Machines



pavoni ITALIA

Index

02 Intro

10 Cookmatic

32 Dosing machines

42 Cutting machines

52 Tempering and glazing

58 Dispensers

66 Planetary mixers

70 Other machines

82 Discover the recipes
Alphabetical index

Man made machines

Affidabili, robuste, fatte a mano in Italia. Pavoni Italia presenta la sua gamma di macchine dedicate alla pasticceria e alla ristorazione. Un'offerta pensata per i professionisti e concepita in collaborazione con i professionisti: macchine uniche perché progettate e sviluppate a partire dai loro consigli, assemblate con cura artigianale, capaci di ottime prestazioni. E pensate per durare, grazie anche a un servizio post vendita eccezionale, sempre garantito dalla qualità Pavoni Italia.

Reliable, durable, handmade in Italy. Pavoni Italia presents its range of machines for the pastry and catering sector. Our range is designed for and conceived in collaboration with professionals. Our machines are unique because they are designed and developed using their advice, are assembled with artisan care and capable of excellent performance. They are also designed to last thanks to an exceptional after-sales service guaranteed by the quality Pavoni Italia is known for.



Ci sono cuori che battono dietro le macchine

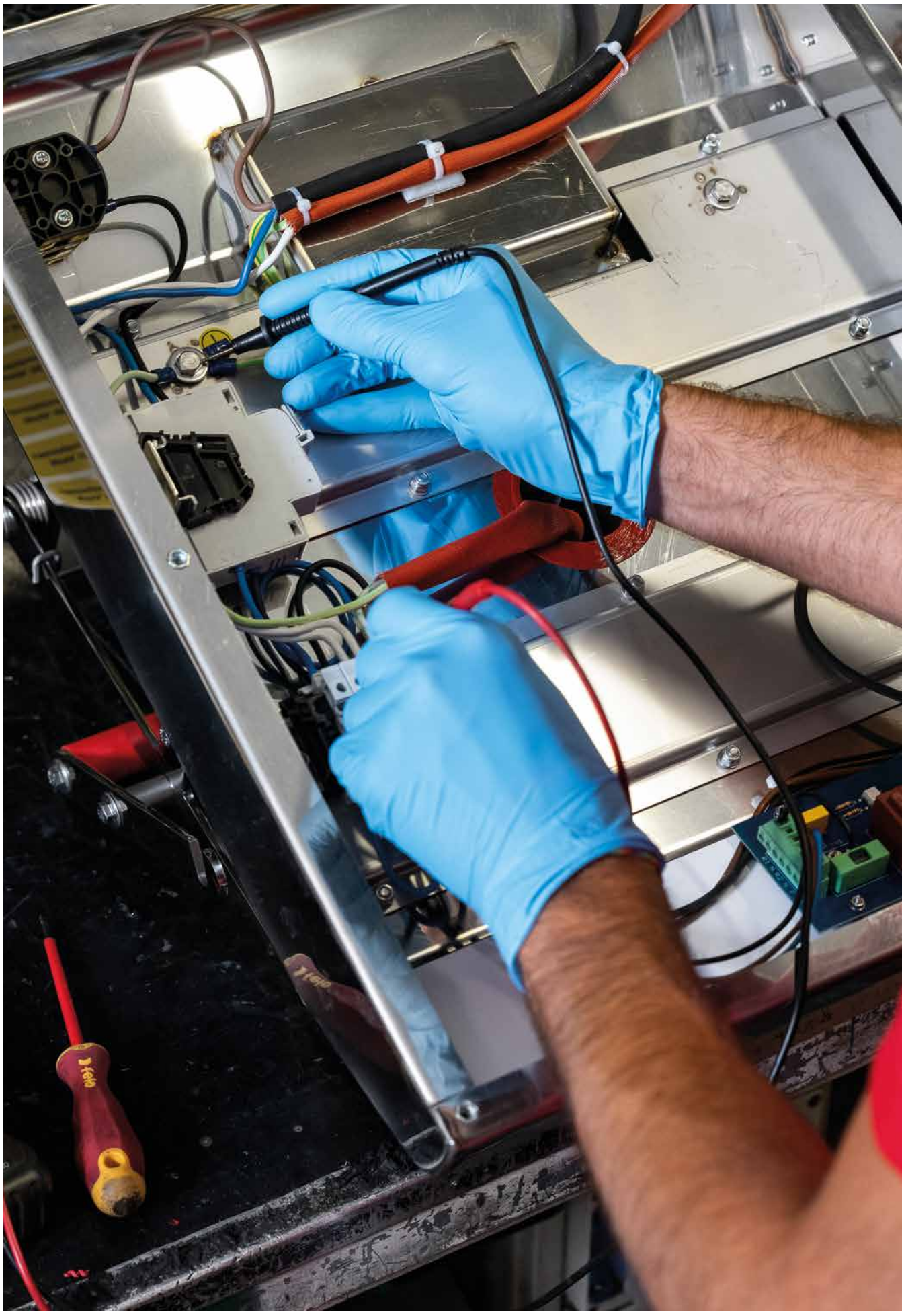
Lui è Emilio e guida il team di produzione macchine Pavoni Italia. Insieme conoscono ogni singola parte delle macchine; una squadra compatta che con il team Ricerca e Sviluppo ne disegna e coordina la realizzazione. Con alle spalle oltre 30 anni di esperienza, l'entusiasmo è lo stesso dei primi giorni: attenzione massima alla robustezza, ricerca di componenti di qualità, idee sempre votate al miglioramento dei flussi di lavoro e un pallino per il perfezionamento continuo della produzione. Produzione su cui tutta la squadra mette le mani, ogni singolo giorno.

The hearts behind the machines

This is Emilio. He leads the Pavoni Italia machine production team. They know every single part that goes into the machines. They are a compact team that, working hand in hand with the Research and Development team, designs and coordinates their production. With more than 30 years of experience behind them, the enthusiasm is the same as it was in the early days – maximum attention to durability, a relentless pursuit for quality components, ideas dedicated to improving workflows and a dedication to the continuous improvement of production. And production is something into which the whole team puts its hands, every single day.

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


pavoni



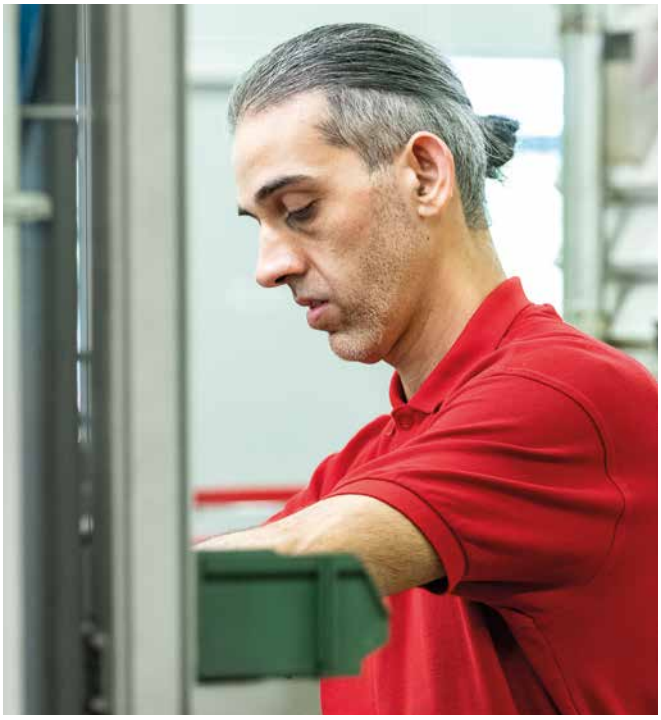
Prodotte con passione, seguite con cura

Il segreto della macchine Pavoni Italia è nelle persone. Ogni prodotto nasce ascoltando le necessità dei professionisti della pasticceria e della ristorazione, comprendendone le modalità di lavoro e i desideri. Qui nasce l'idea, che viene poi messa in pratica.
La progettazione avviene in dettaglio negli uffici di ricerca e sviluppo e poi si avvia verso la produzione, curata componente per componente da mani esperte, alla ricerca della massima affidabilità. Con un'attenzione speciale al servizio post-vendita: la mano artigianale trova in questo campo il suo migliore terreno, revisionando in poche ore macchine pensate per durare nel tempo e poi rispedite prontamente ai clienti. Compagne di lavoro di tutti i giorni, sicure e sempre al tuo fianco.

Produced with passion, followed with care

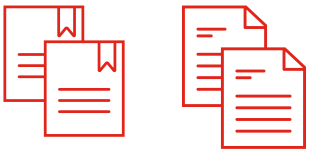
The secret of Pavoni Italia machines is its people. Each product is created by listening to the needs of pastry and catering professionals and understanding their working methods and needs. Here the idea is born, which is then put into practice.
The design is carried out in detail in the research and development offices and then goes on to production, where each machine is constructed component by component by expert hands with the ultimate goal being maximum reliability. Not to mention the special attention that is received in the after-sales service. This is where trained artisan hands work their magic, overhauling machines designed to last over time in just a few hours before being promptly returned to the customers. Everyday working tools – safe and always with you when you need them.





La garanzia della vostra soddisfazione

Le macchine Pavoni Italia vengono realizzate per un utilizzo facile e pratico, studiate negli ingombri e nel design al fine di velocizzare e migliorare il lavoro dei professionisti. Per fare ciò, la progettazione e realizzazione avviene ottemperando alle normative vigenti. Ogni singola macchina è sottoposta a rigorosi collaudi imposti dagli standard qualitativi interni di fabbricazione, ispirati alla norma UNI EN ISO 9001.



Progettate e realizzate nel rispetto delle normative:

- EN 60204-1 (sicurezza delle macchine - sicurezza elettrica)
- EN 12852 (sicurezza e igiene delle macchine per l'industria alimentare)

La dichiarazione di conformità, fornita in allegato alla macchina, attesta che la marcatura CE è stata applicata con riferimento a:

- Direttiva 2004/108/CE del 15/12/2004
- Direttiva 2006/95/CE del 12/12/2006
- Direttiva 2006/42/CE del Parlamento Europeo e del Consiglio del 17-05-2006
- Reg.CE 1935/2004 idoneità dei materiali al contatto diretto con alimenti
- Reg.CE 2023/2006 buone pratiche di fabbricazione (GMP)

Le macchine sono conformi al sistema di certificazione GOST R.

Your satisfaction, guaranteed

Pavoni Italia machines are made with a focus on ease and practical use. They have been engineered down to the finest details and designed to speed up and improve the work of professionals. To do this, the design and construction are carried out in compliance with current regulations. Every single machine is subjected to rigorous tests imposed by the internal manufacturing quality standards based on the UNI EN ISO 9001 certification.

Designed and manufactured in compliance with the following regulations:

- EN 60204-1 (machine safety - electrical safety)
- EN 12852 (safety and hygiene of machinery for the food industry)

The declaration of conformity, which is attached to the machine, certifies that the CE marking has been applied with regard to:

- 2004/108/CE directive dated 15/12/2004
- 2006/95/CE directive dated 12/12/2006
- 2006/42/CE directive by the European Parliament and Council dated 17-05-2006
- CE 1935/2004 Reg. materials suitable for direct contact with foodstuffs
- CE 2023/2006 Reg. good manufacturing practices (GMP)

The machines comply with the GOST R certification system.


pavoni

Cookmatic



New Cookmatic

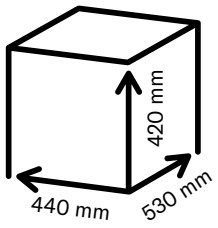
Dai nuova forma alla perfezione.

Cookmatic è la soluzione ideale per la creazione e la cottura di tartellette dolci e salate, nonché per la produzione di choux geometrici. Con una sola macchina, è possibile formare e cuocere prodotti a base di pasta frolla, brisée e pâte à choux in tempi rapidissimi, riducendo notevolmente i tempi di lavorazione e la necessità di un operatore dedicato, rispetto ai metodi tradizionali in laboratorio.
Il sistema intuitivo di Cookmatic consente di realizzare una varietà di forme e misure in tempi brevi, grazie alle piastre intercambiabili. L'accoppiamento delle piastre permette di ottenere prodotti perfetti, sia in dimensioni che in cottura. La nuova interfaccia è progettata per una programmazione ancora più semplice e veloce. Facile da pulire, Cookmatic è adatta alla produzione continua per molte ore.
Garanzia 2 anni.

Give perfection a new shape.

Cookmatic is the ideal solution for creating and baking both sweet and savory tartlets, as well as for producing geometric choux. With a single machine, you can shape and bake products made from shortcrust pastry, puff pastry, and pâte à choux in just a few minutes, significantly reducing production time and the need for a dedicated operator compared to traditional laboratory methods.
Cookmatic's intuitive system allows you to create a variety of shapes and sizes in a short amount of time, thanks to its interchangeable plates. By combining the plates, you can achieve perfectly sized and baked products. The new interface is designed for even simpler and faster using. Easy to clean, Cookmatic is suitable for continuous production for several hours.
2 years warranty.





Dimensioni macchina chiusa
Closed machine dimensions

CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)
NEWCOOKMATICPAV	28	3200	220/240 *110/380

*a richiesta / on demand







Guarda il video dedicato
a Cookmatic sul canale Youtube
di Pavoni Italia /
Watch the video “Cookmatic” on
Pavoni Italia’s Youtube channel

Piastre per tartellette Cookmatic

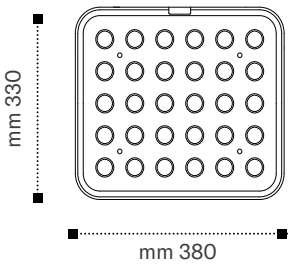
Utilizzabili anche su Cookmatic
Special - pag. 28

La tua libertà creativa è garantita da un'ampia selezione di forme realizzabili. Cookmatic monta due piastre di cottura: una superiore e una inferiore. Scegli tra le coppie di piastre disponibili - realizzate in materiale antiaderente - a seconda del tipo di tartelletta che desideri e cambiale in libertà con pochi semplici gesti.

Tartlet plates for Cookmatic

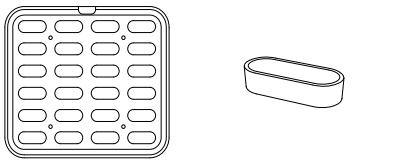
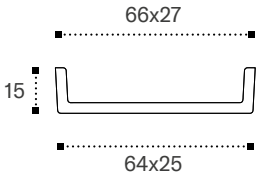
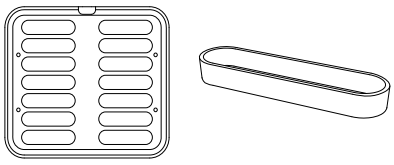
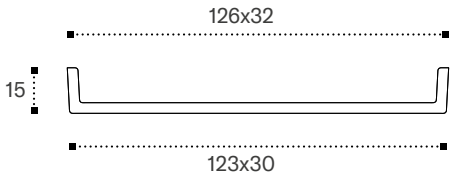
Also usable with Cookmatic
Special - pag. 28

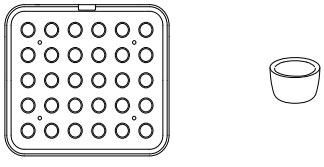
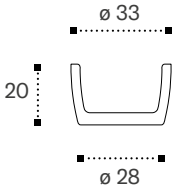
A wide range of shapes ensures your creative freedom. Cookmatic comes with two cooking plates: an upper and a lower, both made of non-stick material. Choose from the available plate pairs for the type of tartlet you want. You can easily swap them out at any time with just a few simple steps.

