2026

New Arrivals



Chi siamo
Our story

Siamo i professionisti per i professionisti

La collezione Pavoni Italia è caratterizzata da idee innovative e prodotti dal design unico, realizzati in collaborazione coi migliori professionisti del settore. Una ricerca lunga oltre 45 anni verso la perfezione, con strumenti pensati, disegnati e prodotti per trasformare la pasticceria in design, ogni preparazione in una piccola opera d'arte. Qualità dei materiali, un reparto dedicato alla ricerca e sviluppo, continua innovazione nella forma e nelle soluzioni. Tutto ciò ispira costantemente la nostra produzione, prima di arrivare nelle mani dei professionisti di tutto il mondo. Ecco i prodotti Pavoni. La migliore strumentazione per cioccolato, dessert da cottura e surgelazione, gelateria, insieme a colori e materie prime dedicati al settore alimentare.

Oltre 7.000 prodotti destinati ai professionisti della pasticceria, gelateria e della ristorazione. Nata nel 1980 come produttrice di contenitori in plastica per il mondo della panificazione, oggi Pavoni Italia è azienda di riferimento nel mondo. Un marchio italiano con una storia riconosciuta di attenzione alle esigenze dei professionisti, che conosce da vicino la differenza tra semplici strumenti di lavoro e oggetti votati all'eccellenza, capaci di ispirare la creatività di Chef e Pastry Chef. Per fare questo, ci ispiriamo ai nostri valori. Una reale dedizione al cliente, fatta di ascolto e attenzione. Scelte orientate da coerenza e chiarezza, coadiuvate da una grande capacità produttiva. Un cuore grande, perché amiamo ciò che facciamo. E la consapevolezza di essere scelti dai migliori.

We are the professionals for the professionals

Pavoni Italia collection is characterised by innovative ideas and unique design products, realised in collaboration with the best professionals of the sector. More than 45 years long research towards perfection, with tools conceived, designed and produced to turn pastry into design, every preparation into a little work of art. Quality materials, a department dedicated to research and development, continuous innovation in form and solutions. All this constantly inspires our production, before reaching the hands of professionals all over the world. Here are the Pavoni products. The best equipment for chocolate, baking and freezing desserts, ice-cream, together with colours and raw materials dedicated to the food industry.

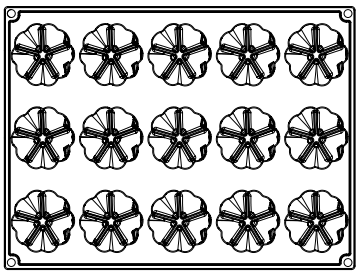
More than 7.000 products destined to the professionals of pastry, ice-cream and catering. Founded in 1980 as a manufacturer of plastic containers for the bakery world, today Pavoni Italia is a reference company in the world. An Italian brand with a recognized history of attention to the needs of professionals, which knows closely the difference between simple working tools and objects devoted to excellence, able to inspire the creativity of Chefs and Pastry Chefs. To do this, we are inspired by our values. A real dedication to the customer, made of listening and attention. Choices guided by consistency and clarity, aided by a great production capacity. A big heart, because we love what we do.

Nuovi arrivi
New arrivals





Pavoflex 400×300 mm
Monoporzione /
Single-serving portion



PX43131
Pumpkin
by Fabrizio Fiorani

Ø mm 68×55 h
~ 125 ml
15 impronte / indents



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



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

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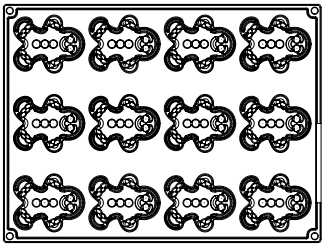


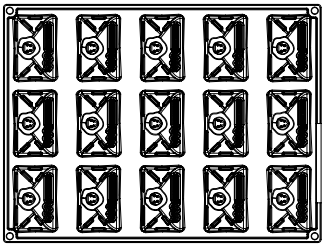
PX43138
Gingerman
by Fabrizio Fiorani

mm 85×69×35 h
~ 120 ml
12 impronte / indents



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

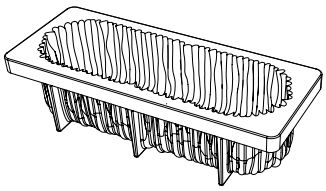
Guarda il video sul canale
Youtube di Pavoni Italia
Watch the video on Pavoni
Italia's Youtube channel



