 52x33x15 h  
~ 15 ml

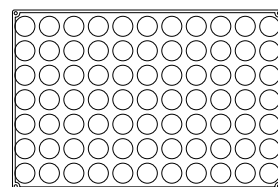
72 impronte - indents



**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





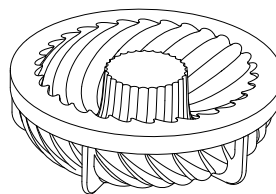
## Pavocake

**NEW****KE062****Cyclone**

by Emmanuele  
Forcone

external Ø mm 180  
internal Ø mm 55  
mm 57 h

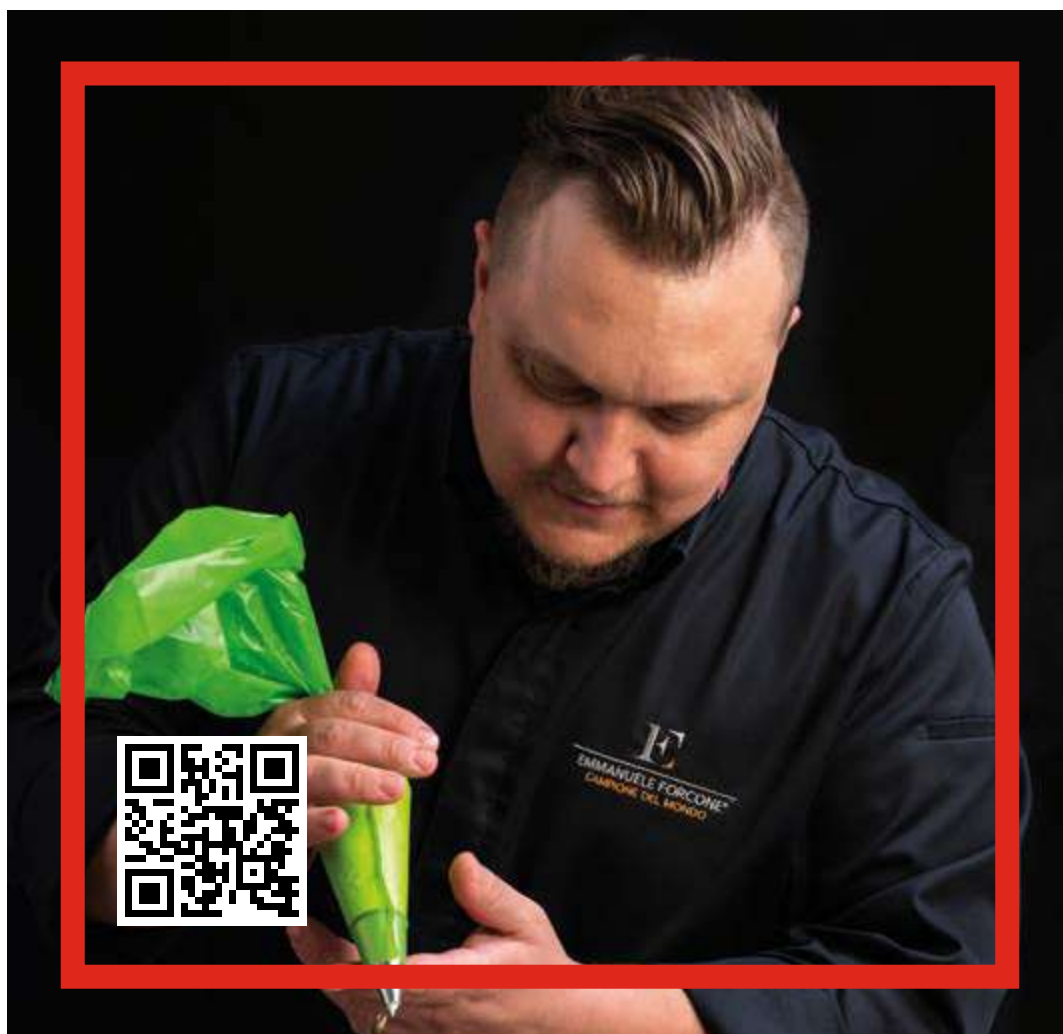
~ 1036 ml



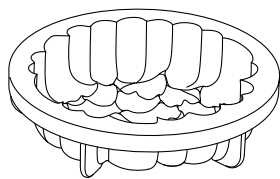
## Emmanuele Forcone x Pavocake

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 TOPs, da interpretare in modo creativo sia in abbinamento alle torte che come spettacolari dessert al piatto.

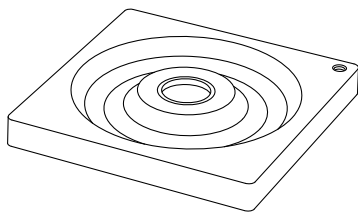
*So many ideas for a coloured pastry. The collaboration between Emmanuele Forcone, World Pastry Champion, and Pavoni Italia has led to the creation of Torte di Emmanuele with extraordinary 3D effects, and TOPs to be creatively interpreted both in combination with cakes and as spectacular plated desserts.*



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

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



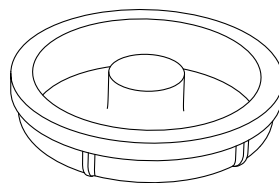


**KE069S**

**Hula**

by Emmanuele Forcone

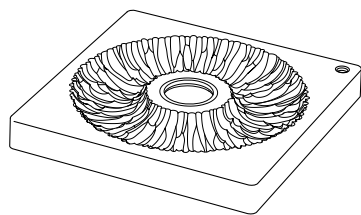
Top external Ø mm 170  
internal Ø mm 65  
mm 21 h  
~ 294 ml



**NEW**

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



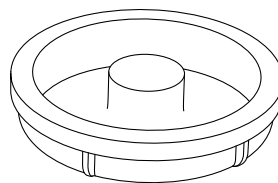


**KE070S**

**Corolla**

by Emmanuele Forcone

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

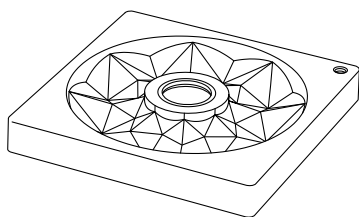


**NEW**

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





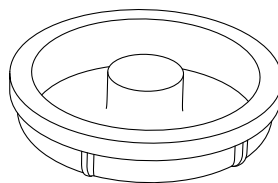


**KE071S**

**Louvre**

by Emmanuele Forcone

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

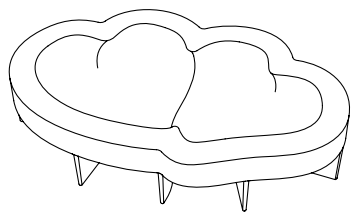


**NEW**

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







**KE049S**

**Beloved**

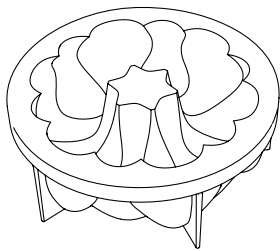
by Emmanuele  
Forcone

mm 250x140x60 h  
~ 1200 ml



coppapasta incluso  
cutter *included*





**KE047**

**Nevada**

by Emmanuele  
Forcone

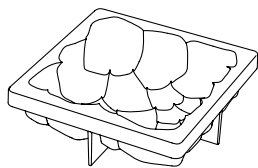
external Ø mm 180  
internal Ø mm 36  
mm 70 h  
~ 1150 ml

abbinabile con inserimento:  
can be combined with insert:

**KE020**

vedi pag - see page 257



**KE050****Ametista**

by Emmanuele

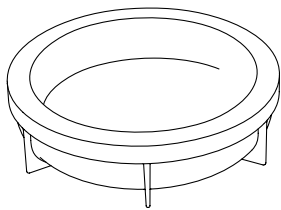
Forcone

mm 165x165x50 h

~ 1000 ml





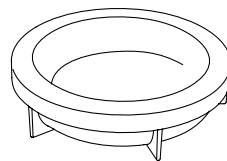


**KE024**

**Planet**

by Emmanuele  
Forcone

Ø mm 180x45 h  
~ 1000 ml



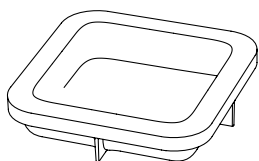
**KE052**

**Mini Planet**

by Emmanuele  
Forcone

Ø mm 145x40 h  
~ 600 ml



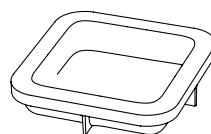


**KE043**

**Mars**

by Emmanuele Forcone

mm 165x165x40 h  
~ 1000 ml



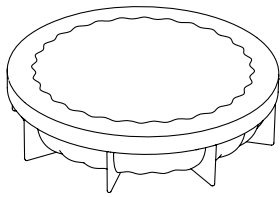
**KE051**

**Mini Mars**

by Emmanuele Forcone

mm 135x135x37 h  
~ 600 ml



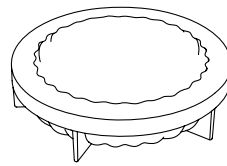


**KE013**

**Plissée**

by Emmanuele  
Forcone

Ø mm 180x47 h  
~ 1000 ml



**KE053**

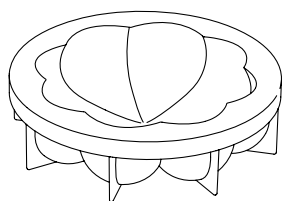
**Mini Plissée**

by Emmanuele  
Forcone

Ø mm 145x40 h  
~ 550 ml





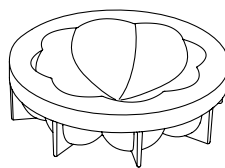


**KE015**

**Bombée**

by Emmanuele Forcone

Ø mm 180x50 h  
~ 1000 ml



**KE054**

**Mini Bombée**

by Emmanuele Forcone

Ø mm 145x43 h  
~ 550 ml





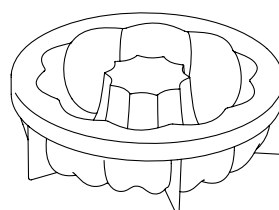
**KE018**

**Queen**

by Emmanuele Forcone

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

abbinabile con  
inserimento:  
can be combined with  
insert:



**KE020**

vedi pag - see page 257



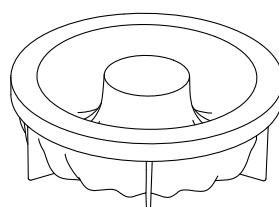
**KE019**

**Royal**

by Emmanuele Forcone

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

abbinabile con  
inserimento:  
can be combined with  
insert:



**KE020**

vedi pag - see page 257



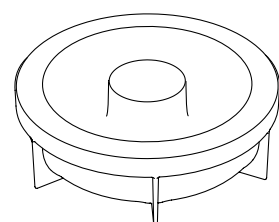
**KE032**

**Galaxy**

by Emmanuele Forcone

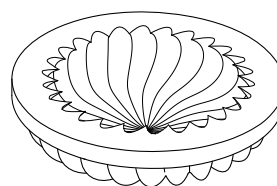
external Ø mm 175  
internal Ø mm 55  
mm 55 h  
~ 1000 ml

abbinabile con  
inserimento:  
can be combined with  
insert:



**KE020**

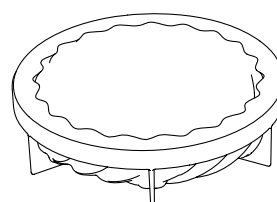
vedi pag - see page 257



**KE042**  
**Flip**

by Emmanuele  
Forcone

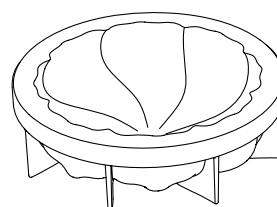
Ø mm 180x45 h  
~ 900 ml



**KE027**  
**Caleidon**

by Emmanuele  
Forcone

Ø mm 180x45 h  
~ 1000 ml

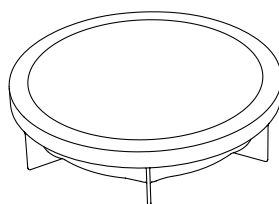


**KE030**  
**Twister**

by Emmanuele  
Forcone

Ø mm 180x50 h  
~ 1000 ml



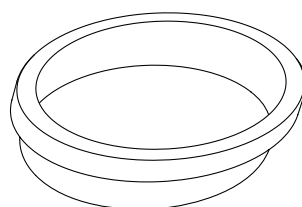


**KE025**

**Classic**

by Emmanuele  
Forcone

Ø mm 180x45 h  
~ 1000 ml

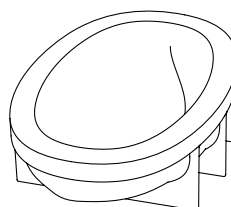


**KE026**

**Windy**

by Emmanuele  
Forcone

mm 195x180x45 h  
~ 1100 ml

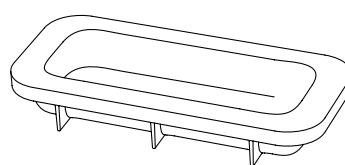


**KE028**

**Curvy**

by Emmanuele  
Forcone

mm 200x130x65 h  
~ 960 ml

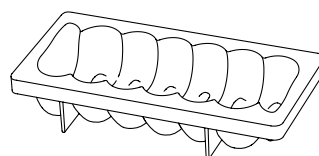


**KE044**

**Venus**

by Emmanuele  
Forcone

mm 250x100x40 h  
~ 900 ml

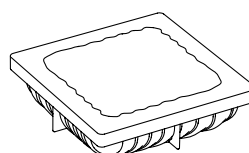


**KE039**

**Honorè**

by Emmanuele  
Forcone

mm 230x105x45 h  
~ 1000 ml

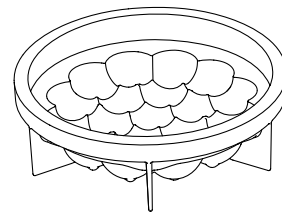


**KE023**

**Pop**

by Emmanuele  
Forcone

mm 162x162x46 h  
~ 1000 ml

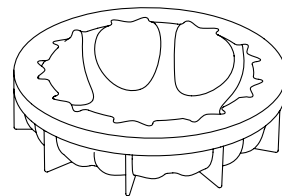


**KE029**

**Puffy**

by Emmanuele  
Forcone

Ø mm 180x55 h  
~ 1000 ml

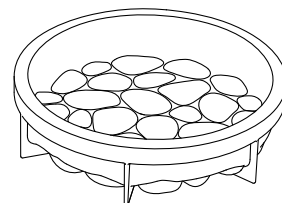


**KE014**

**Petal**

by Emmanuele  
Forcone

Ø mm 180x47 h  
~ 1000 ml



**KE038**

**Rocky**

by Emmanuele  
Forcone

Ø mm 180x50 h  
~ 1050 ml





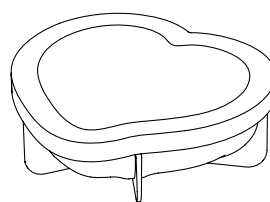
**KE016**

**Passion**

by Emmanuele Forcone

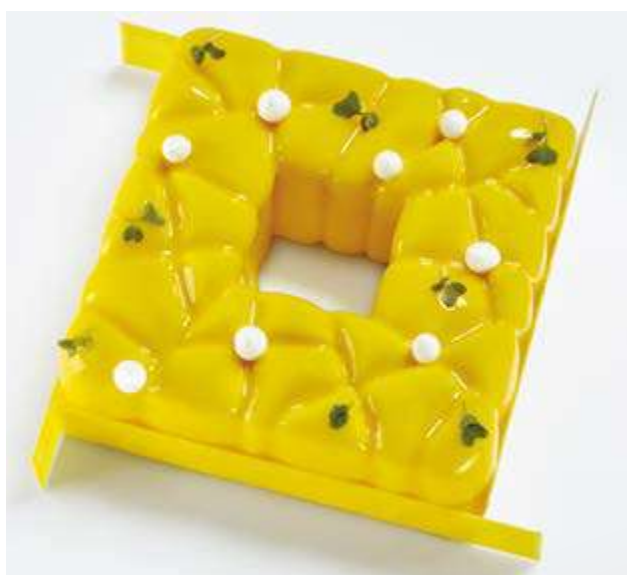
mm 175x165x58 h  
~ 960 ml

abbinabile con  
inserimento:  
can be combined  
with insert:



