2026

Food Equipment



Cover credits: Le Photographe du Dimanche

Chi siamo
Our Story

45 anni di innovazione e passione per l'eccellenza

Da 45 anni Pavoni Italia è sinonimo di qualità, innovazione e design al servizio dei professionisti. Ogni prodotto è progettato con l'obiettivo di rispondere alle esigenze di chi lavora con passione, precisione e creatività ed è il risultato di una continua ricerca e una stretta collaborazione con i migliori pasticcieri, chef e maestri del settore a livello globale. Siamo orgogliosi di vantare una rete di collaborazioni con i professionisti più prestigiosi del mondo, che ogni giorno scelgono Pavoni Italia per le loro creazioni.

La nostra azienda è nata nel 1980 come produttrice di contenitori in plastica per la panificazione e da allora è cresciuta e si è evoluta, diventando un marchio riconosciuto a livello internazionale.
Con oltre 7.000 prodotti Pavoni Italia offre una gamma completa di attrezzature professionali: dagli stampi in silicone, all'attrezzatura per il cioccolato, dalle soluzioni per la surgelazione a quelle per la cottura. Ciò che ci distingue è la continua dedizione al cliente, l'ascolto attivo delle sue esigenze e la nostra capacità di anticipare le tendenze del settore.

L'impegno nella ricerca e nello sviluppo è alla base del nostro successo e ci spinge a innovare costantemente, mantenendo la nostra missione: offrire strumenti che non solo soddisfano, ma ispirano la creatività dei nostri clienti. Ci ispiriamo ai nostri valori: un impegno reale verso il cliente, una dedizione che nasce dall'ascolto e da un rapporto di fiducia reciproca. Amiamo quello che facciamo e siamo orgogliosi di essere scelti dai migliori professionisti del mondo.

45 Years of innovation and passion for excellence

Since 45 years Pavoni Italia is synonymous with quality, innovation and design at the service of professionals. Each product is designed with the aim to meet the needs of those who work with passion, precision and creativity and it is the result of a continuous research and a close collaboration with the best pastry chefs, chefs and masters of the industry worldwide.
We are proud to have a network of collaborations with the most prestigious professionals in the world, who every day choose Pavoni Italia for their creations.

Our company was founded in 1980 as a manufacturer of plastic bakery crates and has since grown and evolved into an internationally recognized brand. With over 7,000 products Pavoni Italia offers a complete range of professional equipment: from silicone moulds to chocolate equipment, from freezing to baking solutions. What distinguishes us is our continuous dedication to our customers, our active listening to their needs and our ability to anticipate industry trends.

Our commitment to research and development is at the heart of our success and drives us to constantly innovate, while maintaining our mission: to offer tools that not only satisfy, but inspire our customers' creativity. We are inspired by our values: a real commitment to the customer, a dedication that comes from listening and a relationship of mutual trust. We love what we do and are proud to be chosen by the world's best professionals.

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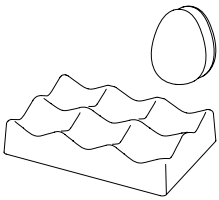
Novità
New Products



Stampi termoformati /
Thermoformed moulds

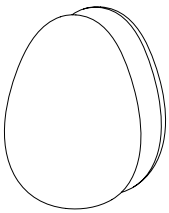


KT231
Egg carton

Kit completo / Full kit
mm 163×112×80 h
Packaging: KS52

Include 2 kit per realizzare
12 uova intere e 2 basi /
Includes 2 kits to make
12 whole eggs and 2 bases



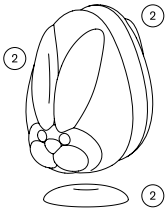


KT229
Egg

Singolo uovo /
Single egg
Ø mm 50×68 h

Kit per creare 18 uova complete /
Kit to create 18 whole eggs



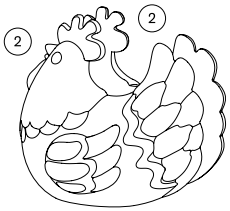


Stampi termoformati /
Thermoformed moulds

KT230
Bunny

Ø mm 147×215 h
Packaging: KS32

Stampi termoformati /
Thermoformed moulds

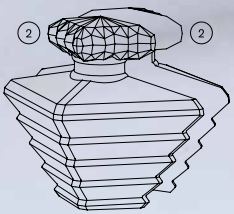


KT228
Cesira

mm 175×120×160 h
Packaging: KS32

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

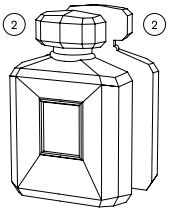
Stampi termoformati /
Thermoformed moulds



KT235
Liberty

mm 122×94×103 h
Packaging: KS53

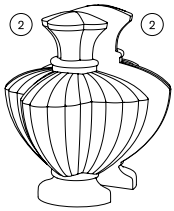
Stampi termoformati /
Thermoformed moulds



KT236
Classic

mm 88×44×127 h
Packaging: KS53





Stampi termoformati /
Thermoformed moulds

KT237
Bohème

Ø mm 102×121 h
Packaging: KS53





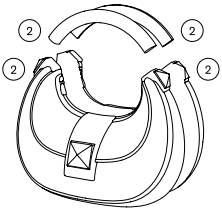
Stampi termoformati /
Thermoformed moulds



KT233
Secchiello

mm 140×124×212 h
Packaging: KS32

Stampi termoformati /
Thermoformed moulds



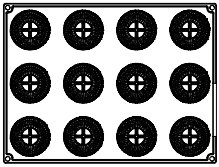
KT234
Hobo

mm 170×90×158 h
Packaging: KS26



Credits: Le Photographe du Dimanche

Pavoflex 400×300 mm



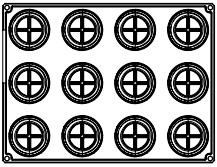
PX43130
Regalia
by Nicolas Rouzaud

Ø mm 70×48 h
~ 140 ml
12 impronte / indents

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



Pavoflex 400×300 mm



PX43128
Linea
by Antonio Bachour

Ø mm 73×40 h
~ 140 ml
12 impronte / indents

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



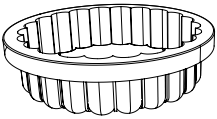
Pavoflex 400×300 mm

PX43129
Charme
by Emmanuele Forcone

Ø mm 78×38 h
~ 140 ml
12 impronte / indents



Pavocake



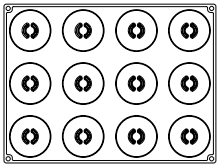
KE113
Charme
by Emmanuele Forcone

Ø mm 170×52 h
~ 900 ml

Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



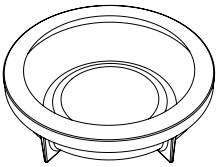
Pavoflex 400×300 mm



PX43122
C'est la vie
by Emmanuele Forcone

Ø mm 74×30 h
~ 110 ml
12 impronte / indents

Pavocake

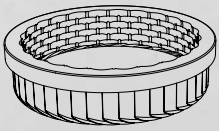


KE107
C'est la vie
by Emmanuele Forcone

Ø mm 180×48 h
~ 1050 ml

Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

Pavocake

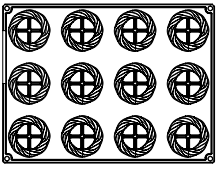


KE112
Panier

Ø mm 180×48 h
~ 900 ml



Pavoflex 400×300 mm

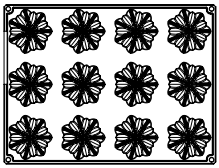


PX43127
Panier

Ø mm 74×45 h
~ 135 ml
12 impronte / indents



Pavoflex 400×300 mm

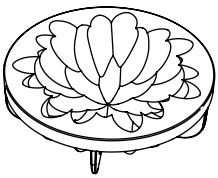


PX43123
Éclat

Ø mm 80×37 h
~ 110 ml
12 impronte / indents



Pavocake



KE108
Éclat

Ø mm 200×60 h
~ 1050 ml

Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



Sfoglia
Puff pastry

Stampi per sfoglia / Puff pastry moulds 29

Kit teglie per sfoglia / Puff pastry trays kit 41



Stampi per sfoglia
Puff pastry moulds

Il mondo della sfoglia, reinterpretato da Pavoni Italia: stampi innovativi progettati per creare sfoglie perfette, garantendo cottura uniforme e risultati impeccabili in pasticceria e ristorazione.

The world of puff pastry, reinterpreted by Pavoni Italia: innovative molds designed to create perfect pastries, ensuring even baking and impeccable results in pastry and catering.



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

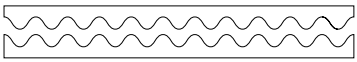


Kit stampi sfoglia in silicone /
Silicone puff pastry moulds kit

2

GG080S
Onda
by Paolo Griffa

mm 250×250
versione tondeggiante /
rounded shape

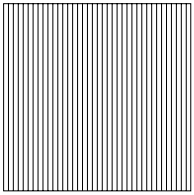




Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

Kit stampi sfoglia in silicone /
Silicone puff pastry moulds kit

2



GG081S
Zig zag
by Paolo Griffa

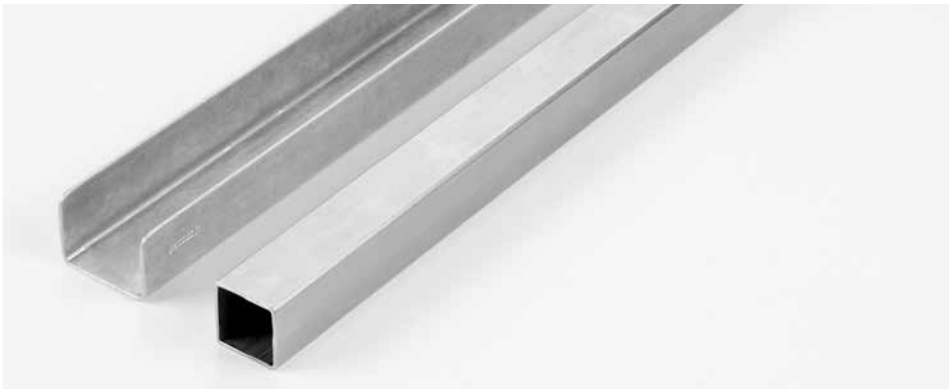
mm 250×250
versione triangolare /
triangular shape



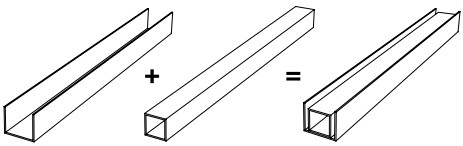


Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel





Kit stampi sfoglia in acciaio e alluminio /
Stainless steel and aluminium puff pastry moulds kit



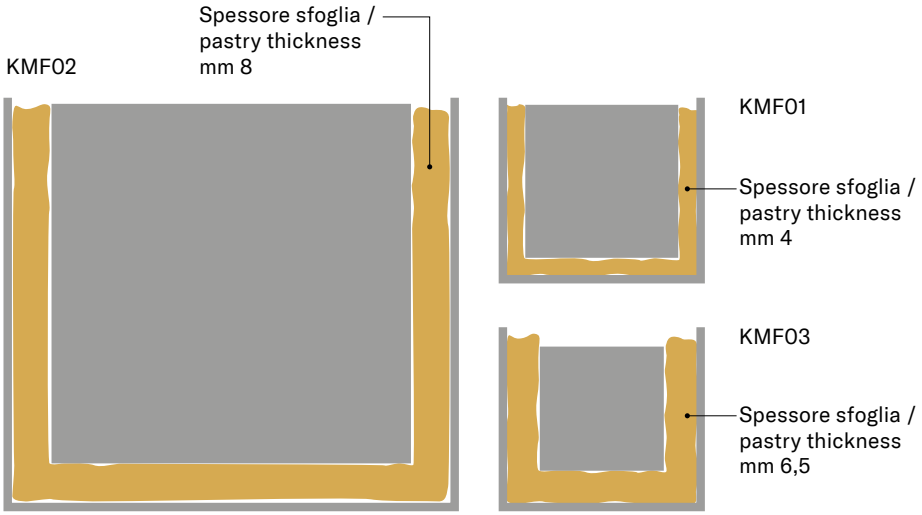
KMF01
by Cesare Murzilli

fascia in alluminio /
aluminum band
mm 380×33×30 h
tubo inox / inox tube
mm 380×25×25 h



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel



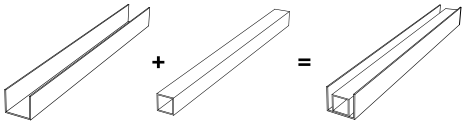

KMF02
Spessore sfoglia / pastry thickness mm 8
KMF01
Spessore sfoglia / pastry thickness mm 4
KMF03
Spessore sfoglia / pastry thickness mm 6,5





Kit stampi sfoglia in acciaio e alluminio /
Stainless steel and aluminium puff pastry moulds kit

KMF03
by Cesare Murzilli



fascia in alluminio /
aluminum band
mm 380×33×30 h
tubo inox / inox tube
mm 380×20×20 h

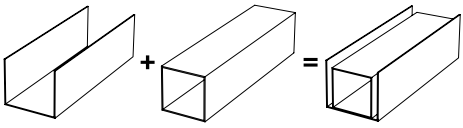
New size





Kit stampi sfoglia in acciaio e alluminio /
Stainless steel and aluminium puff pastry moulds kit

KMF02
by Cesare Murzilli



fascia in alluminio /
aluminum band
mm 250×76×69 h
tubo inox / inox tube
mm 250×60×60 h



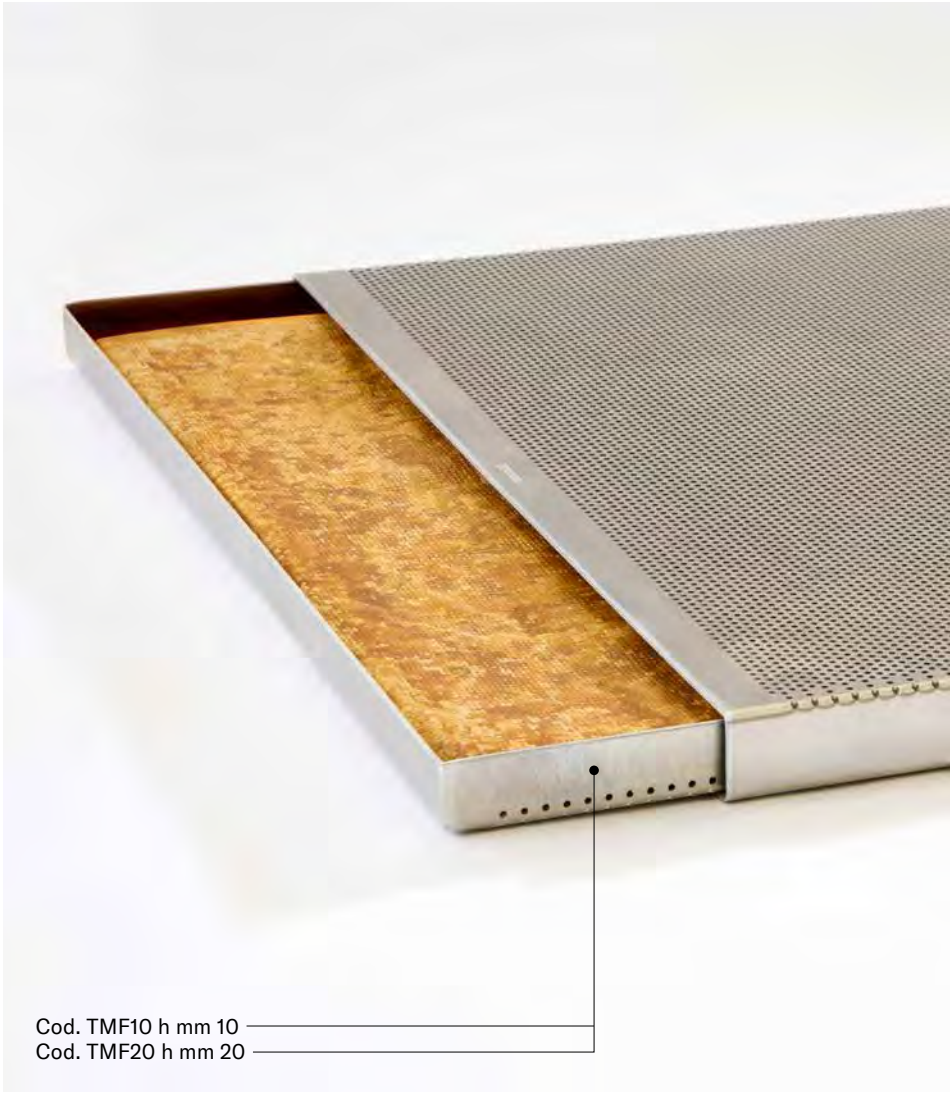
Scarica il ricettario /
Download the recipe book



Kit teglie per sfoglia
Puff pastry trays kit

Per una sfoglia perfettamente sviluppata, con altezza controllata e lavorazione semplice, le nostre teglie microforate con cassetto sono la soluzione ideale. Disponibili in due altezze e ora anche in versione Gastronorm.

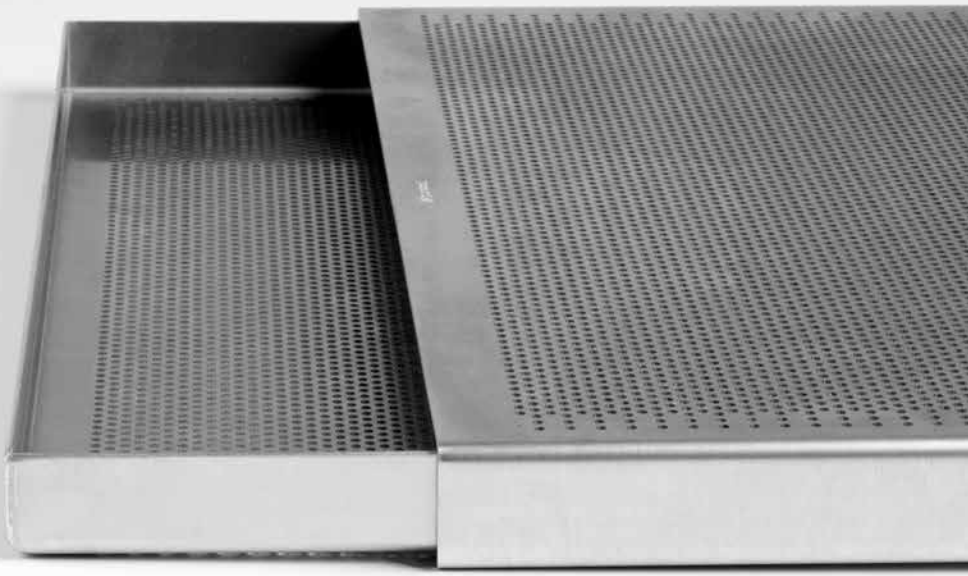
For perfectly developed puff pastry, with controlled height and easy handling, our perforated tray with drawer is the ideal solution. Available in two heights and now also in Gastronorm version.



Kit composto da doppia teglia microforata in alluminio per sfoglia /
Kit with double perforated aluminum trays for puff pastry

TMF10
by Cesare Murzilli
mm 600×400×10 h

TMF20
by Cesare Murzilli
mm 600×400×20 h



TMF20GASTRONORM
by Cesare Murzilli
mm 530×325×20 h

New size

FORMATO GASTRONORM / GN SIZE



Credits: Le Photographe du Dimanche

Pasticceria
Pastry world

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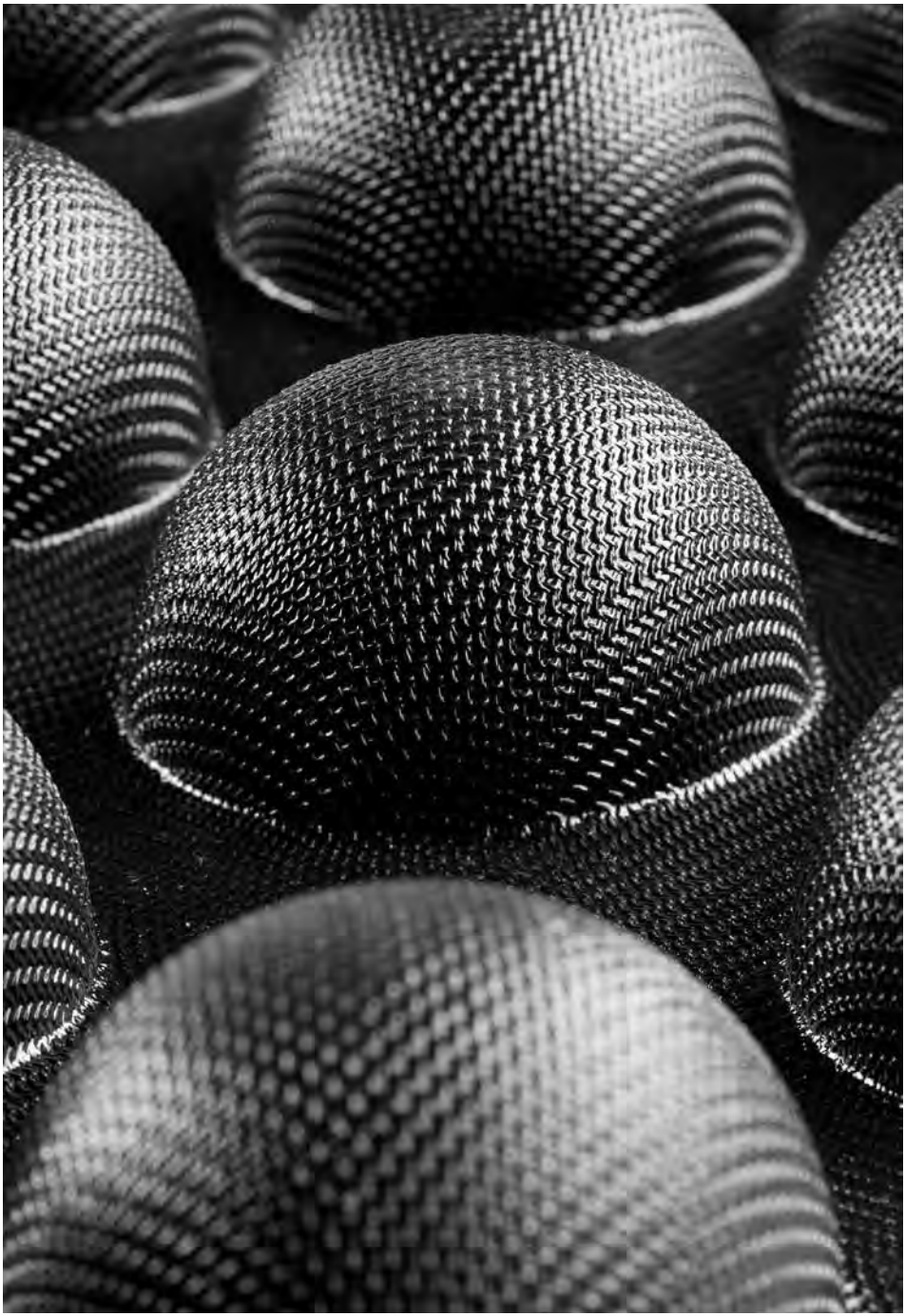


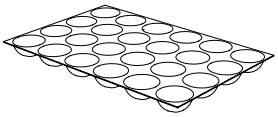
Fiberform

Abbiamo unito resistenza e flessibilità per dare vita ad uno strumento capace di fare davvero la differenza.
Gli stampi Fiberform sono la risposta intelligente per chi lavora con passione e precisione assolute.
Realizzati in silicone rinforzato con fibra tecnica ad alta resistenza, si adattano con naturalezza a ogni fase della lavorazione – dal congelamento alla cottura – mantenendo sempre la massima integrità e qualità del risultato.
Disponibili in forme iconiche nel formato professionale 600×400 mm, sono progettati per integrarsi con efficienza anche nei flussi produttivi più intensi, garantendo performance costante e resa estetica impeccabile.
La temperatura cambia?
La performance resta.

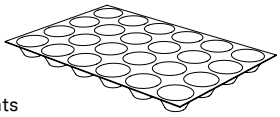
We have combined strength and flexibility to create a tool able to really make the difference.
Fiberform moulds are the smart answer for those who work with absolute passion and precision.
Made of silicone reinforced with high-strength technical fiber, they adapt naturally to every stage of processing - from freezing to baking - always maintaining the highest integrity and quality of the result.
Available in iconic shapes in the professional 600×400 mm format, they are designed to integrate efficiently even in the most intensive production flows, ensuring consistent performance and flawless aesthetic appeal.
Does the temperature change?
The performance remains.

Collezione Fiberform
Fiberform collection

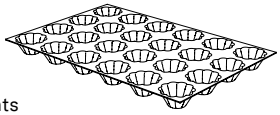
FB01
Semisfera /
Hemisphere
Ø mm 80×40 h
~ 135 ml
24 impronte / indents



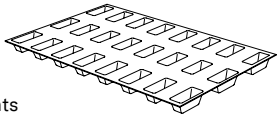
FB02
Muffin
Ø mm 80×36 h
~ 110 ml
24 impronte / indents



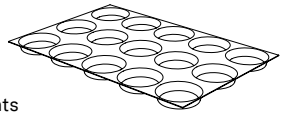
FB03
Briochette
Ø mm 81×37 h
~ 100 ml
24 impronte / indents



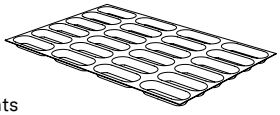
FB04
Cake
mm 80×30×30 h
~ 55 ml
24 impronte / indents



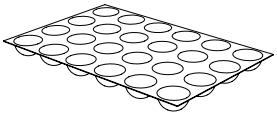
FB05
Quiche
Ø mm 105×20 h
~ 135 ml
15 impronte / indents



FB06
Éclair
mm 130×48×18 h
~ 85 ml
24 impronte / indents



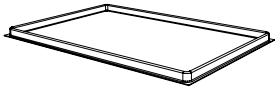
FB07
Semisfera /
Hemisphere
Ø mm 70×40 h
~ 110 ml
24 impronte / indents



FB09
Tappetino / Mat
mm 600x400x10 h



FB10
Tappetino / Mat
mm 600x400x20 h



FB11
Mini cilindro /
Mini cylinder
Ø mm 40×20 h
~ 20 ml
48 impronte / indents



FB12
Mini muffin
Ø mm 51×29 h
~ 45 ml
40 impronte / indents



FB13
Cilindro /
Cylinder
Ø mm 65×35 h
~ 95 ml
24 impronte / indents



FB14
Ovale / Oval
mm 70×50 h 30
~ 70 ml
30 impronte / indents



FB15
Savarin
Ø mm 70×23 h
~ 65 ml
24 impronte / indents



Utilizzo
Usage



Performance in surgelazione
Freezing performance



Performance in cottura
Baking performance

La combinazione dei materiali assicura una conduzione controllata della temperatura, riducendo i tempi di raffreddamento.
La struttura rinforzata mantiene la stabilità anche a basse temperature, permettendo una sformatura precisa. /
The combination of materials ensures controlled temperature conduction, reducing cooling time. The reinforced structure maintains stability even at low temperatures, allowing precise demolding.

Grazie alla sua composizione tecnica avanzata, Fiberform assicura una trasmissione del calore rapida e uniforme, ideale per la lavorazione di lievitati, cake, viennoiserie, frolle e altre preparazioni dolci o salate.
Questo design innovativo ottimizza la qualità del prodotto finale, garantendo una cottura uniforme su tutta la superficie, con una doratura perfetta e una forma stabile anche nei processi produttivi più intensi. /
Thanks to its advanced technical composition, Fiberform ensures rapid and uniform heat transmission, ideal for leavened dough, cakes, viennoiserie, shortbread and other sweet or savory preparations. This innovative design optimizes the quality of the final product, ensuring even baking over the entire surface, with perfect browning and stable shape even in the most intense production processes.

Caratteristiche principali
Key features



Massima anti-aderenza
Maximum non-stick performances



Stabilità e durata
Stability and durability



Ampio range termico:
da -40°C a +250°C
Wide temperature range:
from -40°C to +250°C



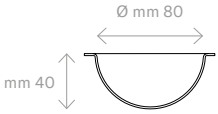
Flessibilità controllata
Controlled flexibility

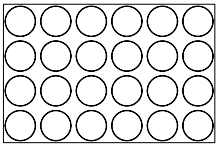


Facilità di lavaggio
Easy washing

Fiberform 600×400 mm



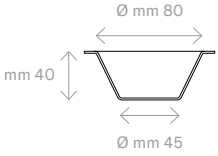


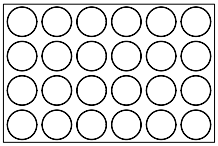


FB01
Semisfera /
Hemisphere

Ø mm 80×40 h
~ 135 ml
24 impronte / indents



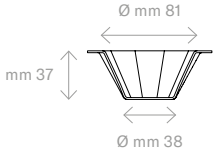


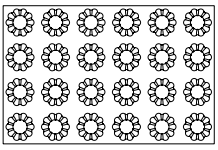


FB02
Muffin

Ø mm 80×36 h
~ 110 ml
24 impronte / indents







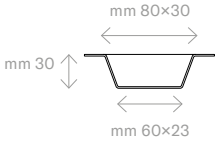
FB03
Briochette

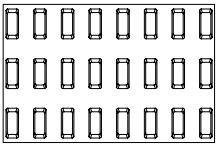
Ø mm 81×37 h
~ 100 ml
24 impronte / indents



Scarica il ricettario /
Download the recipe book



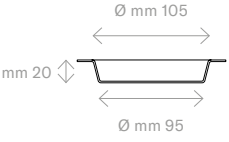


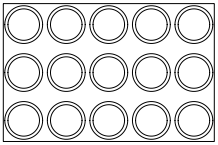


FB04
Cake

mm 80×30×30 h
~ 55 ml
24 impronte / indents



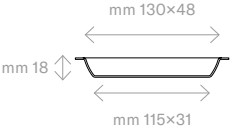


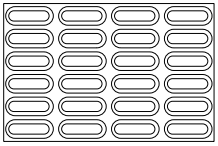


FB05
Quiche

Ø mm 105×20 h
~ 135 ml
15 impronte / indents



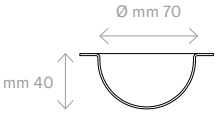


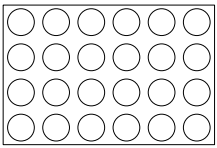


FB06
Éclair

mm 130×48×18 h
~ 85 ml
24 impronte / indents







FB07
Semisfera /
Hemisphere

Ø mm 70×40 h
~ 110 ml
24 impronte / indents





FB09
Tappetino / Mat

mm 600x400x10 h

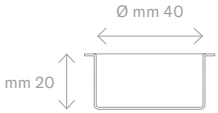


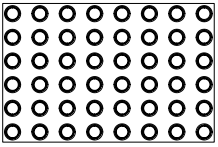


FB10
Tappetino / Mat

mm 600x400x20 h



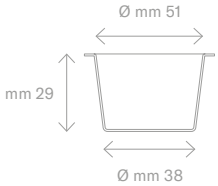


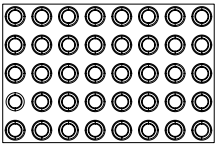


FB11
Mini cilindro /
Mini cylinder

Ø mm 40×20 h
~ 20 ml
48 impronte / indents



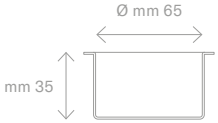


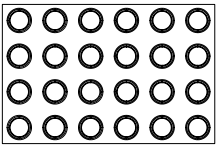


FB12
Mini muffin

Ø mm 51/38×29 h
~ 45 ml
40 impronte / indents



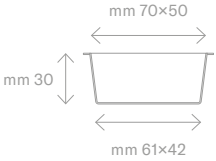


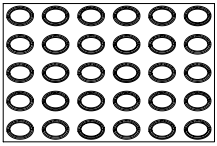


FB13
Cilindro /
Cylinder

Ø mm 65×35 h
~ 95 ml
24 impronte / indents



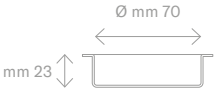


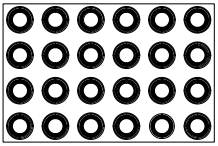


FB14
Ovale / Oval

mm 70×50 h 30
~ 70 ml
30 impronte / indents







FB15
Savarin

Ø mm 70×23 h
~ 65 ml
24 impronte / indents

Scopri le ricette e guarda i video.
Discover the recipes and watch the videos.



Stampi per croissant geometrici
Geometric croissants moulds

Una gamma di stampi in acciaio inox per creare croissant geometrici unici, perfetti per chi cerca l'innovazione anche nella pasticceria.
Ogni stampo è progettato per dare forma a creazioni originali, che si tratti di croissant o di altre preparazioni dall'animo geometrico.

A range of stainless steel molds to create unique geometric croissants, perfect for those looking for innovation in pastry.
Each mold is designed to shape original creations, whether croissants or other preparations with a geometric flair.



CV6
Sfera
by Cesare Murzilli

Ø mm 75

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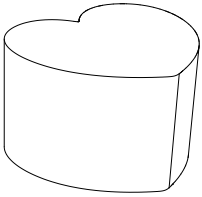
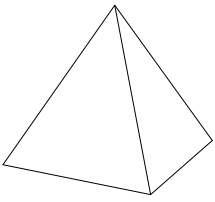


CV4
Cuore

mm 80×70×50 h

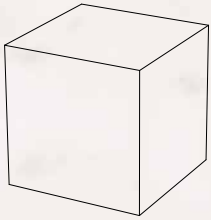




CV5
Piramide

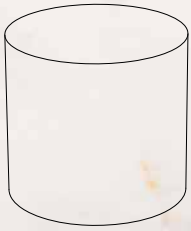
mm 85×85×85 h





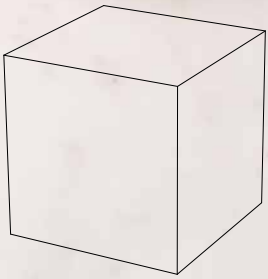
CV1
Cubo

mm 60×60×60 h



CV2
Cilindro

Ø mm 65×60 h



CV3
Cubo

mm 70×70×70 h



Scarica il ricettario / Download the recipe book

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



Stampi per monoporzioni
Single-serving portions moulds

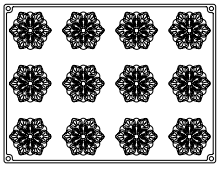
Dalle forme più classiche a quelle più originali; in pochissimi gesti dessert unici e facilmente interpretabili.

From the most classic to the most original shapes; in just a few gestures, unique and easily interpretable desserts.

Pavoflex 400×300 mm



Scopri le ricette e guarda i video /
Discover the recipes and watch the videos



PX43125
Fiocco di neve
by Antonio Bachour

Ø mm 75×35 h
~ 110 ml
12 impronte / indents

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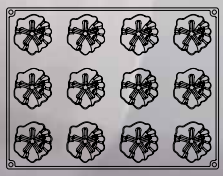
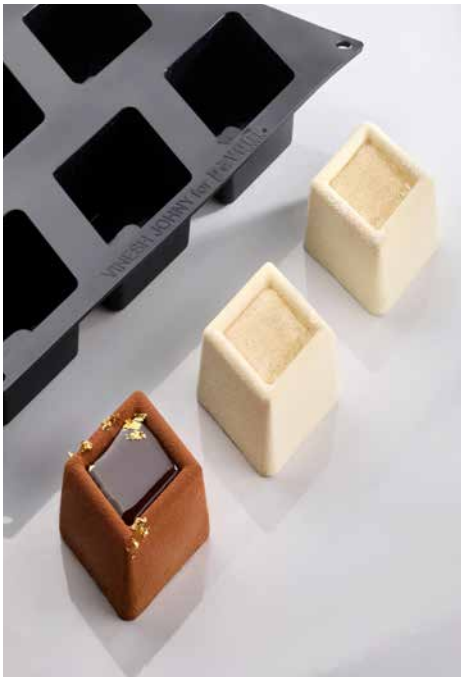


PX43124
Casper
by Fabrizio Fiorani

Ø mm 70×70 h
~ 110 ml
12 impronte / indents



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e guarda i video /
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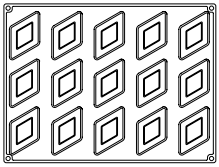
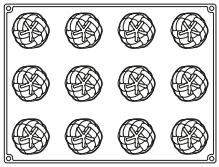


PX43126
Katli
by Vinesh Johny

mm 102×62×40 h
~ 116 ml
15 impronte / indents



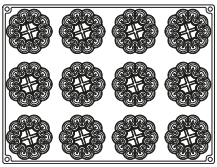
Scopri le ricette
e guarda i video /
Discover the recipes
and watch the videos



PX43115
Nodo
by Fabrizio Fiorani

Ø mm 65×55 h
~ 120 ml
12 impronte / indents



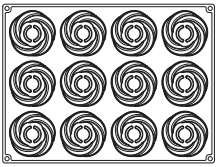


PX43116
Ondulation
by Jérôme de Oliveira

Ø mm 80×30 h
~ 115 ml
12 impronte / indents



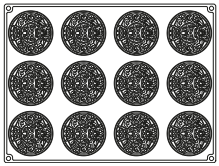
Scopri le ricette
e guarda i video /
Discover the recipes
and watch the videos



PX43117
Karma
by Francesco Boccia

Ø mm 80×30 h
~ 120 ml
12 impronte / indents

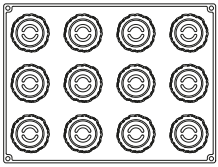




PX43118
Azteca
by Fabrizio Fiorani

Ø mm 80×30 h
~ 135 ml
12 impronte / indents

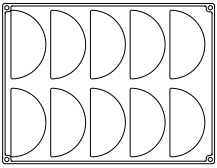




PX43112
Foresta
by Emmanuele Forcone

Ø mm 70×40 h
~ 115 ml
12 impronte / indents

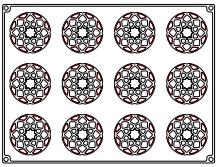




PXHALFMOON
Halfmoon

mm 126×63×40 h
~ 240 ml
10 impronte / indents

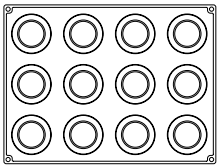




PX43120
Dahab
by Fadi Kurdi

Ø mm 75×30 h
~ 120 ml
12 impronte / indents

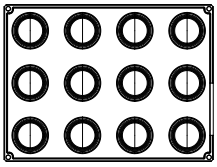




PX43119
Aura
by Pierre Hermé

Ø mm 70×40 h
~ 140 ml
12 impronte / indents

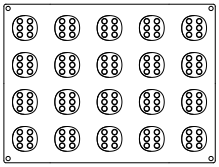




PX4393
Cylindra
by Pierre Hermé

Ø mm 65×45 h
~ 130 ml
12 impronte / indents

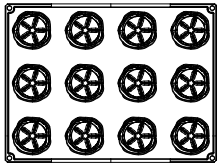




PX43107
Dado
by Karim Bourgi

mm 50×50×50 h
~ 120 ml
20 impronte / indents

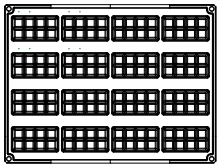




PX43103
Easter mono
by Jérôme de Oliveira

Ø mm 70×72 h
~ 120 ml
12 impronte / indents

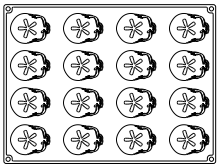




PX43106
Tablette
by Cédric Grolet

mm 85×45×30 h
~ 100 ml
16 impronte / indents

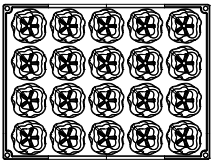




PX43110
Skull
by Fabrizio Fiorani

mm 50×70×60 h
~ 120 ml
16 impronte / indents

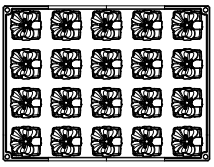




PX4396
Snow tree

Ø mm 65×75 h
~ 100 ml
20 impronte / indents



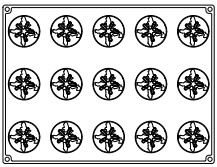


PX4395
For you

mm 55×55×55 h
~ 120 ml
20 impronte / indents



Scopri la ricetta
e guarda il video
sul canale Youtube
di Pavoni Italia /
Discover the recipe
and watch the video
on Pavoni Italia's
Youtube channel

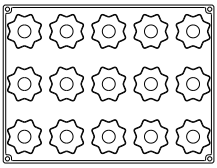


PX43113
Panettone
by Vincenzo Tiri

Ø mm 55×65 h
~ 130 ml
15 impronte / indents



Scopri la ricetta
e guarda il video
sul canale Youtube
di Pavoni Italia /
Discover the recipe
and watch the video
on Pavoni Italia's
Youtube channel

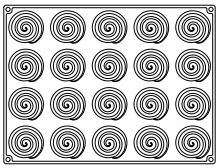


PX43114
Pandoro
by Vincenzo Tiri

Ø mm 65×65 h
~ 120 ml
15 impronte / indents



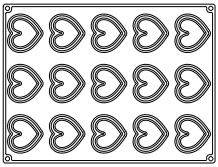
Guarda i video sul canale Youtubedi Pavoni Italia / Watch the videos on Pavoni Italia's Youtube channel



PX43108
Volupté
by Maxence Barbot

Ø mm 60×55 h
~ 120 ml
20 impronte / indents

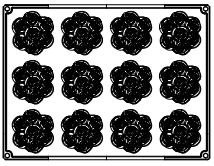




PX43111
Eros 2.0
by Emmanuele Forcone

Ø mm 70×60×40 h
~ 130 ml
15 impronte / indents

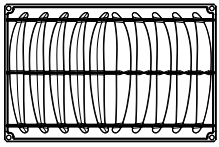




PX4397
Bouquet de roses
by Cédric Grolet

Ø mm 80×35 h
~ 100 ml
12 impronte / indents

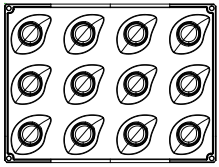




PX43105
Vanilla
by Cédric Grolet

mm 225×32×35 h
~ 80 ml
10 impronte / indents

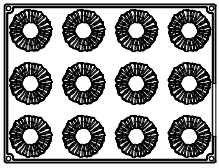




PX43104
Mango
by Cédric Grolet

mm 90×58×35 h
~ 95 ml
12 impronte / indents

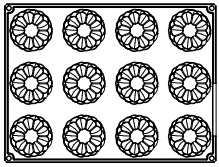




PX4391
Charlotte
by Cédric Grolet

Ø mm 75×45 h
~ 140 ml
12 impronte / indents

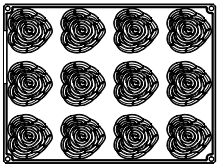




PX4392
Nuage
by Cédric Grolet

Ø mm 75×45 h
~ 140 ml
12 impronte / indents

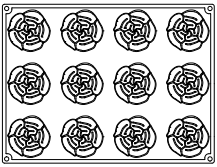




PX4390
Je t'aime
by Cédric Grolet

mm 80×80×33 h
~ 140 ml
12 impronte / indents

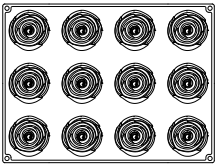




PX4388
Dentelle
by Cédric Grolet

Ø mm 75×45 h
~ 130 ml
12 impronte / indents

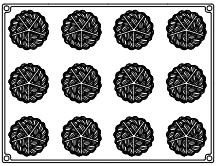




PX4386
La vie en rose
by Cédric Grolet

Ø mm 78×26 h
~ 100 ml
12 impronte / indents





PX4384
Façon Saint-Honoré
by Cédric Grolet

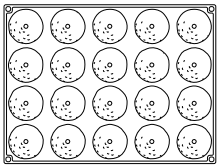
Ø mm 72×40 h
~ 100 ml
12 impronte / indents



Pavoflex 400×300 mm

Per crostate monoporzione /
For single-serving tarts

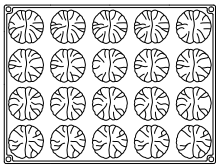
Abbinabili alla fascia microforata XF7020 /
Combined with the micro-perforated band XF7020



PX4359
Citron
by Cédric Grolet

Ø mm 60×37 h
~ 65 ml
20 impronte / indents

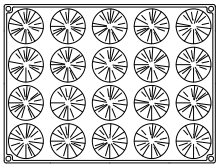




PX4357
Marron
by Cédric Grolet

Ø mm 60×35 h
~ 65 ml
20 impronte / indents



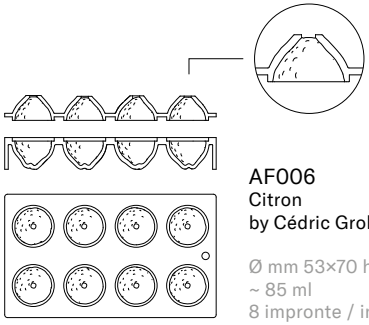


PX4358
Noisette
by Cédric Grolet

Ø mm 60×35 h
~ 65 ml
20 impronte / indents

Pavoduo 300×175 mm

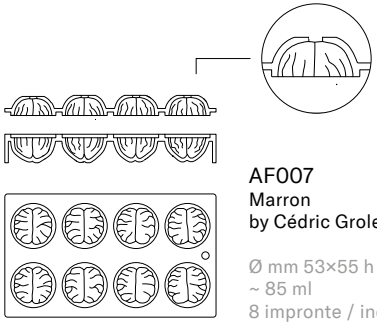




AF006
Citron
by Cédric Grolet

Ø mm 53×70 h
~ 85 ml
8 impronte / indents

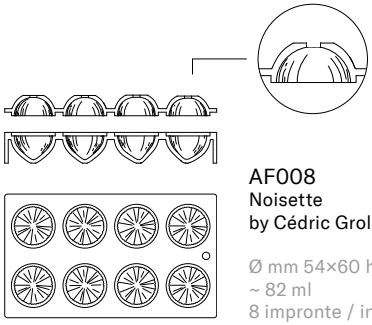




AF007
Marron
by Cédric Grolet

Ø mm 53×55 h
~ 85 ml
8 impronte / indents



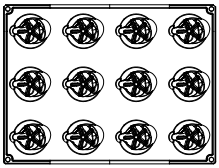


AF008
Noisette
by Cédric Grolet

Ø mm 54×60 h
~ 82 ml
8 impronte / indents

Pavoflex 400×300 mm

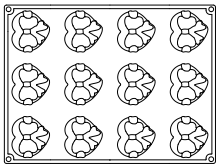




PX4389
Santa Claus

mm 60×72×70 h
~ 128 ml
12 impronte / indents

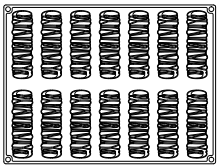




PX4385
Cadeau

mm 73×66×36 h
~ 90 ml
12 impronte / indents



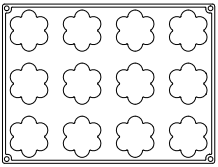


PX4387
Sequoia

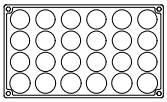
mm 124×35×30 h
~ 90 ml
14 impronte / indents



Kit stampo in silicone 400×300 mm
+stampo in silicone 300×175 mm /
Kit silicone mould 400×300 mm
+silicone mould 300×175 mm