PX43139
North Pole
by Antonio Bachour

mm 81×53×32 h
~ 120 ml
15 impronte / indents

Pavocake



KE116
Silk
by Cesare Murzilli

mm 250×86×68 h
~ 1100 ml



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



Pavocake

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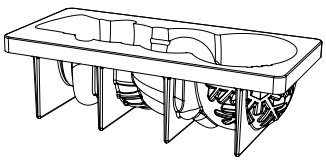


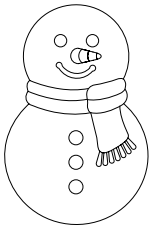
KE115
Frosty
by Cesare Murzilli

mm 253×110×76 h
~ 1100 ml



Stampi termoformati /
Thermoformed moulds

4

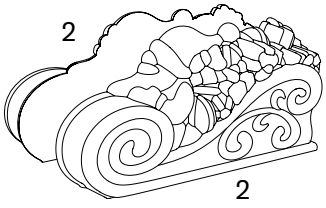


KT239
Frosty
by Paolo Griffa

mm 95×160×25 h
~ 150 g



Stampi termoformati / Thermoformed moulds



KT238
Wish

mm 190×60×90 h
~ 200 g



Stampi per praline /
Praline moulds

PC5083
by Liudmila Pascurova

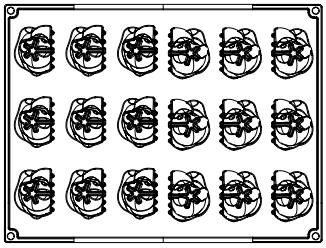


mm 33×40×15 h
~ 10 g
20 impronte / indents
Dimensione stampo /
Mould size: mm 275×175
BPA free



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

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



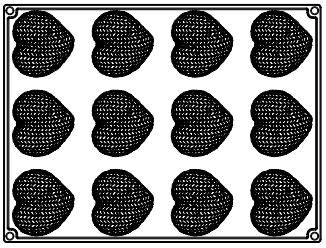
PX43141
Teddy Love
by Emmanuele Forcone

mm 86×60×77 h
~ 200 ml
9+9 impronte / indents



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

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

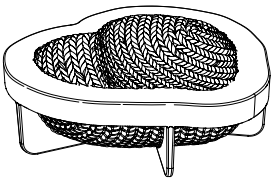


PX43142
Tricot
by Emmanuele Forcone

mm 80×73×42 h
~ 140 ml
12 impronte / indents



Pavocake

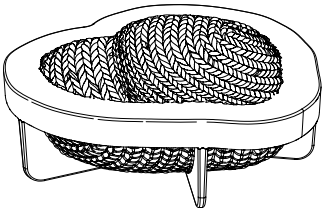


KE117
Tricot
by Emmanuele Forcone

mm 155×146×52 h
~ 600 ml



Pavocake



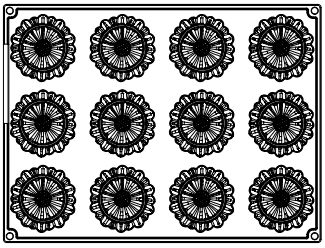
KE118
Tricot
by Emmanuele Forcone

mm 180×170×60 h
~ 1000 ml



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

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

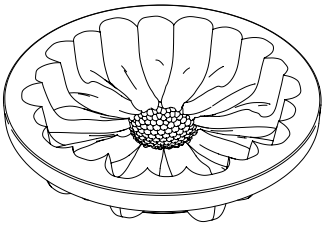


PX43140
Floris
by Antonio Bachour

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



Pavocake

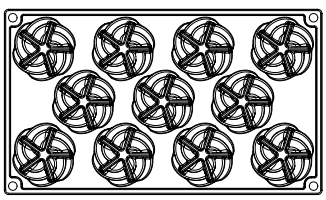


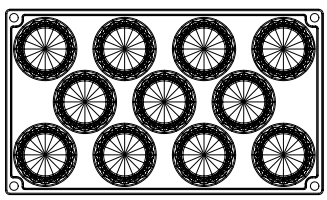
KE114
Floris
by Antonio Bachour

Ø mm 200×47 h
~ 1000 ml



Kit stampi in silicone 300×175 mm per monoporzione / Single-serving portion silicone moulds kit 300×175 mm