**KE017**

vedi pag - see  
page 257

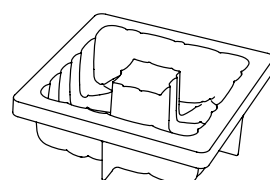


**KE037**

**Square**

by Emmanuele Forcone

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

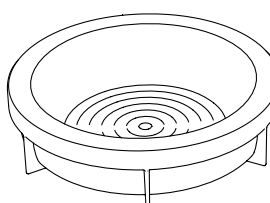


**KE031**

**Top**

by Emmanuele Forcone

Ø mm 180x45 h  
~ 900 ml



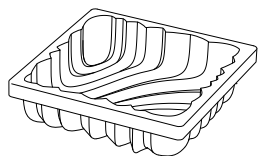
## Karim Bourgi x Pavocake

Un'altra idea unica da uno dei più apprezzati pasticciere del panorama internazionale. Dopo Coin, Karim Bourgi, capo pasticciere di Alman 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 Alman Group – teamed up with Pavoni Italia to create Squeeze, a cake with a unique texture with irregular and complex shapes that can be creatively interpreted and enhanced with elegant colours and decorations.*



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



**KE065**  
**Squeeze**  
by Karim  
Bourgi

**NEW**

mm 164x164x47 h  
~ 1086 ml



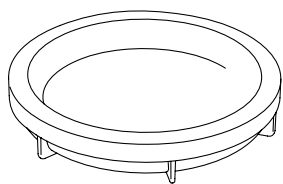


## Maurizio Santin x Pavocake

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

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





**KE058**

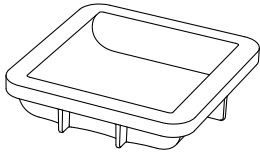
**Disco**

by Maurizio Santin

Ø mm 180x30 h

~ 720 ml





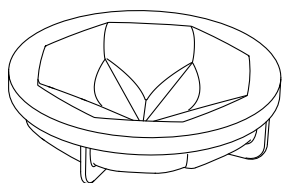
**KE063**  
Jupiter

**NEW**

mm 167x158x40 h  
~ 1006 ml







**KE064**  
Sunny

**NEW**

Ø mm 180x50 h  
~ 966 ml

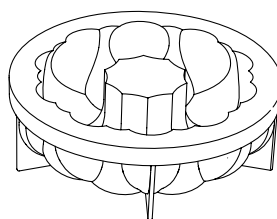




Sapore orientale e gusto esotico. Singapore è lo stampo sviluppato da Pavoni Italia in collaborazione con la Nazionale di Pasticceria singaporiana, campione dell'Asian Pastry 2016. Un'idea di successo, che ha contribuito alla realizzazione della torta Choco-Fraise vincitrice della Coppa del Mondo 2017.

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

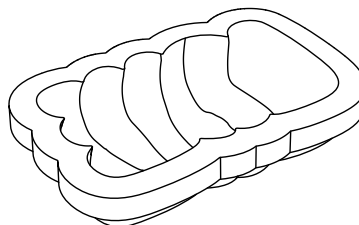
**KE036**  
Singapore



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

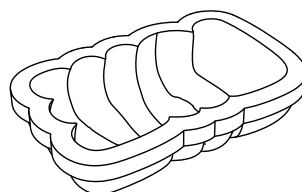


**KE060**  
Lovely  
by Antonio Bachour



mm 200x126x50 h  
~ 1000 ml

**KE061**  
Lovely  
by Antonio Bachour

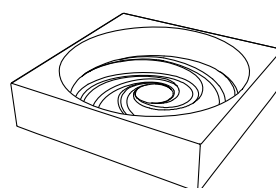


mm 166x103x40 h  
~ 550 ml



**KE001**

Ø mm 180x45 h  
~ 900 ml



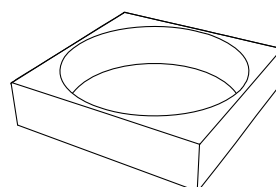
**PK001**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



**KE002**

Ø mm 180x45 h  
~ 1135 ml



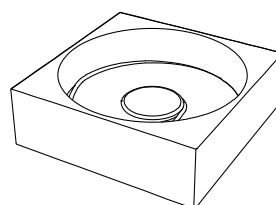
**PK002**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



**KE003**

Ø mm 180x60 h  
~ 1140 ml



**PK003**

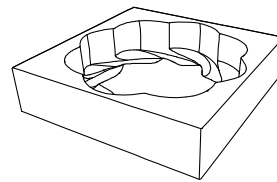
Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit





**KE004**

Ø mm 180x45 h  
~ 920 ml



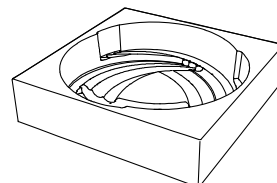
**PK004**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



**KE005**

Ø mm 180x45 h  
~ 1000 ml



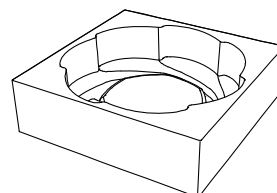
**PK005**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



**KE006**

Ø mm 180x55 h  
~ 1150 ml



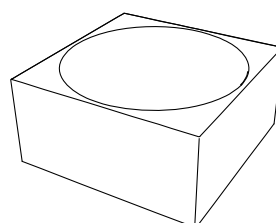
**PK006**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



**KE007**

Ø mm 180x90 h  
~ 1527 ml



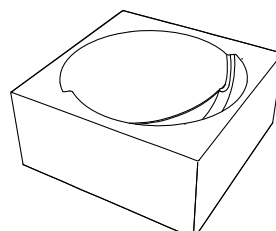
**PK007**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



**KE008**

Ø mm 180x90 h  
~ 1330 ml



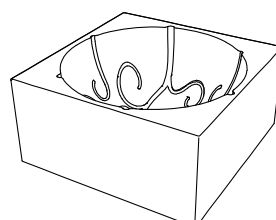
**PK008**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



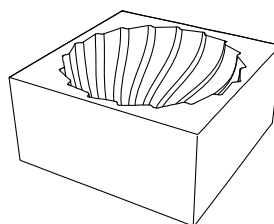
**KE009**

Ø mm 180x90 h  
~ 1540 ml



**PK009**

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit



### KE010

Ø mm 180x90 h  
~ 1440 ml

### PK010

Kit 6 tortiere+  
vassoio  
6 cake moulds+  
tray kit

## How to use

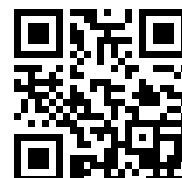


1. Riempi lo stampo con le tue preparazioni
2. Smodella con attenzione partendo dagli angoli
3. Completa lo smodellaggio dopo aver appoggiato la torta su di una superficie piana.

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



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



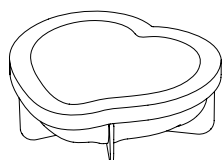


## Stampi inserti per torte Moulds for inserts

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

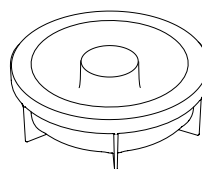
A useful aid for creating inserts of different types for your cakes. Various sizes, from 120 to 180 mm.

### Pavocake



**KE017**

mm 150x140x50 h  
~ 600 ml



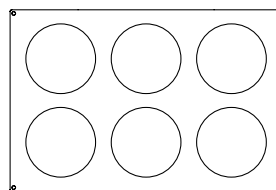
**KE020**

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

### Pavoflex 600x400 mm

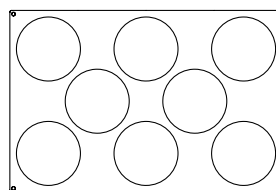
Utilizzabili anche come stampi per torte.

They can be used also as cake moulds.



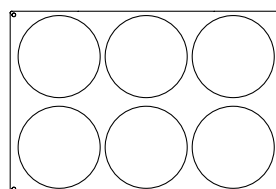
**PX061**

Ø mm 160x30 h  
6 impronte - indents



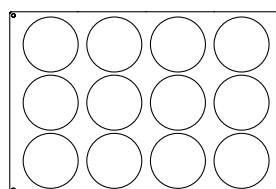
**PX076**

Ø mm 140x30 h  
8 impronte - indents



**PX075**

Ø mm 180x30 h  
6 impronte - indents



**PX077**

Ø mm 120x30 h  
12 impronte - indents



# Top



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

## Emmanuele Forcone x Top

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

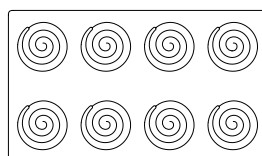
*A brand new line of silicone moulds to enhance any creation with an interplay of volumes and textures.*

### TOP07

#### Ipnosi

by Emmanuele Forcone

dim stampo - mould  
mm 300x175



Ø mm 60x10 h  
~ 30 ml

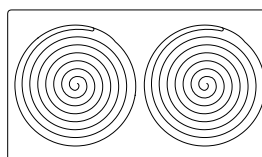
abbinabile a - can be  
combined with **PX078**

### TOP05

#### Ipnosi

by Emmanuele Forcone

dim stampo - mould  
mm 300x175



Ø mm 140x10 h  
~ 125 ml

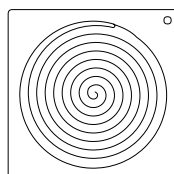
abbinabile alle fasce di pag  
149 e a **KE024** - combined  
with bands at page 149  
and **KE024**

