2019

COLLEZIONE
COLLECTION

pavoni ITALIA

Una Collezione sempre più ricca ed esclusiva.
La bellezza di lavorare al fianco di professionisti eccezionali
e di far crescere le idee trasformandole in grandi progetti.

COLLEZIONE
COLLECTION

A richer and more exclusive Collection. The beauty of working side by side with extraordinary professionals, growing ideas and turning them into great projects.

pavoni® ITALIA

COLLEZIONE 2019

Un catalogo ricco di tante novità. Tutte destinate al professionista del dolce e della ristorazione.
Una gamma di prodotti che spazia dal cioccolato, ai dessert da cottura e surgelazione, gelateria, colori e materie prime.
Perché da sempre siamo al fianco dei migliori!

4 decenni di innovazione e di esperienza nel mercato dell'arte bianca, della pasticceria e gelateria professionale e dell'HO.RE.CA. Da 15 anni siamo presenti anche nel settore casalingo con i prodotti e le soluzioni del brand PAVONIDEA, testati ed usati da tempo nel mercato professionale dai migliori chef e pasticceri del mondo. Non solo. A partire dall'arte bianca, siamo poi approdati all'industria: una divisione dedicata si occupa della progettazione e realizzazione di contenitori in polietilene e polipropilene, con soluzioni personalizzate e custom-made non solo nel prodotto ma in tutto il processo di realizzazione. Dal disegno alla consegna, ogni dettaglio è pensato per incontrare le esigenze specifiche del mercato.

6.000 articoli, 20.500 m^2 di struttura e 12.000 clienti nel mondo, 75% di affari realizzati all'estero. Numeri in crescita, costruiti sull'internazionalizzazione dell'offerta, l'innovazione e la valorizzazione delle risorse umane.
Il coraggio e il cuore per andare oltre i numeri. La chiarezza e la coerenza per fare bene ciò che amiamo. Queste quattro "C" guidano quotidianamente il nostro operato. A questo aggiungiamo una reale attenzione alle persone e al loro talento, da coltivare e promuovere in azienda, alla professionalità da esportare anche all'estero e - ovviamente - al prodotto, anch'esso sempre guidato dall'innovazione nella progettazione e valorizzato da un servizio al cliente reattivo e attento.

4 decenni di esperienza

4 decades of experience

Oltre 6.000 articoli di gamma

A range of more than 6,000 articles

20.500 mq di struttura

A 20,500 sqm facility

Oltre 12.000 clienti in tutto il mondo

More than 12,000 customers worldwide

75% affari realizzati all'estero

75% of business is abroad

COLLECTION 2019

A catalogue full of news for the pastry and horeca world.
A wide array of products ranging from chocolate to baked and frozen desserts, ice cream, colours and raw materials.
Because we are always aside the best!

Over 4 decades of innovation and experience in the market of professional baking, confectionery, gelato-making and HO.RE.CA. 15 years ago we also implemented the PAVONIDEA brand for houseware items and solutions, which have been used and tested for a long time by the best professional chefs and pastry chefs all over the world. But that's not all. Starting from the baking world, we managed to enter the whole food industry: we carried out a division dedicated to designing and manufacturing a complete range of polyethylene and polypropylene containers for food, with customized production processes and solutions.
From designing to shipment, every detail is carefully monitored to meet the market specific requirements. 6.000 items, a production facility covering 20.500 square meter and 12.000 customers all over the world, with 75% of the turnover abroad.
These are the numbers of PAVONI ITALIA, achieved by means of internationalized offer, constant innovation and a focus on human resources.
Our strength and our heart overcome numbers. Transparency and consistency are the keys to do what we love at our best.
These four pillars guide our daily work. We truly care for people and their talent, which we cherish and promote in our Company. We also care for expertise and, of course, for the product, always a combination between design innovation and a careful and responsive customer service.

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MERRY CHRISTMAS

GUARDA IL VIDEO
WATCH THE VIDEO!

NEW

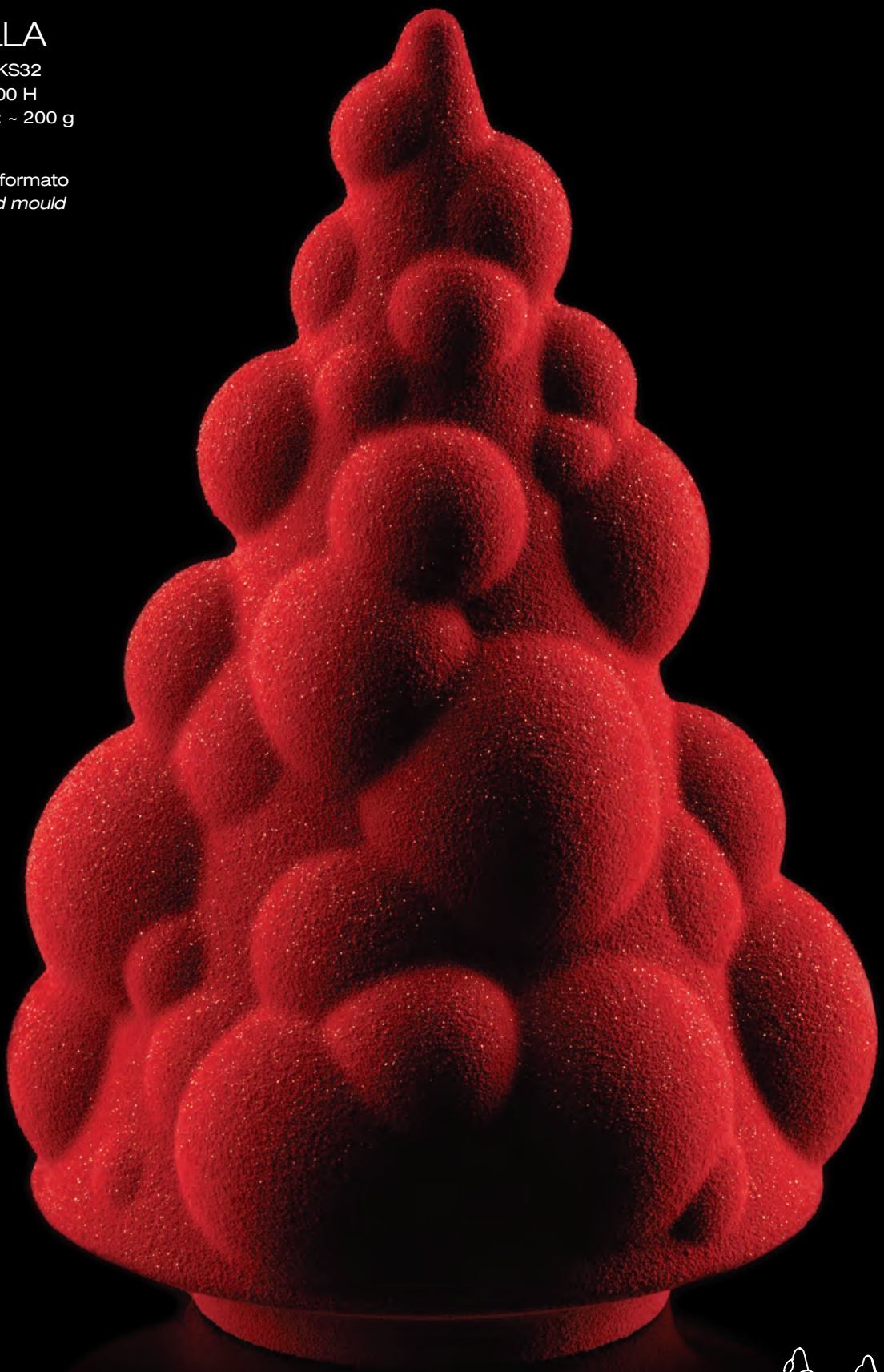
KT175

AMPOLLA

PACKAGING: KS32
Ø mm 135 x 200 H
Peso / *Weight*: ~ 200 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

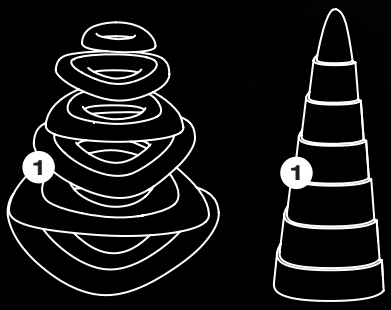
KT176

SATURNO

Ø mm 165 x 195 H
Peso / *Weight*: ~ 450 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

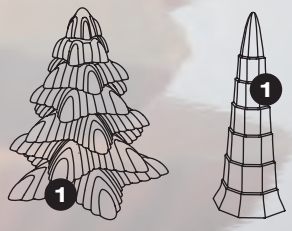
KT177

FRINGE

PACKAGING: KS32
Ø mm 135 x 150 H
Peso / *Weight*: ~ 350 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



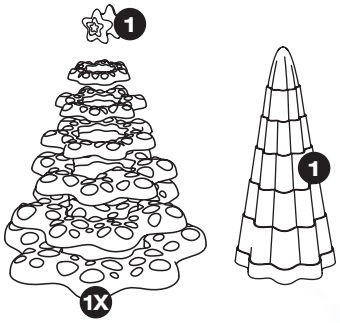
STAMPI TERMOFORMATI
THERMOFORMED MOULDS

KT162

RING

PACKAGING: KS32
Ø mm 160 x 200 H
Peso / *Weight*: ~ 500 g

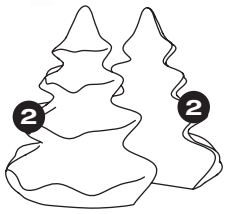
REGISTERED DESIGN



KT163

TUTU

PACKAGING: KS32
Ø mm 140 x 150 H
Peso / *Weight*: ~ 200 g

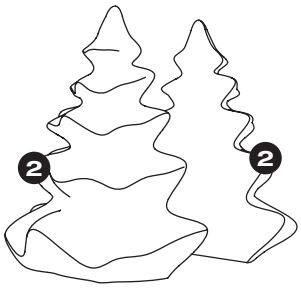


KT164

TUTU

Ø mm 170 x 200 H
Peso / *Weight:* ~ 320 g

REGISTERED DESIGN

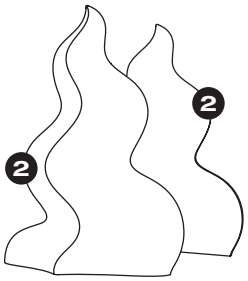


KT161

ZIGO

PACKAGING: KS26
Ø mm 160 x 100 x 200 H
Peso / *Weight:* ~ 230 g

REGISTERED DESIGN

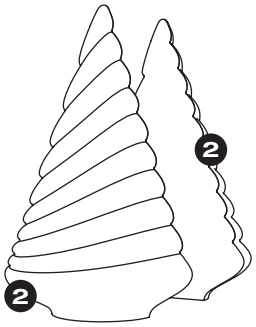


KT150

SOFT

PACKAGING: KS32
Ø mm 125 x 195 H
Peso / *Weight:* ~ 200 g

REGISTERED DESIGN

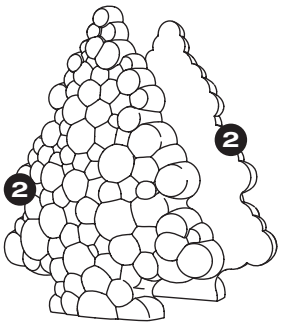


KT152

BOLLA

PACKAGING: KS32
mm 160 x 65 x 200 H
Peso / *Weight:* ~ 250 g

REGISTERED DESIGN

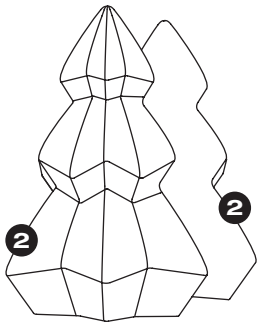


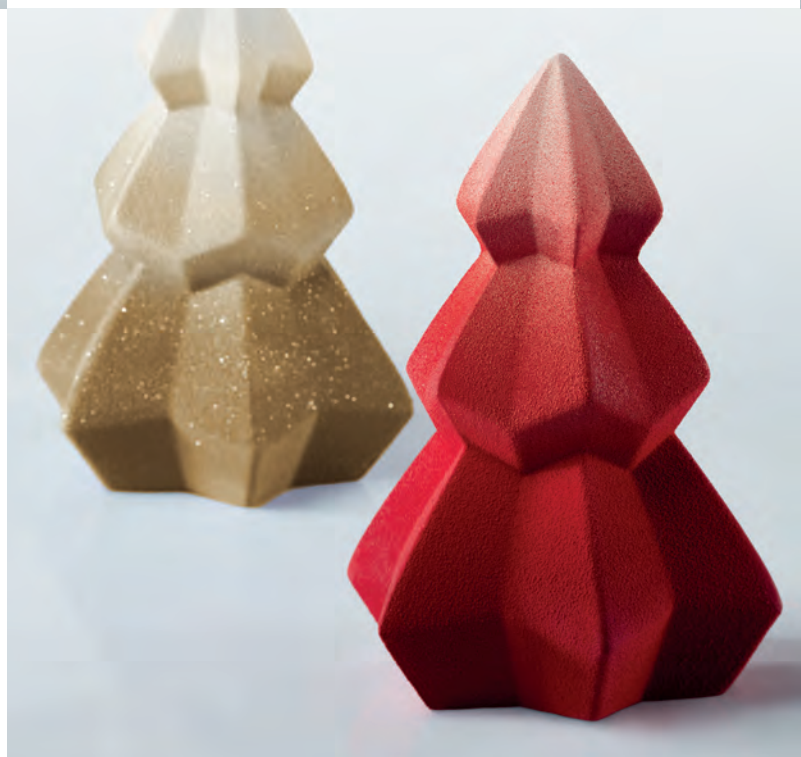
KT151

CRYSTAL

PACKAGING: KS32
Ø mm 145 x 200 H
Peso / *Weight:* ~ 180 g

REGISTERED DESIGN



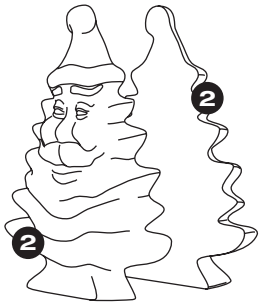


KT135

ALBERO ANIMATO

PACKAGING: KS32
mm 160 x 75 x 200 H
Peso / *Weight:* ~ 250 g

REGISTERED DESIGN



KT137

ZEN

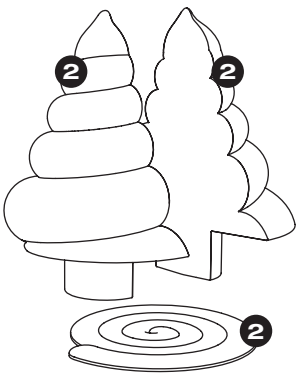
PACKAGING: KS32
Ø mm 160 x 200 H
Peso / *Weight:* ~ 290 g

REGISTERED DESIGN

KT125

SPIRALE

PACKAGING: KS32
Ø mm 160 x 210 H
Peso / *Weight:* ~ 350 g

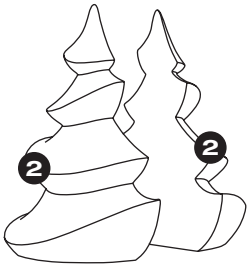


KT136

WAVE

PACKAGING: KS32
Ø mm 160 x 200 H
Peso / *Weight:* ~ 260 g

REGISTERED DESIGN

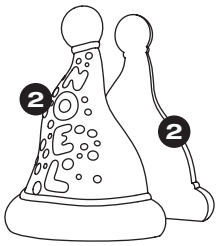


KT153

NOEL

PACKAGING: KS32
Ø mm 130 x 170 H
Peso / *Weight:* ~ 180 g

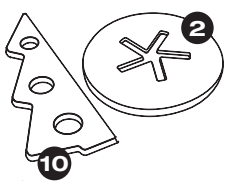
REGISTERED DESIGN



KT80

ALBERO A STELLA

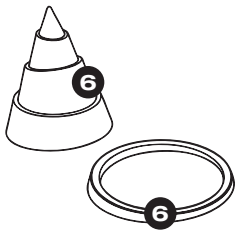
PACKAGING: KS32
Ø mm 130 x 200 H
Peso / *Weight:* ~ 300 g



KT60

KIT ALBERELLI

Ø mm 75 x 90 H
Peso / *Weight*: ~ 350 g



ALBERO A CONO

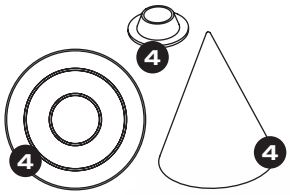
PACKAGING: KS32

KT16

Ø mm 110 x 160 H
Peso / *Weight*: ~ 250 g

KT20

Ø mm 140 x 210 H
Peso / *Weight:* ~ 350 g

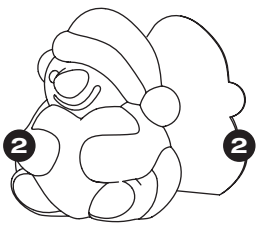


KT166

TEDDY

PACKAGING: KS26
mm 120 x 115 x 140 H
Peso / *Weight:* ~ 250 g

REGISTERED DESIGN

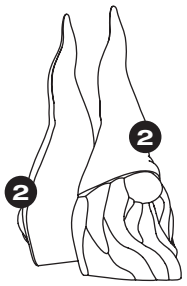


KT165

GNOMO

PACKAGING: KS26
mm 115 x 85 x 200 H
Peso / *Weight:* ~ 200 g

REGISTERED DESIGN

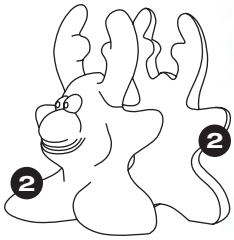


KT133

RENNA

PACKAGING: KS26
mm 145 x 90 x 175 H
Peso / *Weight:* ~ 200 g

REGISTERED DESIGN

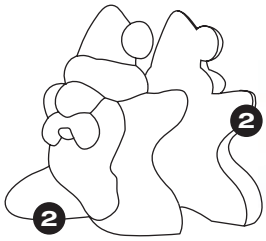


KT132

SANTA CLAUS

PACKAGING: KS26
mm 145 x 90 x 150 H
Peso / *Weight:* ~ 160 g

REGISTERED DESIGN

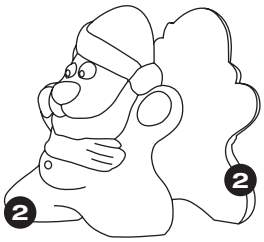


KT134

ORSETTO

PACKAGING: KS26
mm 145 x 90 x 150 H
Peso / *Weight:* ~ 180 g

REGISTERED DESIGN

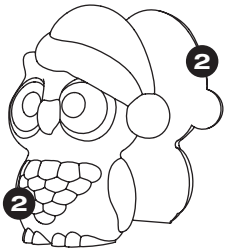


KT147

CIVETTA

mm 115 x 85 x 150 H
Peso / *Weight:* ~ 150 g

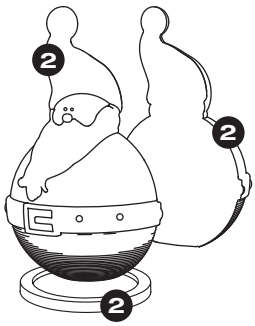
REGISTERED DESIGN



KT122

BABBO

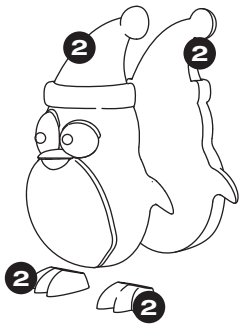
PACKAGING: KS32
Ø mm 105 x 170 H
Peso / *Weight:* ~ 200 g



KT120

PINGUINO

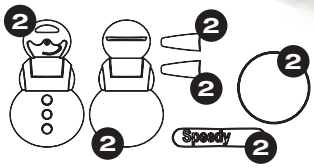
mm 130 x 105 x 170 H
Peso / *Weight:* ~ 250 g



KT95

SNOWY

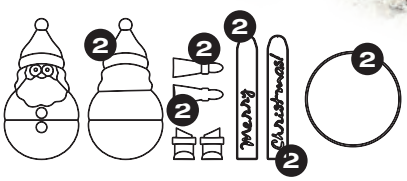
PACKAGING: KS32
Ø mm 140 x 210 H
Peso / *Weight:* ~ 400 g



KT94

BABBO

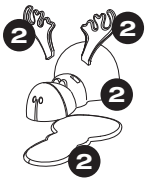
PACKAGING: KS32
Ø mm 150 x 170 H
Peso / *Weight:*
~ 400 g



KT86

RUDOLPH

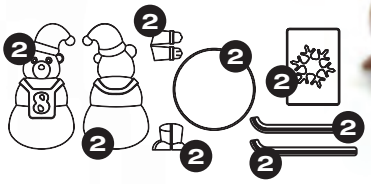
mm 195 x 100 x 100 H
Peso / *Weight:* ~ 235 g



KT93

OTTO

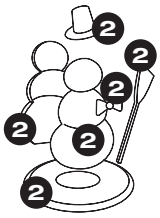
PACKAGING: KS32
Ø mm 160 x 200 H
Peso / *Weight:* ~ 400 g

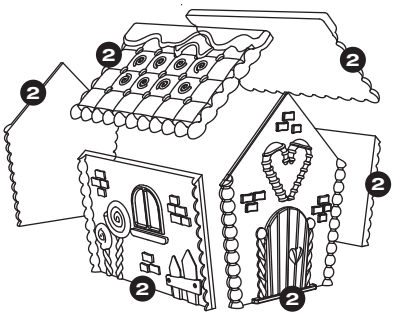


KT22

PUPAZZO DI NEVE

PACKAGING: KS32
Ø mm 130 x 200 H
Peso / *Weight:* ~ 300 g





KT126

CASETTA

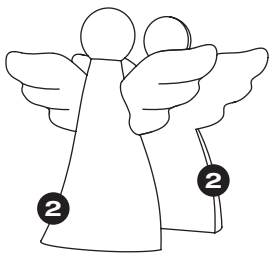
PACKAGING: KS32
orizzontale / horizontal
mm 145 x 135 x 145 H
Peso / *Weight:* ~ 400 g

KT148

ANGELO

mm 155 x 75 x 150 H
Peso / *Weight:* ~ 150 g

REGISTERED DESIGN



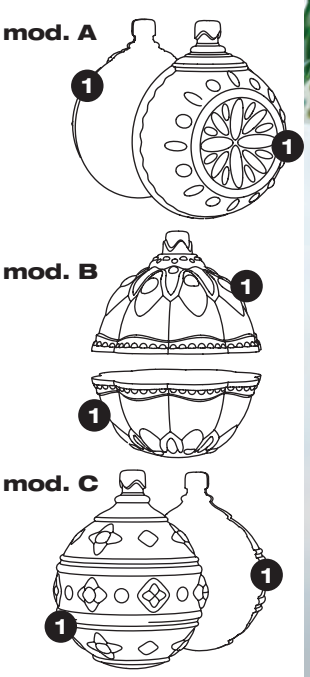
HOW TO USE
ISTRUZIONI PER L'USO
Pag. 259

KT149

XMAS BALLS

A mm 100 x 75 x 120 H
B Ø mm 105 x 120 H
C Ø mm 100 x 120 H
Peso / *Weight:* ~ 90 g cad.

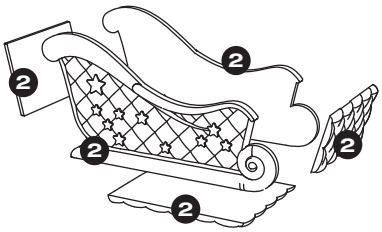
REGISTERED DESIGN



KT127

SLITTA

mm 180 x 100 x 90 H
Peso / *Weight:* ~ 200 g



KT61

PALLE DI NATALE

Ø mm 75 x 85 H

KT87

CANDELA

Ø mm 110 x 200 H
Peso / *Weight:* ~ 215 g

TERMOFORMATI SERIGRAFATI
SILKSCREENED THERMOFORMED

MISURA FOGLIO: mm 340x265
Il numero di impronte si intende per scatola

***SHEET SIZE**: mm 340x265*
The number of indents is per box

T845

3 modelli - 10 fogli - 480 impronte
3 designs - 10 sheets - 480 indents

T846

3 modelli - 10 fogli - 480 impronte
3 designs - 10 sheets - 480 indents

T847

3 modelli - 10 fogli - 480 impronte
3 designs - 10 sheets - 480 indents

T829

3 modelli - 10 fogli - 280 impronte
3 designs - 10 sheets - 280 indents

T835

3 modelli
10 fogli
200 impronte
3 designs
10 sheets
200 indents

T834

3 modelli - 10 fogli - 420 impronte
3 design - 10 sheets - 420 indents

T822

5 modelli - 10 fogli - 200 impronte
5 designs - 10 sheets - 200 indents

T836

5 modelli - 10 fogli - 350 impronte
5 designs - 10 sheets - 350 indents

T826

3 modelli - 10 fogli
300 impronte
3 designs - 10 sheets
300 indents

T827

4 modelli - 10 fogli
240 impronte
4 designs - 10 sheets
240 indents

T837

3 modelli - 10 fogli - 240 impronte
3 designs - 10 sheets - 240 indents

T838

2 modelli - 10 fogli - 240 impronte
2 design - 10 sheets - 240 indents

T235

10 fogli - 360 impronte
10 sheets - 360 indents

T502

10 fogli - 300 impronte
10 sheets - 300 indents

T287

5 modelli
10 fogli
300 impronte
10 sheets
300 indents
5 designs

MISURA FOGLIO: mm 340x265
Il numero di impronte si intende per scatola

***SHEET SIZE**: mm 340x265*
The number of indents is per box

T260

10 fogli
300 impronte
10 sheets
300 indents

T234

10 fogli
800 impronte
10 sheets
800 indents

T290

10 fogli
400 impronte
10 sheets
400 indents

T918

3 modelli
10 fogli
320 impronte
3 designs
10 sheets
320 indents

T828

4 modelli
10 fogli
400 impronte
4 designs
10 sheets
400 indents

T108

4 modelli
10 fogli
480 impronte
4 designs
10 sheets
480 indents

T997

4 modelli
10 fogli
480 impronte
4 designs
10 sheets
480 indents

T104

20 impronte per foglio
200 impronte
per confezione
20 shapes each sheet
200 shapes each box
Il Kit include
200 sacchetti
+ 200 bastoncini
The Kit includes
200 bags
+ 200 paper sticks

T704

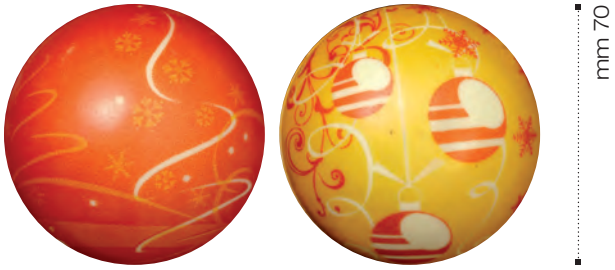
20 impronte per foglio
200 impronte per conf.
20 shapes each sheet
200 shapes each box
Il Kit include:
200 sacchetti
+ 200 bastoncini
The Kit includes:
200 bags
+ 200 paper sticks

KS30

bastoncini per
chocolecca
200 pezzi
chocolecca
sticks
200 pcs

T981

La scatola contiene blister per 120 semisfere
Each box contains blister for 120 semi-spheres



T983

La scatola contiene blister per 480 semisfere
Each box contains blister for 480 semi-spheres

T998

La scatola contiene
blister per 120
semisfere
Each box contains
blister for 120
semi-spheres

T100

La scatola contiene
blister per
630 semisfere
Each box contains
blister for 630
semi-spheres

T231/A

La scatola contiene blister per 630 semisfere
Each box contains blister for 630 semi-spheres

T231

La scatola contiene blister per 630 semisfere.
Each box contains blister for 630 semi-spheres.

PZ11

mm 190 x 130

Il Kit include 10 puzzle
10 fogli in PVC - 10 buste
Kit contains 10 puzzles
10 PVC sheets - 10 bags

HOW TO USE
ISTRUZIONI PER L'USO
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CD6

10 fogli
40 impronte
per conf.
10 sheets
40 shapes
each box

PACKAGING:
KS02

SERIGRAFIE
SILKSCREENS

Ogni confezione contiene 30 fogli della dimensione 340 x 265 mm divisi in pacchetti da 10 fogli.

Each box contains 30 sheets measuring 340 x 265 mm in packs containing 10 sheets each.

SD88

rosso giallo bianco
red yellow white

SD87

nero rosso bianco
black red white

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SAN VALENTINO
VALENTINE'S DAY

NEW

KE049S

BELOVED

mm 250 x 140 x 60 H
Vol: ~ 1200 ml

REGISTERED DESIGN

vedi / *see* pag. 97

SERIGRAFIE
SILKSCREENS

Ogni confezione di serigrafie contiene 30 fogli della dimensione 340 x 265 mm divisi in pacchetti da 10 fogli.
Each silkscreen box contains 30 sheets measuring 340 x 265 mm in packs containing 10 sheets each.

NEW

SD139

rosso bianco
red white

SD83

lilla chiaro viola bianco / *light lilac purple white*

SD42R

rosso
red

SD61

rosso nero
red black

TERMOFORMATI SERIGRAFATI

T225/G

10 fogli - 6 disegni - 360 impronte a conf.
10 sheets - 6 drawings - 360 shapes each box

mm 48

mm 41

mm 29

mm 33

T821

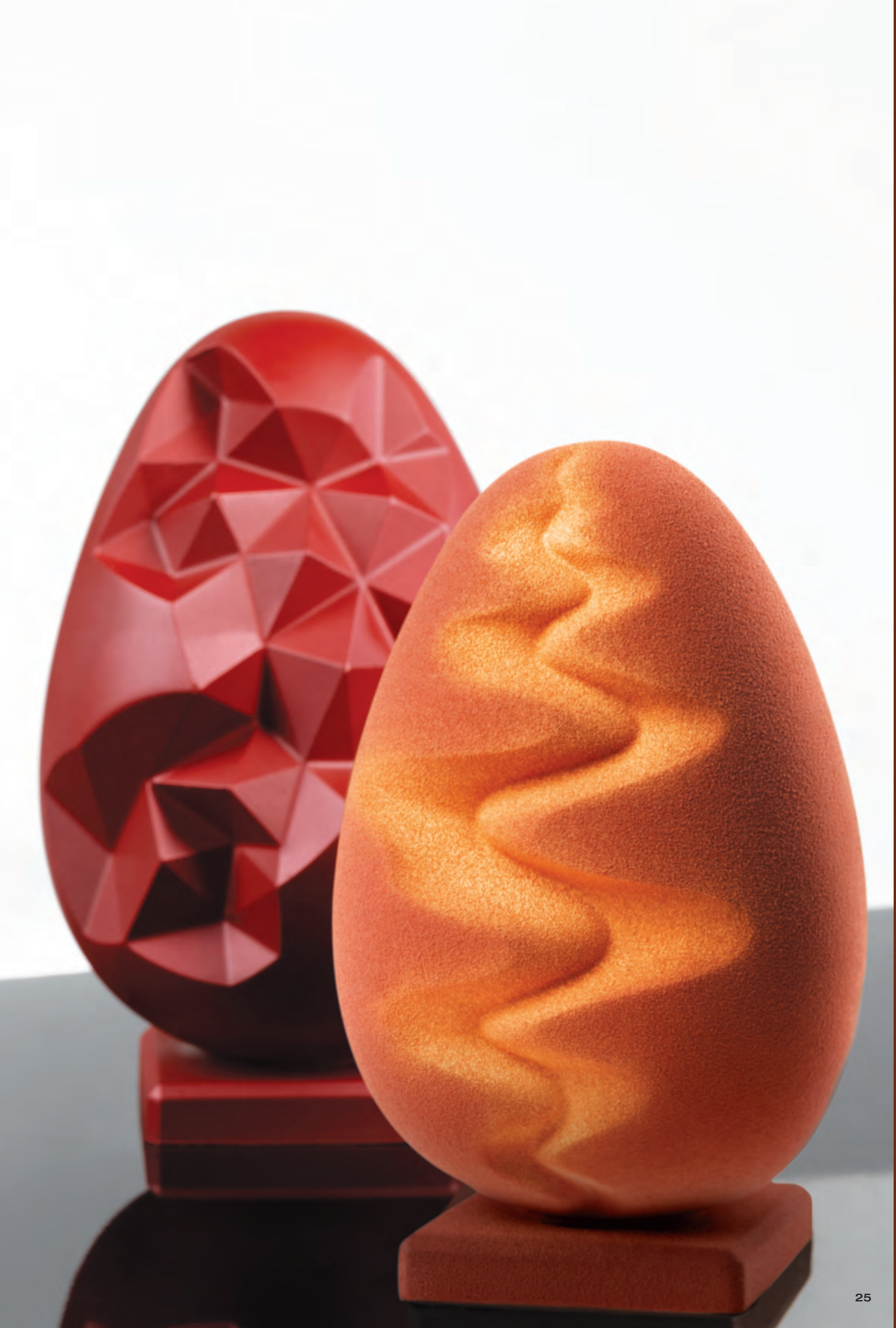
10 fogli
630 impronte per scatola
10 sheets
630 shapes each box

mm 25

T927

Ø mm 25
1200 impronte a conf.
1200 shapes each box

HAPPY EASTER



NEW

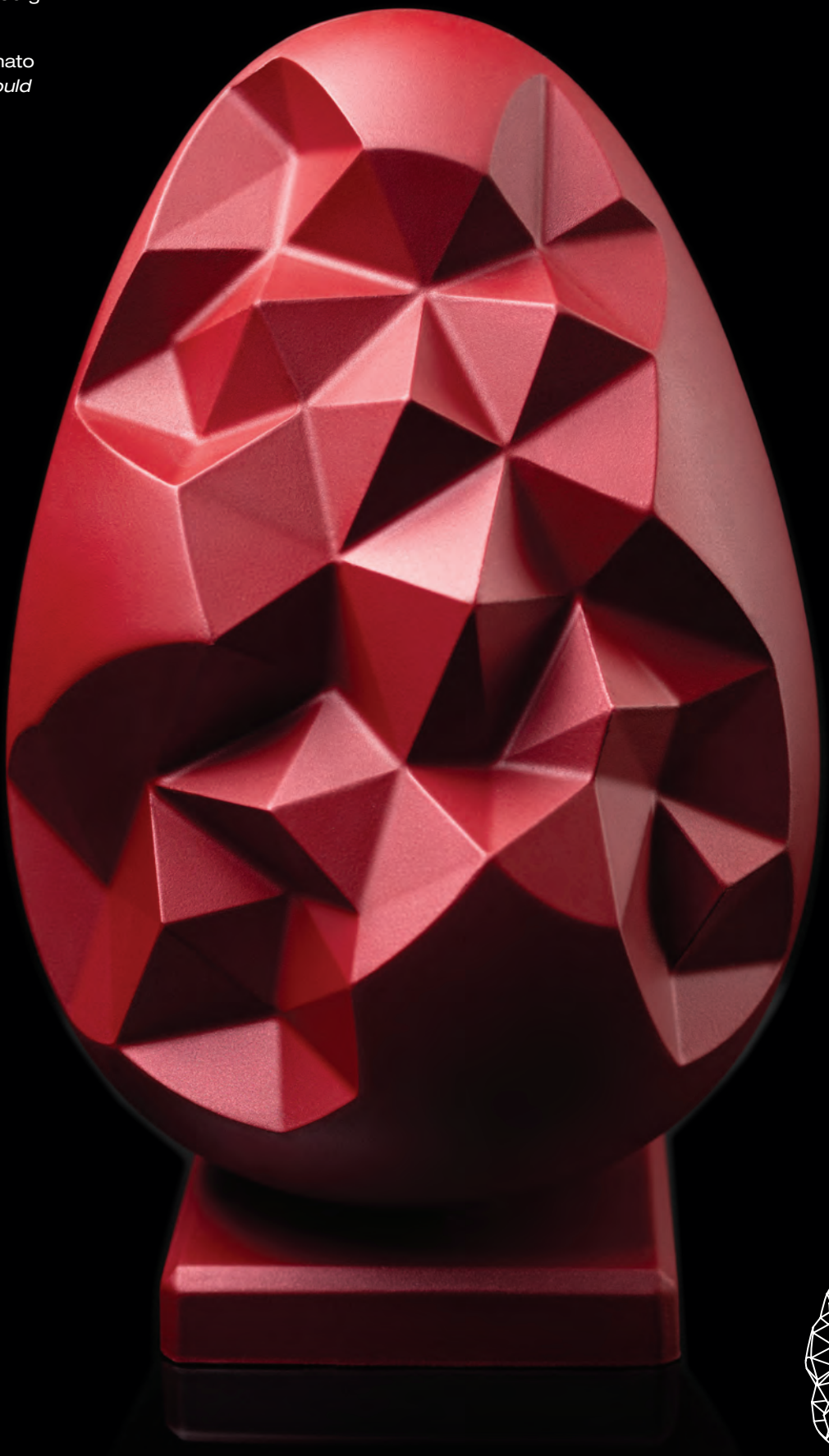
KT172

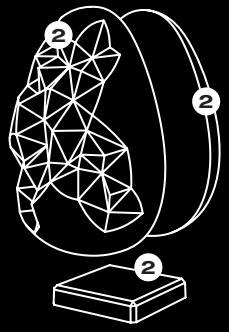
PICASSO

PACKAGING: KS32
Ø mm 140 × 215 H
Peso / *Weight*: ~ 450 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould





NEW

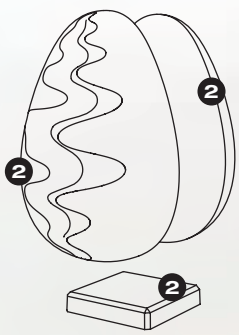
KT173

SENNA

PACKAGING: KS32
Ø mm 140 x 215 H
Peso / *Weight*: ~ 450 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

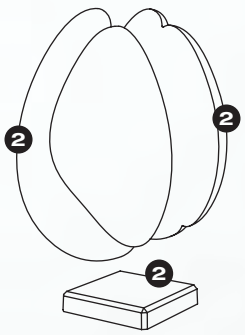
KT174

GRAIN

PACKAGING: KS32
Ø mm 135 x 215 H
Peso / *Weight*: ~ 400 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



STAMPI TERMOFORMATI / THERMOFORMED MOULDS

KT168

THE WALL

PACKAGING: KS32
Ø mm 140 x 200 H
Peso / *Weight*: ~ 420 g

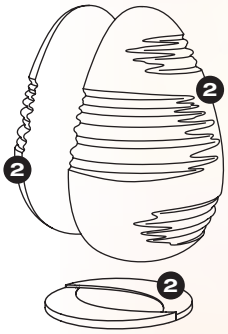
REGISTERED DESIGN

KT169

NICK

PACKAGING: KS32
Ø mm 130 x 200 H
Peso / *Weight*: ~ 380 g

REGISTERED DESIGN

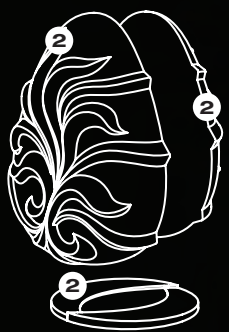


KT167

BAROCCO

PACKAGING: KS32
Ø mm 145 x 200 H
Peso / *Weight*: ~ 420 g

REGISTERED DESIGN



KT170

ROGER

PACKAGING: KS26
mm 155 x 110 x 200 H
Peso / *Weight*: ~ 270 g

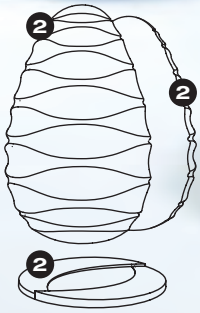
REGISTERED DESIGN

KT157

BEAUTY

PACKAGING: KS32
Ø mm 130 x 205 H
Peso / *Weight*: ~ 400 g

REGISTERED DESIGN

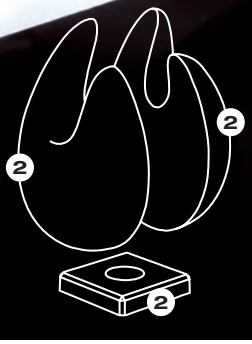


KT140

ORGANIC

PACKAGING: KS32
Ø mm 135 x 215 H
Peso / *Weight*:
~ 330 g

REGISTERED DESIGN

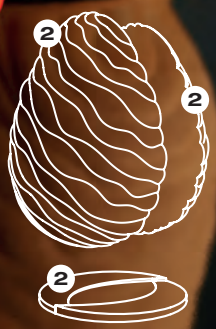


KT158

FLUID

PACKAGING: KS32
Ø mm 140 x 205 H
Peso / *Weight*: ~ 380 g

REGISTERED DESIGN

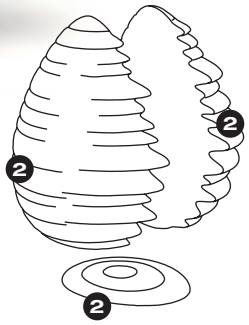


KT138

SPEED

PACKAGING: KS32
mm 135 x 165 x 200 H
Peso / *Weight*: ~ 430 g

REGISTERED DESIGN

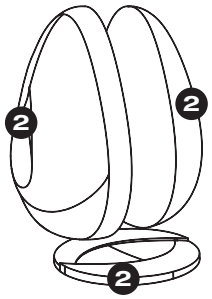


KT91

PACKAGING: KS26

Ø mm 130 x 200 H

Peso / *Weight*: ~ 350 g



KT139

RAMSES

PACKAGING: KS32

Ø mm 140 x 200 H

Peso / *Weight*: ~ 330 g

REGISTERED DESIGN

KT130

Ø mm 120 x 250 H

Peso / *Weight*: ~ 300 g

KT156

HELLO

PACKAGING: KS32

Ø mm 130 x 205 H

Peso / *Weight*: ~ 380 g

REGISTERED DESIGN

KT76

PACKAGING: KS26

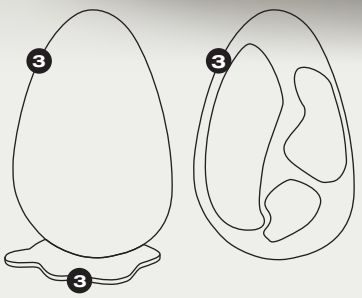
Ø mm 150 x 200 H
Peso / Weight: ~ 350 g

KT128

Kit per la realizzazione
di tre forme differenti
Kit to realize
three different shapes

PACKAGING: KS32

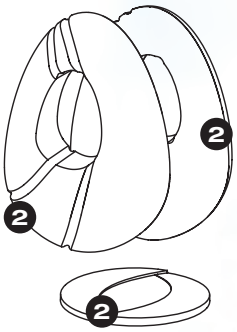
Ø mm 140 x 200 H
Peso / *Weight*: ~ 250 g



KT79

PACKAGING: KS26

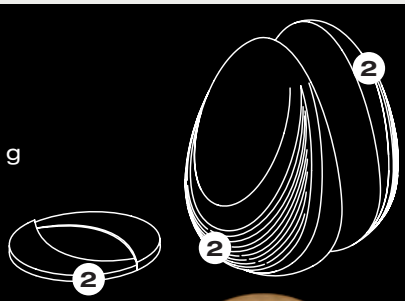
Ø mm 140 x 200 H
Peso / *Weight*: ~ 350 g



KT77

PACKAGING: KS26

Ø mm 140 x 200 H
Peso / Weight: ~ 350 g

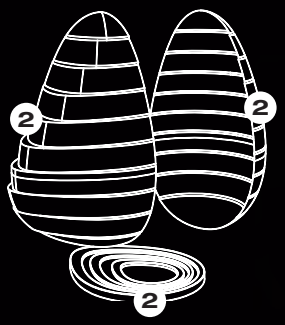


KT92

PACKAGING: KS32

Ø mm 130 x 200 H

Peso / *Weight*: ~ 350 g

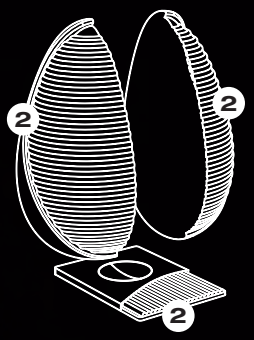


KT90

PACKAGING: KS26

Ø mm 130 x 200 H

Peso / *Weight*: ~ 350 g



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KT129

PACKAGING: KS32

Ø mm 150 x 200 H

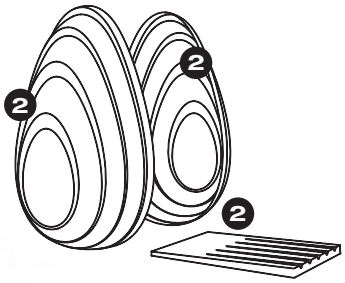
Peso / *Weight*: ~ 400 g

KT72

PACKAGING: KS26

Ø mm 130 x 200 H

Peso / *Weight*: ~ 400 g

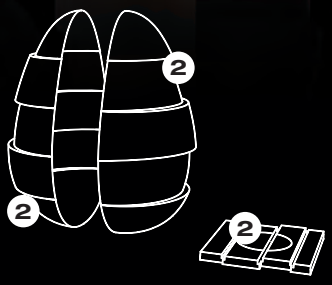


KT74

PACKAGING: KS26

Ø mm 140 x 200 H

Peso / Weight: ~ 400 g

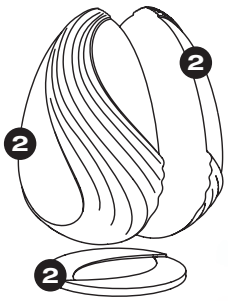


KT78

PACKAGING: KS26

Ø mm 140 x 200 H

Peso / *Weight*: ~ 350 g

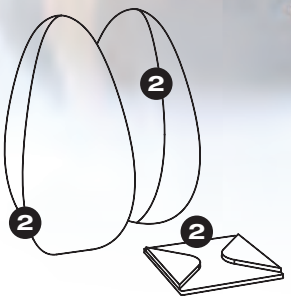


KT70

PACKAGING: KS26

mm 90 x 90 x 200 H

Peso / *Weight*: ~ 350 g

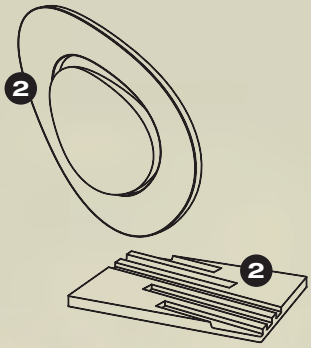


KT71

PACKAGING: KS26

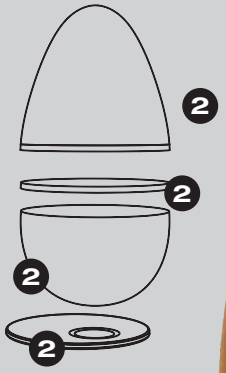
mm 130 x 90 x 200 H

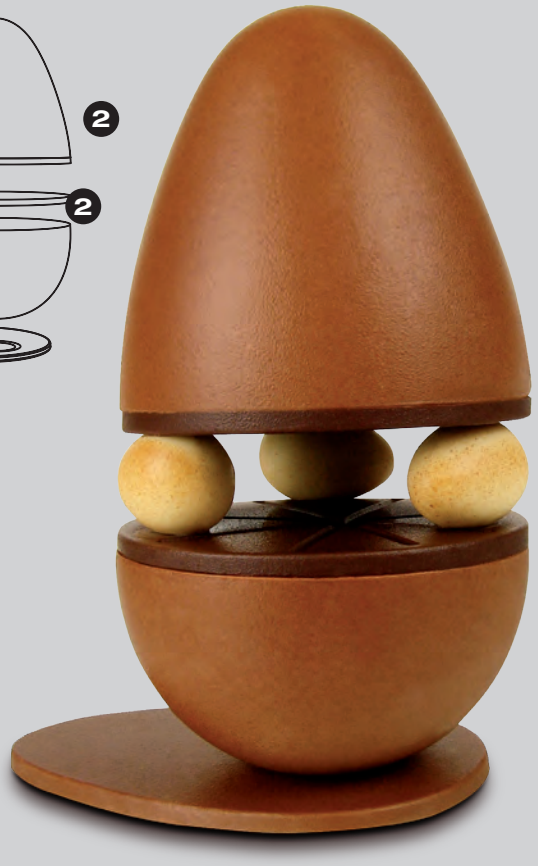
Peso / *Weight*: ~ 250 g



KT51

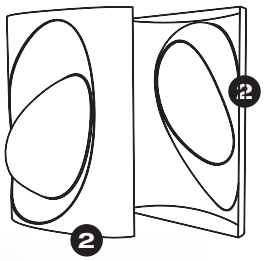
mm 135 x 100 x 165 H
Peso / *Weight*: ~ 300 g





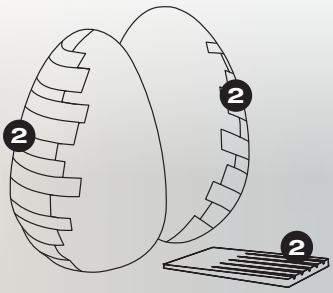
KT73

PACKAGING: KS26
mm 160 x 130 x 200 H
Peso / *Weight*: ~ 700 g



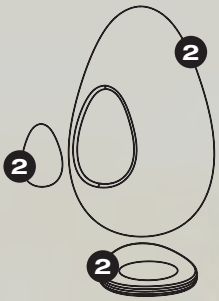
KT56

PACKAGING: KS26
Ø mm 150 x 200 H
Peso / *Weight*: ~ 350 g



KT50

mm 110 x 160 H
Peso / *Weight*: ~ 300 g



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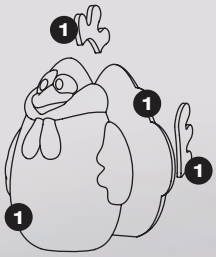
STAMPI TERMOFORMATI
THERMOFORMED MOULDS

KT155

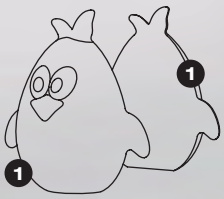
KIT CHICKEN FAMILY

3 soggetti / *3 items*
A mm 120 x 135 x 190 H
Peso / *Weight*: ~ 200 g
B mm 135 x 110 x 145 H
Peso / *Weight*: ~ 150 g
C mm 85 x 75 x 90 H
Peso / *Weight*: ~ 90 g

REGISTERED DESIGN



mod. A



mod. B

mod. C

KT154

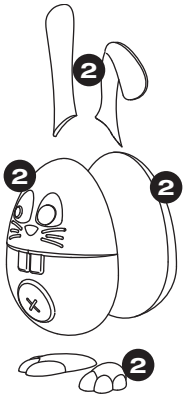
MAGIC BUNNY

PACKAGING: KS26
mm 100 x 120 x 170 H
Peso / *Weight*: ~ 200 g

REGISTERED DESIGN

KT131

PACKAGING: KS32
Ø mm 100 x 210 H
Peso / *Weight*: ~ 170 g



HOW TO USE
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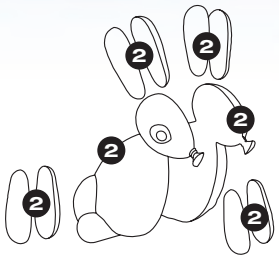
KT141

CONIGLIETTO BALLOON

PACKAGING: KS26
mm 125 x 90 x 200 H
Peso / *Weight*: ~ 150 g

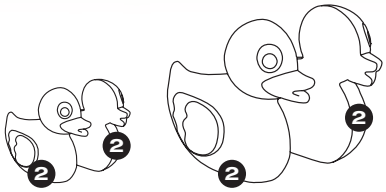
REGISTERED DESIGN



KT142

PAPERA+PAPERELLA

mm 60 x 45 x 75 H
Peso / *Weight*: ~ 40 g
mm 112 x 80 x 136 H
Peso / *Weight*: ~ 120 g

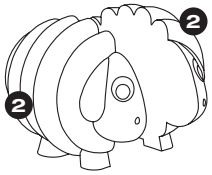


KT143

PECORELLA

mm 160 x 100 x 125 H
Peso / *Weight*: ~ 180 g

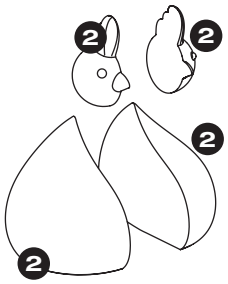
REGISTERED DESIGN



KT119

GALLINA

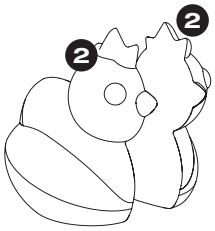
mm 115 x 180 H
Peso / *Weight*: ~ 350 g



KT116*

PULCINO

mm 100 x 155 H
Peso / *Weight*: ~ 300 g



CHOCOGANG

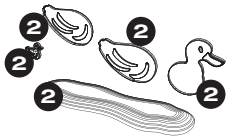
REGISTERED **DESIGN**

Stampi termoformati
Thermoformed moulds

KT109*

CLEMENTINA

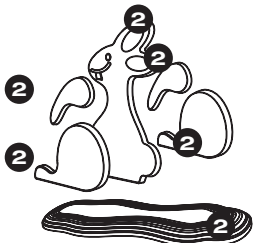
mm 180 x 155 H
Peso / *Weight*: ~ 320 g



KT97*

GIULIO

mm 140 x 190 H
Peso / *Weight*: ~ 300 g



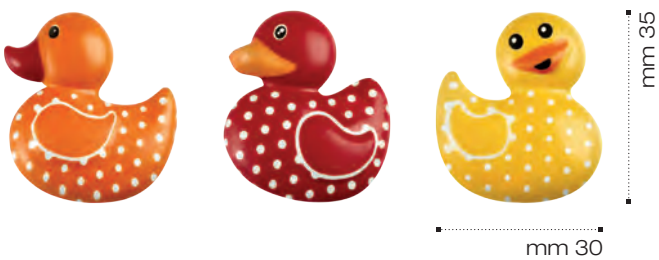
* fino ad esaurimento - *Subject to availability*

TERMOFORMATI SERIGRAFATI
SILKSCREENED THERMOFORMED

MISURA FOGLIO: mm 340x265 / **SHEET SIZE:** mm 340x265

T851

3 modelli - 10 fogli - 540 impronte
3 designs - 10 sheets - 540 indents



T840

3 modelli - 10 fogli - 240 impronte
3 designs - 10 sheets - 240 indents

T849

3 modelli - 10 fogli - 480 impronte
3 designs - 10 sheets - 480 indents

T850

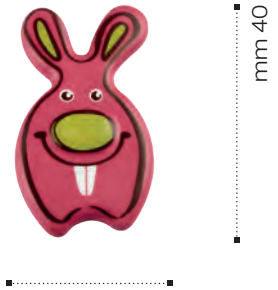
3 modelli - 10 fogli - 540 impronte
3 designs - 10 sheets - 540 indents

T839

4 modelli - 10 fogli - 280 impronte
4 designs - 10 sheets - 280 indents

T841

3 modelli
10 fogli
240 impronte
3 designs
10 sheets
240 indents



T803

20 impronte
per foglio
200 impronte
per conf.
20 shapes
each sheet
200 shapes
each box

KS30

bastoncini per
chocolecca 200 pezzi
chocolecca sticks
200 pcs

il Kit include
200 sacchetti
+ 200 bastoncini
The Kits include 200 bags
+ 200 paper sticks

T113

20 impronte per foglio
200 impronte per conf.
20 shapes each sheet
200 shapes each box

T848

kit per creare 60 conigli
(20 per modello, 10 fogli)
kit to create 60 rabbits
(20 per design, 10 sheets)

T844

mm 105 H
kit per creare 27 galline
(9 per modello, 3 fogli)
kit to create 27 chicken
(9 per design, 3 sheets)

T843

mm 90 H
2 modelli - 24 impronte (12 uova intere)
2 designs - 24 indents (12 whole eggs)

T831

2 modelli - 10 fogli
240 impronte per scatola
2 designs - 10 sheets
240 indents

FRONTE / FRONT

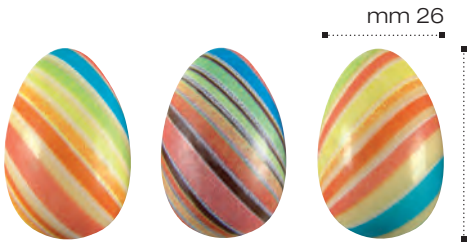
RETRO / BACK

T830

4 modelli - 10 fogli
630 impronte per scatola
4 designs- 10 sheets
630 indents

T608

1 disegno
10 fogli
450 impronte
per scatola
1 drawing
10 sheets
450 shapes
each box



T605

1 disegno - 3 colori
10 fogli 450 impronte
per scatola
1 drawing - 3 colours
10 sheets
450 shapes
each box

T111

1 disegno
3 colori
10 fogli
450 impronte
per scatola
1 drawing
3 colours
10 sheets
450 shapes
each box

T832

10 fogli
240 impronte
per scatola
2 modelli
10 sheets
240 indents
2 designs

T965

5 disegni - 3 colori - 10 fogli
450 impronte per scatola
5 drawings - 3 colours
10 sheets
450 shapes each box

T611

5 disegni - 3 colori - 10 fogli
450 impronte per scatola
5 drawings - 3 colours
10 sheets
450 shapes each box

T966

4 disegni - 10 fogli
80 impronte per scatola
4 drawings - 10 sheets
80 shapes each box

FASHION & STYLE

STAMPI MAGNETICI IN POLICARBONATO
MAGNETICS POLYCARBONATE CHOCOLATE MOULDS

SH02

ZEPPA

mm 170 x 70 x 155 H
Peso / *Weight*: ~ 160 g

REGISTERED DESIGN

SH01

BALLERINA

mm 185 x 65 x 50 H
Peso / *Weight*: ~ 90 g

REGISTERED DESIGN

SCARPETTA

mm 150 x 70 x 120 H
Peso / *Weight*: ~ 150 g

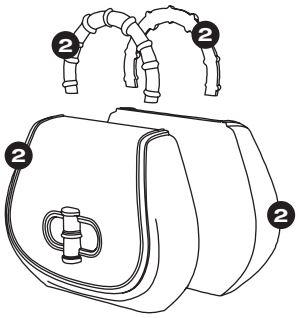
STAMPI TERMOFORMATI
THERMOFORMED MOULDS

KT145

BAMBOO

mm 150 × 70 × 165 H
Peso / *Weight*: ~ 250 g

REGISTERED DESIGN

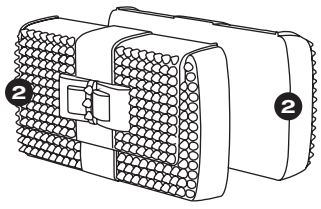


KT146

POCHETTE

mm 155 × 70 × 90 H
Peso / *Weight*: ~ 170 g

REGISTERED DESIGN

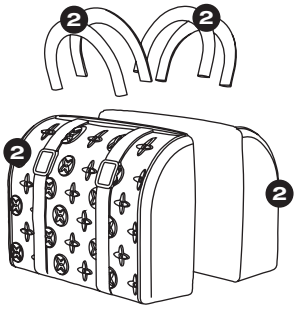


KT144

BAULETTO

mm 155 × 90 × 160 H
Peso / *Weight*: ~ 300 g

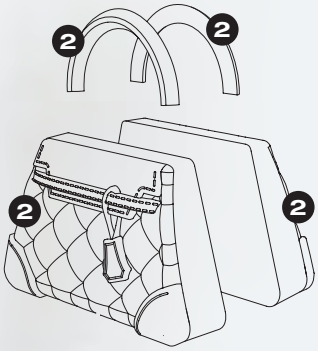
REGISTERED DESIGN



KT123

BORSETTA

mm 165 × 80 × 150 H
Peso / *Weight*: ~ 220 g

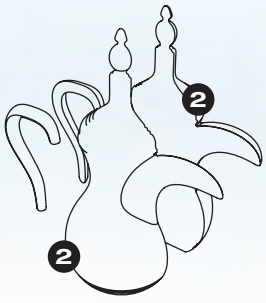


KT DALLAH

mm 178 × 96 × 230 H
Peso / *Weight*: ~ 320 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



SEMISFERE

Stampi termoformati / *Thermoformed moulds*

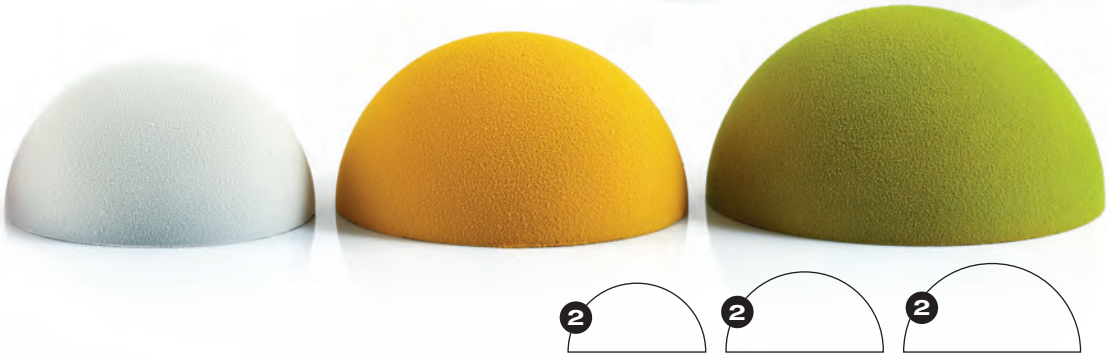
REGISTERED DESIGN

KT159

KIT 3 SEMISFERE / *SEMI-SPHERES*:
Ø mm 80
Ø mm 100
Ø mm 120

KT160

KIT 3 SEMISFERE
SEMI-SPHERES:
Ø mm 140
Ø mm 160
Ø mm 180



CHOCOGANG

Stampi termoformati / *Thermoformed moulds*

REGISTERED DESIGN

KT99*
CAROLINA
mm 200 x 160 H
Peso / *Weight*: ~ 400 g

KT106*
CHICO
mm 148 x 157 H
Peso / *Weight*: ~ 300 g

KT107*
PACO
mm 205 x 146 H
Peso / *Weight*: ~ 270

KT104*
RUGA
mm 210 x 140 H
Peso / *Weight*: ~ 360

KT102*
NICOLA
mm 180 x 135 H
Peso / *Weight*: ~ 350

KT96*
BRUNO
mm 210 x 135 H
Peso / *Weight*: ~ 320 g

KT108*
JOHN
mm 178 x 165 H
Peso / *Weight*:~ 400 g

KT111*
ANITA
mm 143 x 168 H
Peso / *Weight*: ~ 250 g

***** fino ad esaurimento / *Subject to availability*

STAMPI SERIGRAFATI

SILKSCREENED THERMOFORMED MOULDS

T852

NEW I CHOC

PACKAGING: KS49

mm 137 × 67 × 7 H

60 impronte per scatola

60 shapes each box

REGISTERED DESIGN

CHOCO TABLET

T115

mm 160 × 120 × 7 H

40 impronte per scatola

40 shapes each box

PACKAGING: KS38

mm 140 × 180

Confezione da 40 scatole

Box for 40 boxes

CHOCOMUSIC

T116*

mm 36 x 40 x 5 H

420 impronte
a scatola nei 4 colori
420 shapes
a box in 4 colors

CD7*

PACKAGING: KS02
Ø mm 120
10 fogli - 40 impronte per conf.
10 sheets - 40 shapes each box

T114

Ø mm 50
20 impronte per foglio - 200 impronte per conf.
20 shapes each sheet - 200 shapes each box
Il Kit include 200 sacchetti + 200 bastoncini
The Kit includes 200 bags + 200 paper sticks

KS30

bastoncini
per chocolecca
200 pezzi
chocolecca
sticks
200 pcs

TFOOT-70

Ø mm 70
10 fogli
120 mezze sfere (60 palline)
10 sheets
120 demi spheres (60 balls)

TFOOT-30

Ø mm 30
10 fogli
630 mezze sfere
(315 palline)
10 sheets
630 demi spheres
(315 balls)

* fino ad esaurimento / *Subject to availability*

T842

mm 80 lunghezza / length

9 fogli - 540 impronte (270 matitine)
9 sheets - 540 indents (270 little pencils)

T110*

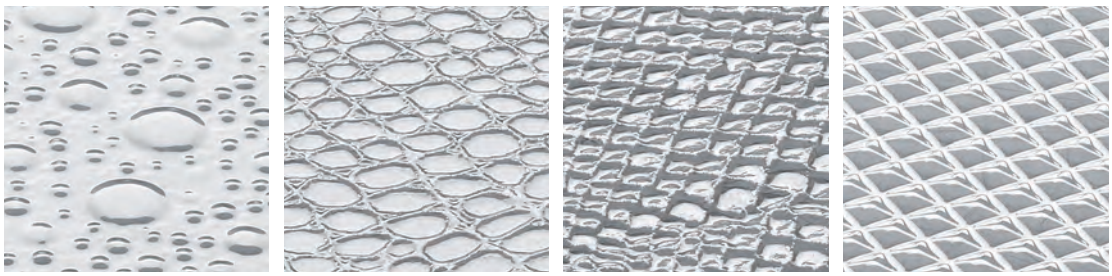
mm 220 lunghezza / length

12 impronte “mezza matita” per confezione in 6 colori diversi
12 shapes “half pencil” per box in 6 different colors

Texture per decoro praline
Texture for praline decoration

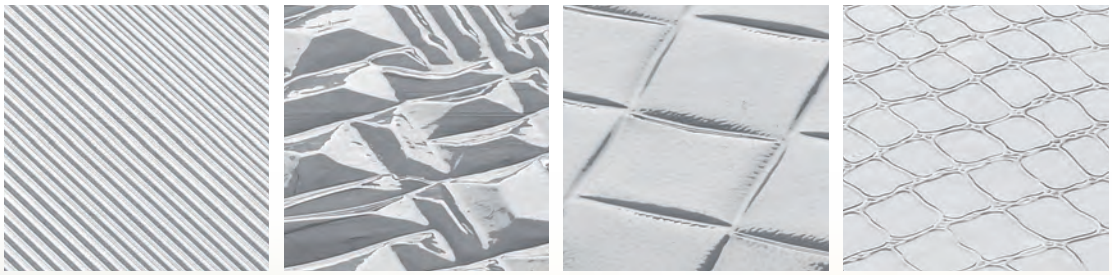
STRKIT1

4 decorazioni
32 fogli mm 400 × 250
8 per tipo
4 decorations
32 sheets mm 400 × 250
8 for each type



STRKIT2

4 decorazioni
32 fogli mm 400 × 250
8 per tipo
4 decorations
32 sheets mm 400 × 250
8 for each type



Fogli con impronte da riempire in cioccolato
Sheet of shapes to be filled with chocolate

T907

mm 120 × 8 × 2 H
56 impronte per foglio
560 impronte per conf.
56 shapes each sheet
560 shapes each box

T405

Ø mm 63 - 45 - 27
10 fogli - 600 impronte a conf.
10 sheets - 600 shapes each box

T412*

Ø mm 63 - 45 - 27
10 fogli - 600 impronte a conf.
10 sheets - 600 shapes each box

T912*

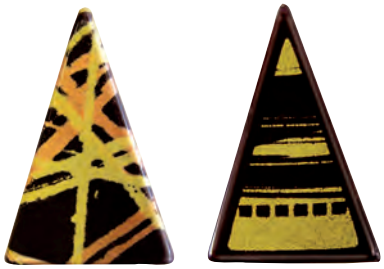
Ø mm 63 - 45 - 27
10 fogli - 600 impronte a conf.
10 sheets - 600 shapes each box

T410*

H mm 76 - 52 - 27
10 fogli - 480 impronte a conf.
10 sheets - 480 shapes each box

T406

H mm 76 - 52 - 27
10 fogli - 480 impronte a conf.
10 sheets - 480 shapes each box

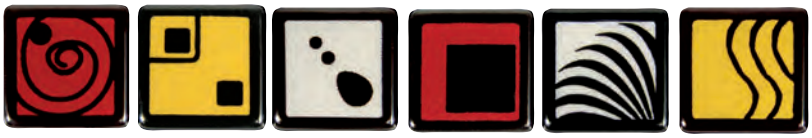


T407 **T925**

mm 31 × 47 H
10 fogli - 960 impronte a conf.
10 sheets - 960 shapes each box

T705 **T706** **T401**

mm 32 × 32
10 fogli - 800 impronte a conf.
10 sheets - 800 shapes each box



T709

mm 20 × 20
10 fogli - 1920 impronte a conf - 3 colori
10 sheets - 1920 shapes each box - 3 colours

T505*

mm 40 × 30
10 fogli - 640 impronte a conf.
10 sheets - 640 shapes each box

T506*

mm 40 × 30
10 fogli - 640 impronte a conf.
10 sheets - 640 shapes each box

***** fino ad esaurimento / *Subject to availability*

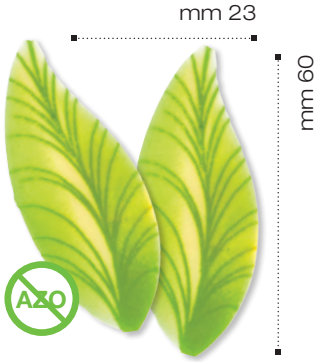
Chocofine

Il bello del cioccolato

Chocofine è una linea di decorazioni in puro cioccolato nate dal design Pavoni per conferire un tocco di eleganza alle vostre creazioni. Completamente Azo-free, ovvero privi di coloranti azoici, le decorazioni Chocofine sono caratterizzate da uno spessore sottile che non appesantisce il dolce, ma ne esalta l'estetica.