PX3235S
Gelato
by Fabrizio Fiorani

Crema / Cream
Ø mm 55×52 h
~ 60 ml
11 impronte / indents

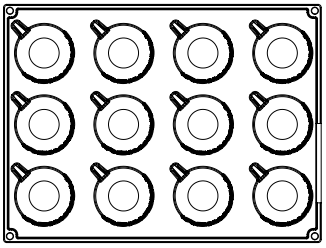
Cono / Cone
Ø mm 55×36 h
~ 60 ml
11 impronte / indents



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



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion



PX43143
Tiramisù
by Paolo Griffa

mm 88×72×43 h
~ 140 ml
12 impronte / indents



Guarda il video sul canale Youtube di Pavoni Italia
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Fiberform
Tutti i gradi della perfezione
Perfection at every degree



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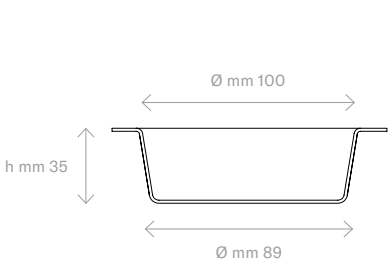
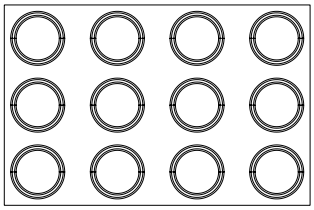
Discover more