### TOP06

#### Ipnosi

by Emmanuele Forcone

dim stampo - mould  
mm 190x190

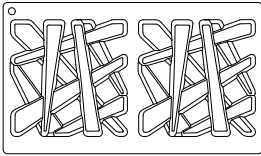


Ø mm 160x10 h  
~ 185 ml

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







**TOP13**

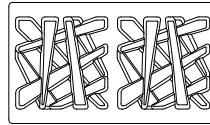
**Shanghai**

by Emmanuele Forcone

dim stampo - mould  
mm 300x175

mm 135x135x10 h  
~ 88 ml

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



**TOP14**

**Mini Shanghai**

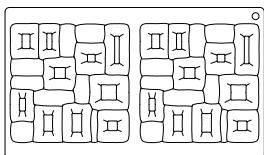
by Emmanuele Forcone

dim stampo - mould  
mm 240x140

mm 107x107x8 h  
~ 45 ml

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





**TOP01**

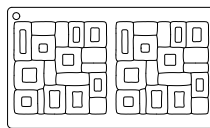
**Maya**

by Emmanuele Forcone

dim stampo - mould  
mm 300x175

mm 135x135x7 h  
~ 90 ml

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



**TOP12**

**Mini Maya**

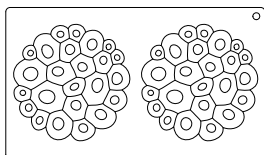
by Emmanuele Forcone

dim stampo - mould  
mm 240x140

mm 107x107x7 h  
~ 58 ml

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





### TOP09

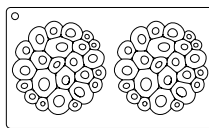
#### Coral

by Emmanuele Forcone

dim stampo - mould  
mm 300x175

Ø mm 135x15 h  
~ 90 ml

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



### TOP10

#### Mini Coral

by Emmanuele Forcone

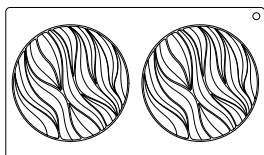
dim stampo - mould  
mm 240x140

Ø mm 110x10 h  
~ 45 ml

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







**TOP08**

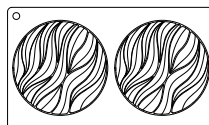
**River**

by Emmanuele Forcone

dim stampo - mould  
mm 300x175

Ø mm 135x15 h  
~ 110 ml

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



**TOP11**

**Mini River**

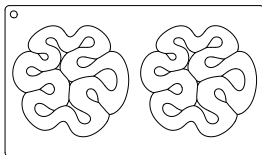
by Emmanuele Forcone

dim stampo - mould  
mm 240x140

Ø mm 110x12 h  
~ 58 ml

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





### TOP15

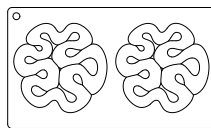
#### Jelly

by Emmanuele Forcone

dim stampo - mould  
mm 300x175

Ø mm 135x14 h  
~ 90 ml

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



### TOP16

#### Mini Jelly

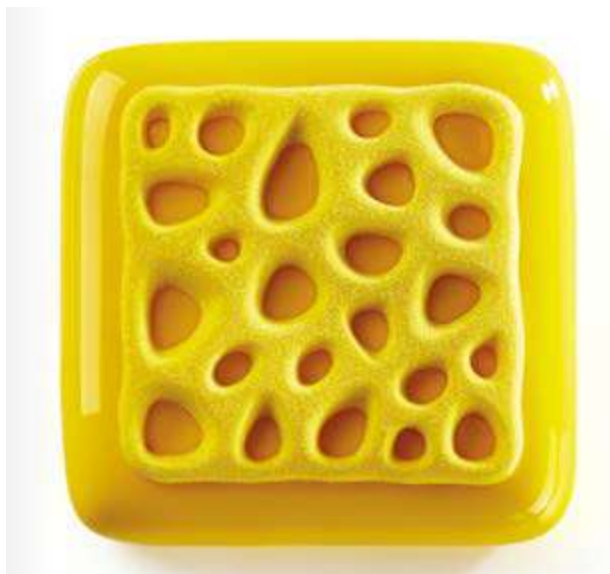
by Emmanuele Forcone

dim stampo - mould  
mm 240x140

Ø mm 110x11 h  
~ 50 ml

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





**TOP02**

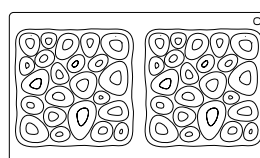
**Sponge**

by Emmanuele  
Forcone

dim stampo - mould  
mm 300x175

mm 135x135x10 h  
~ 80 ml

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



**TOP04**

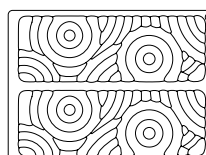
**Circle**

by Emmanuele  
Forcone

dim stampo - mould  
mm 240x175

mm 210x70x9 h  
~ 90 ml

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



**TOP03**

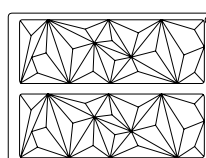
**Iceberg**

by Emmanuele  
Forcone

dim stampo - mould  
mm 240x175

mm 210x70x14 h  
~ 100 ml

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





# Tronchetti Logs

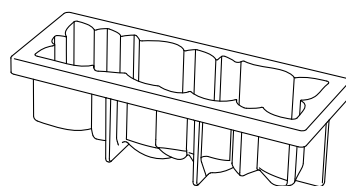






## Pavocake

**NEW**

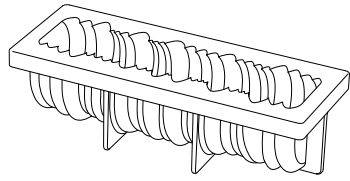


**KE067**  
Acanto

mm 251x83x79 h  
~ 1250 ml

**KE066**  
Sequoia

mm 250x92x74 h  
~ 1186 ml



**NEW**



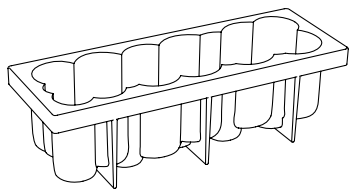


**KE045****Coin**

by Karim Bourgi

mm 250x80x77 h

~ 1200 ml

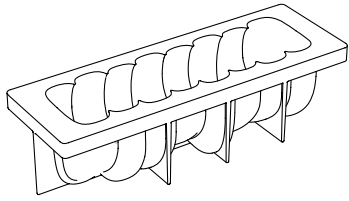


**KE033**

**Bilbao**

by Emmanuele  
Forcone

mm 250x85x75 h  
~ 1150 ml

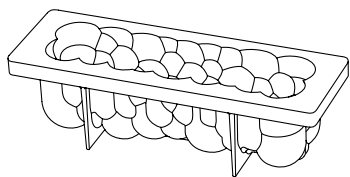


**KE041**

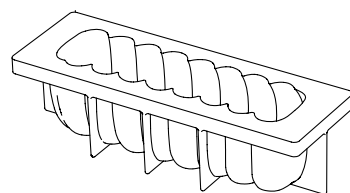
**Atomic**

by Emmanuele  
Forcone

mm 250x80x80 h  
~ 1200 ml





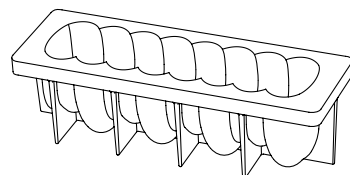


**KE022**

**Crème**

by Emmanuele Forcone

mm 250x84x75 h  
~ 1000 ml

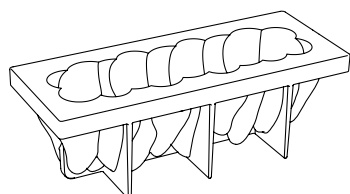


**KE040**

**Canyon**

by Emmanuele Forcone

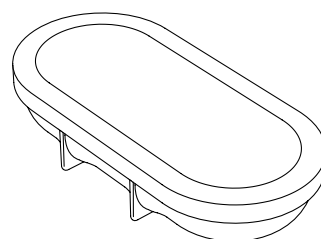
mm 250x85x80 h  
~ 1150 ml



**KE046**

**Anemone**

mm 250x90x85 h  
~ 1050 ml

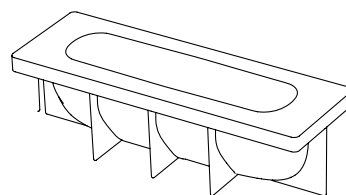


**KE034**

**Futura**

by Emmanuele Forcone

mm 230x100x45 h  
~ 850 ml

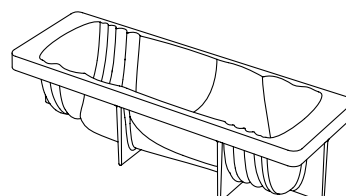


**KE021**

**Sublime**

by Emmanuele Forcone

mm 250x80x80 h  
~ 1000 ml

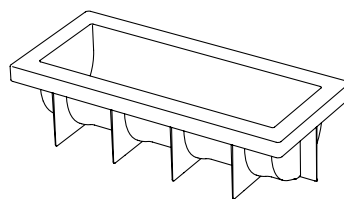


**KE035**

**Lady**

by Emmanuele Forcone

mm 250x90x75 h  
~ 1150 ml



**KE012**  
Bûche

mm 250x85x70 h  
~ 1240 ml

abbinabile con  
inserimento:  
can be combined  
with insert:

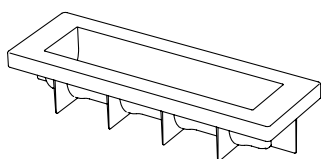
**KE011**  
vedi sotto  
see below

## Stampi inserti per tronchetti Moulds for inserts

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

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

### Pavocake



**KE011**

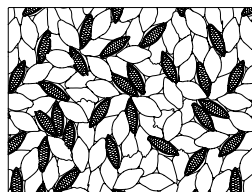
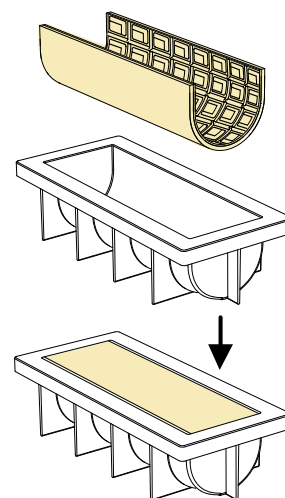
mm 230x55x50 h  
~ 540 ml



## Texture per tronchetti Textures for logs

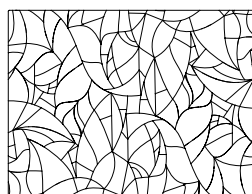
Rendi il tuo tronchetto una creazione davvero unica! Con le texture in silicone Pavoni Italia, otterrai una decorazione veloce e di grande effetto.

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



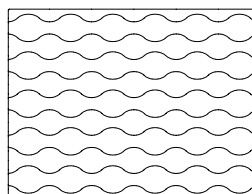
**TX01**  
Cabosse

mm 250x190  
utilizzabile con -  
to be used with  
**KE012**



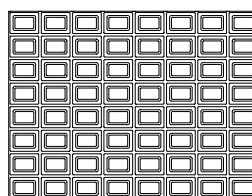
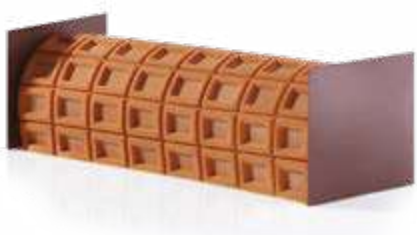
**TX02**  
Sauvage

mm 250x190  
utilizzabile con -  
to be used with  
**KE012**



**TX03**  
Rollé

mm 250x190  
utilizzabile con -  
to be used with  
**KE012**



**TX04**  
Chocolat

mm 250x190  
utilizzabile con -  
to be used with  
**KE012**

# Tronchetti porzionabili

## *Portionable logs*

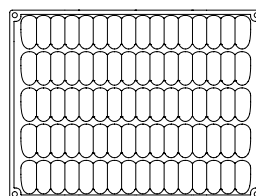


## Pavoflex 400x300 mm

### PX4320\* Plummy

mm 360x50x36 h  
~ 410 ml

5 impronte - indents



abbinabile con  
inserimento - can be  
combined with insert:

### PX058

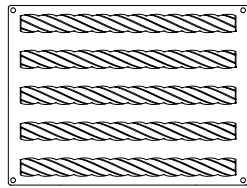
vedi pag - see page 279



\*fino a esaurimento  
subject to availability



**Pavoflex 400x300 mm**



**PX4309\***

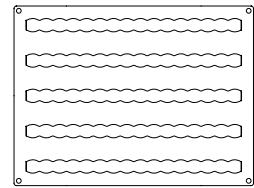
Candy

mm 360x39x35 h  
~ 360 ml

5 impronte - indents

abbinabile con  
inserimento - can be  
combined with insert:

**PX058**



**PX4310\***

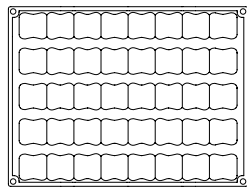
Soft

mm 360x43x38 h  
~ 360 ml

5 impronte - indents

abbinabile con  
inserimento - can be  
combined with insert:

**PX058**



**PX4318\***

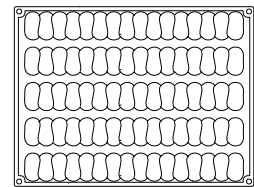
Bamboo

mm 360x40x38 h  
~ 400 ml

5 impronte - indents

abbinabile con  
inserimento - can be  
combined with insert:

**PX058**



**PX4319\***

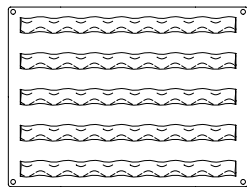
Dada

mm 360x42x37 h  
~ 420 ml

5 impronte - indents

abbinabile con  
inserimento - can be  
combined with insert:

**PX058**



**PX4311\***

Volupté

mm 360x41x37 h  
~ 360 ml

5 impronte - indents

abbinabile con  
inserimento - can be  
combined with insert:

**PX058**

\*fino a esaurimento  
subject to availability



## Pavoflex 600x400 mm

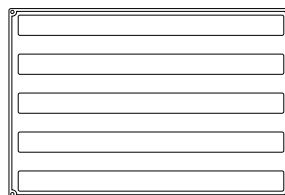
### PX060 Tronchetto Mono

Ø mm 40x560  
~ 600 ml

5 impronte - indents

abbinabile con  
inserimento - can be  
combined with insert:

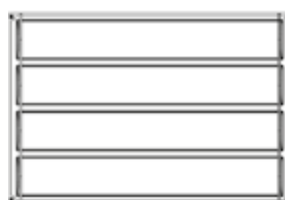
### PX058



### PX059 Tronchetto

mm 560x80x63 h  
~ 2376 ml

4 impronte - indents



## Stampi inserti per tronchetti Moulds for inserts

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

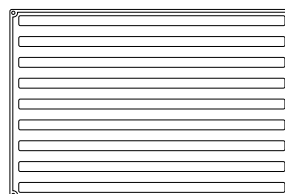
Quickly and easily prepare the inserts for your portionable logs, to be finished in the oven or in a blast chiller.

## Pavoflex 600x400 mm

### PX058 Tronchetto Mignon

Ø mm 18x560  
~ 124 ml

9 impronte - indents





# Sphere







LeVoni

PX-4315

-40°C / +260°C  
-40°F / +482°F

100%

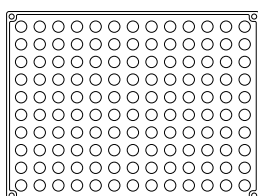


photo credits: Fabrizio Fiorani

## Pavoflex 400x300 mm

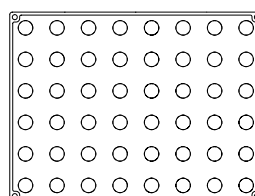
Dimensioni diverse, da 15 a 60 mm di diametro, per preparare sezioni di sfere da decorare e utilizzare per impreziosire le tue preparazioni.

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



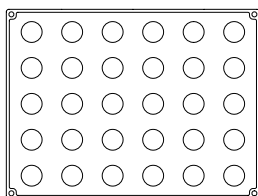
### PX4339

Ø mm 15  
~ 2 ml  
130 impronte - indents



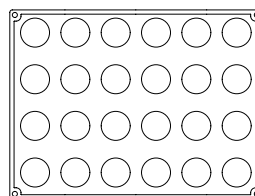
### PX4314

Ø mm 20  
~ 4 ml  
48 impronte - indents



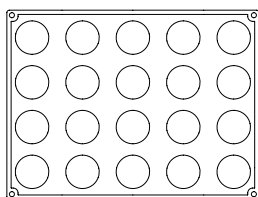
### PX4313

Ø mm 30  
~ 14 ml  
30 impronte - indents



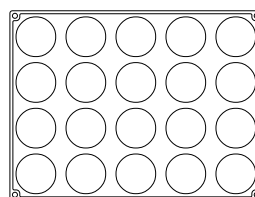
### PX4315

Ø mm 40  
~ 33 ml  
24 impronte - indents



### PX4316

Ø mm 50  
~ 65 ml  
20 impronte - indents



### PX4350

Ø mm 60  
~ 110 ml  
20 impronte - indents

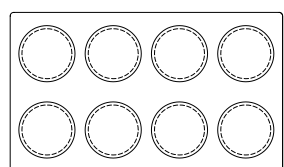




## Pavoduo 300x175 mm

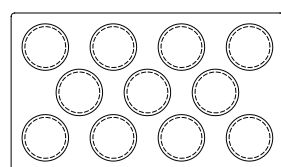
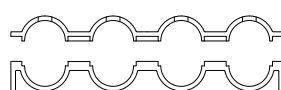
Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo".