+

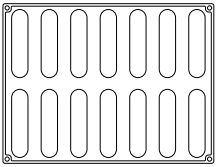


PX4383S
Margherita
by Antonio Bachour

mm 75×68×26 h
~ 85 ml
12 impronte / indents





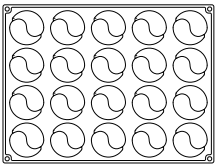


PX4353S
Pastel
by Antonio Bachour

mm 125×28×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included

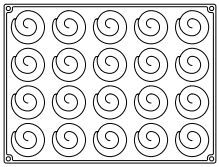




PX4375
Yoga
by Antonio Bachour

Ø mm 60×42 h
~ 102 ml
20 impronte / indents

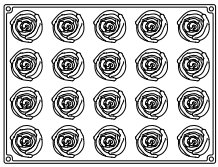




PX4374
Nautilus
by Antonio Bachour

Ø mm 60×40 h
~ 106 ml
20 impronte / indents

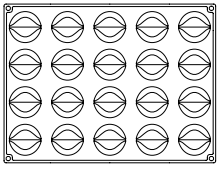




PX4376
Romance
by Antonio Bachour

mm 56×54×61 h
~ 106 ml
20 impronte / indents

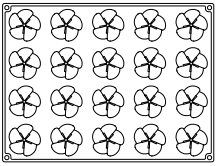




PX4365
Tulip
by Antonio Bachour

Ø mm 55×56 h
~ 90 ml
20 impronte / indents

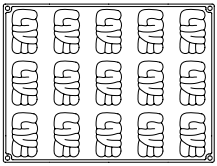




PX4371
Lotus
by Antonio Bachour

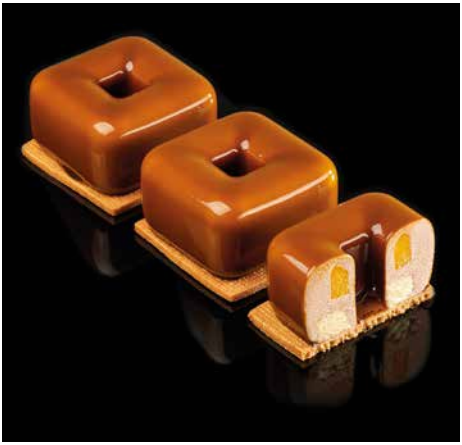
Ø mm 57×63 h
~ 105 ml
20 impronte / indents

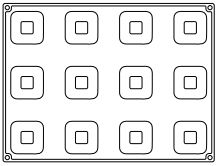




PX4363
Lovely
by Antonio Bachour

mm 80×43×36 h
~ 90 ml
15 impronte / indents

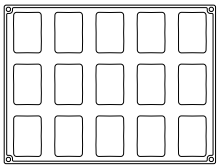




PX4361
Tulum
by Antonio Bachour

mm 56×56×34 h
~ 90 ml
12 impronte / indents

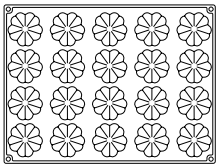




PX4364
Gummy
by Antonio Bachour

mm 74×50×27 h
~ 90 ml
15 impronte / indents



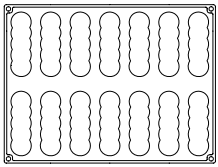


PX4362
Gel
by Antonio Bachour

Ø mm 60×63 h
~ 90 ml
20 impronte / indents





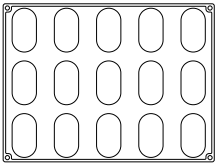


PX4360S
Miami
by Antonio Bachour

mm 118×33×42 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



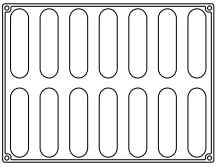


PX4356
Delish
by Antonio Bachour

mm 82×44×37 h
~ 100 ml
15 impronte / indents





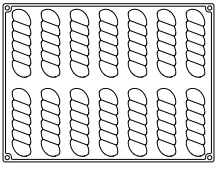


PX4351S
Confy
by Antonio Bachour

mm 128×30×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included



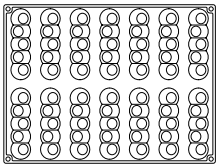


PX4373
Domino
by Antonio Bachour

mm 126×33×32 h
~ 80 ml
14 impronte / indents





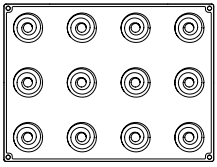


PX4352S
Pelota
by Antonio Bachour

mm 130×32×28 h
~ 90 ml
14 impronte / indents

Coppapasta incluso /
Cutter included

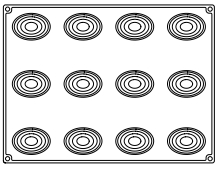




PX4340
Over
by Antonio Bachour

Ø mm 65×50 h
~ 90 ml
12 impronte / indents

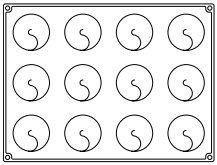




PX4341
Polly
by Antonio Bachour

mm 78×56×43 h
~ 90 ml
12 impronte / indents



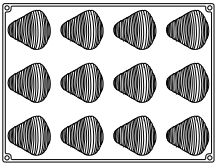


PX4355
Jasmine
by Antonio Bachour

Ø mm 65×57 h
~ 100 ml
12 impronte / indents







PX4377S
Sfogliatella
by Giuseppe Amato

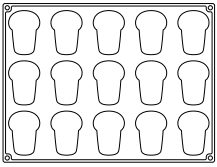
mm 77×71,5×35 h
~ 90 ml
12 impronte / indents

Coppapasta incluso /
Cutter included







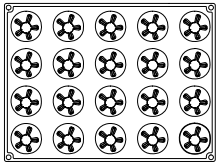


PX4382S
Babà

mm 78×54×46 h
~ 96 ml
15 impronte / indents

Coppapasta incluso /
Cutter included

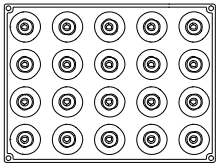




PX4329
Pear
by Emmanuele Forcone

Ø mm 53×70 h
~ 90 ml
20 impronte / indents

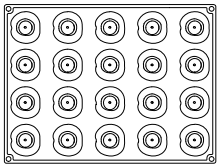




PX4330
Apple
by Emmanuele Forcone

Ø mm 55×48 h
~ 90 ml
20 impronte / indents

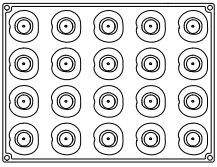




PX4331
Cherry/Peach
by Emmanuele Forcone

mm 58×53×46 h
~ 90 ml
20 impronte / indents

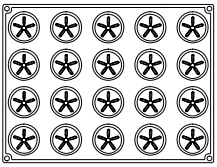




PX4331
Cherry/Peach
by Emmanuele Forcone

mm 58×53×46 h
~ 90 ml
20 impronte / indents

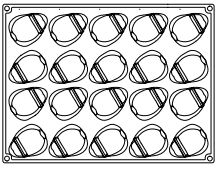




PX4332
Tangerine
by Emmanuele Forcone

Ø mm 57×50 h
~ 90 ml
20 impronte / indents



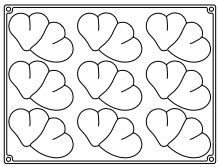


PX4333
Strawberry
by Emmanuele Forcone

mm 71×54×46 h
~ 90 ml
20 impronte / indents





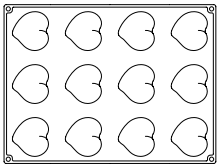


PX4370S
Beloved
by Emmanuele Forcone

mm 127×71×38 h
~ 200 ml
9 impronte / indents

Coppapasta incluso
Cutter included

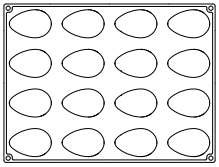




PX4305
Passion

mm 71×66×38 h
~ 100 ml
12 impronte / indents





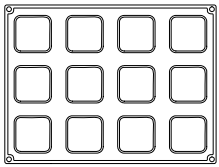
PX4369
Mono Quenelle

mm 77×51×42 h
~ 90 ml
16 impronte / indents



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





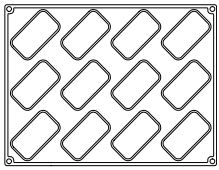
PX4335S
Square
by Gianluca Fusto

mm 68×68×15 h
~ 68 ml
12 impronte / indents

Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 53×53
coppapasta biscotto
cookie cutter mm 93×93







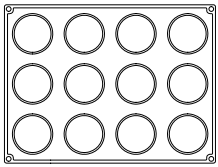
PX4337S
Rectangular
by Gianluca Fusto

mm 92×50×15 h
~ 67 ml
12 impronte / indents

Il kit include /
The kit includes:
coppapasta inserimento
insert cutter mm 77×35
coppapasta biscotto
cookie cutter mm 117×75







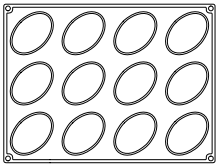
PX4334S
Round
by Gianluca Fusto

Ø mm 74×15 h
~ 64 ml
12 impronte / indents

Il kit include / the kit includes: coppapasta inserimento / insert cutter
Ø mm 59
coppapasta biscotto / cookie cutter
Ø mm 99





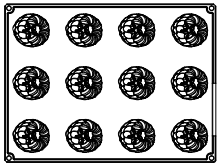


PX4336S
Oval
by Gianluca Fusto

mm 93×62×15 h
~ 67 ml
12 impronte / indents

Il kit include / the kit includes: coppapasta inserimento / insert cutter
mm 79×35
coppapasta biscotto / cookie cutter
mm 118×87

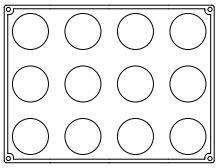




PX4394
Lampone 1.1
by Fabrizio Fiorani

mm 65×58×54 h
~ 95 ml
12 impronte / indents

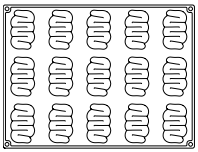




PX4321
Planet

Ø mm 66×34 h
~ 93 ml
12 impronte / indents

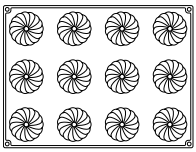




PX4342
Turn

mm 80×46×38 h
~ 100 ml
15 impronte / indents

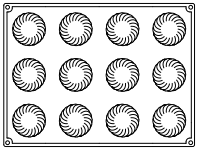




PX4372
Gnammy

Ø mm 68×34 h
~ 90 ml
12 impronte / indents

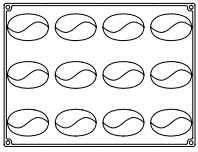




PX4317
Caleidon

Ø mm 66×34 h
~ 93 ml
12 impronte / indents

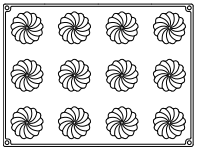




PX4304
Curvy

mm 83×53×42 h
~ 100 ml
12 impronte / indents

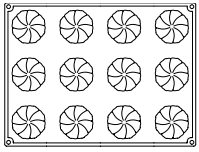




PX4308
Delice

Ø mm 64×52 h
~ 100 ml
12 impronte / indents

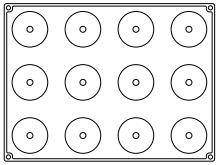




PX4322
Twister

Ø mm 66×35 h
~ 88 ml
12 impronte / indents

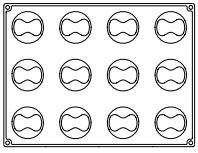




PX4349
Loop

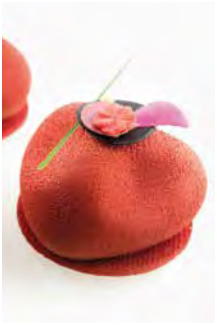
Ø mm 65×34 h
~ 90 ml
12 impronte / indents

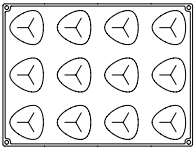




PX4307
Moon

Ø mm 61×50 h
~ 100 ml
12 impronte / indents

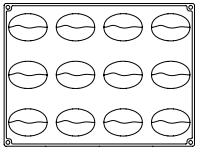




PX4303
Natural

mm 69×68×52 h
~ 100 ml
12 impronte / indents

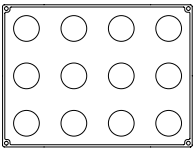




PX4312
Moka

mm 83×58×32 h
~ 100 ml
12 impronte / indents

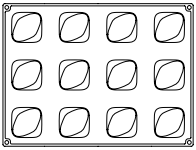




PX4302
Drop

Ø mm 66×47 h
~ 100 ml
12 impronte / indents

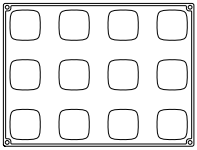




PX4306
Decò

mm 58×58×40 h
~ 100 ml
12 impronte / indents

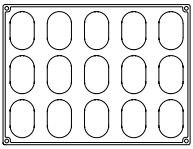




PX4343
Mister

mm 58×58×33 h
~ 90 ml
12 impronte / indents

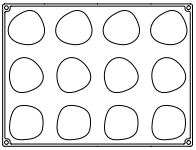




PX4345
Miss

mm 78×48×33 h
~ 90 ml
15 impronte / indents





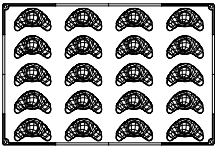
PX4301
Zen

Ø mm 68×32 h
~ 100 ml
12 impronte / indents



Pavoflex 600×400 mm

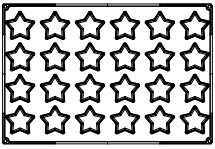




PX053
Croissant

mm 100×60×36 h
~ 95 ml
20 impronte / indents

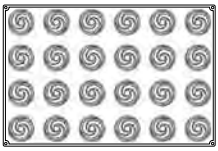




PX083
Star

mm 80×80×40 h
~ 100 ml
24 impronte / indents

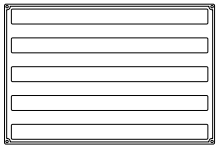




PX039
Bocciolo

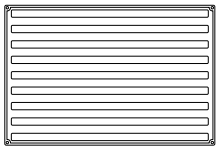
Ø mm 70×42 h
~ 130 ml
24 impronte / indents





PX060
Tronchetto Mono

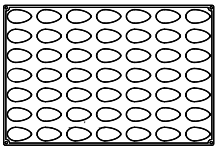
Ø mm 40×560
~ 600 ml
5 impronte / indents



PX058
Tronchetto Mignon

mm 18×560
~ 124 ml
9 impronte / indents

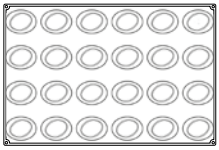




PX073
Quenelle Tonda

mm 66×35×26 h
~ 34 ml
49 impronte / indents

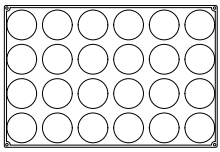




PX064
Wave

mm 83×62×35 h
~ 130 ml
24 impronte / indents

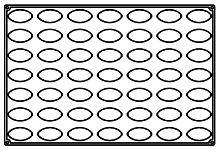




PX078
Daisy

Ø mm 74×15 h
~ 65 ml
24 impronte / indents

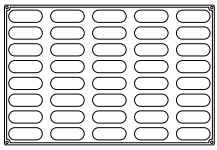




PX071
Quenelle

mm 66×33×30 h
~ 32 ml
49 impronte / indents

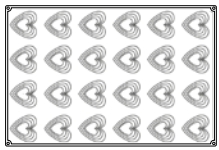




PX068
Gianduiotto

mm 90×30×53 h
~ 83 ml
40 impronte / indents

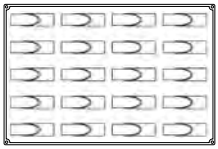




PX032
Love

mm 78×77×34 h
~ 110 ml
24 impronte / indents

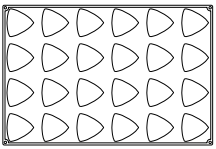




PX024
Flow

mm 120×33×32 h
~ 100 ml
20 impronte / indents

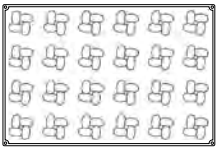




PX066
Trilo

mm 75×72×58 h
~ 96 ml
24 impronte / indents

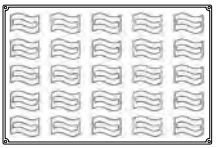




PX016
Intrigo

Ø mm 70×42 h
~ 100 ml
24 impronte / indents

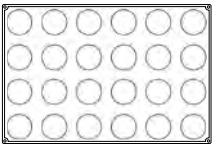




PX023
Ondina

mm 80×45×40 h
~ 130 ml
25 impronte / indents

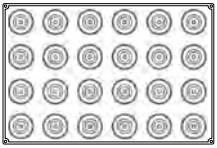




PX001
Semisfera

Ø mm 70×40 h
~ 120 ml
24 impronte / indents

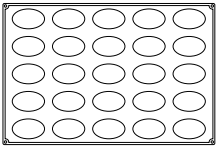




PX034
Ring

Ø mm 70×50 h
~ 110 ml
24 impronte / indents

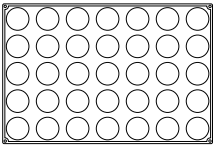




PX067
Oval

mm 85×50×43 h
~ 100 ml
25 impronte / indents

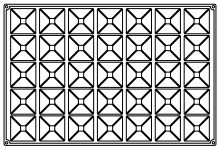




PX065
Kupola

Ø mm 60×58 h
~ 110 ml
35 impronte / indents

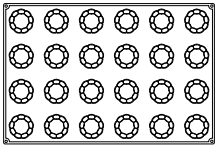




PX004
Piramide

mm 70×70×45 h
~ 90 ml
35 impronte / indents

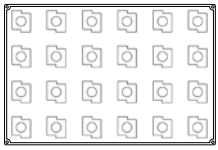




PX051
Charlotte

Ø mm 65×38 h
~ 105 ml
24 impronte / indents
Thanks to Patrick Agnellet

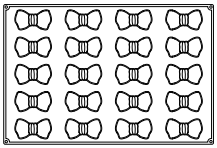




PX030
Tekno

mm 58×50×50 h
~ 115 ml
24 impronte / indents

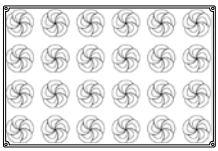




PX052
Papillon

mm 100×52×35 h
~ 105 ml
20 impronte / indents

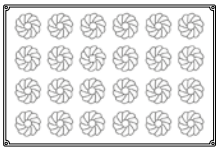




PX063
Spirale

Ø mm 75×38 h
~ 130 ml
24 impronte / indents

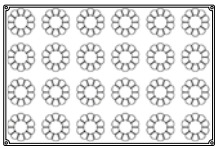




PX018
Fantasia

Ø mm 75×48 h
~ 120 ml
24 impronte / indents

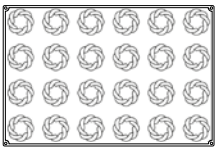




PX003
Briochette

Ø mm 79×37 h
~ 100 ml
24 impronte / indents

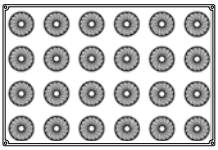




PX040
Intreccio

Ø mm 70×40 h
~ 130 ml
24 impronte / indents





PX014
Guglhupf

Ø mm 70×33 h
~ 70 ml
24 impronte / indents

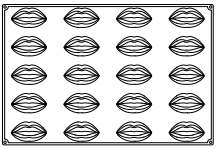




PX015
Trittico

mm 120×32×32 h
~ 115 ml
20 impronte / indents

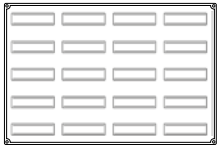




PX054
Bocca

mm 93×50×36 h
~ 105 ml
20 impronte / indents

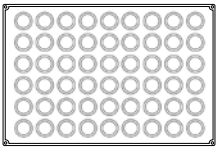




PX025
Soft

mm 120×32×38 h
~ 115 ml
20 impronte / indents

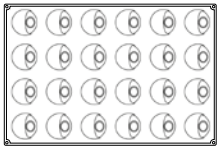




PX005
Mini Muffin

Ø mm 50×28 h
~ 45 ml
54 impronte / indents

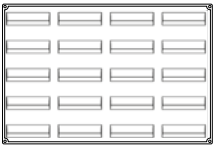




PX029
Eclisse

Ø mm 72×41 h
~ 110 ml
24 impronte / indents

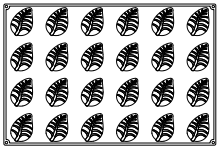




PX035
Move

mm 120×35×36 h
~ 110 ml
20 impronte / indents

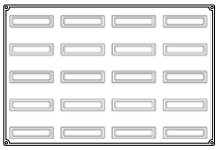




PX055
Foglia

mm 86×56×38 h
~ 105 ml
24 impronte / indents

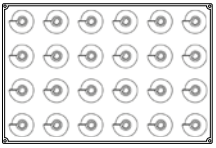




PX027
Libra

mm 120×30×35 h
~ 110 ml
20 impronte / indents

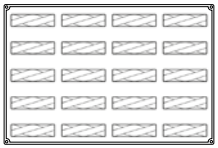




PX021
Cono

Ø mm 65×65 h
~ 125 ml
24 impronte / indents

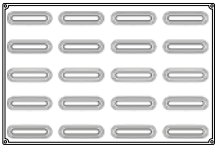




PX042
Twist

mm 122×32×33 h
~ 100 ml
20 impronte / indents

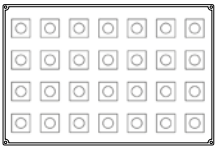




PX036
Round

mm 123×35×32 h
~ 100 ml
20 impronte / indents

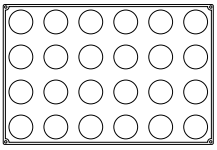




PX007
Cubo

mm 50×50×50 h
~ 115 ml
28 impronte / indents

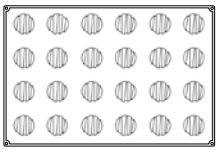




PX057
Cilindro

Ø mm 65×40 h
~ 130 ml
24 impronte / indents

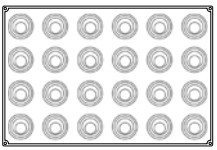




PX019
Rigo

Ø mm 60×45 h
~ 115 ml
24 impronte / indents

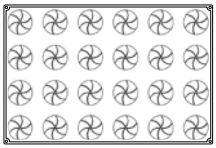




PX010
Babele

Ø mm 68×50 h
~ 130 ml
24 impronte / indents

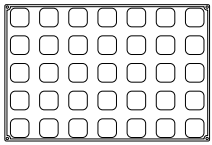




PX033
Vertigo

Ø mm 70×44 h
~ 110 ml
24 impronte / indents

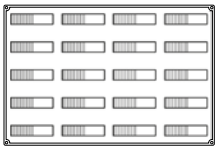




PX070
Tango

mm 50×50×58 h
~ 130 ml
35 impronte / indents

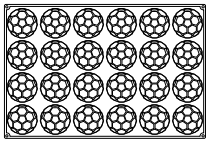




PX026
Log

mm 120×30×32 h
~ 110 ml
20 impronte / indents

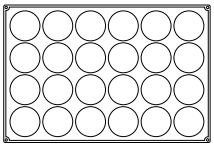




PX307
Pallone

Ø mm 80×45 h
~ 150 ml
24 impronte / indents

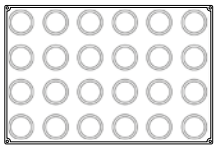




PX056
Big Muffin

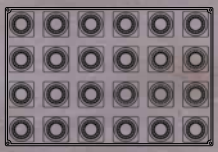
Ø mm 85×50 h
~ 235 ml
24 impronte / indents





PX002
Muffin

Ø mm 70×40 h
~ 130 ml
24 impronte / indents



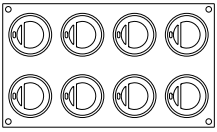
PX041
Caesar

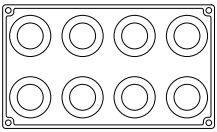
mm 70×70×50 h
~ 130 ml
24 impronte / indents

Pavoflex 300×175 mm



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



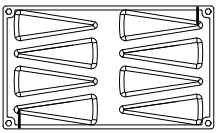


PX3222S
Mug
by Antonio Bachour

Coperchio / Lid
Ø mm 60×10 h
~ 20 ml
8 impronte / indents

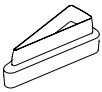
Tazza / Mug
Ø mm 55×60 h
~ 97 ml
8 impronte / indents





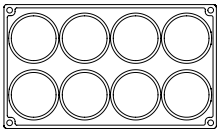
PX3214S
Slake
by Nicolas Bacheyre

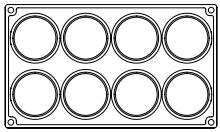
mm 114×39×20 h
~ 50 ml
8 impronte / indents



Coppapasta incluso / cutter included



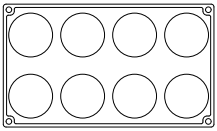




PX3228S
Macaron

Ø mm 70×35 h
~ 110 ml
8+8 impronte / indents



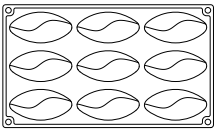


PX3200
Round
by Gianluca Fusto

Ø mm 60×20 h
~ 48 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



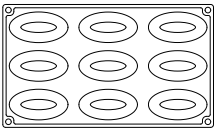


PX3201
Shell
by Gianluca Fusto

mm 86×41×22 h
~ 43 ml
9 impronte / indents

Abbinabile a /
combined with XF11



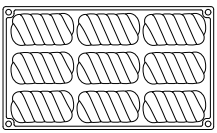


PX3202
Cameo
by Gianluca Fusto

mm 81×41×19 h
~ 42 ml
9 impronte / indents

Abbinabile a /
combined with XF12



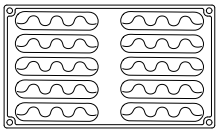


PX3203
Spring
by Gianluca Fusto

mm 84×41×20 h
~ 50 ml
9 impronte / indents

Abbinabile a /
combined with XF13



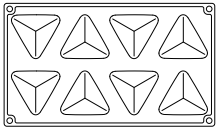


PX3204
Sand
by Gianluca Fusto

mm 115×24×20 h
~ 38 ml
10 impronte / indents

Abbinabile a /
combined with XF15



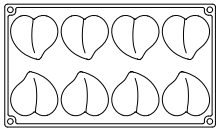


PX3205
Pyramid
by Gianluca Fusto

mm 66×60×28 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF16



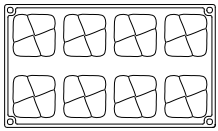


PX3206
Heart
by Gianluca Fusto

mm 65×60×21 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF14



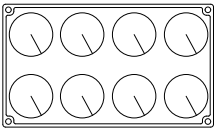


PX3207
Rock
by Gianluca Fusto

mm 55×55×23 h
~ 54 ml
8 impronte / indents

Abbinabile a /
combined with
XF656520



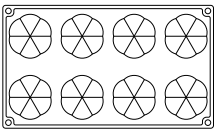


PX3208
Frisbee
by Gianluca Fusto

Ø mm 60×28 h
~ 48 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



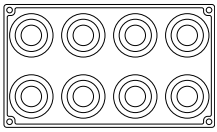


PX3209
Charm
by Gianluca Fusto

Ø mm 60×21,5 h
~ 46 ml
8 impronte / indents

Abbinabile a /
combined with XF7020



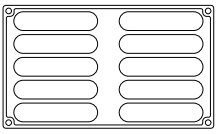


PX3210
Step
by Gianluca Fusto

Ø mm 60×32 h
~ 49,5 ml
8 impronte / indents

Abbinabile a /
combined with XF7020





PX3211
Pill
by Gianluca Fusto

mm 117×24,5×19,5 h
~ 40 ml
10 impronte / indents

Abbinabile a /
combined with XF15



Stampi per medie porzioni
Medium portions moulds

40time
La rivoluzione è nel formato: 40 ml
Cambia look alle tue creazioni per teatime, catering, banqueting, wedding e dessert al piatto. La media porzione perfetta in dieci forme accattivanti.

40time
The revolution is in the size: 40 ml
Change the look to teatime, catering, banqueting, weddings and plated desserts. The perfect medium portion in ten charming shapes.

40time

40time è la soluzione ideale per ottimizzare le porzioni in catering, banqueting e dessert al piatto.
Con una capacità di 40 ml, disponibile in dieci forme eleganti, permette di ridurre gli sprechi alimentari e migliorare la presentazione dei piatti, mantenendo la qualità e l'estetica.

Efficienza e risparmio: la porzione contenuta aiuta a ridurre gli sprechi, offrendo un vantaggio economico per hotel e catering, specialmente nei buffet.

Sostenibilità: la riduzione degli scarti alimentari contribuisce a una gestione più ecologica delle risorse.

Versatilità: le forme standardizzate consentono di variare le ricette e le presentazioni ogni giorno, offrendo nuove possibilità creative.

Perfetto per dessert al piatto: la dimensione ottimale delle porzioni lascia spazio alla creatività del pastry chef, senza sovraccaricare il piatto.

Ideale per tea time e banchetti: mini dessert perfetti per una presentazione elegante e con minori sprechi.

Riutilizzabili e senza tendenze temporanee: le forme sono pratiche e facilmente riadattabili, offrendo lunga durata e versatilità nel tempo.

Vassoietti: Un'opportunità per espandere il concept, con vassoietti che completano l'offerta.

40time is the ideal solution for optimizing portions in catering, banqueting, and plated desserts.
With a capacity of 40 ml and available in ten elegant shapes, it helps reduce food waste and improve plate presentation, maintaining both quality and aesthetics.

Efficiency and savings: the smaller portion size helps reduce waste, providing an economic advantage for hotels and catering, especially in buffet settings.

Sustainability: reducing food waste contributes to a more eco-friendly resource management approach.

Versatility: the standardized shapes allow for daily variation in recipes and presentations, offering new creative possibilities.

Perfect for plated desserts: the optimal portion size leaves room for the pastry chef's creativity, without overwhelming the plate.

Ideal for tea time and banquets: mini desserts are perfect for elegant presentations with reduced waste.

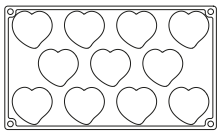
Reusable and timeless: the shapes are practical and easily adaptable, ensuring long-lasting use and versatility over time.

Trays: an opportunity to expand the concept, with trays that complement the offering.

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

Pavoflex 300×175 mm

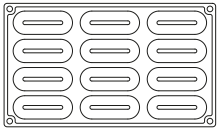




PX3224
Passion40time
by Antonio Bachour

mm 52×48×30 h
~ 40 ml
11 impronte / indents

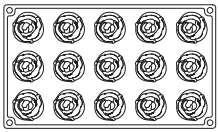




PX3225
Round40time
by Antonio Bachour

mm 80×30×25 h
~ 40 ml
12 impronte / indents

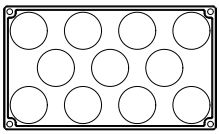




PX3226
Romance40time
by Antonio Bachour

Ø mm 40×45 h
~ 40 ml
15 impronte / indents

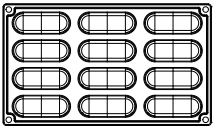




PX3221
Muffin40time
by Antonio Bachour

Ø mm 50×28 h
~ 40 ml
11 impronte / indents

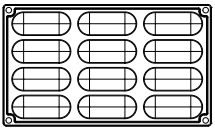




PX3215
Pastel40time
by Antonio Bachour

mm 80×27×21 h
~ 40 ml
12 impronte / indents

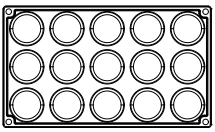




PX3216
Confy40time
by Antonio Bachour

mm 80×30×24 h
~ 40 ml
12 impronte / indents

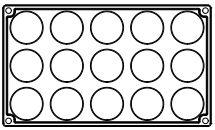




PX3217
Cylinder40time
by Antonio Bachour

Ø mm 45×28 h
~ 40 ml
15 impronte / indents

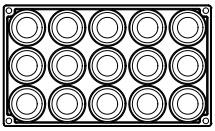




PX3218
Sphere40time
by Antonio Bachour

Ø mm 43×39 h
~ 40 ml
15 impronte / indents

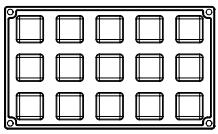




PX3219
Planet40time
by Antonio Bachour

Ø mm 50×26 h
~ 40 ml
15 impronte / indents





PX3220
Cube40time
by Antonio Bachour

mm 34×34×34 h
~ 40 ml
15 impronte / indents

Vassoi per medie porzioni
Medium portions trays

Vassoietti per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /
Medium portion trays. They can be used with the 40time line. Available in white and black colour.



VP4NR

mm 60×60
■ nero / black
Scatola da /
Box of 350 pcs



VP4BN

mm 60×60
□ bianco / white
Scatola da /
Box of 350 pcs



VP5NR

mm 90×38
■ nero / black
Scatola da /
Box of 350 pcs



VP5BN

mm 90×38
□ bianco / white
Scatola da /
Box of 350 pcs





Stampi in silicone
Silicone moulds

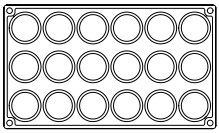
Stampi per miniporzioni
Mini-portions moulds

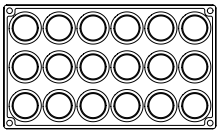
Il design “made in Pavoni Italia”
in pochi grammi.

The design “made in Pavoni Italia”
in just a few grams.



Kit Pavoflex 300×175 mm



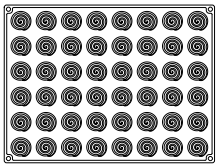


PX3227S
Macaron

Ø mm 40×25 h
~ 30 ml
18+18 impronte / indents



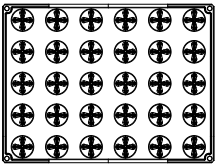
Pavoflex 400×300 mm



PX43109
Volupté
by Maxence Barbot

Ø mm 35×30 h
~ 20 ml
48 impronte / indents

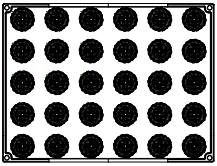




PX4398
Jasmine
by Antonio Bachour

Ø mm 38×30 h
~ 20 ml
30 impronte / indents

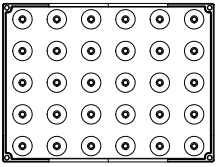




PX4399
Façon Saint-Honoré
by Cédric Grolet

Ø mm 40×25 h
~ 20 ml
30 impronte / indents

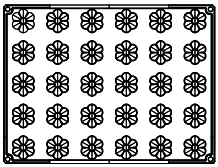




PX43100
Kupola

Ø mm 34×30 h
~ 20 ml
30 impronte / indents

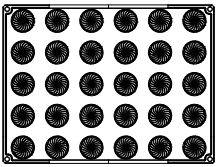




PX43101
Margherita
by Antonio Bachour

Ø mm 40×20 h
~ 20 ml
30 impronte / indents

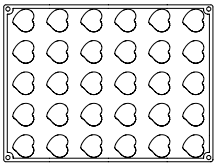




PX43102
Caleidon

Ø mm 40×20 h
~ 20 ml
30 impronte / indents

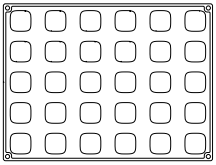




PX4325
Passion

mm 40×30×20 h
~ 18 ml
30 impronte / indents

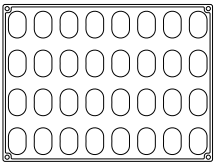




PX4346
Mister Mignon

mm 35×35×20 h
~ 18 ml
30 impronte / indents

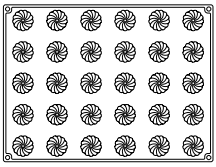




PX4348
Miss Mignon

mm 46×28×20 h
~ 18 ml
32 impronte / indents

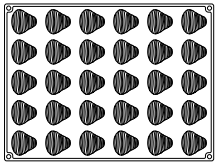




PX4324
Delice

Ø mm 36×29 h
~ 18 ml
30 impronte / indents

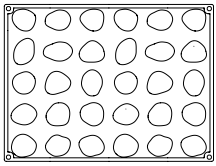




PX4378
Sfogliatella
by Giuseppe Amato

mm 45×43,5×22 h
~ 20 ml
30 impronte / indents

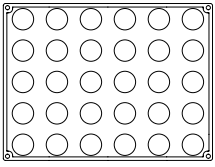




PX4326
Zen

dimensioni varie
different shapes
~ 18 ml
30 impronte / indents



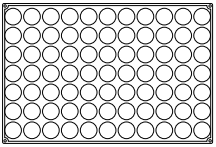


PX4323
Planet

Ø mm 38×20 h
~ 18 ml
30 impronte / indents

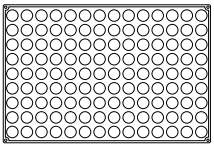
Pavoflex 600×400 mm





PX303
Semisfera

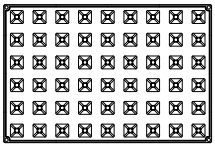
Ø mm 42×21 h
~ 20 ml
77 impronte / indents



PX304
Semisfera

Ø mm 30×18 h
~ 10 ml
126 impronte / indents

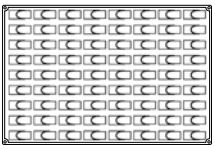




PX079
Mini pyramid

mm 36×36×22 h
~13 ml
54 impronte / indents

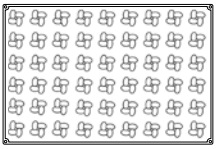




PX047
Flow Mignon

mm 60×24×23 h
~ 25 ml
72 impronte / indents

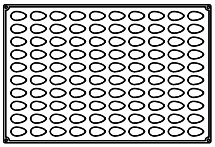




PX017
Intrigo Mignon

Ø mm 40×28 h
~ 25 ml
54 impronte / indents

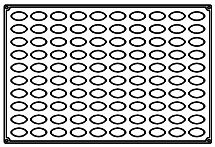




PX074
Mini Quenelle Tonda

mm 42×22×17 h
~ 9 ml
100 impronte / indents

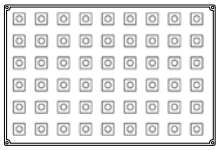




PX072
Mini Quenelle

mm 42×20×20 h
~ 8 ml
100 impronte / indents

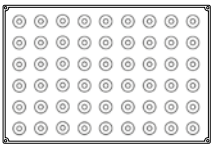




PX012
Cubo Mignon

mm 30×30×30 h
~ 25 ml
54 impronte / indents

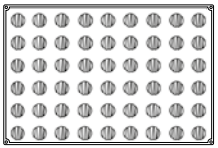




PX013
Cilindro Mignon

Ø mm 35×35 h
~ 25 ml
54 impronte / indents

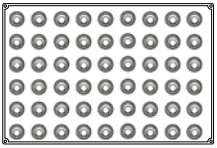




PX020
Rigo Mignon

Ø mm 35×30 h
~ 25 ml
54 impronte / indents

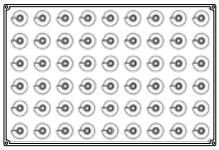




PX011
Babele

Ø mm 40×30 h
~ 25 ml
54 impronte / indents

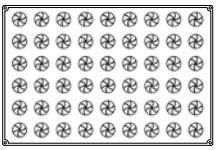




PX022
Cono Mignon

Ø mm 40×43 h
~ 30 ml
54 impronte / indents

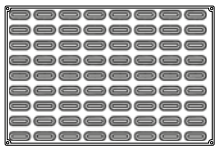




PX048
Vertigo Mignon

Ø mm 40×27 h
~ 25 ml
54 impronte / indents

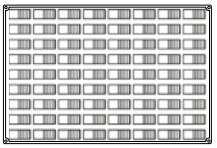




PX044
Round Mignon

mm 60×24×23 h
~ 25 ml
72 impronte / indents

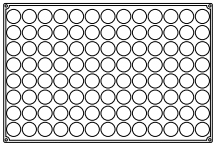




PX043
Log Mignon

mm 60×24×21 h
~ 29 ml
72 impronte / indents

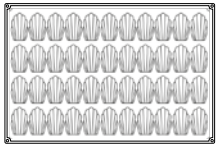




PX302
Pomponette

Ø mm 36×17 h
~ 15 ml
104 impronte / indents

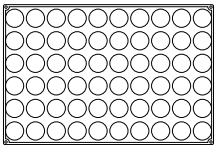




PX006
Madeleine

mm 78×45×18 h
~ 35 ml
44 impronte / indents

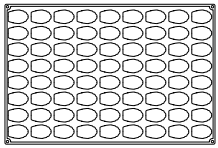




PX301
Mini Tartellette

Ø mm 48×15 h
~ 21 ml
60 impronte / indents

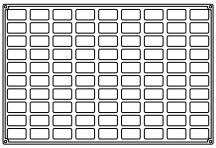




PX305
Mini Madeleine

mm 52×33×15 h
~ 15 ml
72 impronte / indents

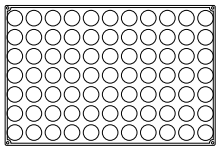




PX306
Mini Finanziere

mm 49×26×11 h
~ 11 ml
90 impronte / indents

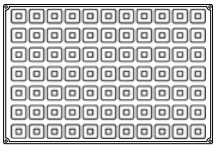




PX300
Petit Four

Ø mm 40×20 h
~ 22 ml
77 impronte / indents

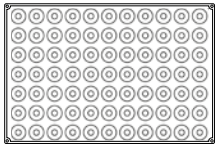




PX046
Savarin Mignon

mm 38×38×13 h
~ 14 ml
77 impronte / indents





PX045
Savarin Mignon

Ø mm 40×13 h
~ 13 ml
77 impronte / indents



Stampi in silicone
Silicone moulds

Stampi per sfere
Sphere moulds

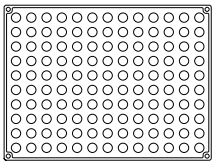
La forma perfetta in dimensioni diverse per ogni utilizzo.

The perfect shape in different sizes for every use.



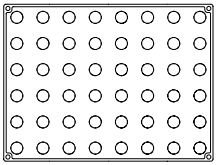
Pavoflex 400×300 mm

Dimensioni diverse, da 15 a 60 mm di diametro, per preparare sezioni di sfere da decorare e utilizzare per impreziosire le tue preparazioni. / Various sizes, from 15 to 60 mm in diameter, to prepare sections of spheres that you can decorate and use to embellish your creations.



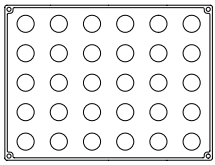
PX4339

Ø mm 15
~ 2 ml
130 impronte / indents



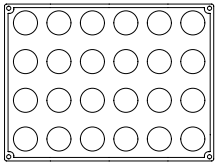
PX4314

Ø mm 20
~ 4 ml
48 impronte / indents



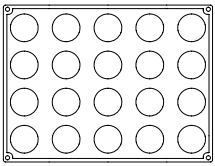
PX4313

Ø mm 30
~ 14 ml
30 impronte / indents



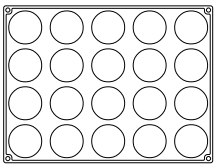
PX4315

Ø mm 40
~ 33 ml
24 impronte / indents



PX4316

Ø mm 50
~ 65 ml
20 impronte / indents

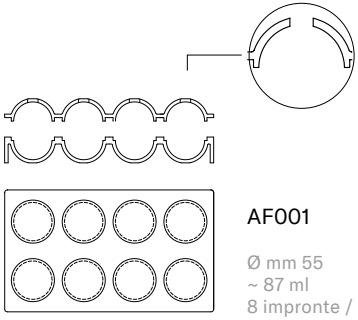


PX4350

Ø mm 60
~ 110 ml
20 impronte / indents

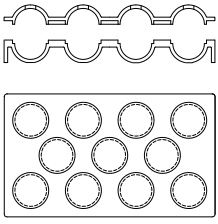
Pavoduo 300×175 mm

Stampi in due parti per la preparazione di sfere perfette, da 25 a 55 mm di diametro. L'effetto 3D è totale, grazie alla concezione innovativa dello stampo, per sfere davvero "a tutto tondo": la gamma da AF001 a AF005 è dotata di foro per il riempimento e per il posizionamento dello stecco con LS05. / Two/part moulds for preparing perfect spheres, from 25 to 55 mm in diameter. The 3D effect is total, thanks to the innovative mould design, for truly 'all/round' spheres: the AF001 to AF005 range is equipped with a hole for filling and for positioning the stick with LS05.



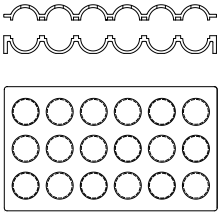
AF001

Ø mm 55
~ 87 ml
8 impronte / indents



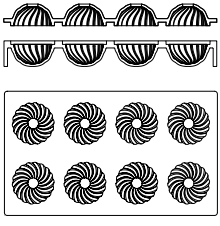
AF002

Ø mm 45
~ 48 ml
11 impronte / indents



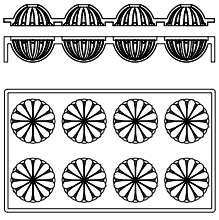
AF003

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



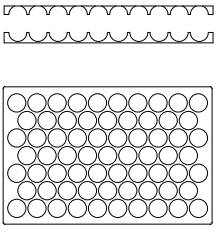
AF004

Ø mm 55
~ 83 ml
8 impronte / indents



AF005

Ø mm 55
~ 80 ml
8 impronte / indents



LS05

Ø mm 25
~ 8 ml
67 impronte / indents
Dim. stampo / mould
mm 290×190





Stampi in silicone
Silicone moulds

Formaflex

Stampi Formaflex 300×175 mm pari ad un terzo di Gastronorm e ad un quarto delle teglie da pasticceria, per garantire la massima produttività e la migliore compatibilità con le attrezzature professionali.

The Formaflex 300×175 mm moulds are a third of Gastronorm and a quarter of pastry trays to guarantee maximum productivity and the best compatibility with professional equipment.