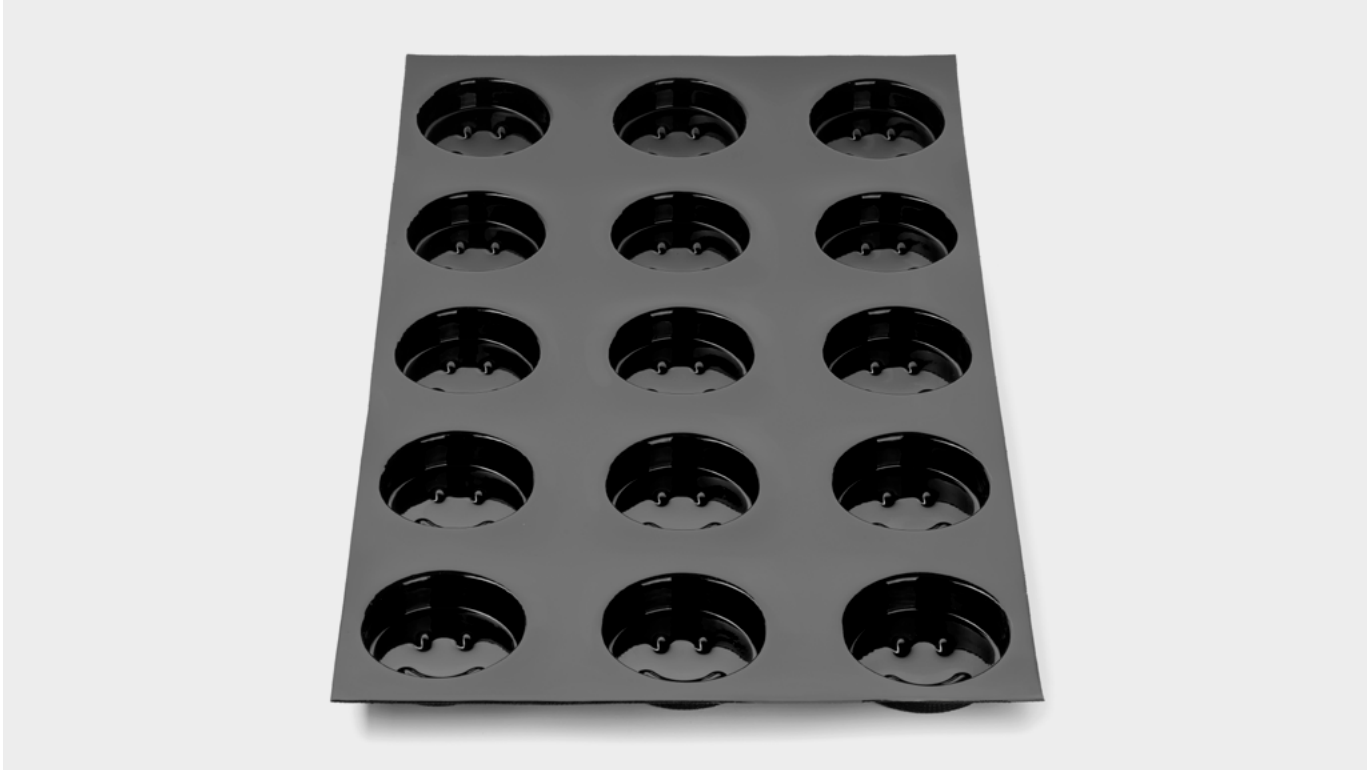
Fiberform 600×400 mm

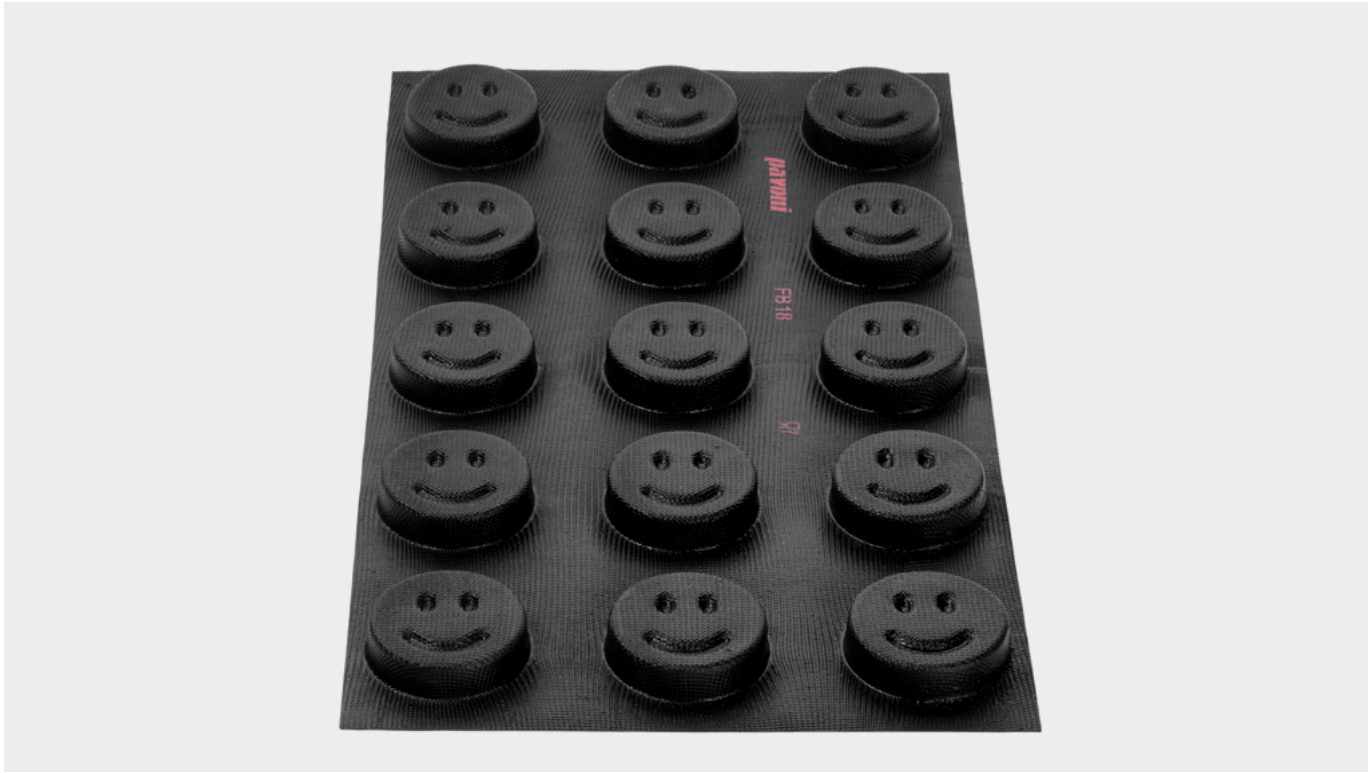




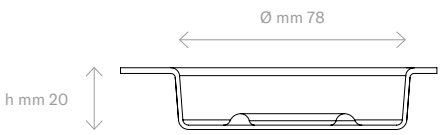
FB17
Tarte tatin

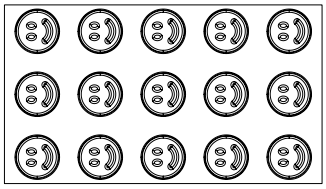
Ø mm 100/89×35 h
~ 245 ml
12 impronte / indents





Fiberform 600×350 mm