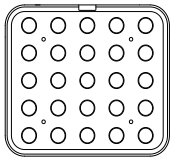
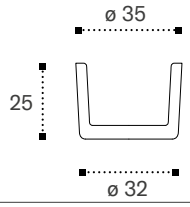
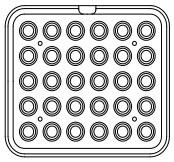
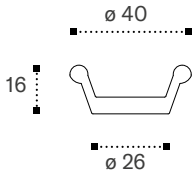
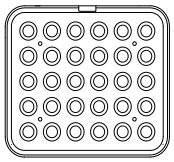
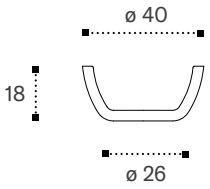
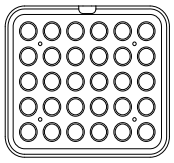
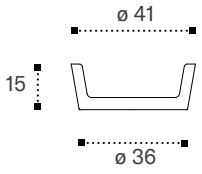
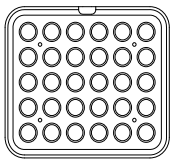
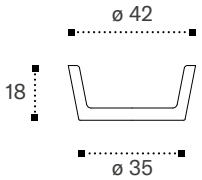
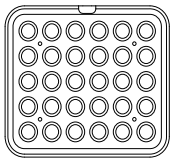
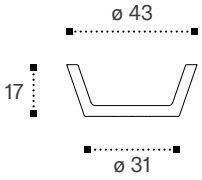
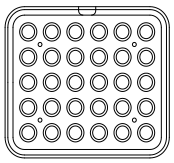
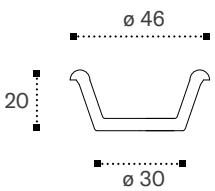
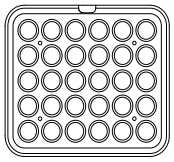
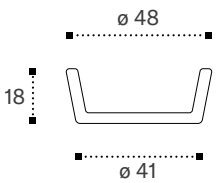


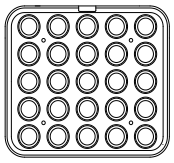
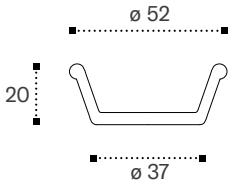
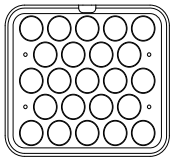
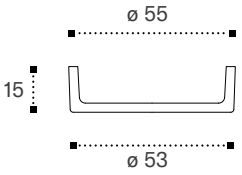
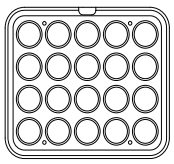
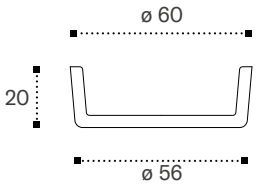
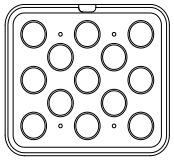
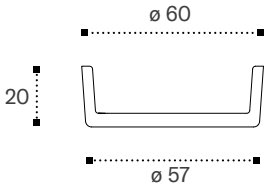
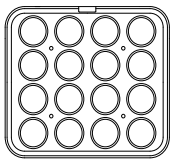
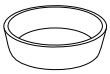
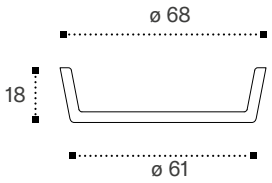
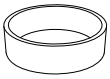
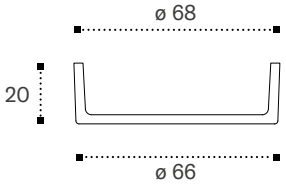
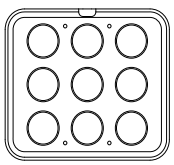
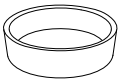
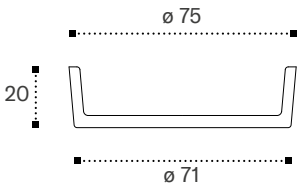
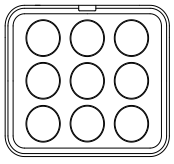
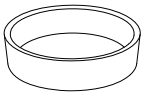
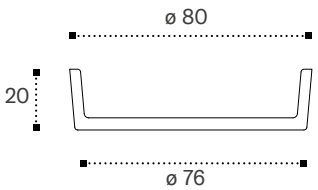
Peso piastra kg 11 (variabile a seconda della piastra)

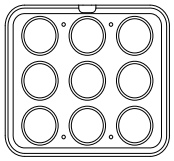
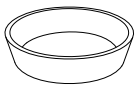
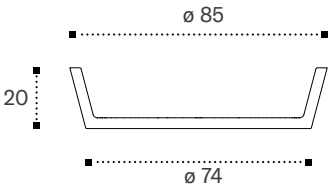
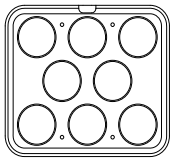
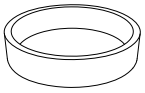
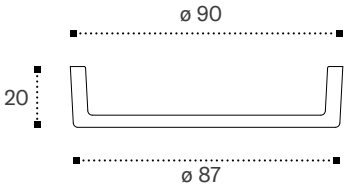
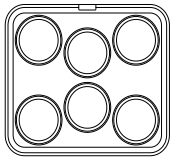
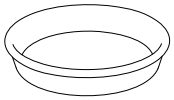
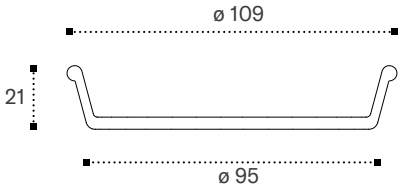
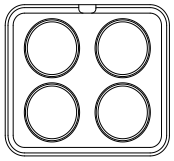
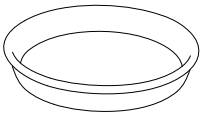
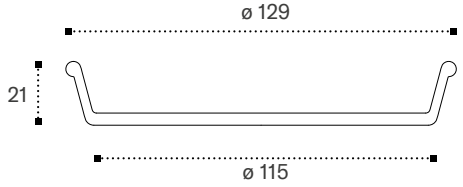
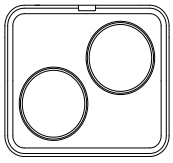
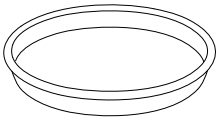
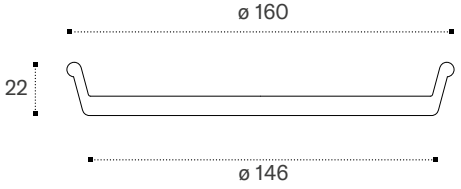
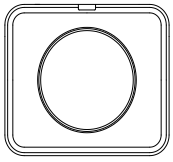
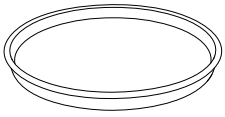
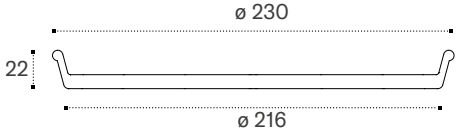
Plate weight kg 11 (variable depending on the plate)

Éclair	CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
	PIASTRA 39		pareti - borders 3,5 fondo - bottom 3,5
	PIASTRA 38		pareti - borders 4 fondo - bottom 4

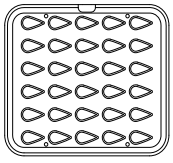
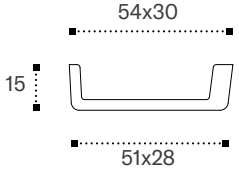
Tonde - Rounded	CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
	PIASTRA 9		pareti - borders 3 fondo - bottom 4

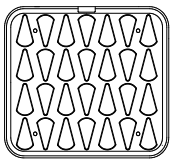
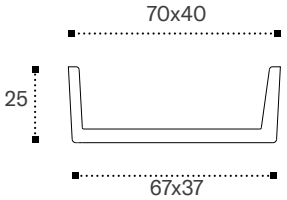
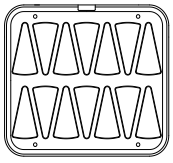
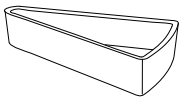
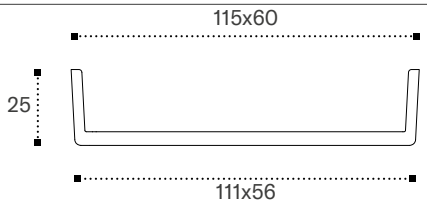
Tonde - Rounded		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 15		pareti - borders 3,5 fondo - bottom 4,5
		PIASTRA D		pareti - borders 3 fondo - bottom 5,5
		PIASTRA 2		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA 52		pareti - borders 3,5 fondo - bottom 4
		PIASTRA 46		pareti - borders 3,5 fondo - bottom 4
		PIASTRA 42		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA O		pareti - borders 4 fondo - bottom 4
		PIASTRA 26		pareti - borders 4 fondo - bottom 4

		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 12		pareti - borders 3,5 fondo - bottom 4
		PIASTRA 57		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA 21		pareti - borders 4 fondo - bottom 4
		PIASTRA 24		pareti - borders 3,5 fondo - bottom 4,5
		PIASTRA 13		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA 56		pareti - borders 4 fondo - bottom 4
		PIASTRA 29		pareti - borders 3,5 fondo - bottom 4
		PIASTRA W		pareti - borders 4 fondo - bottom 4,5

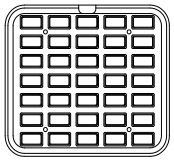
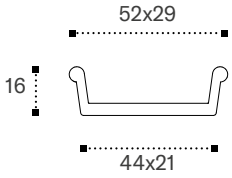
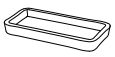
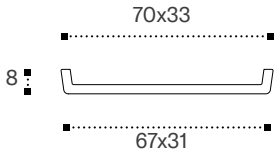
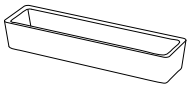
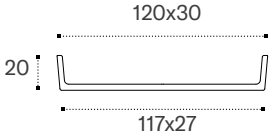
		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 41		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA 45		pareti - borders 5 fondo - bottom 4
		PIASTRA T		pareti - borders 3 fondo - bottom 4
		PIASTRA S		pareti - borders 3 fondo - bottom 4
		PIASTRA Z		pareti - borders 4 fondo - bottom 8
		PIASTRA V		pareti - borders 4 fondo - bottom 8

Triangolari - Triangular

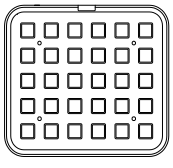
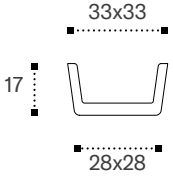
		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 22		pareti - borders 3,5 fondo - bottom 3,5

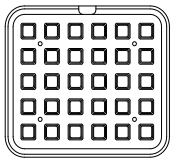
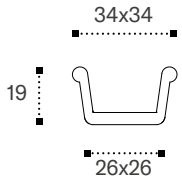
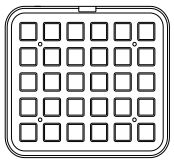
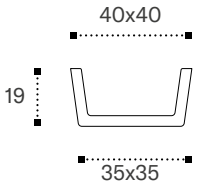
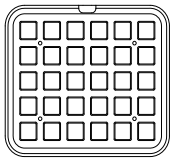
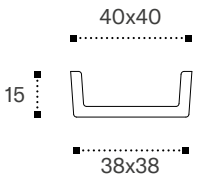
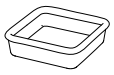
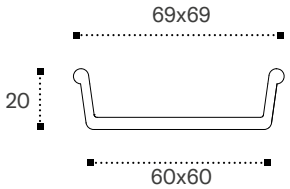
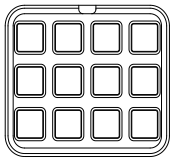
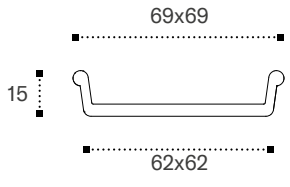
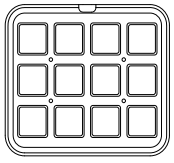
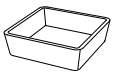
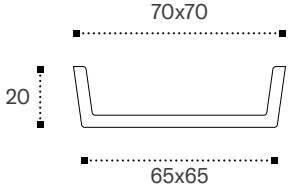
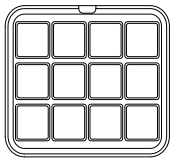
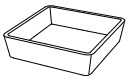
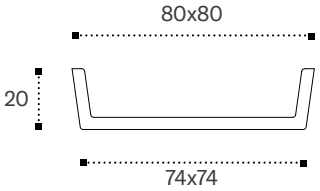
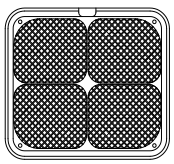
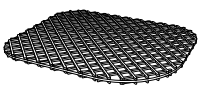
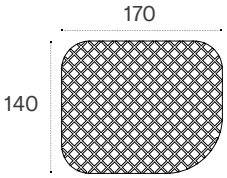
		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 19		pareti - borders 4 fondo - bottom 4,5
		PIASTRA 18		pareti - borders 4 fondo - bottom 4,5

Rettangolari - Rectangular

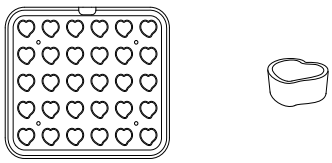
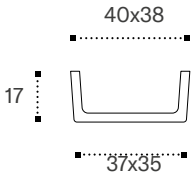
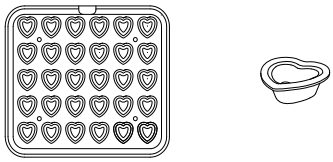
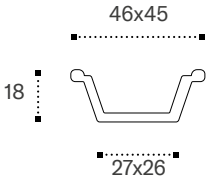
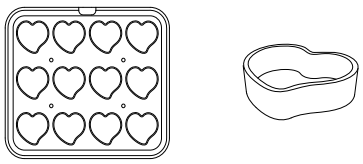
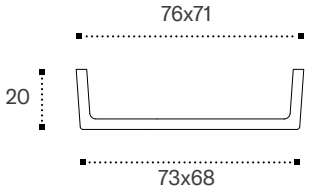
		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA Q		pareti - borders 3 fondo - bottom 4
		PIASTRA 4		pareti - borders 3 fondo - bottom 3
		PIASTRA X		pareti - borders 4 fondo - bottom 4

Quadrate - Squared

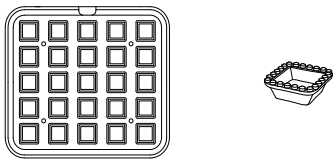
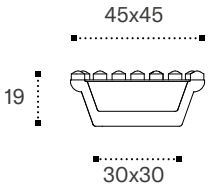
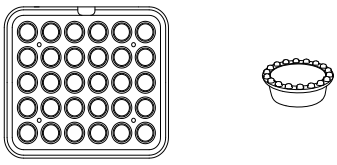
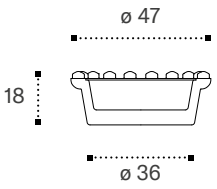
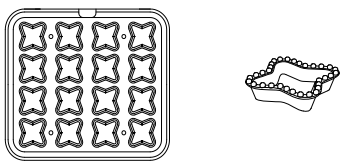
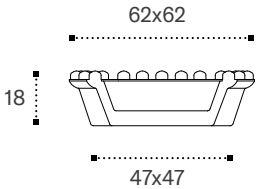
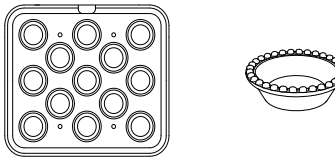
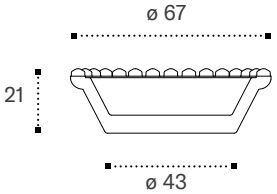
		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 10		pareti - borders 3 fondo - bottom 4

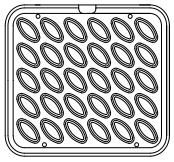
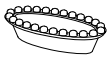
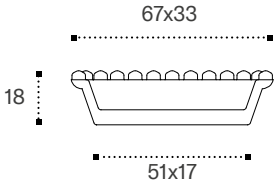
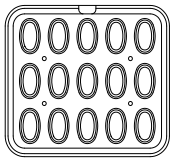
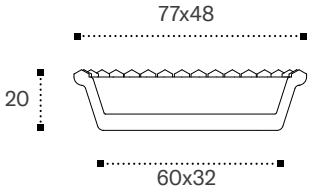
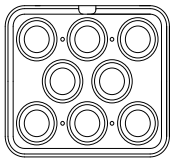
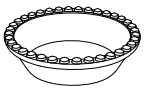
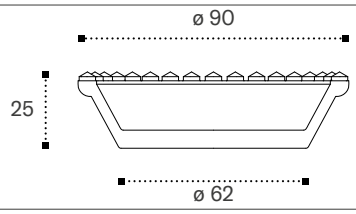
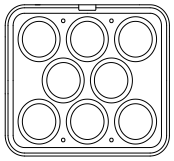
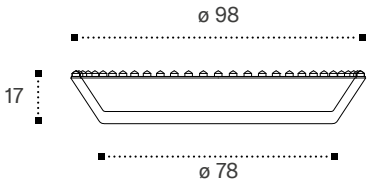
Quadrate - Squared		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA P		pareti - borders 3 fondo - bottom 4
		PIASTRA 3		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA 27		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA UM		pareti - borders 3 fondo - bottom 4
		PIASTRA U		pareti - borders 3 fondo - bottom 4
		PIASTRA 34		pareti - borders 4 fondo - bottom 4,5
		PIASTRA 35		pareti - borders 4 fondo - bottom 4
		PIASTRA L		