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



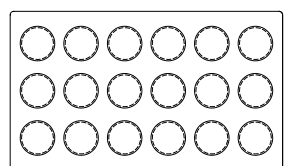
### AF001

Ø mm 55  
~ 87 ml  
8 impronte - indents



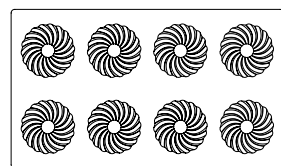
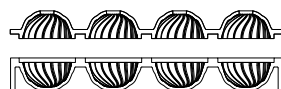
### AF002

Ø mm 45  
~ 48 ml  
11 impronte - indents



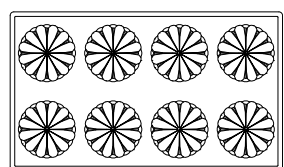
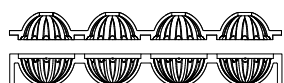
### AF003

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



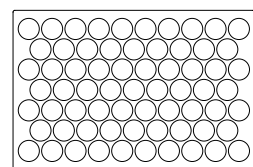
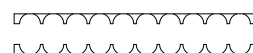
### AF004

Ø mm 55  
~ 83 ml  
8 impronte - indents



### AF005

Ø mm 55  
~ 80 ml  
8 impronte - indents



### LS05

Ø mm 25  
~ 8 ml  
67 impronte - indents  
Dim. stampo - mould  
mm 290x190

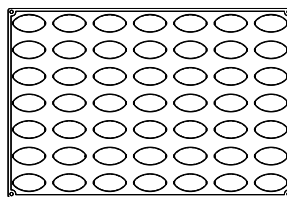


# Quenelle





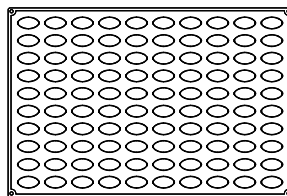
## Pavoflex 600x400 mm



**PX071**  
Quenelle

mm 66x33x30 h  
~ 32 ml

49 impronte - indents



**PX072**  
Mini Quenelle

mm 42x20x20 h  
~ 8 ml

100 impronte - indents

**Pavoflex 600x400 mm**

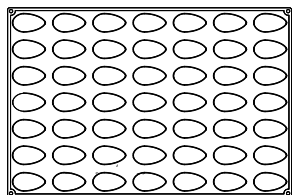
**PX073**

Quenelle Tonda

mm 66x35x26 h

~ 34 ml

49 impronte - indents



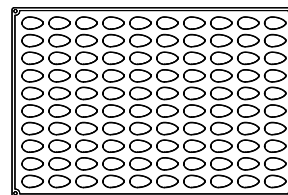
**PX074**

Mini Quenelle Tonda

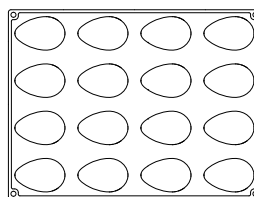
mm 42x22x17 h

~ 9 ml

100 impronte - indents



**Pavoflex 400x300 mm**



**PX4369**  
Mono Quenelle

mm 77x51x42 h  
~ 90 ml

16 impronte - indents



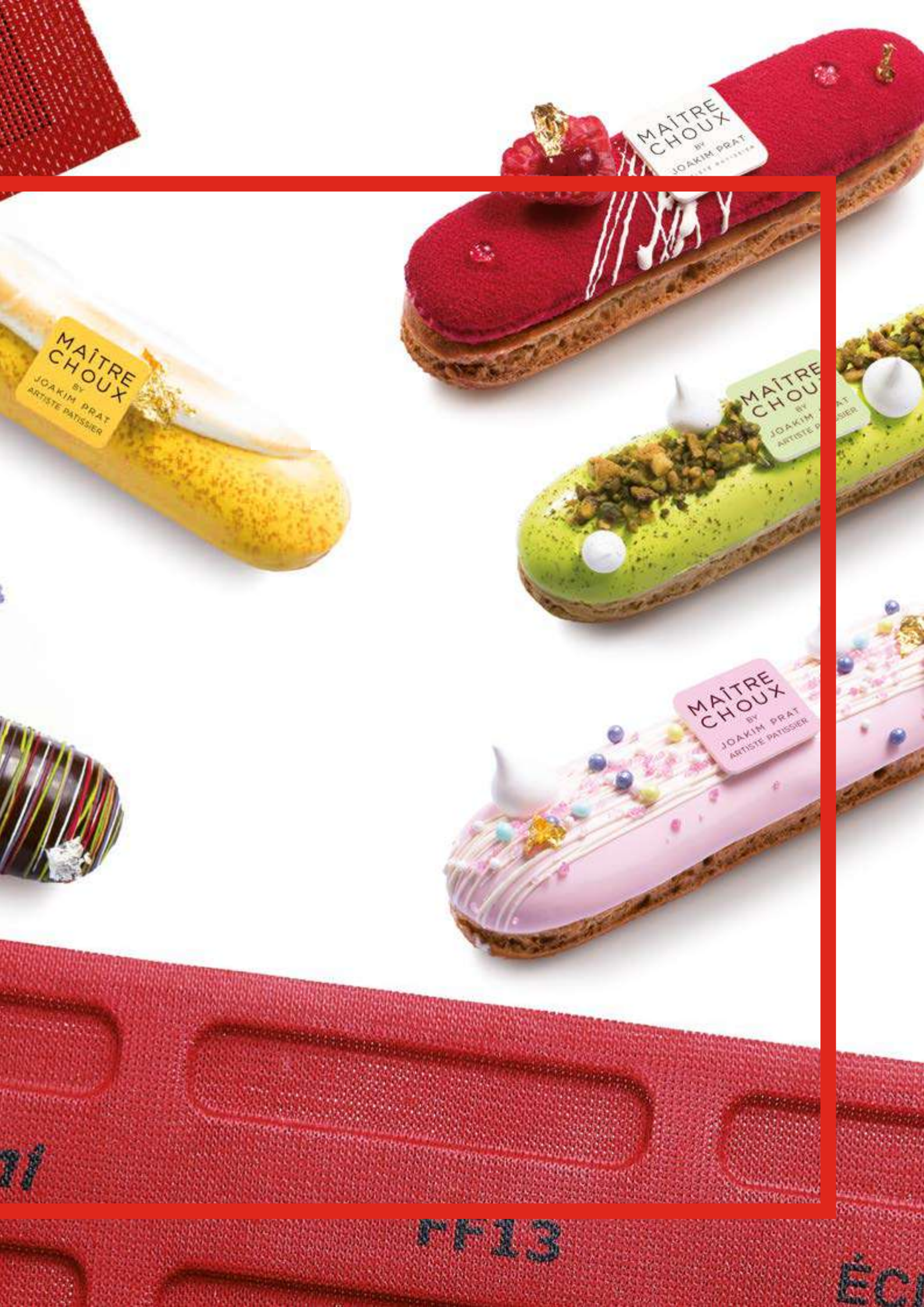


# Éclair Mania



pavon

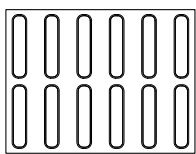




## Formasil Éclair

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

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

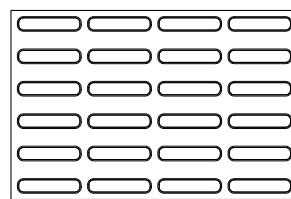


### FF4313

mm 125x25x5 h  
12 impronte - indents

Dim. stampo - mould  
mm 400x300

**NEW**



### FF13

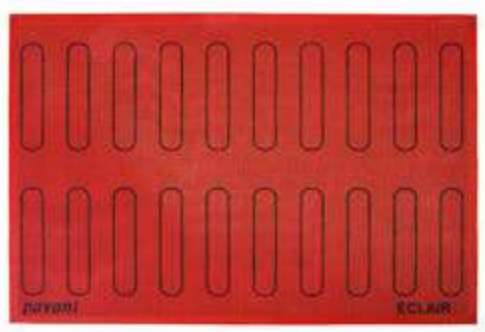
mm 125x25x5 h  
24 impronte - indents

Dim. stampo - mould  
mm 600x400

## Forosil Éclair

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

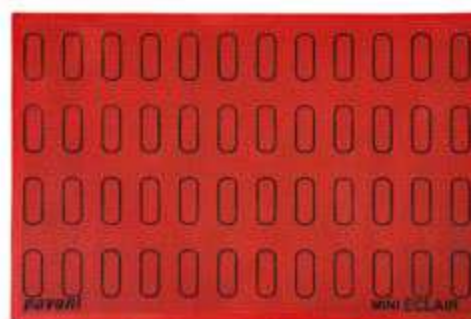
*Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.*



### ECL20

mm 125x25  
20 impronte - indents

Dim. stampo - mould mm 600x400



### ECL48

mm 60x18  
48 impronte - indents

Dim. stampo - mould mm 600x400



## Teglia microforata - Micro-perforated tray

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

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



**JF06040D20P00G**

mm 600x400x20 h

### How to use



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

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

# Formasil







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

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





## Leonardo Di Carlo x Formasil

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

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



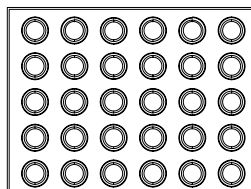
Guarda il video **Formasil** sul canale Youtube di Pavoni Italia

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



## Formasil 400x300 mm

### FF4306

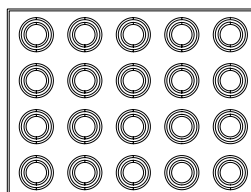


Ø sup mm 40  
Ø inf mm 32  
mm 16 h  
~ 16 ml

30 impronte - indents



### FF4301

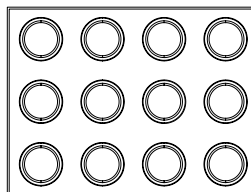


Ø sup mm 48  
Ø inf mm 36  
mm 16 h  
~ 22 ml

20 impronte - indents



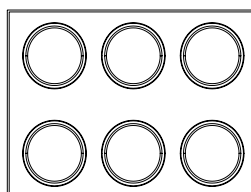
### FF4308



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

12 impronte - indents

### FF4311



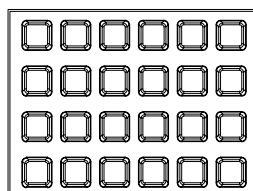
Ø sup mm 100  
Ø inf mm 90  
mm 20 h  
~ 140 ml

6 impronte - indents



**Formasil 400x300 mm**

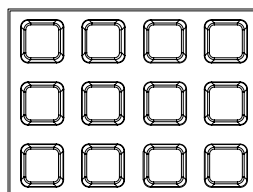
**FF4303**



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



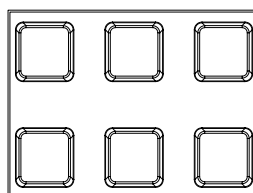
**FF4304**



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

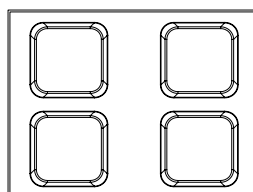


**FF4302**



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

**FF4305**



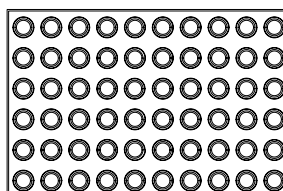
sup dim mm 120x120  
 inf dim mm 106x106  
 mm 30 h  
 ~ 374 ml  
 4 impronte - indents





## Formasil 600x400 mm

### FF06

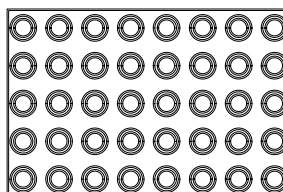


Ø sup mm 40  
Ø inf mm 32  
mm 16 h  
~ 16 ml

60 impronte - indents



### FF01

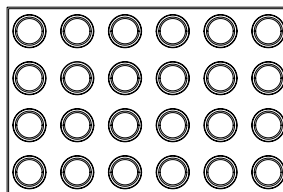


Ø sup mm 48  
Ø inf mm 36  
mm 16 h  
~ 22 ml

40 impronte - indents



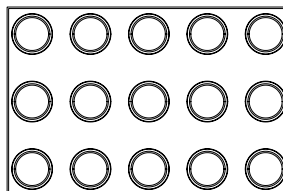
### FF08



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

24 impronte - indents

### FF09

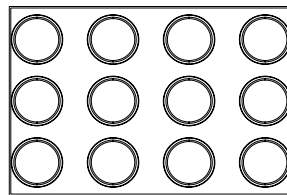


Ø sup mm 80  
Ø inf mm 70  
mm 20 h  
~ 88 ml

15 impronte - indents



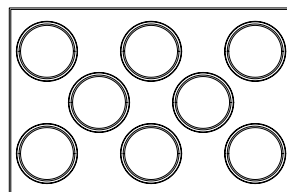
### Formasil 600x400 mm



#### FF11

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

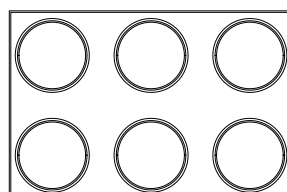
12 impronte - indents



#### FF10

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

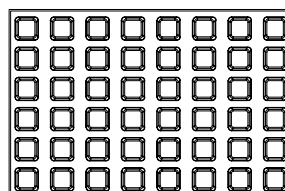
8 impronte - indents



#### FF12

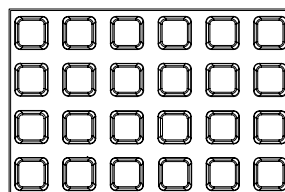
Ø sup mm 150  
Ø inf mm 140  
mm 30 h  
~ 495 ml