100% AZO FREE

Chocofine is a decoration line in pure chocolate, born from Pavoni design to give a gentle touch to your creations.
Totally Azo-free, that means without azoic colours, the Chocofine decorations are featured with a thin thickness in order not to load the dessert but to exalt the aesthetics.



CF13

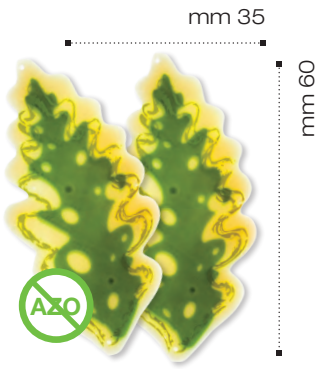
96 foglie a conf.
***96** leaves per box*

Cioccolato bianco
White chocolate

CF14

96 foglie a conf.
***96** leaves per box*

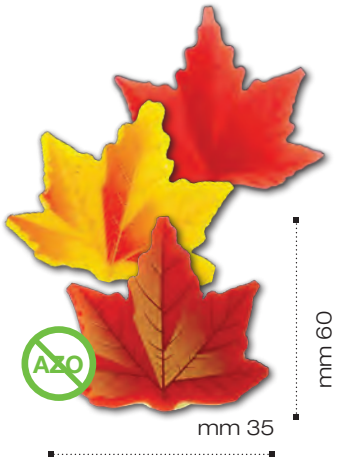
Cioccolato bianco
White chocolate



CF15

72 foglie a conf.
***72** leaves per box*

Cioccolato bianco
White chocolate



CF51

51 foglie a conf.
***51** leaves per box*

Cioccolato bianco
White chocolate

CF58

72 foglie a conf.
***72** leaves per box*

Cioccolato fondente
Dark chocolate

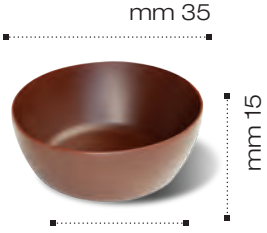
CF16

72 foglie a conf.
***72** leaves per box*

Cioccolato fondente
Dark chocolate

CF49*

300 bicchierini a conf.
***300** cups per box*



CF48*

300 bicchierini a conf.
***300** cups per box*

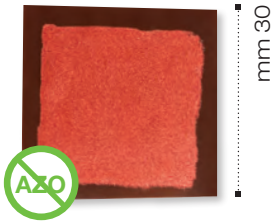
* fino ad esaurimento / *Subject to availability*

CF12

120 placchette a conf.
120 plaquettes per box

Cioccolato fondente
Dark chocolate

mm 30



CF11

120 placchette a conf.
120 plaquettes per box

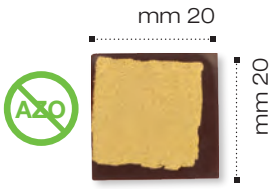
Cioccolato fondente
Dark chocolate

CF08

252 placchette a conf.
252 plaquettes per box

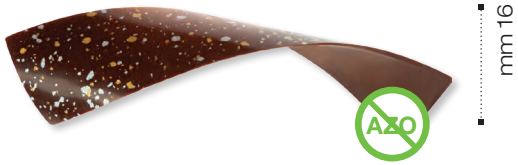
Cioccolato fondente
Dark chocolate

mm 20



ORO ARGENTO/*GOLD SILVER*

mm 70



CF19

180 placchette a conf.
180 plaquettes per box

Cioccolato fondente
Dark chocolate

RUBINO ORO
RUBY GOLD

CF21

180 placchette a conf.
180 plaquettes per box

Cioccolato fondente
Dark chocolate

L 25 mm

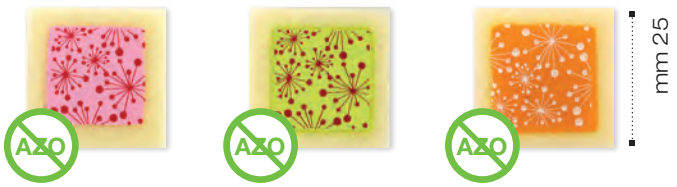
210 placchette a conf.
210 plaquettes per box

Cioccolato bianco
White chocolate

CF36

VERDE / *GREEN*

mm 25



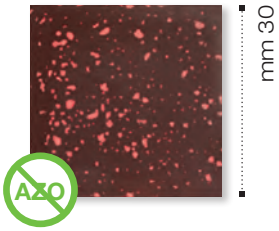
* fino ad esaurimento / *Subject to availability*

CF06*

120 placchette a conf.
120 plaquettes per box

Cioccolato fondente
Dark chocolate

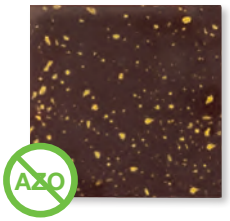
mm 30



CF05

120 placchette a conf.
120 plaquettes per box

Cioccolato fondente
Dark chocolate

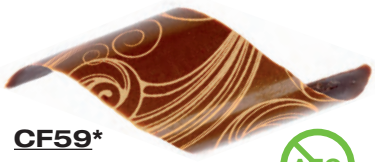


CF63

120 placchette a conf.
120 plaquettes per box

Cioccolato fondente
Dark chocolate

mm 30



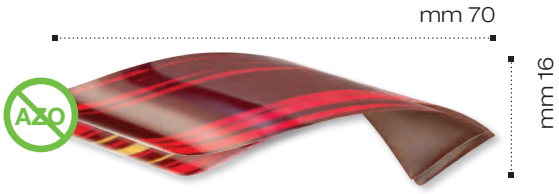
CF59*

126 placchette a conf.
126 plaquettes per box

Cioccolato fondente
Dark chocolate

RUBINO
RUBY

mm 70



CF22

180 placchette a conf.
180 plaquettes per box

Cioccolato fondente
Dark chocolate

CF61

90 placchette a conf.
90 plaquettes per box

Cioccolato bianco
White chocolate

CF52

270 placchette a conf.
in 3 colori
270 plaquettes per box in 3 colors

Cioccolato bianco
White chocolate

PRALINE

DIMENSIONE STAMPO
MOULD SIZE: mm 275 X 135
21 PCS PER STAMPO / *FOR MOULD*

ICONIC
FABRIZIO FIORANI

NEW

PC55
mm 29 × 30 × 16 h
+/-10 gr

PC51
mm 26 × 26 × 16 h
+/-10 gr

PC53
Ø mm 28× 16 h
+/-10 gr

PC49
mm 33 × 30 × 15 h
+/-10 gr

PC52
mm 31 x 29 × 16 h
+/-10 gr

Available also BPA free

"L'idea nasce dal desiderio di rompere gli schemi creando qualcosa di unico e iconico. Il connubio tra forme geometriche di base e l'innovazione tecnica di esclusivi stampi con foro passante dà vita a praline eleganti e seducenti. Otterrete creazioni che vanno oltre la concezione tradizionale di pralineria, caratterizzate da un'eleganza senza tempo.

The idea takes root from the urge to break free from old patterns creating something that is both unique and iconic. The combination of basic geometrical shapes and the technical innovation of exclusive moulds with through hole yields elegant and enticing pralines. You will obtain refined and timeless creations that go beyond the notion of classical pralines."

BONBONS
ANTONIO BACHOUR

Tante forme tutte da interpretare ad arte

Many moulds for crafted interpretations

NEW

DIMENSIONE STAMPO
MOULD SIZE: mm 275 X 135
21 PCS PER STAMPO / *FOR MOULD*

PC56
mm 31 x 26 x 16 h
+/-10 gr

PC57
mm 33 x 26 x 16 h
+/-10 gr

PC58
mm 33 x 29 x 17 h
+/-10 gr

PC59
mm 26 x 26 x 16 h
+/-10 gr

PC60
mm 33 x 22 x 16 h
+/-10 gr

PC61
mm 33 x 27 x 17 h
+/-10 gr

PC62
mm 34 x 22 x 16 h
+/-10 gr

PC63
Ø mm 30 x 29 x 17 h
+/-10 gr

PC64
mm 26 x 26 x 16 h
+/-10 gr

PC65
mm 28 x 28 x 18 h
+/-10 gr

"Sono felice e orgoglioso di aver arricchito con PAVONI ITALIA la linea di stampi per praline Bonbons. Linee morbide, giocose, in stile pop, che daranno un tocco di novità e allegria alle dolci creazioni. Per praline preziose e raffinate. La bellezza delle piccole cose".

"I'm very happy and proud that together with PAVONI ITALIA we added something special to the range of moulds for Bonbons pralines. Soft, playful, pop style lines that are sure to give a new and cheerful touch to your sweet creations. For luxurious and elegant pralines. The beauty of small things."

BACHOUR

PC43
mm 36 x 25 x 20 h
+/-10 gr

PC38
mm 44 x 24 x 20 h
+/-10 gr

PC39
mm 38 x 26 x 18 h
+/-10 gr

PC40
mm 33 x 28 x 20 h
+/-10 gr

PC41
mm 43 x 25 x 17 h
+/-10 gr

PC42
mm 41 x 24 x 20 h
+/-10 gr

PC44
mm 35 x 24 x 17 h
+/-10 gr

PC45
Ø mm 30 x 16 h
+/-10 gr

PC46
mm 40 x 18 x 16 h
+/-10 gr

PC47
mm 27 x 27 x 15 h
+/-10 gr

PC48
mm 42 x 21 x 18 h
+/-10 gr

PATTY NASH PHOTOGRAPHY 2016 © Patty Nash Photography

HEART DESIGN

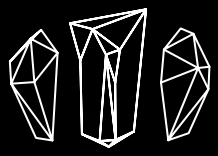
BY DAVIDE COMASCHI

3 forme. Uno stampo.

DIM. STAMPO / *MOULD SIZE*: mm 275 X 135

PC50

15 pcs per stampo / *15 for mould*
5 cuori completi / *5 full hearts*
7 ml / 3 ml / 2,5 ml =
tot. +/- 12,50 ml
8,2 gr / 3,5 gr / 3,1 gr =
tot. +/- 14,8 gr



Available also BPA free

MAGNETICI

magnetic moulds

DIMENSIONE STAMPO / *MOULD SIZE*: MM 275 × 135

Indispensabili per la realizzazione di praline stampate con serigrafia
Suitable to create printed silkscreened pralines

MM11
Ø mm 30
15 pcs / 13 gr

MM12
mm 35 x 30
15 pcs / 15 gr

MM13
mm 30 x 30
15 pcs / 13 gr

MM14
Ø mm 30
15 pcs / 10 gr

Available also BPA free

INNOVATION

DIMENSIONE STAMPO
MOULD SIZE: mm 275 X 135

Available also BPA free

PC01
mm 14 x 37 x 19 H
21 pcs / 10 gr

PC02
mm 17 x 37 x 17 H
21 pcs / 10 gr

PC03
mm 15 x 37 x 15 H
21 pcs / 10 gr

PC04
mm 15 x 37 x 19 H
21 pcs / 10 gr

PC05
mm 17 x 37 x 17 H
21 pcs / 10 gr

PC06
mm 16 x 37 x 16 H
21 pcs / 10 gr

PC07
mm 17 x 37 x 17 H
21 pcs / 10 gr

PC08
Ø mm 30 x 18 H
21 pcs / 10 gr

PC09
Ø mm 30 x 18 H
21 pcs / 10 gr

PC10
mm 32 x 23 x 19 H
21 pcs / 10 gr

PC11
Ø mm 30 x 17 H
21 pcs / 10 gr

PC12
mm 30 x 30 x 18 H
21 pcs / 10 gr

PC13
mm 22 x 22 x 20 H
21 pcs / 10 gr

PC14
Ø mm 26 x 16 H
21 pcs / 10 gr

PC15
mm 26 x 23 x 21 H
21 pcs / 10 gr

PC16
Ø mm 31 x 20 H
21 pcs / 10 gr

PC17
mm 30 x 30 x 17 H
21 pcs / 10 gr

PC18
Ø mm 28 x 17 H
21 pcs / 10 gr

PC19
mm 22 x 18 x 28 H
24 pcs / 10 gr

PC20
mm 22 x 21 x 28 H
24 pcs / 10 gr

PC21
mm 18 x 18 x 28 H
24 pcs / 10 gr

PC22
Ø mm 21 x 28 H
24 pcs / 10 gr

PC23
mm 18 x 18 x 20 H
21 pcs / 10 gr

KAPSULE
PC36
Ø mm 25 x 25 H
21 pcs / 10 gr

PC37
Ø mm 26 x 23,5 H
21 pcs / 10 gr

TRADITION

DIMENSIONE STAMPO
MOULD SIZE:
mm 275 x 135

SP1001S
mm 33 x 21 x 16 H
21 pcs / 10 gr

SP1002S
Ø mm 23 x 16 H
21 pcs / 8 gr

SP1003S
mm 35 x 26 x 19 H
24 pcs / 12 gr

SP1024S
Ø mm 25 x 17 H
21 pcs / 8 gr

SP1025S
mm 18 x 28 x 16 H
24 pcs / 8 gr

SP1032S
mm 32 x 21 x 13 H
24 pcs / 7 gr

SP1045S
mm 28 x 25 x 17 H
24 pcs / 11 gr

SP1064S
mm 32 x 21 x 14 H
24 pcs / 8 gr

SP1073S
mm 35 x 21 x 16 H
24 pcs / 10 gr

SP1082S
mm 32 x 19 x 16 H
30 pcs / 10 gr

SP1156S
mm 30 x 15 x 12 H
30 pcs / 6 gr

SP1214S
mm 25 x 28 x 15 H
24 pcs / 8 gr

SP1217S
Ø mm 24
24 pcs / 5 gr

SP1219S
mm 22 x 18 x 13 H
24 pcs / 5 gr

SP1244S
mm 32 x 22 x 14 H
24 pcs / 10 gr

SP1327S
mm 28 x 18 x 13 H
24 pcs / 6 gr

SP1334S
mm 27 x 16 x 13 H
24 pcs / 6 gr

SP2251S
Ø mm 50
12 pcs / 33 gr

SP2253S
Ø mm 55
6 pcs / 44 gr

SP2252S
Ø mm 60
8 pcs / 56 gr

SP2254S
Ø mm 65
6 pcs / 86 gr

ARTISANAL

DIMENSIONE STAMPO *MOULD SIZE:* mm 275 x 135
21 PCS PER STAMPO / *FOR MOULD*

TONDE
ROUND

DIM. pralina / *Pralina size*
Ø mm28 x 14 H
+/-10 gr

PC100
Linea / *Line*

PC101
Forchettina
Fork

PC102
Onda
Wave

PC113
Tonda liscia
Smooth round

RETTANGOLARI
RECTANGULAR

DIM. pralina / *Pralina size*
mm 37 x 16 x 14 H
+/-10 gr

PC106
Linea / *Line*

PC107
Forchettina
Fork

PC108
Punto / *Point*

PC114
Rettangolare liscia
Smooth rectangular

OVALI
OVAL

DIM. pralina / *Pralina size*
mm 37 x 21 x 14 H
+/-10 gr

PC109
Linea / *Line*

PC110
Rombo / *Roar*

PC111
Nodo / *Node*

PC115
Ovale liscia / *Smooth oval*

QUADRATE
SQUARE

DIM. pralina / *Pralina size*
mm 26 x 26 x 13 H
+/-10 gr

PC103
Fantasia /
Fantasy

PC104
Punto / *Point*

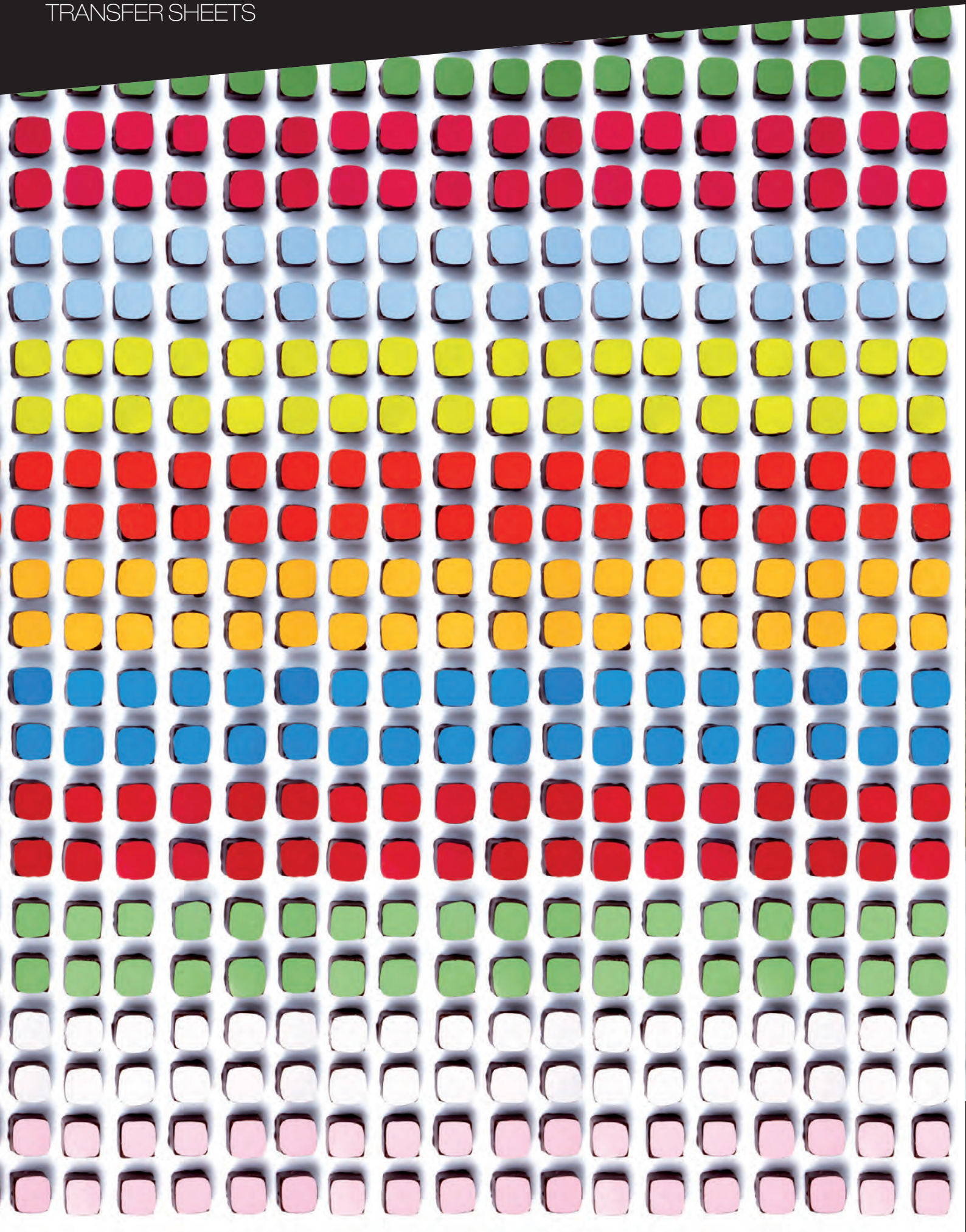
PC105
Linea / *Line*

PC112
Quadrata liscia
Smooth square

Available also BPA free

SERIGRAFIE

TRANSFER SHEETS



MASSIMO BOTTURA

CAMOUFLAGE

SD120
Dim. fogli 340 x 265 mm
30 fogli per conf.
Sheets measuring 340 x 265 mm
***30** sheets each box*

© Paolo Terzi Fotografo

Trasformare in una pralina unica
un piatto che ha fatto la storia.
Pavoni e *Massimo Bottura*:
nasce una nuova veste di
"*Camouflage: una lepre nel bosco*",
piatto iconico dello chef modenese.
Arte da mangiare, anche con gli occhi.

A dish that made history has been
transformed into a unique praline.
Pavoni meets Massimo Bottura:
a new edition of
"Camouflage: a hare in the woods"
iconic dish of the chef from Modena.
Edible art, to be enjoyed
also with your eyes.

COLOR*ful*

400 x 250 mm
DIMENSIONE FOGLI / *SHEETS SIZE*

100%
AZO FREE

SD121
azzurro / *light blue*

20 fogli per conf.
20 *sheets each box*

SD122
marrone / *brown*

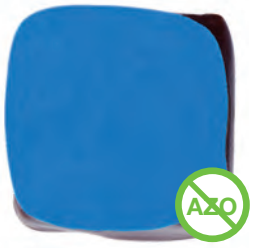
20 fogli per conf.
20 *sheets each box*

SD123
bianco / *white*

20 fogli per conf.
20 *sheets each box*

SD127
fucsia / *fuchsia*

20 fogli per conf.
20 *sheets each box*



SD128
blu / *blue*

20 fogli per conf.
20 *sheets each box*

SD129
verde chiaro / *light green*

20 fogli per conf.
20 *sheets each box*

SD124
giallo / *yellow*

20 fogli per conf.
20 *sheets each box*

SD126
rosso / *red*

20 fogli per conf.
20 *sheets each box*

SD130
verde scuro / *dark green*

20 fogli per conf.
20 *sheets each box*

SD131
rosa / *pink*

20 fogli per conf.
20 *sheets each box*

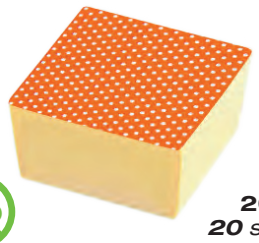
SD132
arancio / *orange*

20 fogli per conf.
20 *sheets each box*

SERIGRAFIE
Silkscreen

400 x 250 mm
DIMENSIONE FOGLI / *SHEETS SIZE*

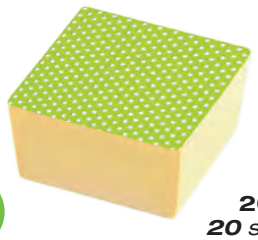
100% AZO FREE



NEW

SD135
arancio
orange

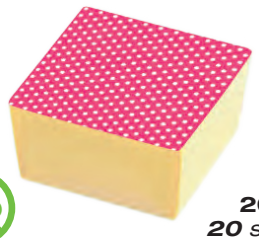
20 fogli per conf.
20 *sheets each box*



NEW

SD136
verde
green

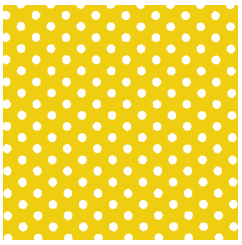
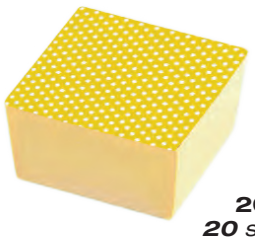
20 fogli per conf.
20 *sheets each box*



NEW

SD137
fucsia
fuchsia

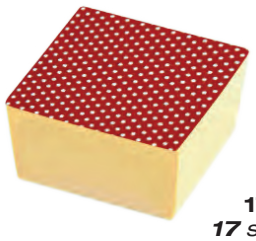
20 fogli per conf.
20 *sheets each box*

NEW

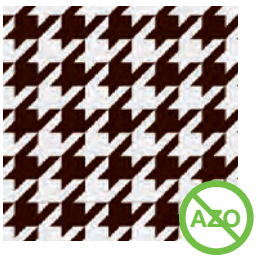
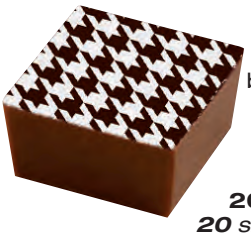
SD138
giallo
yellow

20 fogli per conf.
20 *sheets each box*



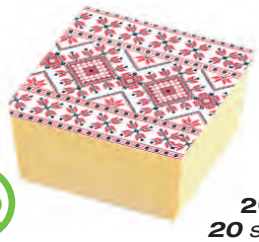
SD115
rosso bianco
red white

17 fogli per conf.
17 *sheets each box*

SD134
bianco marrone
brown white

20 fogli per conf.
20 *sheets each box*

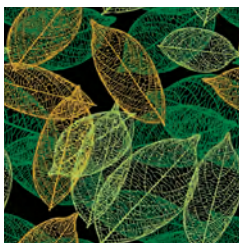
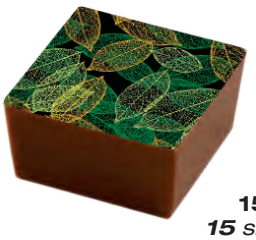


SD133
rosso bianco
red white

20 fogli per conf.
20 *sheets each box*

SD117
rosa bianco
pink white

17 fogli per conf.
17 *sheets each box*

SD118
verde
green

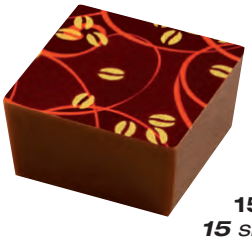
15 fogli per conf.
15 *sheets each box*

SD104
nero bianco
black white

20 fogli per conf.
20 *sheets each box*

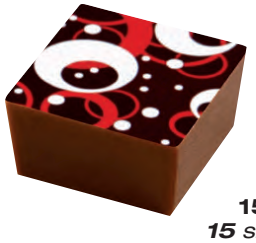
SD105
rosso bianco
red white

17 fogli per conf.
17 *sheets each box*



SD106
rosso giallo
red yellow

15 fogli per conf.
15 *sheets each box*



SD107
rosso bianco
red white

15 fogli per conf.
15 *sheets each box*

SD108
rosso bianco
red white

15 fogli per conf.
15 *sheets each box*

Serigrafie per cioccolato fondente
Silkscreen for dark chocolate

Serigrafie per cioccolato al latte
Silkscreen for milk chocolate

Serigrafie per cioccolato bianco
Silkscreen for white chocolate

SERIGRAFIE
Silkscreen

400 x 250 mm
DIMENSIONE FOGLI / *SHEETS MEASURING*

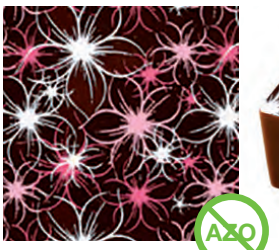
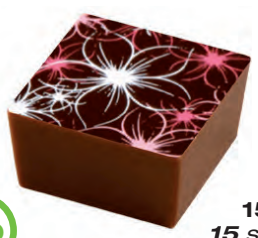
100% AZO FREE

SD90
lilla bianco
lilac white

17 fogli per conf.
***17** sheets each box*

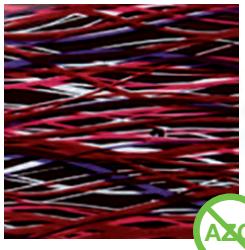
SD92
oro
gold

17 fogli per conf.
***17** sheets each box*

SD94
bianco rosa
white pink

15 fogli per conf.
***15** sheets each box*

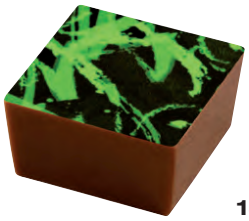


SD95
rosso
red

15 fogli per conf.
***15** sheets each box*

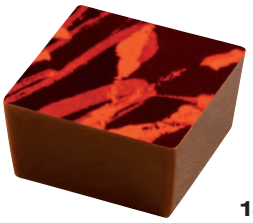
SD97
arancio bianco
orange white

15 fogli per conf.
***15** sheets each box*



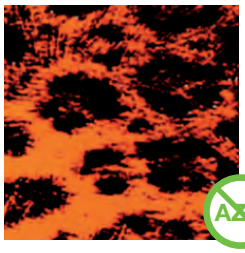
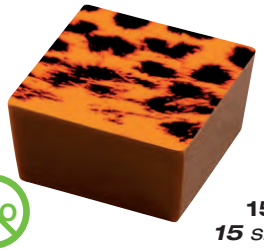
SD96
verde
green

15 fogli per conf.
***15** sheets each box*



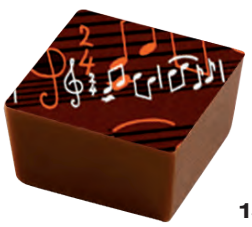
SD101
arancio
orange

15 fogli per conf.
***15** sheets each box*

SD102
leopardato
leopard print

15 fogli per conf.
***15** sheets each box*

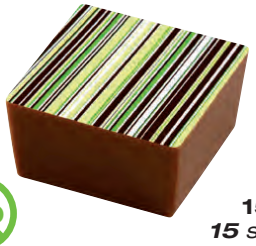


SD103

15 fogli per conf.
***15** sheets each box*

SD99
giallo
yellow

15 fogli per conf.
***15** sheets each box*

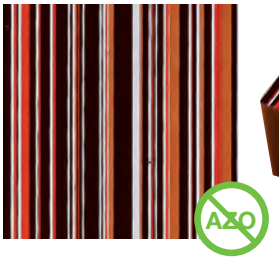
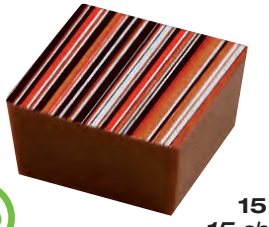


SD100
verde
green

15 fogli per conf.
***15** sheets each box*

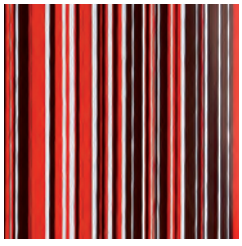
SD109
rosa
pink

15 fogli per conf.
***15** sheets each box*

SD110

15 fogli per conf.
***15** sheets each box*



SD111
rosso
red

15 fogli per conf.
***15** sheets each box*

Serigrafie per cioccolato fondente
Silkscreen for dark chocolate

Serigrafie per cioccolato al latte
Silkscreen for milk chocolate

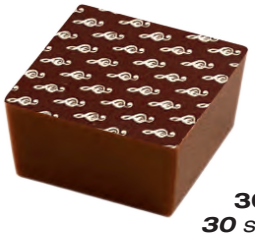
Serigrafie per cioccolato bianco
Silkscreen for white chocolate

Serigrafie standard 340 x 265 mm
Standard Silkscreen

DIMENSIONE FOGLI / *SHEETS MEASURING*

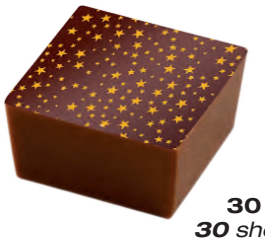
100% AZO FREE

OGNI CONFEZIONE CONTIENE 3 PACK DA 10 FOGLI - *EACH BOX CONTAINS 3 PACKS OF 10 SHEETS*



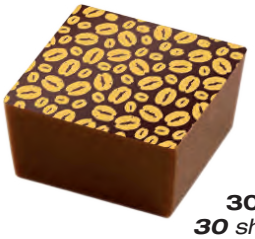
SD12B
bianco
white

30 fogli per conf.
30 *sheets each box*



SD13ORO
oro
gold

30 fogli per conf.
30 *sheets each box*

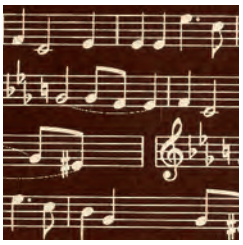


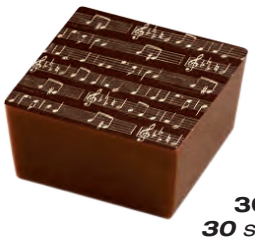
SD15G
giallo oro
golden yellow

30 fogli per conf.
30 *sheets each box*

SD15M
marrone
brown

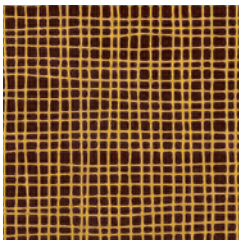
30 fogli per conf.
30 *sheets each box*

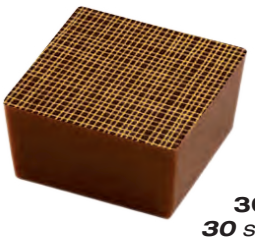




SD19B
bianco
white

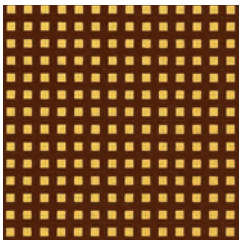
30 fogli per conf.
30 *sheets each box*

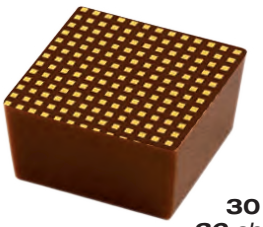




SD20ORO
oro
gold

30 fogli per conf.
30 *sheets each box*



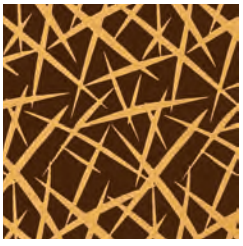


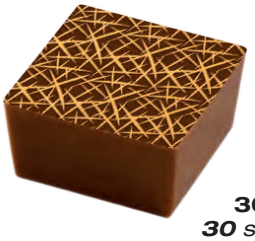
SD36G
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD38G
giallo oro
golden yellow

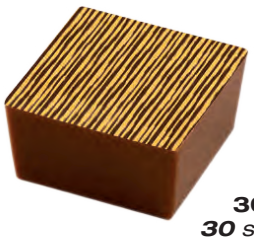
30 fogli per conf.
30 *sheets each box*





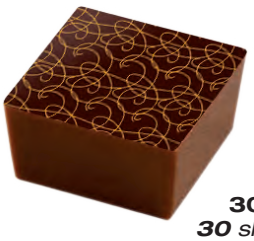
SD39G
giallo oro
golden yellow

30 fogli per conf.
30 *sheets each box*



SD40G
giallo oro
golden yellow

30 fogli per conf.
30 *sheets each box*

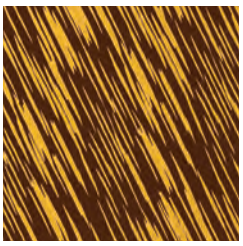


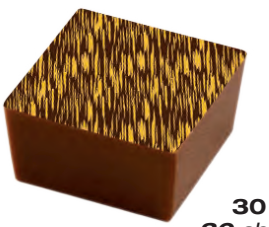
SD41G
giallo oro
golden yellow

30 fogli per conf.
30 *sheets each box*

SD42R
rosso
red

30 fogli per conf.
30 *sheets each box*





SD44G
giallo oro
golden yellow

30 fogli per conf.
30 *sheets each box*

Serigrafie per cioccolato fondente
Silkscreen for dark chocolate

Serigrafie per cioccolato al latte
Silkscreen for milk chocolate

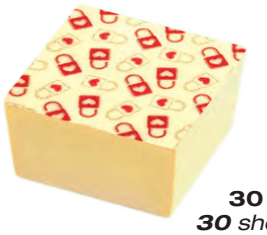
Serigrafie per cioccolato bianco
Silkscreen for white chocolate