Cuore - Heart

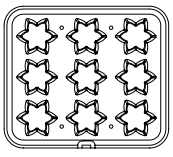
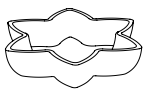
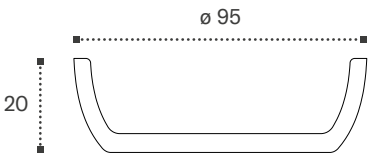
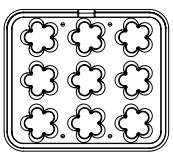
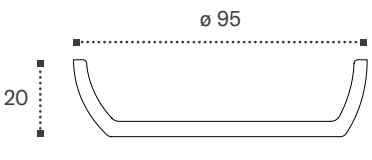
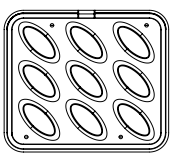
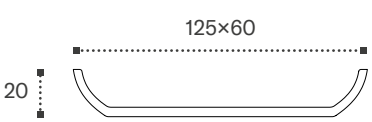
	CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
	PIASTRA 60		pareti - borders 3 fondo - bottom 3
	PIASTRA 1		pareti - borders 3 fondo - bottom 3
	PIASTRA 59		pareti - borders 3,5 fondo - bottom 3,5

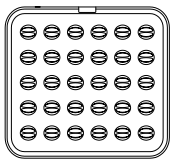
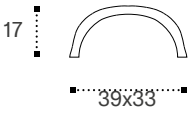
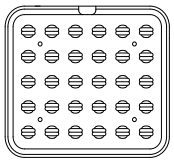
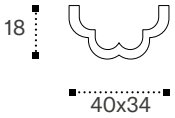
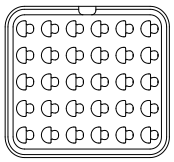
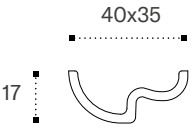
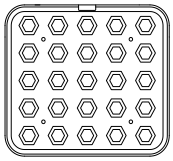
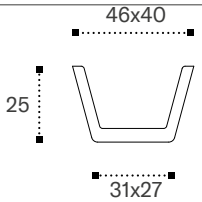
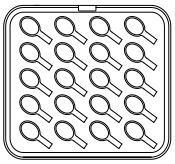
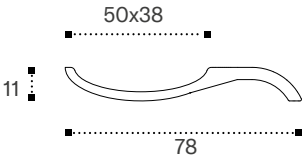
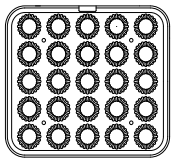
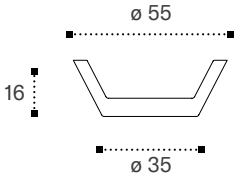
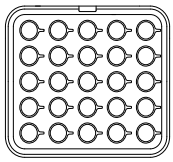
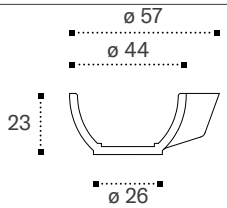
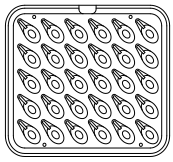
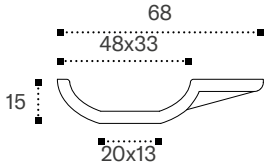
Festonate - Festooned

	CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
	PIASTRA G		pareti - borders 3 fondo - bottom 5
	PIASTRA B		pareti - borders 3 fondo - bottom 5
	PIASTRA H		pareti - borders 3,5 fondo - bottom 5
	PIASTRA A		pareti - borders 4 fondo - bottom 6

		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA E		pareti - borders 3 fondo - bottom 5
		PIASTRA C		pareti - borders 3,5 fondo - bottom 5,5
		PIASTRA F		pareti - borders 4 fondo - bottom 6
		PIASTRA 6		pareti - borders 3 fondo - bottom 4

Altre forme - Other shapes

		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 119		pareti - borders 3,5 fondo - bottom 4
		PIASTRA 120		pareti - borders 3,5 fondo - bottom 4
		PIASTRA 121		pareti - borders 3,5 fondo - bottom 4

Altre forme - Other shapes		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA 5		pareti - borders 3 fondo - bottom 3
		PIASTRA N		pareti - borders 3 fondo - bottom 3,5
		PIASTRA Y		pareti - borders 3 fondo - bottom 3
		PIASTRA 14		pareti - borders 3,5 fondo - bottom 4,5
		PIASTRA K		pareti - borders fondo - bottom from 3 to 4
		PIASTRA 00		pareti - borders 6,5 fondo - bottom 7
		PIASTRA 8		pareti - borders 3 fondo - bottom 3
		PIASTRA R		pareti - borders 4 fondo - bottom 4

Piastre pâte à choux per Cookmatic

Quattro diverse piastre per la realizzazione di pâte à choux di forma sempre perfetta: cubo, cilindro, éclair tonda e rettangolare.

I dettagli realizzativi permettono la creazione di preparazioni cave pronte da farcire e decorare, un accoppiamento sulla macchina sempre ideale e la massima efficienza di resa.

Il dettaglio che cambia tutto: la scanalatura

Scanalature in rilievo su tutto il perimetro delle forme consentono la fuoriuscita del vapore, in modo regolare. L'impasto si espande così durante la cottura, diventando cavo, pronto per essere farcito.

Una cottura perfetta

Grazie alla programmazione di Cookmatic, al mantenimento ideale della temperatura e ai dettagli del design delle piastre, la cottura delle pâte à choux risulta sempre perfetta. A fine processo otterrai una cavità ideale per essere farcita.

Pâte à choux plates for Cookmatic

Four different plates for the realization of always perfect pâte à choux: cube, cylinder, round éclair and rectangular éclair.

The manufacturing details allow the creation of hollow preparations ready to be stuffed and decorated, a coupling on-the machine always ideal and maximum efficiency of performance.

The detail that changes everything: the groove

Grooves in relief on the entire perimeter of the shapes allow the vapor to escape, in a regular way. The dough expands during cooking, becoming hollow, ready to be filled.

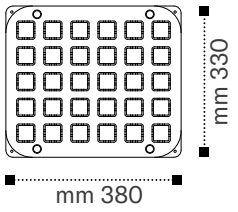
Perfect baking

Thanks to the Cookmatic programming, the ideal temperature maintenance and the details of the plate design, the cooking of the pâte à choux is always perfect. At the end of the process you will get an ideal cavity to be filled.

Guarda il video dedicato a Cookmatic per pâte à choux sul canale Youtube di Pavoni Italia/ Watch the video "Cookmatic for pâte à choux" on Pavoni Italia's Youtube channel

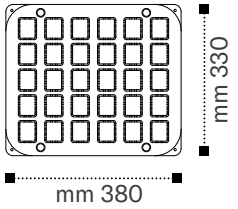
Cubo
Cube

CODE	IMPRONTE INDENTS	DIMENSIONI DIMENSIONS (mm)	PESO WEIGHT (g)
PIASTRACHOUX01	30	32 32	crudo - raw ~ 7,5 cotto - baked ~ 4 farcito - filled ~ 25



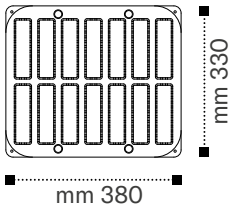
Cilindro
Cylinder

CODE	IMPRONTE INDENTS	DIMENSIONI DIMENSIONS (mm)	PESO WEIGHT (g)
PIASTRACHOUX02	30	Ø 32 40	crudo - raw ~ 8 cotto - baked ~ 4 farcito - filled ~ 25



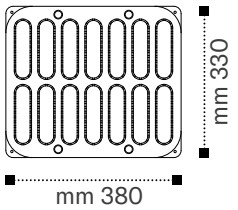
Éclair rettangolare
Rectangular éclair

CODE	IMPRONTE INDENTS	DIMENSIONI DIMENSIONS (mm)	PESO WEIGHT (g)
PIASTRACHOUX03	14	120 30 30	crudo - raw ~ 24 cotto - baked ~ 18 farcito - filled ~ 80

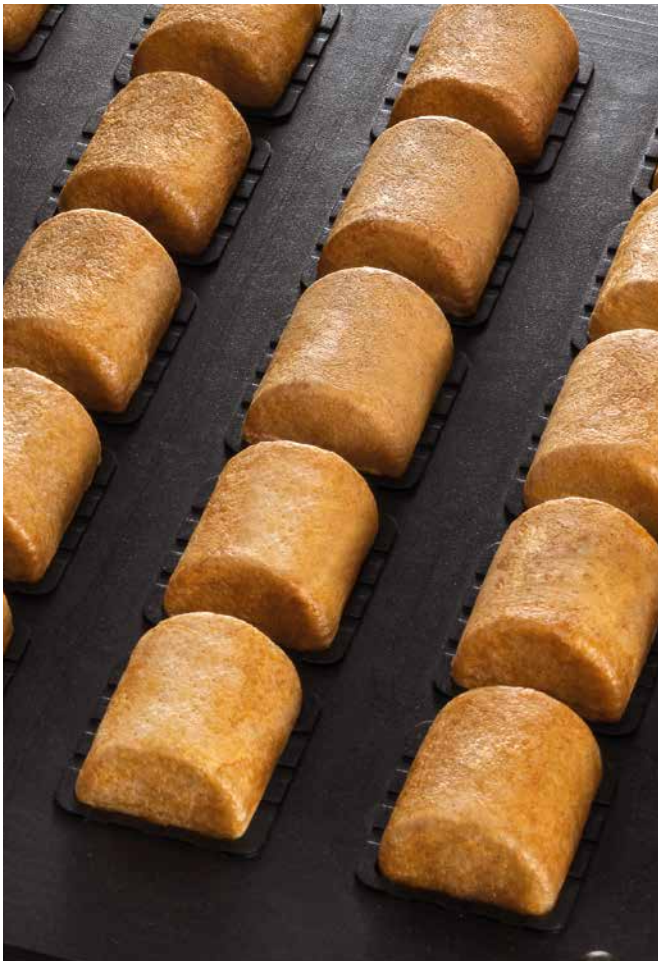


Éclair tonda
Round éclair

CODE	IMPRONTE INDENTS	DIMENSIONI DIMENSIONS (mm)	PESO WEIGHT (g)
PIASTRACHOUX04	14	120 30 30	crudo - raw ~ 23 cotto - baked ~ 11 farcito - filled ~ 80











Raccomandazioni d’uso

Dosaggio con sac à poche in piastra

1
Preriscalda le piastre.

2
Per un utilizzo immediato e risultati da esporre subito in vetrina, puoi dressare l’impasto direttamente nelle piastre, utilizzando una sac à poche (cod. ELITEPRO). Per ottenere un risultato ottimale, consigliamo di riempire solo circa 3/4 delle impronte della piastra.

3
Cuoci con Cookmatic.

4
Estrai gli choux dalle piastre e falli raffreddare su griglia (cod. GLA64).

5
Farcisci, decora a piacimento ed esponi direttamente in vetrina.
In alternativa, congela gli choux vuoti o farciti; conservali con Covering (cod. COVER55, COVER85, TRAY); rigenera, farcisci e decora.

Recommendations for use

Dosing with sac à poche in plate

1
Preheat the plates.

2
For immediate use and results to be displayed in the shop window, you can dress the dough directly in the plates, using a disposable piping bag (cod. ELITEPRO). For a better result, we recommend to fill the indents of the plate approximately to 3/4 of the way full.

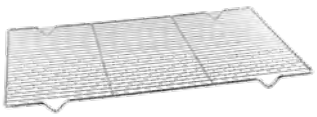
3
Cook with Cookmatic.

4
Remove the choux from the plates and let them cool on grid (cod. GLA64).

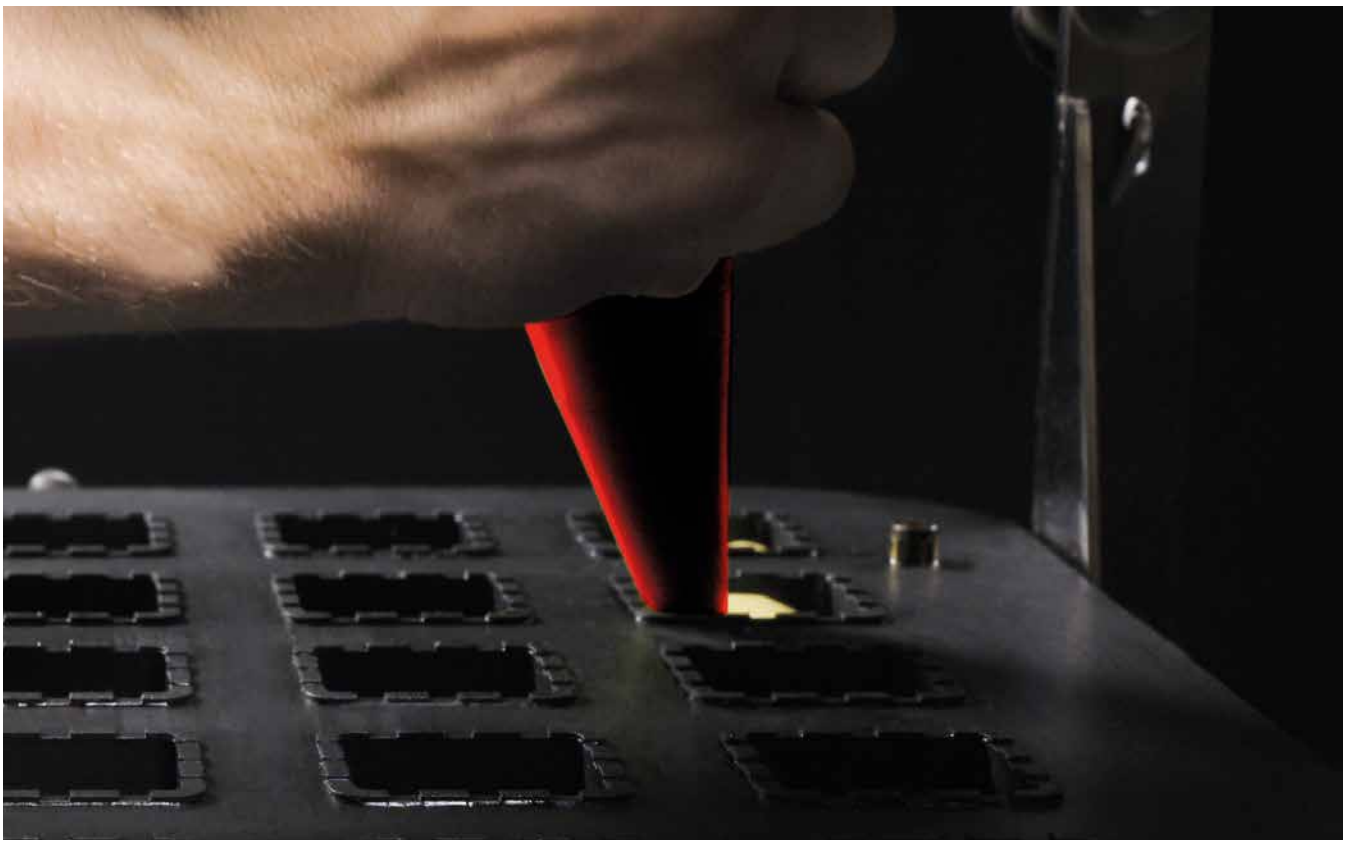
5
Stuff, decorate to taste and expose directly in the shop window.
Alternatively, freeze empty or filled choux; preserve them with Covering (cod. COVER55, COVER85, TRAY); regenerates, fills and decorates.



ELITEPRO
Sac à poche monouso
Disposable piping bags
disponibile in varie misure
available in different sizes



GLA64
Griglia in acciaio
Steel grid
600x400 mm









COVERING

Coperchi e vassoio per stoccaggio e conservazione
Lids for storage and keeping



SPV64

Tappetino in silicone
Silicone mat

585x385 mm

New Cookmatic Special

Per tartellette con altezze da record!