6 impronte - indents



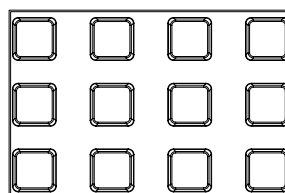
**FF03**

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



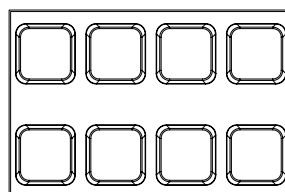
**FF04**

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



**FF02**

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



**FF05**

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



# Formaflex



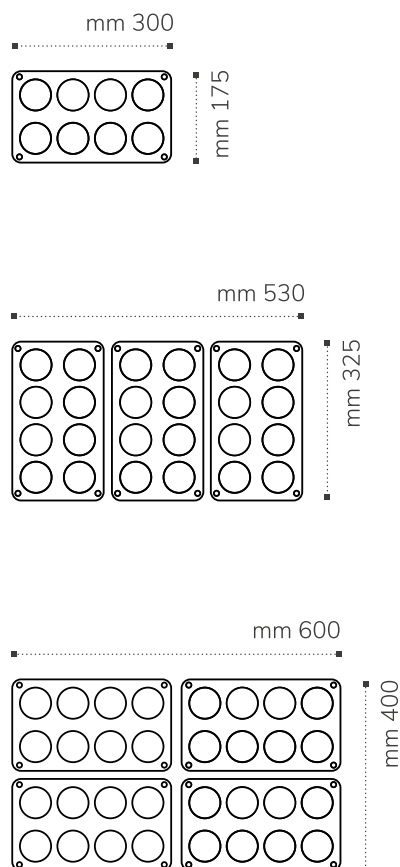




## Formaflex 300x175 mm

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

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





**FR073**  
Micro savarin tondo

Ø mm 30x13,5 h  
~ 7,5 ml

28 impronte - indents



**FR074**  
Micro savarin ovale

mm 35x25x13,5 h  
~ 7,5 ml

28 impronte - indents



**FR075**  
Micro savarin quadrato

mm 30x30x13,5 h  
~ 9,5 ml

28 impronte - indents



**FR076**  
Micro savarin triangolo

mm 30x30x13,5 h  
~ 6,5 ml

28 impronte - indents



**FR010**  
Savarin

Ø mm 65x21 h  
~ 49 ml

8 impronte - indents



**FR015**  
Savarin

Ø mm 72x23 h  
~ 67 ml

6 impronte - indents



**FR049**  
Savarin ovale

mm 80x60x25 h  
~ 74 ml

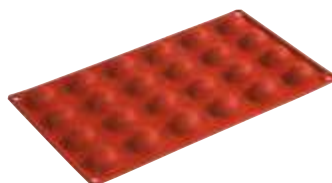
6 impronte - indents



**FR005**  
Mini savarin

Ø mm 41x12 h  
~ 12 ml

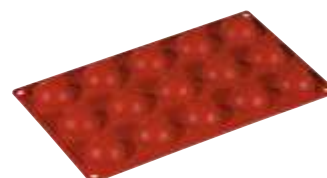
18 impronte - indents



**FR004**  
Semisfera

Ø mm 30x17 h  
~ 8,5 ml

24 impronte - indents



**FR003**  
Semisfera

Ø mm 40x20 h  
~ 17 ml

15 impronte - indents



**FR039**  
Semisfera

Ø mm 50x23 h  
~ 33 ml

15 impronte - indents



**FR038**  
Semisfera

Ø mm 60x30 h  
~ 57 ml

8 impronte - indents





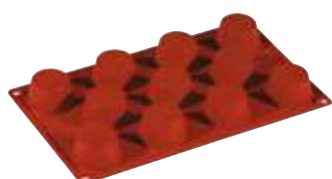
**FR001**  
Semisfera

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



**FR018**  
Semisfera

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



**FR020**  
Mini muffin

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



**FR008**  
Muffin

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



**FR029**  
Muffin

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



**FR011**  
Mini tartelletta

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



**FR016**  
Tartelletta

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



**FR040**  
Tartelletta

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



**FR077**  
Charlotte

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



**FR078**  
St. Honorè

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



**FR065**  
Cupcake

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



**FR068**  
Torroncino

mm 50x25x20 h  
~ 25 ml  
20 impronte - indents



**FR026**  
Madeleine

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



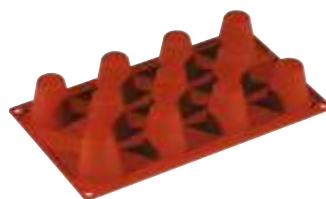
**FR021**  
Madeleine

mm 68x45x18 h  
~ 30 ml  
9 impronte - indents



**FR031**  
Babà

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



**FR030**  
Babà

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



**FR002**  
Babà

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



**FR037**  
Mini cannelle

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



**FR032**  
Cannelle

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



**FR027**  
Briochette  
cannellata

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



**FR012**  
Briochette  
cannellata

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



**FR024**  
Petit four

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



**FR009**  
Ovale

mm 53x33x20 h  
~ 28 ml  
16 impronte - indents



**FR041**  
Ovale

mm 65x41x34 h  
~ 52 ml  
9 impronte - indents



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



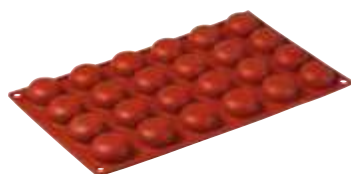
**FR007**  
**Piramide**  
 mm 71x71x40 h  
 ~ 92 ml  
 6 impronte - indents



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



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



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



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



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



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



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



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



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



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





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



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



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



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



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



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



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



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



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



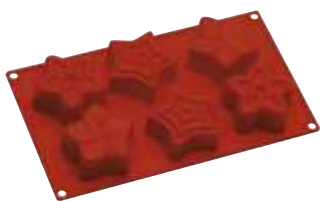
**FR052**  
**Rose**  
 Ø mm 75x40 h  
 ~ 90 ml  
 6 impronte - *indents*



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



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



**FR067**  
Stelle

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



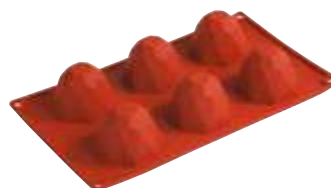
**FR096**  
Swirl

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



**FR033**  
Diamante

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



**FR034**  
Diamante

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



**FR103**  
Cubo

mm 40x40x40 h  
~ 62 ml  
15 impronte - indents

## Formaflex tortiere - Formaflex cake moulds

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

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



**KE998**  
Tonda piatta

Ø mm 180x70 h  
~ 1760 ml



**KE999**  
Tonda piatta

Ø mm 240x70 h  
~ 3130 ml



**FRT001**  
Tonda

Ø mm 200x40 h  
~ 1150 ml



**FRT002**  
Tonda

Ø mm 220x40 h  
~ 1400 ml



**FRT003**  
Tonda

Ø mm 240x42 h  
~ 1850 ml



**FRT004**  
Tonda

Ø mm 260x45 h  
~ 2250 ml



**FRT005**  
Tonda

Ø mm 280x45 h  
~ 2600 ml



**FRT051**  
Tonda cannellata

Ø mm 260x30 h  
~ 1350 ml





**FRT052**  
Tonda cannellata

Ø mm 280x30 h  
~ 1600 ml



**FRT053**  
Tonda cannellata

Ø mm 300x30 h  
~ 1850 ml



**FRT054**  
Tonda cannellata  
con fondo rialzato

Ø mm 260x30 h  
~ 1350 ml



**FRT056**  
Tonda cannellata  
con fondo rialzato

Ø mm 300x30 h  
~ 1770 ml



**FRT058**  
Crostatata

Ø mm 280x30 h  
~ 1700 ml



**FRT103**  
Ciambella  
dentata

Ø mm 240x60 h  
~ 1685 ml



**FRT104**  
Guglhupf

Ø mm 220x110 h  
~ 2750 ml



**FRT077**  
 Rettangolare

mm 280x240x40 h  
~ 2670 ml



**FRT106**  
Plumcake

mm 240x105x65 h  
~ 1385 ml



**FRT120**  
Plumcake

mm 280x105x65 h  
~ 1660 ml

**Stampi monouso**  
***Disposable moulds***





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

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

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

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





## Voilà per torte Voilà for cakes

### VL240

NEW

Ø mm 240x40 h

100 pcs per confezione  
100 pcs per box

### VL220

Ø mm 220x40 h

100 pcs per confezione  
100 pcs per box

### VL200

Ø mm 200x40 h

150 pcs per confezione  
150 pcs per box

### VL180

Ø mm 180x40 h

225 pcs per confezione  
225 pcs per box

### VL160

Ø mm 160x40 h

300 pcs per confezione  
300 pcs per box

### VL140

Ø mm 140x40 h

300 pcs per confezione  
300 pcs per box

## Voilà per monoporzioni Voilà for single-serving portions

### VL65

NEW

Ø mm 65x40 h

900 pcs per confezione  
900 pcs per box

### How to use



## Voilà per quadri Voilà frames

### VL6430

**NEW**

Dim. internal  
mm 570x365x30 h

Dim. external  
mm 590x390x30 h

30 pcs per confezione  
30 pcs per box

### VL6435

**NEW**

Dim. internal  
mm 570x365x35 h

Dim. external  
mm 590x390x35 h

30 pcs per confezione  
30 pcs per box

### VL6440

**NEW**

Dim. internal  
mm 570x365x40 h

Dim. external  
mm 590x390x40 h

30 pcs per confezione  
30 pcs per box

### VL4030

**NEW**

Dim. internal  
mm 360x360x30 h

Dim. external  
mm 390x390x30 h

50 pcs per confezione  
50 pcs per box

### VL4035

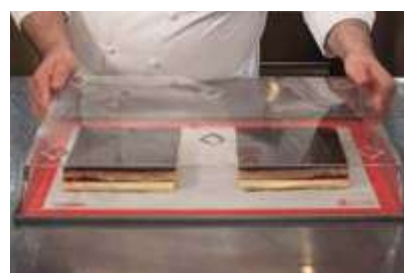
**NEW**

Dim. internal  
mm 360x360x35 h

Dim. external  
mm 390x390x35 h

50 pcs per confezione  
50 pcs per box

## How to use







**GEL  
ATO**

# Rainbow Stick



**NEW**

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

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





## Silvia Federica Boldetti x Rainbow Stick

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

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



**NEW**

### PX3212S

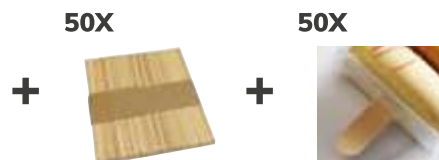
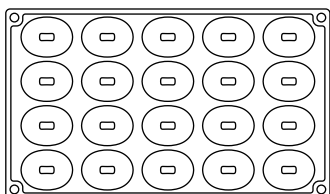
#### Rainbow stick

mm 46x35x12 h  
~ 12 ml

20 impronte - indents

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

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











# Gelato decoration



## Top Ice

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

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

### Vaschetta intera Whole pan

### Vaschetta piccola Half pan



#### **TOP100** Iceberg

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



#### **TOP106** Iceberg

mm 361,5x152x20 h  
~ 440 ml



#### **TOP101** Tablet

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



#### **TOP107** Tablet

mm 361,5x152x18,5 h  
~ 615 ml



#### **TOP102** Coral

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



#### **TOP105** Coral

mm 361,5x152x21,5 h  
~ 651 ml



#### **TOP103** Sofa

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



#### **TOP104** Dune

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



A top-down view of several gelato sticks on a grey, textured surface. The sticks are arranged in a scattered pattern. Some are plain white, some are plain dark chocolate, and some are coated in dark chocolate with a ribbed texture. The sticks are on light-colored wooden sticks. A red border is visible around the central part of the image.

# **Gelato stick**



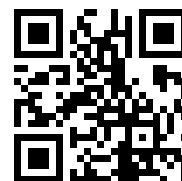
## Pavogel

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

- Pavogel
- Pavogel Pocket
- Pavogel Snack

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

- Pavogel
- Pavogel Pocket
- Pavogel Snack

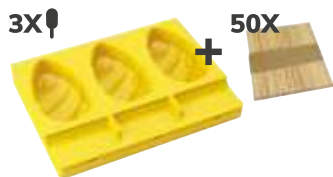


Guarda il video dedicato a **Pavogel** sul canale Youtube di Pavoni Italia

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

# Pavogel

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



## Single mould

### PL01 Malibù

mm 52x95 h  
 ~ 85 ml

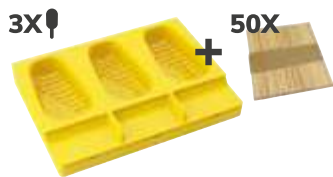
Stampo singolo+50 stecchi  
*Single mould+50 sticks*  
 3 impronte - 3 indents

## Kit 4 moulds

### KITPL01 Malibù

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

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



## Single mould

### PL02 Acapulco

mm 50x95 h  
 ~ 90 ml

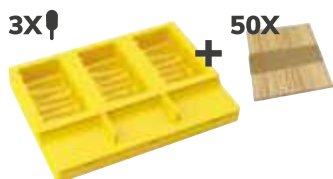
Stampo singolo+50 stecchi  
*Single mould+50 sticks*  
 3 impronte - 3 indents

## Kit 4 moulds

### KITPL02 Acapulco

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

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



## Single mould

### PL03 Maracaibo

mm 48x85 h  
 ~ 85 ml

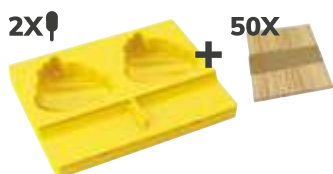
Stampo singolo+50 stecchi  
*Single mould+50 sticks*  
 3 impronte - 3 indents

## Kit 4 moulds

### KITPL03 Maracaibo

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

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



## Single mould

### PL04 Honolulu

mm 83x84 h  
 ~ 100 ml

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

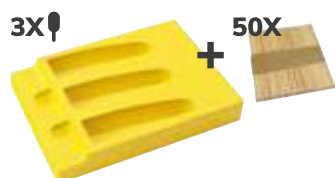
## Kit 4 moulds

### KITPL04 Honolulu

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

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





### Single mould

#### PL05

#### Ipanema

mm 35x110 h  
~ 70 ml

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

### Kit 4 moulds

#### KITPL05

#### Ipanema

Kit 4 stampli+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 stampli - 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 stampli+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

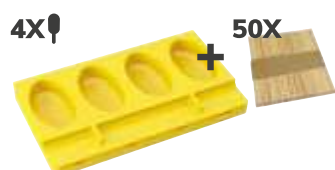
### Kit 4 moulds

#### KITPL07

#### Maracaibo

Kit 2 stampli+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 stampli+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 stampli+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 stampli - Kit 2 moulds size 400x120 mm



**Single mould**

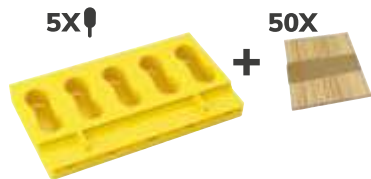
**PL10**  
Linear

mm 20x60 h  
~ 25 ml  
Stampo singolo+50 stecchi  
Single mould+50 sticks  
5 impronte - 5 indents

**Kit 4 moulds**

**KITPL10**  
Linear

Kit 2 stampli+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 stampli+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 stampli+vassoio+50 stecchi  
Kit 2 moulds+tray+50 sticks  
10 impronte - 10 indents  
12 kit per masterbox  
12 kit for masterbox

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

### Stecchi - Sticks



#### KS47

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



#### KS48

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

### Fermastecchi - Stick fasteners



#### KSSUP

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

### Vassoi - Trays



#### TRAYGEL

per - for Pavogel  
mm 400x300x10 h



#### TRAYGELMINI

per - for Pavogel  
mm 400x120x10 h

### Espositore - Display



#### PAVOGEL

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

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

44 fori - holes





**CO  
LOU  
RS  
&  
RAW  
MATE  
RIALS**

# Magic Decor







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

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

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

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



**MAGICDECOR250**

250 g

**MAGICDECOR**

500 g

**MAGICDECOR3**

3000 g

## Strisce in silicone Stripe silicone mats



**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*



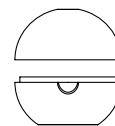


Sfere in silicone disponibili in tre diverse misure per la realizzazione di soggetti in zucchero artistico. Il particolare design a tutto tondo permette un raffreddamento rapido del prodotto finito. L'incavo centrale garantisce un facile smodellaggio del prodotto.