FR001
Semisfera / hemisphere

Ø mm 70×35 h
~ 89 ml
6 impronte / indents



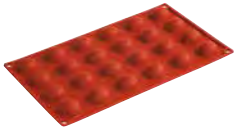
FR002
Babà

Ø mm 55×60 h
~ 97 ml
8 impronte / indents



FR003
Semisfera / hemisphere

Ø mm 40×20 h
~ 17 ml
15 impronte / indents



FR004
Semisfera / hemisphere

Ø mm 30×17 h
~ 8,5 ml
24 impronte / indents



FR005
Mini savarin

Ø mm 41×12 h
~ 12 ml
18 impronte / indents



FR006
Pomponette

Ø mm 34×16 h
~ 13 ml
24 impronte / indents



FR007
Pyramid

mm 71×71×40 h
~ 92 ml
6 impronte / indents



FR008
Muffin

Ø mm 70×40 h
~ 130 ml
6 impronte / indents



FR009
Ovale / oval

mm 53×33×20 h
~ 28 ml
16 impronte / indents



FR010
Savarin

Ø mm 65×21 h
~ 49 ml
8 impronte / indents



FR011
Mini tartelletta / tartlet

Ø mm 45×10 h
~ 12 ml
15 impronte / indents



FR012
Briochette

Ø mm 79×37 h
~ 100 ml
6 impronte / indents



FR013
Mini pyramid

mm 36×36×22 h
~ 13 ml
15 impronte / indents



FR014
Mini financier

mm 49×26×11 h
~ 11 ml
20 impronte / indents



FR015
Savarin

Ø mm 72×23 h
~ 67 ml
6 impronte / indents



FR016
Tartelletta / tartelet

Ø mm 50×15 h
~ 20 ml
15 impronte / indents



FR017
Cilindro / cylinder

Ø mm 60×35 h
~ 89 ml
8 impronte / indents



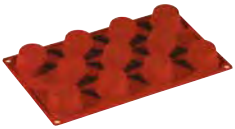
FR018
Semisfera / hemisphere

Ø mm 80×40 h
~ 134 ml
5 impronte / indents



FR019
Florentine

Ø mm 60×12 h
~ 27 ml
8 impronte / indents



FR020
Mini muffin

Ø mm 50×28 h
~ 43 ml
11 impronte / indents



FR021
Madeleine

mm 68×45×18 h
~ 30 ml
9 impronte / indents



FR022
Ottagono /
octagon

Ø mm 38×26 h
~ 28 ml
15 impronte / indents



FR023
Biscuit

Ø mm 103×20 h
~ 160 ml
3 impronte / indents



FR024
Petit four

Ø mm 40×20 h
~ 22 ml
15 impronte / indents



FR025
Cuore / heart

mm 65×60×35 h
~ 97 ml
8 impronte / indents



FR026
Madeleine

mm 42×30×11,5 h
~ 8 ml
20 impronte / indents



FR027
Briochette

Ø mm 79×30 h
~ 109 ml
6 impronte / indents



FR028
Cake

mm 80×30×30 h
~ 62 ml
9 impronte / indents



FR029
Cupcake

Ø mm 80×35 h
~ 110 ml
5 impronte / indents



FR030
Babà

Ø mm 45×48 h
~ 51 ml
11 impronte / indents



FR031
Babà

Ø mm 35×38 h
~ 25 ml
15 impronte / indents



FR032
Cannelé

Ø mm 56×50 h
~ 90 ml
8 impronte / indents



FR033
Diamante /
diamond

Ø mm 35×23 h
~ 13 ml
18 impronte / indents



FR034
Diamante / diamond

Ø mm 68×45 h
~ 80 ml
6 impronte / indents



FR035
Bavarese

Ø mm 57×57 h
~ 110 ml
8 impronte / indents



FR036
Onde / waves

mm 80×45×25 h
~ 85 ml
6 impronte / indents



FR037
Mini cannelé

Ø mm 35×35 h
~ 24 ml
18 impronte / indents



FR038
Semisfera / hemisphere

Ø mm 60×30 h
~ 57 ml
8 impronte / indents



FR039
Semisfera / hemisphere

Ø mm 50×23 h
~ 33 ml
15 impronte / indents



FR040
Tartelletta / tartlet

Ø mm 60×17 h
~ 35 ml
8 impronte / indents



FR041
Ovale / oval

mm 65×41×34 h
~ 52 ml
9 impronte / indents



FR045
Margherita / Daisy

Ø mm 68×27 h
~ 75 ml
6 impronte / indents



FR046
Guglhupf

Ø mm 60×33 h
~ 70 ml
6 impronte / indents



FR047
Cake

Ø mm 80×18 h
~ 85 ml
6 impronte / indents



FR048
Cabosside

mm 76×46×23 h
~ 30 ml
6 impronte / indents



FR049
Savarin ovale / oval

mm 80×60×25 h
~ 74 ml
6 impronte / indents



FR050
Zucche / pumpkins

mm 72×61×28 h
~ 60 ml
6 impronte / indents



FR052
Rose

Ø mm 75×40 h
~ 90 ml
6 impronte / indents



FR053
Semisfera / hemisphere

Ø mm 75×43 h
~ 128 ml
6 impronte / indents



FR056RSA
Rose

Ø mm 70×37 h
~ 100 ml
6 impronte / indents



FR064
Cuore / heart

mm 60×75×67 h
~ 110 ml
8 impronte / indents



FR065
Muffin

Ø sup mm 50
Ø inf mm 70
mm 35 h
~ 100 ml
6 impronte / indents



FR068
Torroncino

mm 50×25×20 h
~ 25 ml
20 impronte / indents



FR069
Guglhupf

Ø mm 52×32 h
~ 50 ml
8 impronte / indents



FR071
Mini savarin mix

mm 40×36×12 h
~ 8 ml
18 impronte / indents



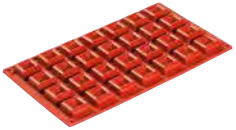
FR073
Micro savarin
tondo / round

Ø mm 30×13,5 h
~ 7,5 ml
28 impronte / indents



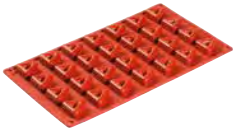
FR074
Micro savarin
ovale / oval

mm 35×25×13,5 h
~ 7,5 ml
28 impronte / indents



FR075
Micro savarin
quadrato / square

mm 30×30×13,5 h
~ 9,5 ml
28 impronte / indents



FR076
Micro savarin
triangolare / triangular

mm 30×30×13,5 h
~ 6,5 ml
28 impronte / indents



FR077
Charlotte

Ø mm 78×36 h
~ 110 ml
6 impronte / indents



FR078
St. Honorè

Ø mm 80×21 h
~ 55 ml
6 impronte / indents



FR082
Cuore / heart

mm 68×68×31 h
~ 82 ml
8 impronte / indents



FR096
Swirl

Ø mm 75×38 h
~ 110 ml
6 impronte / indents



FR103
Cubo / cube

mm 40×40×40 h
~ 62 ml
15 impronte / indents



FR116
Florentine

Ø mm 35×5 h
~ 5 ml
24 impronte / indents



FR117
Cup

Ø mm 78×48 h
~ 157 ml

Formaflex tortiere / Formaflex cake moulds

Formaflex è ideale per sfornare torte e preparazioni dolci e salate. La sua composizione è pensata per la massima anti/aderenza, che garantisce sviluppo e lievitazione dei preparati in modo perfetto, con una resistenza garantita da -40°C a + 250°C. / Formaflex cake moulds are ideal for baking cakes as well as sweet and savoury preparations. The material has been designed for maximum non/stick effect, which ensures perfect rising and baking of your creations, with a guaranteed temperature resistance from -40°C to +250°C.



KE997
Tonda / round

Ø mm 150×50 h
~ 870 ml



KE998
Tonda / round

Ø mm 180×70 h
~ 1760 ml



KE999
Tonda / round

Ø mm 240×70 h
~ 3130 ml



FRT001
Tonda / round

Ø mm 200×40 h
~ 1150 ml



FRT002
Tonda / round

Ø mm 220×40 h
~ 1400 ml



FRT003
Tonda / round

Ø mm 240×42 h
~ 1850 ml



FRT004
Tonda / round

Ø mm 260×45 h
~ 2250 ml



FRT005
Tonda / round

Ø mm 280×45 h
~ 2600 ml



FRT051
Tonda cannellata /
cannelle round

Ø mm 260×30 h
~ 1350 ml



FRT058
Tonda cannellata /
cannelle round

Ø mm 280×30 h
~ 1700 ml



FRT053 •
Tonda cannellata /
cannelle round

Ø mm 300×30 h
~ 1850 ml



FRT104
Guglhupf

Ø mm 220×110 h
~ 2750 ml



FRT103
Ciambella / donut

Ø mm 240×60 h
~ 1685 ml



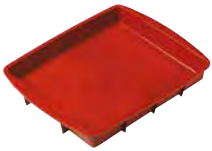
FRT120
Plumcake

mm 280×105×65 h
~ 1660 ml



FRT106L
Plumcake

mm 240×105×65 h
~ 1385 ml



FRT077
Rettangolare /
rectangular

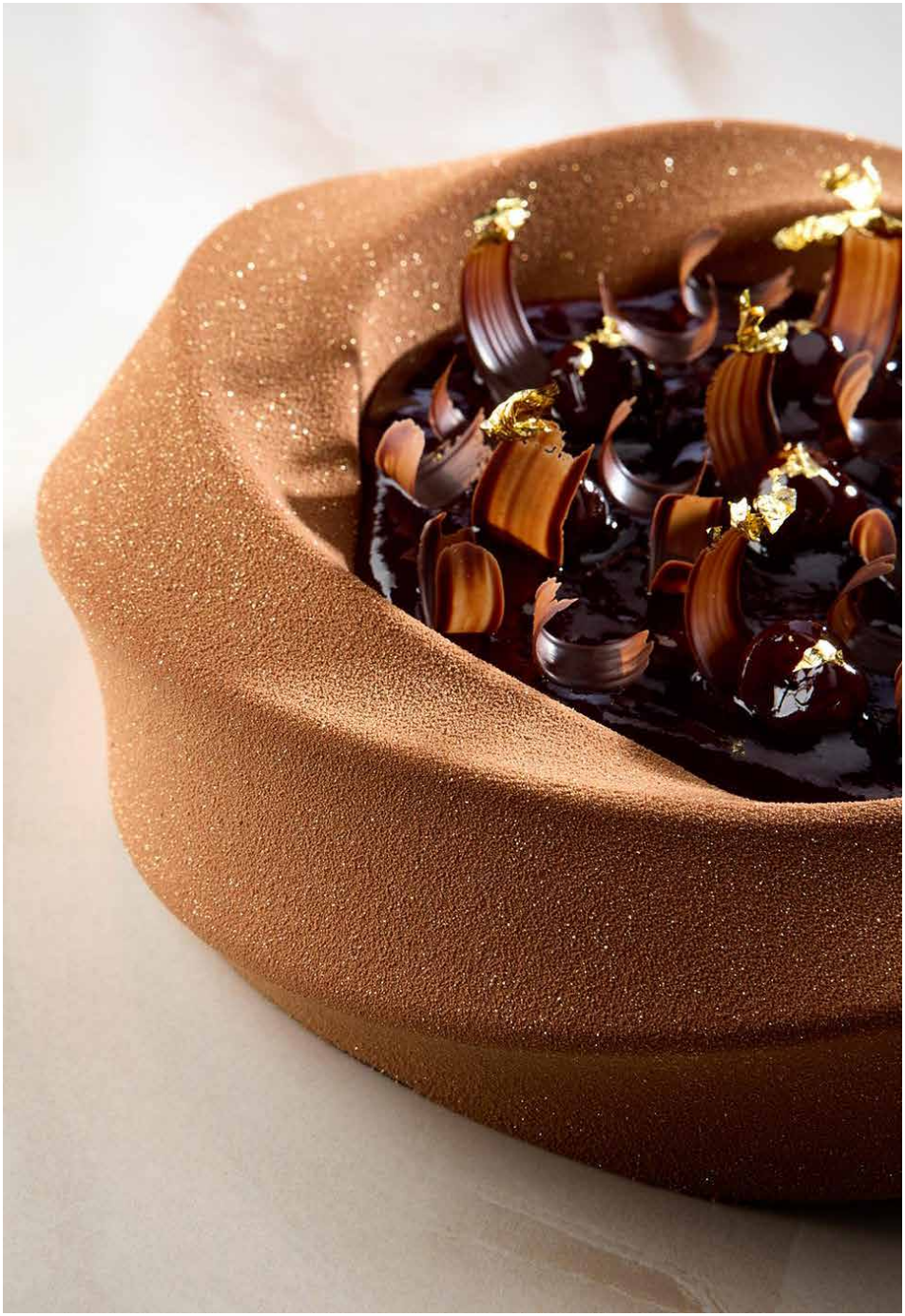
mm 280×240×40 h
~ 2670 ml



FRT052 •
Tonda cannellata /
cannelle round

Ø mm 280×30 h
~ 1600 ml

• fino a esaurimento / until exhaustion



Stampi per torte
Cakes moulds

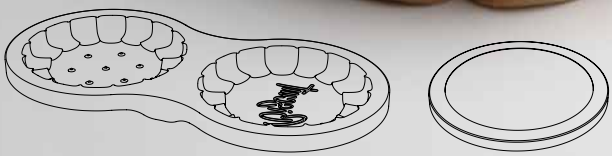
Dalle forme classiche alle più moderne, sapranno valorizzare ogni produzione.

From the classic to the most modern shapes, they will enhance every production.

Kit Pavocake

Scopri le ricette
e guarda i video /
Discover the recipes
and watch
the videos





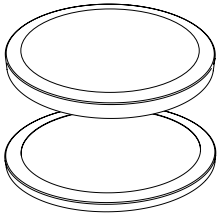
KE111S
Biscuit
by Emmanuele Forcone

Torta / Cake
Ø mm 160×52 h
~ 920 ml



Scopri le ricette
e guarda i video /
Discover the recipes
and watch the videos

2

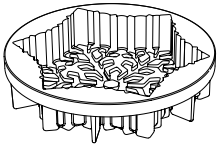


KE106S
Macaron

Torta / Cake
Ø mm 180×60 h
~ 1000 ml

Pavocake



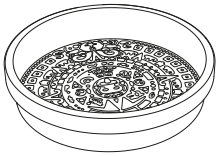


KE109
Fiocco di neve
by Antonio Bachour

Ø mm 208×47 h
~ 1100 ml



Scopri la ricetta e guarda il video sul canale Youtube di Pavoni Italia / Discover the recipe and watch the video on Pavoni Italia's Youtube channel

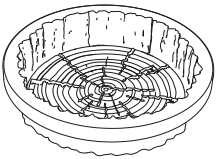


KE102
Azteca
by Fabrizio Fiorani

Ø mm 180×40 h
~ 1000 ml



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



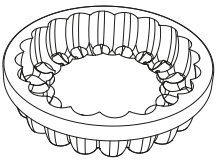
KE100
Foresta
by Emmanuele Forcone

Ø mm 185×45 h
~ 1000 ml



Credits: Le Photographe du Dimanche

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



KE101
Ondulation
by Jérôme de Oliveira

Ø mm 180×45 h
~ 1000 ml

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



KE104
Aura
by Pierre Hermé

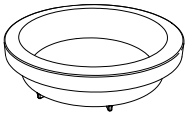
Ø mm 150×40 h
~ 690 ml



KE105
Aura
by Pierre Hermé

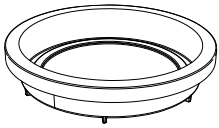
Ø mm 200×40 h
~ 1220 ml





KE089
Cylindra
by Pierre Hermé

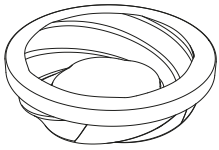
Ø mm 150×45 h
~ 700 ml



KE090
Cylindra
by Pierre Hermé

Ø mm 200×45 h
~ 1200 ml



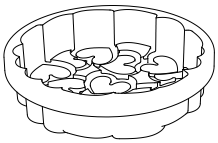


KE103
Karma
by Francesco Boccia

Ø mm 180×55 h
~ 1000 ml



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

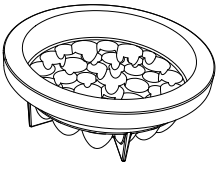


KE099
Eros 2.0
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml



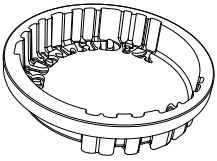
Guarda il video
sul canale Youtube
di Pavoni Italia
Watch the video on
Pavoni Italia's Youtube
channel



KE094
Easter cake
by Jérôme de Oliveira

Ø mm 160×65 h
~ 940 ml

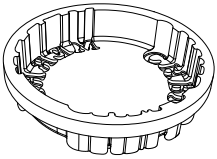




KE096
Happy Birthday

Ø mm 190×45 h
~ 1100 ml



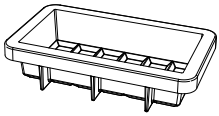


KE097
Merry Christmas

Ø mm 190×45 h
~ 1100 ml



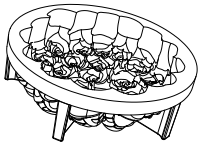
Guarda i video sul canale Youtube di Pavoni Italia / Watch the videos on Pavoni Italia's Youtube channel



KE095
Tablette
by Cédric Grolet

mm 185×95×45 h
~ 750 ml

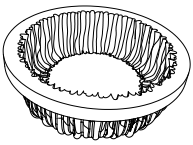




KE093
Bouquet de roses
by Cédric Grolet

Ø mm 185×60 h
~ 1100 ml





KE087
Charlotte
by Cédric Grolet

Ø mm 180×65 h
~ 1200 ml

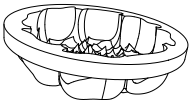




KE086
Je t'aime
by Cédric Grolet

mm 185×185×50 h
~ 1000 ml

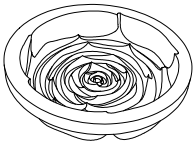




KE082
Dentelle
by Cédric Grolet

Ø mm 180×50 h
~ 1000 ml

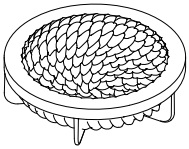




KE080
La vie en rose
by Cédric Grolet

Ø mm 180×45 h
~ 960 ml

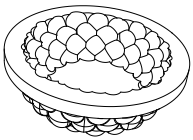




KE074
Façon
Saint-Honoré
by Cédric Grolet

Ø mm 180×56 h
~ 1000 ml

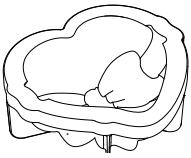




KE088
Nuage
by Cédric Grolet

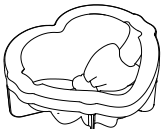
Ø mm 180×65 h
~ 1200 ml





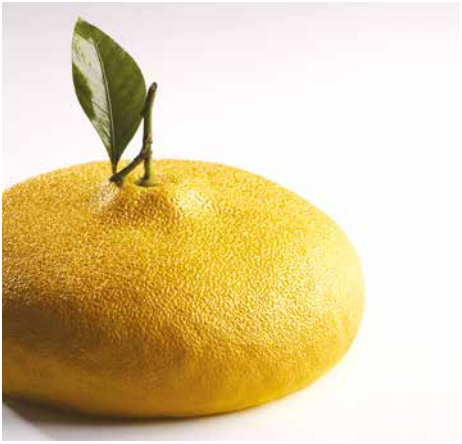
KE075
Cadeau
by Emmanuele Forcone

mm 180×162×67 h
~ 1000 ml



KE076
Mini Cadeau
by Emmanuele Forcone

mm 148×134×58 h
~ 600 ml

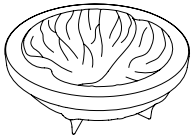




KE057
Citron
by Cédric Grolet

Ø mm 180×70 h
~ 1215 ml

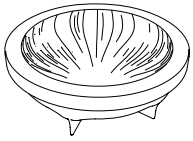




KE056
Marron
by Cédric Grolet

Ø mm 180×71 h
~ 1140 ml

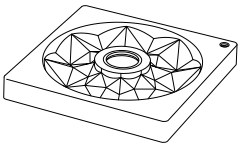




KE055
Noisette
by Cédric Grolet

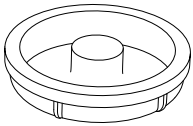
Ø mm 180×70 h
~ 1155 ml





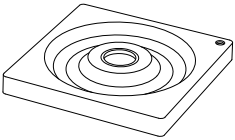
KE071S
Louvre
by Emmanuele Forcone

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



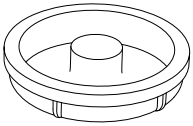
Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml





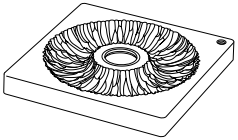
KE069S
Hula
by Emmanuele Forcone

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



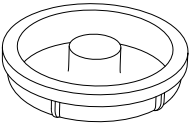
Base
external Ø mm 180
internal Ø mm 54
mm 40 h
~ 848 ml





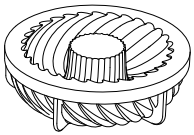
KE070S
Corolla
by Emmanuele Forcone

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



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

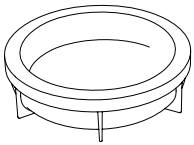




KE062
Cyclone
by Emmanuele Forcone

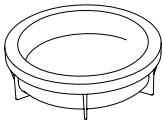
external Ø mm 180
internal Ø mm 55
mm 57 h
~ 1036 ml





KE024
Planet
by Emmanuele Forcone

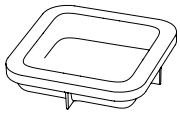
Ø mm 180×45 h
~ 1000 ml



KE052
Mini Planet
by Emmanuele Forcone

Ø mm 145×40 h
~ 600 ml





KE043
Mars
by Emmanuele Forcone

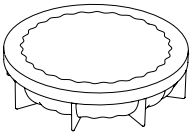
mm 165×165×40 h
~ 1000 ml



KE051
Mini Mars
by Emmanuele Forcone

mm 135×135×37 h
~ 600 ml





KE013
Plissée
by Emmanuele Forcone

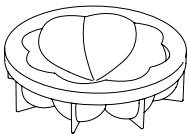
Ø mm 180×47 h
~ 1000 ml



KE053
Mini Plissée
by Emmanuele Forcone

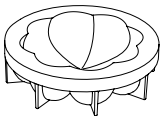
Ø mm 145×40 h
~ 550 ml





KE015
Bombée
by Emmanuele Forcone

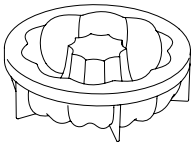
Ø mm 180×50 h
~ 1000 ml



KE054
Mini Bombée
by Emmanuele Forcone

Ø mm 145×43 h
~ 550 ml

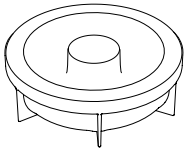




KE018
Queen
by Emmanuele Forcone

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

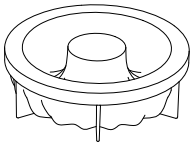




KE032
Galaxy
by Emmanuele Forcone

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

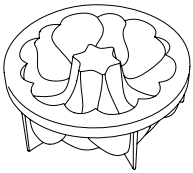




KE019
Royal
by Emmanuele Forcone

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

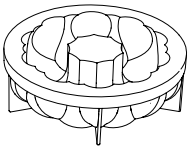




KE047
Nevada
by Emmanuele Forcone

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

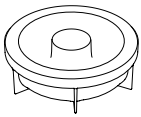




KE036
Singapore

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

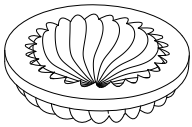
Gli stampi KE018, KE019, KE032, KE036 e KE047 sono abbinabili con inserimento KE020 /
KE018, KE019, KE032, KE036 and KE047 moulds can be combined with KE020 insert



KE020

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

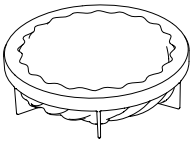




KE042
Flip
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml

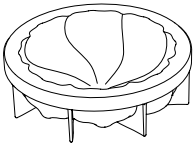




KE027
Caleidon
by Emmanuele Forcone

Ø mm 180×45 h
~ 1000 ml

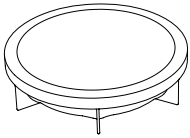




KE030
Twister
by Emmanuele Forcone

Ø mm 180×50 h
~ 1000 ml

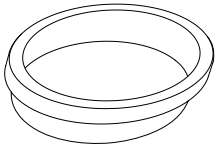




KE025
Classic
by Emmanuele Forcone

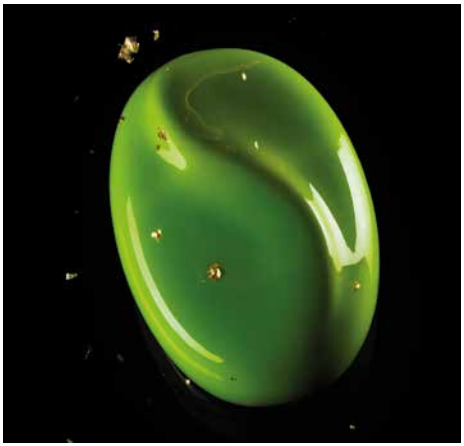
Ø mm 180×45 h
~ 1000 ml

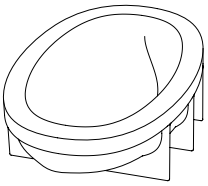




KE026
Windy
by Emmanuele Forcone

mm 195×180×45 h
~ 1100 ml

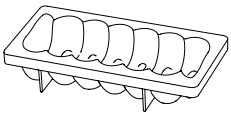




KE028
Curvy
by Emmanuele Forcone

mm 200×130×65 h
~ 960 ml

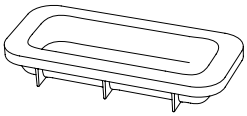




KE039
Honorè
by Emmanuele Forcone

mm 230×105×45 h
~ 1000 ml

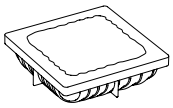




KE044
Venus
by Emmanuele Forcone

mm 250×100×40 h
~ 900 ml

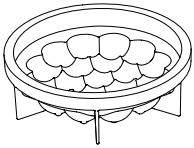




KE023
Pop
by Emmanuele Forcone

mm 162×162×46 h
~ 1000 ml

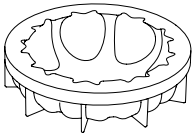




KE029
Puffy
by Emmanuele Forcone

Ø mm 180×55 h
~ 1000 ml

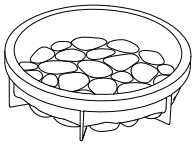




KE014
Petal
by Emmanuele Forcone

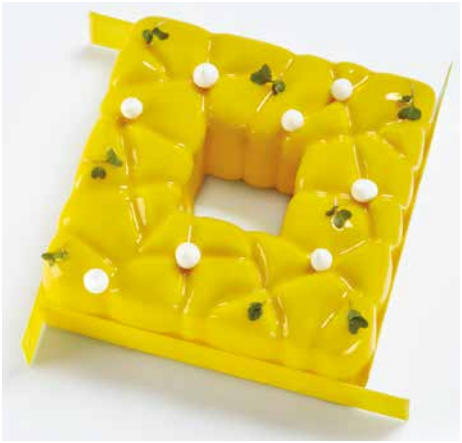
Ø mm 180×47 h
~ 1000 ml

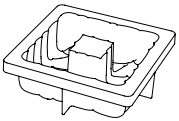




KE038
Rocky
by Emmanuele Forcone

Ø mm 180×50 h
~ 1050 ml

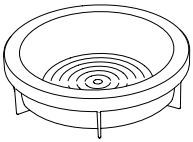




KE037
Square
by Emmanuele Forcone

external mm 150×150
internal mm 45×45
55 h
~ 1000 ml

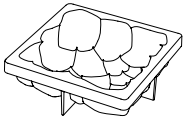




KE031
Top
by Emmanuele Forcone

Ø mm 180×45 h
~ 900 ml

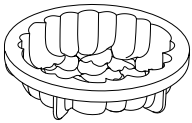




KE050
Ametista
by Emmanuele Forcone

mm 165×165×50 h
~ 1000 ml

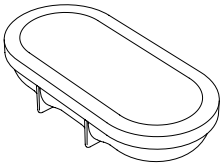




KE068
Eros
by Emmanuele Forcone

Ø mm 180×48 h
~ 1022 ml

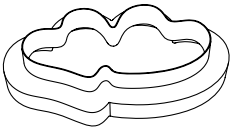


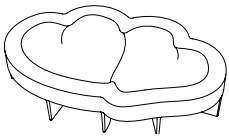


KE034
Futura
by Emmanuele Forcone

mm 230×100×45 h
~ 850 ml





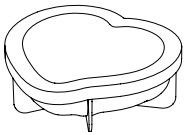


KE049S
Beloved
by Emmanuele Forcone

mm 250×140×60 h
~ 1200 ml

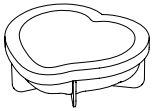
Coppapasta incluso /
cutter included





KE016
Passion
by Emmanuele Forcone

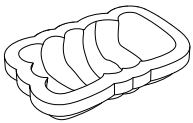
mm 175×165×58 h
~ 960 ml



KE017
Passion
by Emmanuele Forcone

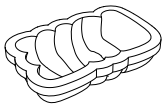
mm 150×140×50 h
~ 600 ml





KE060
Lovely
by Antonio Bachour

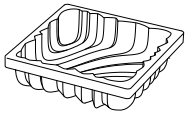
mm 200×126×50 h
~ 1000 ml



KE061
Lovely
by Antonio Bachour

mm 166×103×40 h
~550 ml

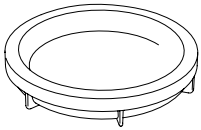




KE065
Squeeze
by Karim Bourgi

mm 164×164×47 h
~ 1086 ml

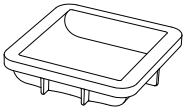




KE058
Disco
by Maurizio Santin

Ø mm 180×30 h
~ 720 ml

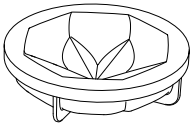




KE063
Jupiter

mm 167×158×40 h
~ 1006 ml

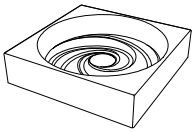




KE064
Sunny

Ø mm 180×50 h
~ 966 ml

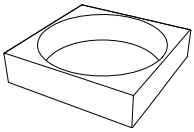




KE001

Ø mm 180×45 h
~ 900 ml

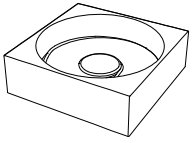




KE002

Ø mm 180×45 h
~ 1150 ml

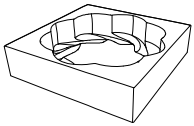




KE003

Ø mm 180×60 h
~ 1140 ml

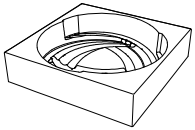




KE004

Ø mm 180×45 h
~ 920 ml

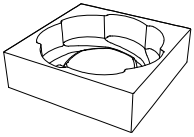




KE005

Ø mm 180×45 h
~ 1000 ml

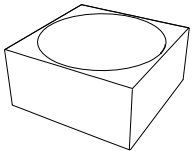




KE006

Ø mm 180×55 h
~ 1150 ml

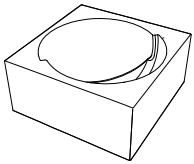




KE007

Ø mm 180×90 h
~ 1527 ml

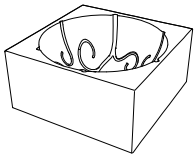




KE008

Ø mm 180×90 h
~ 1330 ml

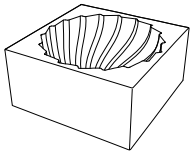




KE009

Ø mm 180×90 h
~ 1540 ml





KE010

Ø mm 180×90 h
~ 1440 ml

How to use







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

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

Stampi inserti per torte / Moulds for insert

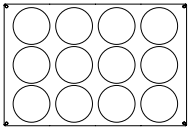
Un utile aiuto per la realizzazione di inserti di differente tipologia destinati alle tue torte. Diversi formati, da 120 a 180 mm. /
A useful aid for creating inserts of different types for your cakes. Various sizes, from 120 to 180 mm.





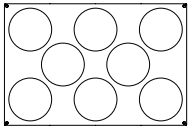
Pavoflex 600×400 mm

Utilizzabili anche come stampi per torte. /
They can be used also as cake moulds.



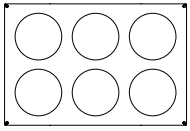
PX077

Ø mm 120×30 h
12 impronte / indents



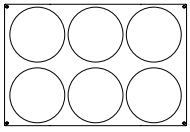
PX076

Ø mm 140×30 h
8 impronte / indents



PX061

Ø mm 160×30 h
6 impronte / indents



PX075

Ø mm 180×30 h
6 impronte / indents



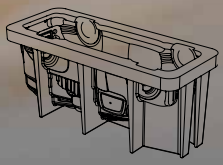
Stampi in silicone
Silicone moulds

Stampi per tronchetti
Logs moulds

Tanti stampi per una produzione di tronchetti originale da usare per tutte le ricorrenze e di facile interpretazione.

Many moulds for an original logs production to be used for all occasions and easy to customize.

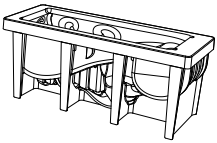
Pavocake



KE110
Noël

mm 250×87×111 h
~ 1340 ml

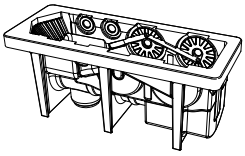




KE098
Wish

mm 250×80×110 h
~ 1350 ml

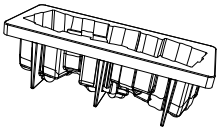




KE085
Express log

mm 250×88×106 h
~ 1435 ml

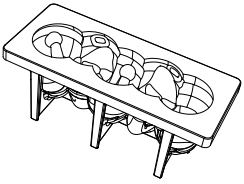




KE091
For you

mm 250×85×85 h
~ 1100 ml

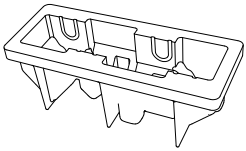




KE084
Santa log

mm 254×103×100 h
~ 1300 ml

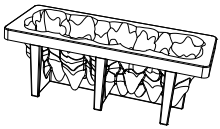




KE078
Chalet

mm 250×83×90 h
~ 1230 ml

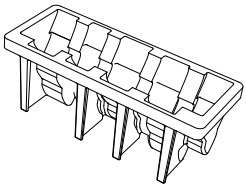




KE092
Snow tree

mm 250×90×95 h
~ 1100 ml

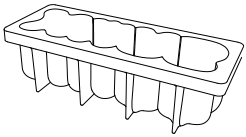




KE077
Forest

mm 250×97×95 h
~ 1065 ml

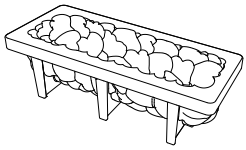




KE079
Xmas

mm 250×80×75 h
~ 1260 ml

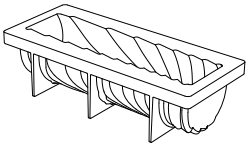




KE083
Eros

mm 250×93×74 h
~ 1250 ml

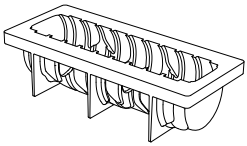




KE072
Comet

mm 250×88×73 h
~ 1230 ml

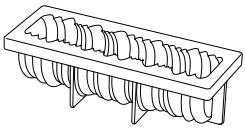




KE073
Skyline

mm 250×88×73 h
~ 1240 ml

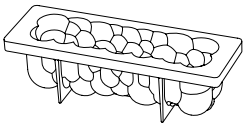




KE066
Sequoia

mm 250×92×74 h
~ 1186 ml

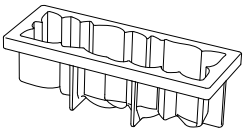




KE041
Atomic
by Emmanuele Forcone

mm 250×80×80 h
~ 1200 ml

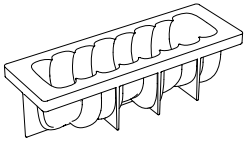




KE067
Acanto

mm 251×83×79 h
~ 1250 ml

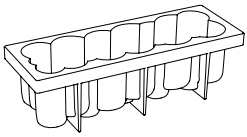




KE033
Bilbao
by Emmanuele Forcone

mm 250×85×75 h
~ 1150 ml

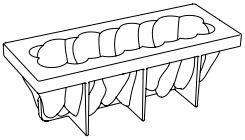




KE045
Coin
by Karim Bourgi

mm 250×80×77 h
~ 1200 ml

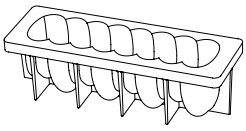




KE046
Anemone

mm 250×90×85 h
~ 1050 ml

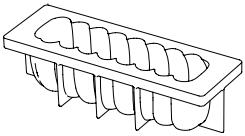




KE040
Canyon
by Emmanuele Forcone

mm 250×85×80 h
~ 1150 ml

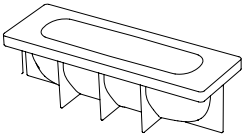




KE022
Crème
by Emmanuele Forcone

mm 250×84×75 h
~ 1000 ml

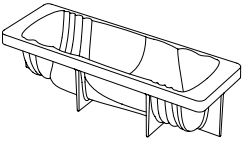




KE021
Sublime
by Emmanuele Forcone

mm 250×80×80 h
~ 1000 ml

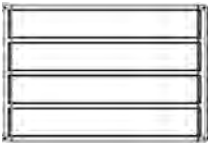




KE035
Lady
by Emmanuele Forcone

mm 250×90×75 h
~ 1150 ml

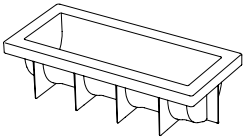




PX059
Tronchetto

mm 560×80×63 h
~ 2376 ml
4 impronte / indents



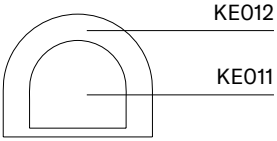


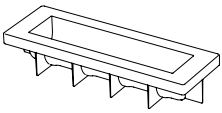
KE012
Bûche

mm 250×85×70 h
~ 1240 ml

Stampi inserto / Insert Mould

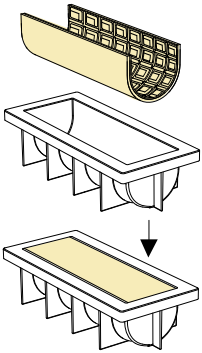
Lo stampo perfetto per creare inserti adatti a tutti i tronchetti Pavocake. /
The perfect mould for creating inserts suitable for all Pavocake logs.





KE011

mm 230×55×50 h
~ 540 ml



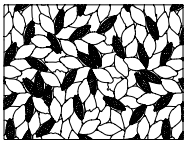
Texture per tronchetti / Logs Texture

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

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

Utilizzabili con /
to be used with KE012

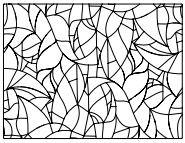




TX01
Cabosse

mm 250×180

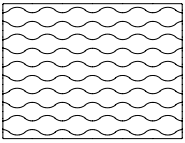




TX02
Sauvage

mm 250×180

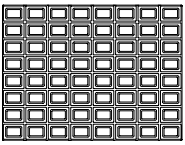




TX03
Rollé

mm 250×180





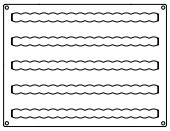
TX04
Chocolat

mm 250×180

Tronchetti Porzionabili / Portionable Logs

Pavoflex 400×300 mm

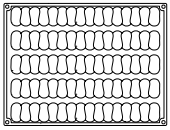




PX4310
Soft

mm 360×43×38 h
~ 360 ml
5 impronte / indents

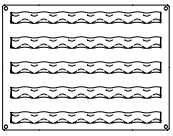




PX4319
Dada

mm 360×42×37 h
~ 420 ml
5 impronte / indents





PX4311
Volupté

mm 360×41×37 h
~ 360 ml
5 impronte / indents



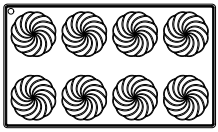
Stampi in silicone
Silicone moulds

Stampi per top
Top moulds

Opere d'arte da appoggiare su tart, torte, monoporzioni o da proporre al piatto.

Piece of art to put on tarts, cakes, single portions or to create plated desserts.

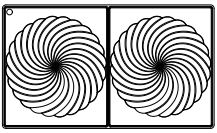




TOP28
Twirl
by Emmanuele Forcone

Ø mm 60×8 h
~ 18 ml
8 impronte / indents

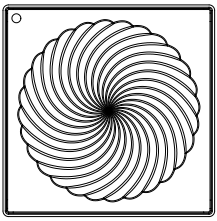




TOP29
Twirl
by Emmanuele Forcone

Ø mm 140×10 h
~ 120 ml
2 impronte / indents

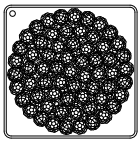




TOP30
Twirl
by Emmanuele Forcone

Ø mm 160×10 h
~ 160 ml
1 impronta / indent



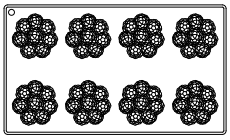


TOP24
Raven
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×23 h
Ø mm 180×17 h
~ 295 ml
1 impronta / indent

Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



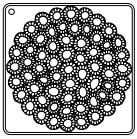


TOP20
Mini Raven
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×24 h
Ø mm 60×23 h
~ 40 ml
8 impronte / indents

Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



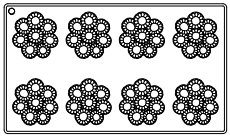


TOP27
Scarlet
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×28 h
Ø mm 180×26 h
~ 440 ml
1 impronta / indent

Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



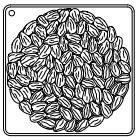


TOP23
Mini Scarlet
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×22 h
Ø mm 62×21 h
~ 38 ml
8 impronte / indents

Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



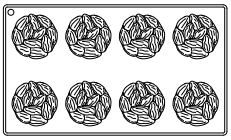


TOP26
Almonds
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm
190×190×19 h
Ø mm 180×17 h
~ 295 ml
1 impronta / indent

Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



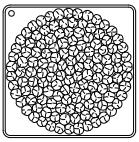


TOP22
Mini Almonds
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 300×175×15 h
Ø mm 60×14 h
~ 28 ml
8 impronte / indents

Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078

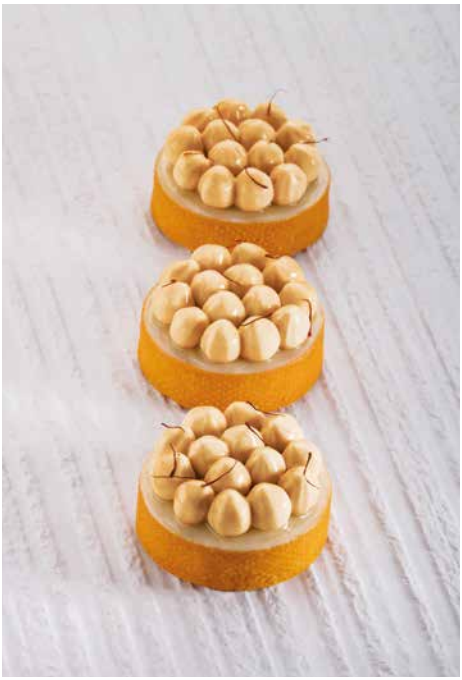


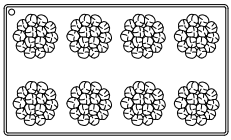


TOP25
Hazel
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould
mm 190×190×20 h
Ø mm 180×18 h
~ 267 ml
1 impronta / indent

Abbinabile a fasce inox microforate, stampi monouso Voilà e stampo in silicone Pavoflex PX075 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds and Pavoflex silicone mould PX075



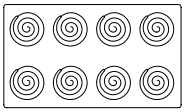


TOP21
Mini Hazel
by Stefano Laghi &
Sebastiano Caridi

dim stampo / mould mm
300×175×19 h
Ø mm 60×18 h
~ 30 ml
8 impronte / indents

Abbinabile a fasce inox microforate, stampi monouso Voilà VL65 e stampo in silicone Pavoflex PX078 / Combined with micro-perforated stainless steel bands, Voilà disposable moulds VL65 and Pavoflex silicone mould PX078



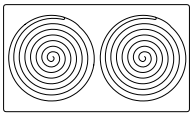


TOP07
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 300×175
Ø mm 60×10 h
~ 30 ml

Abbinabile a / can be combined with PX078





TOP05
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 300×175
Ø mm 140×10 h
~ 125 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024



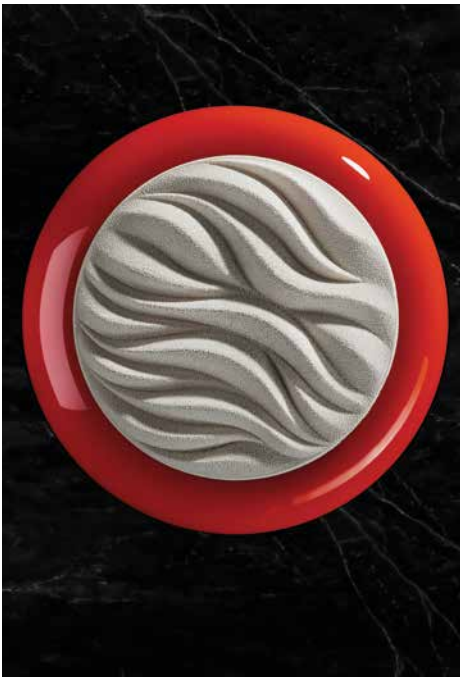


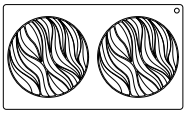
TOP06
Ipnosi
by Emmanuele Forcone

Dim stampo / mould
mm 190x190
Ø mm 160×10 h
~ 185 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

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

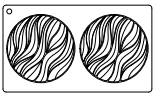




TOP08
River
by Emmanuele Forcone

Dim stampo / mould mm
300x175
Ø mm 135x15 h
~ 110 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

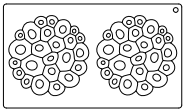


TOP11
Mini River
by Emmanuele Forcone

Dim stampo / mould mm
240×140
Ø mm 110×12 h
~ 58 ml

Abbinabile a fasce microforate e a KE052 / Can be combined with micro-perforated stainless steel bands and KE052

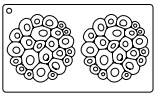




TOP09
Coral
by Emmanuele Forcone

dim stampo / mould
mm 300×175
Ø mm 135×15 h
~ 90 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

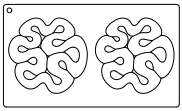


TOP10
Mini Coral
by Emmanuele Forcone

dim stampo / mould
mm 240×140
Ø mm 110×10 h
~ 45 ml

Abbinabile a fasce microforate e a KE052 / Can be combined with micro-perforated stainless steel bands and KE052

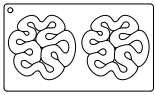




TOP15
Jelly
by Emmanuele Forcone

dim stampo / mould
mm 300×175
Ø mm 135×14 h
~ 90 ml

Abbinabile a fasce microforate e a KE024 / Can be combined with micro-perforated stainless steel bands and KE024

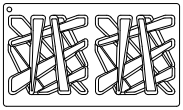


TOP16
Mini Jelly
by Emmanuele Forcone

dim stampo / mould
mm 240×140
Ø mm 110×11 h
~ 50 ml

Abbinabile a fasce microforate e a KE052 / can be combined with micro-perforated stainless steel bands and KE052

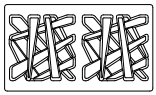




TOP13
Shanghai
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×10 h
~ 88 ml

Abbinabile a fasce microforate e a KE043 / Can be combined with micro-perforated stainless steel bands and KE043

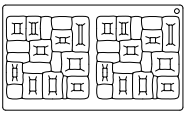


TOP14
Mini Shanghai
by Emmanuele Forcone

dim stampo / mould
mm 240×140
mm 107×107×8 h
~ 45 ml

Abbinabile a fasce microforate e a KE051 / Can be combined with micro-perforated stainless steel bands and KE051

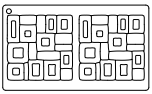




TOP01
Maya
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×7 h
~ 90 ml

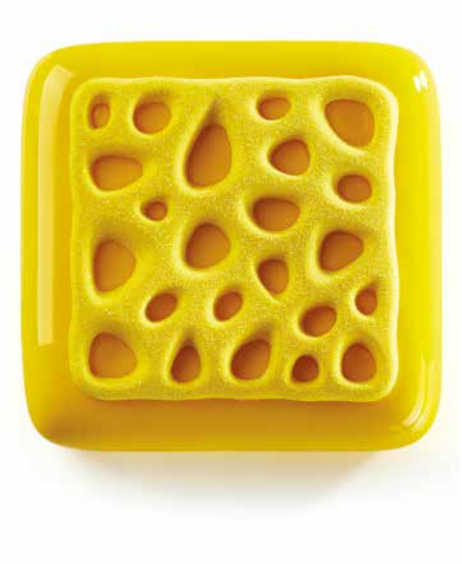
Abbinabile a fasce microforate e a KE043 / can be combined with micro-perforated stainless steel bands and KE043

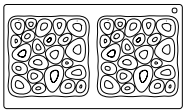


TOP12
Mini Maya
by Emmanuele Forcone

dim stampo / mould
mm 240×140
mm 107×107×7 h
~ 58 ml

Abbinabile a fasce microforate e a KE051 / Can be combined with micro-perforated stainless steel bands and KE051



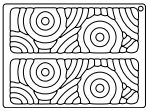


TOP02
Sponge
by Emmanuele Forcone

dim stampo / mould
mm 300×175
mm 135×135×10 h
~ 80 ml

Abbinabile a fasce microforate e a KE043 / Can be combined with micro-perforated stainless steel bands and KE043



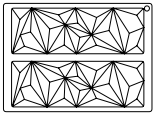


TOP04
Circle
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70x9 h
~ 90 ml

Abbinabile a fasce microforate e a KE044 / Can be combined with micro-perforated stainless steel bands and KE044



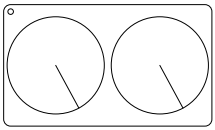


TOP03
Iceberg
by Emmanuele Forcone

dim stampo / mould
mm 240×175
mm 210×70×14 h
~ 100 ml

Abbinabile a fasce microforate e a KE044 / can be combined with micro-perforated stainless steel bands and KE044



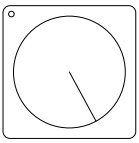


TOP17
Frisbee
by Gianluca Fusto

Dim stampo / mould mm
300×175
Ø mm 140×33 h
~ 285 ml

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



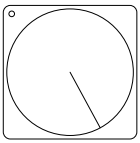


TOP18
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 160×37 h
~ 414 ml

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





TOP19
Frisbee
by Gianluca Fusto

dim stampo / mould
mm 190×190
Ø mm 180x40 h
~ 572 ml

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



Tappetini per decorazioni
Decoration mats

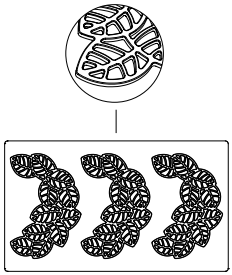
Stampi versatili da utilizzare con preparazioni dolci e salate, cioccolato o pasta sigaretta. Trame leggere che sapranno valorizzare ogni creazione.