Serigrafie standard 340 x 265 mm
Standard Silkscreen

DIMENSIONE FOGLI / *SHEETS SIZE*

100% AZO FREE

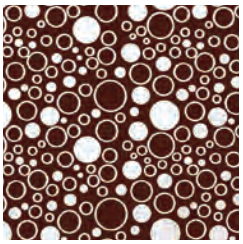
OGNI CONFEZIONE CONTIENE 3 PACK DA 10 FOGLI - *EACH BOX CONTAINS 3 PACKS OF 10 SHEETS*



NEW

SD139
rosso bianco
red white

30 fogli per conf.
30 *sheets each box*



SD45B
bianco
white

30 fogli per conf.
30 *sheets each box*

SD75
arancio rosso
fucsia
orange
red fucshia

30 fogli per conf.
30 *sheets each box*

SD76
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD77
bianco
white

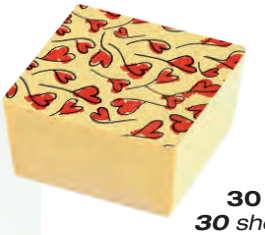
30 fogli per conf.
30 *sheets each box*

SD83
lilla chiaro
viola bianco
light lilac purple
white

30 fogli per conf.
30 *sheets each box*

SD56ORO
oro
gold

30 fogli per conf.
30 *sheets each box*



SD61
rosso nero
red black

30 fogli per conf.
30 *sheets each box*

SD73
nero bianco
black white

30 fogli per conf.
30 *sheets each box*

Serigrafie per cioccolato fondente
Silkscreen for dark chocolate

Serigrafie per cioccolato al latte
Silkscreen for milk chocolate

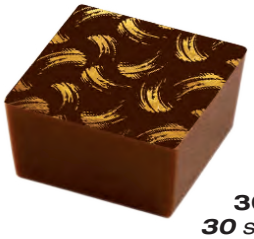
Serigrafie per cioccolato bianco
Silkscreen for white chocolate

Colori metallizzati
Metallized

340 x 265 mm
DIMENSIONE FOGLI / *SHEETS MEASURING*

100% AZO FREE

OGNI CONFEZIONE CONTIENE 3 PACK DA 10 FOGLI - *EACH BOX CONTAINS 3 PACKS OF 10 SHEETS*

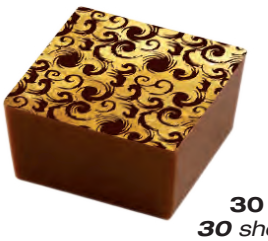


DB5ORO
oro
gold

30 fogli per conf.
30 *sheets each box*

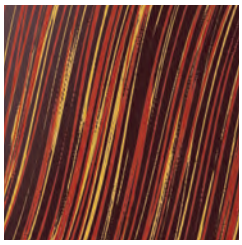
DB10
oro
gold

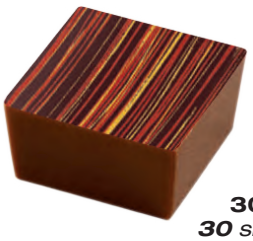
30 fogli per conf.
30 *sheets each box*



DB14
oro
gold

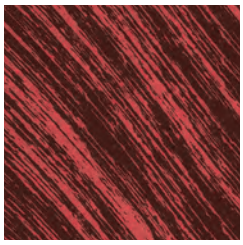
30 fogli per conf.
30 *sheets each box*

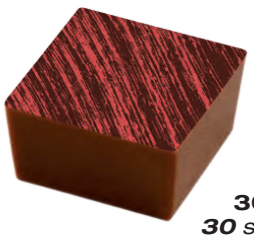




DB16
oro rubino
gold red-ruby

30 fogli per conf.
30 *sheets each box*



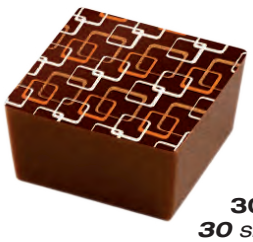


DB18
rubino brillante
bright-ruby

30 fogli per conf.
30 *sheets each box*

DB33
rame
copper

30 fogli per conf.
30 *sheets each box*



DB35
bianco arancio
rame
gold

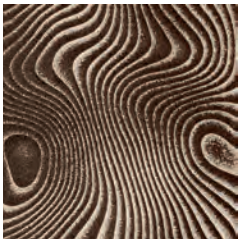
30 fogli per conf.
30 *sheets each box*

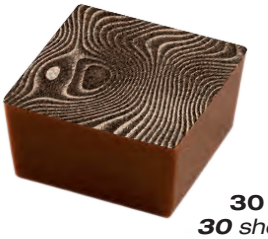
DB36
rubino
ruby

30 fogli per conf.
30 *sheets each box*

DB39
nero argento
black silver

30 fogli per conf.
30 *sheets each box*





DB41
argento nero
silver

30 fogli per conf.
30 *sheets each box*

DB47
argento
silver

30 fogli per conf.
30 *sheets each box*

HOW TO USE
ISTRUZIONI PER L'USO
Pag. 259

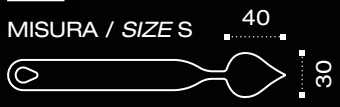
Serigrafie per cioccolato fondente
Silkscreen for dark chocolate

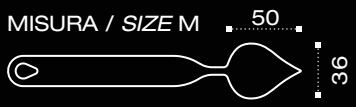
Serigrafie per cioccolato al latte
Silkscreen for milk chocolate

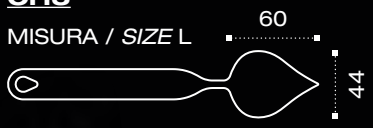
Serigrafie per cioccolato bianco
Silkscreen for white chocolate

FLYCHOC

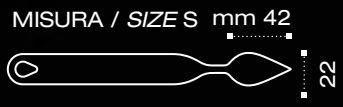
FOGLIA LARGA
LARGE LEAF

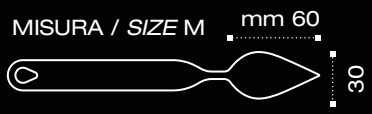
CH1
MISURA / *SIZE* S


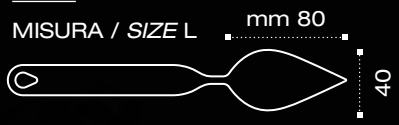
CH2
MISURA / *SIZE* M


CH3
MISURA / *SIZE* L


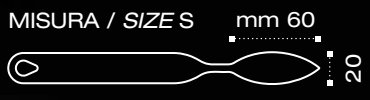
FOGLIA / *LEAF*

CH4
MISURA / *SIZE* S


CH5
MISURA / *SIZE* M


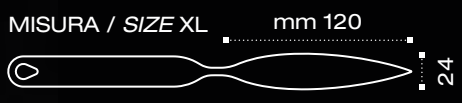
CH6
MISURA / *SIZE* L


PIUMA / *FEATHER*

CH7
MISURA / *SIZE* S


CH8
MISURA / *SIZE* M

CH9
MISURA / *SIZE* L

CH10
MISURA / *SIZE* XL


FLYCHOC-In collaborazione con Stefano Laghi e Filippo Re

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.

FIRMA LE TUE CREAZIONI!

SIGN YOUR CREATIONS!

La tua firma sul cioccolato

Ogni opera d'arte richiede la firma dell'autore!
Oggi hai più soluzioni per realizzarla.
Come? È molto semplice!
Mandaci il tuo logo, la tua immagine, un file, un disegno, una foto.... Noi lo elaboreremo per te e ti invieremo una serie di proposte.

SCEGLI IL TUO PRODOTTO FRA:

- **A** **Personalizzazione con placchette in cioccolato extrasottili.**
- **B** **Personalizzazione con fogli termoformati, vuoti o preriempiti.**
- **C** **Personalizzazione con fogli serigrafati, da utilizzare con o senza chablon.**

Contattaci per qualsiasi informazione
info@pavonitalia.com

Your signature on chocolate

Any masterpiece requires the author's signature!
Now you have different options to do it.
How? It's easy.
Send us your logo, image, a file, a drawing, a picture... We will elaborate it for you and will send you some proposals.

CHOOSE YOUR PRODUCT AMONG:

- **A** **Customization with extrathin chocolate.**
- **B** **Customization with blister, empty or filled with chocolate.**
- **C** **Customization with transfer sheets, to be used with or without chablon.**

Contact us for any information
info@pavonitalia.com

SOLUZIONE

SOLUTION

A

MINIMO SPESSORE • MINIMUM THICKNESS •

Placchette in cioccolato extrasottili

Per garantirti un prodotto di eccellenza, pronto all'uso, in cioccolato di grande qualità e soprattutto estremamente sottile, abbiamo creato questa linea di placchette.
Come fatte a mano, nello spessore che vorresti...
Perfetto binomio fra artigianalità ed eleganza.

Extrathin chocolate plaques

To grant you an excellent product, ready to use, high quality and, above all, extremely thin, we created this new plaque line.
As handmade, in an impeccable thickness...
The perfect match between artisanal and elegance.

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

- **LOGO:** from 1 to 4 colors.
- **MINIMUM QUANTITY:** 10 packs (5 sheets per pack).
- **CHOCOLATE:** white, milk, dark.

Scegli la tua forma! / *Choose your shape!*

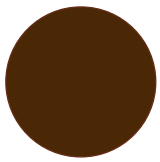
Tondo / *Round*

P203

Ø mm 10
760 pezzi per scatola
pcs each pack

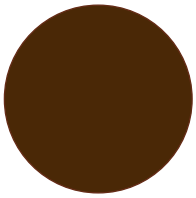
P216

Ø mm 18
560 pezzi per scatola
pcs each pack



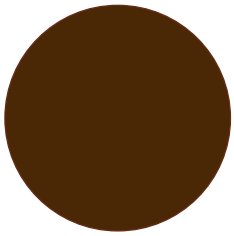
P110

Ø mm 20
450 pezzi per scatola
pcs each pack



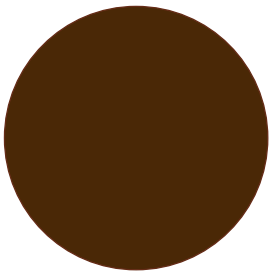
P205

Ø mm 25
275 pezzi per scatola
pcs each pack



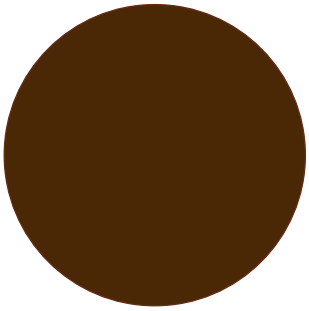
P418

Ø mm 30
210 pezzi per scatola
pcs each pack



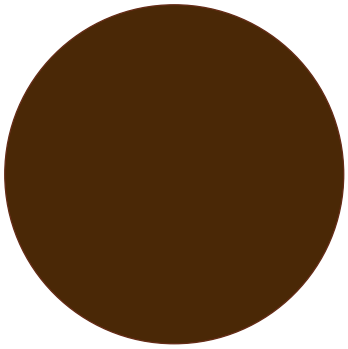
P204

Ø mm 35
180 pezzi per scatola
pcs each pack



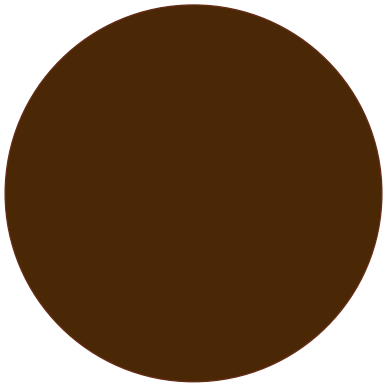
P417

Ø mm 40
160 pezzi per scatola
pcs each pack



P157

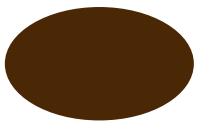
Ø mm 45
105 pezzi per scatola
pcs each pack



P078

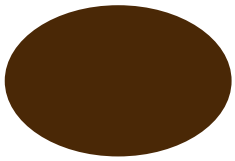
Ø mm 50
105 pezzi per scatola
pcs each pack

Ovale / Oval



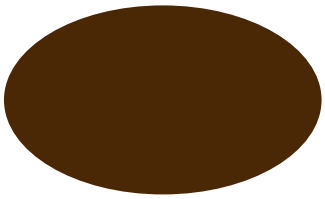
P109

mm 25 x 15
520 pezzi per scatola
pcs each pack



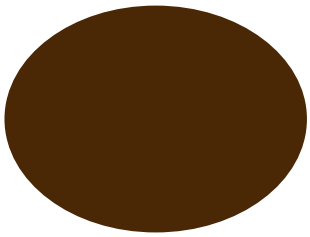
P150

mm 30 x 20
300 pezzi per scatola
pcs each pack



P002/335

mm 42 x 25
200 pezzi per scatola
pcs each pack



P332

mm 30 x 40
190 pezzi per scatola
pcs each pack

P206

mm 50 x 15
240 pezzi per scatola
pcs each pack

P397

mm 72 x 25
125 pezzi per scatola
pcs each pack

Cuore / *Heart*

P048

mm 32 x 29
200 pezzi per scatola
pcs each pack

P115

mm 34 x 33
200 pezzi per scatola
pcs each pack

P011

mm 30 x 30
300 pezzi per scatola
pcs each pack

P012

mm 37,5 x 37,5
200 pezzi per scatola
pcs each pack

P053

mm 50 x 50
105 pezzi per scatola
pcs each pack

Quadrato / Square

P170

mm 13 x 13
1485 pezzi per scatola
pcs each pack

P096

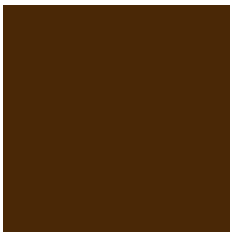
mm 15 x 15
1250 pezzi per scatola
pcs each pack

P004/105

mm 20 x 20
630 pezzi per scatola
pcs each pack

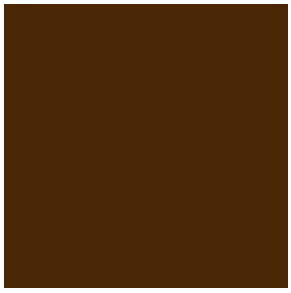
P041/136

mm 25 x 25
450 pezzi per scatola
pcs each pack



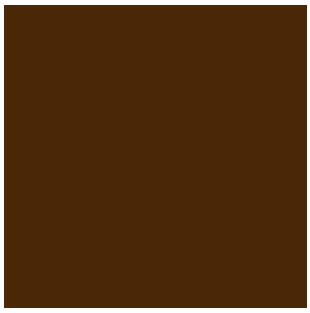
P005/065

mm 30 x 30
300 pezzi per scatola
pcs each pack



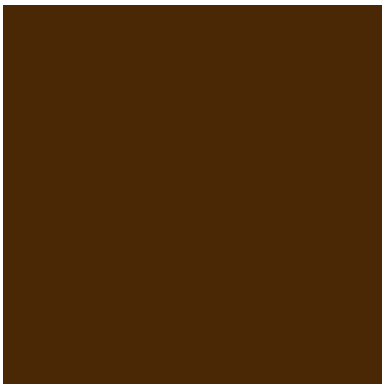
P012/365

mm 37 x 37
180 pezzi per scatola
pcs each pack



P073

mm 40 x 40
135 pezzi per scatola
pcs each pack



P021/127

mm 50 x 50
105 pezzi per scatola
pcs each pack

Rettangolare / *Rectangular*

P168

mm 20 x 8
1620 pezzi per scatola
pcs each pack

P219

mm 35 x 9
450 pezzi per scatola
pcs each pack

P468

mm 60 x 10
450 pezzi per scatola
pcs each pack

P428

mm 120 x 12
360 pezzi per scatola
pcs each pack

P020

mm 30 x 15
600 pezzi per scatola
pcs each pack

P057/131

mm 70 x 15
250 pezzi per scatola
pcs each pack

P156

mm 40 x 16
405 pezzi per scatola
pcs each pack

P348

mm 25 x 20
540 pezzi per scatola
pcs each pack

P037

mm 55 x 20
210 pezzi per scatola
pcs each pack

P003/108

mm 37 x 24
300 pezzi per scatola
pcs each pack

P074

mm 50 x 25
210 pezzi per scatola
pcs each pack

P056

mm 70 x 25
150 pezzi per scatola
pcs each pack

P339

mm 35 x 30
250 pezzi per scatola
pcs each pack

P030

mm 55 x 30
150 pezzi per scatola
pcs each pack

P023/135

mm 50 x 36
150 pezzi per scatola
pcs each pack

P075

mm 60 x 40
90 pezzi per scatola
pcs each pack

SOLUZIONE

SOLUTION

B

Fogli termoformati

Possiamo riprodurre il tuo logo su fogli termoformati:

- **Vuoti**
- **Preriempiti**

Nella pagina a fianco puoi scegliere fra numerose forme e dimensioni di blister. Noi realizzeremo il tuo logo inserendolo correttamente nella forma da te scelta!

- **MISURA FOGLIO:** mm 340x265

Blister

We can reproduce your logo onto thermoformed sheets:

- ***Empty***
- ***Filled (white or dark chocolate)***

In the next page you can choose among several shapes and dimensions of thermoformed sheets. We will reproduce your logo by inserting it into the shape you choose!

- *SHEET SIZE: mm 340x265*

BLISTER VUOTI
- **LOGO:** da 1 a 4 colori.
- **QUANTITA MINIMA:** 2 confezioni (50 fogli a confezione).

EMPTY BLISTER
- **LOGO:** from 1 to 4 colors.
- **MINIMUM QUANTITY:** 2 packs (50 sheets per pack).

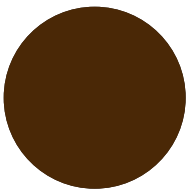
BLISTER PRERIEMPITI
- **LOGO:** da 1 a 4 colori.
- **QUANTITA MINIMA:** 10 confezioni (5 fogli a confezione).
- **CIOCCOLATO:** bianco o fondente.

FILLED BLISTER
- **LOGO:** from 1 to 4 colors.
- **MINIMUM QUANTITY:** 10 packs (5 sheets per pack).
- **CHOCOLATE:** white or dark.

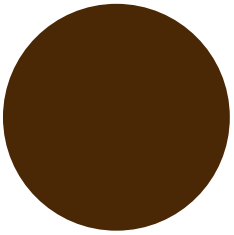
Cuore / Heart

BR102
con bordo / *with frame*
mm 33 x 32
54 impronte per foglio
54 indents per sheet

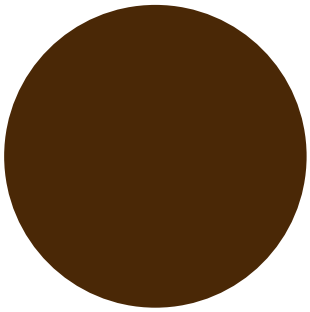
Tondo / Round



B181
mm 24 x 24
120 impronte per foglio
120 indents per sheet

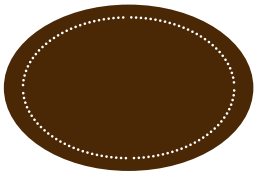


B139
mm 30 x 30
72 impronte per foglio
72 indents per sheet



B159
mm 40 x 40
48 impronte per foglio
48 indents per sheet

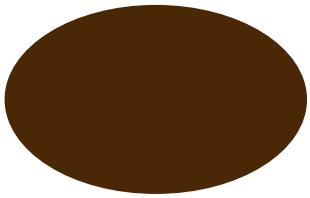
Ovale / Oval



BR148
con bordo / *with frame*

B161
senza bordo
without frame

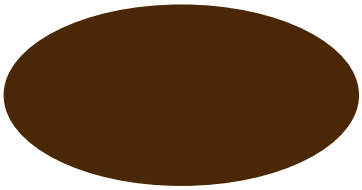
mm 33 x 22
90 impronte per foglio
90 indents per sheet



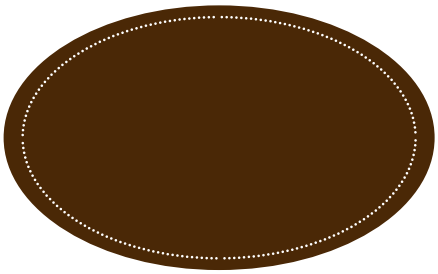
BR108
con bordo / *with frame*

B162
senza bordo
without frame

mm 40 x 25
72 impronte per foglio
72 indents per sheet



B167
mm 47 x 24
70 impronte per foglio
70 indents per sheet



BR109
con bordo / *with frame*

B134
senza bordo / *without frame*

mm 57 x 35
36 impronte per foglio
36 indents per sheet

Rettangolare
Rectangular

B702
mm 60 x 8
120 impronte per foglio
120 indents per sheet

B197
mm 60 x 15
84 impronte per foglio
84 indents per sheet

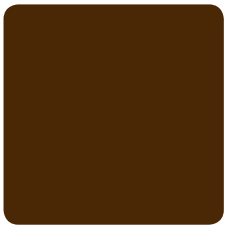
BR149
con bordo / *with frame*

B163
senza bordo / *without frame*

mm 55 x 30
36 impronte per foglio
36 indents per sheet

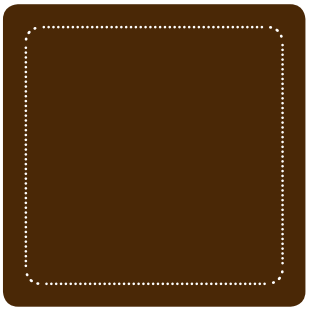
Quadrato / Square

B707
mm 20 x 20
192 impronte per foglio
192 indents per sheet



B204
mm 30 x 30
72 impronte per foglio
72 indents per sheet

B705
mm 32 x 32
80 impronte per foglio
80 indents per sheet



BR147
con bordo / *with frame*
mm 40 x 40
48 impronte per foglio
48 indents per sheet

SOLUZIONE

SOLUTION

C

Fogli serigrafati “Decocioc”

Riproduciamo il tuo logo su fogli serigrafati che puoi utilizzare con o senza chablon.
Realizziamo il tuo marchio in due modi:

FOGLI SERIGRAFATI
con marchio in ordine sparso

FOGLI SERIGRAFATI
con marchio prespaziato da utilizzarsi con chablon

Transfer sheets “Decocioc”

We can reproduce your logo upon transfer sheets that you can use with or without chablon.
We can print your logo in 2 ways:

TRANSFER SHEETS
with logo in random order

TRANSFER SHEETS
with prespaced logo to be used with chablon

- **SERIGRAFIE:** da 1 a 4 colori.
- **QUANTITA MINIMA:** 5 confezioni, totale 250 fogli (50 fogli a scatola).
- **MISURA FOGLIO:** mm 340x265.

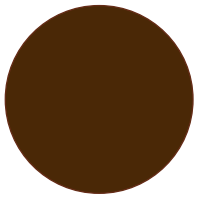
- **TRANSFER SHEETS:** from 1 to 4 colors.
- **MINIMUM QUANTITY:** 5 packs, total 250 sheets (50 sheets per pack).
- **SHEET SIZE:** mm 340x265.

Scegli fra numerose forme e dimensioni di chablon. Noi realizzeremo il tuo logo inserendolo correttamente nella forma da te scelta!

Choose among several shapes and dimensions of chablon. We will reproduce your logo into the shape you choose!

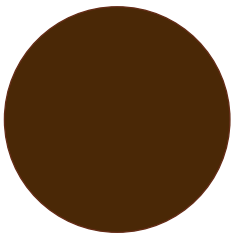
CHABLON mm 340 x 280

per fogli serigrafati/ *for transfer sheets*



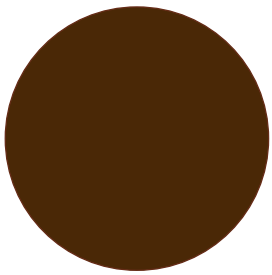
D25T

Ø mm 25
56 impronte - *indents*



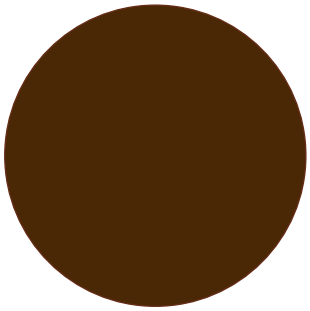
D3T

Ø mm 30
48 impronte - *indents*



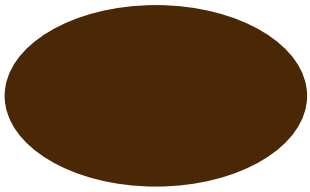
D35T

Ø mm 35
35 impronte - *indents*



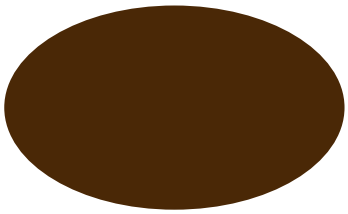
D4T

Ø mm 40
30 impronte - *indents*



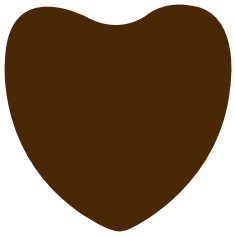
D40-O

mm 40 x 24
36 impronte - *indents*



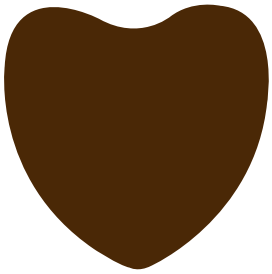
D45-O

mm 45 x 27
30 impronte - *indents*



D3C

Ø mm 30
48 impronte - *indents*



D35C

Ø mm 35
35 impronte - *indents*

D51R

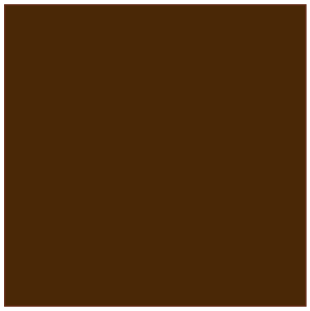
mm 52 x 12
65 impronte - *indents*

D25QR

mm 25 x 25
56 impronte - *indents*

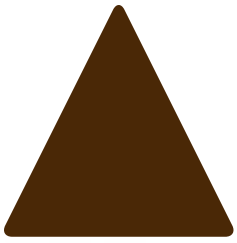
D52R

mm 52 x 26
35 impronte - *indents*



D4QR

mm 40 x 40
30 impronte - *indents*



D38TR

lato mm 38
66 impronte - *indents*

PROGETTO CROSTATE

Gianluca Fusto

"Un nuovo modo
di concepire le crostate"
"A new tart is coming"

Pavoni Italia e Gianluca Fusto insieme.
Così è nato Progetto Crostate, un mix di attrezzature ideali per realizzare con facilità dessert impeccabili per il gusto e la vista.
La presenza dei microfori sulle fasce inox e sul tappetino in silicone garantisce una cottura omogenea e un'estrazione perfetta del fondo.

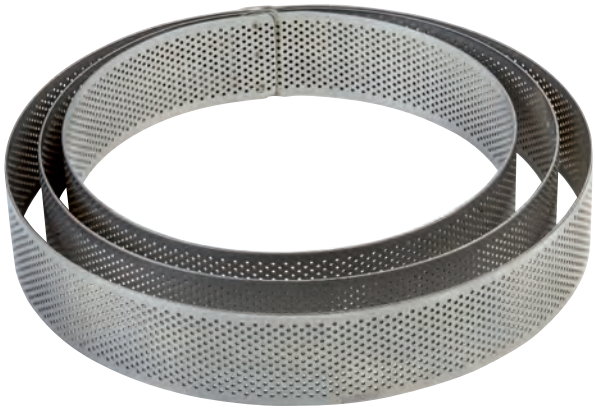
Pavoni Italia and Gianluca Fusto together.
This is how Progetto Crostate came about, a mix of the ideal equipment for the easy preparation of desserts impeccable to the palate and to the eye.
The presence of micro-holes on the stainless steel bands and silicone mats guarantees even baking and perfect removal of the base.

Gianluca Fusto

PROGETTO CROSTATE

L'idea innovativa nasce nel creare un mix di attrezzature che possano permettere di ottenere delle crostate dalla finitura perfetta.

The innovative concept starts with the creation of a mix of equipment to allow the chef to obtain tarts with perfect finishing.

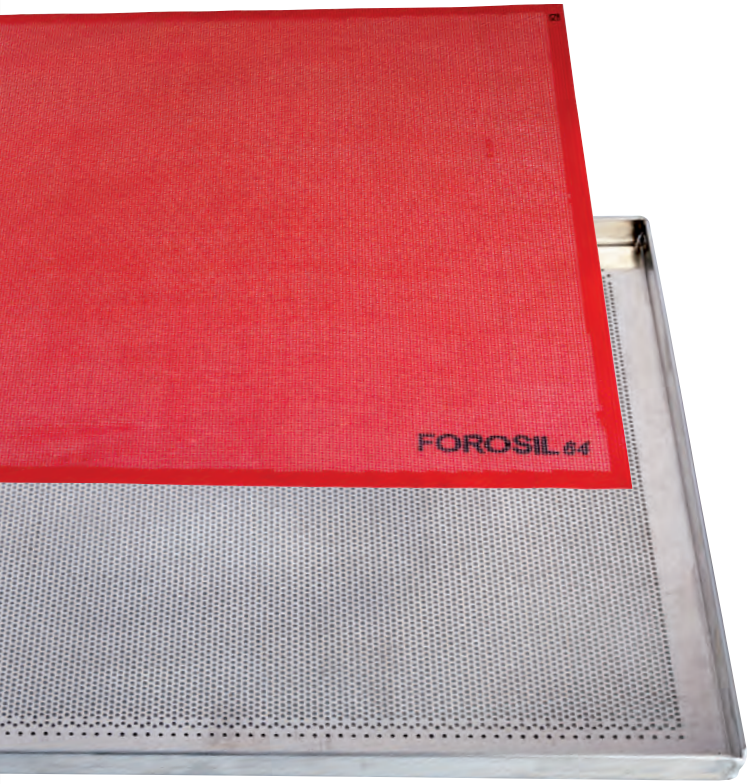


FASCE INOX MICROFORATE
Prodotto di punta di questo sistema per realizzare una frolla perfetta. La presenza dei microfori permette di sostenere i bordi della torta evitando il collasso dei bordi in cottura e una doratura ottimale dei fondi.

MICRO PERFORATED STAINLESS STEEL FRAMES
The key product of this system to create a perfect shortcrust pastry. The presence of micro holes allows the shortcrust pastry to hang onto the frame, avoiding the collaps of the borders during baking and a perfect browning of the basis.

FASCE INOX LISCE
Per creare strati e inserimenti a misura perfettamente compatibili con le fasce forate.

SMOOTH STAINLESS STEEL FRAMES
To create layers, perfectly compatible with the micro perforated frames.



TAPPETINO IN SILICONE MICROFORATO
Grazie alla sua antiaderenza è il complemento perfetto da abbinare alla teglia. La presenza dei microfori facilita la distribuzione ottimale del calore.

SILICONE MICRO PERFORATED PAD
Thanks to its non-stick properties, it is the perfect complement for the tray. The micro holes help the optimal distribution of heat.

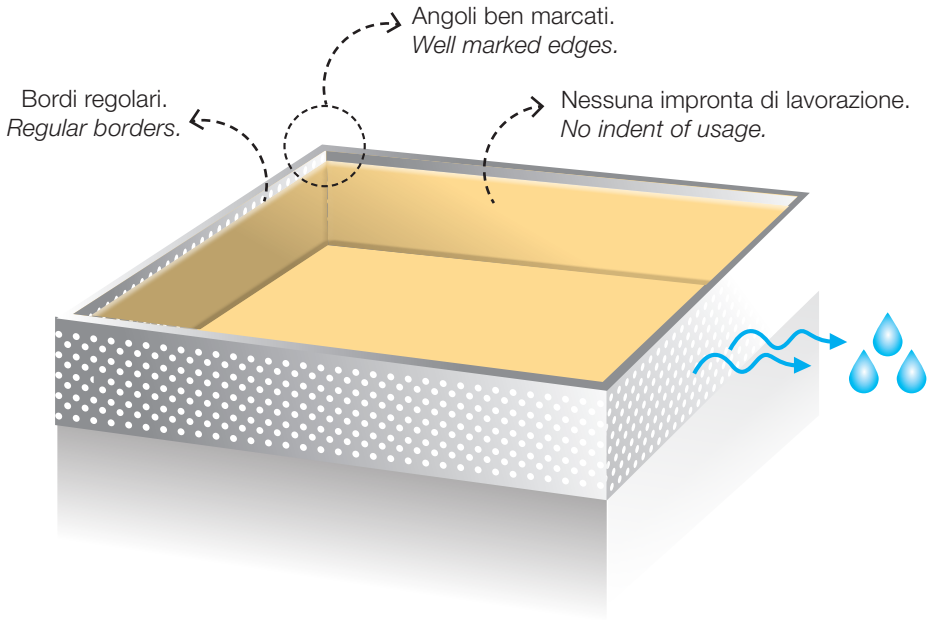
COD.	FOROSIL64
DIM.	mm 585 x 385

TEGLIA MICROFORATA
Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura e resa ottimale del prodotto finito.

MICRO PERFORATED ALUMINIUM TRAY
Thanks to its micro holes, the tray allows a better distribution of heat, for an optimal baking and a perfect finished product.

COD.	JF06040D20P00G
DIM.	mm 600 x 400 x 20 H

PLUS DI SISTEMA



Evaporazione acqua attraverso i microfori in fase di cottura.
Water evaporation through micro holes during baking.

Cottura omogenea.
Homogeneous baking.

Estrazione perfetta del fondo.
Perfect extraction of the basis.

La frolla in cottura si stacca dallo stampo e **si restringe rispetto alla fascia inox.**
*The pastry detaches from the edge during baking and **shrinks versus the frame.***

SUGGERIMENTI DI LAVORAZIONE
SUGGESTIONS HOW TO USE

+4°C

Preparare la frolla secondo la propria ricetta e farla riposare in frigorifero a +4°C per almeno sei ore.
Prepare the shortcrust pastry according your own recipe and let it rest in fridge at +4°C at least for 6 hours.

1 h

Stendere la frolla ad uno spessore di 2,5 mm e poi trasferirla in congelatore per almeno un'ora.
Roll out the pastry at a thickness of 2,5 mm, then put it into the freezer for at least 1 hour.

165°C

Procedere con gli altri step (vedi immagini) e infornare a 165°C in forno termoventilato.
Proceed with the other steps (see pictures) and bake at 165°C in convection oven.

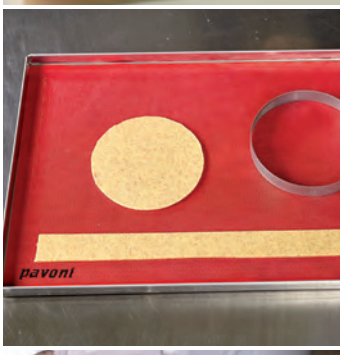
GUARDA IL VIDEO
WATCH THE VIDEO!