Con Cookmatic Special puoi realizzare tartellette alte 45 mm, grazie allo speciale meccanismo di scorrimento regolabile in altezza brevettato da Pavoni Italia. Scegli tra le differenti coppie di piastre disponibili e realizza basi di varie forme per tartellette, pastafrolla dolce o salata e pasta brisée: grazie all'accoppiamento perfetto delle due piastre otterrai tartellette sempre perfette per dimensione e cottura. Cookmatic Special è facile da pulire ed è adatta alla produzione in continuo per diverse ore.
2 anni di garanzia.

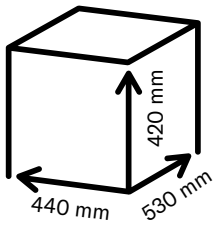
New Cookmatic Special

For tartlets with record heights!

With Cookmatic Special you can create 45mm-high tartlets, thanks to the special height-adjustable sliding mechanism patented by Pavoni Italia. Choose from the different pairs of plates available and make bases of various shapes for tartlets and sweet and savoury pastries. The perfect coupling of the two plates will always give you perfectly-sized tartlets ready for cooking. Cookmatic Special is easy to clean and suitable for continuous production over several hours.
2 years warranty.







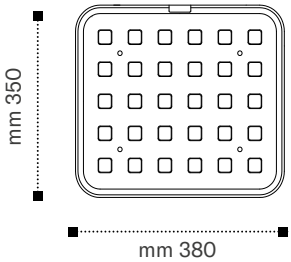
Dimensioni macchina chiusa
Closed machine dimensions

CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)
NEWCOOKMATICSPECIAL	28	3200	220/240 volt *110/380 volt

*a richiesta / on demand

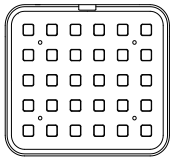
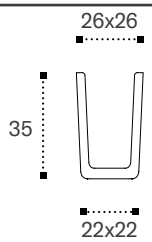
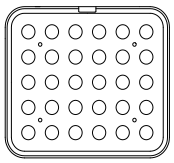
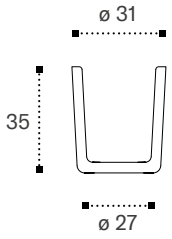
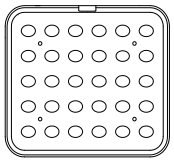
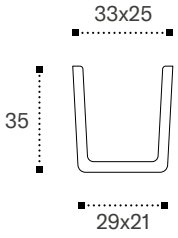
Piastre per Cookmatic Special

Plates for Cookmatic Special



Peso piastra kg 15 (variabile a seconda della piastra)

Plate weight kg 15 (variable depending on the plate)

		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		PIASTRA S05		pareti - borders 3,5 fondo - bottom 3,5
		PIASTRA S03		pareti - borders 3 fondo - bottom 3,5
		PIASTRA S04		pareti - borders 3,5 fondo - bottom 3,5

Accessori per New Cookmatic e Cookmatic Special

New Cookmatic and Cookmatic Special accessories

Carrello in acciaio inox AISI 304

AISI 304 stainless steel trolley

CODE	PESO WEIGHT (Kg)	DIMENSION (mm)
CARCOOK	22,5	550x460x840 h



2 ruote con freno e 2 normali Ø mm 100
2 wheels with brakes and 2 normal wheels Ø mm 100

Cookmatic Maxi

Maxi formato, maxi resa.

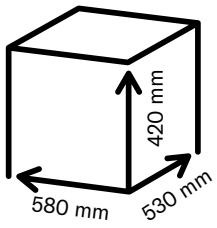
Con Cookmatic Maxi puoi realizzare fino al 50% in più di tartellette nello stesso tempo, grazie alla piastre di dimensioni maggiorate. Cookmatic Maxi è particolarmente adatta alla preparazione di basi medio-grandi sia dolci che salate, adatte sia alla pasticceria sia alla ristorazione. Ottieni cottura e dettagli sempre perfetti: programma il tuo lavoro con la nuova interfaccia, resa ancora più semplice ed intuitiva. Cookmatic Maxi è facile da pulire ed è adatta alla produzione in continuo per diverse ore.
2 anni di garanzia.

Cookmatic Maxi

Large format, large yield.

Thanks to the oversized plates, you can now make up to 50% more tartlets at the same time with Cookmatic Maxi. Cookmatic Maxi is ideal for the preparation of medium to large sweet and savoury bases suitable for both pastry and catering sector. The new simpler and more intuitive interface lets you program your work, so you get all your details just right and a perfect cook every time. Cookmatic Maxi is easy to clean and suitable for continuous production over several hours.
2 years warranty.





Dimensioni macchina chiusa
Closed machine dimensions

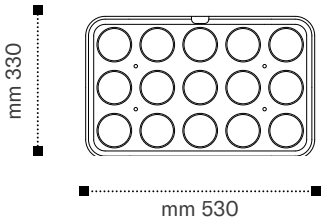
CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)
COOKMATICMAXI	37	5000	380 volt

Piastre per Cookmatic Maxi

Piastre più grandi per una migliore produttività. Cookmatic Maxi ha una selezione dedicata di piastre di grande formato tra le quali scegliere, con le forme di maggiore impiego nel mondo del catering, della ristorazione e della pasticceria.

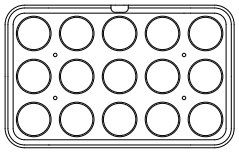
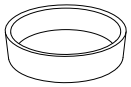
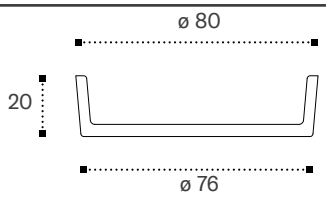
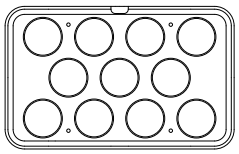
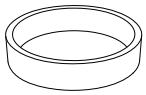
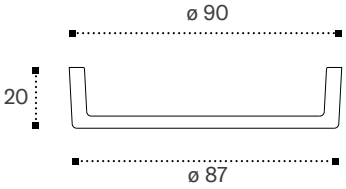
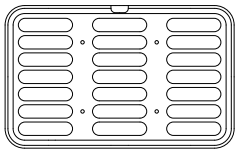
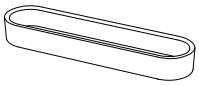
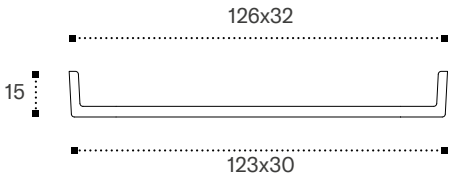
Plates for Cookmatic Maxi

Larger plates for better productivity. Cookmatic Maxi has a dedicated selection of large format plates to choose from, including some of the most widely used moulds in the catering, restaurant and pastry world.



Peso piastra kg 15 (variabile a seconda della piastra)

Plate weight kg 15 (variable depending on the plate)

		CODE	DIMENSIONI DIMENSIONS (mm)	SPESSORE THICKNESS (mm)
		MAXIW		pareti - borders 3,5 fondo - bottom 4
		MAXI45		pareti - borders 5 fondo - bottom 4
		MAXI38		pareti - borders 3,5 fondo - bottom 3,5

Su richiesta, tutte le forme disponibili per la Cookmatic possono essere adattate al formato di piastra più grande per la Cookmatic Maxi.

All shapes available for the Cookmatic can be adapted to a bigger plate's size for Cookmatic Maxi, on demand.

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

Dosing machines


FUNZIONE
DOSAGGIO
PAUSA
VELOCITA'
REVERSE
S
A
M
C
I
Pro

Dosiplus Pro

Tecnologia avanzata per un dosaggio sempre corretto.

Dosiplus Pro è progettata per dosare differenti preparati. L'interfaccia intuitiva e funzionale permette di impostare facilmente la programmazione e scegliere tra le 25 velocità di erogazione, rese possibili da un motore elettrico ancora più potente e silenzioso. La funzione reverse ha 5 parametri di regolazione, con funzione anti-goccia, per ridurre al massimo gli sprechi. Le tramogge accessorie con lobi in gomma consentono una perfetta erogazione di prodotti delicati e contenenti parti solide. Con Dosiplus Pro è possibile dosare, iniettare, spalmare e distribuire impasti fluidi, formaggi cremosi, panna e creme, ma anche paste di nocciola, ripieni di frutta, miele, marmellate, salse, burro di arachidi, conserve, budini, yogurt e molto altro. **2 anni di garanzia**.

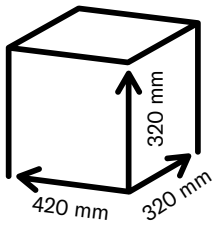
Dosiplus Pro

Advanced technology for a perfect dose every time.

Dosiplus Pro is designed to dose different mixes. The intuitive and functional interface allows you to easily set the programming and choose from 25 dispensing speeds, thanks to an even more powerful and quieter electric motor. The reverse function has 5 adjustment parameters with anti-drip protection to reduce waste as much as possible. The accessory hoppers with rubber lobes allow for perfect dispensing of delicate products containing solid parts. With Dosiplus Pro it is possible to dose, inject, spread and distribute liquid batters, creamy cheeses, cream and custards, as well as hazelnut pastes, fruit fillings, honey, jams, sauces, peanut butter, preserves, puddings, yoghurt and much more. **2 years warranty**.



Il codice riportato
in tabella corrisponde
solo alla base /
The code shown
in the table corresponds
to the base



Dimensioni base
Base dimensions

CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)
DOSIPLUSPRO	17	250	220/240 50/60

Gruppo tramoggia con imbuto acciaio INOX AISI 304

Tramoggia con ingranaggio standard
Ideale per un uso standard e per tutti i tipi di lavorazione.

Tramoggia con ingranaggio a lobi in gomma
Ideale per una perfetta lavorazione di prodotti delicati o viscosi contenenti parti solide di 3-4 mm senza romperle (granelle di nocciola, gocce di cioccolato...).

Hopper unit with INOX AISI 304 stainless steel funnel

Hopper with standard gear
Ideal for standard use and all types of processing.

Hopper with rubber lobes
Ideal for perfect processing of delicate or viscous products containing 3-4 mm solid parts without breaking them (ground hazelnut, chocolate chips, etc.).

GRUPPO TRAMOGGIA HOPPER UNIT	 Ingranaggio standard Standard gear	 Ingranaggio a lobi in gomma Rubber lobes
 Tramoggia 8 l Hopper 8 l	Code 1099044 Dimension Ø mm 270x370 h Peso - weight 6 kg	Code GT8 Dimension Ø mm 270x400 h Peso - weight 7 kg
 Tramoggia 15 l Hopper 15 l	Code 1099040 Dimension Ø mm 270x580 h Peso - weight 9,5 kg	Code GT15 Dimension Ø mm 270x610 h Peso - weight 11 kg

Programmazione / Programming

A	M	C	V	R
Ciclo automatico Automatic work cycle	Ciclo manuale Manual work cycle	Ciclo continuo Continuous work cycle	Regolazione velocità Speed adjustment	Regolazione reverse Reverse adjustment



Accessori per Dosiplus Pro

Dosiplus Pro accessories

Beccuccio uscita singola
Applicabili direttamente sul gruppo tramoggia

Single output spout
Can be applied directly to the hopper unit



F3042

Ø beccuccio singolo
single spout mm 6
Lunghezza beccuccio
spout lenght mm 35



F3101

Ø beccuccio singolo
single spout mm 6
Lunghezza beccuccio
spout lenght mm 37



F3212

Per farciture basi tonde
For filling round shells
Ø mm 90
12 fori - holes



F3339

Ø mm 6
Lunghezza
Lenght mm 100



F3097

Ø mm 8
Lunghezza
Lenght mm 57



F3095

Ø mm 8
Lunghezza
Lenght mm 111



F3090

Ø mm 12
Lunghezza
Lenght mm 82,5



F3094

Ø mm 12
Lunghezza
Lenght mm 89



F3091

Ø mm 12
Lunghezza
Lenght mm 127



F3055

Ø mm 14
Lunghezza
Lenght mm 90



F3067

Ø mm 22
Lunghezza
Lenght mm 178



Per la farcitura e il glassaggio di colombe, panettoni e pandori.

For filling and glazing of colombe, panettone and pandoro cakes.



Disponibile in due misure /
Available in 2 sizes.



FGLASSA1

Ø mm 160
fori - holes mm Ø 6



FGLASSA2

Ø mm 130
fori - holes mm Ø 6

Da utilizzare con beccuccio adattatore F3141 (pag 40) /
For using with adaptor spout F3141 (page 40)





FCOLOMBA

Ø mm 160
8 Beccucci - Spouts
Beccuccio singolo
Single spout mm Ø 8x160



Disponibile in due misure /
Available in 2 sizes.



FPANETTONE1

Ø mm 130
8 Beccucci - Spouts
Beccuccio singolo
Single spout mm Ø 8x100



FPANETTONE2

Ø mm 100
7 Beccucci - Spouts
Beccuccio singolo
Single spout mm Ø 8x120

Beccuccio uscita doppia /
Double output spout



FS3305

Adattatore per gruppo tramoggia
a uscita singola /
Adaptor for hopper unit
with single output

Beccucci applicabili con FS3305 /
Spouts applicable to FS3305 adaptor



F3066

Ø mm 6
Lunghezza
Lenght mm 60



F3076

Ø mm 8
Lunghezza
Lenght mm 61



F3064

Ø mm 8
Lunghezza
Lenght mm 111



F3014

Ø mm 12
Lunghezza
Lenght mm 82,5



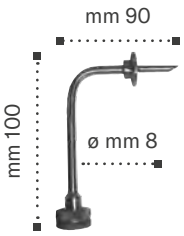
F3011

Ø mm 12
Lunghezza
Lenght mm 90



F3013

Ø mm 12
Lunghezza
Lenght mm 127



F3081

Ø beccuccio / spout
mm 6

Beccuccio a quattro uscite /
4-way spout

Studiato per riempire composti negli stampi in silicone /
Designed to fill silicone moulds



F3071

Ø mm 8
Lunghezza - Lenght mm 485

Comando a pedale /
Pedal control



P3026

Comando a pedale per lavoro
a ciclo manuale.
Pedal control for manual work cycle.

Tubo flessibile /
Flexible hose

Utilizzo con tutti i beccucci / Use with all spouts



CODE	LUNGHEZZA LENGTH (mm)
FS3000	1000



Adattatore bocchette / Tubes adaptor



F2741

Adattatore bocchette in plastica per FS3000 - Plastic adaptor nozzles for FS3000

Bocchette in plastica / Plastic nozzles



PB12

Kit 12 bocchette in plastica
Kit 12 plastic nozzles

PB24

Kit 24 bocchette in plastica
Kit 24 plastic nozzles

Fascia riscaldante per tramoggia / Heating band for hopper

Fascia riscaldante per tramoggia in silicone rinforzato con regolatore di temperatura. Aggancio fascia con ganci e molle /
Reinforced silicone heating band for hoppers with temperature controller. Band secured with hooks and springs





CODE	DIMENSION (mm)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)
FS3271	500x250 h	650	240

Termostato temperatura regolabile / Adjustable thermostat temperature 0 - 180°C

Disco per tramoggia da 8 litri / 8 litre hopper disk

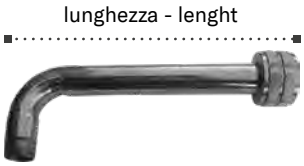
Utile strumento per schiacciare i composti più consistenti nella tramoggia e facilitare l'erogazione /
A useful tool for pressing dense compounds in the hopper and to facilitate dispensing



CODE	DIMENSION (mm)
DISCO PER TRAMOGGIA	Ø 250x380 h

* Su richiesta disco tramoggia da 15 litri / 15 litre hopper disk available on request

Beccuccio adattatore uscita singola / Adaptor spout with single output



F3141	F3141M	F3141M2
Ø mm 22 Lunghezza Lenght mm 200	Ø mm 22 Lunghezza Lenght mm 300	Ø mm 22 Lunghezza Lenght mm 530

Bocchette inox / Stainless steel nozzles

Bocchette inox per F3141 / F3141M / F3141M2 / FS3000
Stainless steel nozzle for F3141 / F3141M / F3141M2 / FS3000



F2887

Ø mm 9,5



FS2760

Ø mm 12



FS2740

mm 10x5 h



FS2739

Ø mm 14

Beccucci ricopritori / Spouts

Beccucci ricopritori per F3141 / F3141M / F3141M2 / FS3000
Spouts for F3141 / F3141M / F3141M2 / FS3000



CODE	LUNGHEZZA LENGTH (mm)
F2418	60
F2861	30

Regolatori di flusso antigoccia / Non-drip flow regulator



F3147
Con valvola allungata / With longer valve



F3187

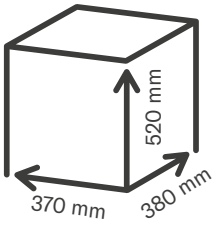
Guarda il video dedicato a Dosiplus Pro sul canale Youtube di Pavoni Italia / Watch the video “Dosiplus Pro” on Pavoni Italia’s Youtube channel

Dosiemme

Dosatrice manuale con struttura in alluminio, stantuffo in acciaio inox, ugelli e pistone in acciaio AISI 304.