Versatile moulds to be used with sweet and savory preparations, simple chocolate or “pâte à cigarette”. Light textures that will enhance every creation.

Pavodecor 300×175 mm

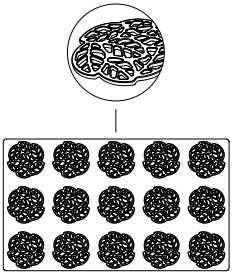
Leaves

Utilizzo consigliato: decorazione per torte / Suggested use: for cake decoration



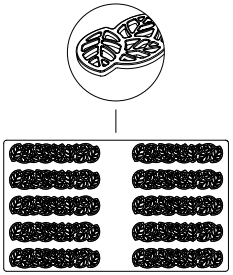
PR001

Utilizzo consigliato: decorazione per monoporzioni / Suggested use: for single portions decoration



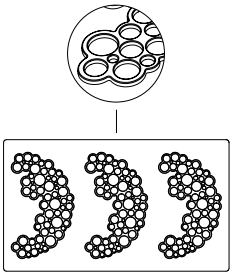
PR002

Utilizzo consigliato: decorazione per éclair / Suggested use: for éclair decoration

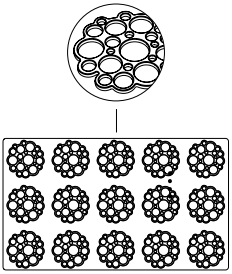


PR003

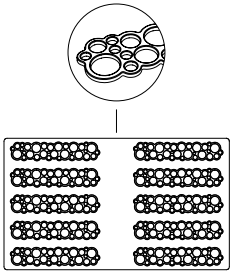
Circles



PR004

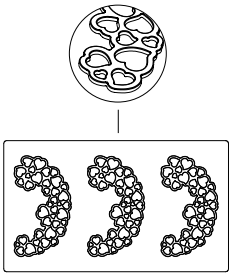


PR005

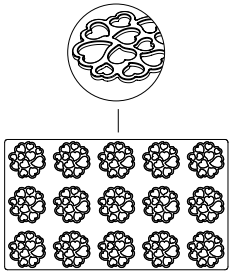


PR006

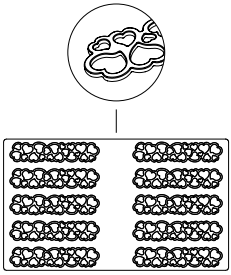
Hearts



PR007

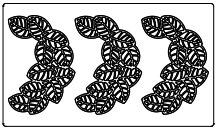


PR008



PR009

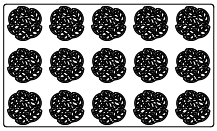




PR001
Leaves 1

mm 141×100×2 h
3 impronte / indents

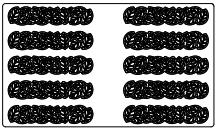




PR002
Leaves 2

Ø mm 50×2 h
15 impronte / indents

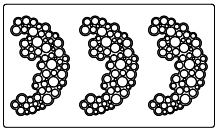




PR003
Leaves 3

mm 120×26×2 h
10 impronte / indents

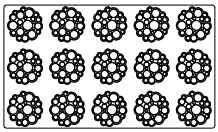




PR004
Circles 1

mm 142×84×2 h
3 impronte / indents

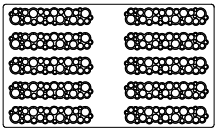




PR005
Circles 2

Ø mm 50×2 h
15 impronte / indents

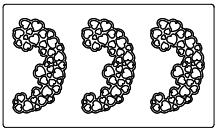




PR006
Circles 3

mm 120×25×2 h
10 impronte / indents

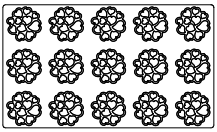




PR007
Hearts 1

mm 137×76×2 h
3 impronte / indents

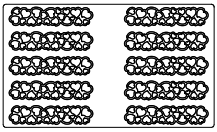




PR008
Hearts 2

Ø mm 50×2 h
15 impronte / indents





PR009
Hearts 3

mm 120×27×2 h
10 impronte / indents



Stampi in silicone
Silicone moulds

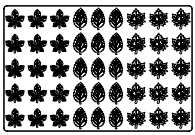
Gourmand Inspiration

Ogni creazione dolce può essere valorizzata dai nostri stampi Gourmand.

Every sweet creation can be emphasided by our Gourmand moulds.





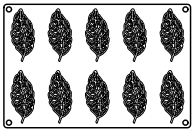


GG077
Foliage Frame
by Paolo Griffa

Ø mm 32×2 h
15 + 15 + 15 impronte / indents





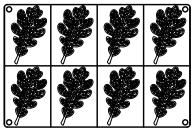


GG028
Plume
by Paolo Griffa

mm ma× 84×38×2 h
10 impronte / indents



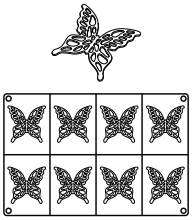




GG048
Oak tree
by Paolo Griffa

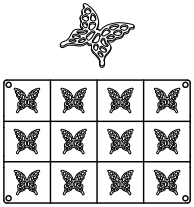
mm 98×53×2 h
8 impronte / indents





GG050
Mariposa L
by Paolo Griffa

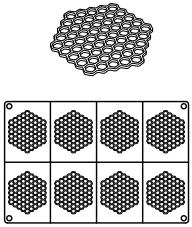
mm 60×58×2 h
8 impronte / indents



GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents

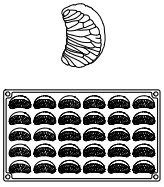




GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents

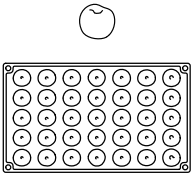




GG024
Mandarin
by Felix Lo Basso

mm max 38×22×15 h
~ 5 ml
30 impronte / indents

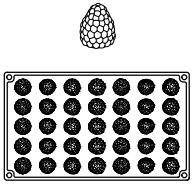




GG016
Cherry
by Felix Lo Basso

mm max Ø 26×12 h
~ 8 ml
35 impronte / indents

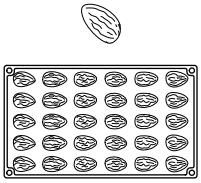




GG017
Berry
by Felix Lo Basso

mm max Ø 24×27 h
~ 7 ml
35 impronte / indents

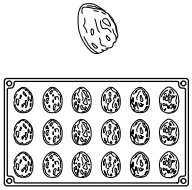




GG013
Almond
by Felix Lo Basso

mm max 34×21×11 h
~ 4 ml
30 impronte / indents

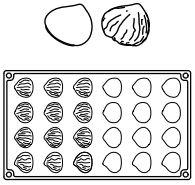




GG015
Nutshell
by Felix Lo Basso

mm max 38×28×16 h
~ 8 ml
18 impronte / indents

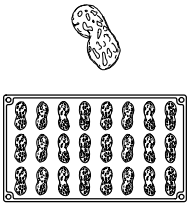




GG011
Chestnut
by Felix Lo Basso

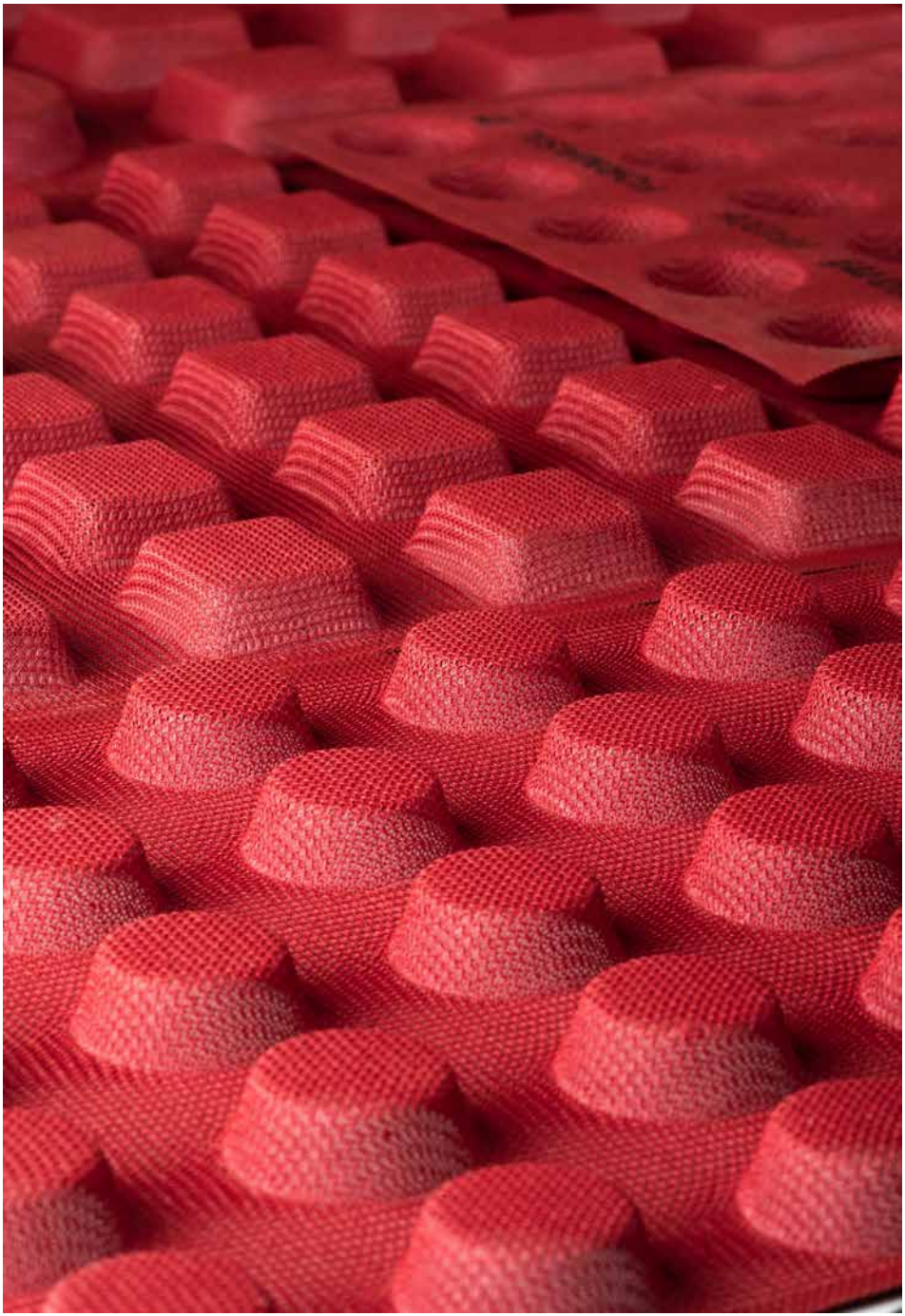
mm max 31×27×16 h
~ 6 ml
24 impronte / indents





GG014
Peanut
by Felix Lo Basso

mm max 47×19×16 h
~ 7 ml
24 impronte / indents



Stampi in silicone
Silicone moulds

Formasil

Flessibili, multiuso, creativi. I tappetini microforati formasil consentono di creare prodotti da forno con un corretto sviluppo della lievitazione e forme sempre perfette.

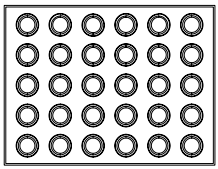
Flexible, multipurpose and creative. The formasil micro-perforated mats allow professionals to bake goods with a perfect rise and shape.







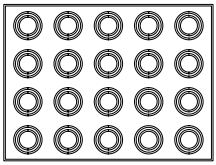
Formasil 400×300 mm



FF4306

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

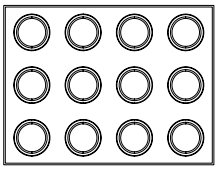
30 impronte / indents



FF4301

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

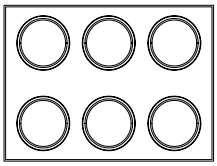
20 impronte / indents



FF4308

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

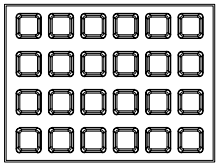
12 impronte / indents



FF4311

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

6 impronte / indents



FF4303

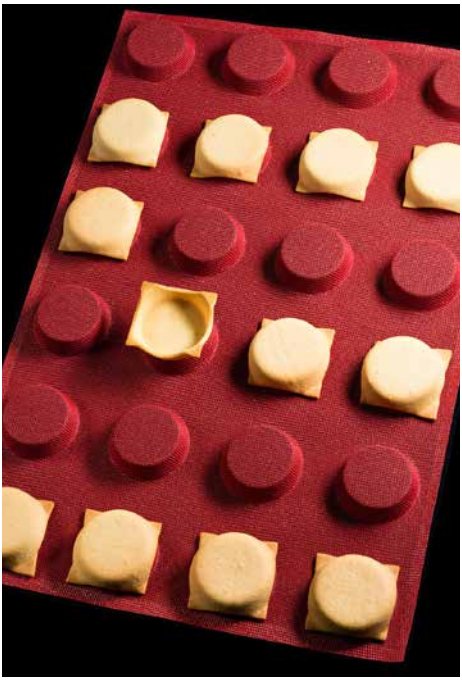
sup dim mm 45×45
inf dim mm 37×37
mm 16 h
~ 27 ml

24 impronte / indents



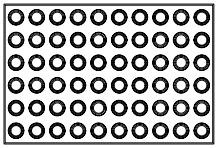



pavoni
PFO2



Formasil 600×400 mm



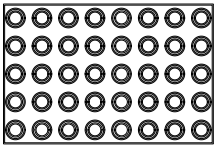


FF06

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

60 impronte / indents



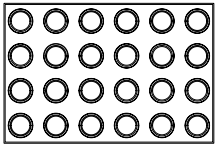


FF01

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

40 impronte / indents

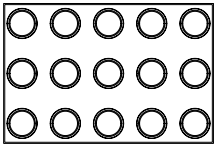




FF08

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

24 impronte / indents

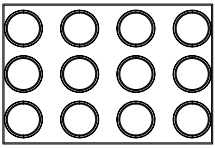


FF09

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

15 impronte / indents



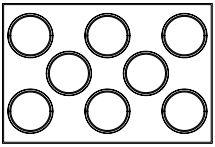


FF11

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

12 impronte / indents



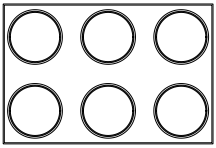


FF10

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

8 impronte / indents



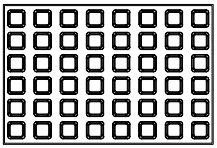


FF12

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

6 impronte / indents



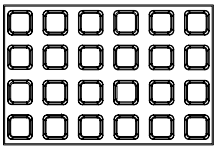


FF03

sup dim mm 45×45
inf dim mm 37×37
mm 16 h
~ 27 ml

48 impronte / indents

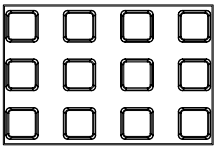




FF04

sup dim mm 65×65
inf dim mm 55×55
mm 20 h
~ 71 ml

24 impronte / indents

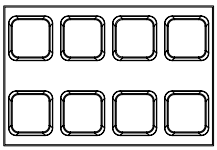


FF02

sup dim mm 85×85
inf dim mm 75×75
mm 20 h
~ 127 ml

12 impronte / indents





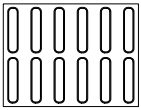
FF05

sup dim mm 120×120
inf dim mm 106×106
mm 30 h
~ 374 ml

8 impronte / indents

Formasil Éclair

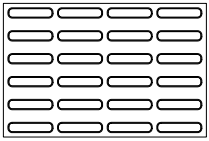
Tappetini in silicone microforato e antiaderente con impronte per éclair. I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto. Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale. /
Micro-perforated and non-stick silicone mats with éclair indents. The micro/perforations facilitate the optimal distribution of heat and allow the dough to grip on for optimal rising and the perfect baking of the product. The outlines on the mat provide a useful guide for ideal use.



FF4313

mm 125×25×5 h
12 impronte / indents

Dim. stampo / mould
mm 400×300



FF13

mm 125×25×5 h
24 impronte / indents

Dim. stampo / mould
mm 600×400

How to use

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

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







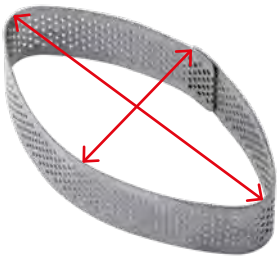

Pavoni

Fasce inox microforate
Micro-perforated stainless steel bands

Stampi Inox microforati che garantiscono una cottura omogenea e sformatura facile. Tante misure, altezze, forme e utilizzi. Fasce per crostate e fasce per lievitati e Viennoiserie.

Micro-perforated stainless steel moulds that guarantee even cooking and easy demoulding. Many sizes, heights, shapes and uses. Bands for tarts and bands for leavened products and Viennoiserie.





Come misurare le fasce:
Tutte le misure indicate sono interne alle fasce. /
How to measure the bands:
All measurements shown are the internal measurements of the bands.

Fasce inox microforate per crostate monoporzione / Micro-perforated stainless steel bands for single-portion tarts



XF11

mm 100×55×20 h
Abbinabile a / combined with PX3201 or X17



XF15

mm 125×30×20 h
Abbinabile a / combined with PX3204 or X21



XF12

mm 96×57×20 h
Abbinabile a / combined with PX3202 or X18



XF16

mm 85×75×20 h
Abbinabile a / combined with PX3205 or X22



XF13

mm 90×50×20 h
Abbinabile a / combined with PX3203 or X19



XF7020

Ø mm 70×20 h
Abbinabile a / combined with PX3200 or X0602



XF14

mm 75×70×20 h
Abbinabile a / combined with PX3206 or X20



XF656520

mm 65×65×20 h
Abbinabile a / combined with PX3207 or X37

Tonda / Round



Code	Dimension (mm)
XF4020	Ø 40×20 h
XF9020	Ø 90×20 h
XF1120	Ø 110×20 h

Code	Dimension (mm)
XF5020	Ø 50×20 h
XF7035	Ø 70×35 h
XF9035	Ø 90×35 h

Quadrata con angoli arrotondati / Square with rounded corners



Code	Dimension (mm)
XF01	85×85×20 h
XF02	105×105×20 h

Fasce inox microforate per crostate / Micro-perforated stainless steel bands for tarts

Rotonde / Round



Code	Dimension (mm)	Portions
XF1520	Ø 150×20 h	2/4
XF1720	Ø 170×20 h	4/6
XF1920	Ø 190×20 h	6/8
XF2120	Ø 210×20 h	10/12
XF2320	Ø 230×20 h	14/16
XF2520	Ø 250×20 h	18/20
XF1535	Ø 150×35 h	2/4
XF1735	Ø 170×35 h	4/6
XF1935	Ø 190×35 h	6/8
XF2135	Ø 210×35 h	10/12
XF2335	Ø 230×35 h	14/16

A forma di cuore / Heart shaped



Code	Dimension (mm)	Portions
XF25	160×150×20 h	2/4
XF27	180×170×20 h	4/6
XF29	205×190×20 h	10/12
XF31	225×210×20 h	14/16
XF26	160×150×35 h	2/4
XF28	180×170×35 h	4/6
XF30	205×190×35 h	10/12
XF32	225×210×35 h	14/16

Triangolari / Triangular



Code	Dimension (mm)	Portions
XF17	175×160×20 h	2/4
XF21	220×200×20 h	8/10
XF18	175×160×35 h	2/4
XF22	220×200×35 h	8/10

Ellisse / Elliptic



Code	Dimension (mm)	Portions
XF19	210×115×20 h	2/4
XF23	270×150×20 h	6/8
XF20	210×115×35 h	2/4
XF24	270×150×35 h	6/8

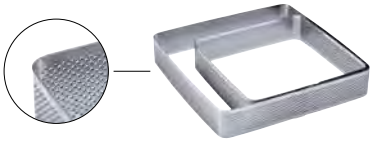
Ovali / Oval



Code	Dimension (mm)	Portions
XFO197020	190×70×20 h	2/4
XFO299020	290×90×20 h	8/10
XFO197035	190×70×35 h	2/4
XFO299035	290×90×35 h	8/10

Fasce inox microforate per crostate / Micro-perforated stainless steel bands for tarts

Quadrate / Square

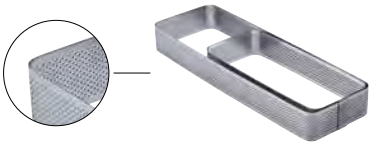


angoli arrotondati / rounded corners	Code	Dimension (mm)	Portions
	XF03	150x150x20 h	2/4
	XF04	190x190x20 h	6/8
	XF05	150x150x35 h	2/4
	XF06	190x190x35 h	6/8

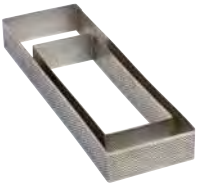


angoli vivi / sharp corners	Code	Dimension (mm)	Portions
	XF151520	150×150×20 h	2/4
	XF191920	190×190×20 h	6/8
	XF151535	150×150×35 h	2/4
	XF191935	190×190×35 h	6/8

Rettangolari / Rectangular



angoli arrotondati / rounded corners	Code	Dimension (mm)	Portions
	XF07	190×80×20 h	2/4
	XF08	290×90×20 h	6/8
	XF09	190×80×35 h	2/4
	XF10	290×90×35 h	6/8



angoli vivi / sharp corners	Code	Dimension (mm)	Portions
	XF197020	190×80×20 h	2/4
	XF299020	290×90×20 h	6/8
	XF197035	190×80×35 h	2/4
	XF299035	290×90×35 h	6/8



Fasce inox microforate per Viennoiserie / Micro-perforated rings for Viennoiserie

Forme classiche e contemporanee realizzate in acciaio inossidabile microforato, che garantiranno una cottura perfetta e permetteranno di sformare con facilità il prodotto. /
Classic and contemporary shapes made of micro-perforated stainless steel, which will guarantee perfect cooking and allow to be easily unmould the product.



XF51

Ø mm 100×45 h



XF52

mm 125×74×45 h



XF53

Ø mm 90×45 h



XF54

mm 102×98×45 h



XF55

mm 109×82×45 h



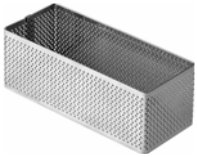
XF56

mm 157×50×45 h



XF57

mm 80×80×45 h



XF59

mm 120×50×45 h





XF51
by Johan Martin

Ø mm 100×45 h





XF52
by Johan Martin

mm 125×74×45 h





XF53
by Johan Martin

Ø mm 90×45 h





XF54
by Johan Martin

mm 102×98×45 h





XF55
by Johan Martin

mm 109×82×45 h





XF56
by Johan Martin

mm 157×50×45 h

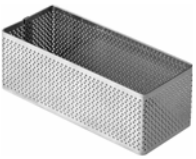




XF57
by Johan Martin

mm 80×80×45 h





XF59

mm 120×50×45 h


Fasce inox / Stainless steel bands


FOROSIL 64

Fasce inox lisce
Smooth stainless steel bands

Fasce in acciaio inox lisce, di piccole e grandi dimensioni, per ogni utilizzo.

Smooth stainless steel bands, small and large in size, for every use.

Fasce inox lisce per monoporzione / Smooth stainless steel bands for single-serving portions

Tonda / Round



Code	Dimension (mm)	
X0602	Ø mm 60×20 h	Abbinabile a / combined with XF7020
X0802	Ø mm 80×20 h	
X1002	Ø mm 100×20 h	

Quadrata con angoli arrotondati / Square with rounded corners



Code	Dimension (mm)	
X37	mm 55×55×20 h	Abbinabile a / combined with XF656520
X01	mm 70×70×20 h	
X02	mm 90×90×20 h	



X17

mm 90×45×20 h
Abbinabile a / combined with XF11



X18

mm 85×45×20 h
Abbinabile a / combined with XF12



X19

mm 80×40×20 h
Abbinabile a / combined with XF13



X21

mm 115×20×20 h
Abbinabile a / combined with XF15



X22

mm 75×65×20 h
Abbinabile a / combined with XF16



X20

mm 65×60×20 h
Abbinabile a / combined with XF14



X3910

Ø mm 100×40 h
Utilizzabile per NY Roll /
Can be used to create
NY Roll

Fasce inox lisce /
Smooth stainless steel bands

Tonda / Round*



Code	Dimension (mm)
X0602	Ø 60×20 h
X0802	Ø 80×20 h
X1002	Ø 100×20 h
X1202	Ø 120×20 h
X1402	Ø 140×20 h
X1602	Ø 160×20 h
X1802	Ø 180×20 h
X2002	Ø 200×20 h
X2202	Ø 220×20 h
X2402	Ø 240×20 h
X2602	Ø 260×20 h
X2802	Ø 280×20 h
X1003	Ø 100×30 h
X1403	Ø 140×30 h
X1603	Ø 160×30 h
X1803	Ø 180×30 h
X3910	Ø 100×40 h
X3912	Ø 120×40 h
X3914	Ø 140×40 h
X3916	Ø 160×40 h
X3918	Ø 180×40 h
X3920	Ø 200×40 h
X3922	Ø 220×40 h



Code	Dimension (mm)	
X3924	Ø 240×40 h	
X3926	Ø 260×40 h	
X3928	Ø 280×40 h	
X3930	Ø 300×40 h	
X3932	Ø 320×40 h	
X3934	Ø 340×40 h	
X3936	Ø 360×40 h	
X4010	Ø 100×50 h	
X4012	Ø 120×50 h	
X4014	Ø 140×50 h	
X4016	Ø 160×50 h	
X4018	Ø 180×50 h	
X4020	Ø 200×50 h	
X4022	Ø 220×50 h	
X4024	Ø 240×50 h	
X4026	Ø 260×50 h	
X4028	Ø 280×50 h	
X4030	Ø 300×50 h	
X4032	Ø 320×50 h	
X4034	Ø 340×50 h	
X4036	Ø 360×50 h	
X4038 •	Ø 380×50 h	• fino a esaurimento / until exhaustion



X4020

Ø mm 200×50 h

Fasce inox lisce /
Smooth stainless steel bands

Triangolari / Triangular



Code	Dimension (mm)
X24	150×130×20 h
X23	170×150×20 h
X28	195×170×20 h
X27	215×190×20 h

Ellisse / Elliptic



Code	Dimension (mm)
X26	180×90×20 h
X25	205×110×20 h
X30	235×120×20 h
X29	260×140×20 h

Ovali / Oval



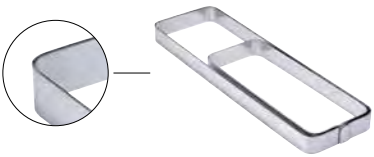
Code	Dimension (mm)
XO186020	180×60×20 h
XO288020	280×80×20 h

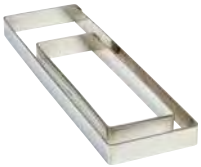
Quadrate / Square

angoli arrotondati / rounded corners	Code	Dimension (mm)
	X03	120x120x20 h
	X04	140x140x20 h
	X05	160x160x20 h
	X06	180x180x20 h

angoli vivi / sharp corners	Code	Dimension (mm)
	X121220	120x120x20 h
	X141420	140x140x20 h
	X161620 •	160x160x20 h
	X181820	180x180x20 h

Rettangolari / Rectangular

angoli arrotondati / rounded corners	Code	Dimension (mm)
	X07	180×60×20 h
	X08	280×80×20 h

angoli vivi / sharp corners	Code	Dimension (mm)
	X186020	180×60×20 h
	X288020	280×80×20 h

• fino a esaurimento / until exhaustion

Cuore / Heart*



Code	Dimension (mm)
X7718	Ø 180×40 h
X7720	Ø 200×40 h
X7722	Ø 220×40 h
X7724	Ø 240×40 h
X7726	Ø 260×40 h

A forma di cuore / Heart shaped



Code	Dimension (mm)
X32	130×120×20 h
X31	150×140×20 h
X33	170×160×20 h
X34	195×180×20 h
X35	220×200×20 h

Rettangolari / Rectangular*



Code		Dimension (mm)
X411836		350×170×40 h
X413040		390×290×40 h
X414060	●	590×390×40 h
X421836		350×170×50 h
X423040		390×290×50 h
X424060	●	590×390×50 h

* A richiesta si possono realizzare misure particolari (quantità min: 20 pz) / Special measures can be requested (min quantity 20pcs)

● Grandi dimensioni: formato mm 600×400 / Big size: mm 600×400



Gelato

Stampi per stecchi gelato / Moulds for gelato sticks 251

Stampi per vaschette gelato / Moulds for gelato pans 259



Stampi per stecchi gelato
Moulds for gelato sticks

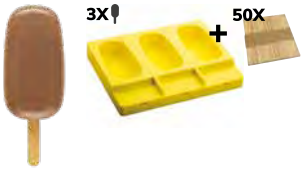
Pavogel è una linea di stampi per gelati a stecco dalle forme originali, disponibile anche nei formati pocket e snack.

Pavogel is a line of moulds for gelato stick with amazing different shapes. Pavogel is also available in pocket and snack format.

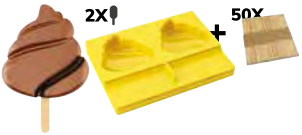
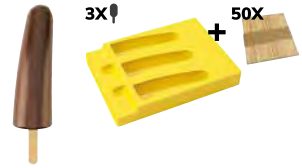
Pavogel

Dimensione stampo singolo /
Single mould size 200×150 mm

Dimensione kit 4 stampi /
Kit 4 moulds size 400×300 mm

	Single mould	Kit 4 moulds
	PL13 Capri mm 49×93 h ~ 90 ml Stampo singolo + 50 stecchi /Single mould + 50 sticks 3 impronte / 3 indents	KITPL13 Capri Kit 4 stampi + vassoio + 50 stecchi / Kit 4 moulds + tray + 50 sticks 12 impronte / 12 indents 16 kit per masterbox 16 kit for masterbox
	PL01 Malibù mm 52×95 h ~ 85 ml Stampo singolo + 50 stecchi /Single mould + 50 sticks 3 impronte / 3 indents	KITPL01 Malibù Kit 4 stampi+vassoio+50 stecchi / Kit 4 moulds+tray+50 sticks 1 2 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox
	PL02 Acapulco mm 50×95 h ~ 90 ml Stampo singolo+50 stecchi Single mould+50 sticks 3 impronte / 3 indents	KITPL02 Acapulco Kit 4 stampi+vassoio+50 stecchi / Kit 4 moulds+tray+50 sticks 12 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox

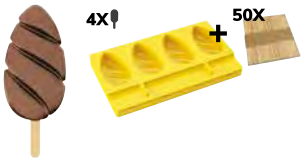
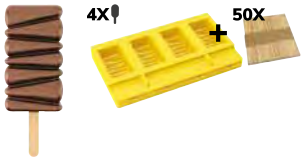
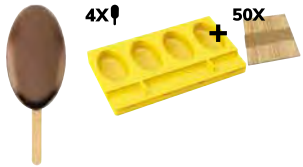
Guarda il video dedicato
a Pavogel sul canale Youtube
di Pavoni Italia /
Watch the video Pavogel on the
Pavoni Italia's Youtube channel

	Single mould	Kit 4 moulds
	PL03 Maracaibo mm 48×85 h ~ 85 ml Stampo singolo+50 stecchi / Single mould+50 sticks 3 impronte / 3 indents	KITPL03 Maracaibo Kit 4 stampi+vassoio+50 stecchi/ Kit 4 moulds+tray+50 sticks 12 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox
	PL04 Honolulu mm 83×84 h ~ 100 ml Stampo singolo+50 stecchi Single mould+50 sticks 2 impronte / 2 indents	KITPL04 Honululu Kit 4 stampi+vassoio+50 stecchi Kit 4 moulds+tray+50 sticks 8 impronte / 8 indents 16 kit per masterbox / 16 kit for masterbox
	PL05 Ipanema mm 35×110 h ~ 70 ml Stampo singolo+50 stecchi Single mould+50 sticks 3 impronte / 3 indents	KITPL05 Ipanema Kit 4 stampi+vassoio+50 stecchi Kit 4 moulds+tray+50 sticks 12 impronte / 12 indents 16 kit per masterbox / 16 kit for masterbox

Pavogel Pocket

Dimensione stampo singolo /
Single mould size 200×120 mm

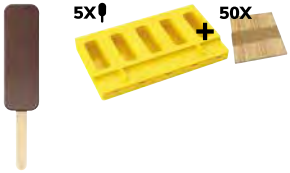
Dimensione kit 2 stampi /
Kit 2 moulds size 400×120 mm

	Single mould	Kit 2 moulds
	PL06 Malibù mm 40×72 h ~ 35 ml Stampo singolo+50 stecchi Single mould+50 sticks 4 impronte / 4 indents	KITPL06 Malibù Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks 8 impronte / 8 indents 12 kit per masterbox / 12 kit for masterbox
	PL07 Maracaibo mm 37×65 h ~ 35 ml Stampo singolo+50 stecchi Single mould+50 sticks 4 impronte / 4 indents	KITPL07 Maracaibo Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks 8 impronte / 8 indents 12 kit per masterbox / 12 kit for masterbox
	PL08 Waikiki mm 40×70 h ~ 35 ml Stampo singolo+50 stecchi Single mould+50 sticks 4 impronte / 4 indents	KITPL08 Waikiki Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks 8 impronte / 8 indents 12 kit per masterbox / 12 kit for masterbox
	PL09 Cupcake mm 50×70 h ~ 40 ml Stampo singolo+50 stecchi Single mould+50 sticks 3 impronte / 3 indents	KITPL09 Cupcake Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks 6 impronte / 6 indents 12 kit per masterbox / 12 kit for masterbox

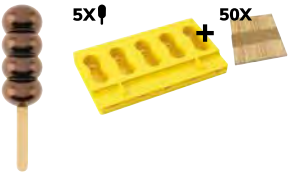
Pavogel Snack

Dimensione stampo singolo /
Single mould size 200×120 mm

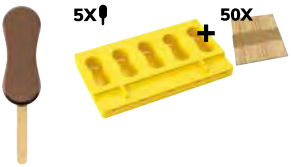
Dimensione kit 2 stampi /
Kit 2 moulds size 400×120 mm



Single mould	Kit 2 moulds
PL10 Linear	KITPL10 Linear
mm 20×60 h ~ 25 ml	Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks
Stampo singolo+50 stecchi Single mould+50 sticks	10 impronte / 10 indents
5 impronte / 5 indents	12 kit per masterbox / 12 kit for masterbox

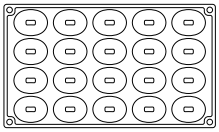


PL11 Bubbles	KITPL11 Bubbles
mm 25×60 h ~ 20 ml	Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks
Stampo singolo+50 stecchi Single mould+50 sticks	10 impronte / 10 indents
5 impronte / 5 indents	12 kit per masterbox / 12 kit for masterbox



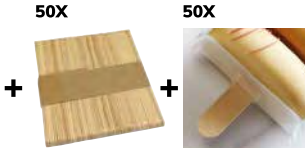
PL12 Round	KITPL12 Round
mm 23×60 h ~ 20 ml	Kit 2 stampi+vassoio+50 stecchi Kit 2 moulds+tray+50 sticks
Stampo singolo+50 stecchi Single mould+50 sticks	10 impronte / 10 indents
5 impronte / 5 indents	12 kit per masterbox / 12 kit for masterbox

Rainbow Stick



PX3212S
Rainbow stick

mm 46×35×12 h
~ 12 ml
20 impronte / indents



Kit stampo in silicone 300×175 mm+50 stecchi+50 fermastecchi /
Kit silicone moulds 300×175 mm+50 sticks+50 stick fasteners







Accessori per / Accessories for Pavogel & Rainbow Stick

Stecchi e fermastecchi / Sticks and stick fasteners



KS47

mm 110

Per / For
Pavogel, Rainbow Stick
Confezione da 50 stecchi /
Pack of 50 sticks



KS48

mm 75

Per / For
Pavogel, Rainbow Stick
Confezione da 50 stecchi /
Pack of 50 sticks



KSSUP

Per / for Rainbow Stick

Confezione da 50 fermastecchi /
Pack of 50 stick fasteners

Vassoi / Trays



TRAYGEL

Per / For
Pavogel
mm 400×300×10 h



TRAYGELMINI

Per / For
Pavogel
mm 400×120×10 h

Espositore / Display



PAVOCOOKIE
Espositore in policarbonato / Polycarbonate display
mm 360×235



Stampi per vaschette gelato
Moulds for gelato pans

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Cinque trame diverse e due formati che impediranno sbalzi di temperatura e fastidiose patine ossidative sul vostro gelato.

Top Ice is the line of silicone moulds for decorating gelato pans. Five different textures and two sizes that will prevent temperature changes and annoying oxidative films on your gelato.

Top Ice

Top Ice è la linea di stampi in silicone per la decorazione delle vaschette gelato. Il modo nuovo di creare una vetrina capace di catturare lo sguardo e una soluzione ideale per la conservazione: Top Ice annulla l'effetto "defrost", evitando che gelato subisca sbalzi di temperatura e impedisce la formazione della fastidiosa e antiestetica patina sul gelato, dovuta all'ossidazione. Questo significa più libertà e meno lavoro. Cinque trame diverse, tutte da interpretare in modo personale, per dare a ogni gelato l'aspetto che si merita. /
Top Ice is the line of silicone moulds for decorating gelato pans. The new, simple and quick way to create a shop window able to catch the eye: Top Ice nullifies the "defrost" effect, your gelato will not be subjected to sudden changes in temperature, but kept stable. It helps avoiding the formation of that pesky, unaesthetic coat on the top of your gelato, due to oxidation. The final result: less work, more freedom. Five different textures, all to be interpreted and decorated in a personal way, to give each ice cream the look it deserves.



Vaschetta piccola / Half pan

TOP106
Iceberg

mm 361,5×152×20 h
~ 440 ml



TOP107
Tablet

mm 361,5×152×18,5 h
~ 615 ml



TOP105
Coral

mm 361,5×152×21,5 h
~ 651 ml

Vaschetta intera / Whole pan



TOP100
Iceberg

mm 361,5×251,5×21 h
~ 740 ml



TOP101
Tablet

mm 361,5×251,5×18,5 h
~ 985 ml



TOP102
Coral

mm 361,5×251,5×21,5 h
~ 1090 ml



TOP103
Sofa

mm 361,5×251,5×21 h
~ 929 ml



TOP104
Dune

mm 361,5×251,5×21 h
~ 840 ml



Ristorazione *Horeca*

Stampi in silicone tridimensionali / Three-dimensional silicone moulds 265

Tappetini in silicone per decorazioni / Silicone mats for decorations 287



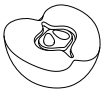
Stampi in silicone tridimensionali
Three-dimensional silicone moulds

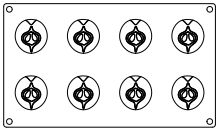
Una gamma di stampi dalle forme tridimensionali adatta alla preparazione di appetizer, portate principali e dessert.

A range of silicone moulds suitable for the preparation of appetizers, main courses and desserts.

Foo'd 300×175 mm







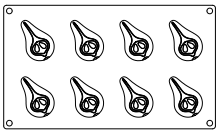
Foo'd 300×175 mm

GG068
Half Apple
by Davide Oldani

mm 58×55×22 h
~ 50 ml
8 impronte / indents







Foo'd 300×175 mm

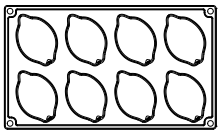
GG069
Half Pear
by Davide Oldani

mm 75×54×22 h
~ 50 ml
8 impronte / indents





Foo'd 300×175 mm



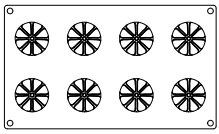
GG070
Half Lemon
by Davide Oldani

mm 77×52×22 h
~ 50 ml
8 impronte / indents





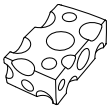
Foo'd 300×175 mm

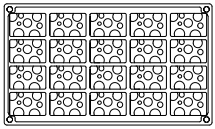


GG071
Half Orange
by Davide Oldani

Ø mm 60×22 h
~ 50 ml
8 impronte / indents





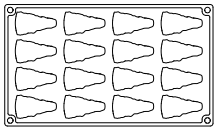


GG038
Gruyere
by Davide Oldani

mm 50×31×18 h
~ 22 ml
20 impronte / indents





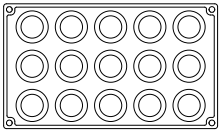


GG039
Cheese
by Davide Oldani

mm 57×30×27 h
~ 26 ml
16 impronte / indents





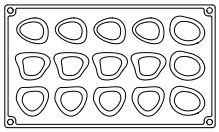


GG040
Ricotta
by Davide Oldani

Ø mm 42,5×23 h
~ 25 ml
15 impronte / indents







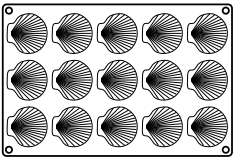
GG041
Ossobuco
by Davide Oldani

mm 48×40×23 h
~ 15 ml
15 impronte / indents

Foo'd 300×200mm





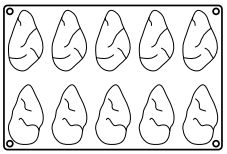


GG032
Scallop
by Davide Oldani

max mm 50×50×15
~ 14 ml
15 impronte / indents





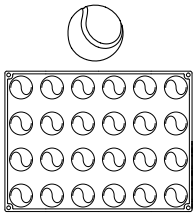


GG033
Oyster
by Davide Oldani

max mm 80×46×21
~ 20 ml
10 impronte / indents

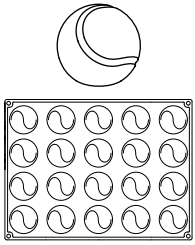


Foo'd 400×300 mm



PX4338
Battuta d'inizio
by Davide Oldani

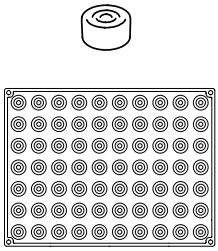
Ø mm 45
~ 48 ml
24 impronte / indents



PX4327
Battuta d'inizio
by Davide Oldani

Ø mm 55
~ 80 ml
20 impronte / indents



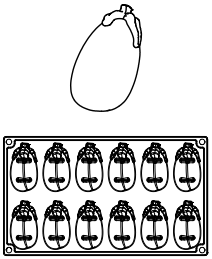


PX4328
Dama
by Davide Oldani

Ø mm 25
~ 5,5 ml
70 impronte / indents

Gourmand 300×175 mm

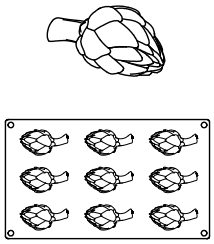




GG055
Melanzana
by Franco Aliberti

mm 67×35×25 h
~ 35 ml
12 impronte / indents

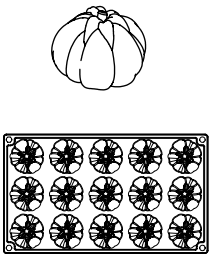




GG056
Carciofo
by Franco Aliberti

mm 74×40×30 h
~ 35 ml
9 impronte / indents



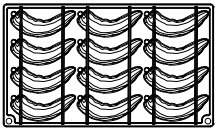


GG057
Cuore di bue
by Franco Aliberti

Ø mm 45×35 h
~ 35 ml
15 impronte / indents

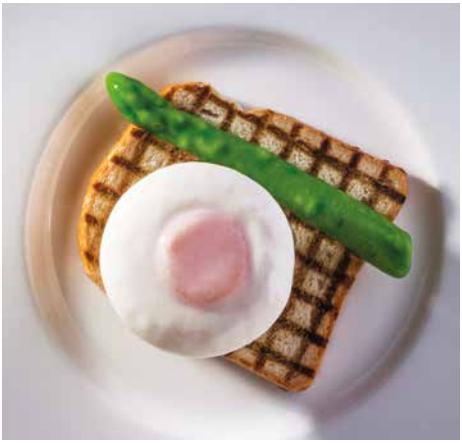




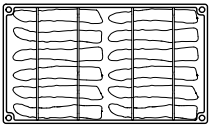


GG058
Friggitello
by Franco Aliberti

mm 90×35×20 h
~ 20 ml
12 impronte / indents





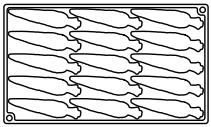


GG034
Asparagus
by Franco Aliberti

mm max 129×19×14 h
~ 15 ml
12 impronte / indents



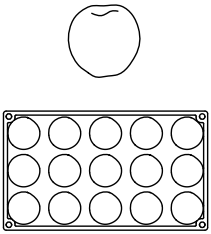




GG046
Carrot
by Franco Aliberti

mm 105,5×21×16 h
~ 15 ml
15 impronte / indents

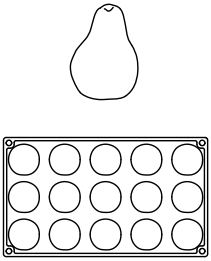




GG036
Gala (apple)

mm Ø 45×37,5 h
~ 46 ml
15 impronte / indents

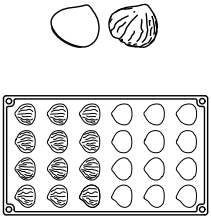




GG037
Kaiser (pear)

mm Ø 43×55 h
~ 46 ml
15 impronte / indents

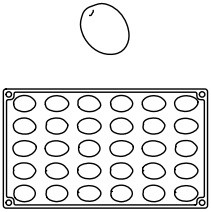




GG011
Chestnut
by Felix Lo Basso

mm max 31×27×16 h
~ 6 ml
24 impronte / indents

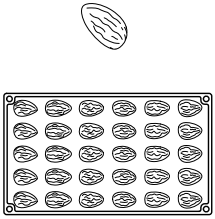




GG012
Olive
by Felix Lo Basso

mm max 32×22×18 h
~ 7 ml
30 impronte / indents

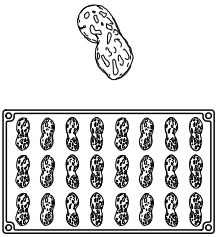




GG013
Almond
by Felix Lo Basso

mm max 34×21×11 h
~ 4 ml
30 impronte / indents



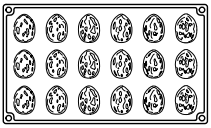


GG014
Peanut
by Felix Lo Basso

mm max 47×19×16 h
~ 7 ml
24 impronte / indents





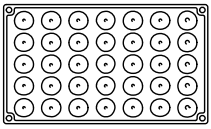


GG015
Nutshell
by Felix Lo Basso

mm max 38×28×16 h
~ 8 ml
18 impronte / indents





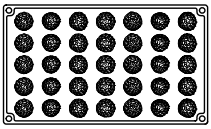


GG016
Cherry
by Felix Lo Basso

mm max Ø 26×12 h
~ 8 ml
35 impronte / indents



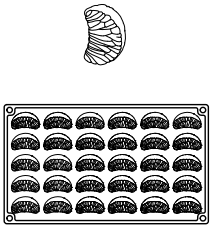




GG017
Berry
by Felix Lo Basso

mm max Ø 24×27 h
~ 7 ml
35 impronte / indents

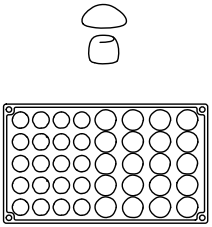




GG024
Mandarin
by Felix Lo Basso

mm max 38×22×15 h
~ 5 ml
30 impronte / indents

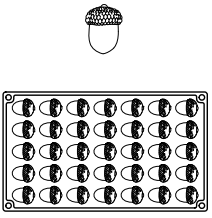




GG025
Mushroom
by Felix Lo Basso

mm max 28×29×27 h
(fungo completo /
whole mushroom)
~ 8 ml
20 impronte / indents
(fungo completo /
whole mushroom)