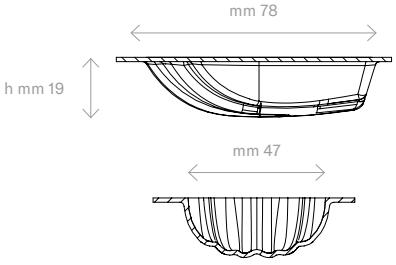
FB18
Smile

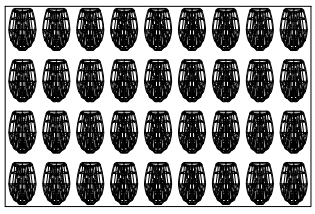
Ø mm 78×20 h
~ 90 ml
15 impronte / indents





Fiberform 600×400 mm





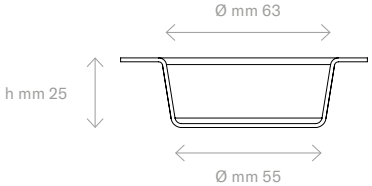
FB19
Madeleine

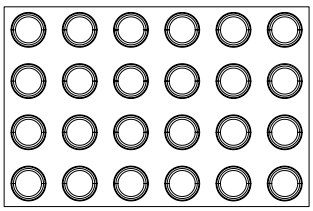
mm 78×47×19 h
~ 40 ml
36 impronte / indents