*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.*

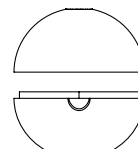


## Sfere



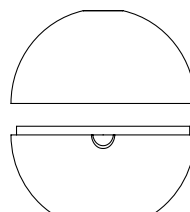
### SFERA80

Ø mm 80  
~ 270 ml



### SFERA100

Ø mm 100  
~ 525 ml



### SFERA150

Ø mm 150  
~ 1770 ml

## Isomalto



CODE	PESO WEIGHT (g)
<b>ISOPAV500</b>	500
<b>ISOMALTOKG1</b>	1000
<b>ISOMALTOKG5</b>	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)
<b>ALADIN</b>	610x410	610x410x500 h	6,4



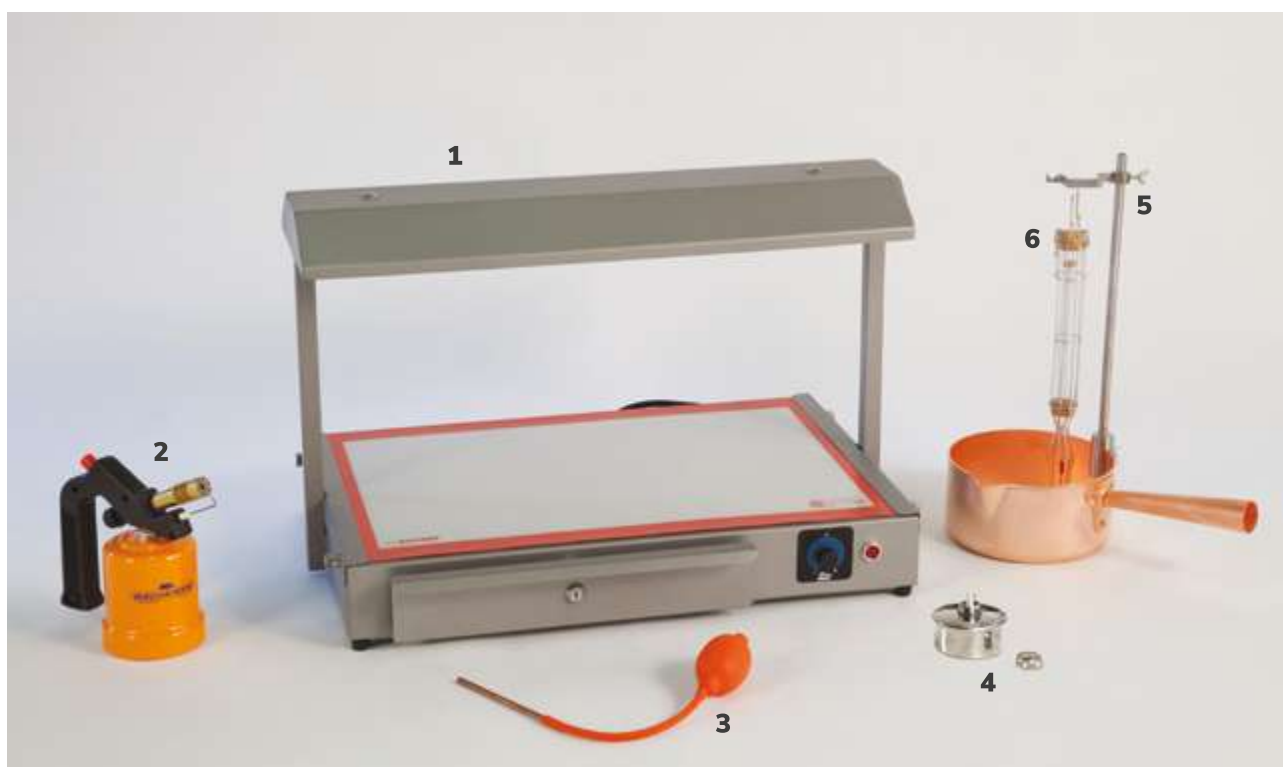


## Lampada per zucchero

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

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)
<b>1 LAMPADA</b>	800	230	600x400	5



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

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



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



# STAR DUST

POLVERE  
EXTRAFINE  
PERLESCENTE  
EXTRA-FINE  
COLORED  
POWDER

ORO / GOLD  
COD. 502  
10 g

**PAVONI**

POLVERE EXTRA-FINE  
PER DECORAZIONI MEDIE  
Ingredienti: E555, E171, E502  
Può contenere tracce di  
guscio e latte.  
Non ingerire! Adatto per  
uso su prodotti da forno  
ed altri prodotti da pasticceria  
e dolci. Proteggere dall'umidità,  
luce e dall'aria. Conservare  
in luogo fresco e asciutto.  
Mantenere chiusa la confezione  
durante per uso alimentare  
alle norme vigenti in materia di  
sicurezza alimentare. Non  
utilizzare per la colorazione di  
cibi in cui non è consentita l'aggiunta

Prodotto nella stabilimento  
via Liguria, 8 - 42024 Lodi  
Pavoni Italia S.p.A. - Tel. 0423 400000  
www.pavonitalia.com



## Palette di concentrati naturali

### Natural extract palette

NEW

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

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


## Concentrati naturali a base burro di cacao

### Cocoa butter natural concentrates

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

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



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

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

\*Colori AZO free - AZO free colours.



## Concentrati naturali in polvere

### Powdered natural concentrates

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

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



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

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

\*Colori AZO free - AZO free colours.



### Le qualità di Seasons

#### Seasons' plus

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

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



## Colori in spray - Spray colours

### Dolce Velluto 400 ml - Velvet spray 400 ml

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

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



CODE	COLOUR	
DV1	rosso red	<span style="color: red;">■</span>
DV2	arancione orange	<span style="color: orange;">■</span>
DV3	giallo yellow	<span style="color: yellow;">■</span>
DV4	rosa pink	<span style="color: pink;">■</span>
DV5*	marrone scuro dark brown	<span style="color: brown;">■</span>
DV6	marrone chiaro light brown	<span style="color: #C8A27A;">■</span>
DV7*	bianco white	<span style="color: white;">■</span>

CODE	COLOUR	
DV8	pistachio pistachio	<span style="color: #90EE90;">■</span>
DV9*	azzurro light blue	<span style="color: #6495ED;">■</span>
DV12	rosso ciliegia red cherry	<span style="color: #DC143C;">■</span>
DV14	nero black	<span style="color: black;">■</span>
DV15	blu tiffany blue tiffany	<span style="color: #4682B4;">■</span>
DV16*	argento silver	<span style="color: #A9A9A9;">■</span>
DV17	oro argento	<span style="color: #DAA520;">■</span>

\*Colori AZO free - AZO free colours.



### Spray metallizzati 150 ml - Metallized spray 150 ml

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

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



CODE	COLOUR	
SM01*	oro gold	<span style="color: #DAA520;">■</span>
SM02*	argento silver	<span style="color: #A9A9A9;">■</span>
SM03*	rubino ruby	<span style="color: #DC143C;">■</span>
SM04*	bronzo bronze	<span style="color: #C8A27A;">■</span>
SM05*	cobalto cobalt	<span style="color: #4169E1;">■</span>

CODE	COLOUR	
SM06	verde green	<span style="color: #3CB371;">■</span>
SM07	oro chiaro light gold	<span style="color: #DAA520;">■</span>
SM08	blu tiffany blue tiffany	<span style="color: #4682B4;">■</span>
SM09	argento scuro dark silver	<span style="color: #696969;">■</span>

\*Colori AZO free - AZO free colours.









## Spray pastello 250 ml - Pastel spray 250 ml

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

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



CODE	COLOUR	
<b>SP01250</b>	rosso red	
<b>SP02250</b>	rosa pink	
<b>SP03250</b>	marrone brown	
<b>SP04250</b>	giallo yellow	

CODE	COLOUR	
<b>SP05250*</b>	blu blue	
<b>SP06250*</b>	cobalto cobalt	
<b>SP07250</b>	arancione orange	
<b>SP08250</b>	verde green	

\*Colori AZO free - AZO free colours.



## Colori in polvere - Powder colours

### Idrosolubili in polvere 50 g - Water soluble powder 50 g

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

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



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

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

\*Colori AZO free - AZO free colours.



## Metallizzati in polvere 40 g - Metallized powder 40 g

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

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



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

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

\*Colori AZO free - AZO free colours.



## Liposolubili in polvere 40 g - Fat soluble powder 40 g

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

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



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

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

\*Colori AZO free - AZO free colours.



## Polvere perlescente 10 g - Pump powder 10 g

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

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



CODE	COLOUR	
<b>S01*</b>	rubino ruby	<span style="color: red;">■</span>
<b>S02*</b>	oro gold	<span style="color: gold;">■</span>
<b>S03*</b>	argento silver	<span style="color: gray;">■</span>

\*Colori AZO free - AZO free colours.



## Colori al burro di cacao - Cocoa butter colours

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

Colori 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	
<b>LB01*</b>	verde mela green apple	<span style="color: green;">■</span>
<b>LB02*</b>	verde green	<span style="color: teal;">■</span>
<b>LB03*</b>	blu blue	<span style="color: blue;">■</span>
<b>LB04*</b>	giallo brillante bright yellow	<span style="color: yellow;">■</span>
<b>LB05</b>	giallo yellow	<span style="color: orange;">■</span>
<b>LB06</b>	arancione orange	<span style="color: orange;">■</span>
<b>LB07*</b>	nero black	<span style="color: black;">■</span>

CODE	COLOUR	
<b>LB08*</b>	bianco white	<span style="color: white;">■</span>
<b>LB09</b>	rosa pink	<span style="color: pink;">■</span>
<b>LB10</b>	rosso red	<span style="color: red;">■</span>
<b>LB11*</b>	lilla lilac	<span style="color: purple;">■</span>
<b>LB12*</b>	oro gold	<span style="color: gold;">■</span>
<b>LB13*</b>	argento silver	<span style="color: gray;">■</span>

\*Colori AZO free - AZO free colours.





## Colori liquidi - Liquid colours

### Liposolubili 180 g - Fat soluble 180 g

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

Suitable to colour mass of chocolate and all fat masses.



CODE	COLOUR	
<b>LL01</b>	verde green	
<b>LL02</b>	giallo yellow	
<b>LL03*</b>	bianco white	
<b>LL07</b>	rosso red	

CODE	COLOUR	
<b>LL08*</b>	blu blue	
<b>LL10*</b>	nero black	
<b>LL11</b>	giallo brillante bright yellow	

\*Colori AZO free - AZO free colours.








### Idrosolubili 250 ml - Water soluble 250 ml

Colori idrosolubili a base di acqua per aerografo.

Water soluble colours for airbrush.



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

CODE	COLOUR	
<b>CL06</b>	azzurro light blue	
<b>CL07</b>	rosso red	
<b>CL08</b>	blu blue	
<b>CL09</b>	rosa pink	
<b>CL10</b>	nero black	
<b>CL11</b>	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	
<b>GP01</b>	rame copper	
<b>GP02</b>	rubino ruby	
<b>GP03</b>	oro gold	



CODE	COLOUR	
<b>GP04</b>	argento silver	
<b>GP05</b>	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)
<b>ARGENTO SC</b>	argento silver		2
<b>ORO SC</b>	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
<b>ARGENTO</b>	argento silver		95x95	25
<b>ORO</b>	oro gold		80x80	25

## Chocoice 400 ml



Refrigerante spray per zucchero e cioccolato.

Chocolate and sugar spray cooler.

**CODE**

**CHOCOICE\***

\*Colori AZO free - AZO free colours.



## Brillspray 400 ml



Lucidante spray per cioccolato, zucchero e marzapane.

Chocolate, sugar and marzipan spray glazing.

**CODE**

**BRILLSPRAY**

## Decotab 6 kg



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

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

**CODE**

**COLOUR**

**DECOTAB**

bianco  
white





## Decotab colours 1 kg

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

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



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

## Ciocoplast 6 kg



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

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

CODE	COLOUR
<b>CIOCOPLASTBN</b>	bianco white
<b>CIOCOPLASTMR</b>	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	
<b>CIOCOPLASTWH</b>	bianco white	<input type="checkbox"/>
<b>CIOCOPLASTN*</b>	nero black	<input checked="" type="checkbox"/>
<b>CIOCOPLASTR*</b>	rosso red	<input checked="" type="checkbox"/>

## 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	
<b>EASYBN</b>	bianco white	<input type="checkbox"/>
<b>EASYN</b>	nero black	<input checked="" type="checkbox"/>
<b>EASYAZ</b>	azzurro light blue	<input checked="" type="checkbox"/>
<b>EASYBL</b>	blu blue	<input checked="" type="checkbox"/>
<b>EASYR</b>	rosso red	<input checked="" type="checkbox"/>
<b>EASYFU</b>	fucsia fuchsia	<input checked="" type="checkbox"/>

## 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

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**REALGHIACCIA**

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## 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

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**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

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**PASTAMICA**

---

## Mix Macaron 500 g

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

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



### CODE

### COLOUR

<b>MACARONBN</b>	bianco white	<input type="checkbox"/>
<b>MACARONG*</b>	giallo yellow	<input type="checkbox"/>
<b>MACARONR*</b>	rosso red	<input type="checkbox"/>
<b>MACARONRA</b>	rosa pink	<input type="checkbox"/>
<b>MACARONVR*</b>	verde green	<input type="checkbox"/>
<b>MACARONVL*</b>	lilla lilac	<input type="checkbox"/>
<b>MACARONCO*</b>	marrone brown	<input type="checkbox"/>

## 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





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# 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)	
<b>COVER55</b>	585x390x55	Coperchio
<b>COVER85</b>	585x390x85	Coperchio
<b>TRAY</b>	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



### VM2B

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



### VM3B

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





## Vassoi per monoporzioni

### Single-serving trays

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

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

**NEW**



#### VP2NR

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

#### VP2BN

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

#### VP2T

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



#### VP1NR

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

#### VP1BN

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

#### VP1T

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



#### VP3NR

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

#### VP3BN

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

#### VP3T

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



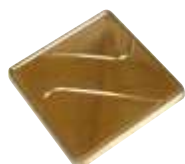


**VC1**

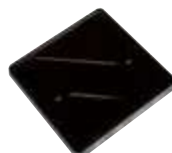
mm 140x40  
oro - gold  
Scatola da - Box of 200 pcs

**VC2**

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

**VC4**

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

**VC5**

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

## Scatole Packaging

Forme e misure differenti per il confezionamento delle tue preparazioni.