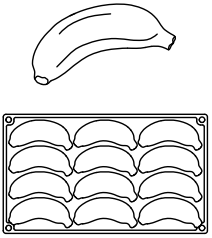




GG026
Nut
by Felix Lo Basso

mm max 31×23×19 h
~ 6 ml
35 impronte / indents

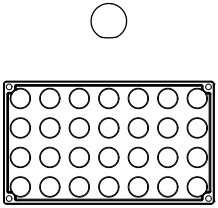




GG035
Baby banana
by Eunji Lee

mm 90×40,5×25 h
~ 40 ml
12 impronte / indents

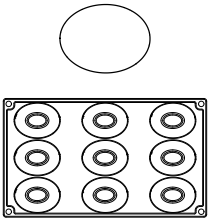




GG053
Pop

Ø mm 24×23 h
~ 7 ml
28 impronte / indents



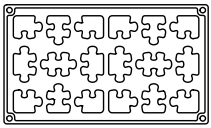


GG054
Egg
by Andrea Berton

mm 63×48×40 h
~ 72 ml
9 impronte / indents





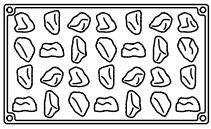


GG018
Puzzle
by Felix Lo Basso

mm 90×90×4 h (9 pcs)
~ 31 ml (9 pcs)
18 impronte / indents



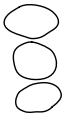


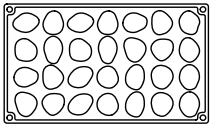


GG022
Gravel
by Felix Lo Basso

mm max 39×29×18 h
~ 6 ml
28 impronte / indents







GG019
Stones
by Felix Lo Basso

mm max 36×28×15 h
~ 6 ml
28 impronte / indents





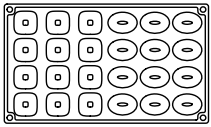


GG023
Tree
by Felix Lo Basso

mm max 120×69×18 h
~ 32 ml
6 impronte / indents

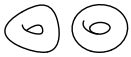


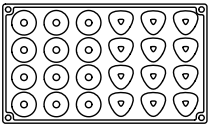




GG020
Ovosquare
by Felix Lo Basso

oval
mm 40×28×10 h
square
mm 31×31×10 h
~ 10 ml
24 impronte / indents



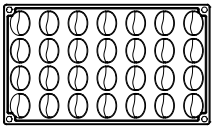


GG021
Triaround
by Felix Lo Basso

triangle
mm 33×32×10 h
round
mm Ø 34×9 h
~ 6 ml
24 impronte / indents

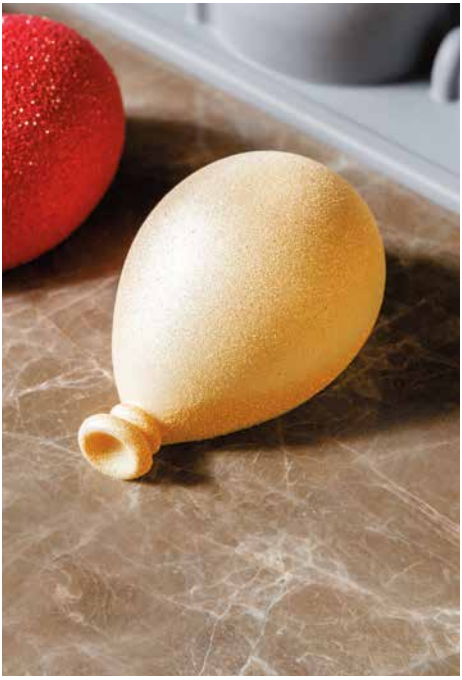


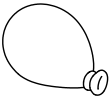


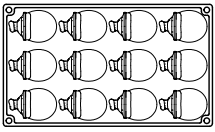


GG066
Mini Coffee
by Fabrizio Fiorani

mm 32×24×13 h
~ 6 ml
28 impronte / indents







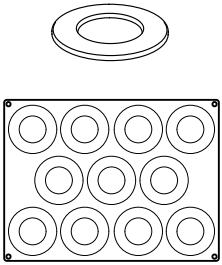
GG052
Balloon

by Fabrizio Fiorani

mm 66×43×34 h
~ 47 ml
12 impronte / indents

Gourmand 400×300 mm



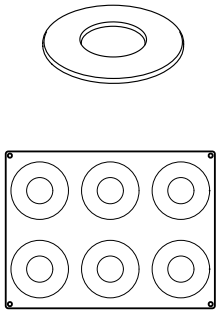


GG001
Anello piccolo
Small ring

by Paolo Griffa

mm Ø 90×3,5 h
~ 15 ml
11 impronte / indents

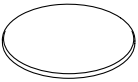


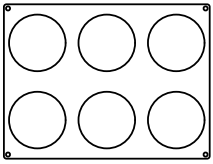


GG002
Anello grande
Ring
by Paolo Griffa

mm Ø 110×3,5 h
~ 26 ml
6 impronte / indents



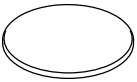


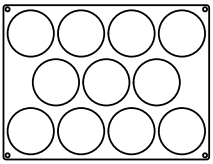


GG003
Disco grande
Disc
by Paolo Griffa

mm Ø 110×3,5 h
~ 33 ml
6 impronte / indents





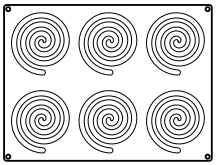


GG004
Disco piccolo
Small disc
by Paolo Griffa

mm Ø 90×3,5 h
~ 22 ml
11 impronte / indents



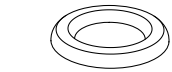


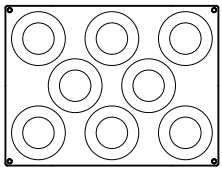


GG005
Spirale
Spiral
by Paolo Griffa

mm 120×110×3,5 h
~ 15 ml
6 impronte / indents



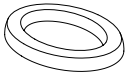


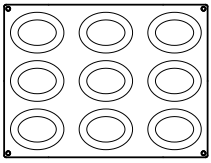


GG006
Tondo
Round
by Paolo Griffa

mm Ø 100×10 h
~ 50 ml
8 impronte / indents



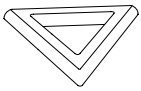


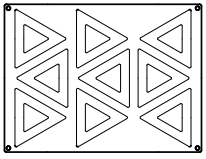


GG007
Ovale
Oval
by Paolo Griffa

mm 105×80×10 h
~ 33 ml
9 impronte / indents



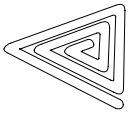


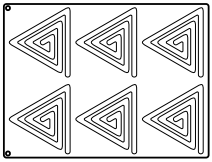


GG008
Triangolo
Triangle
by Paolo Griffa

mm 120×10×10 h
~ 40 ml
9 impronte / indents





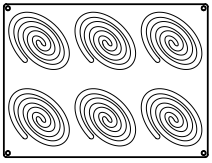


GG009
Spirale triangolo
Triangular spiral
by Paolo Griffa

mm 135×120×5 h
~ 25 ml
6 impronte / indents







GG010
Spirale ovale
Oval spiral
by Paolo Griffa

mm 138×95×6 h
~ 28 ml
6 impronte / indents



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Gourmand 300×200 mm



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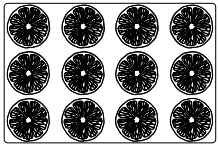

GG078
Citrus
by Paolo Griffa

Ø mm 60×2 h
12 impronte / indents



Gourmand 300×200 mm

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e guarda i video /
Discover the recipe
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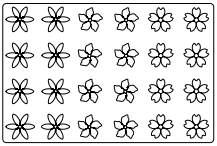


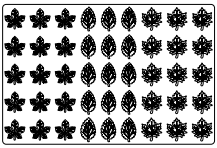
GG076
Floralia
by Paolo Griffa

Ø mm 35×2,5 h
8+8+8 impronte /
indents



Scopri la ricetta
e guarda i video /
Discover the recipe
and watch the video





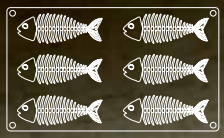
GG077
Foliage
by Paolo Griffa

Ø mm 32×2 h
15+15+15 impronte /
indents

Gourmand 300×175 mm







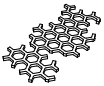
GG079
Lisca
by Paolo Griffa

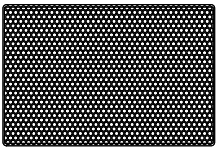
mm 120×42×4 h
6 impronte / indents

Scopri la ricetta
e guarda i video /
Discover the recipe
and watch the video



Scopri la ricetta
e guarda il video /
Discover the recipe
and watch the video



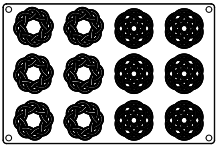


GG067
Honey pattern
by Paolo Griffa

mm 300×200×3 h



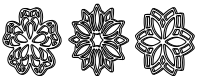


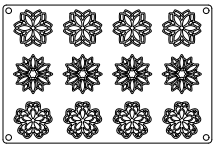


GG073
Optique
by Paolo Griffa

Ø mm 55×2 h
6+6 impronte / indents



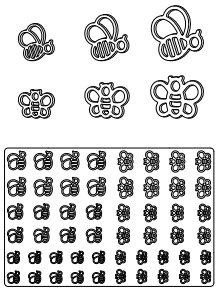




GG063
Mandala
by Paolo Griffa

Ø mm 55×2 h
12 impronte / indents

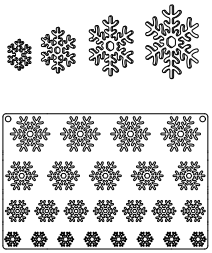




GG064
Honey Bees
by Paolo Griffa

Ø mm 20×1,5
Ø mm 25×1,5
Ø mm 30×1,5
52 impronte / indents

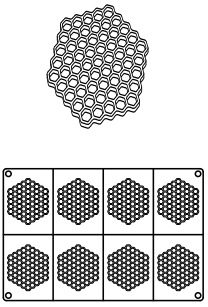




GG065
Snowflake
by Paolo Griffa

Ø mm 23×1,5
Ø mm 35×1,5
Ø mm 46×1,5
Ø mm 57×1,5
24 impronte / indents



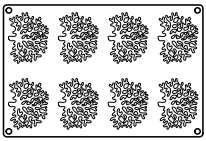


GG047
Honeycomb
by Paolo Griffa

mm 67,5×60,5×2 h
8 impronte / indents





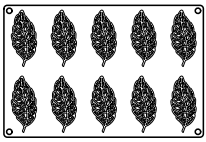


GG027
Coral
by Paolo Griffa

mm max 75×59×2 h
8 impronte / indents





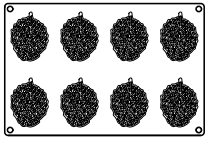


GG028
Plume
by Paolo Griffa

mm max 84×38×2 h
10 impronte / indents





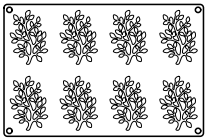


GG029
Leaf
by Paolo Griffa

mm max 73×55×2 h
8 impronte / indents





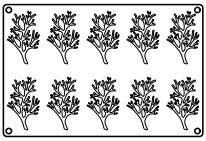


GG030
Bonsai
by Paolo Griffa

mm max 80×55×2 h
8 impronte / indents





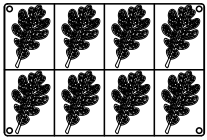


GG031
Wood
by Paolo Griffa

mm max 78×48×2 h
10 impronte / indents





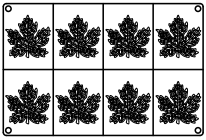


GG048
Oak tree
by Paolo Griffa

mm 98×53×2 h
8 impronte / indents





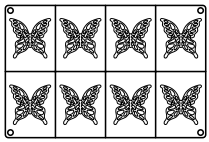


GG049
Maple
by Paolo Griffa

mm 66×62,5×2 h
8 impronte / indents



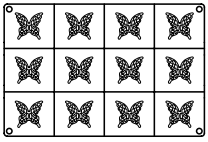




GG050
Mariposa L
by Paolo Griffa

mm 60×58×2 hl
8 impronte / indents





GG051
Mariposa S
by Paolo Griffa

mm 40×39×2 h
12 impronte / indents

Gourmand 310×160 mm





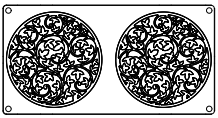


GG072
Me & You
by Paolo Griffa

Ø mm 140×2 h
2 impronte / indents







GG074
Garden
by Paolo Griffa

Ø mm 140×2 h
2 impronte / indents







GG075
Floreale
by Paolo Griffa

mm 140×153×2 h
2 impronte / indents

Gourmand 395×140 mm



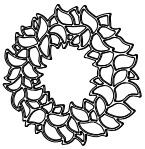




GG059
Mosaic Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents





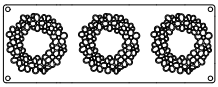


GG060
Foliage Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents





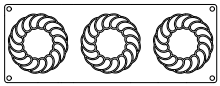


GG061
Jasmine Frame
by Paolo Griffa

Ø mm 115×1,5 h
3 impronte / indents







GG062
Blade Frame
by Paolo Griffa

Ø mm 110×1,5 h
3 impronte / indents



Cioccolateria
The world of chocolate

Stampi per praline / Praline moulds	303
Stampi per tavolette / Choco bar moulds	321
Stampi tridimensionali per cioccolato / Three-dimensional chocolate moulds	341
Stampi termoformati serigrafati / Silkscreened thermoformed moulds	387
Serigrafie / Silkscreens	397
Transfer e blister personalizzati / Custom transfer and blister	405
Attrezzature per cioccolato / Chocolate equipment	415



Stampi per praline
Praline moulds

Stampi in tritan ideali per un uso professionale ed intensivo, BPA free, presentano un'elevata resistenza agli urti, graffi e ai cicli di lavaggio.

Moulds in tritan ideal for professional and intensive use, BPA free, have high resistance to impacts, scratches and washing cycles.

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

24 impronte per stampo /
24 indents per mould
BPA free



PC5072
by Liudmila Pascurova

Ø mm 38×12 h
~ 10 g



PC5073
by Liudmila Pascurova

Ø mm 38×13 h
~ 10 g



PC5074
by Liudmila Pascurova

mm 40×26×13 h
~ 10 g

Scopri le ricette e guarda i video /
Discover the recipes and watch
the videos

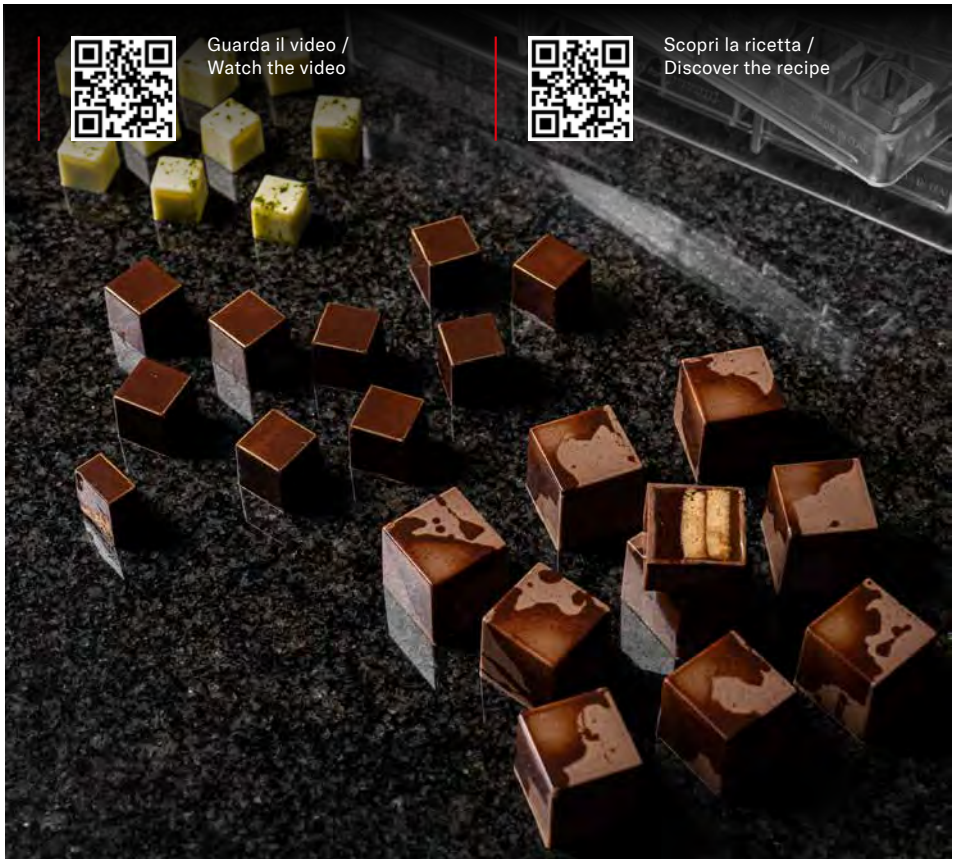


Scopri le ricette e guarda i video /
Discover the recipes and watch
the videos

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

BPA free





PC5061
Cubo
by Ramon Morató

mm 30×30×30 h
~ 25 ml
24 impronte / indents

PC5062
Cubo
by Ramon Morató

mm 20×20×20 h
~ 9 ml
32 impronte / indents

PC5063
Cubo
by Ramon Morató

mm 17×17×17 h
~ 5 ml
45 impronte / indents

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

BPA free



PC5081
Napolitains

mm 32×32×4,5 h
~ 5 g
24 impronte / indents
BPA free

Murano by Davide Comaschi

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

24 impronte per stampo /
24 indents per mould
BPA free



PC5040

mm 41×29×13 h
+/- 10 g



PC5041

mm 36×20×18 h
+/- 10 g



PC5042

mm 40×24×14 h
+/- 10 g



PC5043

mm 31×31×13 h
+/- 10 g



PC5044

mm 43×20×13 h
+/- 10 g



PC5045

mm 41×28×14 h
+/- 10 g



PC5046

Ø mm 33×13 h
+/- 10 g



PC5047

mm 34×33×14 h
+/- 10 g



Semisfere
Hemisphere

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines

BPA free



PC5015

Ø mm 20×10 h
+/- 2,5 g
45 impronte per stampo
45 indents per mould



PC5016

Ø mm 25×12,5 h
+/- 4 g
28 impronte per stampo
28 indents per mould



PC5017

Ø mm 30×15 h
+/- 7 g
24 impronte per stampo
24 indents per mould



PC5018

Ø mm 35×17,5 h
+/- 11 g
24 impronte per stampo
24 indents per mould



PC5019

Ø mm 40×20 h
+/- 17 g
15 impronte per stampo
15 indents per mould



PC5020

Ø mm 45×22,5 h
+/- 24 g
15 impronte per stampo
15 indents per mould



PC5021

Ø mm 50×25 h
+/- 33 g
12 impronte per stampo
12 indents per mould



PC5022

Ø mm 55×27,5 h
+/- 43 g
8 impronte per stampo
8 indents per mould



PC5023

Ø mm 60×30 h
+/- 56,5 g
8 impronte per stampo
8 indents per mould



PC5024

Ø mm 65×32,5 h
+/- 72 g
6 impronte per stampo
6 indents per mould

Artisanal

Stampi per praline 275×135 mm
Praline moulds 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free

Tonde / Round



PC100

Ø mm 29×14 h
+/- 10 g



PC101

Ø mm 29×14 h
+/- 10 g



PC102

Ø mm 29×14 h
+/- 10 g



PC113

Ø mm 29×14 h
+/- 10 g

Rettangolari / Rectangular



PC106

mm 37×16×14 h
+/- 10 g



PC107

mm 37×16×14 h
+/- 10 g



PC108

mm 37×16×14 h
+/- 10 g



PC114

mm 37×16×14 h
+/- 10 g

Ovali / Oval



PC109

mm 37×21×14 h
+/- 10 g



PC110

mm 37×21×14 h
+/- 10 g



PC111

mm 37×21×14 h
+/- 10 g



PC115

mm 37×21×14 h
+/- 10 g

Quadrate / Square



PC103

mm 26×26×13 h
+/- 10 g



PC104

mm 26×26×13 h
+/- 10 g



PC105

mm 26×26×13 h
+/- 10 g



PC112

mm 26×26×13 h
+/- 10 g

Tradition

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

24 impronte per stampo /
24 indents per mould
BPA free

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines



PC5027

Ø mm 25×14 h
+/- 7 g



PC5026

mm 25×28×16 h
+/- 7 g

Artisanal

Stampi per praline 275×175 mm
Praline moulds 275×175 mm

Stampi adatti alle macchine One Shot /
Suitable for One Shot machines



PC5033

mm 26×26×14 h
+/- 10 g
28 impronte / indents
BPA free

Innovation

Stampi per praline 275×135 mm
Praline moulds 275×135 mm

BPA free



PC36

Ø mm 25×25 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC23
by Davide Comaschi

mm 18×18×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC01

mm 14×37×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC02

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC03

mm 15×37×15 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC04

mm 15×37×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC05

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC06

mm 16×37×16 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC07

mm 17×37×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC08

Ø mm 30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC09

Ø mm 30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC10

mm 32×23×19 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC11

Ø mm 30×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC12

mm 30×30×18 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC13

mm 22×22×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC14

Ø mm 26×16 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC15

mm 26×23×21 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC16

Ø mm 31×20 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC17

mm 30×30×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC18

Ø mm 28×17 h
+/- 10 g
21 impronte per stampo
21 indents per mould



PC19

mm 22×18×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC20

mm 22×21×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC21

mm 18×18×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC22

Ø mm 21×28 h
+/- 10 g
24 impronte per stampo
24 indents per mould



PC37

Ø mm 26×23,5 h
+/- 10 g
21 impronte per stampo
21 indents per mould

Magnetic

15 impronte per stampo /
15 indents per mould
BPA free

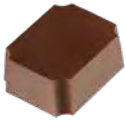
Stampi per praline 275×135 mm
Praline moulds 275×135 mm

Concepite per la realizzazione di praline stampate con fogli serigrafati /
Designed for the creation of pralines printed with silkscreened sheets



MM11

Ø mm 30×16 h
+/- 13 g



MM12

mm 35×30×16 h
+/- 15 g



MM13

mm 30×30×16 h
+/- 13 g



MM14

Ø mm 30×16 h
+/- 10 g

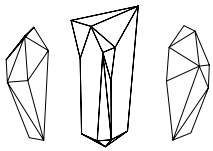
Heart Design by Davide Comaschi

15 impronte per stampo /
15 indents per mould
BPA free

Stampi per praline 275×135 mm
Praline moulds 275×135 mm

3 forme diverse in ogni stampo, per formare 5 cuori completi /
3 different shapes per mould to create 5 whole hearts





PC50

+/- 13 g

Bonbons by Antonio Bachour

Stampi per praline 275×135 mm
Praline moulds 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free



PC38

mm 44×24×20 h
+/- 10 g



PC39

mm 38×26×18 h
+/- 10 g



PC40

mm 33×28×20 h
+/- 10 g



PC41

mm 43×25×17 h
+/- 10 g



PC42

mm 41×24×20 h
+/- 10 g



PC43

mm 36×25×20 h
+/- 10 g



PC44

mm 35×24×17 h
+/- 10 g



PC45

Ø mm 30×16 h
+/- 10 g



PC46

mm 40×18×16 h
+/- 10 g



PC47

mm 27×27×15 h
+/- 10 g



PC48

mm 42×21×18 h
+/- 10 g



PC56

mm 31×26×16 h
+/- 10 g



PC57

mm 33×26×16 h
+/- 10 g



PC58

mm 33×29×17 h
+/- 10 g



PC59

mm 26×26×16 h
+/- 10 g



PC60

mm 33×22×16 h
+/- 10 g



PC61

mm 33×27×17 h
+/- 10 g



PC62

mm 34×22×16 h
+/- 10 g



PC63

mm 30×29×17 h
+/- 10 g



PC64

mm 26×26×16 h
+/- 10 g



PC65

mm 28×28×18 h
+/- 10 g

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

Iconic by Fabrizio Fiorani

Stampi per praline 275×135 mm
Praline moulds 275×135 mm

21 impronte per stampo /
21 indents per mould
BPA free



PC49

mm 33×30×15 h
+/- 10 g



PC51

mm 26×26×16 h
+/- 10 g



PC52

mm 31×29×16 h
+/- 10 g



PC53

Ø mm 28×16 h
+/- 10 g



PC55

mm 29×30×16 h
+/- 10 g

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

Abyss by Davide Comaschi

Stampi per praline 275×135 mm
Praline moulds 275×135 mm

18 impronte per stampo /
18 indents per mould
BPA free



PC66

mm 31×31×12,5 h
+/- 10 g

designed by
Giuseppe Tortato
ADI DESIGN INDEX 2019



PC67

Ø mm 33×12,5 h
+/- 10 g



PC68

mm 41×24×12,5 h
+/- 10 g



PC69

mm 39×20×12,5 h
+/- 10 g

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



Stampi per tavolette
Choco bar moulds

Scopri come creare originali tavolette in cioccolato per ogni occasione. Stampi in tritan BPA free.

Find out how to create original chocolate bars for every occasion. BPA free tritan molds.



Scopri le ricette
e guarda i video.
Discover the recipes
and watch the videos.



PC5075
Flora
by Liudmila Pascurova

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dimensione stampo /
Mould size: mm 275×175
BPA free





PC5076
Bouquet
by Liudmila Pascurova

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dimensione stampo /
Mould size: mm 275×175
BPA free





PC5077
Garden
by Liudmila Pascurova

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dimensione stampo /
Mould size: mm 275×175
BPA free





PC5080
Minou
by Fabrizio Fiorani

mm 154×77×9 h
~ 100 g
3 impronte / indents
Dimensione stampo /
Mould size: mm 275×175
BPA free





PC5060
Halloween friends
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5068
Calaca
by Fabrizio Fiorani

mm 154×77×9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275x175
BPA free





PC5051
Maxi choco
by Davide Comaschi

mm 250×150×20 h
~ 600 g
1 impronta / indent
Dim stampo / Mould size: mm 275×175
BPA free



KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

vedi pag 385 / see page 385

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





PC5048
Easter Bunny
by Fabrizio Fiorani

mm 154×72×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5049
Easter Friends
by Fabrizio Fiorani

mm 154×72×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5037
Bubble Tree
by Fabrizio Fiorani

mm 154×77×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5058
Xmas spirit
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5059
Xmas night
by Fabrizio Fiorani

mm 154×77×15 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5067
Xmas Snowman
by Fabrizio Fiorani

mm 154×77×9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5038
Xmas Village
by Fabrizio Fiorani

mm 154×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5039
Xmas Friends
by Fabrizio Fiorani

mm 154×77×13 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5000
Lovely
by Antonio Bachour

mm 150×76×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5001
Sparkling
by Fabrizio Fiorani

mm 150×77×12 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5028
Eros

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5011
Camouflage
by Fabrizio Fiorani

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free



PC5013
Mini Bricks
by Fabrizio Fiorani



mm 70×70×10,5 h
~ 50 g
6 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free

PC5010
Bricks
by Fabrizio Fiorani



mm 154×77×9 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free



PC5012
Pixie
by Fabrizio Fiorani



mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5002
Crush
by Fabrizio Fiorani

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5003
Ola
by Fabrizio Fiorani

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5029
Hexa
by Vincent Vallée

mm 154×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5030
Fluid
by Vincent Vallée

mm 154×77×11 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5014
Mini Moulin
by Vincent Vallée

mm 70×70×14 h
~ 50 g
6 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free



PC5009
Moulin
by Vincent Vallée

mm 154×77×14 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5004
Fragment
by Vincent Vallée

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould
size: mm 275×175
BPA free





PC5008
Target
by Vincent Vallée

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5007
Flow
by Vincent Vallée

mm 154×77×8 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5006
Pavé
by Vincent Vallée

mm 155×78×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5005
Edelweiss
by Vincent Vallée

mm 155×77×10 h
~ 100 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free





PC5078
Dubai

mm 150×70×18 h
~ 200 g
3 impronte / indents
Dim stampo / Mould size: mm 275×175
BPA free



KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h

100% riciclabile nella filiera della plastica
100% recyclable in the plastic supply chain

20 pezzi per confezione / 20 pcs per box



Stampi tridimensionali per cioccolato *Three-dimensional chocolate moulds*

Scopri tutti gli stampi per creare soggetti in cioccolato per le tue feste e per ogni occasione.

Discover all the moulds to create chocolate subjects for your holidays and for any occasion.





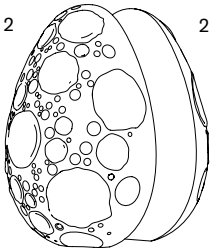
KT222
Barocco

mm 150×150×65 h
~ 200 g



Scopri la ricetta
e guarda i video /
Discover the recipe
and watch the video

Stampi termoformati Pasqua
Easter thermoformed moulds



KT223
Luna

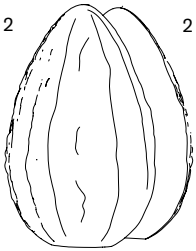
Ø mm 140×200 h
~ 340 g

PACKAGING: KS32







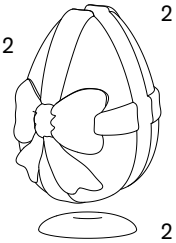


KT224
Cacao

Ø mm 140×205 h
~ 340 g

PACKAGING: KS32



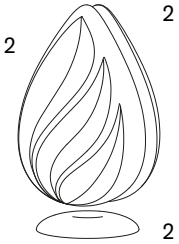


KT216
Cadeau

Ø mm 145×215 h
~ 340 g

PACKAGING: KS32



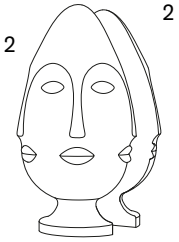


KT217
Flame

Ø mm 130×215 h
~ 340g

PACKAGING: KS32

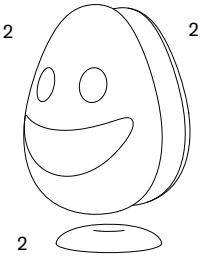




KT218
Modì

Ø mm 135×235 h
~ 340 g



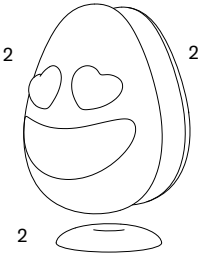


KT209
Happy

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32



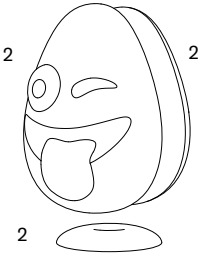


KT210
Sweety

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32



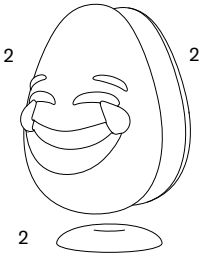


KT211
Crazy

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32

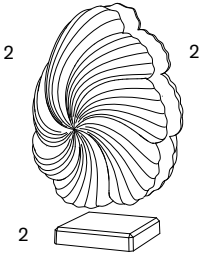




KT212
Funny

Ø mm 140×215 h
~ 340 g
PACKAGING: KS32

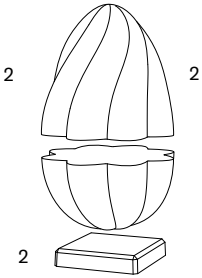




KT203
Zefiro

Ø mm 138×215 h
~ 380 g
PACKAGING: KS32

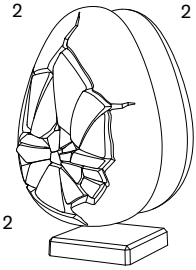




KT204
Helical

Ø mm 140×218 h
~ 480 g



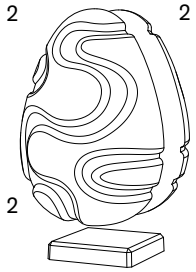


KT195
Knock

Ø mm 138×215 h
~ 450 g

PACKAGING: KS32



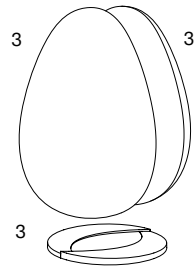


KT196
Flow
by Vincent Vallée

Ø mm 138×216 h
~ 420 g

PACKAGING: KS32



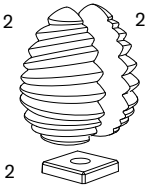


KT197
Pure

Ø mm 138×215 h
~ 400 g

PACKAGING: KS32

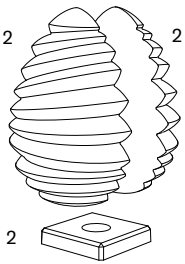




KT186
Pagoda

mm 98×98×151 h
~ 150 g

PACKAGING: KS26

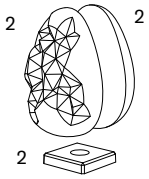


KT187
Pagoda

mm 137×137×212 h
~ 300 g

PACKAGING: KS32

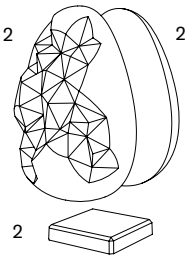




KT188
Picasso

Ø mm 96×150 h
~ 170 g

PACKAGING: KS26

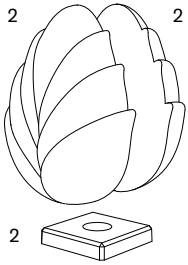


KT172
Picasso

Ø mm 140×215 h
~ 450 g

PACKAGING: KS32



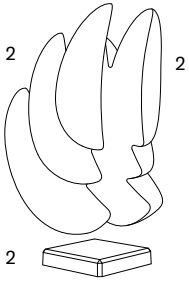


KT190
Blossom

mm 144×133×212 h
~ 370 g

PACKAGING: KS32

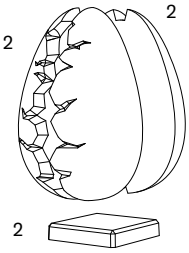




KT182
Sydney

mm 140×125×250 h
~ 390 g



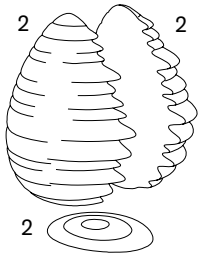


KT183
Abyss
by Davide Comaschi

Ø mm 140×215 h
~ 340 g

PACKAGING: KS32



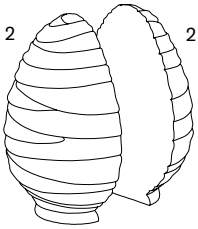


KT138
Speed

mm 135×165×200 h
~ 430 g

PACKAGING: KS32



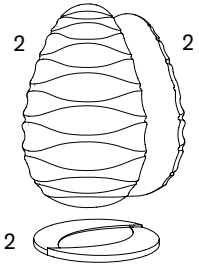


KT139
Ramses

Ø mm 140×200 h
~ 330 g

PACKAGING: KS32





KT157
Beauty

Ø mm 130×205 h
~ 400 g

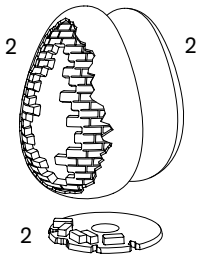
PACKAGING: KS32



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

Credits: Le Photographe du Dimanche / Carlo Cracco



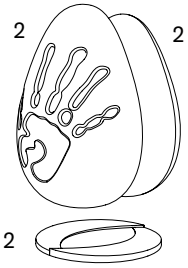


KT168
The Wall

Ø mm 140×200 h
~ 420 g

PACKAGING: KS32



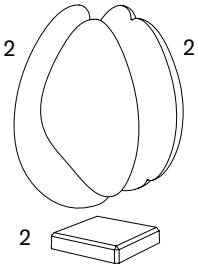


KT156
Hello

Ø mm 130×205 h
~ 380 g

PACKAGING: KS32



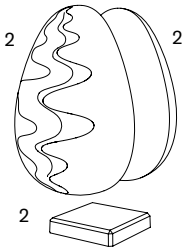


KT174
Grain

Ø mm 135×215 h
~ 400 g

PACKAGING: KS32



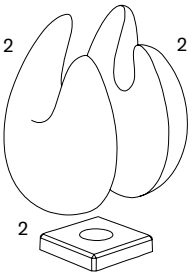


KT173
Senna

Ø mm 140×215 h
~ 450 g

PACKAGING: KS32





KT140
Organic

Ø mm 135×215 h
~ 330 g

PACKAGING: KS32

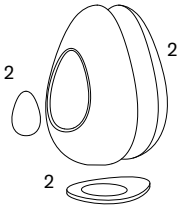




KT130
Squeezer

Ø mm 120×250 h
~ 300 g



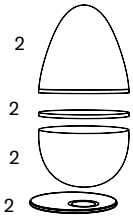


KT50
Lamp

Ø mm 110×160 h
~ 300 g

PACKAGING: KS26



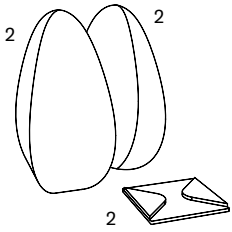


KT51
Deck

mm 135×100×165 h
~ 300 g

PACKAGING: KS26



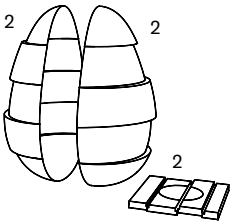


KT70
Stele

mm 90×90×200 h
~ 350 g

PACKAGING: KS26



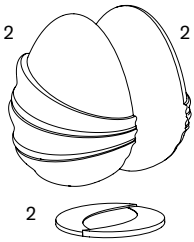


KT74
Split

Ø mm 140×200 h
~ 400 g

PACKAGING: KS32



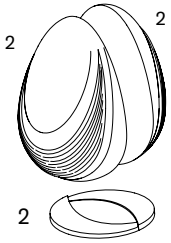


KT76
Wrap

Ø mm 150×200 h
~ 350 g

PACKAGING: KS32



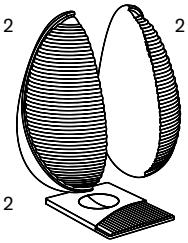


KT77
Comb

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32



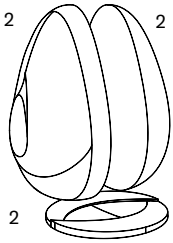


KT90
Stripe

Ø mm 130×200 h
~ 350 g

PACKAGING: KS26



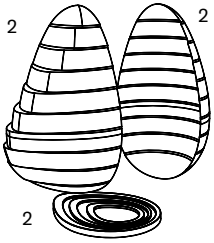


KT91
Mirror

Ø mm 130×200 h
~ 350 g

PACKAGING: KS26



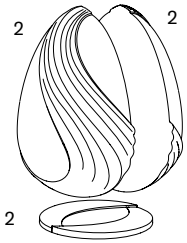


KT92
Galà

Ø mm 130×200 h
~ 350 g

PACKAGING: KS26



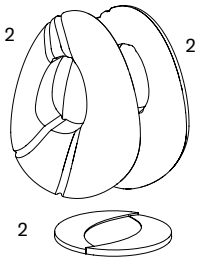


KT78
Pinup

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32



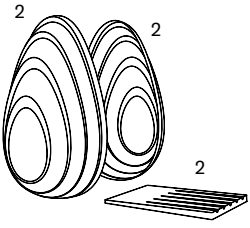


KT79
Spaceship

Ø mm 140×200 h
~ 350 g

PACKAGING: KS32



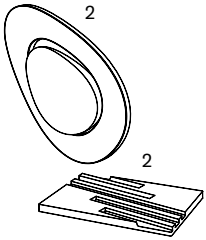


KT72
Level

Ø mm 130×200 h
~ 400 g

PACKAGING: KS26



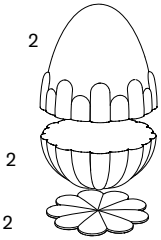


KT71
Swing

mm 130×90×200 h
~ 250 g

PACKAGING: KS26



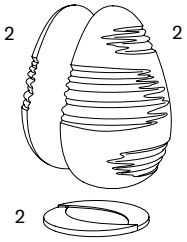


KT129
Nest

Ø mm 150×200 h
~ 400 g

PACKAGING: KS32



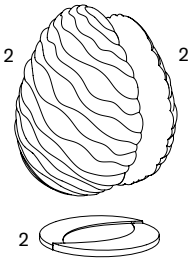


KT169
Nick

Ø mm 130×200 h
~ 380 g

PACKAGING: KS26





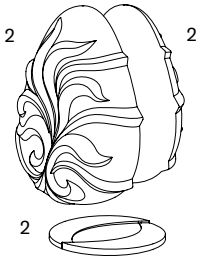
KT158
Fluid

Ø mm 140x205 h
~ 380 g

PACKAGING: KS32

credits: Carlo Cracco





KT167
Barocco

Ø mm 145×200 h
~ 420 g

PACKAGING: KS32



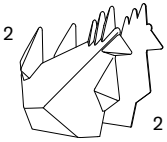


KT198
Rafael

mm 138×132×180 h
~ 270 g

PACKAGING: KS32



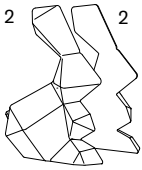


KT184
Rocky Rooster

mm 170×105×150 h
~ 120 g

PACKAGING: KS26



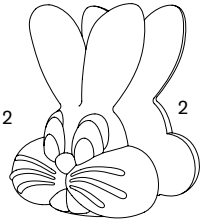


KT185
Rocky Roger

mm 145×95×180 h
~ 170 g

PACKAGING: KS26



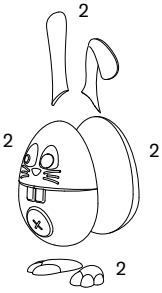


KT170
Roger

mm 155×110×200 h
~ 270 g

PACKAGING: KS26



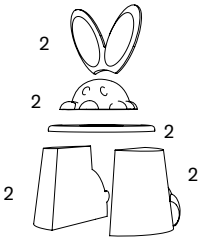


KT131
Eddie

Ø mm 100×210 h
~ 170 g

PACKAGING: KS32



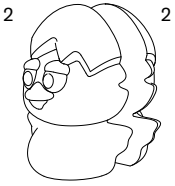


KT154
Magic Bunny

mm 100×120×170 h
~ 200 g

PACKAGING: KS26



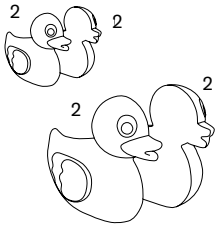


KT189
Bomber

mm 132×125×160 h
~ 200 g

PACKAGING: KS26





KT142
Papera+Paperella

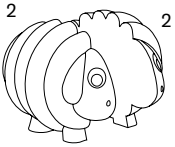
2 soggetti / 2 items

mm 60×45×75 h
~ 40 g

mm 112×80×136 h
~ 120 g

PACKAGING: KS32



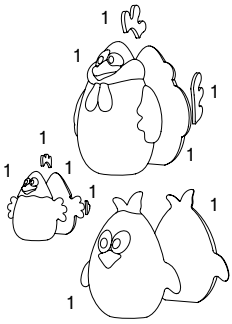


KT143
Pecorella

mm 160×100×125 h
~ 180 g

PACKAGING: KS26





KT155
Kit Chicken Family

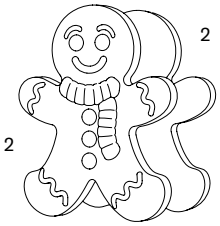
3 soggetti / 3 items

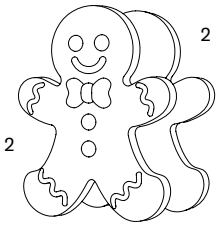
mm 120×135×190 h
~ 200 g

mm 135×110×145 h
~ 150 g

mm 85×75×90 h
~ 90 g

Stampi termoformati Natale
Christmas thermoformed moulds





KT225
Gingerman
by Fabrizio Fiorani

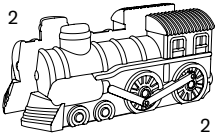
mm 128×160×40 h
~ 200 g

PACKAGING: KS32



Scopri le ricette
e guarda i video /
Discover the recipes
and watch the videos.