Manual dosing machine with aluminium body, stainless steel plunger, funnel, nozzles and AISI 304 stainless steel piston.





Inclusi / Included

- 3 iniettori Ø mm 5, 6 e 8 lunghezza mm 75 / 3 injectors Ø mm 5, 6 and 8 lenght mm 75
- Valvolina / Valve
- Guarnizione / Gasket
- Chiave / Wrench

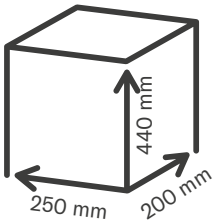
CODE	PESO WEIGHT (kg)	CAPACITÀ CAPACITY (l)	Ø PISTONE PISTON (mm)	DOSE DOSES (g)
DOSIEMME	7,2	7	31	da - from 1 a - up to 60

Dosimini

Dosatrice manuale con stantuffo in acciaio inox.

Manual dosing machine with stainless steel plunger.





Inclusi / Included

- 3 iniettori Ø mm 5, 6 e 8 lunghezza mm 75 / 3 injectors Ø mm 5, 6 and 8 lenght mm 75
- Valvolina / Valve
- Guarnizione / Gasket
- Chiave / Wrench

CODE	PESO WEIGHT (kg)	CAPACITÀ CAPACITY (l)	Ø PISTONE PISTON (mm)	DOSE DOSES (g)
DOSIMINI	2,7	3	24	da - from 1 a - up to 12

Cutting machines



Lira automatica

Tagli e porzionamenti perfetti, più in fretta.

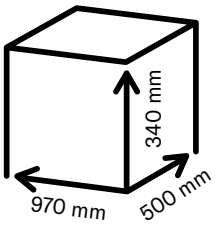
Lira automatica è una taglierina elettrica semiautomatica che realizza tagli veloci e perfetti con notevole risparmio di tempo, evitando scarti di prodotto. È ideale per il taglio di masse dure e congelate (anche contenenti mandorle, nocciole e frutta secca in genere) e perfetta per la produzione al taglio di cremini, nocciolati, torroni morbidi, ganaches e piccola pasticceria. Il piano di taglio ha velocità di avanzamento regolabile con azionamento a pulsanti ed è interamente realizzato in acciaio inox AISI 304, facilmente smontabile per un'immediata pulizia anche in lavastoviglie. La sua capacità di taglio permette il porzionamento di prodotti alti fino a 6 cm e congelati fino a -15 °C. **2 anni di garanzia**.

Automatic Lira

Perfect cuts and portioning, faster.

Automatic Lira is a semi-automatic electric cutter which performs fast and perfect cuts that will save you time and avoid product waste. It is ideal for cutting hard or frozen product (even those containing almonds, hazelnuts and dried fruit in general) and perfect for cutting cremini, hazelnut chocolates, soft nougat, ganaches and small pastries. The cutting base has adjustable feeding speed with push-button operation and is entirely made of AISI 304 stainless steel. The base is easily removable for immediate cleaning and is dishwasher safe. Its cutting capacity allows the portioning of products up to 6 cm high and frozen down to -15 °C. **2 years warranty**.





Vassoio e spatola inclusi
Tray and spatula included

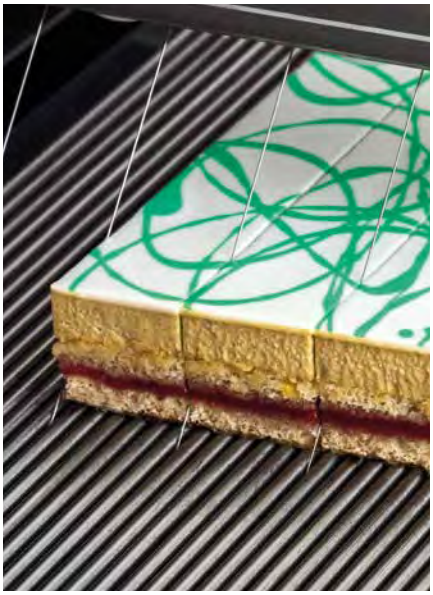


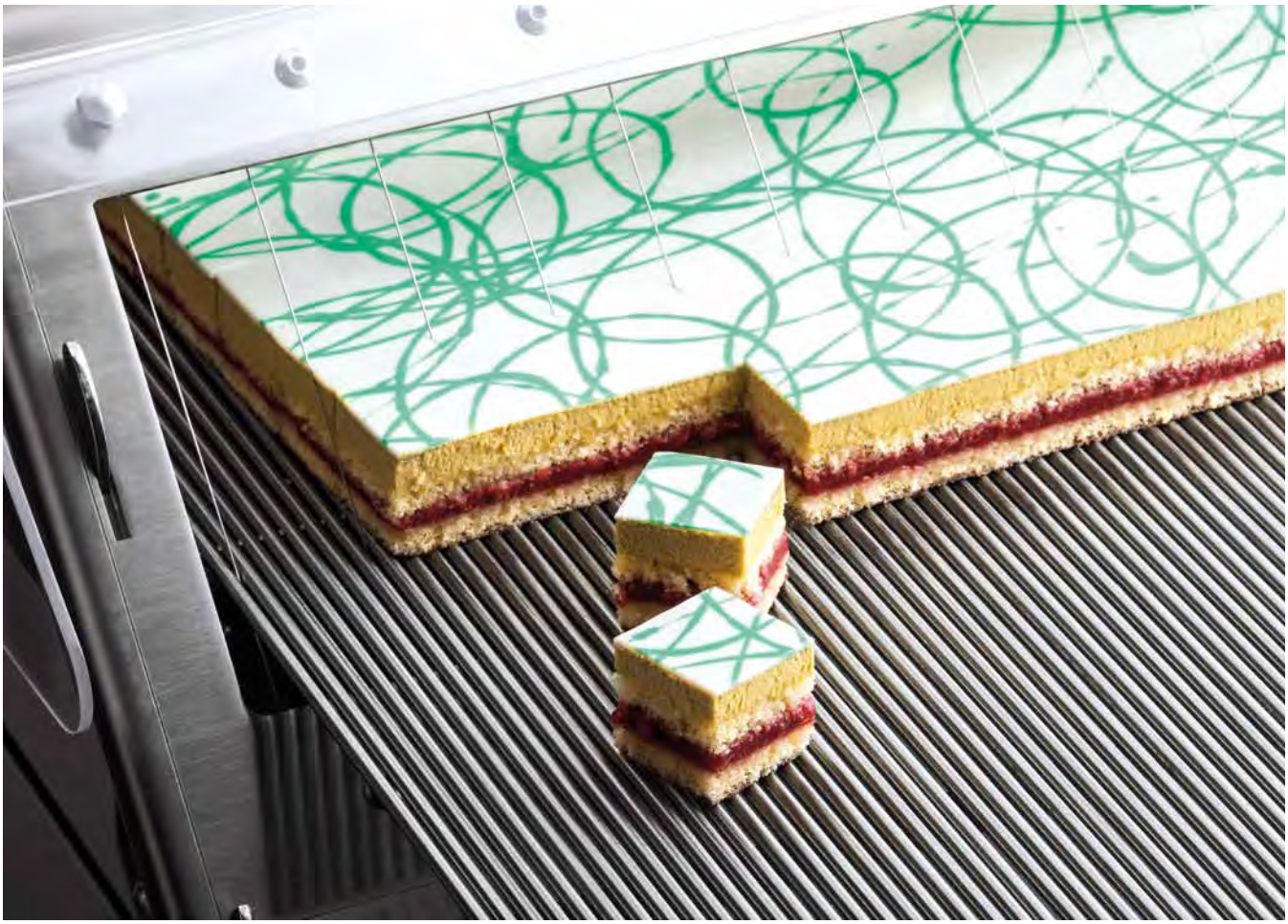
CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt - HZ)	DIM PIANO DI TAGLIO SIZE CUTTING FRAMEWORK (mm)
LIRA/E	50	180	220/240 - 50/60 * 110 - 50/60	400x400x60 h

* a richiesta - on demand









Guarda il video dedicato a Lira automatica sul canale Youtube di Pavoni Italia / Watch the video "Automatic Lira" on Pavoni Italia's Youtube channel

Lira manuale

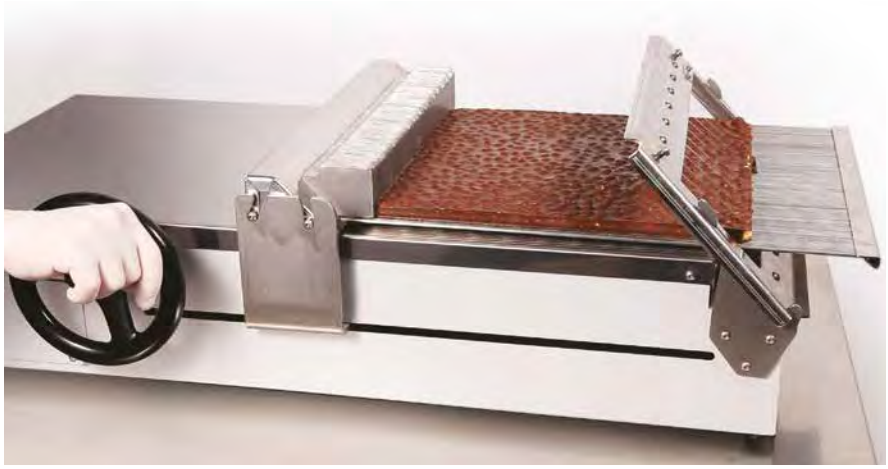
Controllo manuale, perfezione meccanica.

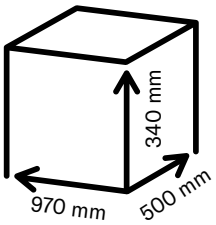
Lira manuale è pensata per il taglio di masse dure, anche contenenti mandorle, nocciole e frutta secca, oltre al porzionamento di cremini, nocciolati, torroni morbidi, ganache, piccola pasticceria (mousse, semifreddi, bavaresi), gelatine, biscotteria, marzapane. L'avanzamento del piano avviene tramite una manovella che consente di regolare la velocità in fase di taglio. La struttura di Lira manuale è in acciaio verniciato, tutte le componenti a contatto con i preparati sono realizzate in acciaio AISI 304 nel rispetto delle norme alimentari vigenti. Il piano è smontabile per una facile pulizia, anche in lavastoviglie. **2 anni di garanzia**.

Manual Lira

Manual control, mechanical perfection.

Manual Lira is designed for cutting hard products, even those containing almonds, hazelnuts and dried fruit, as well as portioning cremini, hazelnut chocolates, soft nougat, ganache, small pastries (mousses, semifreddi, bavaroises), jellies, biscuits and marzipan. The cutting base is advanced manually by means of a hand wheel that allows for manual speed adjustments during the cutting phase. The body of the manual Lira is painted steel. All the components which come into contact with food are made of AISI 304 steel in compliance with the food regulations in force. The base can be disassembled for easy cleaning and is dishwasher safe. **2 years warranty**.





Vassoio e spatola inclusi
Tray and spatula included



CODE	PESO WEIGHT (kg)	DIM PIANO DI TAGLIO SIZE CUTTING FRAMEWORK (mm)
LIRA/M	41	400x400x60 h

Accessori per Lira automatica e manuale

Automatic and manual Lira accessories

Telai di taglio / Cutting frames



CODE	INTERASSE FILI WIRE WHEELBASES (mm)	CODE	INTERASSE FILI WIRE WHEELBASES (mm)
LT10H6	10	LT40H6	40
LT15H6	15	LT45H6	45
LT20H6	20	LT50H6	50
LT25H6	25	LT55H6	55
LT30H6	30	LT60H6	60
LT35H6	35		

*Altre misure di telaio a richiesta (multipli di 5 mm) /
Other frame sizes on request (5 multiple mm)

Carrello in acciaio / Stainless steel trolley



CODE	PESO WEIGHT (kg)	DIMENSION (mm)
CARRELLO LIRA	36	1000x530x800 h

Chitarra singola

Il modo più semplice per tagliare ganache e masse morbide.

Un taglio sempre preciso e dritto, per dare ai tuoi prodotti il migliore aspetto in vetrina. La chitarra ad azionamento singolo è composta da una base di taglio in alluminio anodizzato, telai in materiale di alta qualità e struttura in acciaio inox AISI 304. È facilmente smontabile per una rapida pulizia ed è compatibile con i telai di taglio accessori, quadri per ganache e carrello.

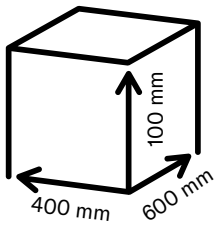
Single Guitar

The easiest way to cut ganaches and soft foods.

Perfectly straight cuts will make the products in your shop window irresistible to passers-by. The single-drive guitar cutter consists of an anodized aluminium cutting base, high quality material frames and an AISI 304 stainless steel body. It is easily removable for quick cleaning and is compatible with additional cutting frames, ganache frames and trolley.

3 telai inclusi
3 cutting frames included
TCH22.5
TCH30
TCH37.5





Dimensioni base
Base dimensions

Vassoio e spatola inclusi
Tray and spatula included



CODE	PESO WEIGHT (kg)	DIM PIANO DI TAGLIO SIZE CUTTING FRAMEWORK (mm)
CHITARRA	28	360x360

Chitarra doppio taglio

Due passaggi, un unico risultato straordinario.

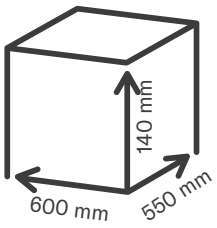
Il modo più efficace di creare porzioni perfette. Il doppio meccanismo permette di tagliare rapidamente il prodotto in un'unica operazione. La base di taglio è in alluminio anodizzato, la struttura in acciaio inox AISI 304 nel rispetto delle norme vigenti e i telai sono pensati per la massima robustezza. È facilmente accessoriabile con differenti telai di taglio, quadri per ganache e il comodo carrello in acciaio. Tutta la struttura è smontabile per agevolare le operazioni di pulizia e manutenzione.

Double Guitar

Two steps, one extraordinary result.

The most effective way to get perfect portions. The double mechanism allows you to quickly cut the product in a single step. The cutting base is in anodized aluminium, the body is AISI 304 stainless steel in compliance with current standards and the frames are designed for maximum durability. You can easily accessorise it with different cutting frames, squares for ganache, as well as a convenient steel trolley. The entire body can be disassembled to make cleaning and maintenance easy.