STEP 1
Coppare la frolla con la fascia inox scelta.

Cut the pastry with the chosen frame.

STEP 2
Imburrare la fascia microforata.

Butter the micro perforated frame.



STEP 3
Creare le strisce a misura per i bordi.

Create the sized stripes for the borders

STEP 4
Inserire la frolla all'interno della fascia. Premere bene la frolla contro i bordi della fascia. Rifilare la frolla se necessario.

Put the pastry inside the frame. Push well the pastry against the frame's borders. Trim the pastry if necessary.

MONOPORZIONI / *MONOPORTIONS*

NEW

FASCE INOX MICROFORATE
MICRO PERFORATED STAINLESS STEEL BANDS

H cm 2

COD.	XF11
Fascia inox *St. steel band*	cm 5,3 x 9,85
Crostata cotta *Baked tart*	cm 4,3 x 8,85

COD.	XF13
Fascia inox *St. steel band*	cm 8,8 x 4,6
Crostata cotta *Baked tart*	cm 7,8 x 3,6

COD.	XF15
Fascia inox *St. steel band*	cm 12,5 x 3
Crostata cotta *Baked tart*	cm 11,5 x 2

NEW

FASCE INOX
STAINLESS STEEL BANDS

H cm 2

COD.	X17
Fascia inox *St. steel band*	cm 4,3 x 8,8

COD.	X19
Fascia inox *St. steel band*	cm 7,8 x 3,65

COD.	X21
Fascia inox *St. steel band*	cm 11,5 x 2

NEW

FASCE INOX MICROFORATE
MICRO PERFORATED STAINLESS STEEL BANDS

H cm 2

COD.	XF12
Fascia inox *St. steel band*	cm 5,4 x 9,2
Crostata cotta *Baked tart*	cm 4,4 x 8,2

COD.	XF14
Fascia inox *St. steel band*	cm 7,4 x 6,2
Crostata cotta *Baked tart*	cm 6,4 x 5,2

COD.	XF16
Fascia inox *St. steel band*	cm 7,3
Crostata cotta *Baked tart*	cm 6,3

NEW

FASCE INOX
STAINLESS STEEL BANDS

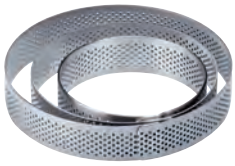
H cm 2

COD.	X18
Fascia inox *St. steel band*	cm 4,4 x 8,2

COD.	X20
Fascia inox *St. steel band*	cm 6,4 x 5,85

COD.	X22
Fascia inox *St. steel band*	cm 6,3

FASCE INOX ROTONDE
ROUND STAINLESS STEEL BANDS



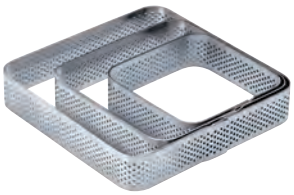
H cm 2

COD.	XF7020	XF9020	XF1120
Fascia inox *St. steel band*	Ø cm 7	Ø cm 9	Ø cm 11
Crostata cotta *Baked tart*	Ø cm 6	Ø cm 8	Ø cm 10

H cm 2

COD.	X0602	X0802	X1002
Fascia inox *St. steel band*	Ø cm 6	Ø cm 8	Ø cm10

FASCE INOX QUADRATE CON ANGOLI ARROTONDATI
SQUARE STAINLESS STEEL BANDS ROUNDED CORNERS



H cm 2

COD.	XFO656520	XF01	XF02
Fascia inox *St. steel band*	cm 6,5 x 6,5	cm 8,5 x 8,5	cm 10,5 x 10,5
Crostata cotta *Baked tart*	cm 5,5 x 5,5	cm 7,5 x 7,5	cm 9,5 x 9,5

H cm 2

COD.	X01	X02
Fascia inox *St. steel band*	cm 7 x 7	cm 9 x 9

CROSTATE / TARTS

NEW

FASCE INOX MICROFORATE CUORE
MICRO PERFORATED STAINLESS STEEL HEART BANDS

H cm 3,5

COD.	XF26	XF28	XF30	XF32
Fascia inox *St. steel band*	cm 16 x 15	cm 17 x 18	cm 19,1 x 20,5	cm 21 x 22,5
Crostata cotta *Baked tart*	cm 15 x 14	cm 16 x 17	cm 18 x 19	cm 20 x 21,5
Porzioni *Servings*	2/4	4/6	6/8	2/4

H cm 2

COD.	XF25	XF27	XF29	XF31
Fascia inox *St. steel band*	cm 16 x 15	cm 17 x 18	cm 19,1 x 20,5	cm 21 x 22,5
Crostata cotta *Baked tart*	cm 15 x 14	cm 16 x 17	cm 18,1 x 19,5	cm 20 x 21,5
Porzioni *Servings*	2/4	4/6	6/8	4/6

FASCE INOX CUORE
STAINLESS HEART BANDS

H cm 2

COD.	X31	X32	X33	X34	X35
Fascia inox *St. steel band*	cm 15 x 14	cm 13 x 12	cm 17 x 16	cm 19,5 x 18	cm 21,5 x 20
Porzioni *Servings*	2/4	4/6	6/8	10/12	14/16

NEW

FASCE INOX MICROFORATE TRIANGOLO
MICRO PERFORATED STAINLESS STEEL TRIANGLE BANDS

H cm 3,5

COD.	XF18	XF22
Fascia inox *St. steel band*	cm 16 x 17,5	cm 20 x 22
Crostata cotta *Baked tart*	cm 15 x 16,5	cm 19 x 21
Porzioni *Servings*	2/4	10/12

H cm 2

COD.	XF17	XF21
Fascia inox *St. steel band*	cm 16 x 17,5	cm 20 x 22
Crostata cotta *Baked tart*	cm 15 x 16,5	cm 19 x 21
Porzioni *Servings*	2/4	10/12

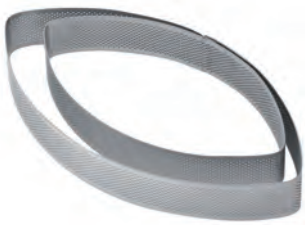
FASCE INOX TRIANGOLO
STAINLESS TRIANGLE BANDS

H cm 2

COD.	X23	X24	X27	X28
Fascia inox *St. steel band*	cm 16 x 15	cm 15 x 13	mm 21,5 x 19	mm 19,5 x 17
Porzioni *Servings*	10/12	4/6	14/16	12/14

NEW

FASCE INOX MICROFORATE ELLISSE
MICRO PERFORATED STAINLESS STEEL ALMOND BANDS



H cm 3,5

COD.	XF20	XF24
Fascia inox *St. steel band*	cm 21 x 11,5	cm 27 x 14,5
Crostata cotta *Baked tart*	cm 20 x 10,5	cm 26 x 13,5
Porzioni *Servings*	2/4	4/6

H cm 2

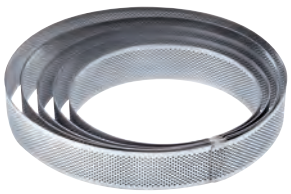
COD.	XF19	XF23
Fascia inox *St. steel band*	cm 21 x 11,5	cm 27 x 14,5
Crostata cotta *Baked tart*	cm 20 x 10,5	cm 26 x 13,5
Porzioni *Servings*	2/4	4/6

FASCE INOX ELLISSE
STAINLESS ALMOND BANDS

H cm 2

COD.	X25	X26	X29	X30
Fascia inox *St. steel band*	cm 20,5 x 11	cm 17,5 x 86	cm 26 x 14	cm 23,5 x 12
Porzioni *Servings*	10/12	4/6	14/16	12/14

FASCE INOX MICROFORATE ROTONDE
ROUND MICRO PERFORATED STAINLESS STEEL BANDS



H cm 3,5

COD.	XF1535	XF1735	XF1935	XF2135	XF2335
Fascia inox *St. steel band*	Ø cm 15	Ø cm 17	Ø cm 19	Ø cm 21	Ø cm 23
Crostata cotta *Baked tart*	Ø cm 14	Ø cm 16	Ø cm 18	Ø cm 20	Ø cm 22
Porzioni *Servings*	2/4	4/6	6/8	10/12	14/16

H cm 2

COD.	XF1520	XF1720	XF1920	XF2120	XF2320	XF2520
Fascia inox *St. steel band*	Ø cm 15	Ø cm 17	Ø cm 19	Ø cm 21	Ø cm 23	Ø cm 25
Crostata cotta *Baked tart*	Ø cm 14	Ø cm 16	Ø cm 18	Ø cm 20	Ø cm 22	Ø cm 24
Porzioni *Servings*	2/4	4/6	6/8	10/12	14/16	18/20

FASCE INOX ROTONDE
ROUND STAINLESS STEEL BANDS

H cm 2

COD.	X1202	X1402	X1602	X1802	X2002	X2202	X2402
Fascia inox *St. steel band*	Ø cm 12	Ø cm 14	Ø cm 16	Ø cm 18	Ø cm 20	Ø cm 22	Ø cm 24
Porzioni *Servings*	2/4	2/4	4/6	6/8	10/12	14/16	18/20

FASCE INOX MICROFORATE OVALI
OVAL MICRO PERFORATED STAINLESS STEEL BANDS

H cm 3,5		
COD.	**XFO197035**	**XFO299035**
Fascia inox *St. steel band*	cm 7 x 19	cm 9 x 29
Crostata cotta *Baked tart*	cm 6 x 18	cm 8 x 28
Porzioni *Servings*	2/4	4/6

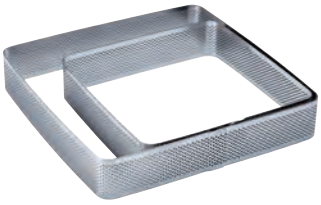
H cm 2		
COD.	**XFO197020**	**XFO299020**
Fascia inox *St. steel band*	cm 7 x 19	cm 9 x 29
Crostata cotta *Baked tart*	cm 6 x 18	cm 8 x 28
Porzioni *Servings*	2/4	4/6

FASCE INOX OVALE
OVAL STAINLESS STEEL BANDS

H cm 2		
COD.	**XO186020**	**XO288020**
Fascia inox *St. steel band*	cm 6 x 18	cm 8 x 28
Porzioni *Servings*	2/4	4/6

FASCE INOX MICROFORATE QUADRATE ANGOLI ARROTONDATI

SQUARE MICRO PERFORATED STAINLESS STEEL BANDS ROUNDED CORNERS



H cm 3,5

COD.	XF05	XF06
Fascia inox *St. steel band*	cm 15 x 15	cm 19 x 19
Crostata cotta *Baked tart*	cm 14 x 14	cm 18 x 18
Porzioni *Servings*	2/4	6/8

H cm 2

COD.	XF03	XF04
Fascia inox *St. steel band*	cm 15 x 15	cm 19 x 19
Crostata cotta *Baked tart*	cm 14 x 14	cm 18 x 18
Porzioni *Servings*	2/4	6/8

FASCE INOX QUADRATE ANGOLI ARROTONDATI

SQUARE STAINLESS STEEL BANDS WITH ROUNDED CORNERS

H cm 2

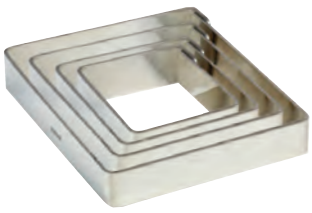
COD.	X03	X04	X05	X06
Fascia inox *St. steel band*	cm 12 x 12	cm 14 x 14	cm 16 x 16	cm 18 x 18
Porzioni *Servings*	2/4	2/4	4/6	6/8

FASCE INOX MICROFORATE QUADRATE
SQUARE MICRO PERFORATED STAINLESS STEEL BANDS

H cm 3,5		
COD.	**XF151535**	**XF191935**
Fascia inox *St. steel band*	cm 15 x 15	cm 19 x 19
Crostata cotta *Baked tart*	cm 14 x 14	cm 18 x 18
Porzioni *Servings*	2/4	6/8

H cm 2		
COD.	**XF151520**	**XF191920**
Fascia inox *St. steel band*	cm 15 x 15	cm 19 x 19
Crostata cotta *Baked tart*	cm 14 x 14	cm 18 x 18
Porzioni *Servings*	2/4	6/8

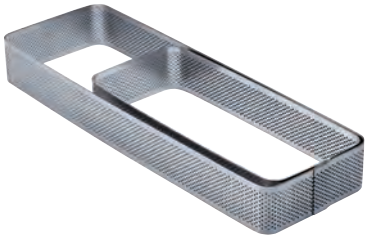
FASCE INOX QUADRATE
SQUARE STAINLESS STEEL BANDS



H cm 2				
COD.	**X121220**	**X141420**	**X161620**	**X181820**
Fascia inox *St. steel band*	cm 12 x 12	cm 14 x 14	cm 16 x 16	cm 18 x 18
Porzioni *Servings*	2/4	2/4	4/6	6/8

FASCE INOX MICROFORATE RETTANGOLARI ANGOLI ARROTONDATI

RECTANGULAR MICRO PERFORATED STAINLESS STEEL BANDS ROUNDED CORNERS

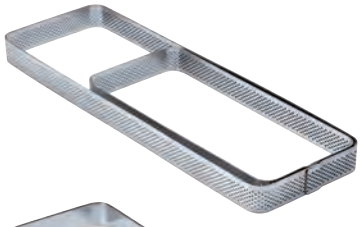


H cm 3,5

COD.	XF09	XF10
Fascia inox *St. steel band*	cm 8 x 19	cm 9 x 29
Crostata cotta *Baked tart*	cm 7 x 18	cm 8 x 28
Porzioni *Servings*	2/4	6/8

FASCE INOX RETTANGOLARI ANGOLI ARROTONDATI

RECTANGULAR STAINLESS STEEL BANDS ROUNDED CORNERS



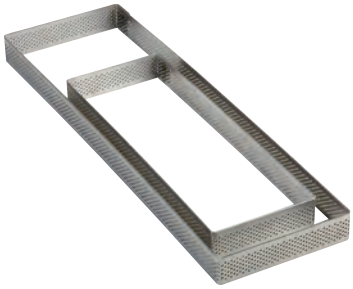
H cm 2

COD.	XF07	XF08
Fascia inox *St. steel band*	cm 8 x 19	cm 9 x 29
Crostata cotta *Baked tart*	cm 7 x 18	cm 8 x 28
Porzioni *Servings*	2/4	6/8

COD.	X07	X08
Fascia inox *St. steel band*	cm 6 x 18	cm 8 x 28
Porzioni *Servings*	2/4	4/6

FASCE INOX MICROFORATE RETTANGOLARI
RECTANGULAR MICRO PERFORATED STAINLESS STEEL BANDS

H cm 3,5		
COD.	**XF197035**	**XF299035**
Fascia inox *St. steel band*	cm 8 x 19	cm 9 x 29
Crostata cotta *Baked tart*	cm 7 x 18	cm 8 x 28
Porzioni *Servings*	2/4	6/8



H cm 2		
COD.	**XF197020**	**XF299020**
Fascia inox *St. steel band*	cm 8 x 19	cm 9 x 29
Crostata cotta *Baked tart*	cm 7 x 18	cm 8 x 28
Porzioni *Servings*	2/4	6/8

FASCE INOX RETTANGOLARI
RECTANGULAR STAINLESS STEEL BANDS

H cm 2		
COD.	**X186020**	**X288020**
Fascia inox *St. steel band*	cm 6 x 18	cm 8 x 28
Porzioni *Servings*	2/4	4/6

ADAPTABLE

IL SISTEMA MODULARE, SEMPLICE E VERSATILE.

"Con il progetto ADAPTABLE continua il mio studio in collaborazione con Pavoni sull'architettura del dolce, la perfezione delle forme e la codifica dei sapori".

THE MODULAR SYSTEM, SIMPLE AND VERSATILE.

"My research on the structure of desserts, perfection of shapes and the coding of flavors goes on through the new project ADAPTABLE, in collaboration with Pavoni".

Gianluca Fusto

Nato dalla collaborazione tra Pavoni Italia e Gianluca Fusto, ADAPTABLE è un sistema di attrezzature modulare, semplice e veloce, ideale per la creazione di monoporzioni di peso e dimensioni sempre uguali. Con questo kit si possono abbinare strutture diverse e finiture in crema, gelatina o composte, per un risultato multistrato che si realizza senza particolari difficoltà. Tutte le attrezzature ADAPTABLE sono così un kit di pasticceria moderna pratico e indispensabile, caratterizzato da razionalità, armonia e rigore geometrico, marca stilistica del Maestro Fusto.

Developed from the collaboration between Pavoni Italia and Gianluca Fusto, ADAPTABLE is a modular equipment system, simple and quick, ideal for the creation of single portions of identical weight and size. With this kit you can combine different structures and finishes with cream, gelatin or mixtures, for a multi-layer result that is created without any particular difficulty. All of the ADAPTABLE equipment comprises a practical and essential modern baking kit distinguished by its rational, harmonious and geometric concept, the stylistic signature of Master Fusto.

A **X09**
DIM. mm 580 x 90 - **H 40 mm**

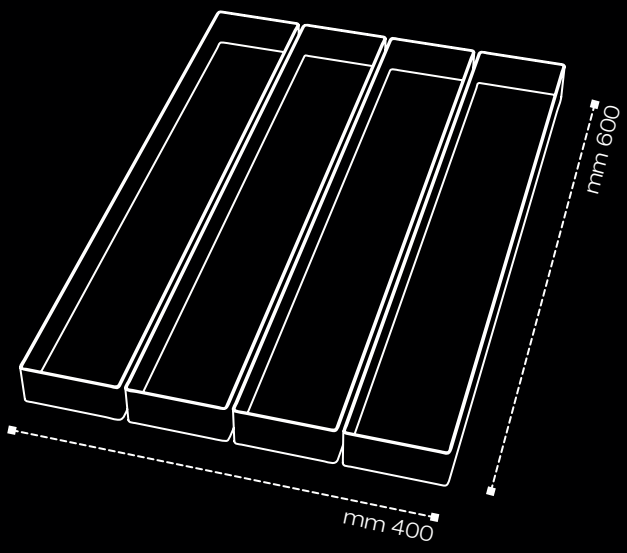
B **X10**
DIM. mm 580 x 90 - **H 30 mm**

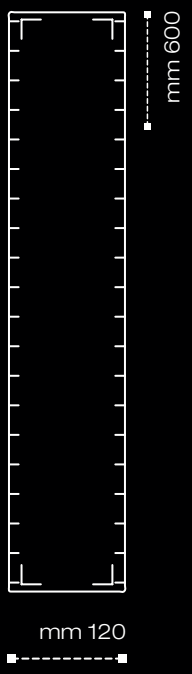
C **X11**
DIM. mm 580 x 90 - **H 20 mm**

D **X12**
DIM. mm 577 x 60 - **H 20 mm**

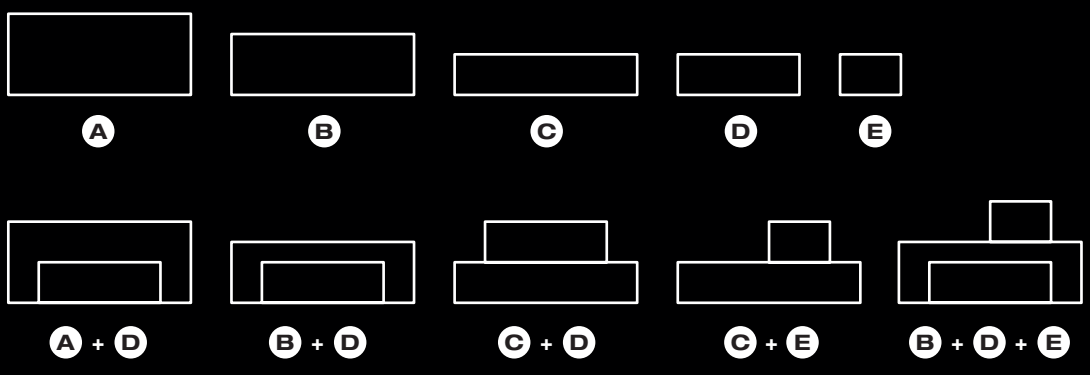
E **X13**
DIM. mm 577 x 30 - **H 20 mm**

F **XVA**
mm 600 x 120
19 tacche/porzioni
19 indent/portion





TANTE POSSIBILI COMBINAZIONI.
MANY POSSIBLE COMBINATIONS.



SILICONE

Prodotti progettati e creati per soddisfare al meglio le esigenze più sfidanti dei professionisti della pasticceria e della ristorazione. Questo lo spirito che ha animato il team Pavoni Italia e gli eccellenti Pastry Chef che hanno collaborato alla creazione della nuova collezione.

Antonio Bachour per Pavoflex! Ampliata la linea di stampi in silicone per monoporzioni, un mix di forme accattivanti, pop, minimal sino a suggestioni orientali.

Nuove forme anche all'interno della linea di stampi per *Le Torte di Emmanuele Forcone*, alla quale viene aggiunto quest'anno il formato "mini" di circa 600 ml di volume. Le torte possono essere valorizzate dall'utilizzo degli stampi in silicone della linea TOP che permettono, in pochi e semplici passaggi, la sovrapposizione di un decoro di sicuro effetto.
Eccellenza e qualità in termini di gusto ed estetica, sono invece le linee guida dell'eclettico *Karim Bourgi*, 3° posto al concorso "Patissier dans le Monde" 2014. A sua firma lo stampo in silicone per tronchetto COIN ispirato a linee architettoniche dal sapore contemporaneo.
Questa la scelta stilistica di esordio della collaborazione con Pavoni Italia. Perfezione ed essenzialità è infine la cifra stilistica dello stampo in perfetto stile "Less is More" realizzato in collaborazione con *Maurizio Santin*.
Una nuova collezione tutta da scoprire e da provare!

Products designed and created to meet the standards of the most exciting professionals in the baking and catering industry. This is the spirit that spurred the teamwork of the Pavoni Italia team and the excellent Pastry Chefs in creating this new collection.

Antonio Bachour for Pavoflex! The monoportion mould line has been expanded by bringing a mix of appealing, pop and minimalist shapes with an Oriental charm.

New shapes for the cake moulds by Emmanuele Forcone, which now feature the "mini" format with a volume of approximately 600 ml. Make the most of your cakes using the TOP line: in just a few simple steps you can overlap decorations for a very eye-catching effect.
Excellence and quality in terms of good taste and aesthetic appeal are the key concepts in Karim Bourgi's philosophy, 3rd runner up at the "Patissier dans le Monde" 2014 contest. The coin "tronchetto" silicon mould, inspired by contemporary architectural lines, carries his signature and it is the perfect example of his style, for the debut of his collaboration with Pavoni Italia.
Perfection and minimalism, where "Less is More", are the key to the style of the mould developed together with Maurizio Santin. A new collection just waiting to be discovered and certainly worth trying!

Le torte di *Emmanuele*

"Cari colleghi,
con gioia vi presento gli ultimi nati
della linea "Le Torte di Emmanuele".
Nuovi stampi che vi aiuteranno
a realizzare spettacolari dessert
dal particolare effetto tridimensionale!"

Dear colleagues,
I joyfully introduce you to the latest
products of the line "Le Torte di Emmanuele".
New silicone pastry moulds which will help
you in making spectacular desserts
with a peculiar 3D-effect.

Emmanuele Forcone

Campione del mondo della Pasticceria
World Pastry Champion

EMMANUELE FORCONE®
PATISSIER

Le torte di *Emmanuele*

3D **NEW**

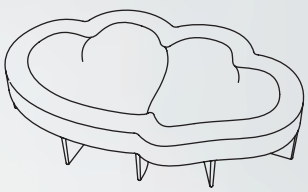
KE049S

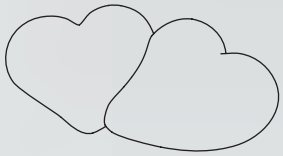
BELOVED

mm 250 x 140 x 60 H
Vol: ~ 1200 ml

REGISTERED DESIGN

INCLUSO COPPAPASTA
CUTTER INCLUDED





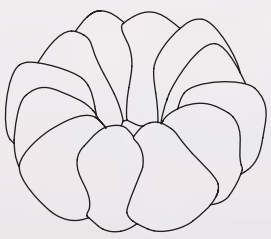
NEW 3D

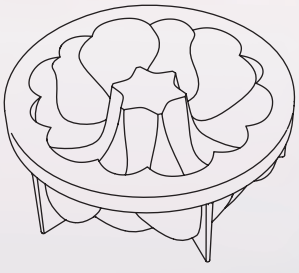
KE047

NEVADA

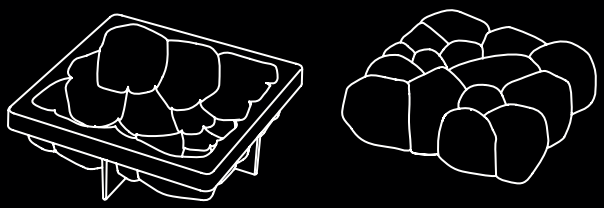
esterno/*external* Ø mm 180
interno/*internal* Ø mm 36
70 H
Vol: ~ 1150 ml

REGISTERED DESIGN





Le torte di
Emmanuele



3D

NEW

KE050

AMETISTA

mm 165 x 165 x 50 H
Vol: ~ 1000 ml

REGISTERED DESIGN

3D

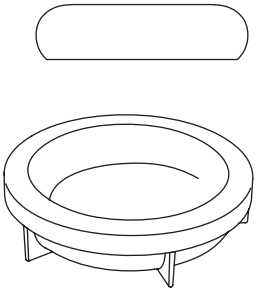
NEW

KE052

MINI PLANET

Ø mm 145 x 40 H
Vol: ~ 600 ml

REGISTERED DESIGN



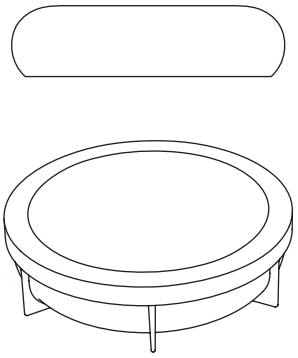
KE024

3D

PLANET

Ø mm 180 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN



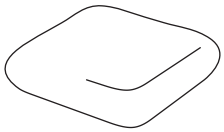
NEW

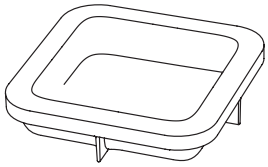
KE051

MINI MARS

mm 135 x 135 x 37 H
Vol: ~ 600 ml

REGISTERED DESIGN



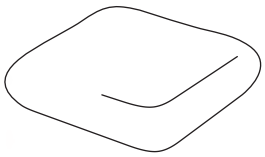


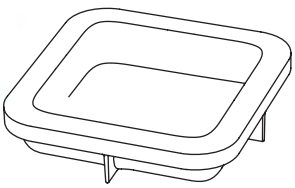
KE043

MARS

mm 165 x 165 x 40 H
Vol: ~ 1000 ml

REGISTERED DESIGN





NEW

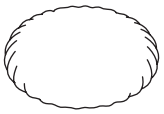
KE053

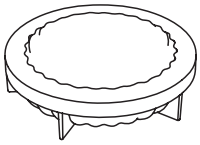
3D

MINI PLISSÉE

Ø mm 145 x 40 H
Vol: ~ 550 ml

REGISTERED DESIGN





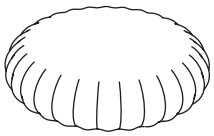
KE013

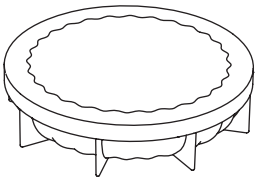
3D

PLISSÉE

Ø mm 180 x 47 H
Vol: ~ 1000 ml

REGISTERED DESIGN





NEW

KE054

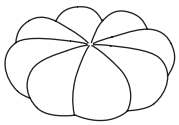
3D

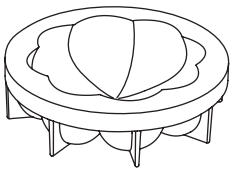
MINI BOMBÉE

Ø mm 145 x 43 H

Vol: ~ 550 ml

REGISTERED DESIGN





KE015

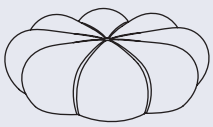
3D

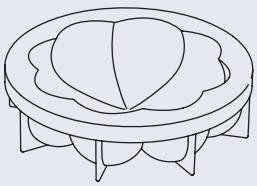
BOMBÉE

Ø mm 180 x 50 H

Vol: ~ 1000 ml

REGISTERED DESIGN





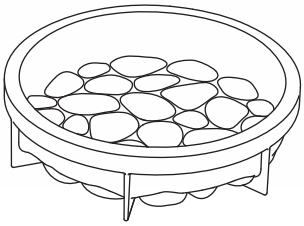
Le torte di
Emmanuele

KE038

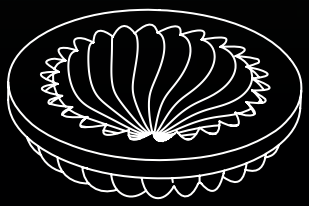
ROCKY

Ø mm 180 x 50 H
Vol: ~ 1050 ml

REGISTERED DESIGN



3D



KE042

FLIP

Ø mm 180 x 45 H
Vol: ~ 900 ml

REGISTERED DESIGN

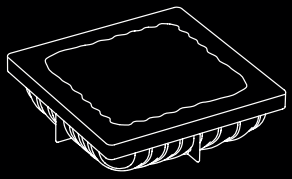
3D

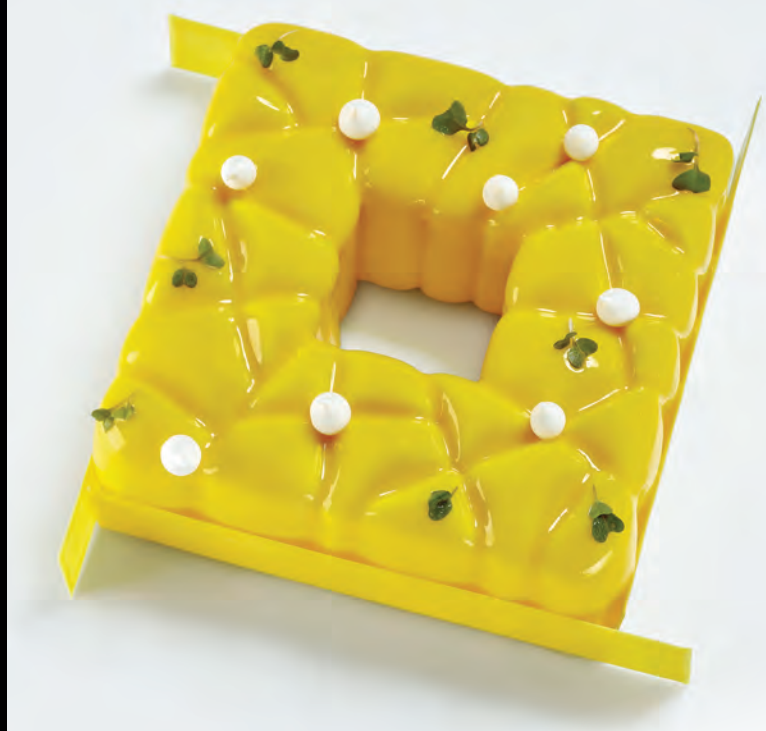
KE023

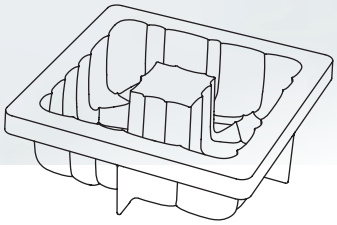
POP

mm 162 x 162 x 46 H
Vol: ~ 1000 ml

REGISTERED DESIGN







3D

KE037

SQUARE

mm 150 x 150 x 55 H
Vol: ~ 1000 ml

REGISTERED DESIGN

Le torte di *Emmanuele*

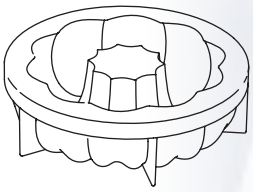
3D

KE018

QUEEN

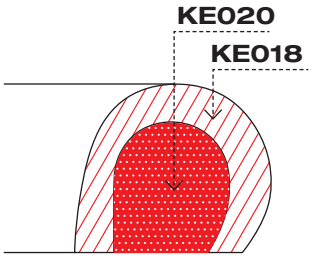
est. Ø mm 180
int. Ø mm 52
mm 57 H
Vol: ~ 1000 ml