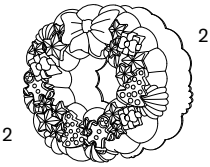


KT226
Locomotiva

mm 180×62×78 h
~ 200 g

PACKAGING: KS26



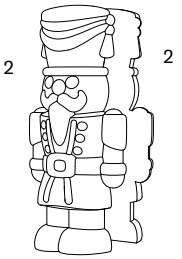


KT219
Garland

Ø mm 180×55 h
~ 200 g



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



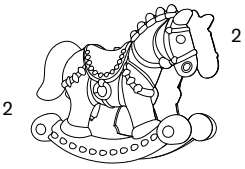
KT215
Nutcracker

mm 90×70×200 h
~ 180 g

PACKAGING KS26



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



KT221
Rocking Horse

mm 175×55×155 h
~ 200 g

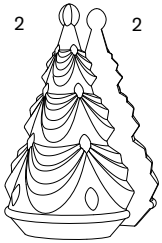




KT220
Fiocco di Neve

mm 160×180×45 h
~ 200 g



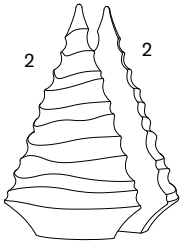


KT213
Drappo

Ø mm 120×200 h
~ 250 g

PACKAGING KS32



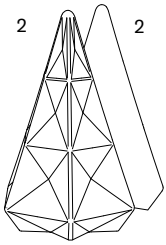


KT214
Chiffon

Ø mm 130×200 h
~ 250 g

PACKAGING KS32



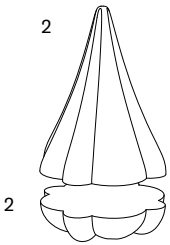


KT205
Hexagon Tree
by Davide Comaschi

Ø mm 135×200 h
~ 200 g

PACKAGING KS32



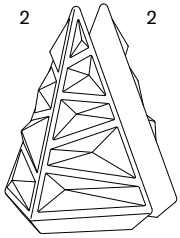


KT207
Fluent Tree
by Davide Comaschi

Ø mm 140×200 h
~ 200 g

PACKAGING KS26



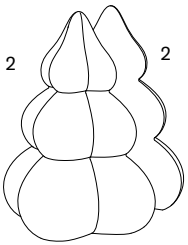


KT194
Rocky Tree
by Davide Comaschi

mm 125×125×195 h
~ 280 g

PACKAGING: KS26



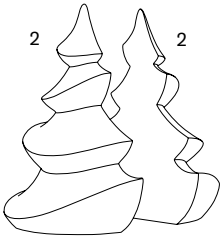


KT206
Blob Tree
by Davide Comaschi

Ø mm 155×200 h
~ 250 g

PACKAGING KS32



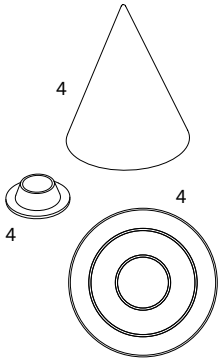


KT136
Wave

Ø mm 160×200 h
~ 260 g

PACKAGING: KS32





KT16
Albero a cono

Ø mm 110×160 h
~ 250 g

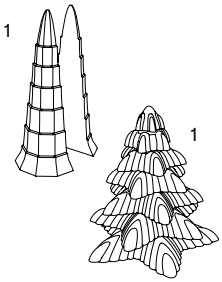
PACKAGING: KS26

KT20
Albero a cono

Ø mm 140×210 h
~ 350 g

PACKAGING: KS32



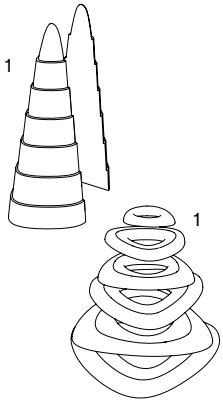


KT177
Fringe

Ø mm 135×150 h
~ 350 g

PACKAGING: KS32

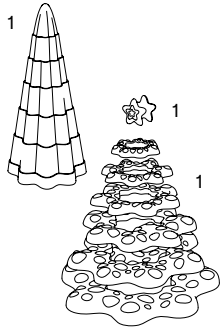




KT176
Saturno

Ø mm 165×195 h
~ 450 g



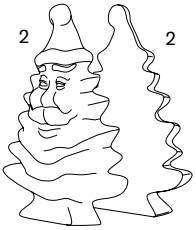


KT162
Ring

Ø mm 160×200 h
~ 500 g

PACKAGING: KS32



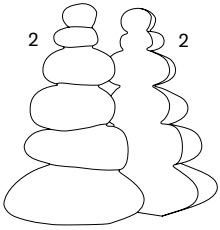


KT135
Albero Animato

mm 160×75×200 h
~ 250 g

PACKAGING: KS26



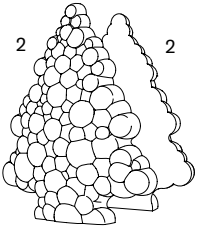


KT137
Zen

Ø mm 160×200 h
~ 290 g

PACKAGING: KS32



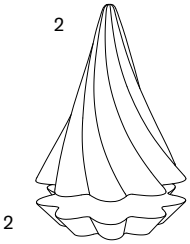


KT152
Bolla

mm 160×65×200 h
~ 250 g

PACKAGING: KS26

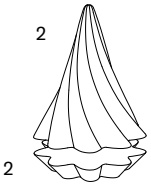




KT199
Twirl

Ø mm 150×200 h
~ 250 g

PACKAGING: KS32

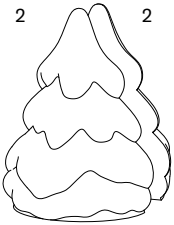


KT200
Mini Twirl

Ø mm 112×150 h
~ 110 g

PACKAGING: KS52

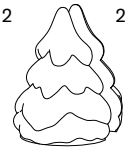




KT191
Snow Tree

Ø mm 145×185 h
~ 200 g

PACKAGING: KS26

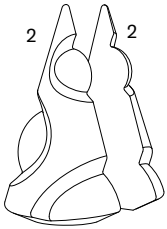


KT192
Mini Snow Tree

Ø mm 95×120 h
~ 100 g

PACKAGING: KS52



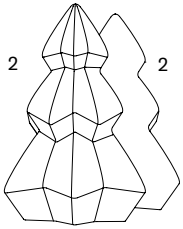


KT178
Merlin

Ø mm 120×200 h
~ 180 g

PACKAGING: KS26



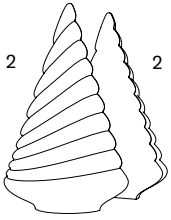


KT151
Crystal

Ø mm 145×200 h
~ 180 g

PACKAGING: KS32



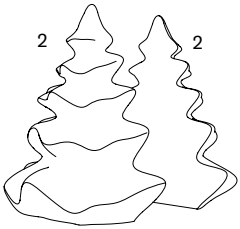


KT150
Soft

Ø mm 125×195 h
~ 200 g

PACKAGING: KS26





KT163
Tutu

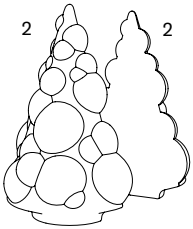
Ø mm 140×150 h
~ 200 g

PACKAGING: KS32

KT164
Tutu

Ø mm 170×200 h
~ 320 g



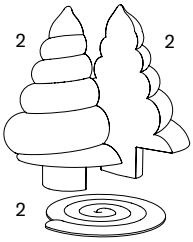


KT175
Ampolla

Ø mm 135×200 h
~ 200 g

PACKAGING: KS32



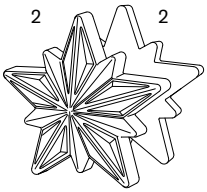


KT125
Spirale

Ø mm 160×210 h
~ 350 g

PACKAGING: KS32

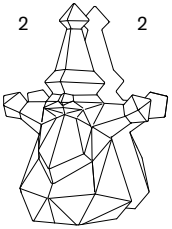




KT208
Polaris
by Davide Comaschi

mm 172×164×75 h
~ 150 g



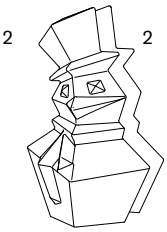


KT201
Santa Hug

mm 152×115×200 h
~ 230 g

PACKAGING: KS26





KT202
Snowman

mm 125×121×200 h
~ 200 g

PACKAGING: KS26



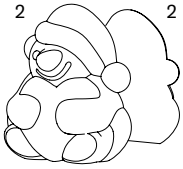


KT193
Comfort Teddy

mm 185×110×106 h
~ 230 g

PACKAGING: KS26





KT166
Teddy

mm 120×115×140 h
~ 250 g

PACKAGING: KS26



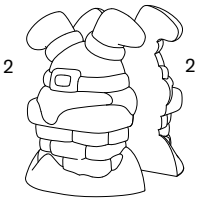


KT148
Angelo

mm 155×75×150 h
~ 150 g

PACKAGING: KS26



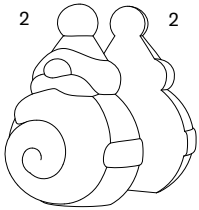


KT179
Santa Chimney

Ø mm 125×170 h
~ 380 g

PACKAGING: KS26



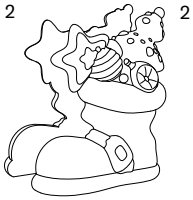


KT180
Santa Twist

Ø mm 140×180 h
~ 280 g

PACKAGING: KS32



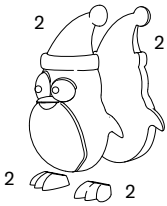


KT181
Santa Boot

mm 160×80×180 h
~ 390 g

PACKAGING: KS26



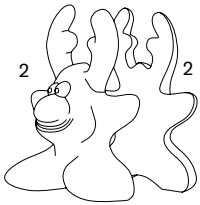


KT120
Pinguino

mm 130×105×170 h
~ 250 g

PACKAGING: KS26



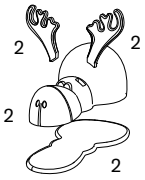


KT133
Renna

mm 145×90×175 h
~ 200 g

PACKAGING: KS26



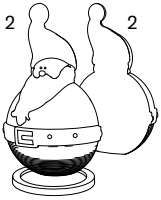


KT86
Rudolph

mm 195×100×100 h
~ 235 g

PACKAGING: KS26



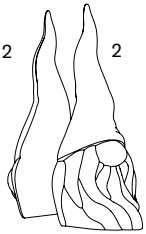


KT122
Babbo

Ø mm 105×170 h
~ 200 g

PACKAGING: KS26



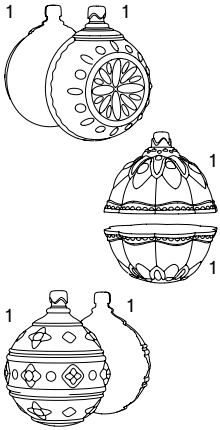


KT165
Gnomo

mm 115×85×200 h
~ 200 g

PACKAGING: KS26



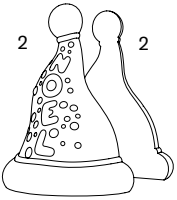


KT149
Xmas Balls

mm 100×75×120 h
Ø mm105×120 h
Ø mm100×120 h
~ 90 g cad./ each

PACKAGING: KS52



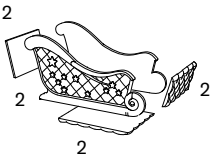


KT153
Noel

Ø mm 130×170 h
~ 180 g

PACKAGING: KS26



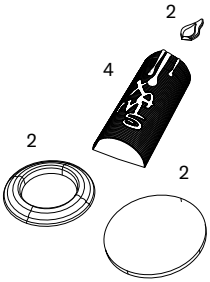


KT127
Slitta

mm 180×100×90 h
~ 200 g

PACKAGING: KS26





KT87
Candela

Ø mm 110×200 h
~ 215 g

PACKAGING: KS26

Stampi termoformati
Thermoformed moulds



KT159
Semisfere

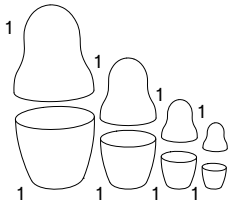
Kit 3 semisfere /
Kit 3 hemispheres
Ø mm 80
Ø mm 100
Ø mm 120

KT160
Semisfere

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



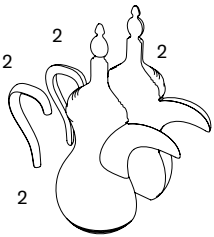




KTMATRIOSKA
Matrioska
by Olga Penioza

4 soggetti / 4 items
mm 200 - 150 - 100 - 50 h

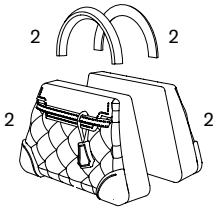




KTDALLAH
Dallah

mm 178×96×230 h
~ 320 g

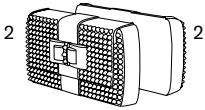




KT123
Borsetta

mm 165×80×150 h
~ 220 g





KT146
Pochette

mm 155×70×90 h
~ 170 g

PACKAGING: KS52

Stampi magnetici
Magnetic moulds

BPA free





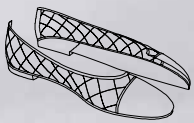
SH02
Zeppa

mm 170×70×155 h
~ 160 g



SCARPADECOLTE •
Scarpetta

mm 150×70×120 h
~ 150 g



SH01
Ballerina

mm 185×65×50 h
~ 90 g

• fino a esaurimento / until exhaustion


Merry
Christmas

Stampi termoformati serigrafati
Silkscreened thermoformed moulds

Aggiungi il cioccolato preferito e realizza creazioni sempre perfette per donare un tocco di creatività ai tuoi prodotti. Proposte uniche per Natale, Pasqua e tutte le occasioni speciali.

Add your favorite chocolate and create perfect creations to give a touch of creativity to your products. Unique proposals for Christmas, Easter and all your special occasions.

Pasqua
Easter

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free



T1037SB •

Ø mm 29 h - 2 design
rosa, verde, giallo, marrone / pink, green, yellow, brown
1000 impronte / indents

utilizzare solo con / use only with



T1022SB*

mm 50 h
rosa, rosso, giallo, marrone / pink, red, yellow, brown
200 impronte / 200 indents

utilizzare solo con / use only with

*Il kit include 200 sacchetti + 200 bastoncini /
The kit includes 200 bags + 200 paper sticks.
Abbinabile con / can be combined with: KS30 bastoncini 200 pezzi / sticks 200 pcs



T1023SB

mm 40 h
rosa, rosso, verde / pink, red, green
540 impronte / 540 indents

utilizzare solo con / use only with



T1025SB

mm 35 h
arancione, giallo, rosso, nero / orange, yellow, red, black
540 impronte / 540 indents

utilizzare solo con / use only with



T1026SB

mm 35 h
nero, rosa / black, pink
480 impronte / 480 indents

utilizzare solo con / use only with



T1027SB

mm 43×63 h
azzurro, rosso, nero, celeste / light blue, red, black, sky blue
240 impronte / 240 indents

utilizzare solo con / use only with



T1028SB

mm 26×40 h
verde, rosso, arancione, giallo / green, red, orange, yellow
450 impronte / 450 indents

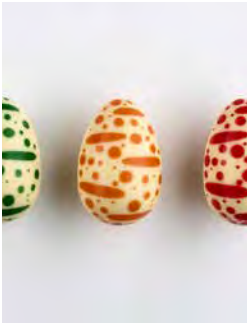
utilizzare solo con / use only with



T1029SB

mm 43×63 h
giallo, nero, rosso, marrone, azzurro / yellow, black, red, brown, light blue
240 impronte / 240 indents

utilizzare solo con / use only with



T1030SB

mm 26×40 h
rosso, arancione, verde / red, orange, green
450 impronte / 450 indents

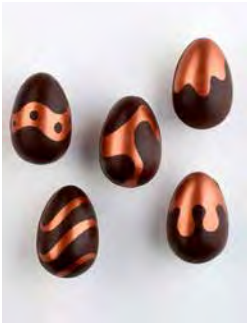
utilizzare solo con / use only with



T1031SB

mm 43×63 h
verde, arancione, marrone scuro / green, orange, dark brown
240 impronte / 240 indents

utilizzare solo con / use only with



T1032SB

mm 26×40 h
bronzo / bronze
450 impronte / 450 indents

utilizzare solo con / use only with

Natale
Christmas

Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free



T1033SB

Ø mm 35
rosso / red
630 impronte /
630 indents

utilizzare solo con /
use only with





T1034SB

mm 57-51 h
rubino, bronzo /
ruby, bronze
480 impronte / 480 indents

utilizzare con /
use with

T1035SB

Ø mm 30 h - 5 design
rubino / ruby
630 mezze sfere /
630 hemispheres

utilizzare con /
use with



T1036SB

Ø mm 40 h - 4 design
rame / copper
480 mezze sfere /
480 hemispheres

utilizzare con / use with



T1001SB

Ø mm 70 h
rubino, rame /
ruby, copper
120 mezze sfere /
120 hemispheres

utilizzare con / use with



T1002SB

Ø mm 30 h
rame, oro / copper, gold
630 mezze sfere /
630 hemispheres

utilizzare con / use with



T1004SB

mm 40 h
rosso, nero / red, black
480 impronte /
480 indents

utilizzare solo con /
use only with



T1005SB

mm 53 h
marrone, rosso, rosa / brown, red, pink
300 impronte / 300 indents

utilizzare solo con / use only with



T1006SB

mm 48 h
rosso, rosa, nero / red, pink, black
360 impronte / 360 indents

utilizzare solo con / use only with



T1007SB

mm 55 h
rosso, rosa, marrone / red, pink, brown,
240 impronte / 240 indents

utilizzare solo con / use only with



T1009SB

mm 60 h
rosso, marrone chiaro e scuro / red, light and dark brown
280 impronte / 280 indents

utilizzare solo con / use only with



T1010SB

mm 40 h
marrone scuro e chiaro, giallo, rosso / dark and light brown, yellow, red
480 impronte / 480 indents

utilizzare solo con / use only with



T1011SB

mm 42 h
rosso, arancione, nero / red, orange, black
800 impronte / 800 indents

utilizzare solo con / use only with



T1012SB

mm 45 h
verde, rosso, nero / green, red, black
350 impronte / 350 indents

utilizzare solo con / use only with



T1013SB

mm 50 h
rosso, verde / red, green
360 impronte / 360 indents

utilizzare solo con / use only with



T1014SB

mm 60 h
rosso, verde, marrone scuro, giallo / red, green, dark brown, yellow
200 impronte / 200 indents

utilizzare solo con / use only with



T1015SB

mm 52 h
rubino, oro / ruby, gold
400 impronte / 400 indents

utilizzare con / use with



T1016SB

mm 68 h
giallo, marrone / yellow, brown
400 impronte / 400 indents

utilizzare solo con / use only with



T1017SB*

mm 60 h
marrone, rosso, giallo, beige / brown, red, yellow, beige
200 impronte / 200 indents

utilizzare solo con / use only with



T1018SB*

Ø mm 50
azzurro, rosso, verde, arancione, nero / light blue, red, green, orange, black
200 impronte / 200 indents

utilizzare solo con / use only with

*Il kit include 200 sacchetti + 200 bastoncini / The kit includes 200 bags + 200 paper sticks
Abbinabile con / can be combined with: KS30 bastoncini 200 pezzi / sticks 200 pcs

Collection

Misura foglio / Sheet size: mm 340×265
Il numero di impronte si intende per scatola /
The number of indents is per box

Cioccolato fondente
Dark chocolate

Cioccolato bianco
White chocolate

Cioccolato al latte
Milk chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free



T1020SB
Evidenziatore / Marker

lunghezza / length mm 90
rosa, verde, arancione /
pink, green, orange
300 impronte - 150 evidenziatori /
300 indents - 150 markers
10 fogli per confezione /
10 sheets per box

utilizzare solo con /
use only with



T1021SB
Matita / Pencils Size S

lunghezza / length mm 80
rosa, azzurro, arancione, verde,
giallo, rosso / pink, light blue,
orange, green, yellow, red
540 impronte - 270 matite /
540 indents - 270 pencils
9 fogli per confezione /
9 sheets per box

utilizzare solo con /
use only with



T1019SB
Matita / Pencils Size L

lunghezza / length mm 220
rosa, azzurro, arancione, verde,
giallo, rosso / pink, light blue,
orange, green, yellow, red
12 impronte - 6 matitone /
12 indents - 6 big pencils

utilizzare solo con /
use only with



Misura foglio / Sheet size: mm 340×265
10 fogli per confezione / 10 sheets per box
Il numero di impronte si intende per scatola /
The number of indents is per box

TFOOT-30SB

Ø mm 30
nero / black
630 mezze sfere /
630 hemispheres

utilizzare solo con /
use only with

TFOOT-70SB

Ø mm 70
nero / black
120 mezze sfere /
120 hemispheres

utilizzare solo con /
use only with



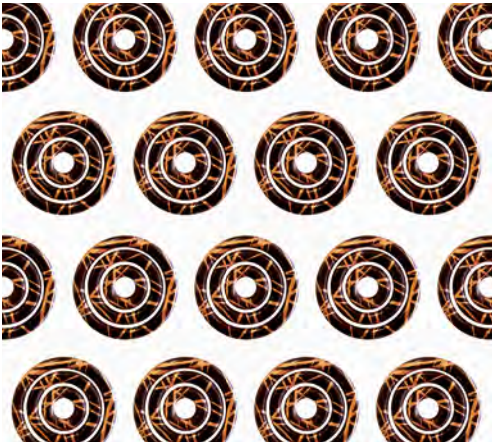
T114SB

Ø mm 50
giallo, marrone /
yellow, brown
200 impronte /
200 indents

utilizzare solo con /
use only with

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

KS30
200 bastoncini /
sticks



T405SB

Ø mm 60 - 42 - 25
rame / copper
200 impronte /
200 indents

utilizzare con /
use with



Serigrafie
Silkscreens

Le serigrafie permettono di creare velocemente decorazioni di grande effetto. I fogli vengono serigrafati con colori a base di burro di cacao e di facile utilizzo.

Silkscreens allow you to quickly create highly effective decorations. The sheets are screen-printed with easy-to-use cocoa butter-based colors.

Serigrafie
Silkscreens

Misura foglio / Sheet size: mm 340×265
30 fogli per scatola confezionati in pacchetti da 10. / Each box contains 30 sheets wrapped in packs of 10.

Cioccolato fondente
Dark chocolate

Cioccolato al latte
Milk chocolate

Cioccolato bianco
White chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free

Natale
Christmas



SD221SB

giallo / yellow

utilizzare con / use with



SD223SB

giallo, rosso / yellow, red

utilizzare con / use with



SD232SB

rosso / red

utilizzare con / use with

Pasqua
Easter



SD226SB

marrone, rosa /
brown, pink

utilizzare solo con /
use only with

Serigrafie / Silkscreens

Misura foglio / Sheet size: mm 340×265
30 fogli per scatola confezionati in pacchetti da 10. / Each box contains 30 sheets wrapped in packs of 10.

Cioccolato fondente
Dark chocolate

Cioccolato al latte
Milk chocolate

Cioccolato bianco
White chocolate

Colori perlescenti
Pearly colours

E171 free

AZO free

Love



SD224SB

rosso / red

utilizzare con / use with



SD225SB

rosso, nero / red, black

utilizzare solo con / use only with



SD233SB

magenta / magenta

utilizzare solo con / use only with

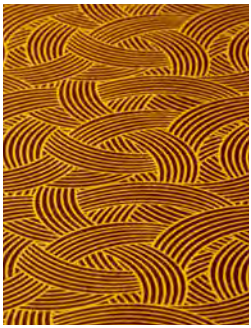


SD235SB

rosso / red

utilizzare con / use with

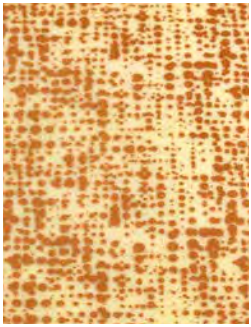
Collection



SD227SB

oro / gold

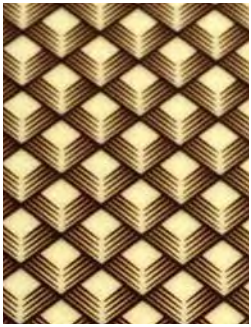
utilizzare con /
use with



SD228SB

rame / copper

utilizzare con /
use with



SD229SB

marrone / brown

utilizzare solo con /
use only with



SD230SB

oro / gold

utilizzare con /
use with



SD200SB

bronzo / bronze

utilizzare con /
use with



SD201SB

arancione, verde /
orange, green

utilizzare con /
use with



SD202SB

giallo / yellow

utilizzare con /
use with



SD203SB

giallo / yellow

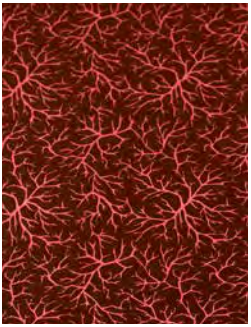
utilizzare con /
use with



SD204SB

rame / copper

utilizzare con /
use with



SD205SB

rubino / ruby

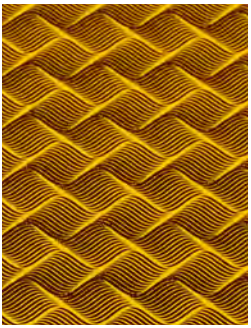
utilizzare con /
use with



SD206SB

rubino, bronzo /
ruby, bronze

utilizzare con /
use with



SD207SB

giallo / yellow

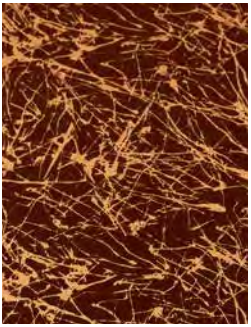
utilizzare con /
use with



SD208SB

arancione / orange

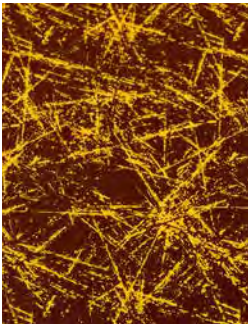
utilizzare con /
use with



SD209SB

bronzo / bronze

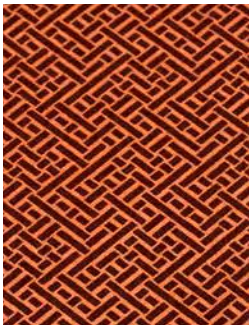
utilizzare con /
use with



SD210SB

giallo / yellow

utilizzare con /
use with



SD211SB

rame / copper

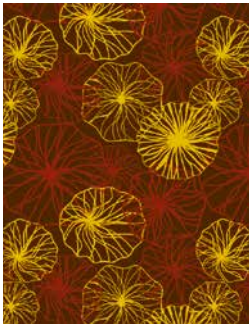
utilizzare con / use with



SD212SB

rubino, / ruby

utilizzare con / use with



SD213SB

giallo, rosso / yellow, red

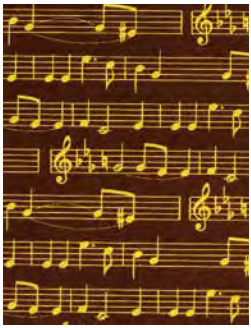
utilizzare con / use with



SD214SB

giallo, rosso, arancione / yellow, red, orange

utilizzare con / use with



SD215SB

giallo / yellow

utilizzare con / use with



SD216SB

giallo / yellow

utilizzare con / use with



SD217SB

verde chiaro e scuro / light and dark green

utilizzare solo con / use only with



SD218SB

marrone / brown

utilizzare solo con / use only with



SD219SB

magenta / magenta

utilizzare solo con /
use only with



SD220SB

marrone / brown

utilizzare solo con /
use only with



Transfer e blister personalizzati
Custom transfer and blister

Puoi apporre il tuo logo o la tua firma su tanti prodotti diversi:
- placchette in cioccolato extrasottili
- fogli termoformati, vuoti o pre-riempiti
- fogli serigrafati, da utilizzare con o senza chablon

Inviaci il tuo design a info@pavonitalia.com per avere una proposta personalizzata.

You can put your logo or signature on many different products:
- extra-thin chocolate plaques
- thermoformed sheets, empty or prefilled
- silkscreened sheets, to be used with or without chablon.

Send us your design to info@pavonitalia.com to have a customized proposal.

Transfer e blister personalizzati
Custom transfer and blister

Placchette in cioccolato extrasottili
Extra-thin chocolate plaques

LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
5 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, latte o fondente

LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
5 boxes
(5 sheets per box)

CHOCOLATE:
white, milk, dark



Tonde / Round



Code	Dimension (mm)	Pezzi per scatola Pcs per box
P203	Ø 10	760
P216	Ø 18	560
P110	Ø 20	450
P205	Ø 25	275
P418	Ø 30	210
P204	Ø 35	180
P417	Ø 40	160
P157	Ø 45	105
P078	Ø 50	105

Ovale / Oval



Code	Dimension (mm)	Pezzi per scatola Pcs per box
P109	25×15	520
P150	30×20	300
P002/335	42×25	200
P332	30×40	190
P521	60×26	204
P397	72×25	125

Quadrato / Square



Code	Dimension (mm)	Pezzi per scatola Pcs per box
P170	13×13	1485
P096	15×15	1250
P004/105	20×20	630
P041/136	25×25	450
P005/065	30×30	300
P012/365	37×37	180
P073	40×40	135
P021/127	50×50	105

Rettangolare / Rectangular



Code	Dimension (mm)	Pezzi per scatola Pcs per box
P168	20×8	1620
P219	35×9	450
P468	60×10	450
P428	120×12	360
P020	30×15	600
P057/131	70×15	250
P156	40×16	405
P348	25×20	540
P037	55×20	210
P003/108	37,5×24	300
P074	50×25	210
P056	70×25	150
P339	35×30	250
P030	55×30	150
P023/135	50×36	150
P075	60×40	90

Cuore / Heart







Code	Dimension (mm)	Pezzi per scatola Pcs per box
P048	32×29	200
P115	34×33	200
P011	30×30	300
P012	37,5×37,5	200
P053	50×50	105

Blister

Vuoti o pre-riempiti con cioccolato fondente, bianco o al latte. Completamente personalizzabili. /
Empty or pre-filled with dark, white or milk chocolate. Fully customizable.

BLISTER VUOTI
LOGO:
da 1 a 4 colori

(50 fogli a confezione)
Contattaci per un preventivo.

BLISTER PRE-RIEMPITI
LOGO:
da 1 a 4 colori

QUANTITÀ MINIMA:
5 confezioni
(5 fogli a confezione)

CIOCCOLATO:
bianco, al latte e fondente

EMPTY BLISTER
LOGO:
from 1 to 4 colours

(50 sheets per box)
Contact us for a quote.

PRE-FILLED BLISTER
LOGO:
from 1 to 4 colours

MINIMUM QUANTITY:
5 boxes
(5 sheets per box)

CHOCOLATE:
white, milk and dark



Tondo / Round



Code	Dimension (mm)	Impronte per foglio Indents per sheet	
B181	Ø 24	120	senza bordo / without frame
B139	Ø 30	72	senza bordo / without frame
B159	Ø 40	48	senza bordo / without frame

Ovale / Oval





Code	Dimension (mm)	Impronte per foglio Indents per sheet	
B161	33×22	90	senza bordo / without frame
B162	40×25	72	senza bordo / without frame
B167	47×24	70	senza bordo / without frame
B134	57×35	36	senza bordo / without frame
BR148	33×22	90	con bordo / with frame
BR108	40×25	72	con bordo / with frame
BR109	57×35	36	con bordo / with frame

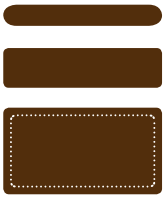
Quadrato / Square





Code	Dimension (mm)	Impronte per foglio Indents per sheet	
B707	20x20	192	senza bordo / without frame
B204	30x30	72	senza bordo / without frame
B705	32x32	80	senza bordo / without frame
BR147	40x40	48	con bordo / with frame

Rettangolare / Rectangular

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	B702	60×8	120	senza bordo / without frame
	B197	60×15	84	senza bordo / without frame
	B163	55×30	36	senza bordo / without frame
	BR149	55×30	36	con bordo / with frame

Cuore / Heart

	Code	Dimension (mm)	Impronte per foglio Indents per sheet	
	BR102	33×32	54	con bordo / with frame

Personalizza i sigilli con il tuo logo e colori
Customize the seals with your logo and colours

Code	Dimension (mm)	Impronte per foglio Indents per sheet
B708	Ø mm 35	63





Fogli serigrafati “Decocioc” Silkscreened sheets “Decocioc”

I fogli serigrafati Decocioc possono essere personalizzati con il tuo logo o design, in ordine sparso o prespaziato, in tanti chablon dalle forme diverse. /
Decocioc silkscreened sheets can be customised with your logo or design in a scattered or pre-spaced order, with a variety of chablon stencil shapes.

SERIGRAFIE:
da 1 a 4 colori

QUANTITÀ MINIMA:
5 confezioni, totale 250 fogli (50 fogli a scatola)

MISURA FOGLIO:
mm 340×265

SILKSCREENED SHEETS:
from 1 to 4 colours

MINIMUM QUANTITY:
5 boxes, total 250 sheets (50 sheets per box)

SHEET SIZE:
mm 340×265



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



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



Chablon per fogli serigrafati
Chablon for silkscreened sheets

Tondi, quadrati, rettangolari, triangolari, a cuore, ellittici. Scegli fra le numerose forme e dimensioni di chablon (mm 340×280). / Round, square, rectangular, triangular, heart-shaped, oval. Choose from a wide range of chablon shapes and sizes (mm 340×280).

	Code	Dimension (mm)	Pezzi per scatola Pcs per box
	D25T	Ø 25	56
	D3T	Ø 30	48
	D35T	Ø 35	35
	D4T	Ø 40	30
	D40-O	40×24	36
	D45-O	45×27	30
	D3C	Ø 30	48
	D35C	Ø 35	35
	D25QR	23,5×23,5	56
	D4QR	40×40	30
	D51R	52×12	65
	D52R	52×26	35
	D38TR	38×38	66



Attrezzature per cioccolato
Chocolate equipment

Tutta la gamma di strumenti indispensabili per la lavorazione del cioccolato.

A complete range of essential tools for chocolate.

Attrezzature per cioccolato
Chocolate equipment

FlyChoc

Un progetto realizzato in collaborazione con il Maestro Stefano Laghi e Filippo Re. Dieci attrezzi in acciaio inox pensati per realizzare decorazioni in cioccolato dalle forme e dimensioni diverse. Con FlyChoc piume e foglie si realizzano in modo semplice, veloce e razionale, con un risultato impeccabile. / A project developed in collaboration with pastry chefs Stefano Laghi and Filippo Re. Ten stainless steel tools to create chocolate decorations of various shapes and sizes. With FlyChoc feathers and leaves can be created simply, quickly and rationally, with an impeccable result.

Foglia larga / Large leaf



Code	Size	Foglia / Leaf Dimension (mm)
CH1	S	40×30
CH2	M	50×36
CH3	L	60×44

Foglia / Leaf



Code	Size	Foglia / Leaf Dimension (mm)
CH4	S	42×22
CH5	M	60×30
CH6	L	80×40

Piuma / Feather

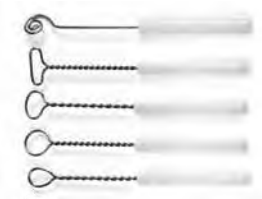


Code	Size	Foglia / Leaf Dimension (mm)
CH7	S	60×20
CH8	M	80×23
CH9	L	100×24
CH10	XL	120×24

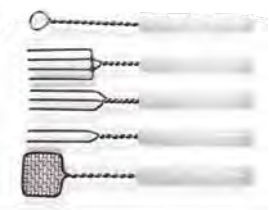
Forchettine pralineria
Praline forks

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

SFP
Serie completa di 10 pezzi / Complete set of 10 pcs

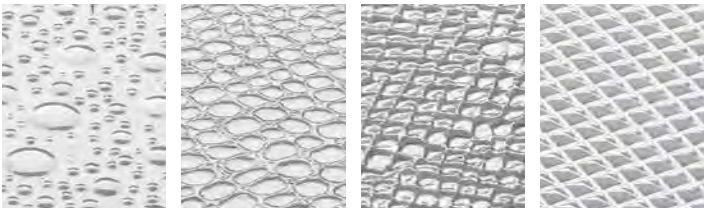


Code
SFP1
SFP9
SFP8
SFP6
SFP7



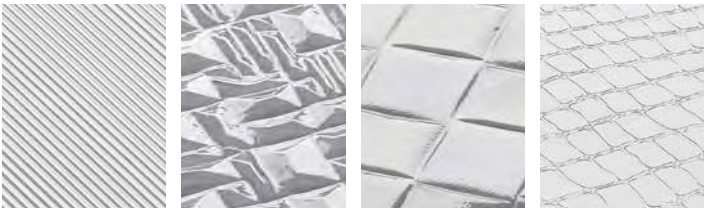
Code
SFP5
SFP4
SFP3
SFP2
SFP10

Texture per decoro praline
Texture for praline decoration



STRKIT1

32 fogli mm 400×250
4 decorazioni,
8 per tipo
32 sheets mm 400×250
4 decorations,
8 for each type



STRKIT2

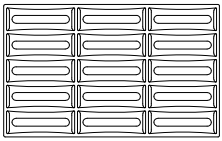
32 fogli mm 400×250
4 decorazioni,
8 per tipo
32 sheets mm 400×250
4 decorations,
8 for each type



Delicious Snack

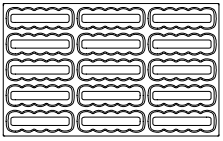
Due stampi in silicone per creare snack dolci o salati, con ripieni e golose farciture. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /
Two silicone moulds to create snacks, sweet or savoury, with delicious fillings under the coating. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

Dimensione stampo /
Mould size: mm 285×175



DS01

mm 90×30×19 h
~ 38 ml
15 impronte / indents



DS02

mm 90×30×19 h
~ 38 ml
15 impronte / indents





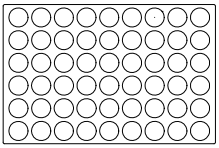




Chocoflex

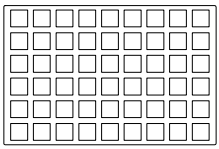
Stampi in silicone per creazioni dolci o salate. Ideali per realizzare grandi quantità in poco tempo. Gli stampi possono essere utilizzati in forno, in frigorifero e abbattitore. Resistono a temperature da -40°C a + 250°C. /
Silicone moulds for sweet or savoury creations. Ideal for making large quantities in a short time. They can be used in ovens, refrigerators and blast chillers. They can withstanding temperatures from -40°C to +250°C.

Dimensione stampo /
Mould size: mm 290×190



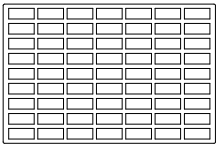
LS01

Ø mm 26×14 h
~ 7,5 ml
54 impronte / indents



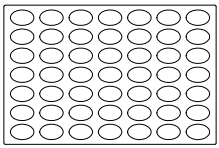
LS02

mm 23×23×14 h
~ 7,5 ml
54 impronte / indents



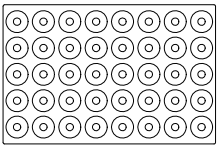
LS03

mm 35×14×14 h
~ 7,5 ml
63 impronte / indents



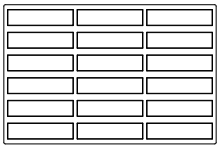
LS04

mm 32×21×14 h
~ 7,5 ml
49 impronte / indents



LS06

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



LS07

mm 90×22×10 h
~ 19,5 ml
18 impronte / indents








pavoni
Velvet spray colour
Colore spray effetto velluto
DOLCE VELLUTO
DV15B
pavoni
Water - soluble powder colour
ABSOLUTE
pavoni
Fat-soluble powder colour
CHOCOLART
pavoni
Velvet spray colour
Colore spray effetto velluto
DOLCE VELLUTO
DV47SB
pavoni
Cocoa butter colour
Colore al burro di cacao
CHOCOLART
Black - Nero
LB07SB
pavoni
Pearly powder colour
BRILLIANT

Colori e materie prime *Colours & raw materials*

Colori	422
Concentrati naturali	431
Decorazioni	433
Materie prime	443

Colori in Spray
Spray colours

Spray effetto velluto “Dolce Velluto” 400 ml
Velvet effect spray “Dolce Velluto” 400 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours

Spray al burro di cacao colorato, da applicare su superfici fredde per ottenere l'effetto velluto. / Coloured cocoa butter spray to be applied on cold surfaces to achieve the velvet effect.



- DV1SB rosso red
- DV2SB arancione orange
- DV3SB* giallo yellow
- DV4SB rosa pink
- DV5SB* marrone scuro dark brown
- DV6SB marrone chiaro light brown
- DV7SB* bianco white
- DV8SB verde green
- DV9SB* azzurro sky blue
- DV12SB amarena black cherry
- DV14SB nero black
- DV15SB blu tiffany tiffany blue
- DV17SB* oro gold

Spray effetto velluto a base di olio vegetale 400 ml
Velvet effect spray with a vegetable oil base 400 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Formulazione a base di olio vegetale. Disponibile in 13 colori intensi e vibranti con un'elevata concentrazione di pigmenti per un effetto velluto uniforme e ricco su superfici fredde. Ideale per grandi produzioni. / Vegetable oilbased formulation. Available in 13 intense, vibrant colours with a high pigment concentration for an even, rich velvet effect on cool surfaces. Ideal for large productions.

- VOB1 rosso / red
- VOB2 arancione / orange
- VOB3* giallo / yellow
- VOB4 rosa / pink
- VOB5* marrone scuro / dark brown
- VOB6 marrone chiaro / light brown
- VOB7* bianco / white
- VOB8 verde / green
- VOB9* azzurro / sky blue
- VOB12 amarena / black cherry
- VOB14 nero / black
- VOB15 blu tiffany / tiffany blue
- VOB17* oro / gold

Colori in Spray
Spray colours

Spray perlescente 250 ml
Pearl effect spray 250 ml

E171 free

100% AZO FREE



Base alcolica, per decorazione dolci, cioccolato e pasta di zucchero. /
Alcohol based, for cake decoration, chocolate and sugar paste.

- SM10SB oro / gold
- SM13SB argento / silver
- SM11SB bronzo / bronze
- SM12SB rubino / ruby

Spray pastello 250 ml
Pastel spray 250 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Pronti all'uso per decorazione torte a base di panna e cioccolato, biscotti, wafer e cialde a base di pasta di zucchero. /
Ready to use, ideal to decorate creams and chocolate cakes, biscuits, wafers and sugar paste wafers.

- SP01250SB rosso / red
- SP05250SB* blu / blue
- SP02250SB* rosa / pink
- SP07250SB arancione / orange
- SP03250SB marrone / brown
- SP08250SB* verde / green
- SP04250SB giallo / yellow



Colori in polvere
Powder colours

Idrosolubile in polvere “Absolute” 50 g
Water soluble powder “Absolute” 50 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Alta densità di colore, per zucchero artistico, macaron, pasta di zucchero e ghiaccia. / High colour density, for artistic sugar, macarons, sugar paste and icing.
(by Emmanuele Forcone)

- A01SB rosso ciliegia / cherry red
- A02SB arancione / orange
- A03SB giallo limone / lemon yellow
- A04SB verde mela / apple green
- A05SB verde / green
- A06SB* blu / blue
- A07SB viola / purple
- A08SB rosa / pink
- A09SB marrone / brown
- A10SB nero / black
- A11SB rosso vivo / bright red

Liposolubile in polvere “Chocolart” 40 g
Fat soluble powder “Chocolart” 40 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Alta densità di colore, da sciogliere nel burro di cacao. /
High colour density to melt in cocoa butter. products.
(by Emmanuele Forcone)

L01SB* verde mela apple green	L07SB* nero black
L02SB* verde green	L08SB* bianco white
L03SB* blu blue	L09SB rosa pink
L04SB* giallo limone lemon yellow	L10SB rosso red
L05SB giallo uovo egg yellow	L11SB* lilla lilac
L06SB arancione orange	L12SB* blu tiffany tiffany blue

Colori in polvere
Powder colours

Perlescente in polvere “Brilliant” 40 g
Metallized powder “Brilliant” 40 g

E171 free
100% AZO FREE



Effetto perlescente per lavorazioni in cioccolato, zucchero e pastigliaggio. Solubili in alcol o utilizzabili allo stato puro. /
Pearlescent effect for your chocolate, sugar and pastillage creations. Soluble in alcohol or usable in purity.
(by Emmanuele Forcone)

- M01SB oro / gold
- M02SB argento / silver
- M03SB rubino / ruby
- M04SB bronzo / bronze
- M07SB rame / copper
- M08SB viola / purple

Polvere perlescente spray “Stardust” 10 g
Spray pump powder “Stardust” 10 g

E171 free
100% AZO FREE



Fine polvere perlescente con pompetta ad aria per decorare prodotti finiti. /
Thin pearlescent powder with air pump for decorating finished products.

- S01SB rubino / ruby
- S02SB oro / gold
- S03SB argento / silver
- S04SB bronzo / bronze

Colori al burro di cacao
Cocoa butter colours

Burro di cacao “Chocolart” 200 g
Cocoa butter “Chocolart” 200 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Colori pronti all’uso. Ideali per colorare cioccolato in massa, in superficie e in stampo. / Ready to use colours. Ideal for colouring chocolate, surface and mould.
(by Emmanuele Forcone)

LB01SB* verde mela apple green	LB08SB* bianco white
LB02SB* verde green	LB09SB rosa pink
LB03SB* blu blue	LB10SB rosso red
LB04SB* giallo limone lemon yellow	LB11SB* lilla lilac
LB05SB giallo uovo egg yellow	LB12SB* oro gold
LB06SB arancione orange	LB14SB* bronzo bronze
LB07SB* nero black	LB15SB* rubino ruby

Colori liquidi
Liquid colours

Liposolubile liquido 180 g
Fat soluble liquid 180 g

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Ideali per la colorazione di masse di cioccolato e di tutte le masse grasse. /
Suitable to colour mass of chocolate and all fat masses.

- LL01SB verde green
- LL02SB giallo uovo egg yellow
- LL07SB rosso red
- LL08SB* blu blue
- LL10SB* nero black
- LL11SB giallo limone lemon yellow

Idrosolubile liquido 190 ml
Water-soluble liquid 190 ml

E171 free

100% AZO FREE

*Colori AZO free
AZO free colours



Colori idrosolubili a base di acqua per aerografo. /
Water-soluble colours for airbrush.

- CLN01SB verde green
- CLN02SB giallo uovo egg yellow
- CLN04SB viola purple
- CLN05SB marrone brown
- CLN06SB* azzurro sky blue
- CLN07SB rosso red
- CLN08SB* blu blue
- CLN09SB rosa pink
- CLN10SB nero black
- CLN11SB giallo limone lemon yellow

Concentrati naturali
Natural extract

Concentrati naturali a base burro di cacao “Seasons” 200 g
Cocoa butter natural concentrates “Seasons” 200 g

E171 free

100% AZO FREE

Seasons è la gamma di concentrati vegetali a base burro di cacao per la colorazione di masse di cioccolato, per l’applicazione diretta, oppure all’interno di glasse o finiture ad effetto velluto. Vegan friendly. /
Seasons is the range of cocoa butter with vegetable concentrates for colouring chocolate masses, for direct application, for glazes or velvet effect finishing. Vegan friendly.



- NC01 verde mela / apple green
- NC02 verde / green
- NC03 azzurro / light blue
- NC04 giallo / yellow
- NC05 rosso ciliegia / cherry red
- NC06 arancione / orange
- NC07 viola / purple
- NC08 • fondente / dark brown
- NC09 rosa / pink
- NC10 rosso / red

• fino a esaurimento / until exhaustion

Concentrati naturali in polvere “Seasons” 80 g
Powdered natural concentrates “Seasons” 80 g

E171 free

100% AZO FREE

Seasons aggiunge un tocco in più alle tue preparazioni. Glasse, impasti, creme, farciture, frolle, viennoiserie: sono solo alcuni degli usi possibili di Seasons. Concentrati vegetali a base di alga spirulina, zucca, barbabietola e molti altri. /
Seasons adds an extra touch to your preparations. Icing, doughs, creams, fillings, shortcrust pastry, viennoiserie: these are just some of Seasons many uses. Plant extracts based of spirulina algae, pumpkin, beetroot and many others.



- NCP01 verde mela / apple green
- NCP02 verde / green
- NCP03 • azzurro / light blue
- NCP04 giallo / yellow
- NCP05 rosso ciliegia / cherry red
- NCP06 arancione / orange
- NCP07 viola / purple
- NCP09 rosa / pink
- NCP10 rosso / red

• fino a esaurimento / until exhaustion

Decorazioni
Decorations

Chocoice 400 ml



Refrigerante spray per zucchero e cioccolato. / Chocolate and sugar spray cooler.

Code

CHOCOICE

100% AZO FREE

Brillspray 400 ml



Lucidante spray per cioccolato, zucchero e marzapane. / Chocolate, sugar and marzipan spray glazing.

Code

BRILLSPRAY

100% AZO FREE

Decorazioni
Decorations

Pepite perlescenti di cioccolato 120 g
Pearly chocolate grains 120 g

E171 free

100% AZO FREE



Pepite di cioccolato dall'effetto perlescente per la decorazione di soggetti in cioccolato. / Chocolate grains with a pearlescent effect to decorate your chocolate creations.

- PT01SB • rame / copper
- PT04SB bronzo / bronze
- PT02SB rubino / ruby
- PT03SB oro / gold

• fino a esaurimento / until exhaustion

Perle di zucchero 120 g
Sugar pearls 120 g

E171 free

100% AZO FREE



- ZP01SB oro / gold Ø 4 mm
- ZP05SB blu metallizzato / metallized blue Ø 4 mm
- ZP02SB argento / silver Ø 4 mm
- ZP06SB oro / gold Ø 6 mm
- ZP03SB rosa metallizzato / metallized pink Ø 4 mm
- ZP07SB argento / silver Ø 6 mm
- ZP04SB verde metallizzato / metallized green Ø 4 mm

Decorazioni
Decorations

Scaglie 1 g
Flakes 1 g



OROSC1
oro
gold

ARGENTOSC1
argento
silver

Polvere 0,5 g
Powder 0,5 g



OROPV
oro
gold

ARGENTOPV
argento
silver

Fogli
Sheets



ORO
oro
gold

ARGENTO
argento
silver

0,35 g
80×80 mm
25 fogli - sheets

Easydecor 1 kg



Pasta di zucchero, aromatizzata alla vaniglia, adatta a coperture e modellaggio in piano o tridimensionale, aggiungendo zucchero a velo. Pronta all'uso. Disponibile in vari colori, si può anche colorare con idrosolubili Pavoni Italia. / Sugar paste lightly flavoured with vanilla. It is suitable for cake covering and flat modeling (for three-dimensional modeling is sufficient to harden the dough by adding sugar). Ready to use. Available in various colours, it can be also coloured with water-soluble colours.

EASYBN
bianco
white

EASYN
nero
black

EASYR
rosso
red

Decotab 6 kg



Decotab è ideale per la copertura di torte e per la realizzazione di soggetti e decorazioni. Decotab ha un leggero aroma di mandorla e può essere colorato utilizzando i colori idrosolubili. /
Decotab can be used to cover cakes and create subjects and decorations. Decotab is white coloured with an almond hint; it can be also coloured with the water-soluble food colours.

DECOTAB
bianco
white

Decorazioni
Decorations

Decotab colours
250 g e 1 kg



Realizzate con la stessa ricetta di Decotab, le paste di zucchero Decotab colours offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore. /
Made with the same recipe for Decotab, the Decotab coloured sugar pastes offer many decorative opportunities with remarkable time-saving and a perfect colour homogeneity.

Decotab colours 250 g

DTBN250
bianco
white

DTN250
nero
black

DTCO250 •
marrone
brown

DTAZ250 •
azzurro
light blue

DTAR250 •
arancione
orange

DTR250 •
rosso
red

DTFU250 •
fucsia
fuchsia

• fino a esaurimento / until exhaustion

• fino a esaurimento / until exhaustion

Decotab colours 1 kg

DECOTABBN
bianco
white

DECOTABN
nero
black

DECOTABR •
rosso
red

• fino a esaurimento / until exhaustion

Pastamica 5 kg



Pasta di zucchero bianca e malleabile per copertura. Aromatizzata alla vaniglia. Facile da stendere, per una copertura perfetta, senza crepe e bolle. /
Elastic and white sugar paste for covering. It has a light vanilla hint. Easy to spread, it creates a perfect covering, without breaks and bubbles.

Code

PASTAMICA

• fino a esaurimento / until exhaustion

Decorazioni
Decorations

Massa Pavoni Summer 5 kg



Pasta di zucchero bianca ed elastica, adatta per copertura. Non teme l'umidità e gli sbalzi di temperatura. Non crea condensa superficiale una volta estratta la torta dal frigo. Aroma vanigliato. Colore bianco. / Elastic and perfect for covering, it has a soft vanilla taste. It resists at humidity and hot temperature, it does not create surface condense once the cake gets out from refrigerator. Pure white colour.