Various shapes and sizes to package your preparations.

**KS26**

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

**KS49**

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

**KS32**

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

**KS38**

mm 140x180  
Confezione da 40 scatole  
Box of 40 pcs



A close-up photograph of a red silicone baking mat with a fine grid pattern. Several round, golden-brown cookies are scattered across the mat. The mat is placed on a wooden surface, and a metal baking tray is partially visible at the bottom. The text 'Tappetini in silicone' and 'Silicone mats' is overlaid in white on the left side of the image.

**Tappetini in silicone**  
*Silicone mats*









## Forosil Strip

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

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

	CODE	DIMENSION (mm)	PCS PER BOX
<b>NEW</b>	<b>STRIP30FPC</b>	635x280 h max	10
	<b>STRIP40FPC</b>	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)
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<b>FOROSIL43</b>	385x285
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<b>FOROSIL53</b>	520x315
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<b>FOROSIL64</b>	585x385
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## SPV

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

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



CODE	DIMENSION (mm)
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<b>SPV43</b>	385x285
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<b>SPV53</b>	520x315
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<b>SPV64</b>	585x385
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<b>SPV86</b>	790x590
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<b>SP6242</b>	620x420
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<b>SPV88</b>	790x770
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CODE	DIMENSION (mm)
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<b>SPV64MACARONS</b>	585x385
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# **Attrezzature Tools**







## Fabrizio Donatone x GiroTray

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

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



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

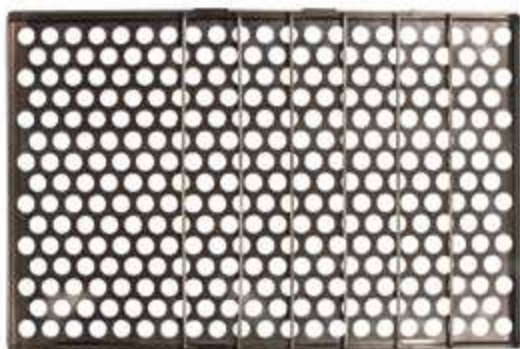
Watch the video **GiroTray** on Pavoni Italia's Youtube channel

## Kit GiroTray

**NEW**

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

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



Il kit completo è composto da:

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

The full kit is composed of:

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

CODE	DESCRIPTION
<b>GIROTRAY</b>	Kit completo Full kit
<b>T64G</b>	teglia piana in alluminio 595x390x20 mm spessore 15/10 flat aluminium tray with macro holes, size 595x390x20 mm and 15/10
<b>SPILL2</b>	2 spilloni in acciaio AISI 304 2 AISI 304 steel forks
<b>KMS</b>	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.*

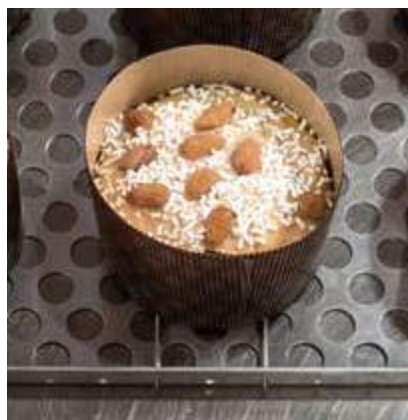


Con GiroTray puoi disporre i tuoi prodotti da lievitazione e fissarli alla teglia, portarli direttamente in cottura in forno e farli raffreddare sempre sulla teglia in carrelli o in abbattitore. Il fissaggio dei preparati è perfetto e possono essere disposti in diverse combinazioni, a seconda delle esigenze,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

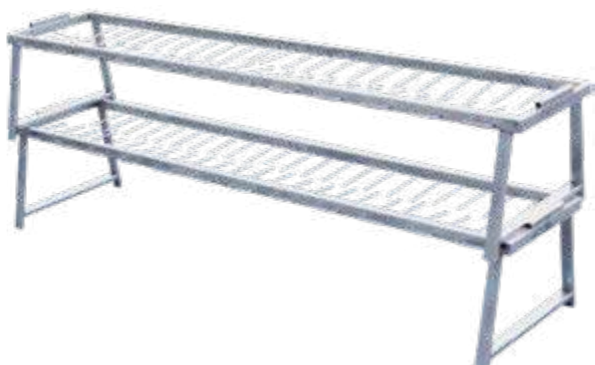
CODE	DIMENSION (mm)
<b>GIRATU150</b>	1500
<b>GIRATU200</b>	2000
<b>GIRATU225</b>	2250



## 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)
<b>GIROIO P</b>	1650x380
<b>GIROIO G</b>	2150x380



## Pro Series

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

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

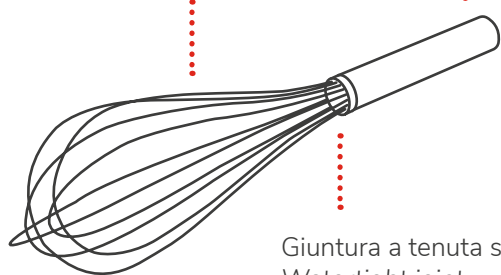
### Fruste / Whisks

**NEW**



Manico extra-grip  
Extra-grip handle

Acciaio flessibile e indeformabile  
Shape-retaining and flexible steel



Giuntura a tenuta stagna  
Watertight joint



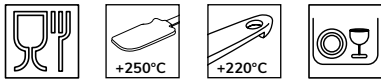
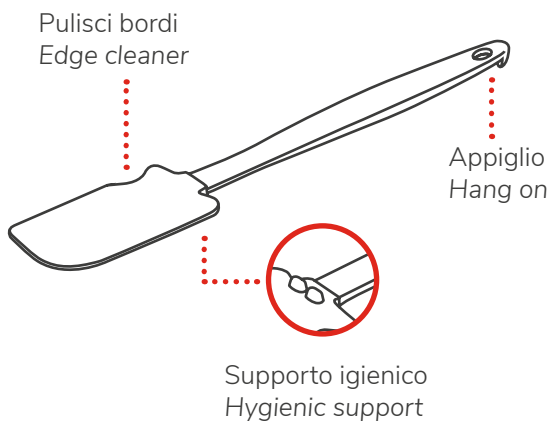
CODE	LUNGHEZZA LENGTH (mm)	LUNGHEZZA MANICO HANDLE LENGTH (mm)
<b>FT250</b>	250	105
<b>FT350</b>	350	135
<b>FT450</b>	450	205

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)
<b>SP300</b>	360	250
<b>SP301</b>	260	170

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

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

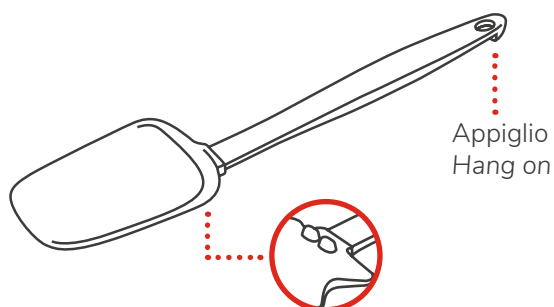


## Cucchiaini / Spoons



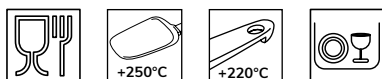
**NEW**

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



Appiglio  
Hang on

Supporto igienico  
Hygienic support



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
<b>ELITE45</b>	460x280	80	100
<b>ELITE55</b>	530x280	80	100
<b>ELITE60</b>	600x280	80	100



## Powerflex

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

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



CODE	LUNGHEZZA LENGTH (mm)	PCS PER BOX
<b>PW040</b>	400	1
<b>PW045</b>	450	1
<b>PW050</b>	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
<b>14010</b>	280	1
<b>14020</b>	340	1
<b>14030</b>	400	1
<b>14040</b>	460	1
<b>14050</b>	500	1
<b>14060</b>	550	1
<b>14070</b>	600	1
<b>14080</b>	650	1
<b>14090</b>	700	1

## Vaso portasacchetto - Bag-sustaining jar



CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
<b>34013</b>	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)
<b>125/2</b>	2	43
<b>125/4</b>	4	43
<b>125/6</b>	6	43
<b>125/8</b>	8	43
<b>125/10</b>	10	43

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

### Stella punta fine / Small star



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

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

### Stella punta larga / Large star



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

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

## Fiore / Flower



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

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

## Delizia / Delizia



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

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

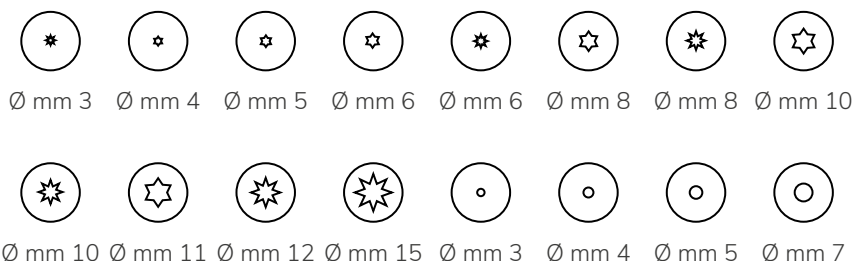
## St. Honoré / St. Honoré



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

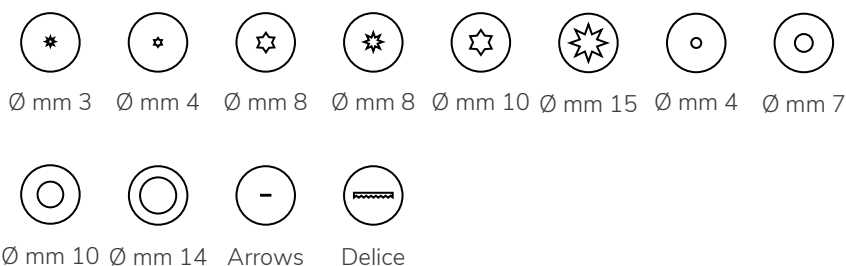
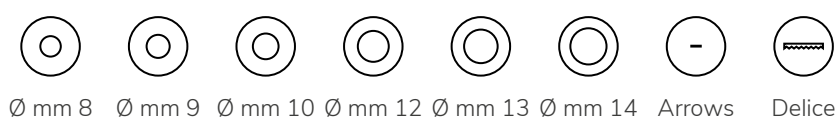
CODE	Ø (mm)	ALTEZZA HEIGHT (mm)
<b>133/35</b>	35	50
<b>133/40</b>	40	50

## Bocchette in policarbonato - Polycarbonate piping tips



### PB24

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



### PB12

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

## Griglia per il glassaggio - Glazing grid



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.

CODE	DIMENSION (mm)
GLA64	600x400



## 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)
<b>BB25</b>	25
<b>BB30</b>	30
<b>BB35</b>	35
<b>BB4</b>	40

CODE	ALTEZZA HEIGHT (mm)
<b>BB45</b>	45
<b>BB5</b>	50
<b>BB6</b>	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
<b>FA64</b>	600x400	100	100

## Pavoflon

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

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



CODE	DIMENSION (mm)
------	----------------

<b>PVF0600400</b>	600x400
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Altri formati personalizzati sono disponibili su misura / Quantità min. di 20 fogli

Customizable formats on request / Minimum quantity 20 sheets

## Stampi per pane - Bread moulds



### NIDODAPE

Nido d'ape  
Honeycomb

mm 140x100



### TARTARUGA

Tartaruga  
Turtle

mm 140x100

## Decora crostate - Tarts decorator























### DCR

Ø mm 300

## Stampi in plastica per monoporzioni

### Plastic moulds for single-serving portions













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



## 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
<b>TMTS</b>		Ø 44x25 h	96	~20	600x400	<b>EMTS</b>	<b>CMTS</b>
<b>TMTS2</b>			64		400x340		
<b>TMES</b>		42x42x25 h	96	~20	600x400	<b>EMES</b>	<b>CMES</b>
<b>TMES2</b>			64		400x340		
<b>TMTRS</b>		50x44x25 h	96	~20	600x400	<b>EMTRS</b>	<b>CMTRS</b>
<b>TMTRS2</b>			64		400x340		
<b>TMCS</b>		48x46x25 h	96	~20	600x400	<b>EMCS</b>	<b>CMCS</b>
<b>TMCS2</b>			64		400x340		
<b>TMOS</b>		55x35x25 h	96	~20	600x400	<b>EMOS</b>	<b>CMOS</b>
<b>TMOS2</b>			64		400x340		
<b>TMTNS</b>		47x44x25 h	96	~20	600x400	<b>EMTNS</b>	<b>CMTNS</b>
<b>TMTNS2</b>			64		400x340		
<b>TMGS</b>		60x38x25 h	96	~20	600x400	<b>EMGS</b>	<b>CMGS</b>
<b>TMGS2</b>			64		400x340		
<b>TMVS</b>		60x38x25 h	96	~20	600x400	<b>EMVS</b>	<b>CMVS</b>
<b>TMVS2</b>			64		400x340		
<b>TMRS</b>		51x31x25 h	96	~20	600x400	<b>EMRS</b>	<b>CMRS</b>
<b>TMRS2</b>			64		400x340		
<b>TMQS</b>		38x38x25 h	96	~20	600x400	<b>EMQS</b>	<b>CMQS</b>
<b>TMQS2</b>			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
<b>PF1</b>		90	20
<b>PF2</b>		45	72
<b>PF2A</b>		40	95
<b>PF3</b>		53	53
<b>PF3A</b>		40	95
<b>PF4</b>		60	63
<b>PF4A</b>		40	95
<b>PF5</b>		45	60
<b>PF5A</b>		40	95
<b>PF6</b>		48	95
<b>PF6A</b>		40	116
<b>PF7</b>		48	78
<b>PF7A</b>		40	128
<b>PF8</b>		50	68
<b>PF8A</b>		40	105
<b>PF9</b>		80 66	50