Fiberform 600×400 mm





FB20
Cilindro basso /
Low cylinder

Ø mm 63/55×25 h
~ 68 ml
24 impronte / indents

Gourmand 175×150 mm

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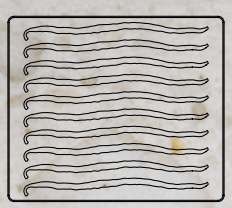
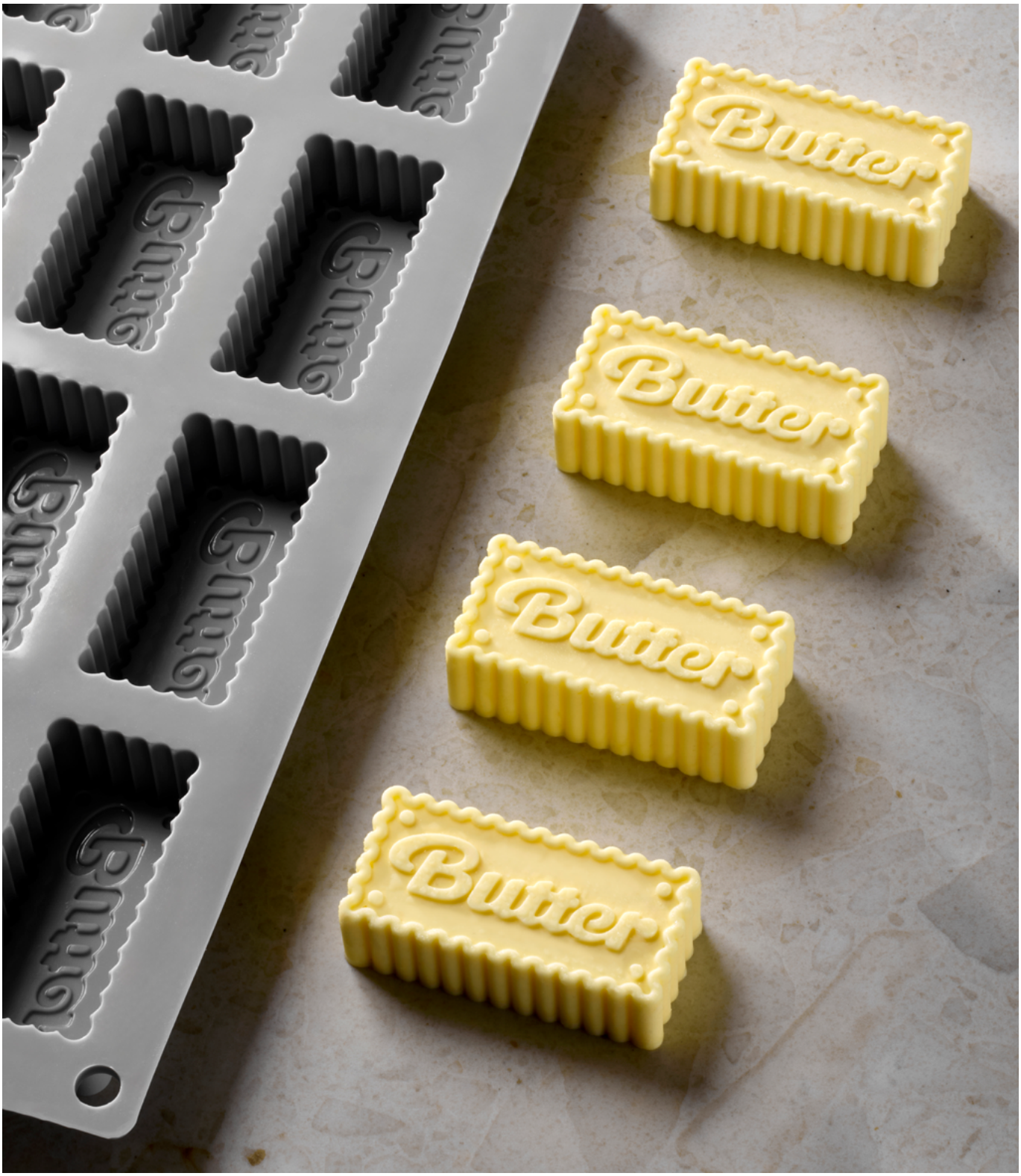
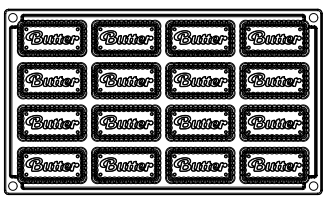


GG082
Vanilla
by Paolo Griffa

mm 150×15×6 h
~ 4 ml
10 impronte / indents



Gourmand 300×175 mm

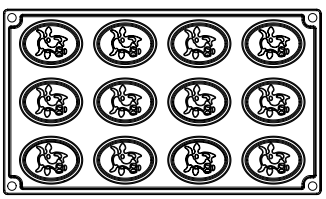


GG083
Butter
by Paolo Griffa

mm 60×29×19 h
~ 30 ml
16 impronte / indents



Gourmand 300×175 mm



GG084
Muu Muu
by Paolo Griffa

mm 40×50×19 h
~ 30 ml
12 impronte / indents



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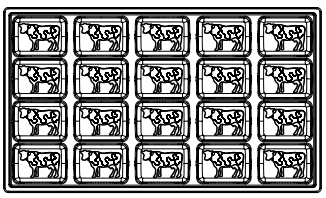
Gourmand 300×175 mm



GG085
Burro Box
by Paolo Griffa

mm 47×33×22 h
~ 30 ml
20 impronte / indents



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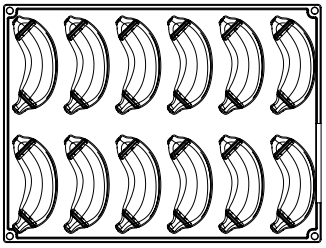
Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