Code

MASSAPAVONISUMMER

Ciocoplast 6 kg



Cioccolato plastico per modellaggio ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità lo rende adatto anche a coperture. Non si attacca alle mani, rimane morbido per giorni e ha un gradevole sapore di cioccolato. Disponibile nei colori bianco e marrone. / The plastic chocolate is the ideal product for the creation of flowers and ribbons, thanks to its consistency. The extreme malleability and plasticity of this product make it suitable to cover cakes too. Ciocoplast does not stick to hands, remains soft for days and has a pleasant chocolate taste. Available in white and brown colours.

CIOCOPLASTBN
bianco
white

CIOCOPLASTMR
marrone
brown

Ciocoplast colours 250 g e 1 kg



Ciocoplast colours è una gamma di colori vividi e intensi per decorare soggetti e preparazioni, con un notevole risparmio di tempo e grande omogeneità di risultato. /
Ciocoplast colours offer a range of intense colours to decorate cakes with considerable time-saving and great colour uniformity.

Ciocoplast colours 250 g

- CPBN250 • bianco / white
- CPN250 • nero / black
- CPCO250 • marrone / brown
- CPG250 • giallo / yellow
- CPRA250 • rosa / pink
- CPR250 • rosso / red
- CPVS250 • verde scuro / dark green
- CPAZ250 • azzurro / light blue

• fino a esaurimento / until exhaustion

Ciocoplast colours 1 kg

- CIOCOPLASTWH bianco / white

• fino a esaurimento / until exhaustion

Decorazioni
Decorations

Isomalto per zucchero artistico
Isomalto for artistic sugar



Code	Peso / Weight (g)
ISOPAV500 •	500
ISOMALTOKG1 •	1000
ISOMALTOKG5 •	5000
ISOMALTO •	25 kg

• fino a esaurimento / until exhaustion

Mix Macaron 500 g



Preparato per la realizzazione di macarons. Ideale da usare con i nostri tappetini per macaron. /
Powder mix to create macarons. It can be used with our macaron mats.

MACARONBN •
bianco
white

• fino a esaurimento / until exhaustion

Decorazioni
Decorations

Magic Decor

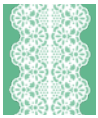


Preparato in polvere, da utilizzare in abbinamento ai tappetini in silicone per decorazioni, per la creazione di pizzi in zucchero. /
Magic Decor is a powder mix you can use on our silicone mats for decorations to create amazing sugar laces.

Code	Peso / Weight (g)
MAGICDECOR250	250
MAGICDECOR	500
MAGICDECOR3 •	3000

• fino a esaurimento / until exhaustion

Strisce in silicone
Stripe silicone mats


SMD04A •
mm
390×80,5 h


SMD04B •
mm
390×80,5 h

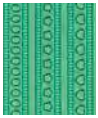

SMD05 •
mm
390×80,5 h


SMD07A •
mm
390×80,5 h


SMD07B •
mm
390×80,5 h


SMD08 •
mm
390×80,5 h


SMD09 •
mm
390×80,5 h


SMD10 •
mm
390×80,5 h


SMD11 •
mm
390×80,5 h


SMD102 •
mm
368×135 h


SMD100 •
mm
368×135 h


TMD05 •
mm
400×300 h


TMD02 •
mm
400×300 h


TMD04 •
mm
400×300 h


TMD06 •
mm
400×300 h


TM D08 •
mm
400×300 h

• fino a esaurimento / until exhaustion

Materie prime
Raw materials

Agar Agar 250 g •

Per gelificare creme e liquidi. Vegetale, naturale, agente gelificante solubile al caldo. L'effetto gel si ottiene quando si raffredda. Sostituto della gelatina per dolci, pasticcini, dessert. La soluzione agar agar deve essere prima portata a ebollizione. /
To gel creams and fluids. Vegetable, natural, heat-soluble gelling agent. The gel is obtained when cooled. Substitute of gelatine in confectionery, pastry, desserts. The agar agar solution must first be brought to the boil.

Gomma xanthano
Xanthan gum 250 g •

Utile a stabilizzare e addensare impasti privi di glutine o ispessire le salse. /
To stabilize and thicken gluten free dough. To thicken sauces.

Sciroppo di glucosio
Glucose syrup 250 g •

Previene la congelazione di gelati e mousse e la cristallizzazione di praline e prodotti in cioccolato. Utile per preparare pasta di zucchero e cioccolato plastico. /
To prevent freezing of ice cream and mousse. To prevent crystallization of pralines and other chocolate products. To prepare sugar paste and plastic chocolate.

Sali Di Silicio
Silicon Salts 1 Kg

Protegge dall'umidità le composizioni artistiche in zucchero colato e cioccolato. /
To protect cast sugar and chocolate compositions from humidity.

• fino a esaurimento / until exhaustion


FOROSIL64

Attrezzature
Equipment

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Stampi monouso
Disposable moulds

Stampi monouso ideali per realizzare semifreddi e dessert in diverse forme e misure.

Disposable moulds ideal for making parfaits and desserts in different shapes and sizes.

Voilà

L'innovazione per la pasticceria.

Scopri i vantaggi di Voilà, gli stampi monouso in plastica per torte e creazioni individuali, disponibili in diverse misure e forme, che ottimizzano ogni fase del processo produttivo.

Vantaggi principali:

- Velocità e efficienza
  Lavoro più rapido ed efficiente. Riduce i tempi di preparazione dei semifreddi, velocizzando la produzione.
- Tempi di raffreddamento ridotti
  Design innovativo per un raffreddamento rapido e uniforme.
- Sostenibilità
  100% riciclabili nella filiera della plastica, senza bisogno di detergenti, acqua o detersivi inquinanti.
- Stoccaggio razionalizzato
  Ottimizzazione dello spazio, senza necessità di pellicola protettiva.
- Risparmio materiale
  Riduzione del 20% dei consumi di materia prima, senza sprechi. Ottimizzazione dei costi e delle forniture grazie a una gestione efficiente della materia prima.
- Facilità di smodellamento
  La plastica doppiata e sostenuta garantisce resistenza, mentre la linguetta grip facilita una gestione pratica e comoda, rendendo lo smodellamento semplice e veloce.

Voilà è la soluzione per rendere il tuo laboratorio più organizzato e sostenibile, ottimizzando risorse e spazi. Scegli Voilà per migliorare il tuo lavoro in pasticceria.

Innovation for pastry.

Discover the advantages of Voilà, the disposable plastic molds for cakes and individual creations, available in various sizes and shapes, designed to optimize every stage of the production process.

Key benefits:

- Speed and efficiency
  Faster, more efficient work. Reduces preparation time for semifreddos, speeding up production.
- Reduced cooling time
  Innovative design for rapid, even cooling.
- Sustainability
  100% recyclable in the plastic recycling chain, with no need for detergents, water, or polluting cleaning agents.
- Optimized storage
  Space-saving design, eliminating the need for protective film.
- Material savings
  Reduces raw material consumption by 20%, with no waste. Optimizes costs and supplies through efficient raw material management.
- Ease of demolding
  The double-layered, reinforced plastic ensures durability, while the grip tab makes handling practical and easy, facilitating quick and effortless demolding.

Voilà is the solution to make your workshop more organized and sustainable, optimizing resources and space. Choose Voilà to improve your pastry work.



Voilà tondi per torte
Round Voilà for cakes



Code	Dimension (mm)	Pcs per box	abbinabile con can be combined with
VL120	Ø mm 120×40 h	300	
VL140	Ø mm 140×40 h	300	
VL160	Ø mm 160×40 h	300	IN140
VL180	Ø mm 180×40 h	225	IN160
VL200	Ø mm 200×40 h	150	IN180
VL220	Ø mm 220×40 h	100	IN200
VL240	Ø mm 240×40 h	100	IN220

Voilà tondi per inserimenti
Round Voilà for inserts



Code	Dimension (mm)	Pcs per box	abbinabile con can be combined with
IN140	Ø mm 140×10 h	600	VL160
IN160	Ø mm 160×10 h	450	VL180
IN180	Ø mm 180×10 h	400	VL200
IN200	Ø mm 200×10 h	300	VL220
IN220	Ø mm 220×10 h	220	VL240









Voilà per monoporzioni
Voilà for single-serving portions



Code	Dimension (mm)	Pcs per box
VL65	Ø mm 65×40 h	900

Voilà quadrate per torte
Square Voilà for cakes



Code	Dimension (mm)	Pcs per box
VLQ140	mm 140×140×40 h	300
VLQ160	mm 160×160×40 h	300
VLQ180	mm 180×180×40 h	150

Voilà per quadri
Voilà frames



Code	Dimension (mm)	Pcs per box
VL4030	Dim. internal mm 360×360×30 h Dim. external mm 390×390×30 h	50
VL4035	Dim. internal mm 360×360×35 h Dim. external mm 390×390×35 h	50
VL6430	Dim. internal mm 570×365×30 h Dim. external mm 590×390×30 h	30
VL6435	Dim. internal mm 570×365×35 h Dim. external mm 590×390×35 h	30
VL6440	Dim. internal mm 570×365×40 h Dim. external mm 590×390×40 h	30










SDV64




Spv®
GASTRO 1/1
30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46

Tappetini in silicone
Silicone mats

Scopri tutta la gamma di tappetini antiaderenti in silicone in differenti misure e utilizzi.
Spv, la linea iconica di Pavoni Italia, indispensabile in ogni pasticceria, in silicone alimentare per cottura e surgelazione e Forosil, il microforato per le cotture ottimali di numerose preparazioni da forno.
Novità dedicate al mondo della ristorazione con innovativi tappetini con angoli stondati che sapranno adattarsi perfettamente alle teglie gastronorm.

Discover the entire range of non-stick silicone mats; different sizes and uses.
Spv, the iconic line of Pavoni Italia, indispensable in every pastry shop, in food-grade silicone with multiple uses and Forosil, the micro-perforated mat for optimal cooking of different preparations.
New products dedicated to the world of catering and restaurant with innovative mats with rounded corners that will fit perfectly to gastronorm trays.

Tappettini Gastronorm
Gastronorm Mats

Tappettini in silicone antiaderente con angoli arrotondati per teglie Gastronorm 1/1. /
Non-stick silicone mats with rounded corners for Gastronorm 1/1 trays.

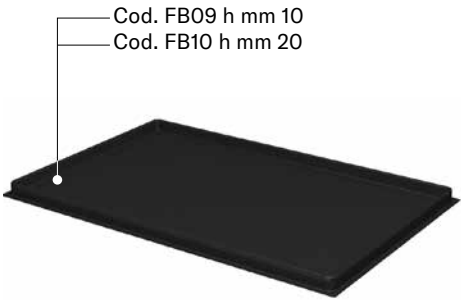


SPVGASTRO 1/1
mm 475×275



FOROSILGASTRO 1/1
mm 475×275

Tappetini Fiberform
Fiberform Mats



Tappetino con bordo (H 10 mm / H 20 mm) in Fiberform: silicone con rinforzo in fibra ad alta resistenza. Adatto a cottura e surgelazione.
A caldo: ideale per pan di Spagna, génoise, dacquoise, biscotti arrotolati e frolle montate. Garantisce uniformità termica e colorazione omogenea.
A freddo: perfetto per ganache, gelatine, cremini e inserti.
Assicura colate precise e raffreddamento uniforme, per tagli netti. /
Edged mat (H 10 mm / H 20 mm) made of Fiberform: silicone, reinforced with high-resistance fiber. Suitable for baking and freezing.
Hot use: ideal for sponge cakes, génoise, dacquoise, rolled biscuits, and whipped doughs.
Provides uniform heat distribution and even browning.
Cold use: perfect for ganache, jellies, cremini, and inserts.
Ensures precise pouring and even cooling, for clean cuts.

FB09
mm 600x400x10 h

FB10
mm 600x400x20 h

SPV

Tappetini antiaderenti in silicone adatti sia per cottura che surgelazione. Per utilizzo da -40°C a +250°C. /
Non-stick silicone mats suitable for baking and freezing. It can be used at temperatures from -40°C to +250°C.





Code	Dimension (mm)
SPV43	385×285
SPV53	520×315
SPV64	585×385
SPV86	790×590
SPV6242	620×420
SPV88	790×770

Code	Dimension (mm)	Ø Impronte indents (mm)
SPV64MACARONS	585×385	esterno / external 400 interno / internal 300







Forosil

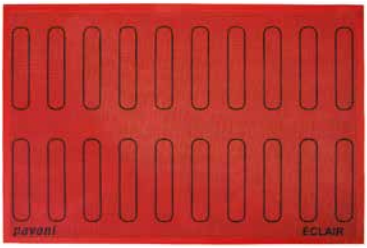
Forosil è il tappetino in silicone microforato perfettamente antiaderente. La presenza dei microfori facilita la distribuzione ottimale del calore. /
Forosil is a perfectly non-stick micro-perforated silicone mat. The micro-holes facilitate the optimal distribution of heat.



Code	Dimension (mm)
FOROSIL43	385×285
FOROSIL53	520×315
FOROSIL64	585×385

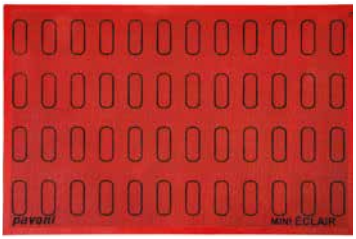
Forosil Éclair

Tappetini in silicone microforato e antiaderente, sagomati e progettati per la preparazione semplice e versatile di éclair. La distribuzione ottimale del calore è garantita dai microfori, che permettono all'impasto uno sviluppo in altezza e una perfetta cottura del prodotto. /
Micro-perforated and non-stick silicone mats, shaped and designed for the simple and versatile preparation of éclairs. The micro-perforations guarantee the optimal distribution of heat and allow optimal rising and the perfect baking of the product.



ECL20

mm 125×25
20 impronte / indents
Dim. stampo / mould mm 600×400



ECL48

mm 60×18
48 impronte / indents
Dim. stampo / mould mm 600×400

Forosil Strip

La praticità di Forosil, in formato striscia.
Le Forosil Strip sono totalmente antiaderenti e la presenza dei microfori garantisce una migliore e più efficace distribuzione del calore. Utilizzale per foderare le fasce piene in acciaio inox: otterrai torte perfette e dalla facile sformatura, senza la necessità di ungerle! Si prestano all'impiego con torte da forno e lievitati. Sviluppate in collaborazione con Stefano Laghi. /
The convenience of Forosil comes in strip.
The Forosil Strips are totally non-stick and the micro-holes guarantee a better and more effective heat distribution. Use them to line the smooth stainless steel bands: you'll get perfect cakes, easy to unmold, without greasing before! You can use them for cakes to bake and leavened preparations. Developed in cooperation with Stefano Laghi.



Code	Dimension (mm)	PCS per box
STRIP20FPC	635×18 h max	10
STRIP30FPC	635×28 h max	10
STRIP35FPC	635×33 h max	10
STRIP40FPC	635×38 h max	10

Abbinabile alle fasce lisce. /
Can be combined with the smooth bands.







Storage & Display

Una linea completa di prodotti per esporre e stoccare:

- Vassoietti in diverse forme, colori e misure; con una pratica impugnatura per servire e movimentare facilmente i prodotti
- Pack per il confezionamento di soggetti, barrette in cioccolato e macaron
- Covering: pratici coperchi inalterabili agli urti e abbinati ai vassoi per sovrapporre, stoccare e trasportare.

A complete range of products for displaying and storing:

- Trays in different shapes, colours and sizes; with a practical handle for easy serving and handling of products
- Plastic boxes for packing chocolate subjects, chocolate bars and macarons
- Covering: practical, impact-resistant lids combined with trays for stacking, storing and transporting ransporting your creations.

Vassoi per monoporzioni
Single-serving trays

Vassoi per monoporzioni. Disponibili nei colori bianco, nero, trasparente e, a richiesta, anche personalizzati. /
Single-serving trays. Available in white, black and transparent colour, but also customized on demand.



VP1NR

mm 80×80
■ nero / black
Scatola da / Box of 250 pcs



VP1BN

mm 80×80
□ bianco / white
Scatola da / Box of 250 pcs

VP1T

mm 80×80
▨ trasparente / transparent
Scatola da / Box of 250 pcs



VP2NR

mm 130×38
■ nero / black
Scatola da / Box of 250 pcs



VP2BN

mm 130×38
□ bianco / white
Scatola da /Box of 250 pcs

VP2T

mm 130×38
▨ trasparente / transparent
Scatola da / Box of 250 pcs



VP3NR

Ø mm 80
■ nero / black
Scatola da / Box of 250 pcs



VP3BN

Ø mm 80
□ bianco / white
Scatola da / Box of 250 pcs

VP3T

Ø mm 80
▨ trasparente / transparent
Scatola da / Box of 250 pcs



Vassoi per medie porzioni
Medium portions trays

Vassoietti per medie porzioni, utilizzabili con la linea 40time. Disponibili nei colori bianco e nero. /
Medium portion trays. They can be used with the 40time line. Available in white and black colour.



VP4NR

mm 60×60

■ nero / black
Scatola da /
Box of 350 pcs



VP4BN

mm 60×60

□ bianco / white
Scatola da /
Box of 350 pcs



VP5NR

mm 90×38

■ nero / black
Scatola da /
Box of 350 pcs



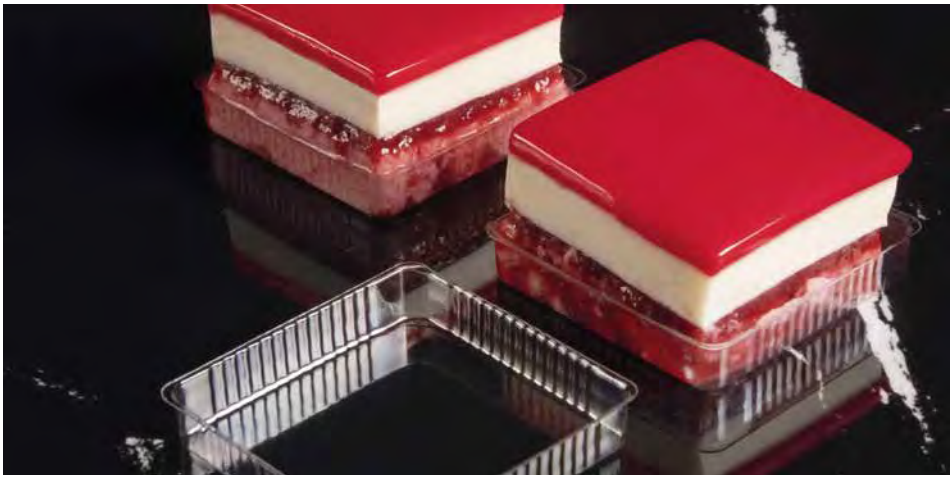
VP5BN

mm 90×38

□ bianco / white
Scatola da /
Box of 350 pcs

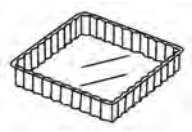






Vassoietti per miniporzioni
Trays for mini-portions

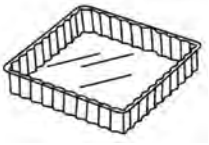
Per spostare, servire e presentare al meglio le tue miniporzioni. In materiale compostabile e trasparente, resistente all'umidità e perfetti per essere presi con pinze o con le mani. /
To move, serve and present your mini-portions preparations. They are made of compostable material, totally transparent, resistant to humidity, and non-deformable: perfect for gripping with tongs or by hand.



100% COMPOSTABLE

VM4B

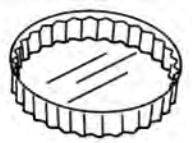
mm 35×35×8 h
quadrato / square
Scatola da 2400 pz /
Box of 2400 pcs



100% COMPOSTABLE

VM2B

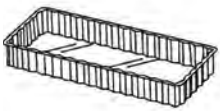
mm 42×42×8 h
quadrato / square
Scatola da 2000 pz/
Box of 2000 pcs



100% COMPOSTABLE

VM1B

Ø mm 42×8 h
tondo / round
Scatola da 2000 pz/
Box of 2000 pcs



100% COMPOSTABLE

VM3B

mm 62×26×8 h
rettangolare / rectangular
Scatola da 2000 pz/
Box of 2000 pcs

Altri vassoietti
Trays



VC1

mm 140×40
oro / gold
Scatola da /
Box of 200 pcs



VC2

mm 140×40
nero / black
Scatola da /
Box of 200 pcs



VC4

mm 85×85×7 h
oro / gold
Scatola da /
Box of 250 pcs



VC5

mm 85×85×7 h
nero / black
Scatola da /
Box of 250 pcs

Scatole
Packaging



KS50
Confezione per tavolette
Choco bar pack

mm 156×80×15 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
20 pezzi per confezione /
20 pcs per box



KS51
Confezione per tavoletta maxi
Maxi Choco bar pack

mm 255×155×28 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
5 pezzi per confezione /
5 pcs per box



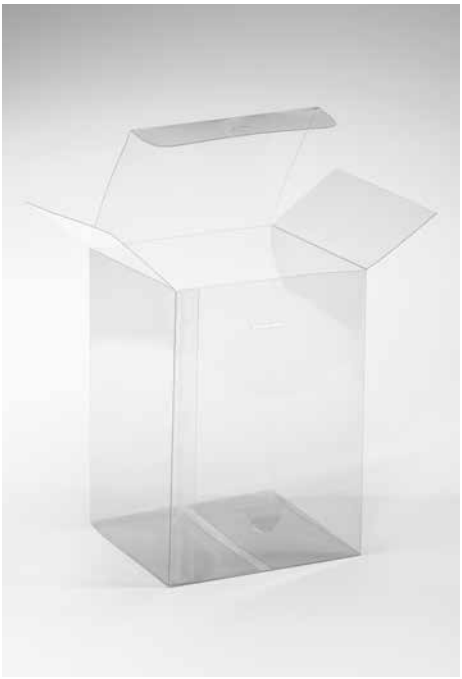
KS26

mm 162×131×206 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
20 pezzi per confezione /
20 pcs per box

KS32

mm 160×160×220 h
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
12 pezzi per confezione /
12 pcs per box





KS52

mm 120×120×180 h
100% riciclabile nella
filiera della plastica / 100% recyclable
in the plastic supply chain
20 pezzi per confezione / 20 pcs per box

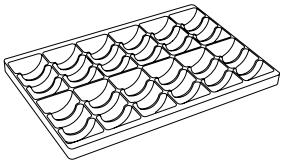


KS53

mm 130×110×130 h
100% riciclabile nella
filiera della plastica / 100% recyclable
in the plastic supply chain
20 pezzi per confezione / 20 pcs per box

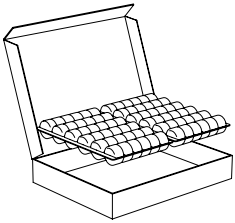


Macaron Display



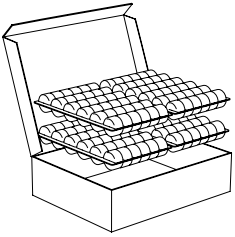
MC36
Macaron Display

mm 295×195
36 impronte / indents
dim impronte / indents Ø mm 48x25
100% riciclabile nella filiera della plastica /
100% recyclable in the plastic supply chain
200 pezzi per confezione / 200 pcs per box



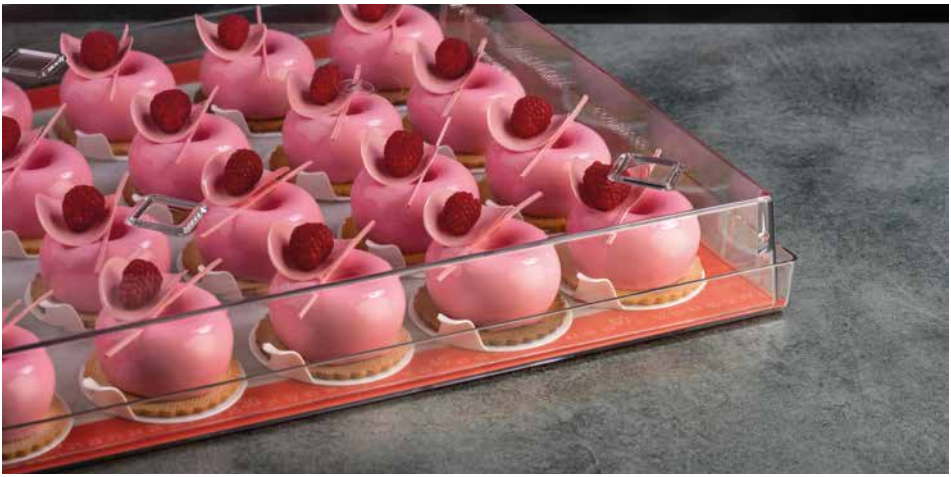
SMC72

internal dim mm 385×295×60 h
scatola in cartone / carton box
può contenere 2 coppie MC36 /
it may contain 2 couples MC36
20 pezzi per confezione / 20 pcs per box



SMC144

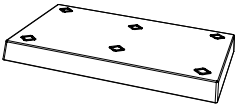
internal dim mm 385×295×100 h
scatola in cartone / carton box
può contenere 4 coppie MC36 /
it may contain 4 couples MC36
20 pezzi per confezione / 20 pcs per box



Covering

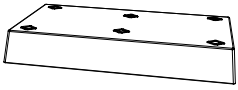
Plus:
- Inalterabile agli urti e alle basse temperature
- Sovrapponibile e inseribile
- Massima trasparenza
- Evita la condensa durante lo stoccaggio in frigoriferi e abbattitori
- Disponibile in 2 altezze
- Abbinabile al vassoio Tray e alle teglie 600×400

Plus:
- Impact- and high-temperature resistant
- Stackable and insertable
- Maximum transparency
- Resists condensation during storage in refrigerators and blast chillers
- Available in 2 heights
- Can be combined with Tray and 600×400 trays



COVER55

Coperchio / lid
mm 585×390×55 h



COVER85

Coperchio / lid
mm 585×390×85 h



TRAY

Vassoio / tray
mm 590×395×28 h


FOROSIL 64

Tools

Attrezzature ed accessori indispensabili. Spatole, teglie, sac a poche, girapanettoni e molto altro per supportare ogni professionista in ogni produzione e in ogni momento dell'anno.

Essential equipment and accessories. Spatulas, baking trays, piping bags and much more to support every professional in every production and at every moment of the year.

Gira panettoni “Gira Tu”
Turn panettoni “Gira Tu”

Facile da impilare su carrelli e rastrelliere. Realizzato in acciaio inox AISI 304 con impugnatura ergonomica. / Easy to stack on trolleys and racks, it’s made of AISI 304 stainless steel and has an ergonomic handle.



Code	Dimension (mm)
GIRATU150	1500
GIRATU200	2000
GIRATU225	2250

Carrello per gira panettoni
Turn panettoni trolley

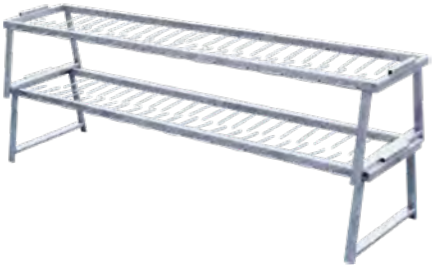
Carrello in acciaio inox a 6 piani, 12 posizioni, per gira panettoni da 1,50/2,00/2,25 metri. Totalmente smontabile per un notevole risparmio di spazio in caso di non utilizzo. / Stainless steel trolley with 6 levels and 12 rails for panettoni; 1.50/2.00/2.25 meters. The trolley can be fully disassembled to save space when not used.



Code	Dimension (cm)	Distanza piani / Level spacing (cm)
CARGP150	132×66×190 h	27
CARGP200	182×66×190 h	27
CARGP225	207×66×190 h	27

Realizzabile anche con dimensioni su richiesta. / Dimensions customizable on request.

Gira panettoni Giro Io
Turn panettoni Giro Io



Gira panettoni sovrapponibile ideato per risolvere i problemi di spazio nei laboratori, agganciando contemporaneamente diverse pezzature di panettoni, colombe, veneziane etc. Può essere utilizzato da una sola persona, senza alcun aiuto, riuscendo a sovrapporre più telai fino a 150 kg di panettoni. Realizzato in acciaio inox. /
Stackable and space-saver Gira panettoni. It allows to hang many panettoni, colombe and veneziane. It requires just one person. It can stack many trays, till 150 kg of panettoni. Made of stainless steel.

Code	Dimension (mm)
GIROIOP	1650×380
GIROIOG	2150×380



Fruste
Whisks



Fruste in acciaio inox indeformabile. Manico isolante resistente fino a 220°C. /
Whips made of non-deformable stainless steel. Insulated handle resistant up to 220°C.

Code	Lunghezza Length (mm)	Lunghezza manico / Handle length (mm)
FT250FPC	250	105
FT350FPC	350	135
FT450FPC	450	205



Spatole e cucchiai
Spatulas and spoons

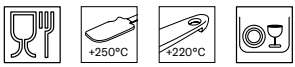
Appiglio “hang on” per un comodo appoggio durante le lavorazioni, incavo pulisci bordi e manico extra grip. La giunzione tra paletta e manico è senza fessure per garantire massima igiene. /
“Hang on” handle for comfortable support while working, edge-cleaning recess and extra grip handle. The joint between paddle and handle is gapless for maximum hygiene.



Code	Lunghezza Length (mm)	Lunghezza manico / Handle length (mm)
SP300FPC	360	250
SP301FPC	260	170



Code	Lunghezza Length (mm)	Lunghezza manico / Handle length (mm)
SP302FPC	380	250
SP303FPC	270	170



Sac à poche monouso
Disposable piping bags



ÉLITE PRO, prodotto dall'iconico colore rosso Pavoni Italia, è in 100% polietilene food contact bassa densità.
La sua superficie interna liscia facilita la fuoriuscita del prodotto; all'esterno il suo speciale materiale "no slip" antiscivolo consente un'ottima presa e facilità d'impiego. / ÉLITE PRO, produced in the iconic red color Pavoni Italia, is made of 100% polyethylene food contact low density material.
Its smooth inner surface facilitates the product's release; on the outside its special "non slip" material allows excellent grip and ease of use.

Code	Dimension (mm)	Spessore Thickness (µm)	Pcs per box
ELITEPRO45	460×280	80	100
ELITEPRO55	550×320	80	100
ELITEPRO60	620×390	80	100

RT
Sac à poche monouso trasparente
Transparent disposable piping bags



Code	Dimension (mm)	Spessore Thickness (µm)	Pcs per box
RT40S	400	72	100
RT55S	550	72	100
RT65S	650	72	100

Powerflex
Sac à poche multiuso
Multi-use piping bags

- In resistente gomma alimentare
- Non trasuda ed è perfettamente saldato
- Facile da pulire, anche in lavastoviglie
- Non assorbe gli odori
- Ottimo grip antiscivolo
- Adatto ai composti duri
- Il foro che ospita la bocchetta non si deforma

- Made of durable food-grade rubber
- Does not ooze and is perfectly welded
- Easy to clean, even in the dishwasher
- Does not absorb odours
- Excellent non-slip grip
- Suitable for hard compounds
- The hole which houses the nozzle does not deform



Code	Lunghezza Length (mm)	Pcs per box
PW040	400	1
PW045	450	1
PW050	500	1







Sac à poche multiuso
Multi-use piping bags



Sac à poche multiuso in tela plastificata comodo e resistente senza cuciture, provvisto di asola. /
Made of plastic canvas and seamless; it is provided with tip hole.

Code	Lunghezza Length (mm)	Pcs per box
14010	280	1
14020	340	1
14030	400	1
14040	460	1
14050	500	1
14060	550	1
14070	600	1
14080	650	1
14090	700	1

Porta sac à poche
Piping bag holder



Code	Ø (mm)	Altezza Height (mm)
34013	195	230

Bocchette in acciaio
Stainless steel piping tips

Tonda Round	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	125/2	2	43	125/12	12	43
	125/4	4	43	125/14	14	43
	125/6	6	43	125/16	16	43
	125/8	8	43	125/18	18	43
	125/10	10	43	125/20	20	43

Stella punta fine Small star	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	126/2	2	52	126/12	12	52
	126/4	4	52	126/14	14	52
	126/6	6	52	126/16	16	52
	126/8	8	52	126/18	18	52
	126/10	10	52	126/20	20	52

Stella punta larga Large star	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	127/2	2	52	127/12	12	52
	127/4	4	52	127/14	14	52
	127/6	6	52	127/16	16	52
	127/8	8	52	127/18	18	52
	127/10	10	52	127/20	20	52

Fiore Flower	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	128/2	2	52	128/12	12	52
	128/4	4	52	128/14	14	52
	128/6	6	52	128/16	16	52
	128/8	8	52	128/18	18	52
	128/10	10	52	128/20	20	52

Delizia Delizia	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	131/10	10	52	131/18	18	52
	131/12	12	52	131/20	20	52
	131/14	14	52	131/22	22	52
	131/16	16	52			

St. Honoré St. Honoré	Code	Ø (mm)	Altezza Height (mm)	Code	Ø (mm)	Altezza Height (mm)
	133/20	20	50	133/35	35	50
	133/25	25	50	133/40	40	50
	133/30	30	50			

Stampo per cannoli in banda stagnata
Tin plate “Cannoli” mould



Code	Dim. (mm)	Ø (mm)
41A	120	30
41B	140	35
41C	160	40

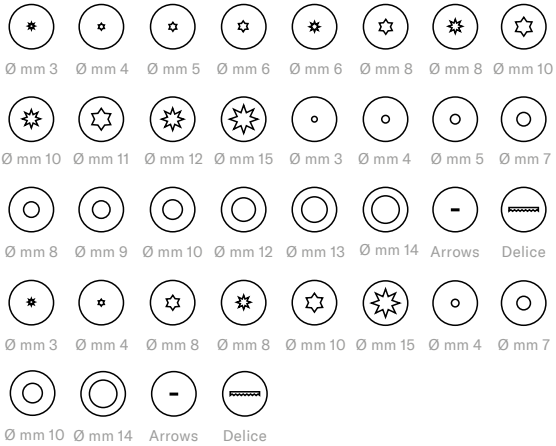


Code	Dim. (mm)	Ø (mm)
40A	130	20
40B	180	12
40C	290	27

Bocchette in policarbonato
Polycarbonate piping tips



Le dimensioni indicate fanno riferimento al diametro del foro da cui esce la crema. /
The dimensions indicated refer to the diameter of the hole from which the cream comes out.





PB24

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



PB12

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

Griglia per il glassaggio
Glazing grid

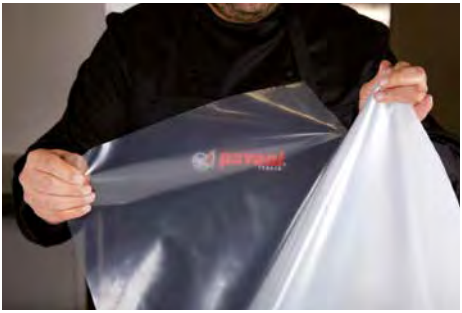
Griglia 600×400 mm. Misura compatibile con teglie, vassoi Covering e i tappetini SPV; con base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI 304, è resistente e semplice da pulire. /
600×400 mm grid for glazing. It perfectly fits trays, included the Covering range, and SPV mats. It has a raised base which allows to easily glaze your creations. Made of AISI 304 steel, it is resistant and easy to clean.



Code	Dimension (mm)
GLA64	600×400

Fogli chitarra
Guitar sheets

Fogli per la creazione di decorazioni in cioccolato. Permettono di ottenere una finitura liscia e lucida e garantiscono il distacco immediato delle realizzazioni. Possono essere utilizzati anche per separare le preparazioni da stoccare in abbattitore, al fine di non far attaccare fra di loro i prodotti. /
Sheets for creating chocolate decorations. They allow a smooth glossy finish and guarantee immediate detachment of creations. They can also be used to separate desserts to be stored in a blast chiller to prevent products from sticking.



Code	Dimension (mm)	Spessore Thickness (µm)	Pcs per box
FCH34	390×390	100	100 (25 pcs risma / reams)
FCH64	590×390	100	100 (25 pcs risma / reams)

Materiale LDPE - LDPE Material

Fogli in PVC
PVC sheets



Una perfetta barriera antiaderente per realizzare e sformare preparazioni dolci e semifreddi, utilizzando gli stampi e le sagome in acciaio. Ideale anche per la lavorazione del cioccolato e per realizzare originali decori. Non utilizzabili in cottura. /
A perfect non-stick barrier designed to help make and remove desserts and semifreddo creations when using steel moulds and bands. Ideal also for working with chocolate and for creating original decorations. Not suitable for baking.

Code	Dimension (mm)	Spessore Thickness (µm)	Pcs per box
FA64	590×390	100	100

Bobine in PVC
PVC rolls

Bobina in PVC ad uso alimentare, ideale per rivestire i bordi degli stampi e delle sagome in metallo. Permette il facile distacco delle preparazioni dagli stampi senza rovinare i bordi. /
PVC roll for food use, ideal for covering the edges of moulds and metal shapes. It makes removal of the mixtures from the moulds easy without damaging the edges.



Code	Altezza Height (mm)	Code	Altezza Height (mm)
BB25	23	BB45	43
BB30	28	BB5	48
BB35	33	BB55	53
BB4	38	BB6	58

Lunghezza bobina 200 m / Reel length 200 m

Pavoflon



Ideale per cuocere gli impasti e per la produzione di pane precotto surgelato. Realizzato in teflon, mantiene nel tempo un'antiaderenza formidabile. Utilizzabile sia in forni elettrici che ventilati, oppure in tunnel, a temperature che vanno da -40°C a +350°C. Non è necessario ingrassare. Lavaggio in acqua tiepida con spugna morbida, senza detergenti abrasivi. /
Ideal for baking doughs and making pre-baked frozen bread. Made of Teflon, it maintains the non-stick surface over time. It can be used in both electric and ventilated ovens, or in tunnels, at temperatures ranging from -40°C to +350°C. No need to grease. Washing in warm water with a soft sponge, without abrasive detergents.

Code	Dimension (mm)
PVF0600400	600×400

Altri formati personalizzati sono disponibili su misura
Quantità min. di 20 fogli /
Customizable formats on request
Minimum quantity 20 sheets

Stampi in plastica per monoporzioni
Plastic moulds for single-serving portions







Code	Stampo Mould	Stampo Mould Dim. (mm)	Stampi per vassoio Moulds per tray	Portion (g)	Vassoio Tray Dim. (mm)	Code Estrattore Demoulder	Code Tagliapasta Cutter
TTS		Ø 67×40 h	35	~75	600×400	ETS	CTS
TTS2			20		400×340		
TES		65×65×40 h	35	~75	600×400	EES	CES
TES2			20		400×340		
TTRS		76×69×40 h	35	~75	600×400		CTRS
TTRS2			20		400×340		
TCS		74×71×40 h	35	~75	600×400	ECS	CCS
TCS2			20		400×340		
TOS		86×55×40 h	35	~75	600×400	EOS	COS
TOS2			20		400×340		
TTNS		74×68×40 h	35	~75	600×400		CTNS
TTNS2			20		400×340		
TGS		90×58×40 h	35	~75	600×400	EGS	CGS
TGS2			20		400×340		
TVS		88×60×40 h	35	~75	600×400	EVS	CVS
TVS2			20		400×340		
TRS		76×51×40 h	35	~75	600×400	ERS	CRS
TRS2			20		400×340		
TQS		59×59×40 h	35	~75	600×400	EQS	CQS
TQS2			20		400×340		

Stampi in plastica per monoporzioni
Plastic moulds for single-serving portions







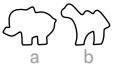
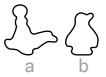
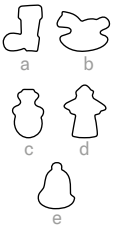
Code	Stampo Mould	Stampo Mould Dim. (mm)	Stampi per vassoio / Moulds per tray	Portion (g)	Vassoio Tray Dim. (mm)	Code Estrattore Demoulder	Code Tagliapasta Cutter
TMTS		Ø 44×25 h	96	~20	600×400	EMTS	CMTS
TMTS2			64		400×340		
TMES		42×42×25 h	96	~20	600×400	EMES	CMES
TMES2			64		400×340		
TMTRS		50×44×25 h	96	~20	600×400		CMTRS
TMTRS2			64		400×340		
TMCS		48×46×25 h	96	~20	600×400	EMCS	CMCS
TMCS2			64		400×340		
TMOS		55×35×25 h	96	~20	600×400	EMOS	CMOS
TMOS2			64		400×340		
TMTNS		47×44×25 h	96	~20	600×400	EMTNS	CMTNS
TMTNS2			64		400×340		
TMGS		60×38×25 h	96	~20	600×400	EMGS	CMGS
TMGS2			64		400×340		
TMVS		60×38×25 h	96	~20	600×400	EMVS	CMVS
TMVS2			64		400×340		
TMRS		51×31×25 h	96	~20	600×400	EMRS	CMRS
TMRS2			64		400×340		
TMQS		38×38×25 h	96	~20	600×400	EMQS	CMQS
TMQS2			64		400×340		

Placche per pastafrolla
Plastic cutter grids



Ideali per biscotti, pizzette, salatini e basi per pasticcini, velocizzano il lavoro in laboratorio senza rinunciare alla fantasia. Disponibili in tante forme diverse. /
Suitable to prepare cookies, pizzas, savoury biscuits and pastry bases. Time-saving without any compromise with fantasy. Available in many shapes.

Code	Stampo Mould	Max dim. (mm)	Impronte Indents
PF1		Ø 87	20
PF2		Ø 47	72
PF2A		Ø 36	95
PF3		Ø 54	53
PF3A		Ø 37	95
PF4		Ø 51	63
PF4A		Ø 36	95
PF5		Ø 50	60
PF5A		Ø 37	105
PF6		Ø 42	95
PF6A		Ø 35	116
PF7		Ø 47	78
PF7A		Ø 35	128
PF8		49×46	68
PF8A		36×34	105
PF9	 a b	a 73×35	24
		b 40×60	26

Code	Stampo Mould	Max dim. (mm)	Impronte Indents
PF10		43×68	36
PF10A		29×50	72
PF11		58×45	50
PF12		45×56	55
PF13	 a b	a 63×47	28
		b 53×33	36
PF14	 a b	a 79×53	16
		b 70×59	20
PF15	 a b	a 55×55	20
		b 51×58	25
PF18	 a b	a 83×79	16
		b 48×65	25
PF300	 a b c d e	a 37×48	64
		b 56×33	64
		c 32×51	64
		d 44×57	64
		e 38×49	64

Chablon da forno 600×400 mm
Baking chablon 600×400 mm



Realizzati in silicone, spessore 4 mm. Metti la teglia con lo chablon direttamente in forno, lo chablon non permetterà all'impasto di dilatarsi durante la cottura, producendo forme perfette. /
Silicone made, thickness 4 mm. Pour the mixture in the holes and level it, put the tray with the chablon in the oven and bake it.The chablon will not allow the product to expand and you will get perfect shapes.

Code	Stampo Mould	Dim. (mm)	Impronte Indents
CHT		Ø 35	96
CHQ		35×35	96

Code	Stampo Mould	Dim. (mm)	Impronte Indents
CHC		40×35	88
CHO		40×30	99

Stampi per pane
Bread moulds



NIDODAPE

Nido d'ape
Honeycomb
mm 140x100



TARTARUGA

Tartaruga
Turtle
mm 140x100

Decora crostate
Tarts decorator



DCR

Ø mm 300

Raschietti
Scrapers

Un'ampia varietà di raschietti di differenti forme e profili, adatti a molteplici lavorazioni in cucina. /
A wide variety of scrapers of different shapes and profiles, suitable for mulAiple applications in the kitchen.

Personalizzabili con logo cliente.
Customizable with customer logo.



Code	Dimension (mm)
RA1RS	120×80



Code	Dimension (mm)
RA2RS	120×80



Code	Dimension (mm)
RA3RS	121×81
RA4RS	148×99



Code	Dimension (mm)
RA5RS	145×99



Code	Dimension (mm)
RA6RS	110×80



Code	Dimension (mm)
RA7RS	216×128



Code	Dimension (mm)
RA8RS	216×128



Code	Dimension (mm)
RA9RS	208×128



Code	Dimension (mm)
RA10RS	198×148



Code	Dimension (mm)
SRP	265×125

Raschie in acciaio
Tempered harmonic steel scrapers



Code	Lunghezza Length (mm)
RM13	130
RM16	160
RM18	180
RM20	200

Code	Lunghezza Length (mm)
RM22	220
RM24	240
RM28	280

Spatole e coltelli
Spatulas and knives

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



Code	Lunghezza Length (mm)
PM64025	250



Code	Lunghezza Length (mm)
PM64012	250



Code	Lunghezza Length (mm)
PM64010	170
PM64005	110



Code	Lunghezza Lenght (mm)
CM67785	240



Code	Lunghezza Length (mm)
CM64095	150
CM64100	200
CM64105	250
CM64110	300



Code	Lunghezza Length (mm)
PM54129	100
PM54130	120



Code	Lunghezza Length (mm)
CM67777*	240
CM67791*	300
CM67793*	360
CM67781	300

*lama seghettata/ serrated blade

Set tagliapasta
Cutters kit

















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

Tagliapasta
Pastry cutters

Rotelle tagliapasta
Pastry cutters



Code	Ø (mm)	Lama / Blade
TP5	55	liscia / smooth
TP6	55	festonata / festooned
TP7	97	liscia / smooth

Taglia croissant
Croissant cutters



Code	Dim taglio / cut (mm)
RC1	70×100
RC2	110×150
RC3	180×140
RC4	180×200
RC5	140×200

Tagliapasta estensibili inox
Stainless steel extensible pastry cutters



Code	Ø (mm)	Lama / Blade
TPO1	55	5 lisce / smooth
TPO2	55	7 lisce / smooth
TPO3	55	5 lisce / smooth 5 festonate / festooned
TPO4	55	7 lisce / smooth 7 festonate / festooned

Rulli taglia o forapasta
Pastry dockers



Code	Dimension (mm)
RP1	120



Code	Dimension (mm)
RP2	65



Code	Dimension (mm)
RP3	120



Code	Dimension (mm)
RP4	65



Code	Dimension (mm)
RP5	65

Sessole
Scoops

Sessole alluminio
Aluminium scoops



Code	Capacity (l)
SEM100	0,1
SEM300	0,3
SEM500	0,5

Code	Capacity (l)
SEM1000	1
SEM1500	1,5
SEM2000	2

Sessole in plastica
Plastic scoops



Code	Capacity (l)
SES25	0,025
SES50	0,05
SES100	0,10

Code	Capacity (l)
SES250	0,25
SES500	0,5
SES1000	1



Code	Capacity (l)
SET150	0,15
SET250	0,25
SET500	0,5

Code	Capacity (l)
SET750	0,75
SET1000	1
SET2000	2

Pale pizza
Pizza shovel



Code	Lunghezza / Length (mm)	
PALA35	360×510 mm	1 pcs × box
PALA57	560×510 mm	1 pcs × box

Palette inox per gelato
Stainless steel ice cream spatulas



Code	Lunghezza / Length (mm)
PG7	250
PG8	300



Code	Lunghezza / Length (mm)
PG7TR	250

Bottiglia
Bottle

Personalizzabile con logo cliente. /
Customizable with customer logo.



Code	Capacity (l)
BOTTIGLIA	1

Caraffe
Jugs



Code	Capacity (l)
CAG05	0,5
CAG1	1
CAG2	2
CAG3	3
CAG5	5

Imbuti in plastica
Plastic funnels



Code	Ø (mm)
IMB8	80
IMB10	100
IMB12	120
IMB14	140
IMB18	180

Colino a pistone inox
Stainless steel piston funnel



Code
COLINO

Setacci
Sieves



Code	Ø (mm)	Altezza / Height (mm)	Rete / Net meshes (mm)
SETACCIOP05	240	80	0,5
SETACCIOP1	240	80	1
SETACCIOG05	300	90	0,5
SETACCIOG1	300	90	1

Spargifarina inox
Flour and sugar stainless steel sifter



Code	Rete / Net meshes (mm)w
SF1M	1

Apriscatole professionale
Professional tin opener



Code
AP1

Termometri
Thermometers



Code	Measuring range (°C)	
TH5986S	from -50 to +260	Lettura immediata, sonda cavo, memorie. / Immediate reading, probe, memories.