Telai non inclusi
Cutting frames
not included





Vassoio e spatola inclusi
Tray and spatula included



CODE	PESO WEIGHT (kg)	DIM PIANO DI TAGLIO SIZE CUTTING FRAMEWORK (mm)
BCD/I	29	360x360

Accessori per chitarra a doppio taglio e singola

Single and two-way Chitarra accessories

Telai di taglio / Cutting frames



CODE	INTERASSE FILI INTERAXIS (mm)
TCH7.5	7,5
TCH15	15
TCH22.5	22,5
TCH30	30
TCH37.5	37,5

Altre misure di telaio a richiesta (multipli di 7,5 mm) - Other frame sizes on request (7,5 multiple mm)

Quadri inox ganache / Stainless steel frames



CODE	DIM. INTERNE INSIDE DIM. (mm)	ALTEZZA HEIGHT (mm)
QG3	360x360	3
QG5	360x360	5
QG10	360x360	10
QG15	360x360	15

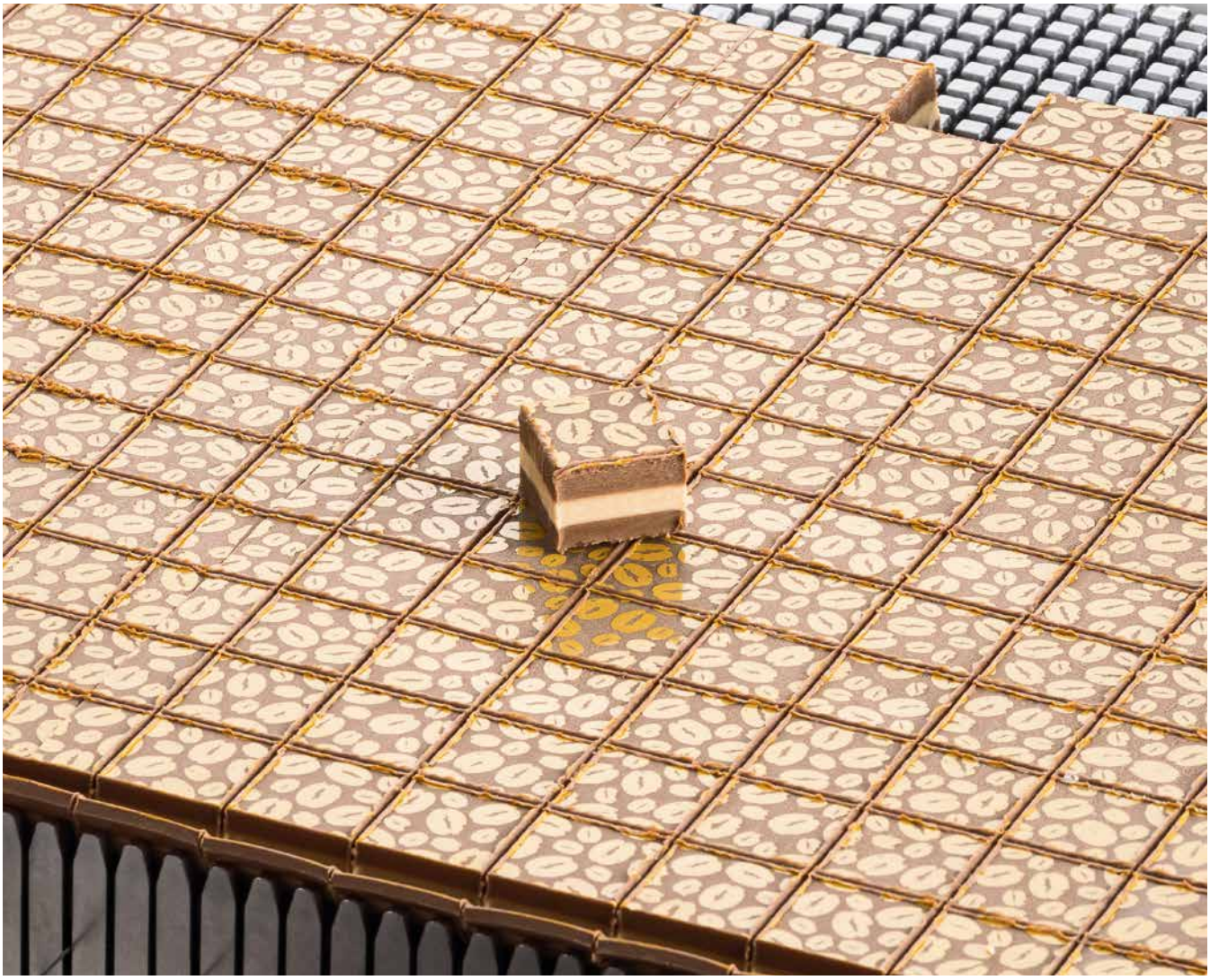
Carrello in acciaio / Stainless steel trolley



CODE	PESO WEIGHT (kg)	DIMENSION (mm)
CCH	40	700x580x870 h







Tempering and glazing


minitemper
(-)

Minitemper

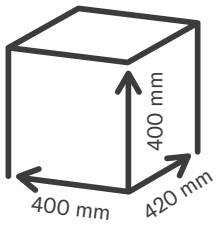
Una mini dal cuore grande.

Minitemper è la temperatrice da banco di piccole dimensioni, semplice da utilizzare e con un ottimo rapporto qualità/prezzo. Minitemper mantiene il cioccolato in tempera per diverse ore, anche grazie ai programmi personalizzabili. Le bacinelle sono intercambiabili, per la massima comodità d'impiego e riduzione dei tempi morti di lavoro. Struttura e bacinella sono realizzate in acciaio inox AISI 304, coperchio trasparente in PET per il mantenimento della temperatura nel totale rispetto delle normative igieniche. **2 anni di garanzia**.

A small machine with a big heart.

Minitemper is a small, simple to use bench tempering machine that represents excellent value-for-money. Minitemper keeps chocolate tempered for several hours thanks to the customisable programs.
The bowls are interchangeable, for maximum ease of use and reduction of downtime. Body and bowl are made of AISI 304 stainless steel, transparent PET lid to maintain the temperature in total compliance with hygiene regulations. **2 years warranty**.





CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	CAPACITÀ CAPACITY (l/kg)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)
MINITEMPER	16	300	5 l 3 kg	220/240 - 50 *220/240 - 60 *110 - 60

*a richiesta / on demand







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

Glass-ice

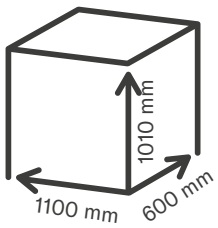
Glassatura perfetta senza sprechi.

Veloce e pratica, Glass-ice permette di glassare in modo uniforme i prodotti, evitando gli sprechi di materia prima e massimizzando l'efficacia in laboratorio, riducendo i tempi di esecuzione. Glass-ice ha un recipiente di grandi dimensioni da riempire con cioccolato, zucchero, fondant e molto altro. È facile da usare: con un semplice gesto della mano permette di glassare 100 paste mignon in 15 secondi. La vaschetta di recupero permette di non sprecare il prodotto utilizzato e l'ampia base di lavoro consente la glassatura di prodotti con le più svariate forme e dimensioni. È possibile glassare con diversi colori senza dover pulire la macchina ad ogni cambio di prodotto e, una volta spruzzato il prodotto, si può intervenire con ulteriori decori senza levare i manufatti dalla glassatrice.

Perfect glazing with no waste.

Fast and practical, Glass-ice uniformly and evenly ices products, avoids wasting raw materials, maximises efficiency, and reduces preparation times. Glass-ice features a large container you can fill with chocolate, sugar, fondant and much more. It is easy to use. With a simple gesture of the hand it can ice 100 mini-pastries in just 15 seconds. The tray underneath recovers the product dispensed, and the wide working base can accommodate the most varied shapes and sizes for icing. You can ice with different colours without having to clean the machine every time the product is changed and, once the product has been sprayed, further decorations can be made without having to remove the products from the machine.



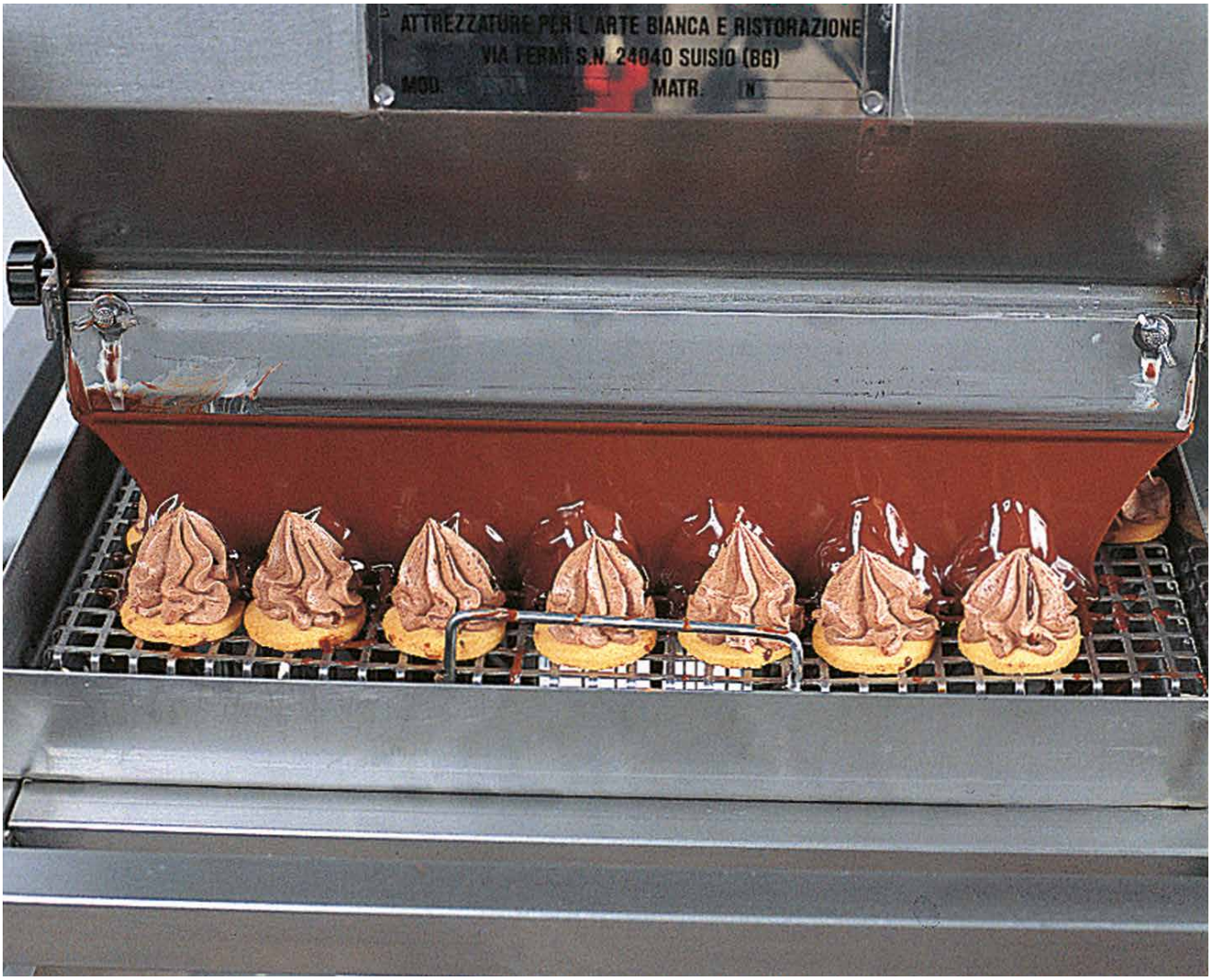


CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)
GLASS-ICE	50	700	220/240 - 50 * 110 - 60

*a richiesta / on demand




pavoni
ATTREZZATURE PER L'ARTE BIANCA E RISTORAZIONE
VIA FERMI S.N. 24040 SUISIO (BG)
MOD.
MATR.


ATTREZZATURE PER L'ARTE BIANCA E RISTORAZIONE
VIA FERMI S.N. 24040 SUISIO (BG)
MOD.
MATR.

Dispensers


DANGER
Keep hands away
injury may result

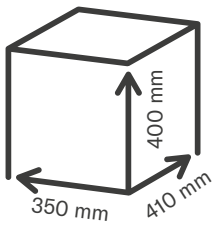
Spray Compact

Dimensioni ultracompatte senza rinunciare alla potenza e all'efficienza. Spray Compact distribuisce la gelatina uniformemente e, con ingombro minimo, è dotata di un compressore e una potente caldaia. Il risultato sono tempi di esecuzione ottimizzati e un risparmio sulla quantità di prodotto spruzzata. Temperatura e pressione sono regolabili mediante le apposite manopole. Utilizzabile con gelatina liquida a temperatura ambiente. Realizzata in acciaio inox. **2 anni di garanzia**.

Ultra-compact dimensions without sacrificing power and efficiency. Spray Compact distributes gelatine evenly and comes equipped with a compressor and a powerful boiler, all in a small package. The result is optimised running times and savings on the amount of product sprayed. Temperature and pressure are all fully adjustable by means of special knobs. Can be used with room temperature liquid glazes. Made of stainless steel. **2 years warranty**.



Inclusi / Included
- Ugelli per cono Ø mm 40 e 80 / Nozzle for cone Ø mm 40 and 80
- Ugello per crostate e torte di grandi dimensioni / Nozzle for large-size tarts and cakes
- Imbuto più chiave per rabbocco acqua distillata nella caldaia / Funnel and wrench for topping up distilled water in boiler



CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)	CAPACITÀ DI EROGAZIONE DISPENSING CAPACITY (cc/min)	PRESSIONE DI EROGAZIONE DISPENSING PRESSURE (bar)	TEMP. DI ESERCIZIO WORKING TEMP. (°C)	POTENZA RISCALDANTE WARM POWER (Watt)
SPRAYCOMPACT	28	1600	230/240 - 50 * 110 - 60	350	3,7	fino a up to 90	1500

*a richiesta / on demand

Carrello in acciaio inox AISI 304 / Stainless steel trolley AISI 304

CODE	PESO WEIGHT (kg)	DIMENSION (mm)
CARSPRAY	14,5	420x400x830 h

Spray Gel VPM

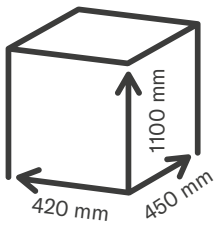
Per produzioni voluminose, Spray Gel VPM è la scelta giusta per efficienza e durata. Il grande vano posteriore permette di alloggiare il contenitore della gelatina all'interno della macchina, mentre la caldaia ermetica permette un rapido riscaldamento, accorciando i tempi di attesa, con conseguente risparmio energetico. Spray Gel VPM è dotata di innesto rapido ad aria compressa posto sul frontalino comandi ed è equipaggiata con un compressore più potente, utilizzabile con varie attrezzature: aerografo, pistola per cioccolato e tutti quegli utensili che necessitano di aria compressa. Scocca in acciaio inox per una pulizia facile e rapida.
2 anni di garanzia.

For high-volume output, Spray Gel VPM is the right choice when it comes to efficiency and durability. The large rear compartment allows for the gelatine container to be housed inside the machine, while a sealed boiler system ensures rapid heating, which reduces waiting times and provides considerable energy savings. Spray Gel VPM features a push-fit compression fitting on the front panel and is equipped with a more powerful compressor that can be used with various equipment, such as an airbrush, chocolate gun and any compressed air tool. Stainless steel body for quick and easy cleaning.
2 years warranty.





Inclusi / Included
- Ugelli per cono Ø mm 40 e 80 / Nozzle for cone Ø mm 40 and 80
- Ugello per crostate e torte di grandi dimensioni / Nozzle for large-size tarts and cakes
- Imbuto più chiave per rabbocco acqua distillata nella caldaia / Funnel and wrench for topping up distilled water in boiler



CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)	CAPACITÀ DI EROGAZIONE DISPENSING CAPACITY (cc/min)	PRESSIONE DI EROGAZIONE DISPENSING PRESSURE (bar)	TEMP. DI ESERCIZIO WORKING TEMP. (°C)	POTENZA RISCALDANTE WARM POWER (Watt)
SPRAYGELVPM	72	2700	220/240- 50/60 * 110 - 60	450	da - from 2,8 a - up to 5	fino a - up to 90	2500

*a richiesta / on demand

Guarda il video dedicato a Spray Gel VPM sul canale Youtube di Pavoni Italia / Watch the video "Spray Gel VPM" on Pavoni Italia's Youtube channel

Spray Gel Twin C / Spray Gel Twin F

Twin C: erogazione a caldo.
Twin F: erogazione a caldo e a freddo.

Due erogatori per una grande produttività. Il prodotto gelatina è distribuito tramite il tubo rosso, mentre la bagna o altri liquidi tramite il tubo di erogazione azzurro. Spray Gel Twin C è dotata di due circuiti unicamente per erogazione a caldo: si possono così lavorare contemporaneamente prodotti diversi. Spray Gel Twin F eroga a caldo e a freddo: bagna e gelatina, insieme per la massima efficacia ed efficienza possibili. Caldaia ermetica a rapido riscaldamento per maggiore efficienza e minori consumi. L'aspirazione avviene direttamente dai contenitori posti nel vano inferiore e i prodotti vengono inviati agli erogatori direttamente senza il contatto con l'aria, per la massima igiene. La scocca, interamente in acciaio inox, permette una facile e rapida pulizia.
2 anni di garanzia.