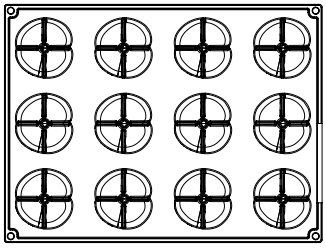


PX43144
Banana

mm 120×58×35 h
~ 100 ml
12 impronte / indents



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion



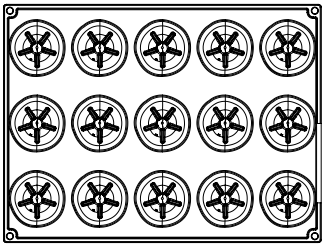
PX43145
Pesca tabacchiera /
Flat peach

mm 74×70×37 h
~ 120 ml
12 impronte / indents





Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

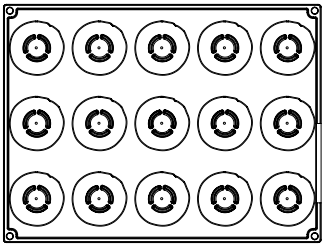


PX43147
Mirtillo / Blueberry
by Fabrizio Fiorani

Ø mm 67×53 h
~ 130 ml
15 impronte / indents



Pavoflex 400×300 mm
Monoporzione /
Single-serving portion

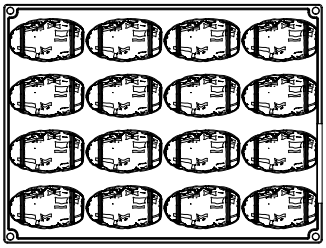


PX43146
Fico / Fig
by Emmanuele Forcone

Ø mm 65×63 h
~ 120 ml
15 impronte / indents



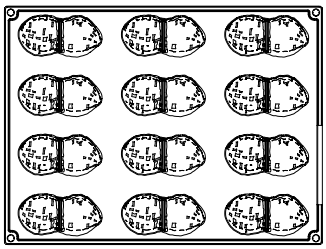
Pavoflex 400×300 mm
Monoporzione /
Single-serving portion



PX43121
Dattero / Date
by Binkasem BK

mm 90×50×45 h
~ 110 ml
16 impronte / indents

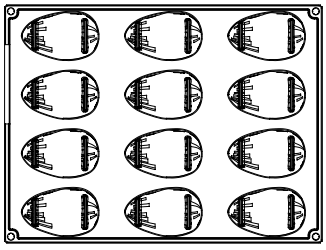




PX43132
Arachide / Peanut
by Fabrizio Fiorani

mm 100×48×42 h
~ 120 ml
12 impronte / indents

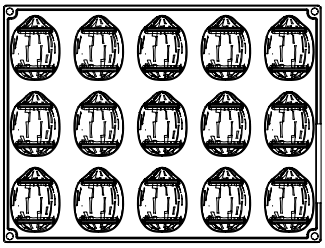




PX43133
Mandorla / Almond
by Emmanuele Forcone

mm 93×58×38 h
~ 120 ml
12 impronte / indents

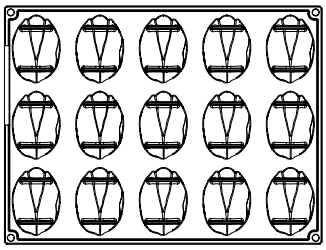




PX43134
Noce / Nutshell
by Fabrizio Fiorani

mm 78×57×51 h
~ 120 ml
15 impronte / indents

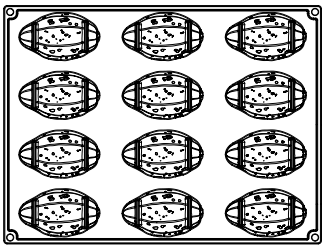




PX43135
Pistacchio / Pistachio
by Emmanuele Forcone

mm 80×56×46 h
~ 120 ml
15 impronte / indents

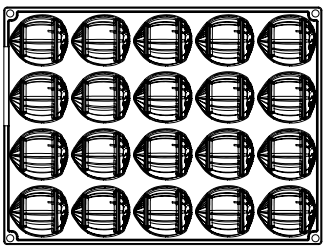




PX43136
Cabossa / Cabosse
by Emmanuele Forcone

mm 96×55×45 h
~ 120 ml
12 impronte / indents





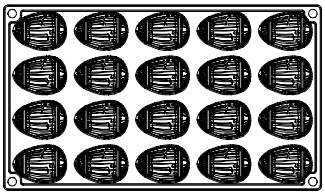
PX43137
Nocciola / Hazelnut
by Emmanuele Forcone