Code	Measuring range (°C)	
TH5989	from -50 to +150	Lettura immediata, sonda fissa in acciaio inox. / Fixed stainless steel probe, immediate reading.

Spazzole
Brushes



Code	Dimension (mm)	
SP1	430	setola in crine / horsehair bristle



Code	Dimension (mm)	
SP2	300	ottone e misto / brass and other materials
SP3	300	ottone / brass

Pennelli per dolci
Brushes



Code	Setole / bristles (mm)	lunghezza manico / handle length (mm)
34063	40	155
43753	60	155
43763	75	155

Guanti
Gloves

Guanti anticalore
Heat-resistant gloves



Resistenza al calore per contatto fino a 250°C per 20 secondi. /
It can withstand contact with temperatures up to 250°C for 20 seconds.

Code	Lunghezza / Length (mm)
GUANTO/A	365

Guanto in silicone
Silicone glove



Protegge dalle temperature fino a +250°C. /
It protects you against temperatures up to +250°C.

Code
CHELATBL CHEF

Vassoi da esposizione
Display trays



Code	Dimension (mm)
VE1A	305×225×20 h
VE2A	375×245×20 h

acciaio inox
stainless steel



Code	Dimension (mm)
VE1	305×225×20 h
VE2	375×245×20 h

alluminio oxalizzato
oxalate aluminium



Code	Dimension (mm)
VE1G	305×225×20 h
VE2G	375×245×20 h

alluminio oxalizzato versione oro
oxalate aluminium golden version

Kit aerografo
Airbrush kit





Kit composto da aeropenna a doppia azione completamente in acciaio inox, tubo in gomma con attacchi rapidi, compressore 220 volt, motore non a bagno d'olio e quindi idoneo al contatto con sostanze alimentari. Pressione di uscita 2,5 bar. /
Composed by stainless steel made double action airbrush, hose (no clamp is needed), compressor 220 volt, with non oil engine suitable for foods, outgoing pressure 2,5 bar.

Code
AEROGRAFO

Code
AEROPENNA

Sostegno per aeropenna
Airbrush support

Code
RG2

Kit aerografo utilizzabile con colori liquidi idrosolubili - vedi pag 352 / Airbrush kit can be used with water-soluble colours - see page 352

Pistola alimentare
Food spray gun



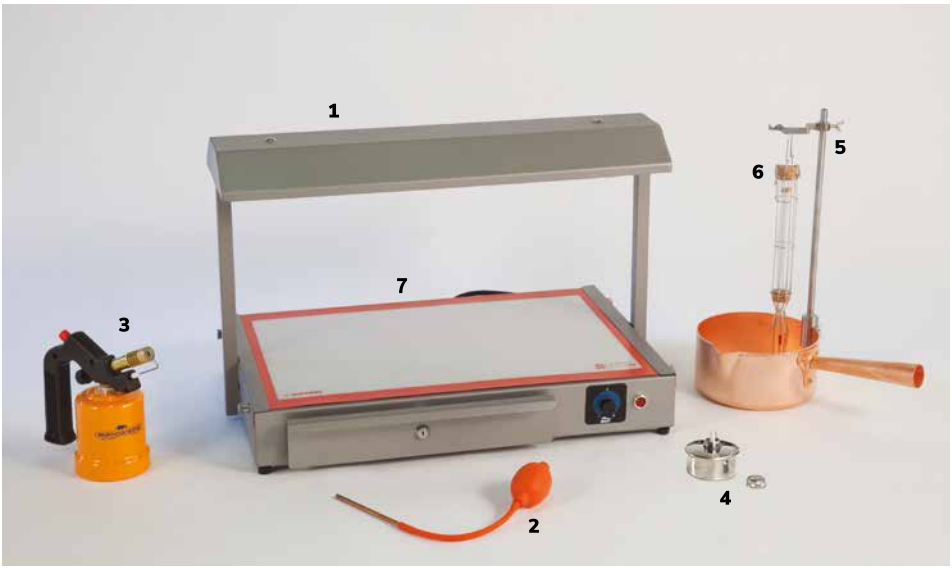
Ideale per erogare ogni liquido a media e bassa viscosità come burro, olio, gelatina, salse, ecc. e per spruzzare superfici piane e oggetti come leccarde o vassoi. /
Ideal to spray low to medium viscosity liquids including butter, oil, jelly and sauces etc. and spray flat surfaces and objects like trays and pans.

Pistola alimentare utilizzabile con colori al burro di cacao - vedi pag 351 / Food spray gun can be used with cocoa butter colours - see page 351

Code	Capacity (l)	Pressione max dinamica max dynamic pressure (bar)	Potenza power (V)	Potenza nominale rated power (W)
W200	0,7	160	220	60

Lampada per zucchero su richiesta
Sugar heating lamp on demand

Interamente in acciaio inox, completa di cassetto porta attrezzi, variatore di potenza e due resistenze porcellanate. /
Completely stainless steel made, provided with drawer for tools, power variator and two porcelained resistances.



Code	Potenza Power (w)	Tensione d'esercizio Voltage (v)	Piano di lavoro Working plan (mm)	Peso Weight (kg)
1.LAMPADA	800	230	600×400	14

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

Code	Description
5.RG1	reggi caramellometro holder for sugar thermometer
6.CARAMELLOMETRO	con gabbia /sugar thermometer with housing
7.SPV64	tappetino mat

Cannello a gas
Blow torch

Cannello dalla fiamma mediamente sottile, robusto e ideale per la lavorazione dello zucchero artistico e caramellature. /
Torch with thin flame, robust and ideal for the processing of the artistic sugar and caramelization.



Code
FLAME

Aladin - lampada per zucchero
Aladin - sugar heating lamp

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

Pettini
Combs

Pettine Charlotte
Charlotte comb



Pettine Charlotte con telaio, in acciaio inox. Appoggia il telaio sul tappetino SPV e stendi il biscuit uniformemente, poi posiziona il pettine sul telaio e tiralo verso di te. /
Charlotte comb with stainless steel frame. Put the frame on the SPV mat and spread uniformly the biscuit. Place the comb on its frame and pull towards you.

Code	Pettine comb size (mm)	Telaio frame size (mm)
PCT	705×110	570×370×10 h

Pettine
Comb



Pettine con 5 fasce in gomma alimentare a doppio decoro. Spatola uniformemente la pasta decoro sul tappetino SPV, poi appoggia il pettine e tiralo nella direzione desiderata e poni in congelatore. Stendi poi il biscuit aiutandoti con la raplette e cuoci in forno. Infine, appoggia il biscuit su un foglio e togli delicatamente il tappetino SPV. /
Comb provided with 5 rubber blades with 2 different decorations. Spread uniformly the decorating paste on the SPV mat. Using the comb rake in the chosen direction. Put it in a freezer. By using the raplette spread the biscuit and bake it. Place the biscuit on a graseproof paper and carefully remove the SPV mat.

Code
PETTINE

Raplette

Raplette in acciaio inox regolabile sia in altezza che in larghezza.
Stainless steel raplette adjustable in both height and width.



Code	Larghezza max Max width (mm)	Altezza max Max height (Mm)
RAPLETTE	400	da 0 a 15 / from 0 to 15

Asciugaverdure
Vegetable dryers

Economico, robusto e sicuro, realizzato a norma CE. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura. Il modello da 25 litri ha anche la possibilità di scarico diretto dell'acqua residua: è sufficiente applicare la cannetta nell'apposita sede posta sul fondo dello stesso. / Affordable, robust and safe, and made according to CE standards. The metal parts are made of aluminium and stainless steel, the internal components are made of shockproof and wear-resistant thermoplastic resin. The 25 liters model also offers the possibility of directly draining residual water: simply insert the hose in the slot on the base.



Code	Altezza Height (mm)	Ø (mm)	Capacity (l)	Peso Weight (kg)
GREENMATIC12	430	330	12	2,8
GREENMATIC25	520	430	25	4

Teglie
Trays

Una gamma di teglie solide e robuste, resistenti alla deformazione: forate e piene, rivestite in teflon, in alluminio e in lamiera, con dimensioni e bordi differenti. /
A range of solid and sturdy trays, resistant to warping: perforated and non-perforated, coated in teflon, aluminium or steel, in various sizes and with various edge heights.

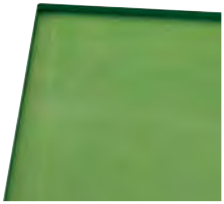
Teglie piane forate in alluminio Perforated trays in aluminium	Code	Dimension (mm)	Altezza bordi Edges height (mm)	Spessore Thickness
	JF04030D20P00G	400×300	20	15/10
	JF06040D20P00G	600×400	20	15/10
	JF08060D20P00G	800×600	20	15/10

Rivestite in teflon verde 5 mani 5 layers of green teflon	Code	Dimension (mm)	Altezza bordi Edges height (mm)	Spessore Thickness
	JF04030D20P00V*	400×300	20	15/10
	JF06040D20P00V*	600×400	20	15/10
	JF08060D20P00V*	800×600	20	15/10

Teglie piane piene in alluminio Flat trays in aluminium	Code	Dimension (mm)	Altezza bordi Edges height (mm)	Spessore Thickness
	JH04030D20P00G	400×300	20	15/10
	JH04030D30P00G	400×300	30	15/10
	JH05030D20P00G	500×300	20	15/10
	JH06040D20P00G	600×400	20	15/10
	JH06040D30P00G	600×400	30	15/10
	JH06040D40P00G	600×400	40	15/10
	JH08060D20P00G	800×600	20	15/10

Rivestite in teflon verde 5 mani 5 layers of green teflon	Code	Dimension (mm)	Altezza bordi Edges height (mm)	Spessore Thickness
	JH06040D20P00V*	600×400	20	15/10

Teglie piane piene in lamiera alluminata Flat trays in aluminate steel	Code	Dimension (mm)	Altezza bordi Edges height (mm)	Spessore Thickness
	JS04030D20P00G	400×300	20	8/10
	JS06040D10P00G	600×400	10	8/10
	JS06040D20P00G	600×400	20	8/10
	JS06040D30P00G	600×400	30	8/10
	JS06040D40P00G	600×400	40	8/10
	JS08060D20P00G	800×600	20	8/10

Rivestite in teflon verde 5 mani 5 layers of green teflon	Code	Dimension (mm)	Altezza bordi Edges height (mm)	Spessore Thickness
	JS04030D20P00V*	400×300	20	8/10
	JS06040D10P00V*	600×400	10	8/10
	JS06040D20P00V*	600×400	20	8/10
	JS06040D30P00V*	600×400	30	8/10
	JS06040D40P00V*	600×400	40	8/10
	JS08060D20P00V*	800×600	20	8/10

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

Pilly





Piccolo triangolo in silicone alimentare per impilare le teglie in modo stabile e sicuro. Ideale per ottimizzare lo spazio in laboratorio e durante la preparazione e la cottura. Resistente da -40°C a +250°C. /
Small food-grade silicone triangle for stacking trays in a stable and safe way.
Ideal for optimizing space in the kitchen and during preparation and baking. Resistant from -40°C to +250°C.

Code	Pcs per kit
PILLY4	4

Copri carrello per lievitazione in PVC
PVC Proving Trolley Cover



Telo pratico, resistente e igienico per proteggere gli impasti durante lievitazione, trasporto e stoccaggio. Realizzato in poliestere spalmato PVC con laccatura food grade certificata per il contatto alimentare, è facile da pulire e durevole. La finestra trasparente permette di controllare gli impasti senza scoprirli. Prodotto su richiesta, disponibile in misure personalizzate, ideale per panifici, laboratori artigianali e pasticcerie. /
A practical, durable and hygienic cover designed to protect dough during proving, transport and storage. Made from PVC-coated polyester with a food-grade lacquer certified for food contact, it is easy to clean and built to withstand daily use. The transparent window allows constant monitoring of the dough without uncovering the trolley. Made to order and available in custom sizes, it is ideal for bakeries and patisseries.

Carrelli fissi
Fixed trolleys

Modelli e dimensioni a richiesta, un'ampia scelta di personalizzazioni disponibili e dettagli strutturali pensati per la massima efficienza: guide angolari in acciaio inox AISI 304, ruote termiche resistenti alle alte temperature e cuscinetti per un affiancamento facile e sicuro. /
Models and sizes available on request. A wide range of customisations available as well as structural details designed for maximum efficiency: AISI 304 stainless steel angular guides, high-temperature resistant wheels and bearings for easy and safe positioning.



Carrello portateglie a guide angolari Trolley for trays with angular guides	Code	Dimension (mm)	Altezza Height (mm)	Piani Levels	Distanza piani Level spacing (mm)
	YI06040C18SF	600×400	1850	18	90
	YI08060C18SF	800×600	1850	18	90



Carrello portateglie a pioli Trolley with hooks	Code	Dimension (mm)	Altezza Height (mm)	Piani Levels	Distanza piani Level spacing (mm)
	YI06040P20SF	600×400	1870	20	80
	YI06040P40DF	600×400	1870	40	80

Carrello per forno
Trolley for ovens



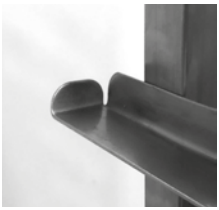
Ruote termiche resistenti ad alte temperature /
Thermal wheels resistant to high temperatures.



Carrello porta marne
Trolley for carrying dollies



Estremità guide angolari /
Angular guides



chiusa
closed

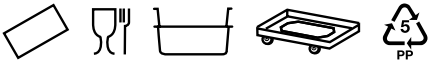


aperta
open



chiusa aperta
closed open

Cestelli
Racks



Resistenti agli urti e alle alte temperature, leggeri e maneggevoli, i cestelli sono pensati per essere facilmente impilabili. Realizzati con ampie finestrature per una circolazione ottimale dell'acqua, evitano residui di detersivo e accelerano le asciugature. /
Resistant to impact and high temperatures. Light and easy to handle, easily stackable. Designed with large openings for optimal water circulation, avoiding the buildup of detergent and speeding up drying.

Basi per cestelll Base racks	Code	Dim. esterna Outside dim. (mm)	Altezza interna Inside height (mm)	Description	Details
	CBU	500×500×103	83	universale aperta universal open	
	CB09	500×500×103	83	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CB16	500×500×103	83	16 scomparti 16 compart-ments	113 mm lato - side 154 mm diagonale - diagonal
	CB25	500×500×103	83	25 scomparti 25 compart-ments	90 mm lato - side 125 mm diagonale - diagonal
	CB36	500×500×103	83	36 scomparti 36 compart-ments	73 mm lato - side 103 mm diagonale - diagonal
	CB49	500×500×103	83	49 scomparti 49 compart-ments	62 mm lato - side 87 mm diagonale - diagonal
	CBV	445×445×105	85	per piatti e vassoi for plates and trays	7×5 pioli - pegs 43×57 mm distanze tra i pioli - distance between pegs
	CBVA	500×500×103	83	per vassoi grandi for large trays	8×8 pioli - pegs 43×57 mm distanze tra i pioli - distance between pegs
	CBP	500×500×103	83	per posate for flatware	

Rialzi Extenders	Code	Dim. esterna Outside DIM. (mm)	Description	Details
	CRU	500×500×44	universale universal	
	CR09	500×500×44	9 scomparti 9 compartments	149 mm lato - side 211 mm diagonale - diagonal
	CR16	500×500×44	16 scomparti 16 compartments	113 mm lato - side 154 mm diagonale - diagonal
	CR25	500×500×44	25 scomparti 25 compartments	90 mm lato - side 125 mm diagonale - diagonal
	CR36	500×500×44	36 scomparti 36 compartments	73 mm lato - side 103 mm diagonale - diagonal
	CR49	500×500×44	49 scomparti 49 compartments	62 mm lato - side 87 mm diagonale - diagonal

Accessori per cestelli Accessories for racks	Code	Dimension (mm)	Description
	CCOP	500×500×20	Coperchio standard / Standard lid
	CPOS	428×205×150	Cestello per posate a 8 scomparti / 8 compartment flatware basket

Accessori per cestelli Accessories for racks	Code	Dimension (mm)	Description
	CARCLM•	428×205×150	Carrello inox con maniglione / Stainless steel trolley with handle

• fino a esaurimento / until exhaustion

Griglie porta piatti
Dish racks

In plastica per contenitori Europa. Disponibili nei modelli a 26 posti, per piatti con diametro max 320 mm, e 32 posti per piatti con diametro max 260 mm. /
In plastic, for Europa containers. Available in models with 26 slots, for plates with a maximum diameter of 320 mm, and 32 slots for plates with a maximum diameter of 260 mm.





Code	Max Ø piatti Dishes (mm)	N° divisori N° compartments
GRIGLIA26	320	26
GRIGLIA32	260	32



Contenitori
Crates

Contenitori in plastica / Plastic crates	515
Termobox	527


pavoni
pavoni
pavoni
pavoni
pavoni

Contenitori in plastica
Plastic crates

Materiali
Materials



Polietilene alta densità HDPE / High density polyethylene HDPE
Uno dei materiali termoplastici più resistenti, anche ad acidi e basi, e all'impatto a basse e alte temperature (da -30°C a +70°C).
HDPE is one of the most resistant thermoplastic materials, even against acids and bases, as well as against low and high temperatures (range: from -30°C to +70°C).



Polietilene bassa densità LLDPE / Low density polyethylene LLDPE
Materiale resistente, più duttile e meno rigido del polietilene alta densità, dotato di una buona resistenza all'impatto e ritorno alla deformazione. Ideale per usi a basse temperature. / This resistant material is more ductile and less rigid than high density polyethylene. It is endowed with adequate impact resistance and springback following deformation. Ideal for use at low temperatures.



Polipropilene PP / Polypropylene PP
Copolimero termoplastico estremamente resistente, anche ad acidi e basi, elastico, con un'eccellente resistenza all'impatto, ritiro ed indurimento della superficie. Adatto ad applicazioni dove è richiesta resistenza alle alte temperature (da –20°C a +90°C). / PP is a thermoplastic copolymer that is extremely resistant even against acids and bases. It is elastic and endowed with optimal characteristics in terms of impact resistance, shrinkage and hardening of the surface. It is suitable for applications in which resistance to high temperatures is required (from -20°C to +90°C).



EPP
Polipropilene espanso, con eccellenti proprietà di isolamento termico.
Foam polypropylene is endowed with optimal heat insulation properties.



ABS
Materiale con ottime proprietà costruttive (resistenza all'impatto) e meccaniche (facilità di lavorazione). / ABS is a material endowed with excellent construction properties (impact resistance) and mechanical properties (ease of working).



Altri - Other materials
Altre plastiche, tra le quali polimetilmetacrilato, policarbonato, poliammide.
Other plastics, such as polymethyl methacrylate, polycarbonate and polyamide.

Acciaio Inox AISI 304 - AISI 304 stainless steel

Tutti i materiali sono rispondenti alla legislazione vigente che disciplina le caratteristiche degli imballaggi e dei contenitori destinati al contatto con gli alimenti. /
All materials are compliant with current legal requirements governing the characteristics of packaging and containers coming into contact with foods.

Simboli
Symbols



Sovrapponibili / Stackable



Inseribili / Nesting



Coperchio / Lid



Carrello / Trolley

Il numero di pezzi per pallet indicato nelle tabelle è in riferimento allo standard EUR 1000×1200. / The number of pieces per pallet indicated in the tables is as provided by the EUR 1000×1200 standard.

Serie Europa
Europa Series

Numerose soluzioni specializzate che abbinano differenti dimensioni, pareti, fondi e accessori specifici. Le pareti a retinatura traspirante consentono il passaggio di aria e liquidi. Il fondo, chiuso o forato, impedisce flessioni sul piano di caricamento e può essere scelto in base a peso, robustezza e destinazioni d'uso. I coperchi, disponibili con ganci o senza, mettono le merci al sicuro da danni di trasporto e sporcizia. Le maniglie per la movimentazione sono personalizzabili, fra passanti e chiuse in diverse combinazioni per la massima comodità di utilizzo. Un'ampia gamma di colori personalizzabili a richiesta.

Many specialized solutions combining a variety of dimensions, sides, bottoms and specific accessories. The breathable transparent screen sides enable the passage of air and liquids. The bottom may be closed or perforated and prevents bending at the loading level. The bottom may be selected on the basis of weight, strength and ambits of use. Lids are available with or without hooks, to protect the goods against harm during transport and avoid soiling. The handles included for handling purposes can be customized (hole handles, closed handles and various combinations of these, for optimal user-friendliness). A wide range of customized colours according to your requirements.

EF
Fondo e pareti
Bottom and sides

E Fondo chiuso e pareti chiuse
Closed bottom and closed sides

EF Fondo forato e pareti forate
Perforated bottom and perforated sides

6407
Dimensioni
Dimension

6 Larghezza Width
4 Profondità Depth
07 Altezza Height

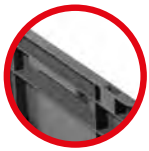
G
Tipo di fondo
Type of bottom

4MP
N° e tipologia maniglie
N° and type of handles

Legenda maniglie
Handles legend



MC
Maniglie chiuse
Closed handles



ME
Maniglie esterne
External handles



MP
Maniglie passanti
Hole handles

Legenda fondi
Bottoms legend

I fondi lisci A - S sono fondi piani ideali per lo scorrimento silenzioso su sistemi automatizzati di produzione e movimentazione.
Il fondo forato F è un fondo a retinatura traspirante, per il passaggio di aria e liquidi, ideale per contenere prodotti di piccole dimensioni.
I fondi rinforzati B - I - T sono fondi chiusi altamente resistenti alla deformazione; il fondo B è adatto alla sovrapposizione di contenitori 400×300 mm.

The smooth bottoms A – S are flat bottoms ideal for ensuring low noise during handling by automated production and handling systems.
The bottom F features a perforated screening solution for the passage of air and liquids. Ideal for containing small products.
The reinforced bottoms B – I – T are closed bottoms highly resistant to deformation.
Bottom B is suitable for stacking 400×300 mm containers.

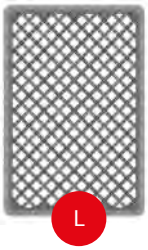
Fondi lisci
Smooth bottoms

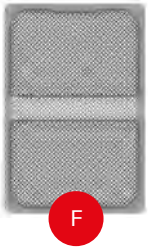




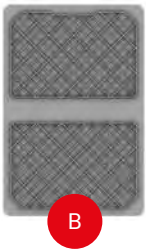
400×300 mm

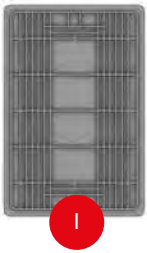
Fondi forati
Perforated bottoms

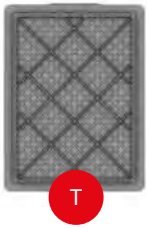




Fondi rinforzati
Reinforced bottoms







400×300 mm

Serie Europa 600×400 mm
Europa Series 600×400 mm

Contenitori colorati ad uso alimentare
Coloured containers for food contact

Ceste sovrapponibili e impilabili per alimenti, realizzate con polimeri particolari che assicurano la massima igiene, grazie alla resistenza a muffe e batteri. Facilmente lavabili. Ogni colore ha la sua destinazione d'uso per una razionalizzazione degli stoccaggi e nessun rischio di contaminazione.

Stackable food crates made of special polymers that ensure maximum hygiene due to their resistance to mildew and bacteria. Easily washable. Each colour has its intended use for rationalised storage and no risk of contamination.

Serie E Performance E Series Performance	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MP	4MC	2ME	2MP+ 2MC	2ME+ 2MC	Pcs per pallet
	E6407	A	565×365×65	13		•				160
	E6410	A	565×365×95	19		•				110

Fondo chiuso e pareti chiuse / Closed bottom and closed sides



Carni crude /
Raw meats

E6407FLRS
E6410FLRS



Carni bianche /
Poultry

E6407FLGL
E6410FLGL



Frutta e
verdura /
Fruits and
vegetables

E6407FLVR
E6410FLVR



Cibi per intol-
leranze senza
allergeni /Food
intolerances and
without allergens

E6407FLVL
E6410FLVL



Lievitazione
impasti 24 ore /
24 hours dough
leavening

E6407FLAZ
E6410FLAZ



Lievitazione
impasti 72 ore /
72 hours dough
leavening

E6407FLNR
E6410FLNR



Impasti pizza,
pane e
latticini /
Pizza dough,
bread and dairy
products

E6407FLNT
E6410FLNT



Pesce /
Fish

E6407FLBL
E6410FLBL



Lievitazione
impasti 48 ore /
48 hours dough
leavening

E6407FLGR
E6410FLGR

Serie e Performance E Series Performance	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MP	4MC	2ME	2MP+ 2MC	2ME+ 2MC	Pcs per pallet	Colour
	E6413	A	565×365×120	24		•				85	
	E6415	B	565×365×140	28				•		70	
	E6420	B	565×365×185	38				•		50	
	E6426	B	570×370×255	53				•	•	40	
	E6429	B	570×370×275	58				•		35	
	E6432	B	570×370×305	64				•	•	35	
	E6435	B	570×370×335	70				•		30	
	E6441	I	570×365×395	82				•		25	
	E6445	I	570×365×435	90			•	•		25	

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

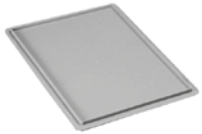
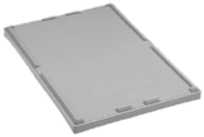
Serie E Light E Series Light	Code	Fondo bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MC	Pcs per pallet
	E6407L	A	565×365×70	14	•	160
	E6409L	A	565×365×85	17	•	110

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Serie E Light E Series Light	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	4MC	Pcs per pallet
	EF6407L	L	565×365×60	12	•	160
	EF6409L	L	565×365×85	17	•	110



Disponibili EF6407 e EF6410 con pareti con pattern fori piccoli /
Codes EF6407 and EF6410 also available with sides in small hole pattern.

Coperchi Lids	Code	Dim. esterne / Outside dim. (mm)	PCS per pallet	Colour	5 PP
	COPE64N	600×400×20	700	☐ ■	Coperchio da appoggio Lid providing support
	COPE64N C/G	600×400×20	700	☐ ■	Con ganci With hooks
	COPEN64	610×410×45	700	☐ ■	Con bordo avvolgente With upturned lip

Carrelli Trolleys	Code	Description	6 ABS
	CARE/P	Carrello in plastica. Plastic trolley.	
	CARE/I	Carrello inox. Stainless steel trolley.	

Serie Europa 400×300 mm
Europa Series 400×300 mm

Serie E E Series	Code	Fondo Bottom	Dim. interne Inside dim. (mm)	Vol (lt)	2ME	Pcs per pallet	Colour
	E4307	S	370×270×67	6	•	250	■
	E4310	S	370×270×97	10	•	170	■
	E4312	T	370×270×117	12	•	180	□ ■
		S	370×270×117	12	•	180	□ ■
	E4317	T	370×270×167	17	•	130	□ ■
		S	370×270×167	17	•	130	□ ■
	E4322	T	370×270×217	22	•	100	□ ■
		S	370×270×217	22	•	100	□ ■
	E4332	T	370×270×317	32	•	70	□ ■
		S	370×270×317	32	•	70	□ ■

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Coperchi Lids	Code	Dim. esterne / Outside dim. (mm)	PCS per pallet	Colour	
	COPE43N C/G	400×300×20	540	□ ■	Con ganci With hooks
	COPE43N S/G	400×300×20	560	□ ■	Senza ganci Without hooks

Serie N
N Series

Fra impilabile e sovrapponibile c'è una differenza di 180°. Se sovrapposti in una direzione i contenitori serie N possono essere facilmente inseriti l'uno nell'altro, recuperando spazio. Con una rotazione di 180°, però, possono essere impilati per lasciare al loro interno il contenuto e migliorare così la gestione delle merci, i tempi di movimentazione e la logistica generale. Sono disponibili con pareti piene o forate.

There is a 180° difference between nesting and stacking. If positioned in one direction, N series crates can be readily nested, thus saving space. However, by rotating by 180°, the pieces can then be stacked so that the content remains inside them, thus making for optimal management of goods, handling times and general logistics. These pieces can be provided with closed or perforated sides.

Serie N / N Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	2MP	Pcs per pallet
	N6420	600×400×200	560×368×197	32	•	150
	N6430	600×400×300	560×368×297	49	•	100

Fondo chiuso e pareti chiuse. È possibile utilizzare i coperchi serie Europa 600x400. / Closed bottom and closed sides. Europa 600x400 series lids can be used on N series crates.

Serie NC / NC Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	2MP	Pcs per pallet
	NC6420	600×400×200	560×368×197	32	•	150
	NC6430	600×400×300	560×368×297	49	•	100

Fondo chiuso e pareti forate. È possibile utilizzare i coperchi serie Europa 600x400. / Closed bottom and perforated sides. Europa 600x400 series lids can be used on NC series crates.

Serie NF / NF Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	2MP	Pcs per pallet
	NF6420	600×400×200	560×368×197	32	•	150
	NF6430	600×400×300	560×368×297	49	•	100

Fondo forato e pareti forate. È possibile utilizzare i coperchi serie Europa 600x400. / Perforated bottom and perforated sides. Europa 600x400 series lids can be used on NF series crates.

Serie S
S Series

Contenitori sovrapponibili con maniglie esterne, con fondo chiuso e pareti chiuse. Sono ideali per bighe, impasti e pasticceria fresca di ogni genere, perché facili da pulire e igienicamente sicuri. Le maniglie di cui sono dotati rendono la movimentazione a mano facile e veloce, mentre i coperchi, disponibili in tutte le differenti dimensioni, assicurano massima tenuta e igiene.

Stackable containers with external handles, a closed bottom and closed sides. These containers are ideal for dough and fresh pastries of all kinds, since they are readily cleanable and safely hygienic. The handles facilitate rapid manual handling operations. The lids, available for all dimensions, assure perfect seal and hygiene.

Serie SL / SL Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	SL1	650×427×65	600×400×60	18	180
	SL2	650×427×115	600×400×110	26	90
	SL3	650×427×83	600×400×80	19	120

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Coperchi / Lids	Code	dim. esterne Outside dim. (mm)	
	COPSL	665×445×30	Coperchio per serie SL Lid for SL series

Serie SLX / SLX Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	SLX1	657×455×83	600×400×72	18	135

Fondo chiuso e pareti chiuse / Closed bottom and closed sides

Contenitori sovrapponibili, con fondo e pareti chiuse. Impilabili sia in modo tradizionale sia a croce, grazie ai ganci appositi. Questo permette la circolazione di aria nei contenitori, rendendo ideale la lievitazione. / Stackable crates with closed bottom and sides. SLX Series is also cross stackable, thanks to the specific hooks. This allows the air circulation through the crates, easening the rising or any other application for which air circulation is required, without compromising space saving.

Serie I
I Series

I contenitori inseribili Serie I sono realizzati in polietilene a bassa densità e sono l'ideale per il settore della ristorazione e del catering. Resistenti agli agenti chimici e idonei all'uso alimentare, sono disponibili con pareti chiuse o forate e coperchi per le differenti dimensioni.

The containers of the I Series are produced in low density polyethylene. They are ideal for the sector of Ho.Re.Ca. and catering. They are also resistant against chemical agents. Suitable for food use, these containers are available with closed or perforated sides and lids for the various dimensions.

Serie I / I Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	I4	570×360×340	502×312×330	40	350
	I6N	660×450×340	594×402×330	60	250
	I10	780×520×400	685×480×380	100	90

Fondo chiuso e pareti forate / Closed bottom and perforated sides

Serie IC / IC Series	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Vol (lt)	Pcs per pallet
	IC4	570×360×340	502×312×330	40	350
	IC6	660×450×350	582×392×300	60	250
	IC10	780×520×400	685×480×380	100	90

Fondo chiuso e pareti forate / Closed bottom and perforated sides

Coperchi / Lids	Code	Dim. esterne Outside dim. (mm)	Pcs per pallet	
	COPI4	590×370×20	250	Coperchio per I/IC4 Lid for I/IC4
	COPI6N	680×475×20	200	Coperchio per I/IC6 Lid for I/IC6


pavoni
ITALIA

Termobox

La linea di contenitori Termobox è ideale per le aziende della ristorazione, del catering e dell' Ho.Re.Ca. Contenitori leggerissimi, capaci di un'ottima tenuta della temperatura delle pietanze e prodotti contenuti al loro interno, dotati di un'eccellente resistenza all'usura. I Termobox sono progettati mettendo la sicurezza al primo posto, sia durante la movimentazione che nella conservazione delle merci: assicurano agli alimenti il mantenimento di temperature inferiori a +4°C o superiori a 65°C per molte ore durante la conservazione e il trasporto. Una facile pulizia e la riduzione di potenziale contaminazione incrociata completano le caratteristiche di una linea di grande successo. /
The Termobox line of containers is ideal for Ho.Re.Ca. restaurants and catering establishments. These containers are extremely lightweight and excellently maintain the temperatures of dishes and other products contained. They are also resistant to wear and tear. Termobox containers were designed to ensure safety above all, during both goods handling and storage operations. They maintain temperatures of less than +4°C or higher than 65°C for many hours during storage and transport operations. The containers are readily cleanable. Potential cross-contamination is curbed. Thanks to these characteristics, this line of products has been extremely successful.



Leggeri, realizzati in EPP (polipropilene espanso) un materiale dalle alte prestazioni e rispettoso dell'ambiente. / Lightweight, and manufactured in EPP (foam polypropylene). The performance ratings of this environmentally compatible material are impressively high.



Chimicamente inerti, non vengono attaccati da olio, grasso e dalla maggior parte delle sostanze chimiche. / Since these containers are chemically inert, they are impervious to oils, greases and most chemical substances.



Elevata resistenza agli impatti senza riportare danni, grazie all'eccellente assorbimento dell'energia meccanica. / Markedly impact resistant, with no damage ensuing, thanks to the optimal level of absorption of mechanical energy.



Grazie all'eccezionale forza strutturale sono in grado di sopportare carichi pesanti mantenendo la loro forma. / Thanks to this material's extraordinary structural strength, these containers can bear heavy loads with no deformation.



Lavabili in lavastoviglie. / Dishwasher safe.



Adatti per prodotti alimentari. / Suitable for foods.



Riciclabili al 100%. / 100% recyclable.

Termobox a caricamento dall'alto
Top-loader Termobox

5
EPP

I Termobox a caricamento dall'alto sono dotati di un design esclusivo, che permette di risparmiare fino al 30% di spazio. Gli incavi delle pareti interne dei Termobox facilitano il caricamento e lo scaricamento delle bacinelle GN 1/1 e 1/2, mentre l'apposito spazio prestampato permette l'inserimento di targhette identificative. I manici sono ergonomici, per un sollevamento facilitato e sicuro, e l'impilabilità è garantita anche con contenitori di terze parti presenti sul mercato.

Top-loader Termobox containers are the outcome of an exclusive design idea, capable of saving up to 30% of the available space. The grooves in the internal sides of Termobox containers facilitate loading and unloading the GN 1/1 and 1/2 trays. A pre-stamped space may be used to add ID labels. The handles are ergonomic, thus facilitating safe lifting. Stackability is assured, also with containers of third parties present within the marketplace.



Facile carico e scarico con i comodi incavi nelle pareti interne / Easy to load and unload with conveniently grooved inner sides

Manici ergonomici per movimentazione in sicurezza
Ergonomic handles for safe handling

Semplice identificazione utilizzando l'apposito spazio per etichette / Identification facilitated thanks to inclusion of a space for labels

Conservazione di cibi caldi /
Storage of hot food



Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.

Conservazione di cibi freddi /
Storage of cold food



NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Richiudibile e salvaspazio Foldable and space-saving	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB6426P	600×400×225	550×350×175	1,1	34	■

Pieghevole e impilabile per facilitare lo stoccaggio. 100 mm Altezza da piegato./
Foldable and stackable for easy storage. 100 mm Height when folded.









Per bacinelle GN 1/2 For GN 1/2 holdings	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB4326	390x330x257	330x270x193	0,62	16,9	■
	TB4332	390x330x316	330x270x253	0,70	0,70	■

Per bacinelle GN 1/1 For GN 1/1 holdings	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB6426	600×400×257	538×338×195	1,07	35,5	■
	TB6432	600×400×316	538×338×254	1,20	46	■

Impilabile per bacinelle GN 1/1 Stackable for GN 1/1 holdings	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB6432N	600×400×316	538×338×254	1,13	43	■

30% di risparmio in volume grazie al design ad impilaggio interno. /
30% space saving thanks to the internal stacking design solution.

Per casse per prodotti da forno For crates for bakery products	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7527	690×490×270	625×425×205	1,40	53	■
	TB7537	690×490×370	625×425×305	1,70	80	■

Termobox a caricamento frontale
Front-loader Termobox

I Termobox a caricamento frontale sono pratici e pensati per la semplicità d'utilizzo. Uno scomparto per piastre calde o fredde è posto sulla parete posteriore interna per evitare sgocciolamenti di condensa dall'alto e favorire la distribuzione uniforme della temperatura in tutto il contenitore. Sulla parte alta, una comoda impugnatura perimetrale permette la movimentazione comoda e sicura su tutti 4 i lati. L'apertura e chiusura sono facilitate dallo sportello coi bordi smussati mentre le cerniere e la serratura a scatto in nylon permettono allo sportello di aprirsi a 270°.

Front-loader Termobox containers are a solution designed for practicality and user-friendliness. A division is provided for eutectic plates or icing boxes. The division is fitted on the inner back side in order to curb dripping and condensation from above, and in order to enable uniform distribution of the temperature desired within the box as a whole. The top includes a perimeter hand grip for safe, convenient handling on all 4 sides. Opening and closing are facilitated by inclusion of the door with rounded edges. The door can be opened to 270° thanks to the hinges and snap latch in nylon.



Comoda apertura e chiusura grazie ai bordi smussati dello sportello / Easy to open and close thanks to the rounded edges of the door

Design intelligente con comparto interno per piastre calde o fredde, per distribuire la temperatura e impedire sgocciolamenti. / Smart design with inner division for eutectic plates or icing boxes, to distribute the temperature and prevent dripping

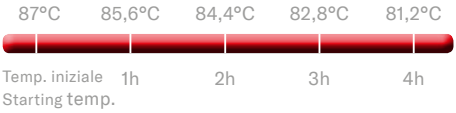
Semplice identificazione utilizzando l'apposito spazio per etichette
Simply identifiable using the space provided for labels

Facile movimentazione in sicurezza con comode impugnature perimetrali / Easy to handle in safe conditions, thanks to the perimetral hand grips

Accesso a 270° facilitato dall'ampia apertura dello sportello. Chiusura rinforzata / Opening at 270° access to the products facilitated by the door that can be fully opened. Reinforced closure

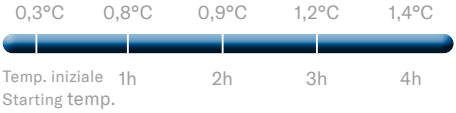
Anti-sgocciolamento Il rilievo incorporato sul fronte inferiore evita la fuoriuscita di liquidi. / Anti-drip the upturned lip on the bottom of the front prevents liquids from escaping

Conservazione di cibi caldi /
Storage of hot food



Nota: Si otterranno i migliori risultati caricando le bacinelle a temperature comprese fra 82°C e 88°C. Il caricamento di bacinelle in metallo a temperature superiori ai 120°C può causare danni al contenitore.

Conservazione di cibi freddi /
Storage of cold food



NB: The best results are obtained by loading the trays at a temperature in the 82°C-88°C range. Temperatures higher than 120°C may damage the container.

Senza guide Without rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569	770×540×687	615×410×585	6,10	155	■

Contenitori multiuso senza guide per il trasporto di casse, teglie e vassoi di 600×400 mm. Può essere modificato con guide regolabili in acciaio inossidabile opzionali, KITADJR*, per il trasporto di casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. /
These multi-use containers without rails were designed for transporting crates, pans and trays (600×400 mm). These containers can also be modified for greater versatility with the inclusion of optional adjustable rails in stainless steel, KITADJR*, for transporting 600×400 mm crates, trays and baking pans in the same unit.

* Vedere gli accessori. / * See the accessories.

Con 6 guide With 6 rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569R6	770×540×687	615×410×585	6,34	126	■

Disponibili con 6 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. / The containers are available with 6 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

Con 9 guide With 9 rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569R9	770×540×687	615×410×585	6,60	126	■

Disponibili con 9 guide integrate stampate, per tenere in posizione in modo sicuro bacinelle e teglie 600×400 mm durante il trasporto. /
The containers are available with 9 moulded built-in rails. The containers were designed to hold trays and 600×400 mm pans in position during transport, with no worries about spillage or loss.

Con guide regolabili With adjustable rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB7569ADJR	770×540×687	615×410×585	8,17	155	■

Disponibile con 2 set di guide* regolabili in acciaio inossidabile per il trasporto di differenti contenitori, tra cui casse da 600×400 mm, bacinelle e teglie da forno nella stessa unità. /
This exclusive multi-use container was designed with 2 sets of adjustable rails* in stainless steel enabling the operator to transport various containers including 600x400 mm crates, trays and baking pans in the same unit.

* Guide aggiuntive possono essere acquistate separatamente. Vedere gli accessori.
* Additional rails may be purchased separately. See the accessories.

Per bacinelle GN 1/1 con 8 guide / For GN 1/1 holdings with 8 rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB6448	640×440×475	535×330×370	3,20	60	■

Per bacinelle GN 1/1 con 12 guide / For GN 1/1 holdings with 12 rails	Code	Dim. esterne Outside dim. (mm)	Dim. interne Inside dim. (mm)	Peso Weight (kg)	Vol (lt)	Colour
	TB6463	640×440×625	535×330×525	3,90	86	■

Accessori
Accessories

Kit di guide regolabili / Adjustable rails kit per TB7569 / for TB7569	Code	Dimension (mm)	Peso Weight (kg)
	KITADJR	600×10×580	2,07

I telai in acciaio inossidabile e 2 set di guide per regolare e creare spazi personalizzati secondo necessità tra le guide. / The frames in stainless steel and the 2 sets of rails were designed to provide operators with the flexibility to adjust and create customized spaces between rails, according to their own needs.

Kit di guide / Rails kit KITR per KITADJR / KITR for KITADJR	Code	Dimension (mm)	Peso Weight (kg)
	KITR	600×30×30	0,42

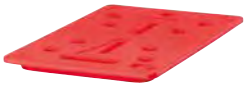
Kit composto da 2 guide regolabili in acciaio inossidabile, può essere acquistato separatamente per trasportare più articoli nello stesso contenitore. /
The kit made up of 2 adjustable rails in stainless steel may be purchased separately in order to transport various articles in the same container.

Carrelli / Trolleys	Code	
	CARE/P	per - for TB6426, TB6432, TB6432N
	CARE75/I	per - for TB7527, TB7537
	CARTB7569	per - for TB7569
	CARTB6448-6463	per - for TB6448 e TB6463

Carrelli per impilare e trasportare diverse unità in una sola volta e in tutta sicure /
Trolleys for safely stacking and transporting various units as one operation.

Piastre per freddo / Icing boxes	Code	Dimension (mm)	Peso Weight (kg)
	CP3226	325×265×30	1,75
	CP5332	530×325×30	3,90

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto freddo. Congelale in orizzontale per una notte e disponile in alto nel contenitore. /
The icing boxes were designed to prolong the time of low-temperature storage of food. Freeze the icing box in a horizontal position for one night and then place it vertically in the container.

Piastre per caldo / Eutectic plates	Code	Dimension (mm)	Peso Weight (kg)
	HP5332	530×325×30	3,25

Progettate per prolungare il periodo di tempo durante il quale il cibo viene mantenuto caldo. Mettile in acqua calda per 35 minuti e disponile in fondo al contenitore. /
The eutectic plates were designed to prolong the time of high-temperature storage of food. Submerge the plate in hot water for 35 minutes and then place it on the bottom of the container.

Etichette identificative / Labels for identification	Code
	IDL5

Etichette adesive colorate per la facile identificazione. Aiutano l'operatore a individuare e destinare l'uso del contenuto della scatola. /
Coloured stickers provided to facilitate identification. Operators will find it easier to select container contents and their uses.


CON ACEITE Y SAL.

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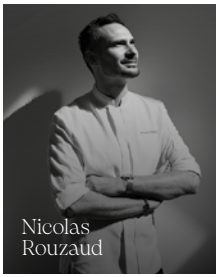
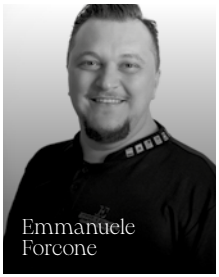
Ambassadors


Pierre Hermé


Nicolas Rouzaud

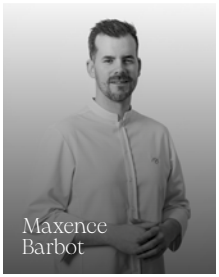

Cédric Grolet

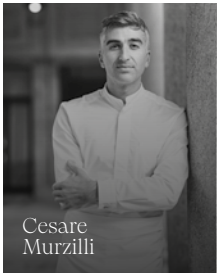

Emmanuele Forcone


Antonio Bachour

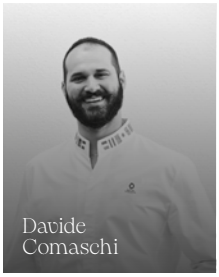

Fabrizio Fiorani


Jérôme De Oliveira


Maxence Barbot


Cesare Murzilli

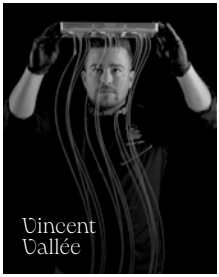

Paolo Griffa


Davide Comaschi


Davide Oldani


Silvia Federica Boldetti


Stefano Laghi


Vincent Vallée

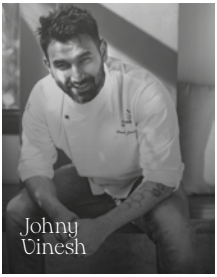

Vincenzo Tiri


Francesco
Boccia


Gianluca
Fusto


Giuseppe
Amato


Johan
Martin

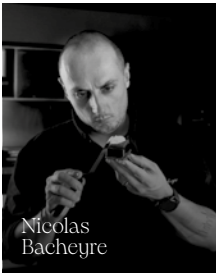

Johny
Vinesh


Karim
Bourgi


Leonardo
Di Carlo


Liudmila
Pascurova


Maurizio
Santin

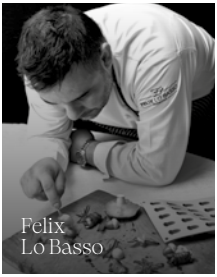

Nicolas
Bacheyre


Ramon
Morató


Sebastiano
Caridi


Andrea
Berton


Fadi
Kurdi


Felix
Lo Basso


Franco
Aliberti

Silicone

Il silicone in pasticceria
Silicone in pastry

Nella realizzazione dei prodotti in silicone utilizziamo sempre ed esclusivamente silicone platinico al 100%, secondo le normative UE. È atossico, inodore, insapore e sicuro anche a temperature molto elevate. Con una qualità che permette di mantenere altissima la performance dei prodotti e che garantisce ai nostri clienti articoli efficaci e resistenti. /
We always and exclusively use 100% platinum silicone for our products, according to EU regulations. It is non-toxic, odorless, tasteless and safe even at very high temperatures. With a quality that allows us to keep a very high performance and guarantees our customers effective and durable items.

Consigli
Tips

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

Rispetta questi suggerimenti: i tuoi stampi Pavoni Italia sono pronti per migliaia di utilizzi! /
Respect these tips: your Pavoni Italia moulds are ready for thousands of uses!

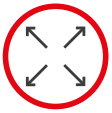
I suoi vantaggi
Advantages



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



Efficace da -40°C a +250°C /
Valid from -40°C to +250°C



Flessibile e salvaspazio /
Flexible and space-saving



Versatile - da abbattitore a forno senza attese e viceversa /
Versatile - from blast chiller to oven without waiting and vice versa



Infrangibile, resistente e stoccabile /
Unbreakable, durable and storable



Lavabile in lavastoviglie /
Dishwasher safe



Festività / Celebration

Pasqua / Easter

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