Spray Gel Twin C / Spray Gel Twin F

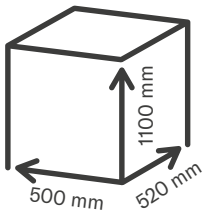
Twin C: hot spraying
Twin F: hot and cold spraying.

Two dispensers deliver high productivity. The gelatine is distributed through the red hose, while the infusions or other liquids are distributed via the gun attached to the blue dispensing hose. Spray Gel Twin C is equipped with two circuits with red suction hoses solely for dispensing geltaine. Spray Gel Twin F sprays at both hot and cold temperatures: infusions and gelatinescome together for the maximum efficacy and efficiency. Sealed boiler with rapid heating for greater efficiency and lower energy consumption. The product is drawn directly from the containers placed in the lower compartment and sent to sprayers without coming into contact with the air, thus guaranteeing maximum hygiene. The entirely stainless steel body allows for quick and easy cleaning. **2 years warranty**.





Inclusi / Included
- Ugelli per cono Ø mm 40 e 80 / Nozzle for cone Ø mm 40 and 80
- Ugello per crostate e torte di grandi dimensioni / Nozzle for large-size tarts and cakes
- Imbuto più chiave per rabbocco acqua distillata nella caldaia / Funnel and wrench for topping up distilled water in boiler



CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)	CAPACITÀ DI EROGAZIONE DISPENSING CAPACITY (cc/min)	PRESSIONE DI EROGAZIONE DISPENSING PRESSURE (bar)	TEMP. DI ESERCIZIO WORKING TEMP. (°C)	POTENZA RISCALDANTE WARM POWER (Watt)
SPRAYGELTWIN/C	80	3200	220/240 - 50 * 220/240 - 60	450	da - from 2,8 a - up to 5	fino a up to 90	3000
SPRAYGELTWIN/F	80	3200	220/240 - 50 * 220/240 - 60	450	da - from 2,8 a - up to 5	fino a up to 90	3000

*a richiesta / on demand

Ovospray

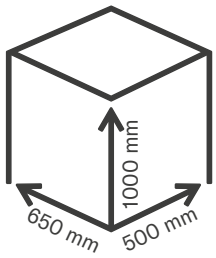
La soluzione specifica per spruzzare uovo, bagna, olio o staccante per stampi e teglie. Con Ovospray il preparato viene aspirato direttamente dal contenitore: la pressione dell'aria e del liquido sono poi regolati separatamente per ottenere un risultato sempre ottimale. Struttura e carrello di Ovospray sono realizzati in acciaio inox AISI 304. **2 anni di garanzia**.

The specific solution for spraying egg, syrup, oil, or release agent for moulds and baking pans. With Ovospray, the product is drawn directly from the container. The air and liquid pressure can be controlled separately to ensure perfect results. The body and trolley of Ovospray are made of AISI 304 stainless steel. **2 years warranty**.





Carrello incluso
Trolley included



*a richiesta / on demand

CODE	PESO WEIGHT (kg)	DESCRIPTION	POTENZA ELETTRICA ELECTRICAL POWER (WATT)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (VOLT-HZ)	CAPACITÀ DI EROGAZIONE DISPENSING CAPACITY (cc/min)	PRESSIONE DI EROGAZIONE DISPENSING PRESSURE (bar)	PRESSIONE DI ASPIRAZIONE INTAKE PRESSURE (bar)
OVOSPRAY	55	con compressore with compressor	1 hp 700	220/240 - 50/60 * 110 - 60	400	da - from 0,5 a - up to 4,5	da - from 0,5 a - up to 4,5
OVOSPRAY/SCOMP	35	senza compressore without compressor			400	da - from 0,5 a - up to 4,5	da - from 0,5 a - up to 4,5

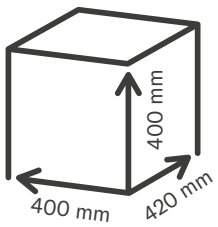
Guarda il video dedicato a Ovospray sul canale Youtube di Pavoni Italia / Watch the video "Ovospray" on Pavoni Italia's Youtube channel

Ciocospritz

Una macchina pensata per nebulizzare il cioccolato temperato e i surrogati. Ciocospritz consente di regolare l'aria compressa e il prodotto con comandi separati per ottenere sempre un risultato ottimale.
Il vano di apertura superiore rende semplice il caricamento di cioccolato sciolto temperato, che viene mantenuto in tempera da un sistema di riscaldamento.
La temperatura è regolabile sino a 60°C.
2 anni di garanzia.

A machine designed to spray tempered chocolate and substitutes. Ciocospritz allows you to control the compressed air and product separately so you get perfect results every time. The upper opening compartment makes it easy to load tempered melted chocolate, which is then kept tempered by a heating system. The temperature is adjustable up to 60°C.
2 years warranty.





CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)
CIOCOSPRITZ	24	250	220/240 - 50/60 * 110 - 60

*a richiesta / on demand

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

Accessori Ciocospritz

Ciocospritz accessories

Carrello in acciaio / Stainless steel trolley



CODE	PESO WEIGHT (kg)	DIMENSION (mm)
160100250	12,5	450x420x830 h

Compressore per Ciocospritz e Ovospray / Ciocospritz and Ovospray air compressor



CODE	PESO WEIGHT (kg)	CAPACITÀ CAPACITY (l)	DIMENSION (mm)	POTENZA ELETTRICA ELECTRICAL POWER (Hp-Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)	PRESSIONE EROGAZIONE DISPENSING PRESSURE (bar-psi)
160100279	22	6	600x280x580 h	1 750	220/240 50	8 116





Planetary mixers


POWER MIX
professional

Power Mix Professional

Impastatrice planetaria da banco formato 10 l.

Potente, sicura, affidabile. Power Mix Professional ha un particolare sistema di ingranaggi, che consentono all'utensile di lavorare in 5 punti diversi della circonferenza della vasca al fine di ottenere un impasto omogeneo. Le operazioni di aggancio/sgancio degli utensili sono estremamente facilitate dall'ampia corsa della vasca. Il variatore elettronico regola con grande flessibilità la velocità di rotazione e allo stesso tempo con estrema precisione. La struttura è realizzata in acciaio inox AISI 304. **2 anni di garanzia**.

10 l planetary bench mixer.

Powerful, safe, reliable. Power Mix Professional features a unique system of gears which allow the tool to work in 5 different points of the bowl circumference, giving you a perfectly homogeneous mixture. Tool attaching/detaching is made easy by the wide range of movement of the bowl. The electronic variator regulates the rotation speed with great flexibility and extreme precision. The body is made of AISI 304 stainless steel. **2 years warranty**.



3 utensili in alluminio in dotazione /
Supplied with 3 aluminium tools

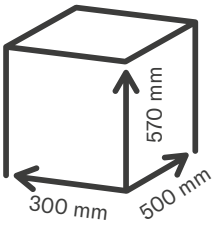


Frusta
Whisk

Uncino
Hook

Spatola
Blade

Vasca supplementare a richiesta
Additional bowl available on request



CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	CAPACITÀ CAPACITY (l)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt - Hz)	N° GIRI MINUTO REVOLUTION PER MINUTE
PMP	35	750	10	220/240 50/60	da - from 40 a - up to 160

Guarda il video dedicato a Power Mix Professional sul canale Youtube di Pavoni Italia / Watch the video "Power Mix Professional" on Pavoni Italia's Youtube channel

Pavomix

Tanta efficienza in poco spazio.

La planetaria da banco Pavomix è una macchina professionale compatta e solida, realizzata in fusione di alluminio. È lo strumento di lavoro flessibile e ideale per qualsiasi cucina, luogo di ristorazione, gelaterie, laboratori di pasticcerie, panifici e pizzerie.

Great efficiency in a small space.

The Pavomix planetary bench mixer is a compact and solid professional machine made of cast aluminium. It is a flexible working tool and ideal for any kitchen, restaurant, ice cream shop, pastry shops, bakery and pizzeria.



3 utensili in alluminio in dotazione
Supplied with 3 aluminium tools

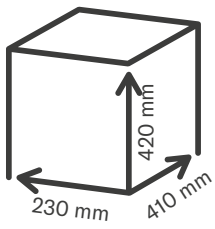


Frusta
Whisk

Gancio
Hook

Spatola
Blade

Vasca supplementare a richiesta
Additional bowl available on request



CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	CAPACITÀ CAPACITY (l)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt AC-Hz)	N° GIRI MINUTO REVOLUTION PER MINUTE
PAVOMIX	17	500	6,5	220/240 50/60	da - from 63 a - up to 235

Other machines



Rollerbiscuit

Biscuit perfetti in altezza, in un quarto del tempo.

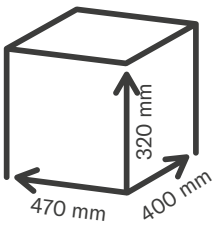
Rollerbiscuit è uno strumento studiato per permettere di stendere tutti i tipi di biscuit e masse di pari densità con velocità e precisione. La stesura del biscuit richiede circa 1/4 del tempo normalmente impiegato con il metodo tradizionale, con un prodotto qualitativamente superiore, di grande compattezza, regolare sia in altezza che in larghezza.
Il funzionamento è totalmente meccanico: Rollerbiscuit dispone di tacche di regolazione per l'altezza del biscuit e di un regolatore centrale per memorizzare il livello selezionato. Si stendono biscuit adatti ad ogni tipo di utilizzo, ma soprattutto per la preparazione di mignon da taglio e di tronchetti. Rollerbiscuit è costruito interamente in acciaio inox, è facilmente smontabile e può essere lavato in lavastoviglie.

Perfectly-sized biscuits in a quarter of the time.

Rollerbiscuit is a tool designed to roll out all types of biscuits and doughs of equal density quickly and accurately. When compared to the traditional method of rolling out biscuit dough, Rollerbiscuit requires only 1/4 of the time normally used, while giving you a qualitatively superior product that is highly compact and uniform in terms of thickness and width. The operation is 100% mechanical: Rollerbiscuit is provided with adjustment notches for the biscuit thickness and a central regulator to save the selected level. It rolls out biscuits of all shapes and sizes, but it is particularly suited to those used in the preparation of mini-pastries and logs. Rollerbiscuit is made entirely of stainless steel, can be easily disassembled and is dishwasher safe.



CODE	PESO WEIGHT (kg)
ROLLERBISCUIT	9



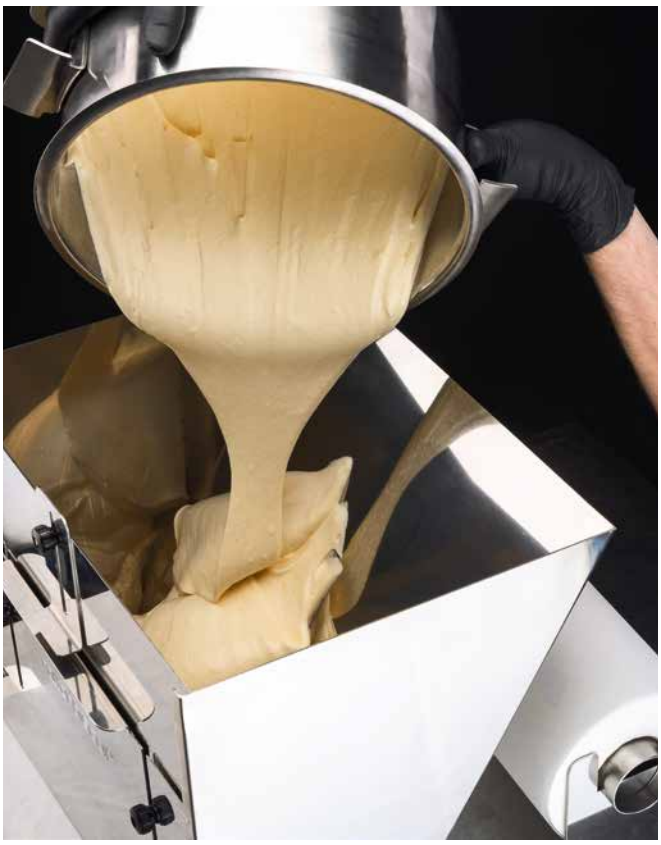
Accessori per Rollerbiscuit / Rollerbiscuit accessories



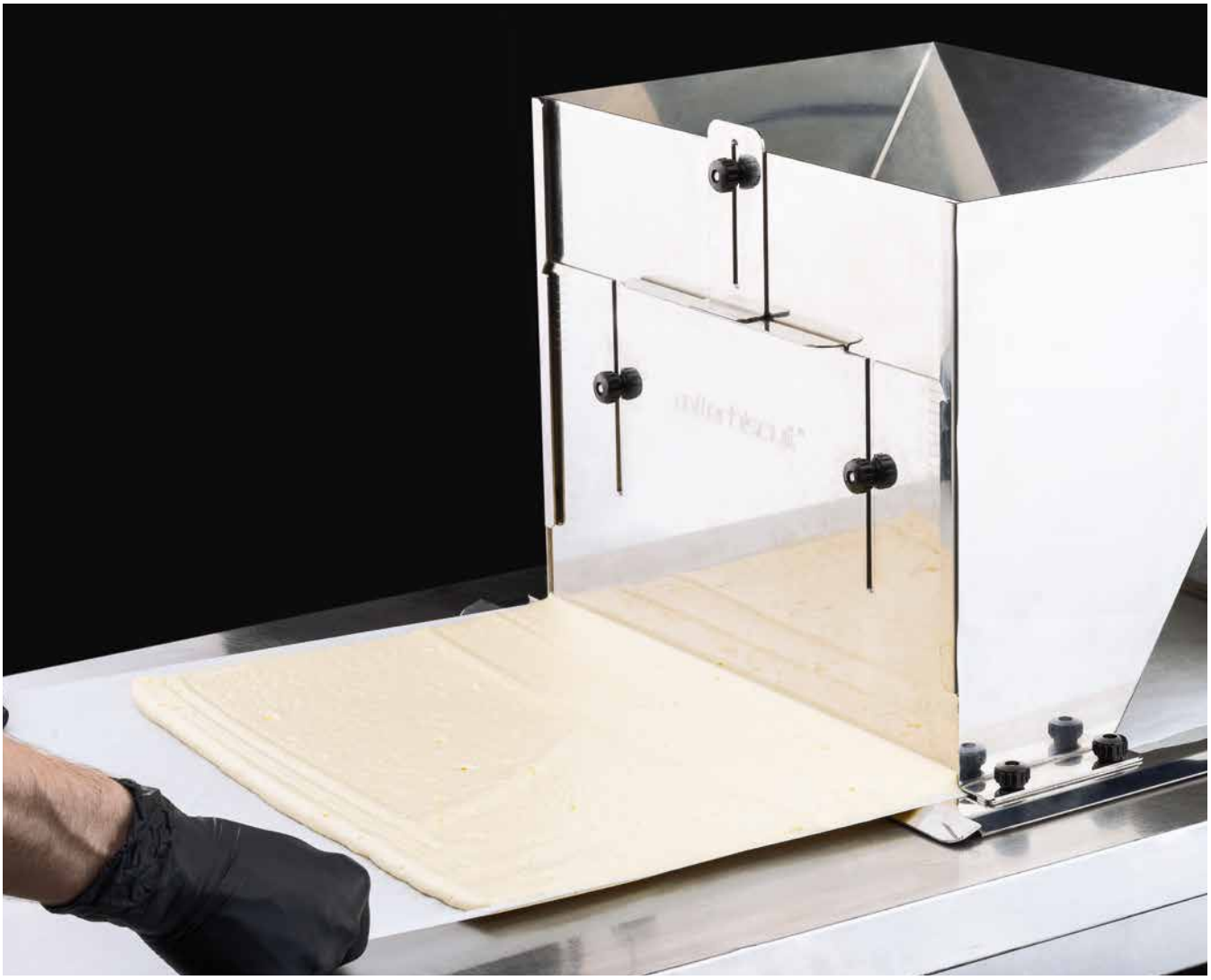
RR200

Rotolo di carta da forno - non incluso /
Roll of baking paper - not included

Dim mm 200.000×400







Cutter

Cutter tritatutto: perfetto per granelle, salse e tanto altro

La gamma di Cutter è composta da solidi tritatutto per la preparazione di granella di nocciole, di mandorle tritate e per la lavorazione di moltissimi prodotti di normale utilizzo in laboratorio. Ottime anche per la preparazione di salse di frutta e verdura, gelatine di frutta e piccoli impasti.