mm 68×60×52 h
~ 120 ml
20 impronte / indents





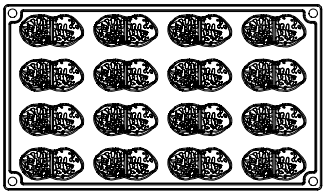
Pavoflex 300×175 mm
Miniporzione /
Mini-portion



PX3229
Mandorla / Almond
by Emmanuele Forcone

mm 46×32×23 h
~ 20 ml
20 impronte / indents

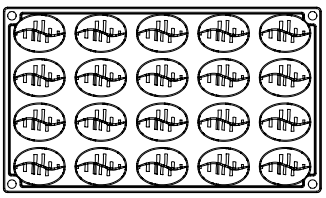




PX3230
Arachide / Peanut
by Fabrizio Fiorani

mm 55×26×23 h
~ 20 ml
16 impronte / indents

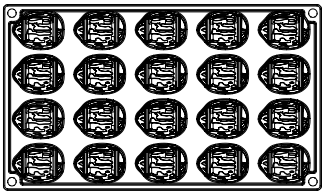




PX3231
Caffè / Coffee
by Fabrizio Fiorani

mm 44×32×20 h
~ 20 ml
20 impronte / indents

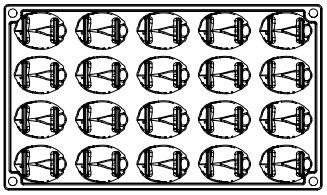




PX3232
Noce / Nutshell
by Fabrizio Fiorani

mm 44×33×27 h
~ 20 ml
20 impronte / indents

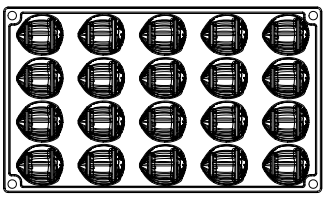




PX3233
Pistacchio / Pistachio
by Emmanuele Forcone

mm 45×30×25 h
~ 20 ml
20 impronte / indents





PX3234
Nocciola / Hazelnut
by Emmanuele Forcone

mm 40×34×30 h
~ 20 ml
20 impronte / indents

Spray glassa lucida 280 g
Glaze mirror spray 280 g

Spray pronto all'uso per ottenere un effetto glassa lucida.
A ready-to-use spray for achieving a mirror glaze effect.



- GMS01SB rosso / red
- GMS02SB giallo / yellow
- GMS03SB marrone / brown
- GMS04SB trasparente / transparent
- GMS05SB verde / green
- GMS06SB blu / blue
- GMS07SB viola / violet
- GMS08SB amarena / black cherry





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

Voilà per monoporzioni
Voilà for single-serving portions

Code	Dimension (mm)	Pcs per box
VL70	Ø mm 70×45 h	900 monouso / disposable



Vassoi per monoporzioni
Single-serving trays

VP6BN

mm 100×55
bianco / white
scatola da / box of 250 pcs



VP6T

mm 100×55
trasparente / transparent
scatola da / box of 250 pcs



VP7BN

mm 90×90
bianco / white
scatola da / box of 250 pcs



VP7NR

mm 90×90
nero / black
scatola da / box of 250 pcs



Tutti gli articoli PAVONI ITALIA sono realizzati con materiali idonei al contatto di sostanze alimentari in conformità alle nuove disposizioni di legge. Le fotografie del presente catalogo non sono impegnative. I pesi e le misure possono essere soggetti a variazioni. / All PAVONI ITALIA items are made of materials suitable for food contact, in compliance with the new legal provisions. The pictures in this catalogue are not binding. Weights and measurements may be subject to variations.

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