REGISTERED DESIGN



KE020
INSERIMENTO

est. Ø mm 153
int. Ø mm 78
mm 44 H
Vol: ~ 520 ml



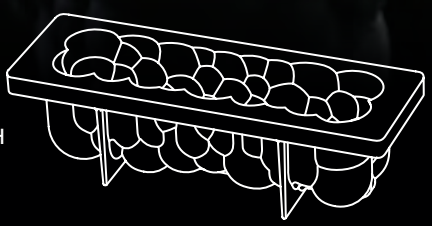
3D

KE041

ATOMIC

mm 250 x 80 x 80 H
Vol: ~ 1200 ml

REGISTERED DESIGN



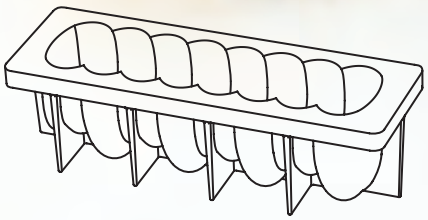
3D

KE040

CANYON

mm 250 x 85 x 80 H
Vol: ~ 1150 ml

REGISTERED DESIGN



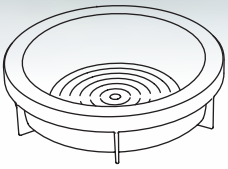
Le torte di Emmanuele

KE025

CLASSIC

Ø mm 180 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN



3D

KE031

TOP

Ø mm 180 x 45 H
Vol: ~ 900 ml

REGISTERED DESIGN

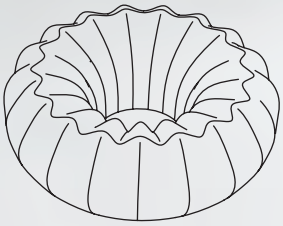
3D

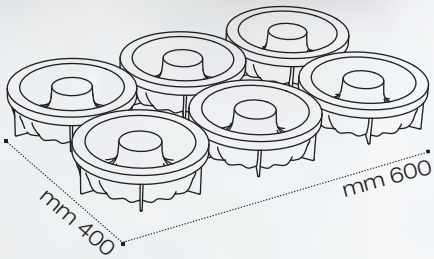
KE019

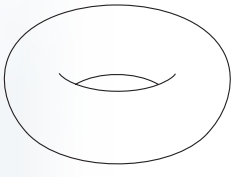
ROYAL

est. Ø mm 180
int. Ø mm 61
mm 57 H
Vol: ~ 1000 ml

REGISTERED DESIGN







3D

KE020

INSERIMENTO

est. Ø mm 153
int. Ø mm 78
mm 44 H
Vol: ~ 520 ml

Le torte di *Emmanuele*

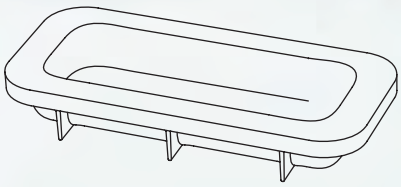
3D

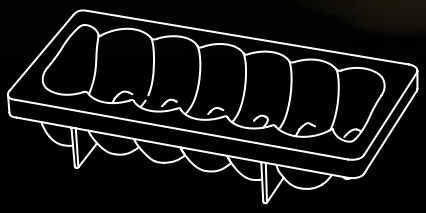
KE044

VENUS

mm 250 x 100 x 40 H
Vol: ~ 900 ml

REGISTERED DESIGN





3D

KE039

HONORÈ

mm 230 x 105 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN

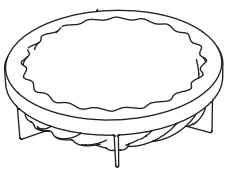
3D

KE027

CALEIDON

Ø mm 180 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN



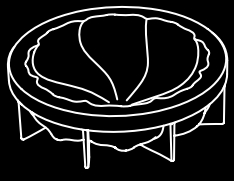
3D

KE030

TWISTER

Ø mm 180 x 50 H
Vol: ~ 1000 ml

REGISTERED DESIGN



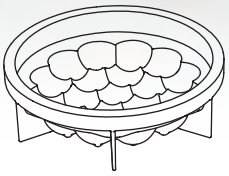
Le torte di *Emmanuele*

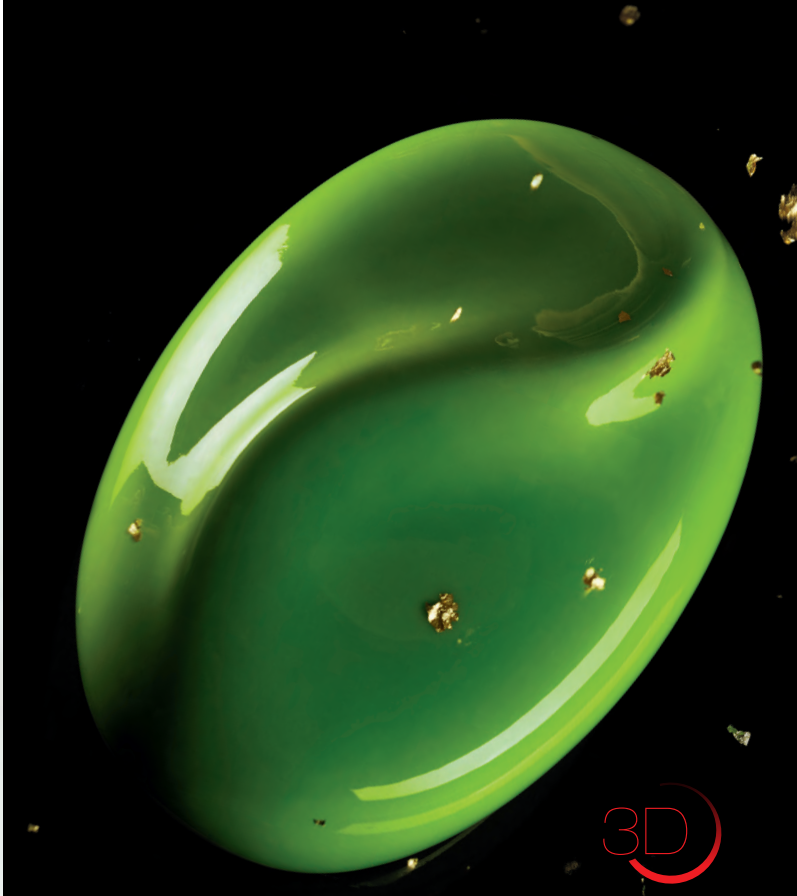
KE029

PUFFY

Ø mm 180 x 55 H
Vol: ~ 1000 ml

REGISTERED DESIGN





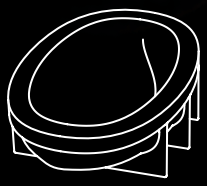
3D

KE028

CURVY

mm 200 x 130 x 65 H
Vol: ~ 960 ml

REGISTERED DESIGN



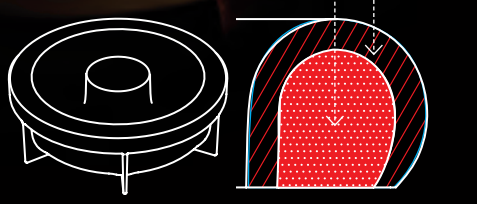
3D

KE032

GALAXY

Ø mm 175 x 55 x 55 H
Vol: ~ 1000 ml

REGISTERED DESIGN



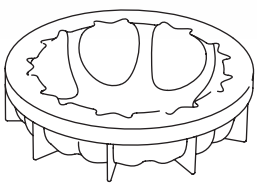
3D

KE014

PETAL

Ø mm 180 x 47 H
Vol: ~ 1000 ml

REGISTERED DESIGN



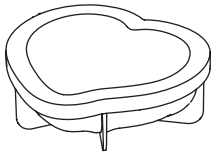
Le torte di *Emmanuele*

KE026

WINDY

mm 195 x 180 x 45 H
Vol: ~ 1100 ml

REGISTERED DESIGN

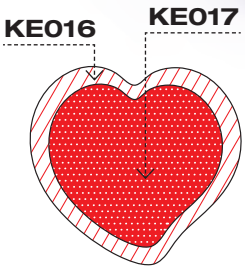


3D

KE016

PASSION

mm 175 x 165 x 58 H
Vol: ~ 960 ml



3D

KE017

INSERIMENTO

PASSION

mm 150 x 140 x 50 H
Vol: ~ 600 ml

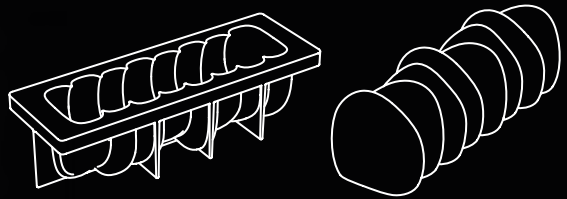
3D

KE033

BILBAO

mm 250 x 85 x 75 H
Vol: ~ 1150 ml

REGISTERED DESIGN



Le torte di *Emmanuele*

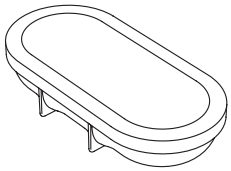
3D

KE034

FUTURA

mm 230 x 100 x 45 H
Vol: ~ 850 ml

REGISTERED DESIGN



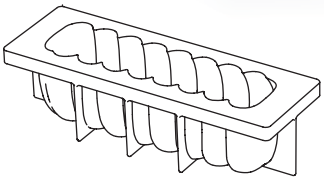
3D

KE022

CRÈME

mm 250 x 84 x 75 H
Vol: ~ 1000 ml

REGISTERED DESIGN

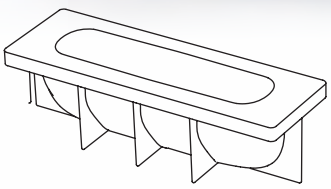


3D

KE021

SUBLIME

mm 250 x 80 x 80 H
Vol: ~ 1000 ml

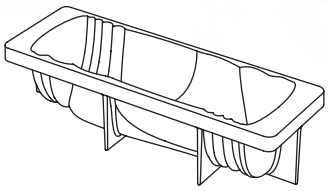


KE035

LADY

mm 250 x 90 x 75 H
Vol: ~ 1150 ml

REGISTERED DESIGN



3D

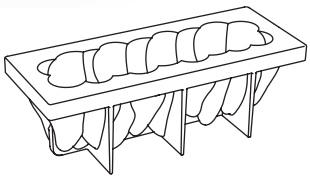
NEW

KE046

ANEMONE

mm 250 x 90 x 85 H
Vol: ~ 1050 ml

REGISTERED DESIGN



Stampo ideato da Pavoni Italia in collaborazione con la Nazionale di Pasticceria di Singapore, già vincitrice dell'Asian Pastry Cup 2016, per la realizzazione della torta Choco-Fraise in concorso alla Coppa del Mondo della Pasticceria 2017.

Mould design by Pavoni Italia in collaboration with Singapore National Pastry Team, winner of Asian Pastry Cup 2016, to realize the Choco-Fraise cake competing at the World Pastry Cup 2017.

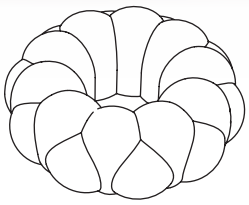
KE036

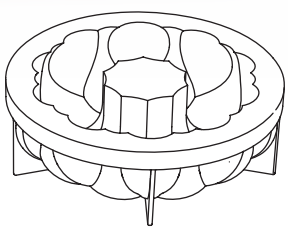
SINGAPORE

3D

est. Ø mm 180
int. Ø 55
H mm 60
Vol: ~ 1000 ml

REGISTERED DESIGN





KARIM BOURGI

"È un grande piacere per me presentarvi e condividere con voi il nuovo stampo in silicone 3D dal design innovativo sviluppato con Pavoni Italia."

"With great pleasure, I would like to introduce and share with you my new creative design of 3D silicone mould done in collaboration with Pavoni Italia."

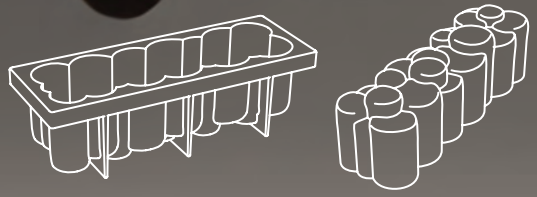
NEW

KE045

COIN

mm 250 x 80 x 77 H
Vol: ~ 1200 ml

REGISTERED DESIGN



MAURIZIO SANTIN

Uno stampo nel perfetto stile “Less is more” realizzato in collaborazione con Maurizio Santin.
“*La perfezione sta nell’equilibrio di pochi elementi che si valorizzano vicendevolmente. Tre cm per me sono una sfida che amo vincere con la tecnica: 1 cm di masticabilità, 1 cm di caratterizzazione con inserto, 1 cm di setosità e morbidezza. Non resta spazio da riempire per forza con raddoppi o neutralità*”.

A mould with the perfect style “Less is more” made in collaboration with Maurizio Santin.
“The perfection is in the balance of a few elements that enhance each other. Three cm for me is a challenge that I love to win with the technique: 1 cm of chewiness, 1 cm of characterization with insert, 1 cm of silkiness and softness. No space to be filled with doubles or neutrality”.

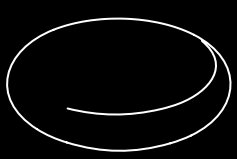
NEW

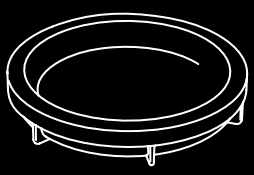
KE058

DISCO

Ø mm 180 x 30 H
Vol: ~ 720 ml

REGISTERED DESIGN

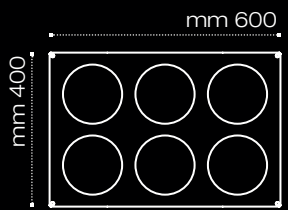




TORTE BASSE / *FLAT CAKES*

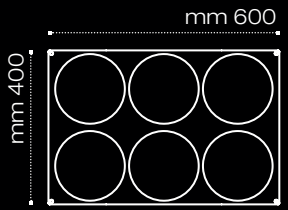
PX061

6 impronte/*indents*
Ø mm 160 x 30 H



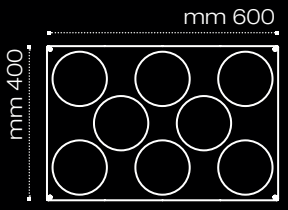
PX075

6 impronte/*indents*
Ø mm 180 x 30 H



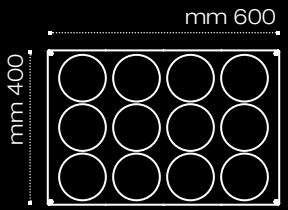
PX076

8 impronte/*indents*
Ø mm 140 x 30 H



PX077

12 impronte/*indents*
Ø mm 120 x 30 H

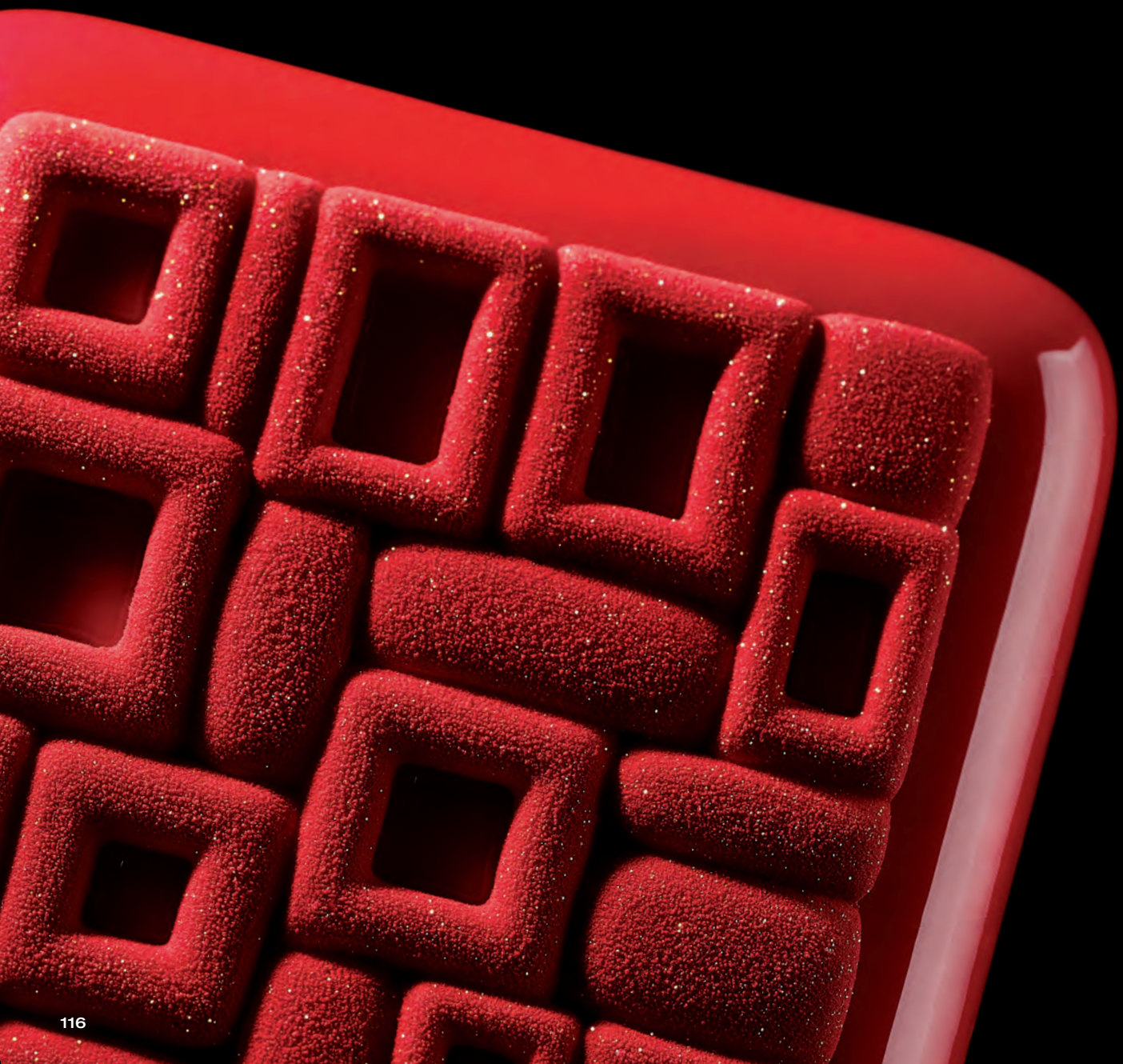


TOP

Una nuova linea di stampi in silicone creata in collaborazione con Emmanuele Forcone, campione del mondo di pasticceria. Gli stampi, ispirandosi alla natura e a nuove suggestioni, permettono decorazioni uniche capaci di valorizzare ogni creazione con giochi di volumi e texture.

EMMANUELE FORCONE®
PATISSIER

A brand new line of silicone moulds created in cooperation with Emmanuele Forcone, World Champion Pastry Chef. The moulds, representing natural shapes and new concepts, allow unique garnishes to be created that can enhance any creation with an interplay of volumes and textures.



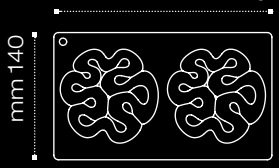
NEW

TOP16

MINI JELLY

Ø mm 110 x 11 H
Vol: ~ 60 ml

REGISTERED DESIGN



Abbinabile a
Can be combined with
KE052

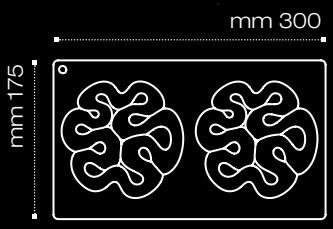
NEW

TOP15

JELLY

Ø mm 135 x 14 H
Vol: ~ 90 ml

REGISTERED DESIGN



Abbinabile a
Can be combined with
KE024

TOP

NEW

TOP14

MINI SHANGHAI

mm 107 x 107 x 8 H
Vol: ~ 45 ml

REGISTERED DESIGN

Abbinabile a
Can be combined with
KE051

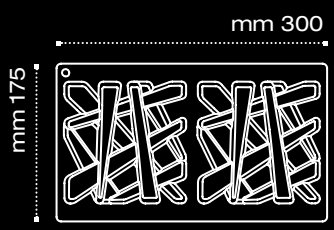
NEW

TOP13

SHANGHAI

mm 135 x 135 x 10 H
Vol: ~ 88 ml

REGISTERED DESIGN



Abbinabile a
Can be combined with
KE043

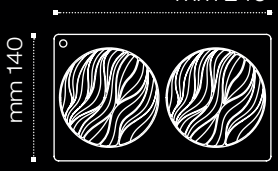
NEW

TOP11

MINI RIVER

Ø mm 110 x 12 H
Vol: ~ 58 ml

REGISTERED DESIGN



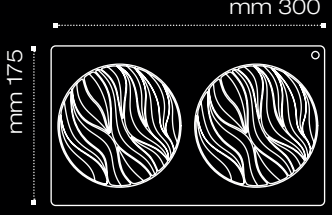
Abbinabile a
Can be combined with
KE052

TOP08

RIVER

Ø mm 135 x 15 H
Vol: ~ 110 ml

REGISTERED DESIGN



Abbinabile a
Can be combined with
KE024

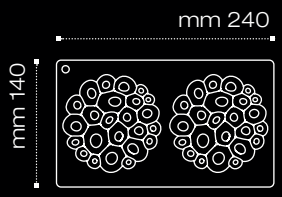
NEW

TOP10

MINI CORAL

Ø mm 110 x 10 H
Vol: ~ 45 ml

REGISTERED DESIGN



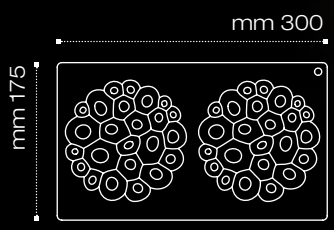
Abbinabile a
Can be combined with
KE052

TOP09

CORAL

Ø mm 135 x 15 H
Vol: ~ 90 ml

REGISTERED DESIGN



Abbinabile a
Can be combined with
KE024

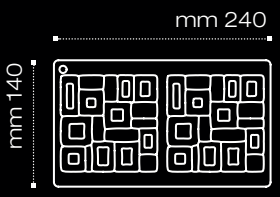
NEW

TOP12

MINI MAYA

Ø mm 110 x 12 H
Vol: ~ 58 ml

REGISTERED DESIGN



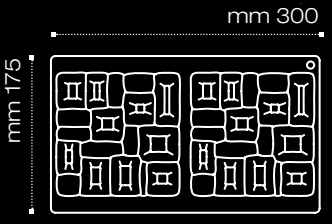
Abbinabile a
Can be combined with
KE051

TOP01

MAYA

mm 135 x 135 x 7 H
Vol: ~ 90 ml

REGISTERED DESIGN



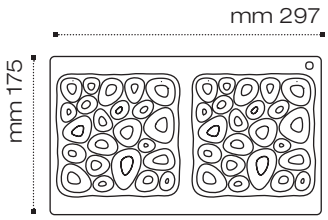
Abbinabile a
Can be combined with
KE043

TOP02

SPONGE

mm 135 x 135 x 10 H
Vol: ~ 80 ml

REGISTERED DESIGN



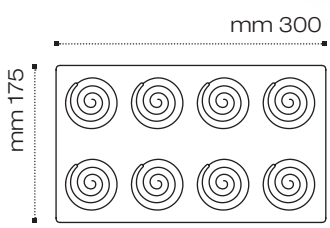
Abbinabile a
Can be combined with
KE043

TOP07

IPNOSI

Ø mm 60 x 10 H
Vol: ~ 30 ml

REGISTERED DESIGN



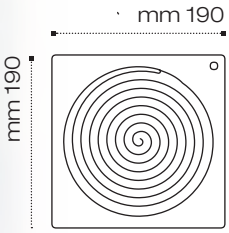
Abbinabile a
Can be combined with
PX078

TOP06

IPNOSI

Ø mm 160 x 10 H
Vol: ~ 185 ml

REGISTERED DESIGN



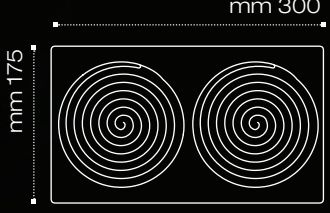
Abbinabile a
Can be combined with
XF1720

TOP05

IPNOSI

Ø mm 140 x 10 H
Vol: ~ 125 ml

REGISTERED DESIGN



Abbinabile a
Can be combined with
XF1920

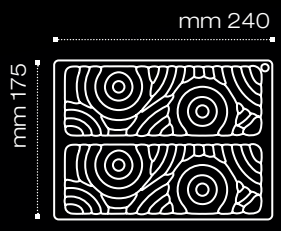
TOP

TOP04

CIRCLE

mm 210 x 70 x 9 H
Vol: ~ 90 ml

REGISTERED DESIGN



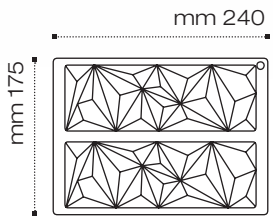
Abbinabile a
Can be combined with
KE044

TOP03

ICEBERG

mm 210 x 70 x 14 H
Vol: ~ 100 ml

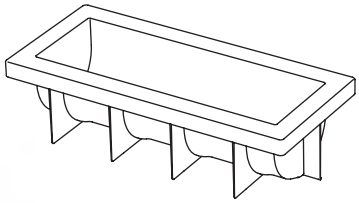
REGISTERED DESIGN

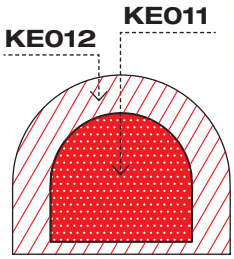


Abbinabile a
Can be combined with
KE044

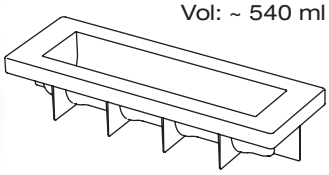
TEXTURE PER TRONCHETTI
TEXTURES FOR LOGS

KE012
mm 250 x 85 x 70 H
Vol: ~ 1240 ml





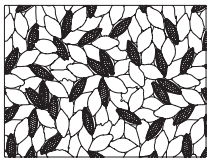
KE011
INSERIMENTO
mm 230 x 55 x 50 H
Vol: ~ 540 ml



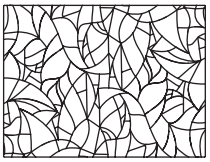
TEXTURE

Rendi il tuo tronchetto una creazione davvero unica!
Con le texture in silicone Pavoni, otterrai una decorazione veloce e di grande effetto.
Make your log a truly unique creation! You'll get fast and impressive decoration with these silicone mats.

Da utilizzarsi con
To be used with mould
KE012

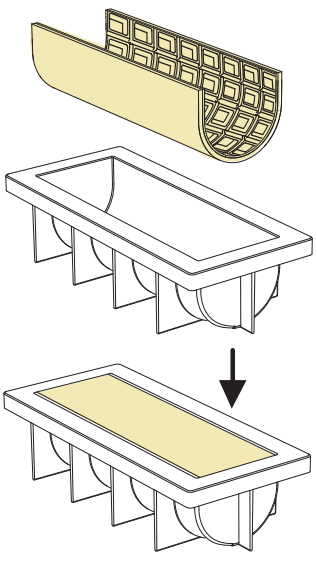


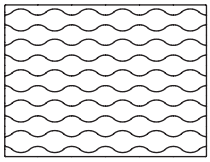
TX01
CABOSSE
mm 250 x 190
REGISTERED DESIGN



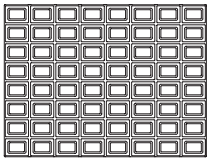
TX02
SAUVAGE
mm 250 x 190
REGISTERED DESIGN

MODO D'USO
HOW TO USE

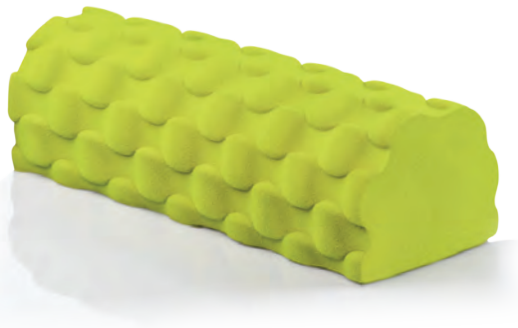




TX03
ROLLÉ
mm 250 x 190
REGISTERED DESIGN



TX04
CHOCOLAT
mm 250 x 190
REGISTERED DESIGN



pavoCAKE®
SHAPE YOUR CAKE

PK001
6 tortiere + vassoio
6 *moulds + tray*

KE001
tortiera singola
single mould

Ø mm 180 x 45 H

REGISTERED DESIGN

PK004
6 tortiere + vassoio
6 moulds + tray

KE004
tortiera singola
single mould

Ø mm 180 x 45H

REGISTERED DESIGN

PK002
6 tortiere + vassoio
6 *moulds + tray*

KE002
tortiera singola
single mould

Ø mm 180 x 45 H

PK003

6 tortiere + vassoio
6 moulds + tray

KE003

tortiera singola
single mould

Ø mm 180 x 60 H

REGISTERED DESIGN

PK005

6 tortiere + vassoio
6 moulds + tray

KE005

tortiera singola
single mould

Ø mm 180 x 45H

REGISTERED DESIGN

PK006

6 tortiere + vassoio
6 moulds + tray

KE006

tortiera singola
single mould

Ø 180 mm H 55 mm

REGISTERED DESIGN

PK008

6 tortiere + vassoio
6 moulds + tray

KE008

tortiera singola
single mould

Ø 180 mm H 90 mm

REGISTERED DESIGN

PK007

6 tortiere + vassoio
6 moulds + tray

KE007

tortiera singola
single mould

Ø mm 180 x 90 H

PK009

6 tortiere + vassoio
6 moulds + tray

KE009

tortiera singola
single mould

Ø 180 mm H 90 mm

REGISTERED DESIGN

PK010

6 tortiere + vassoio
6 moulds + tray

KE010

tortiera singola
single mould

Ø 180 mm H 90 mm

REGISTERED DESIGN

SFERE PER SEMIFREDDI

SPHERES FOR SEMIFREDDO

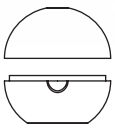
Sfere in silicone adatte per la creazione di semifreddi e torte gelato.
Le tre misure consentono di creare interessanti inserti con texture, consistenze e sfumature diverse.
Per torte dal gusto a 360°.

Silicone spheres to make semifreddo and ice-cream cakes.
The three sizes allow you to create interesting inserts with different textures and nuances.
For cakes with an all-round 360° taste.

NEW

SFERA80

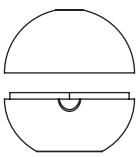
Ø mm 80
Vol: ~ 270 ml



NEW

SFERA100

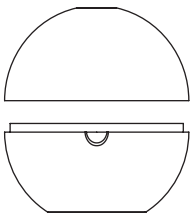
Ø mm 100
Vol: ~ 525 ml



NEW

SFERA150

Ø mm 150
Vol: ~ 1770 ml



pavoFLEX®
300 x 400

BACHOUR

ANTONIO BACHOUR

"Sono davvero felice di ampliare la mia collaborazione con PAVONI ITALIA con una linea di monoporzioni che ha il mio stile e la mia firma. Sono sicuro che questi stampi sapranno entusiasmare anche voi!"

"I am really happy to expand my collaboration with PAVONI ITALIA with a line of monoportion moulds that has my style and my signature. I am sure these moulds will inspire you too!"

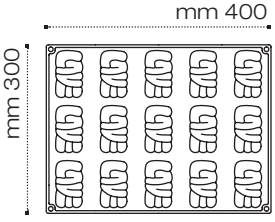
NEW 3D

PX4363

LOVELY

15 impronte / *indents*
mm 80 x 43 x 36 H
Vol: ~ 90 ml

REGISTERED DESIGN



3D

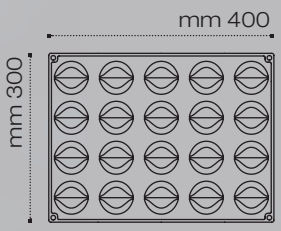
NEW

PX4365

TULIP

20 impronte / *indents*
Ø mm 55 x 56 H
Vol: ~ 90 ml

REGISTERED DESIGN



3D

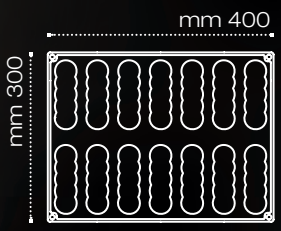
NEW

PX4360S

MIAMI

14 impronte / *indents*
mm 118 x 33 x 42 H
Vol: ~ 90 ml

REGISTERED DESIGN



INCLUSO COPPAPASTA
CUTTER INCLUDED

NEW

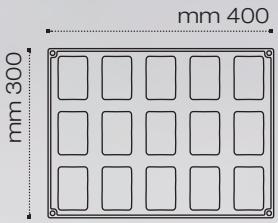
3D

PX4364

GUMMY

15 impronte / *indents*
mm 74 x 50 x 27 H
Vol: ~ 90 ml

REGISTERED DESIGN



3D

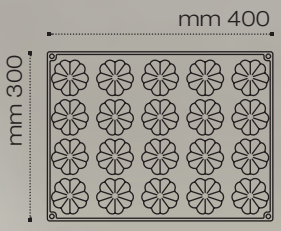
NEW

PX4362

GEL

20 impronte / *indents*
Ø mm 60 x 63 H
Vol: ~ 90 ml

REGISTERED DESIGN



3D

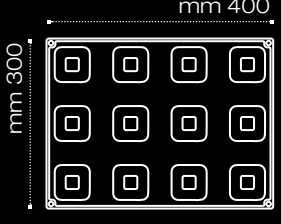
NEW

PX4361

TULUM

12 impronte / *indents*
mm 56 x 56 x 34 H
Vol: ~ 90 ml

REGISTERED DESIGN



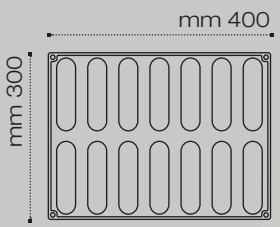
PX4351S

CONFY

3D

14 impronte / *indents*
mm 128 x 30 x 28 H
Vol: ~ 90 ml

REGISTERED DESIGN



INCLUSO
COPPAPASTA
CUTTER
INCLUDED

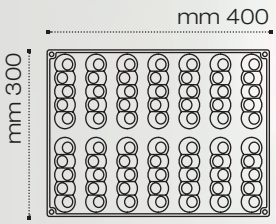
PX4352S

PELOTA

3D

14 impronte / *indents*
mm 130 x 32 x 28 H
Vol: ~ 90 ml

REGISTERED DESIGN



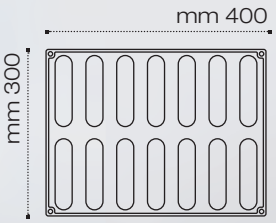
INCLUSO
COPPAPASTA
CUTTER
INCLUDED

PX4353S

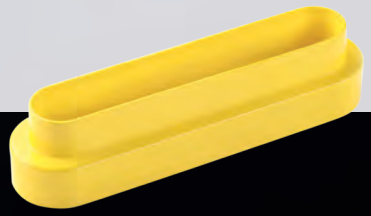
PASTEL

14 impronte / *indents*
mm 125 x 28 x 28 H
Vol: ~ 90 ml

REGISTERED DESIGN



INCLUSO COPPAPASTA
CUTTER INCLUDED

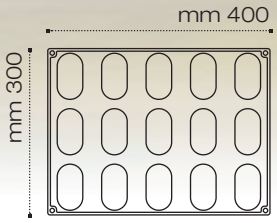


PX4356

DELISH

15 impronte / *indents*
mm 82 x 44 x 37 H
Vol: ~ 100 ml

REGISTERED DESIGN



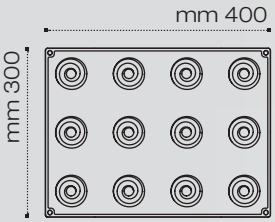
PX4340

3D

OVER

12 impronte / *indents*
Ø mm 65 x 50 H
Vol: ~ 90 ml

REGISTERED DESIGN



PX4341

POLLY

12 impronte / *indents*
mm 78 x 56 x 43 H
Vol: ~ 90 ml

3D

REGISTERED DESIGN

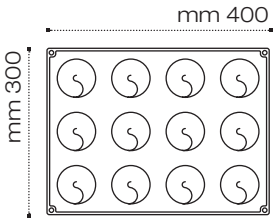
3D

PX4355

JASMINE

12 impronte / *indents*
Ø mm 65 x 57 H
Vol: ~ 100 ml

REGISTERED DESIGN



TUTTIFRUTTI®

La nuova linea sviluppata in collaborazione con il Campione del Mondo Emmanuele Forcone. Una gamma di cinque stampi in silicone per realizzare originali dessert al piatto e magnifiche monoporzioni che regaleranno un colpo d'occhio fantastico alle vostre vetrine.