CODE	STAMPO MOULD	MAX DIM. (mm)	N. STAMPI N. MOULDS
<b>PF10</b>		60	36
<b>PF10A</b>		51	70
<b>PF11</b>		60	50
<b>PF12</b>		60	55
<b>PF13</b>		60 50	28 36
<b>PF14</b>		75 80	20 16
<b>PF15</b>		65 63	20 25
<b>PF18</b>		75 70	16 25
<b>PF300</b>		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	CODE	STAMPO MOULD	DIM. (mm)	IMPRONTE INDENTS
CHT		Ø 35	96	CHC		40x35	88
CHQ		35x35	96	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)
<b>RA1RS</b>	120x80



CODE	DIMENSION (mm)
<b>RA2RS</b>	120x80



CODE	DIMENSION (mm)
<b>RA3RS</b>	121x81
<b>RA4RS</b>	148x99



CODE	DIMENSION (mm)
<b>RA5RS</b>	145x99



CODE	DIMENSION (mm)
<b>RA6RS</b>	110x80



CODE	DIMENSION (mm)
<b>RA7RS</b>	216x128



CODE	DIMENSION (mm)
<b>RA8RS</b>	216x128



CODE	DIMENSION (mm)
<b>RA9RS</b>	208x128



CODE	DIMENSION (mm)
<b>RA10RS</b>	198x148



CODE	DIMENSION (mm)
<b>SRP</b>	265x125

## Raschie in acciaio - Tempered harmonic steel scrapers



CODE	LUNGHEZZA LENGTH (mm)
<b>RM13</b>	130
<b>RM16</b>	160
<b>RM18</b>	180
<b>RM20</b>	200

CODE	LUNGHEZZA LENGTH (mm)
<b>RM22</b>	220
<b>RM24</b>	240
<b>RM28</b>	280

## Spatole e coltelli - Spatulas and knives



CODE	LUNGHEZZA LENGTH (mm)
<b>CM67799</b>	250



CODE	LUNGHEZZA LENGTH (mm)
<b>PM64025</b>	250



CODE	LUNGHEZZA LENGTH (mm)
<b>CM64095</b>	150
<b>CM64100</b>	200
<b>CM64105</b>	250
<b>CM64110</b>	300



CODE	LUNGHEZZA LENGTH (mm)
<b>PM64012</b>	250
<b>PM64010</b>	170
<b>PM64005</b>	110



CODE	LUNGHEZZA LENGTH (mm)
<b>PM54128</b>	80
<b>PM54129</b>	100
<b>PM54130</b>	120



CODE	LUNGHEZZA LENGTH (mm)
<b>CM67785</b>	240



CODE	LUNGHEZZA LENGTH (mm)
<b>CM67777</b>	240
<b>CM67791</b>	320
<b>CM67793</b>	360
<b>CM67781</b>	300



CODE	LUNGHEZZA LENGTH (mm)
<b>CM67737</b>	240
<b>CM67739</b>	260
<b>CM67741</b>	300
<b>CM67743</b>	340

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



## Set tagliapasta - Cutters kit

	CODE	STAMPO MOULD	STAMPI PER KIT MOULDS PER KIT	DIMENSION (mm)
	<b>STP53B</b>	cerchi lisci smooth circle	9	da - from 20 a - to 80
	<b>STP52B</b>	cerchi festonati festooned circle	9	da - from 20 a - to 80
	<b>STP540B</b>	cerchi lisci robusti strong smooth circle	12	da - from 22 a - to 110
	<b>STP52D</b>	cerchi festonati festooned circle	14	da - from 20 a - to 105
	<b>STP54B</b>	cerchi festonati robusti strong festooned circle	12	da - from 20 a - to 110
	<b>STP61B</b>	ovali lisci smooth oval	9	da - from 27 a - to 85
	<b>STP59</b>	quadrati lisci smooth square	6	da - from 30 a - to 65
	<b>STP58N</b>	quadrati festonati festooned square	5	da - from 35 a - to 80
	<b>STPROML</b>	rombo liscio smooth rhombus	5	da - from 50 a - to 115
	<b>STP55L</b>	esagono liscio smooth hexagon	6	da - from 45 a - to 90
	<b>STP57</b>	goccia liscia smooth drop	6	da - from 45 a - to 95
	<b>STP64</b>	cuore liscio smooth heart	6	da - from 40 a - to 80
	<b>STP65</b>	stella liscia smooth star	6	da - from 45 a - to 85
	<b>STP54L</b>	mezzaluna liscia smooth half-moon	6	da - from 30 a - to 65
	<b>STP67</b>	fiore liscio smooth flower	6	da - from 40 a - to 95
	<b>STP63</b>	foglia liscia smooth leaf	6	da - from 50 a - to 95
	<b>STP31</b>	animali animals	10	
	<b>STP44</b>	forme Natale Christmas shapes	4	
	<b>STP33</b>	lettere letters	26	
	<b>STP34</b>	numeri numbers	9	
	<b>STP46</b>	sagome diverse different shapes	8	
	<b>STP30D</b>	sagome diverse different shapes	12	
	<b>STP00</b>	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)
<b>SEM100</b>	0,1
<b>SEM300</b>	0,3
<b>SEM500</b>	0,5

CODE	CAPACITY (l)
<b>SEM1000</b>	1
<b>SEM1500</b>	1,5
<b>SEM2000</b>	2

### Sessole in plastica Plastic scoops



CODE	CAPACITY (l)
<b>SES25</b>	0,025
<b>SES50</b>	0,05
<b>SES100</b>	0,10

CODE	CAPACITY (l)
<b>SES250</b>	0,25
<b>SES500</b>	0,5
<b>SES1000</b>	1



CODE	CAPACITY (l)
<b>SET150</b>	0,15
<b>SET250</b>	0,25
<b>SET500</b>	0,5

CODE	CAPACITY (l)
<b>SET750</b>	0,75
<b>SET1000</b>	1
<b>SET2000</b>	2

## Bottiglia - Bottle



Personalizzabile con logo cliente.  
Customizable with customer logo.



CODE	CAPACITY (l)
<b>BOTTIGLIA</b>	1

## Caraffe - Jugs



CODE	CAPACITY (l)
<b>CAG05</b>	0,5
<b>CAG1</b>	1
<b>CAG2</b>	2

CODE	CAPACITY (l)
<b>CAG3</b>	3
<b>CAG5</b>	5

## Imbuti in plastica - Plastic funnels



CODE	Ø (mm)
<b>IMB8</b>	80
<b>IMB10</b>	100
<b>IMB12</b>	120

CODE	Ø (mm)
<b>IMB14</b>	140
<b>IMB18</b>	180

## Colino a pistone inox - Stainless steel piston funnel



CODE
<b>COLINO</b>

## Setacci - Sieves



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

## Spargifarina inox - Flour and sugar stainless steel sifter



CODE	RETE NET MESHES (mm)
<b>SF1M</b>	1

## Apriscatole professionale - Professional tin opener



CODE
<b>AP1</b>

## Termometri - Thermometers



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



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



## Spazzole - Brushes



CODE	DIMENSION (mm)	
<b>SP1</b>	430	setola in crine - horsehair bristle



CODE	DIMENSION (mm)	
<b>SP2</b>	300	ottone e misto - brass and other materials
<b>SP3</b>	300	ottone - brass

## Pennelli per dolci - Brushes



CODE	DIMENSION (mm)
<b>34063</b>	40
<b>43753</b>	60
<b>43763</b>	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)
<b>GUANTO/A</b>	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)
<b>BL17*</b>	155	90	1
<b>BL21*</b>	190	115	2
<b>BL24*</b>	220	120	3
<b>BL29*</b>	270	135	5
<b>BL30*</b>	290	150	6
<b>BL31*</b>	305	170	8
<b>BL36*</b>	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)
<b>W200</b>	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 greaseproof 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)
<b>GREENMATIC12</b>	430	330	12	2,8
<b>GREENMATIC25</b>	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
<b>JF04030D20P00G</b>	400x300	20	15/10
<b>JF06040D20P00G</b>	600x400	20	15/10
<b>JF08060D20P00G</b>	800x600	20	15/10

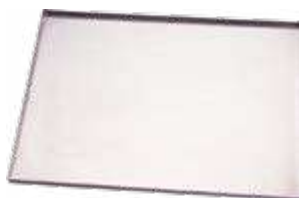
Rivestite in teflon verde 5 mani - 5 layers of green teflon



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
<b>JF04030D20P00V*</b>	400x300	20	15/10
<b>JF06040D20P00V*</b>	600x400	20	15/10
<b>JF08060D20P00V*</b>	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
<b>JH04030D20P00G</b>	400x300	20	15/10
<b>JH04030D30P00G</b>	400x300	30	15/10
<b>JH06040D20P00G</b>	600x400	20	15/10
<b>JH06040D30P00G</b>	600x400	30	15/10
<b>JH06040D40P00G</b>	600x400	40	15/10
<b>JH08060D20P00G</b>	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
<b>JH06040D20P00V*</b>	600x400	20	15/10

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

### Teglie piane piene in lamiera alluminata - Flat trays in aluminated steel



CODE	DIMENSION (mm)	ALTEZZA BORDI EDGES HEIGHT (mm)	SPESSORE THICKNESS
<b>JS04030D20P00G</b>	400x300	20	8/10
<b>JS06040D10P00G</b>	600x400	10	8/10
<b>JS06040D20P00G</b>	600x400	20	8/10
<b>JS06040D30P00G</b>	600x400	30	8/10
<b>JS06040D40P00G</b>	600x400	40	8/10
<b>JS08060D20P00G</b>	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
<b>JS04030D20P00V*</b>	400x300	20	8/10
<b>JS06040D10P00V*</b>	600x400	10	8/10
<b>JS06040D20P00V*</b>	600x400	20	8/10
<b>JS06040D30P00V*</b>	600x400	30	8/10
<b>JS06040D40P00V*</b>	600x400	40	8/10
<b>JS08060D20P00V*</b>	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
<b>PILLY4</b>	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)
<b>YI06040C18SF</b>	600x400	1850	18	90
<b>YI08060C18SF</b>	800x600	1850	18	90

### Carrello portateglie a pioli - Trolley with hooks



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

## Carrello per forno - Trolley for ovens



Ruote termiche resistenti ad alte temperature.

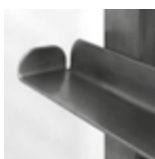
Thermal wheels resistant to high temperatures.



## Carrello porta marne - Trolley for carrying dollies



Estremità guide angolari - Angular guides



chiusa  
closed



aperta  
open



chiusa aperta  
closed open



## Un contributo essenziale. Il nostro grazie a: A key support. Our thanks to:



**La nostra ispirazione. Uno speciale ringraziamento a:**  
*Our inspiration. A special thanks to:*



Giuseppe Amato



Nicolas Bacheyre



Antonio Bachour



Silvia Federica Boldetti



Massimo Bottura



Karim Bourgi



Davide Comaschi



Carlo Cracco e Marco Pedron



Leonardo Di Carlo



Fabrizio Donatone



Yann Duytsche



Fabrizio Fiorani



Emmanuele Forcone



Gianluca Fusto



Cédric Grolet



Richard Hawke



Stefano Laghi



Diego Lozano



Iginio Massari



Cécile Farkas Moritel



Davide Oldani



Massimo Pica



Olga Penioza



Joakim Prat



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Maurizio Santin



Paco Torreblanca



Andrea Tortora



Vincent Vallée

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PC46	80	PF9	396	PX020	224	PX3205	169-179
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PX4315	283	RA8RS	399	SD135	117	SM01	346
PX4316	283	RA9RS	399	SD136	117	SM02	346
PX4317	199	RA10RS	399	SD137	117	SM03	346
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PX4321	201	RC3	402	SD15G	119	SM07	346
PX4322	199	RC4	402	SD15M	119	SM08	346
PX4323	219	RC5	402	SD19B	119	SM09	346
PX4324	219	RC6	402	SD20ORO	119	SMD03	336
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PX4350	283	SCR18	398	SEM500	404	SP1001S	100
PX4351S	192	SCR20	398	SES100	404	SP1002S	100
PX4352S	192	SCR24	398	SES1000	404	SP1003S	100
PX4353S	183	SCR28	398	SES25	404	SP1024S	101
PX4355	193	SD090	118	SES250	404	SP1025S	101
PX4356	191	SD092*	118	SES50	404	SP1032S	101
PX4357	136	SD094	118	SES500	404	SP1045S	101
PX4358	136	SD095	118	SET1000	404	SP1064S	101
PX4359	136	SD096	118	SET150	404	SP1073S	101
PX4360S	191	SD097	118	SET2000	404	SP1082S	101
PX4361	190	SD099	118	SET250	404	SP1156S	101
PX4362	191	SD100	118	SET500	404	SP1214S	101
PX4363	175-190	SD101*	118	SET750	404	SP1217S	100
PX4364	190	SD102*	118	SETACCIOG05	406	SP1219S	101
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SP303	385	T709	108	TMD05	337	TSD12	337
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SPV43	375	T821	176	TMD07	337	TSD14	337
SPV53	375	T822	50	TMD08	337	TSD14-2	337
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SPV86	375	T829	50	TMGS2	395	TSD16-2	337
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STP65	401	T854	49	TOP09	262	VE2A	408
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STRKIT2	124	T918	51	TOP15	264	VL200	314
T64G	379	T925	109	TOP16	264	VL220	314
T100	52	T927	176	TOP17	147	VL240	314
T104 + KS30	53	T965	32	TOP18	147	VL4030	315
T108	52	T966	32	TOP19	147	VL4035	315
T110	107	T981	52	TOP100	325	VL6430	315
T111	32	T983	52	TOP101	325	VL6435	315
T113 + KS30	33	T997	52	TOP102	325	VL6440	315
T114 + KS30	108	T998	52	TOP103	325	VM1B	365
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T401	109	TG1009	397	TP04	402	VP3NR	367
T405	109	TG1021	397	TP5	402	VP3T	367
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□ nuovi prodotti  
new products



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