Food processor: perfect for crumbles, sauces, and much more

The Cutter range is a series of grinders used to prepare ground hazelnut and chopped almonds, as well as the processing of many products normally used in the kitchen. The machines are excellent for preparing fruit or vegetable sauces, fruit jellies and small mixtures.



CODE	TENSIONE TENSION	POTENZA POWER	VELOCITÀ SPEED (g/m)	VASCA BOWL (l)	DIMENSION (mm)
CUTTC4VV	230V 50Hz	600 Watt 0,8 Hp	1100-2500	3,3	305×365×255



CODE	TENSIONE TENSION	POTENZA POWER	VELOCITÀ SPEED (g/m)	VASCA BOWL (l)	DIMENSION (mm)
CUTTC6VV	230V 50Hz	600 Watt 0,8 Hp	1100-2500	5,3	305×365×320



CODE	TENSIONE TENSION	POTENZA POWER	VELOCITÀ SPEED (g/m)	VASCA BOWL (l)	DIMENSION (mm)
CUTTC9VV	230V 50Hz	1200 Watt 1,6 Hp	1500-2500	9,4	355×455×380



CODE	TENSIONE TENSION	POTENZA POWER	VELOCITÀ SPEED (g/m)	VASCA BOWL (l)	DIMENSION (mm)
CUTTC15DV	400V 50Hz	1400-2800 Watt 2+3 Hp	1400-2800	14,5	380×610×530

Accessori

Accessories

Lame / Blades



Lama di serie
Standard blade



Lama a richiesta
Blade on request



Lama a richiesta
Blade on request

Tornados

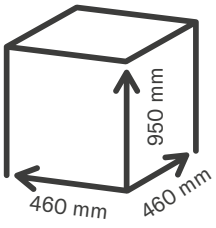
Il comodo macinapane.

Tornados è specifico per grattugiare pane secco, grissini e prodotti secchi da forno. La tramoggia è dotata di due paratie inclinate e disassate e di un microinterruttore rispondente alle attuali norme di sicurezza. Interamente in acciaio inox nelle parti a contatto con il pane. Dotato di quattro filtri per la scelta della granulometria. **2 anni di garanzia**.

The convenient bread grinder.

Tornados is specific for grating dry bread, breadsticks and dry baked goods. The hopper is equipped with two inclined and offset bulkheads and a microswitch that meets current safety standards. All parts that come into direct contact with the bread are made entirely of stainless steel. Equipped with four sieves for different crumb sizes. **2 years warranty**.





CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt-Hz)	MOTORE TRIFASE THREEPHASE MOTOR (hp)	PROD. ORARIA OUTPUT PER HOUR (kg/h)
TORNADOS	37	750	220/380 50/60	1	100/120

Superghibli

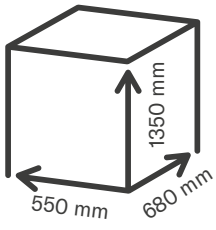
Macinatore per prodotti da forno.

Superghibli frantuma e macina pane secco e prodotti secchi da forno. La tramoggia di carico, in acciaio inox come la camera di macinazione, è dotata di un cono di protezione per le norme antinfortunistiche. Dotato di quattro filtri per la scelta della granulometria.
2 anni di garanzia.

Grinder for bakery products.

Superghibli crushes and grinds dry bread and dry baked goods. The loading hopper and grinding chamber are made of stainless steel. The loading hopper is equipped with a safety cone for compliance with accident-prevention regulations. Equipped with four sieves for the choice of crumb size.
2 years warranty.





CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt AC-Hz)	MOTORE TRIFASE THREEPHASE MOTOR (hp)	PROD. ORARIA OUTPUT PER HOUR (kg/h)	Ø TRAMOGGIA HOPPER (mm)
SUPERGHIBLI	80	2200	220/380 50/60	3	250/300	600

Spiattina

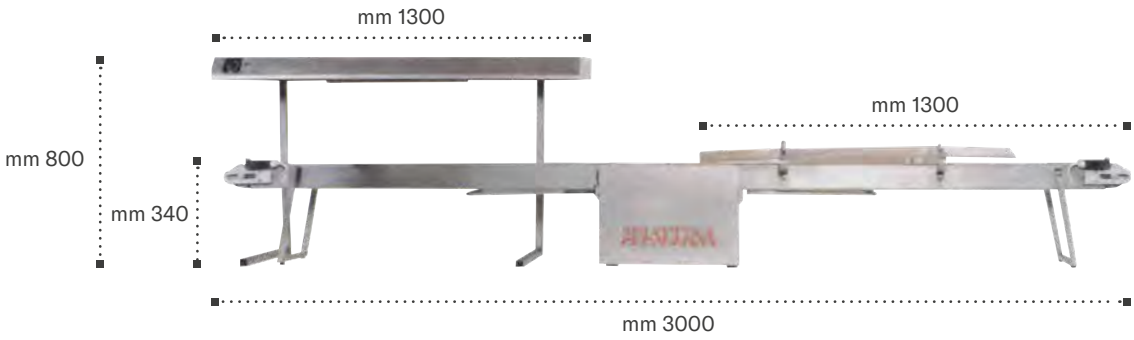
Il catering fatto da professionisti.

Spiattina è la soluzione ideale per preparare e servire al momento ogni tipo di piatto. Permette di ottimizzare gli intervalli di tempo tra la preparazione dei piatti e il servizio in tavola, oltre a ridurre gli ingombri su carrelli portapiatti, tavoli, celle, etc. **2 anni di garanzia**.

Catering done by professionals.

Spiattina is the ideal solution for preparing and serving any type of dish in an instant. Spiattina minimises the time between dish preparation and service at table, as well as reducing the quantity of items on trolleys, tables and food warmers, etc. **2 years warranty**.





CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt AC-Hz)
SPIATTINA	70	150	220/240 - 50/60 *110 - 50/60

*a richiesta / on demand

Accessori

Accessories

Lampada / Lamp

CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)	DIMENSION (mm)
LAMPADASPIATTINA	16	1200	220 volt	1300x400x150 h

Microonde

Forni digitali programmabili.

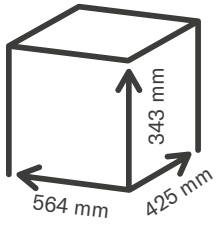
Due diverse potenze e la massima versatilità: sono dotati di venti memorie programmabili e dieci livelli di cottura. Interfaccia digitale, struttura in acciaio inox con piano in vetroceramica sigillato. Raffreddamento automatico dei componenti elettrici, sistema di distribuzione delle microonde ad antenna rotante e due magnetron per il modello MASTER1800D.

Microwave oven

Programmable digital ovens.

It features two different wattages and maximum versatility – they are equipped with twenty programmable settings and ten cooking power levels Digital interface, stainless steel body with a sealed glass-ceramic chamber base. Automatic cooling of electrical components, rotating antenna microwave distribution system with two magnetrons on the MASTER1800D model.





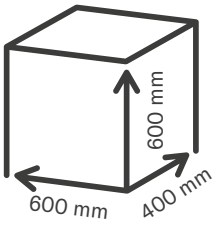
CODE	CAPACITÀ CAPACITY (l)	POTENZA ELETTRICA ELECTRICAL POWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)	DIM INTERNE INTERNAL DIM (mm)
MASTER1100D	17	1000	230 volt	330x305x175 h
MASTER1800D	17	1800	230 volt	330x305x175 h

Aladin

Lampada a infrarossi a due potenze selezionabili: 600 e 1200 W. Struttura e piano di lavoro in acciaio inox. Completamente smontabile.
Cavo di alimentazione incluso.

Infrared lamp with two switchable powers: 600 and 1200 W. Stainless steel structure and working plan. Fully demontable. Power cable included.





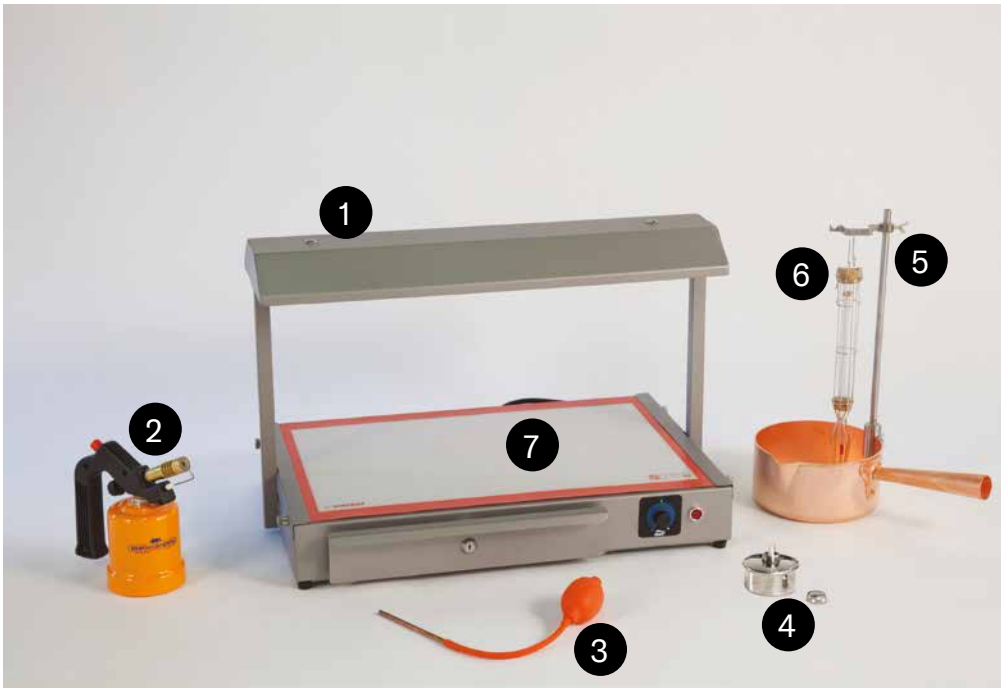
CODE	PIANO DI LAVORO WORKING PLAN (mm)	PESO WEIGHT (kg)
ALADIN	610x410	6

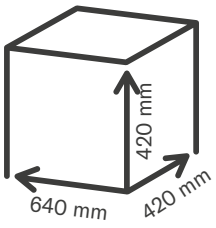
Lampada per zucchero

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

Sugar heating lamp

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





	CODE	PESO WEIGHT (kg)	POTENZA ELETTRICA ELECTRICALPOWER (Watt)	TENSIONE ELETTRICA ELECTRICAL VOLTAGE (Volt)	PIANO DI LAVORO WORKING PLAN (mm)
1	LAMPADA	14	800	230	600x400

Accessori per Aladin e Lampada per zucchero

	CODE	DESCRIPTION
2	CANNELLO	con accensione automatica torch with automatic ignition
3	POMPETTA	con terminale in rame pump with copper terminal
4	BAZ	boccetta in vetro con stoppino glass bottle with wick

Aladin and sugar heating lamp accessories

	CODE	DESCRIPTION
5	RG1	reggi caramellometro holder for sugar thermometer
6	CARAMELLOMETRO	con gabbia sugar thermometer with housing
7	SPV64	tappetino antiaderente 585x385 mm non-stick silicone mat 585x385 mm


Scopri
le ricette
Discover
the recipes

Indice alfabetico

Alphabetical index

CODE	PAG
1099040	35
1099044	35
160100250	65
160100279	65
ALADIN	80
BAZ	81
BCD/I	49
CANNELLO	81
CARAMELLOMETRO	81
CARCOOK	29
CARRELLO LIRA	47
CARSPRAY	60
CCH	50
CHITARRA	48
CIOCOSPRITZ	64
COOKMATICMAXI	30
CUTTC4VV	74
CUTTC6VV	74
CUTTC9VV	75
CUTTC15DV	75
DISCO PER TRAMOGGIA	39
DOSIEMME	41
DOSIMINI	41
DOSIPLUSPRO	34
F2418	40
F2741	39
F2861	40
F2887	40
F3011	38
F3013	38
F3014	38
F3042	36
F3055	36
F3064	38
F3066	38
F3067	36
F3071	38
F3076	38
F3081	38
F3090	36
F3091	36
F3094	36
F3095	36
F3097	36
F3101	36
F3141	40
F3141M	40
F3141M2	40
F3147	40

CODE	PAG
F3187	40
F3212	36
F3339	36
FCOLOMBA	37
FGLASSA1	37
FGLASSA2	37
FPANETTONE1	37
FPANETTONE2	37
FS2739	40
FS2740	40
FS2760	40
FS3000	38
FS3271	39
FS3305	38
GLASS-ICE	56
GT8	35
GT15	35
LAMPADA	81
LAMPADASPIATTINA	78
LIRA/E	44
LIRA/M	46
LT10H6	47
LT15H6	47
LT20H6	47
LT25H6	47
LT30H6	47
LT35H6	47
LT40H6	47
LT45H6	47
LT50H6	47
LT55H6	47
LT60H6	47
MASTER1100D	79
MASTER1800D	79
MAXI38	31
MAXI45	31
MAXIW	31
MINITEMPER	54
NEWCOOKMATICPAV	12
NEWCOOKMATICSPECIAL	28
OVOSPRAY	63
OVOSPRAY/SCOMP	63
P3026	38
PAVOMIX	69
PB12	39
PB24	39
PIASTRA 00	22
PIASTRA 1	20
PIASTRA 2	15

CODE	PAG
PIASTRA 3	19
PIASTRA 4	18
PIASTRA 5	22
PIASTRA 6	21
PIASTRA 8	22
PIASTRA 9	14
PIASTRA 10	18
PIASTRA 12	16
PIASTRA 13	16
PIASTRA 14	22
PIASTRA 15	15
PIASTRA 18	18
PIASTRA 19	18
PIASTRA 21	16
PIASTRA 22	17
PIASTRA 24	16
PIASTRA 26	15
PIASTRA 27	19
PIASTRA 29	16
PIASTRA 34	19
PIASTRA 35	19
PIASTRA 38	14
PIASTRA 39	14
PIASTRA 41	17
PIASTRA 42	15
PIASTRA 45	17
PIASTRA 46	15
PIASTRA 52	15
PIASTRA 56	16
PIASTRA 57	16
PIASTRA 59	20
PIASTRA 60	20
PIASTRA 119	21
PIASTRA 120	21
PIASTRA 121	21
PIASTRA A	20
PIASTRA B	20
PIASTRA C	21
PIASTRACHOUX01	24
PIASTRACHOUX02	24
PIASTRACHOUX03	24
PIASTRACHOUX04	24
PIASTRA D	15
PIASTRA E	21
PIASTRA F	21
PIASTRA G	20
PIASTRA H	20
PIASTRA K	22
PIASTRA L	19

CODE	PAG
PIASTRA N	22
PIASTRA O	15
PIASTRA P	19
PIASTRA Q	18
PIASTRA R	22
PIASTRA S	17
PIASTRA S03	29
PIASTRA S04	29
PIASTRA S05	29
PIASTRA T	17
PIASTRA U	19
PIASTRA UM	19
PIASTRA V	17
PIASTRA W	16
PIASTRA X	18
PIASTRA Y	22
PIASTRA Z	17
PMP	68
POMPETTA	81
QG3	50
QG5	50
QG10	50
QG15	50
RG1	81
ROLLERBISCUIT	72
RR200	72
SPIATTINA	78
SPRAYCOMPACT	60
SPRAYGELTWIN/C	62
SPRAYGELTWIN/F	62
SPRAYGELVPM	61
SPV64	81
SUPERGHIBLI	77
TCH7.5	50
TCH15	50
TCH22.5	50
TCH30	50
TCH37.5	50
TORNADOS	76

Le fotografie del presente catalogo non sono impegnative. I pesi e le misure possono essere soggetti a variazioni. /
The pictures in this catalogue are not binding. Weights and measurements may be subject to variations.

CATMACHINES

pavoni

Pavoni Italia S.p.A.
Via E. Fermi, s.n. - 24040 Suisio (BG) - Italia
T. +39 035 4934111 - F. +39 035 4948200
info@pavonitalia.com - www.pavonitalia.com

TÜVRheinland CERTIFIED
Management System
ISO 9001:2015
www.tuv.com
ID 9105056998