The latest products signed by the World Champion Emmanuele Forcone. An assortment of five silicone moulds to create original dessert and surprising monoportions to give your window displays a fantastic visual appearance.

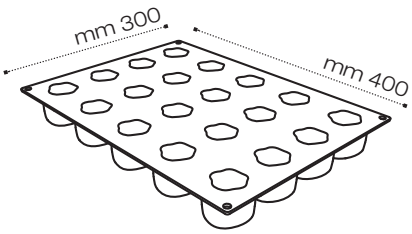
PX4330

MELA / APPLE

3D

20 impronte / *indents*
Ø mm 55 x 48 H
Vol: ~ 90 ml

REGISTERED DESIGN



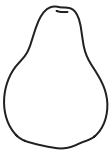
PX4329

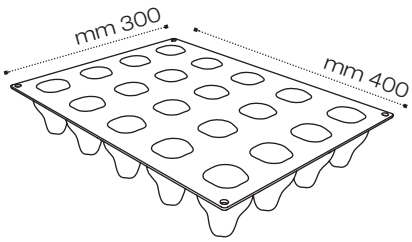
PERA / PEAR

3D

20 impronte / *indents*
Ø mm 53 x 70 H
Vol: ~ 90 ml

REGISTERED DESIGN





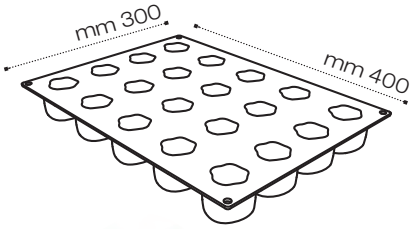
3D

PX4331

CILIEGIA / CHERRY*

20 impronte / *indents*
mm 58 x 53 x 46 H
Vol: ~ 90 ml

REGISTERED DESIGN



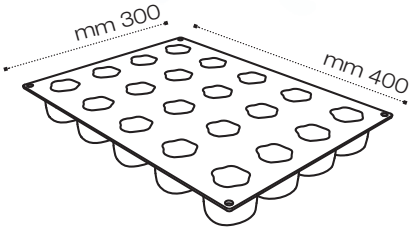
3D

PX4331

PESCA / PEACH*

20 impronte / *indents*
mm 58 x 53 x 46 H
Vol: ~ 90 ml

REGISTERED DESIGN



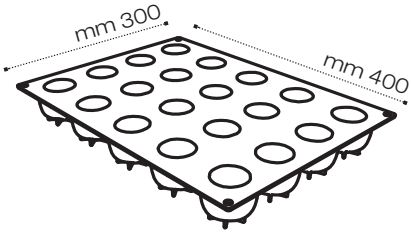
3D

PX4332

MANDARINO TANGERINE

20 impronte / *indents*
Ø mm 57 x 50 H
Vol: ~ 90 ml

REGISTERED DESIGN



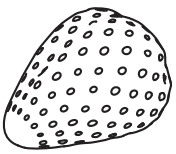
3D

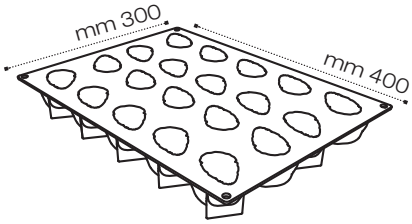
PX4333

FRAGOLA STRAWBERRY

20 impronte / *indents*
mm 71 x 54 x 46 H
Vol: ~ 90 ml

REGISTERED DESIGN





* Con lo stesso stampo è possibile, variando la finitura, realizzare anche la pesca. / *With the same mould it is possible to realize also the peach just changing the finish.*

PROGETTO

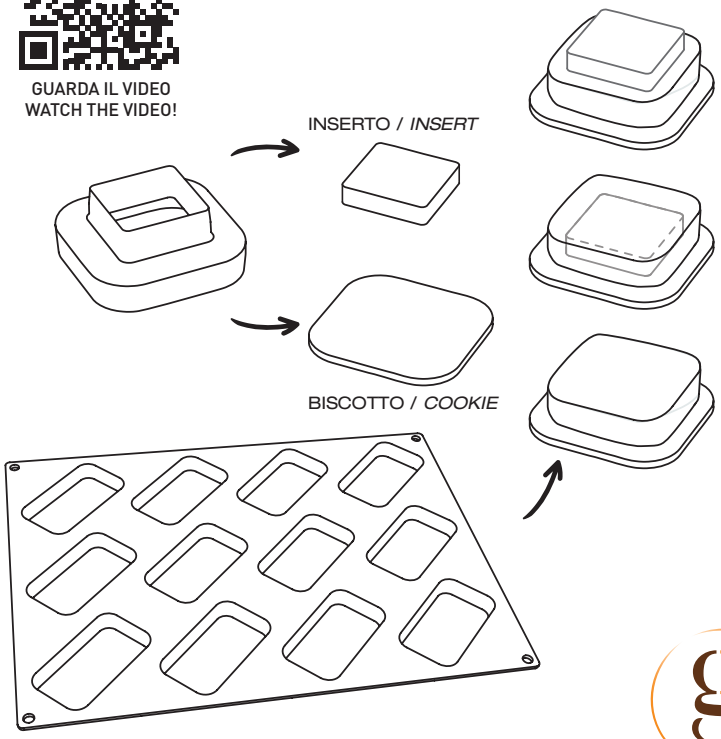
MONO

GIANLUCA FUSTO
DESIGN

"Le Monoporzioni sono da sempre considerate una miniatura della torta e ripropongono volumi importanti nonostante la versione ridotta, raggiungendo talvolta anche 4/5 cm di altezza. Nelle monoporzioni risulta spesso difficile mantenere l'equilibrio delle proporzioni della torta originale e valorizzare, senza appesantire, gli ingredienti e gli abbinamenti, garantendo la piacevolezza dell'assaggio. Per questo motivo abbiamo pensato e progettato con PAVONI ITALIA questi stampi polifunzionali ed estetici. Nuove forme per dare una nuova visione al mondo delle monoporzioni.

"Monoportions have always been considered miniature cakes, even though they can provide large volumes despite their reduced version, sometimes even reaching 4/5 cm in height. It is often difficult to maintain a balance with the original cake proportions in monoportions and to valorise the ingredients and combinations without weighing them down, whilst ensuring the pleasure of tasting. This is why, together with PAVONI ITALIA, we have thought up and designed these multi-functional and attractive moulds. New shapes to give a new vision to the world of monoportions.

GUARDA IL VIDEO
WATCH THE VIDEO!



STAMPO IN SILICONE / *SILICONE MOULD*
mm 300x400

Gianluca Fusto

PX4335S

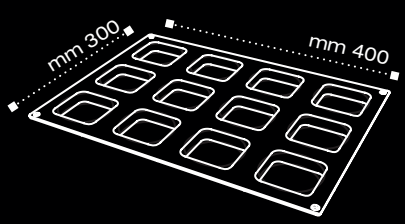
QUADRATE / SQUARE

12 impronte / *indents*
vol. 68 ml

REGISTERED DESIGN

KIT: COPPAPASTA + IMPRONTA / *CUTTER + SILICONE MOULD*

coppapasta inserimento *insert cutter*	coppapasta biscotto *cookie cutter*	impronta stampo silicone *indent silicone mould*
mm 53 x 53	mm 93 x 93	mm 68 x 68 x 15 H



PX4334S

ROTONDE / ROUND

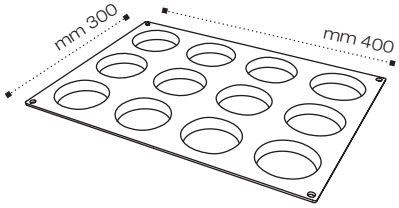
12 impronte / *indents*

vol. 64 ml

REGISTERED DESIGN

KIT: COPPAPASTA + IMPRONTA / *CUTTER + SILICONE MOULD*

coppapasta inserimento *insert cutter*	coppapasta biscotto *cookie cutter*	impronta stampo silicone *indent silicone mould*
Ø 59 mm	Ø 99 mm	Ø 74 mm x 15 H



PX4337S

RETTANGOLARI / RECTANGULAR

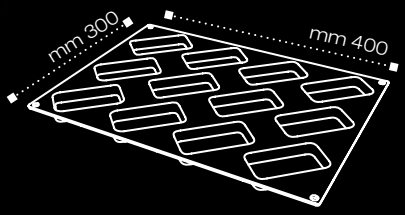
12 impronte / *indents*

vol. 67 ml

REGISTERED DESIGN

KIT: COPPAPASTA + IMPRONTA / *CUTTER + SILICONE MOULD*

coppapasta inserimento *insert cutter*	coppapasta biscotto *cookie cutter*	impronta stampo silicone *indent silicone mould*
77 x 35 mm	117 x 75 mm	92 x 50 mm x 15 H



PX4336S

OVALI / OVAL

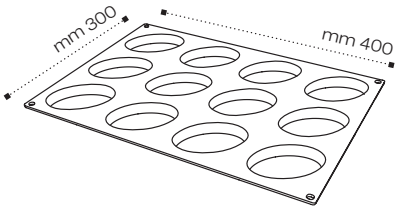
12 impronte / *indents*

vol. 67 ml

REGISTERED DESIGN

KIT: COPPAPASTA + IMPRONTA / *CUTTER + SILICONE MOULD*

coppapasta inserimento *insert cutter*	coppapasta biscotto *cookie cutter*	impronta stampo silicone *indent silicone mould*
79 x 35 mm	118 x 87 mm	93 x 62 x 15 H



MONOPORZIONI

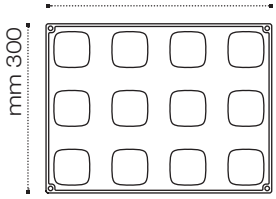
3D

PX4343

MISTER

12 impronte / *indents*
mm 58 × 58 × 33 H
Vol: ~ 90 ml

REGISTERED DESIGN



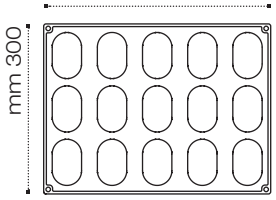
3D

PX4345

MISS

15 impronte / *indents*
mm 78 × 48 × 33 H
Vol: ~ 90 ml

REGISTERED DESIGN



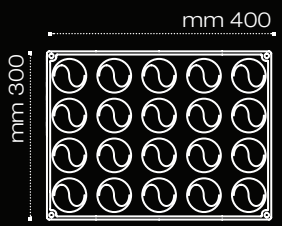
3D

PX4327

BATTUTA D'INIZIO

20 impronte / *indents*
Ø mm 55 / Vol: ~ 80 ml

REGISTERED DESIGN



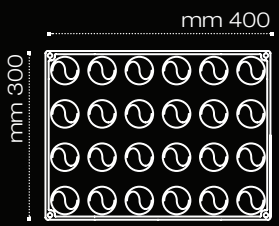
3D

PX4338

BATTUTA D'INIZIO

24 impronte / *indents*
Ø mm 45 / Vol: ~ 48 ml

REGISTERED DESIGN



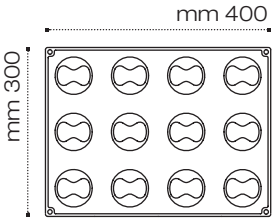
3D

PX4307

MOON

12 impronte / *indents*
Ø mm 61 x 50 H
Vol: ~ 100 ml

REGISTERED DESIGN

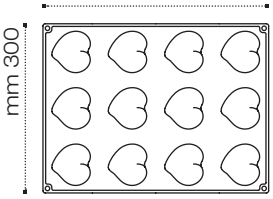


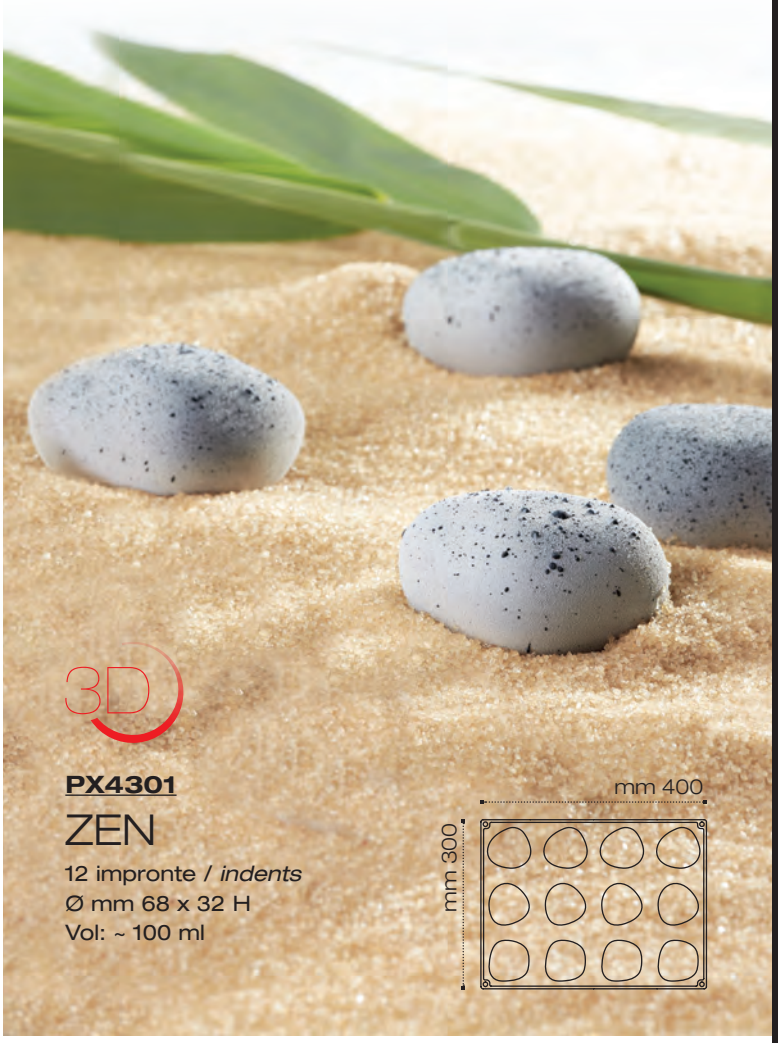
3D

PX4305

PASSION

12 impronte / *indents*
mm 71 x 66 x 38 H
Vol: ~ 100 ml





3D

PX4301

ZEN

12 impronte / *indents*
Ø mm 68 x 32 H
Vol: ~ 100 ml

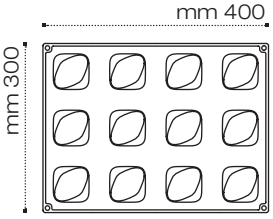
3D

PX4306

DÉCO

12 impronte / *indents*
mm 58 x 58 x 40 H
Vol: ~ 100 ml

REGISTERED DESIGN



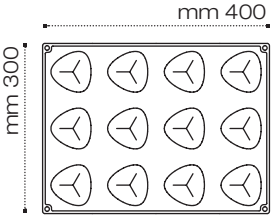
3D

PX4303

NATURAL

12 impronte / *indents*
mm 69 x 68 x 52 H
Vol: ~ 100 ml

REGISTERED DESIGN



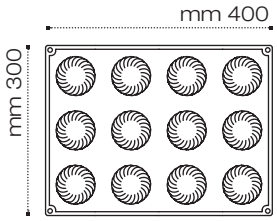
3D

PX4317

CALEIDON

12 impronte / *indents*
Ø mm 66 X 34 H
Vol: ~ 93 ml

REGISTERED DESIGN



3D

PX4349

LOOP

12 impronte / *indents*
Ø mm 65 x 34 H
Vol: ~ 90 ml

REGISTERED DESIGN

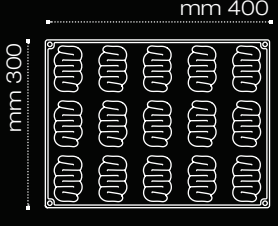
3D

PX4342

TURN

15 impronte / *indents*
mm 80 × 46 × 38 H
Vol: ~ 100 ml

REGISTERED DESIGN



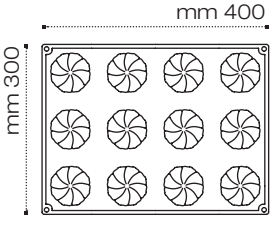
3D

PX4322

TWISTER

12 impronte / *indents*
Ø mm 66 X 35 H
Vol: ~ 88 ml

REGISTERED DESIGN



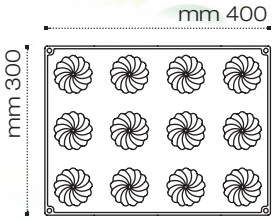
3D

PX4308

DELICE

12 impronte / *indents*
Ø mm 64 x 52 H
Vol: ~ 100 ml

REGISTERED DESIGN



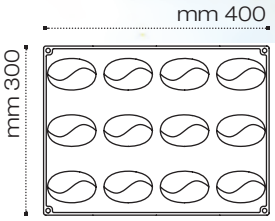
3D

PX4304

CURVY

12 impronte / *indents*
mm 83 x 53 x 42 H
Vol: ~ 100 ml

REGISTERED DESIGN



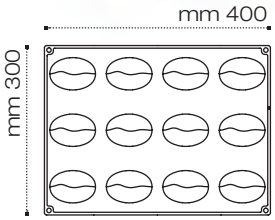
3D

PX4312

MOKA

12 impronte / *indents*
mm 83 x 58 x 32 H
Vol: ~ 100 ml

REGISTERED DESIGN



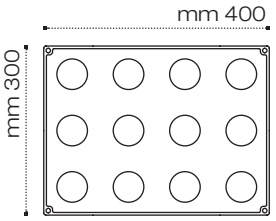
3D

PX4302

DROP

12 impronte / *indents*
mm 66 x 47 H
Vol: ~ 100 ml

REGISTERED DESIGN



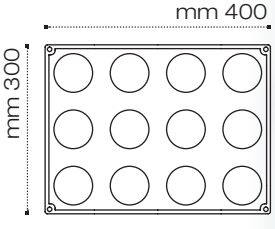
3D

PX4321

PLANET

12 impronte / *indents*
Ø mm 66 x 34 H
Vol: ~ 93 ml

REGISTERED DESIGN



MINITRONCHETTI

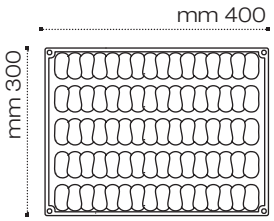
PX4319

DADA

3D

5 impronte / *indents*
mm 360 x 42 x 37 H
Vol: ~ 420 ml

REGISTERED DESIGN



INSERTO **PX058**
(pag. 151)

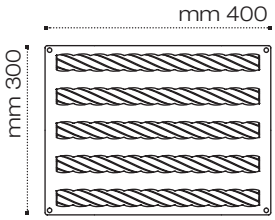
PX4309

CANDY

3D

5 impronte / *indents*
mm 360 x 39 x 35 H
Vol: ~ 360 ml

REGISTERED DESIGN



INSERTO **PX058**
(pag. 151)

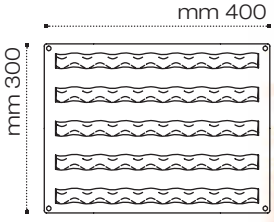
PX4311

VOLUPTÉ

3D

5 impronte / *indents*
mm 360 x 41 x 37 H
Vol: ~ 360 ml

REGISTERED DESIGN



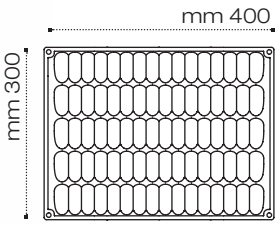
INSERTO **PX058**
(pag. 151)

PX4320

PLUMMY

5 impronte / *indents*
mm 360 x 50 x 36 H
Vol: ~ 410 ml

REGISTERED DESIGN



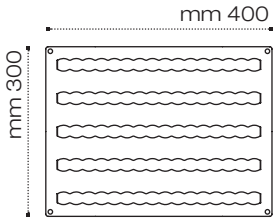
INSERTO **PX058**
(pag. 151)

PX4310

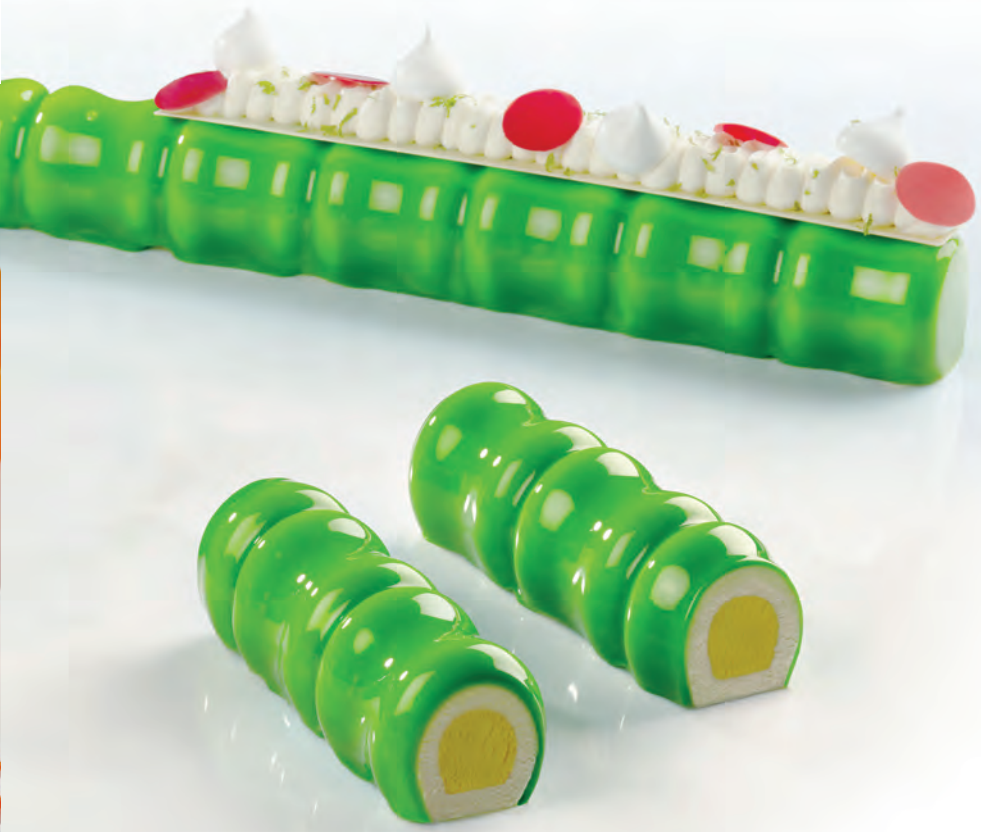
SOFT

5 impronte / *indents*
mm 360 x 43 x 38 H
Vol: ~ 360 ml

REGISTERED DESIGN



INSERTO **PX058**
(pag. 151)

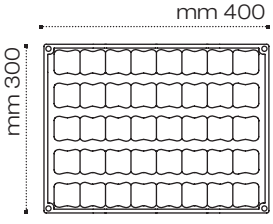


PX4318

BAMBOO

5 impronte / *indents*
mm 360 x 40 x 38 H
Vol: ~ 400 ml

REGISTERED DESIGN



INSERTO **PX058**
(pag. 151)

MIGNON

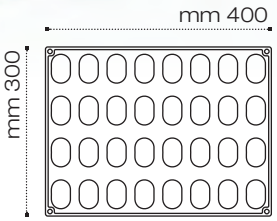
3D

PX4348

MISS MIGNON

32 impronte / *indents*
mm 46 x 28 x 20 H
Vol: ~ 18 ml

REGISTERED DESIGN



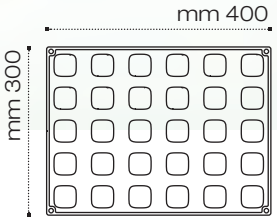
3D

PX4346

MISTER MIGNON

30 impronte / *indents*
mm 35 x 35 x 20 H
Vol: ~ 18 ml

REGISTERED DESIGN



3D

PX4326

ZEN

30 impronte / *indents*
Ø mm vari / *varied* x 18/20 H
Vol: ~ 18 ml

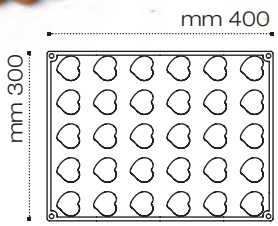
REGISTERED DESIGN

3D

PX4325

PASSION

30 impronte / *indents*
mm 40 x 30 x 20 H
Vol: ~ 18 ml



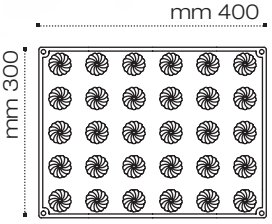
3D

PX4324

DELICE

30 impronte / *indents*
Ø mm 36 x 29 H
Vol: ~ 18 ml

REGISTERED DESIGN



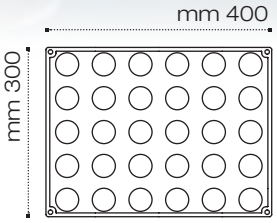
3D

PX4323

PLANET

30 impronte / *indents*
Ø mm 38 x 20 H
Vol: ~ 18 ml

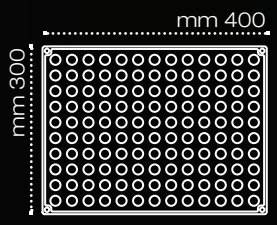
REGISTERED DESIGN



SFERE

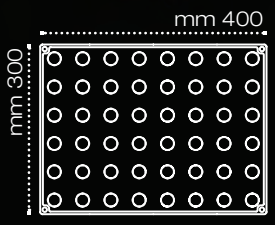
PX4339

130 impronte / *indents*
Ø mm 15
Vol: ~ 2 ml



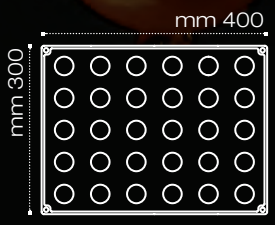
PX4314

48 impronte / *indents*
Ø mm 20
Vol: ~ 4 ml



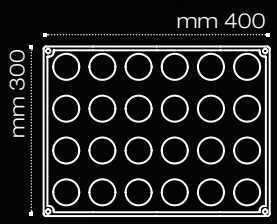
PX4313

30 impronte / *indents*
Ø mm 30
Vol: ~ 14 ml



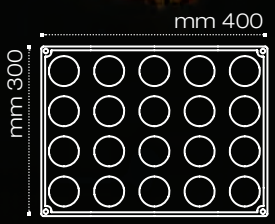
PX4315

24 impronte / *indents*
Ø mm 40
Vol: ~ 33 ml



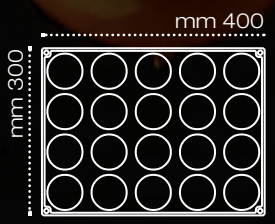
PX4316

20 impronte / *indents*
Ø mm 50
Vol: ~ 65 ml



PX4350

20 impronte / *indents*
Ø mm 60
Vol: ~ 110 ml

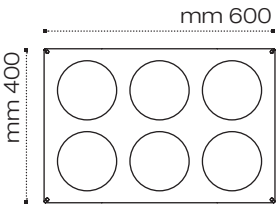


pavoFLEX®
600 x 400

STAMPI PER INSERTI
Moulds for inserts

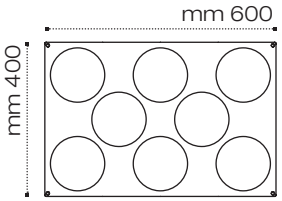
PX061

6 impronte/*indents*
Ø mm 160 x 30 H



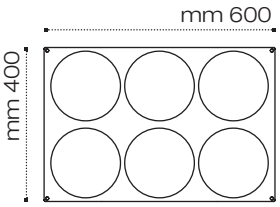
PX076

8 impronte/*indents*
Ø mm 140 x 30 H



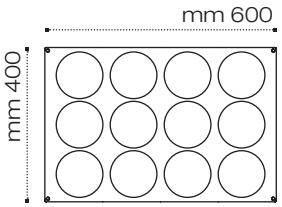
PX075

6 impronte/*indents*
Ø mm 180 x 30 H



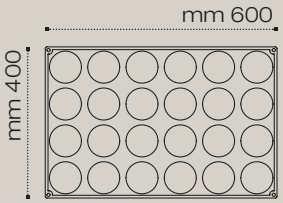
PX077

12 impronte/*indents*
Ø mm 120 x 30 H



PX078

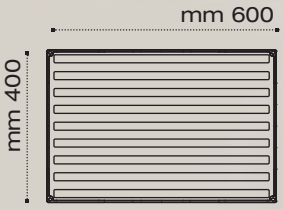
Ø mm 74 x 15 H
VOL. 65 ml
24 impronte/*indents*



3D

PX058

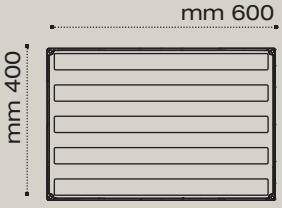
TRONCHETTO MIGNON
mm 560 x Ø 18
VOL. 124 ml
9 impronte/*indents*



3D

PX060

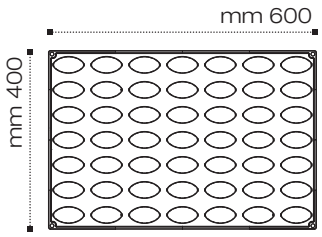
TRONCHETTO MONO
mm 560 x Ø 40
VOL. 600 ml
5 impronte/*indents*



pavoFLEX® Quenelle 3D

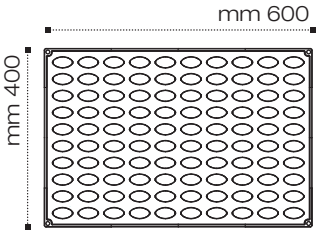
PX071

QUENELLE
mm 66 x 33 x 30 H
VOL. 32 ml
49 impronte/*indents*



PX072

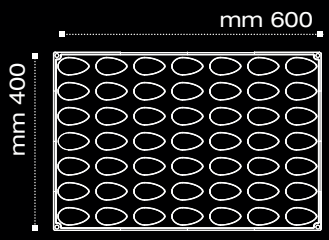
MINI QUENELLE
mm 42 x 20 x 20 H
VOL. 8 ml
100 impronte/*indents*



GUARDA IL VIDEO
WATCH THE VIDEO!

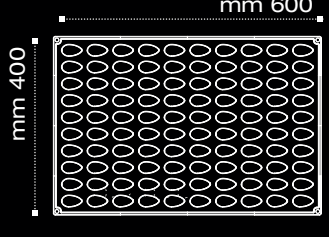
PX073

QUENELLE TONDA
mm 66 x 35 x 26 H
VOL. 34 ml
49 impronte/indents



PX074

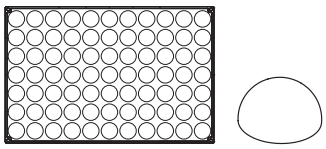
MINI QUENELLE TONDA
mm 42 x 22 x 17 H
VOL. 9 ml
100 impronte/***indents***



GUARDA IL VIDEO
WATCH THE VIDEO!

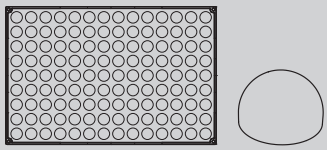
Si ringrazia Paco Torreblanca

PACKAGING:
pag. 194/197



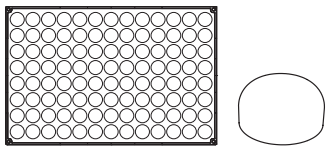
PX303

SEMISFERA
Ø mm 42 x 21 H
VOL. 20 ml
77 impronte/*indents*



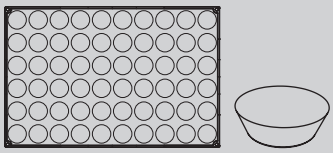
PX304

SEMISFERA
Ø mm 30 x 18 H
VOL. 10 ml
126 impronte/*indents*



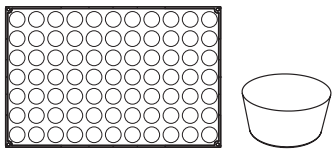
PX302

POMPONETTE
Ø mm 36 x 17 H
VOL. 15 ml
104 impronte/*indents*



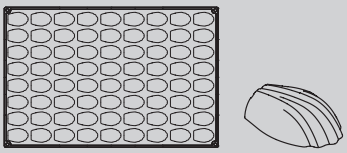
PX301

MINI TARTELLETTE
Ø mm 48/36 x 15 H
VOL. 21 ml
60 impronte/*indents*



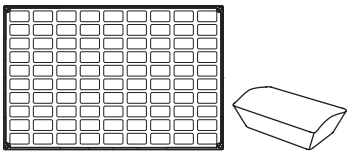
PX300

PETIT FOUR
Ø mm 40 x 20 H
VOL. 22 ml
77 impronte/*indents*



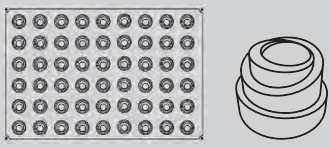
PX305

MINI MADELEINE
mm 52x33 x 15 H
VOL. 15 ml
72 impronte/*indents*



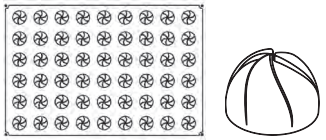
PX306

MINI FINANZIERE
mm 49x26 x 11 H
VOL. 11 ml
90 impronte/*indents*



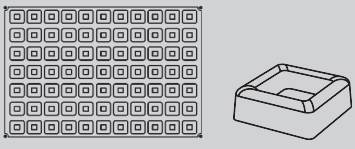
PX011 REGISTERED DESIGN

BABELE MIGNON
Ø mm 40 x 30 H
VOL. 25 ml
54 impronte/*indents*



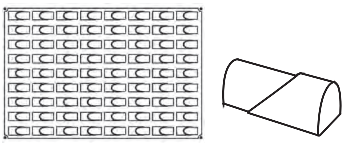
PX048 REGISTERED DESIGN

VERTIGO MIGNON
Ø mm 40 x 27 H
VOL. 25 ml
54 impronte/*indents*



PX046

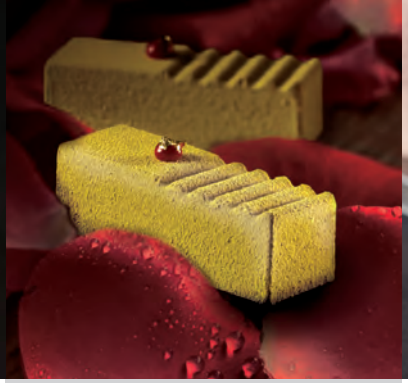
SAVARIN MIGNON
mm 38 x 38 x 13 H
VOL. 14 ml
77 impronte/*indents*

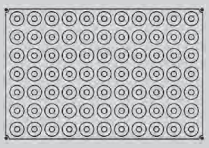


PX047 REGISTERED DESIGN

FLOW MIGNON
mm 60 x 24 x 23 H
VOL. 25 ml
72 impronte/*indents*

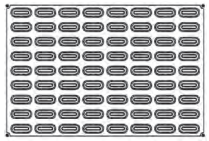
MIGNON





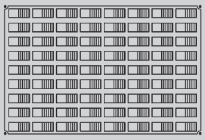
PX045

SAVARIN MIGNON
Ø mm 40 x 13 H
VOL. 13 ml
77 impronte/*indents*



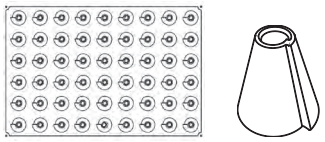
PX044 REGISTERED DESIGN

ROUND MIGNON
mm 60 x 24 x 23 H
VOL. 25 ml
72 impronte/*indents*



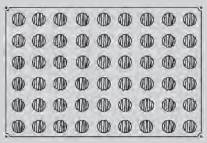
PX043 REGISTERED DESIGN

LOG MIGNON
mm 60 x 24 x 21 H
VOL. 29 ml
72 impronte/*indents*



PX022 REGISTERED DESIGN

CONO MIGNON
Ø mm 40 x 43 H
VOL. 30 ml
54 impronte/*indents*

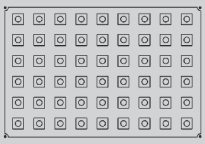


PX020 REGISTERED DESIGN

RIGO MIGNON
Ø mm 35 x 30 H
VOL. 25 ml
54 impronte/*indents*

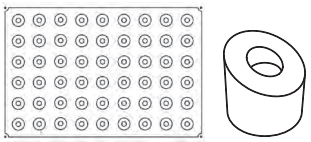
PX017 REGISTERED DESIGN

INTRIGO MIGNON
Ø mm 40 x 28 H
VOL. 25 ml
54 impronte/*indents*



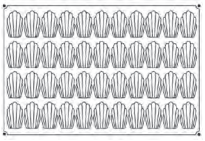
PX012 REGISTERED DESIGN

CUBO MIGNON
mm 30 x 30 x 30 H
VOL. 25 ml
54 impronte/*indents*



PX013 REGISTERED DESIGN

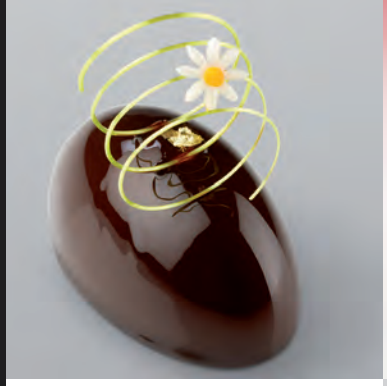
CILINDRO MIGNON
Ø mm 35 x 35 H
VOL. 25 ml
54 impronte/*indents*

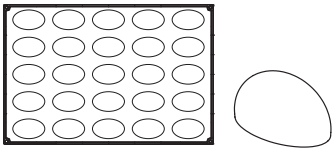


PX006

MADELEINE
mm 78 x 45 x 18 H
VOL. 35 ml
44 impronte/*indents*

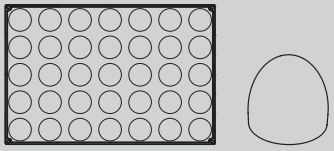
PACKAGING:
pag. 194/197





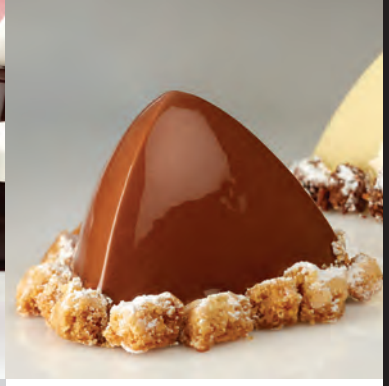
PX067

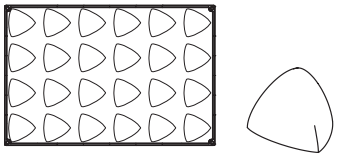
OVAL
mm 85 x 50 x 43 H
VOL. 100 ml
25 impronte/*indents*



PX065

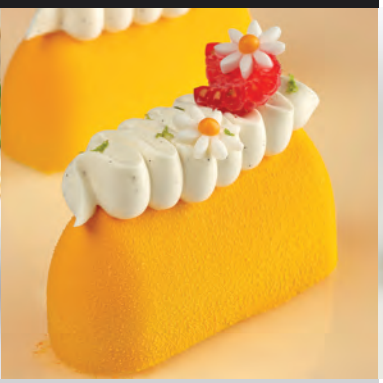
KUPOLA
Ø mm 60 x 58 H
VOL. 110 ml
35 impronte/*indents*

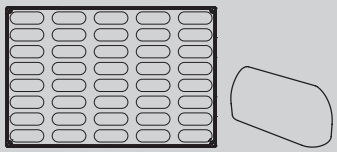




PX066

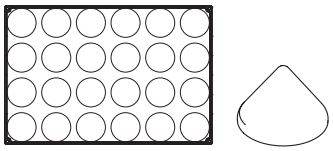
TRILO
75x72 mm H 58 mm
VOL. 96 ml
24 impronte/*indents*





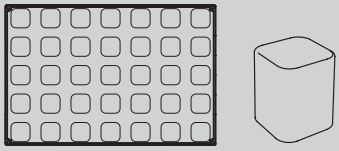
PX068

GIANDUIOTTO
mm 90x30 x 53 H
VOL. 83 ml
40 *impronte/indents*



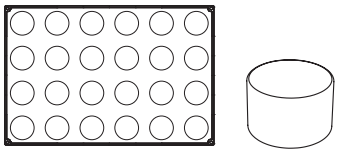
PX069

LEVANTE
Ø mm 80 x 53 H
VOL. 110 ml
24 impronte/*indents*



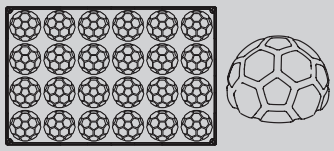
PX070

TANGO
mm 50x50 x 58 H
VOL. 130 ml
35 impronte/*indents*



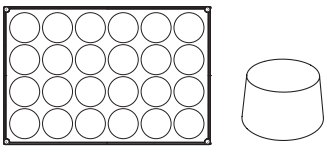
PX057

CILINDRO
Ø 65 mm H 40 mm
VOL. 130 ml
24 impronte/*indents*



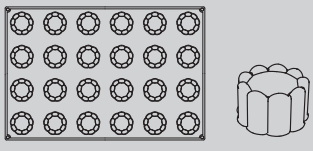
PX307

PALLONE
Ø mm 80 x 45 H
VOL. 150 ml
24 impronte/*indents*



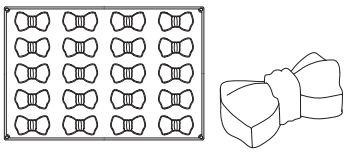
PX056

BIG MUFFIN
Ø mm 85 x 50 H
VOL. 235 ml
24 impronte/*indents*



PX051 REGISTERED DESIGN

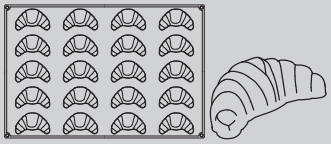
CHARLOTTE
Ø mm 65 x 38 H
VOL. 105 ml
24 impronte/*indents*



PX052 REGISTERED DESIGN

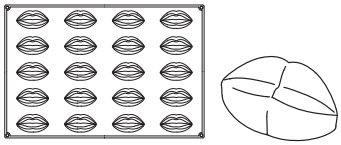
PAPILLON
mm 100 x 52 x 35 H
VOL. 105 ml
20 impronte/*indents*

MONOPORZIONE



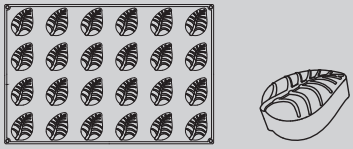
PX053 REGISTERED DESIGN

CROISSANT
mm 100 x 60 x 36 H
VOL. 95 ml
20 impronte/*indents*



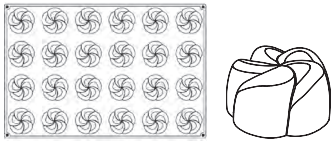
PX054 REGISTERED DESIGN

BOCCA
mm 93 x 50 x 36 H
VOL. 105 ml
20 impronte/*indents*



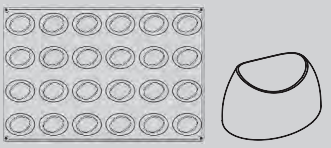
PX055 REGISTERED DESIGN

FOGLIA
mm 86 x 56 x 38 H
VOL. 105 ml
24 impronte/*indents*



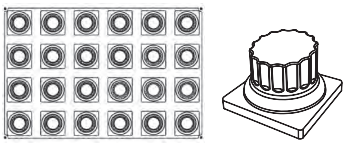
PX063 REGISTERED DESIGN

SPIRALE
Ø mm 75 x 38 H
VOL. 130 ml
24 impronte/*indents*



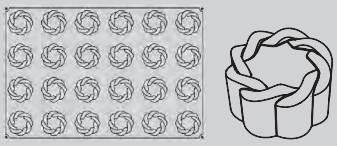
PX064 REGISTERED DESIGN

WAVE
mm 83 x 62 x 35 H
VOL. 130 ml
24 impronte/*indents*



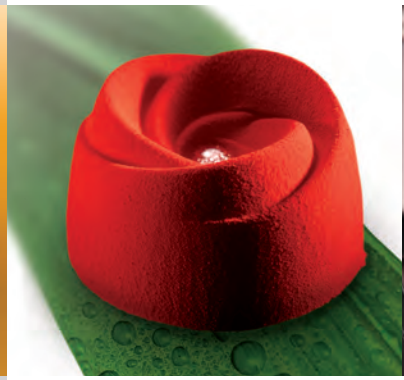
PX041 REGISTERED DESIGN

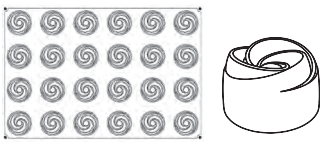
CAESAR
mm 70 x 70 x 50 H
VOL. 130 ml
24 impronte/*indents*



PX040 REGISTERED DESIGN

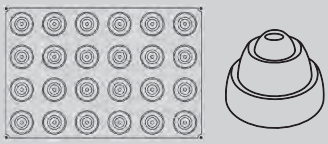
INTRECCIO
Ø mm 70 x 40 H
VOL. 130 ml
24 impronte/*indents*





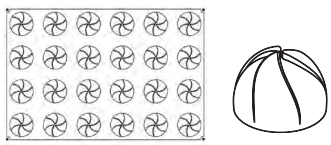
PX039 REGISTERED DESIGN

BOCCIOLO
Ø mm 70 x 42 H
VOL. 130 ml
24 impronte/*indents*



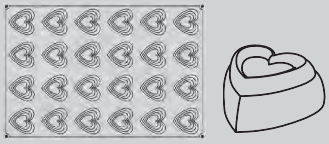
PX034 REGISTERED DESIGN

RING
Ø mm 70 x 50 H
VOL. 110 ml
24 impronte/*indents*



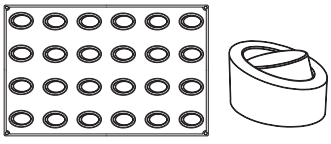
PX033 REGISTERED DESIGN

VERTIGO
Ø mm 70 x 44 H
VOL. 110 ml
24 impronte/*indents*



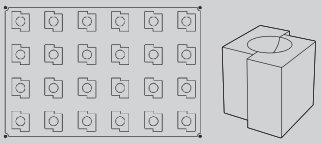
PX032 REGISTERED DESIGN

LOVE
mm 78 x 77 x 34 H
VOL. 110 ml
24 impronte/*indents*



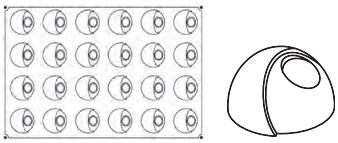
PX031 REGISTERED DESIGN

PARENTESI
mm 72 x 52 x 44 H
VOL. 100 ml
24 impronte/*indents*



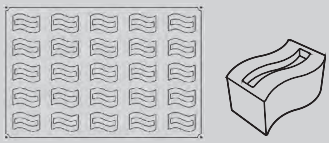
PX030 REGISTERED DESIGN

TEKNO
mm 58 x 50 x 50 H
VOL. 115 ml
24 impronte/*indents*



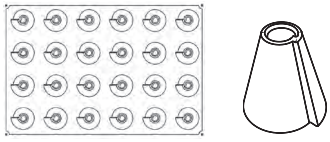
PX029 REGISTERED DESIGN

ECLISSE
Ø mm 72 x 41 H
VOL. 110 ml
24 impronte/*indents*



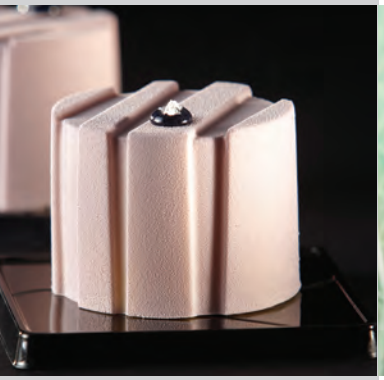
PX023 REGISTERED DESIGN

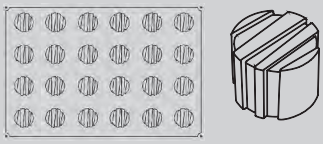
ONDINA
mm 80 X 45 x 40 H
VOL. 130 ml
25 impronte/*indents*



PX021 REGISTERED DESIGN

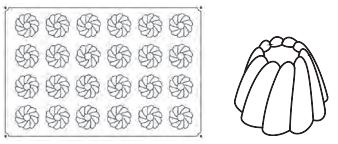
CONO
Ø mm 65 x 65 H
VOL. 125 ml
24 impronte / indents





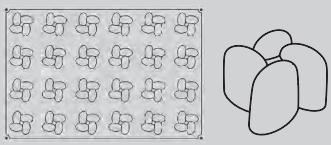
PX019 REGISTERED DESIGN

RIGO
Ø mm 60 x 45 H
VOL. 115 ml
24 impronte/*indents*



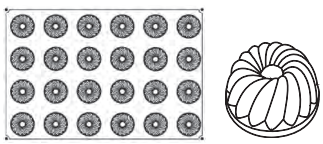
PX018 REGISTERED DESIGN

FANTASIA
mm Ø 75 x 48 H
VOL. 120 ml
24 impronte/*indents*



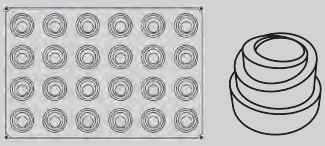
PX016 REGISTERED DESIGN

INTRIGO
mm Ø 70 x 42 H
VOL. 100 ml
24 impronte/*indents*



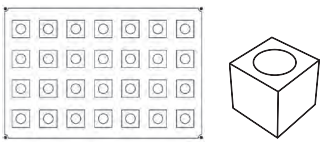
PX014

GUGLHUPF
Ø mm 70 x 33 H
VOL. 70 ml
24 impronte / indents



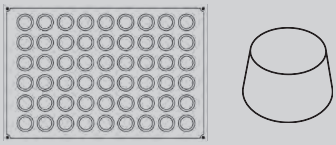
PX010 REGISTERED DESIGN

BABELE
Ø mm 68 x 50 H
VOL. 130 ml
24 impronte/*indents*



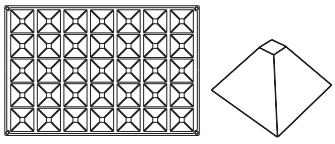
PX007 REGISTERED DESIGN

CUBO
mm 50 X 50 x 50 H
VOL. 115 ml
28 impronte/*indents*



PX005

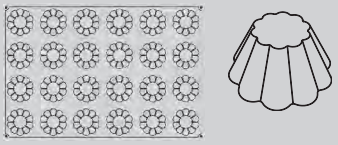
MINI MUFFIN
Ø mm 50 x 28 H
VOL. 45 ml
54 impronte/*indents*



PX004

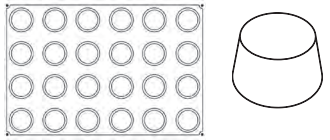
PIRAMIDE
mm 70 x 70 x 45 mm
VOL. 80 ml
35 impronte/*indents*

MONOPORZIONE



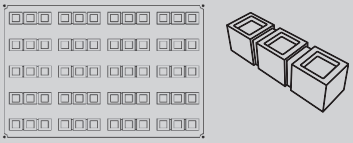
PX003

BRIOCHETTE
Ø mm 79 x 37 H
VOL. 100 ml
24 impronte/*indents*



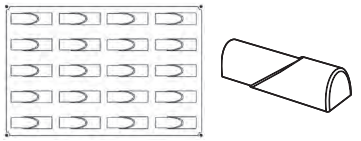
PX002

MUFFIN
Ø mm 70 x 40 H
VOL. 130 ml
24 impronte/*indents*



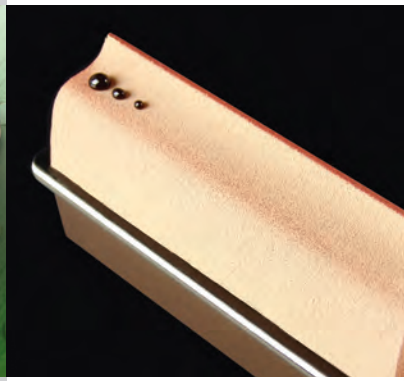
PX015 REGISTERED DESIGN

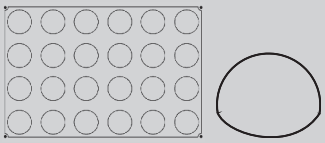
TRITTICO
mm 120 x 32 x 32 H
VOL. 115 ml
20 impronte/*indents*



PX024 REGISTERED DESIGN

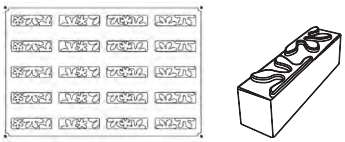
FLOW
mm 120 x 33 x 32 H
VOL. 100 ml
20 impronte/*indents*





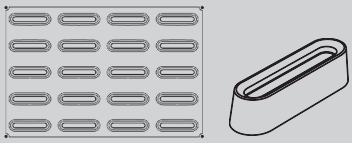
PX001

SEMISFERA
Ø mm 70 x 40 H
VOL. 120 ml
24 impronte/*indents*



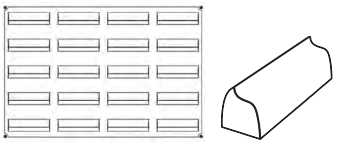
PX037 REGISTERED DESIGN

BOUQUET
mm 120 x 30 x 35 H
VOL. 110 ml
20 impronte/*indents*



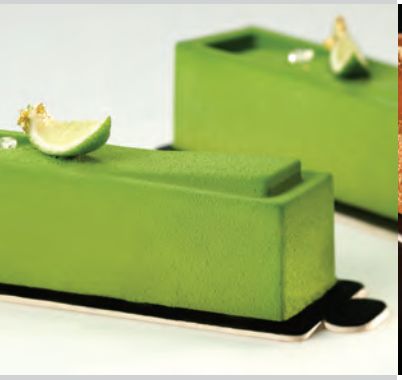
PX036 REGISTERED DESIGN

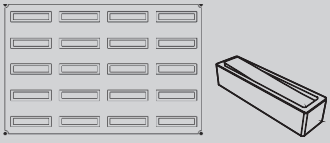
ROUND
mm 123 x 35 x 32 H
VOL. 100 ml
20 impronte/*indents*



PX035 REGISTERED DESIGN

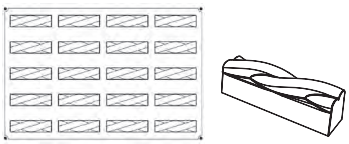
MOVE
mm 120 x 35 x 36 H
VOL. 110 ml
20 impronte/*indents*





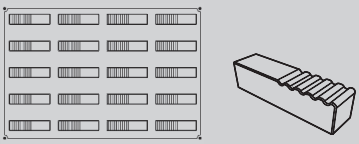
PX027 REGISTERED DESIGN

LIBRA
mm 120 x 30 x 35 H
VOL. 110 ml
20 impronte/*indents*



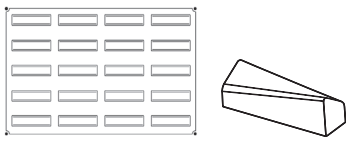
PX042 REGISTERED DESIGN

TWIST
mm 122 x 32 x 33 H
VOL. 100 ml
20 impronte/*indents*



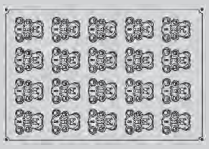
PX026 REGISTERED DESIGN

LOG
mm 120 x 30 x 32 H
VOL. 110 ml
20 impronte/*indents*



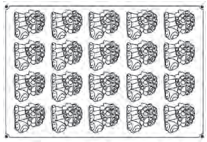
PX025 REGISTERED DESIGN

SOFT
mm 120 x 32 x 38 H
VOL. 115 ml
20 impronte/*indents*



PX008*

TEDDY
mm 90 x 78 x 20 H
VOL. 90 ml
20 impronte/*indents*



PX009* REGISTERED DESIGN

LIONEL
mm 90 x 87 x 20 H
VOL. 90 ml
20 impronte/*indents*

PX062*

DRAGHETTO
mm 102 x 62 x 25 H
VOL. 80 ml
20 impronte/*indents*

PX038 REGISTERED DESIGN

BOUQUET FOR2
Ø mm 120 x 35 H
VOL. 350 ml
12 impronte / *indents*

* fino ad esaurimento / *Subject to availability*

PX059

TRONCHETTO
mm 560 x 80 x 63 H
VOL. 2376 ml
4 impronte/*indents*

FORMASIL

IL PROGETTO PAVONI ITALIA E LEONARDO DI CARLO
PAVONI ITALIA PROJECT WITH LEONARDO DI CARLO

"FORMASIL è ideale per realizzare prodotti sia dolci che salati. Consente a pasticcieri e chef di razionalizzare il lavoro, essendo flessibile e multiuso. FORMASIL è semplice e veloce da usare, ha un'alta resa di produzione e offre la possibilità di creare infinite variabili di combinazioni nelle realizzazioni: dalle tartellette alle brioche, dalla tortina classica a quella più moderna. Una vera tradizione in evoluzione!
Con FORMASIL si ottiene una cottura uniforme anche dei prodotti da forno che faticano a cuocersi, come ad esempio le crostate farcite con creme o frutta. La sablè, le frolle, la pasta brisée o qualsiasi altra pasta si aggrappa bene sui bordi, senza formare bolle e senza attaccarsi, evitando problemi di collassamento e valorizzando lo sviluppo della lievitazione in altezza.
I risultati sono perfetti. FORMASIL è tutto questo!"

"FORMASIL is ideal for making both sweet and savoury products. Its flexible and multi-purpose features allow pastry chefs and chefs to rationalise their work. FORMASIL is quick and easy to use, it allows a high production yield and the creation of endless types of products: from tartlets to brioches, from classic to modern cakes. A long-standing tradition in evolution! FORMASIL ensures a homogeneous baking even for the most difficult products, such as cream or fruit tarts. The sablè, brisée, shortcrust and any other type of pastry grip to the edges, without bubbles or sticking, avoiding border collapsing and enhancing the correct rising of the product.
Perfect results every time. This is FORMASIL!"

PASTRY CONCEPT®
Leonardo Di Carlo

FORMASIL I PLUS

GENIALE E CREATIVO
FORMASIL esalta la creatività del professionista, valorizzandone le capacità interpretative e l'identità personale.

FLESSIBILE E POLIVALENTE
FORMASIL offre variabili infinite di combinazioni. Ideale per prodotti sia dolci che salati, dalle tartellette alle brioche, dalla tortina classica alla moderna, tonda o quadrata, per ricette classiche e non solo.

PRATICO E VELOCE
Semplice da usare, FORMASIL assicura alta resa di produzione, cottura omogenea, sviluppo in altezza della lievitazione e risultati dalla forma perfetta, evitando il collasso dei bordi e la formazione di bolle.

"Geniale e creativo. Polivalente e flessibile. Semplice e pratico. Formasil è tutto questo!"

GENIUS AND CREATIVE
FORMASIL enhances the creativity of the professionals, boosting their interpretation ability and their identity.

FLEXIBLE AND MULTI-PURPOSE
FORMASIL provides endless versions and combinations. Ideal for sweet and savoury products, from tartlets to brioches, from classic to modern cakes, round or square, for classic or contemporary recipes.

PRACTICAL AND FAST
FORMASIL is easy to use, ensures high production yield, homogeneous baking, excellent rising and perfect shapes of the final creations, avoiding bubbles, sticking and border collapsing.

"Genius and creative. Multi-purpose and flexible. Simple and practical. This is Formasil!"

Uno stampo.
Tanti utilizzi.

One mould.
Many uses.

GUARDA IL VIDEO
WATCH THE VIDEO!

Tartelletta inversa
Upside down tartlet

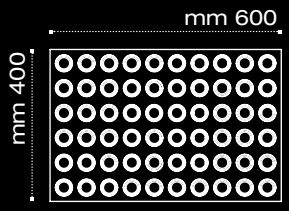
Riempimento con sac à poche
Filling with a pastry bag

Inserimento della frolla
Placing of the shortcrust pastry

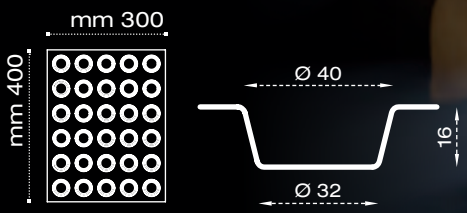
FORMASIL

FORME TONDE
ROUND SHAPES

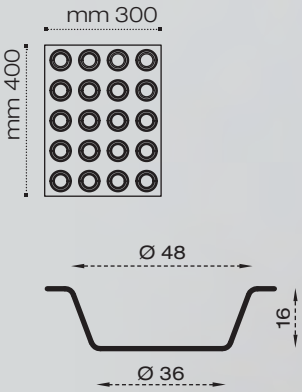
FF06
60 impronte / *indents*
vol. 16 ml



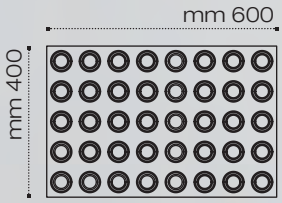
FF4306
30 impronte / *indents*
vol. 16 ml



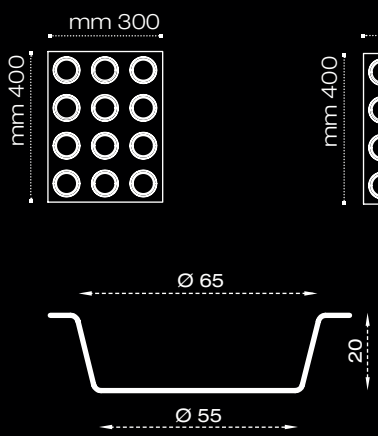
FF4301
20 impronte / *indents*
vol. 22 ml



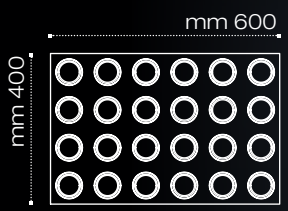
FF01
40 impronte / *indents*
vol. 22 ml



FF4308
12 impronte / *indents*
vol. 57 ml

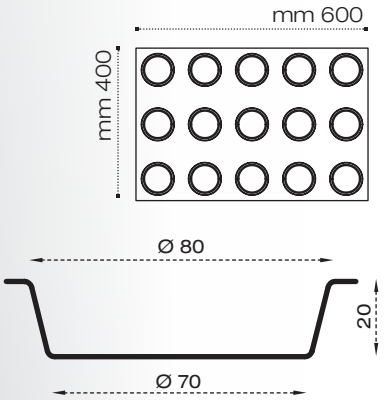


FF08
24 impronte / *indents*
vol. 57 ml



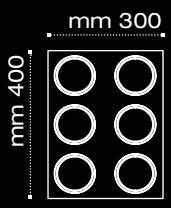
FF09

15 impronte / *indents*
vol. 88 ml



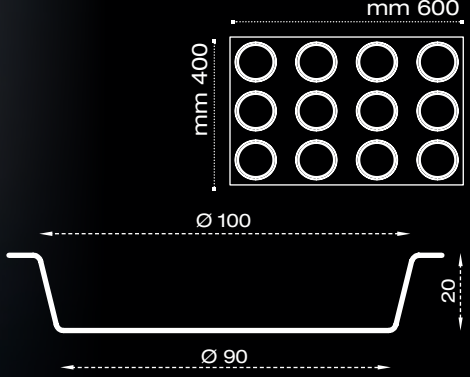
FF4311

6 impronte / *indents*
vol. 140 ml



FF11

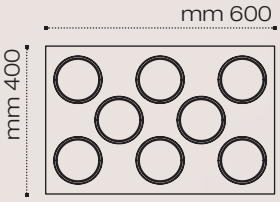
12 impronte / *indents*
vol. 140 ml

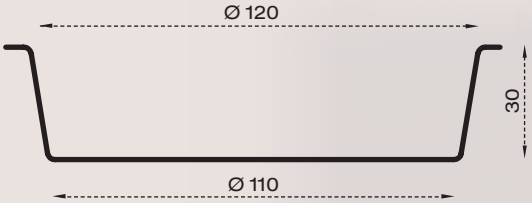


FORMASIL

FF10

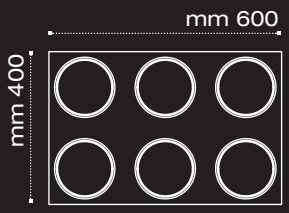
8 impronte / *indents*
vol. 332 ml

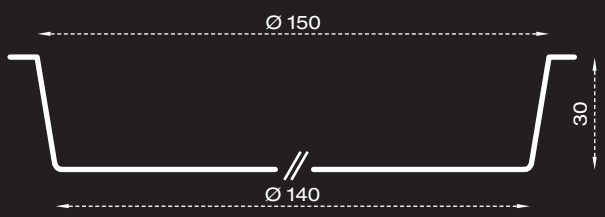




FF12

6 impronte / *indents*
vol. 495 ml

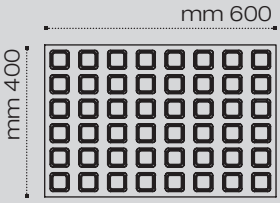


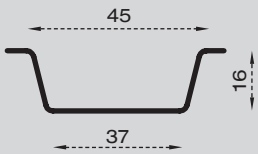


FORME QUADRATE
SQUARE SHAPES

FF03

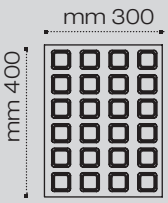
48 impronte / *indents*
vol. 27 ml





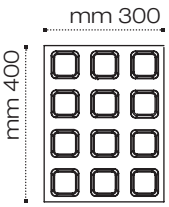
FF4303

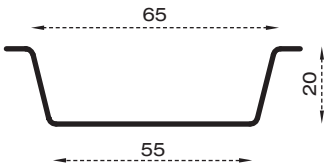
24 impronte / *indents*
vol. 27 ml



FF4304

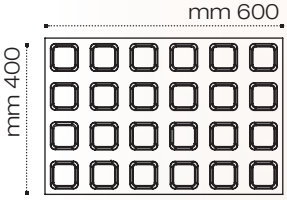
12 impronte / *indents*
vol. 71 ml





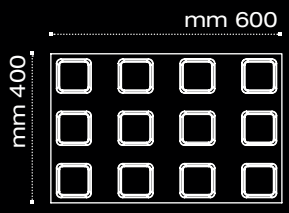
FF04

24 impronte / *indents*
vol. 71 ml



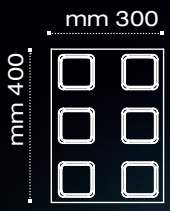
FF02

12 impronte / *indents*
vol. 127 ml



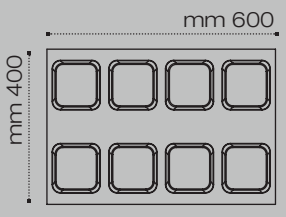
FF4302

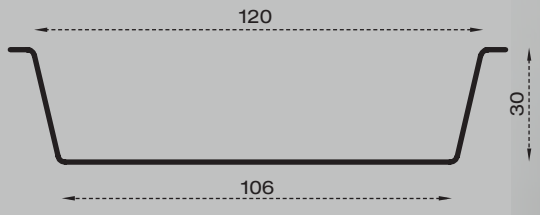
6 impronte / *indents*
vol. 127 ml



FF05

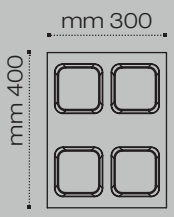
8 impronte / *indents*
vol. 374 ml





FF4305

4 impronte / *indents*
vol. 374 ml



ÉCLAIR MANIA

éclair mania

éclair mania

Fare éclair sarà un gioco!

Lasciati prendere dall'éclair-mania.
Con il il nuovo stampo microforato FF13 e i tappetini FOROSIL ÉCLAIR® potrai creare éclair perfetti. Noi ci mettiamo il tappetino, la fantasia è tutta tua!

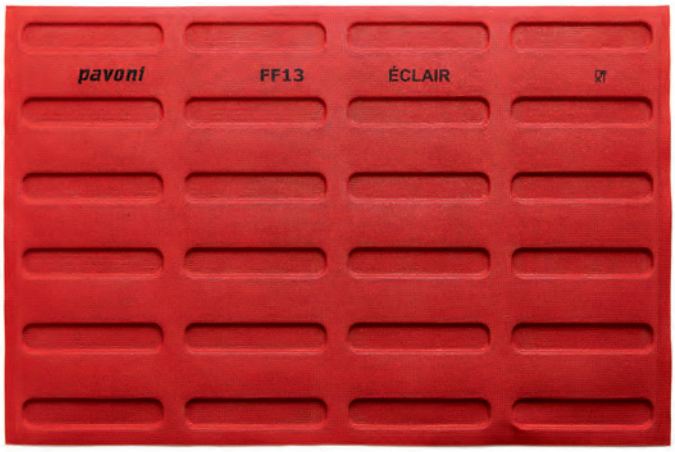
Making éclairs will be a game!

Get involved in éclair-mania. With the new micro perforated mould FF13 and FOROSIL ÉCLAIR® pads you will create perfect éclairs.
Here the pad, just add your fantasy!

éclair mania

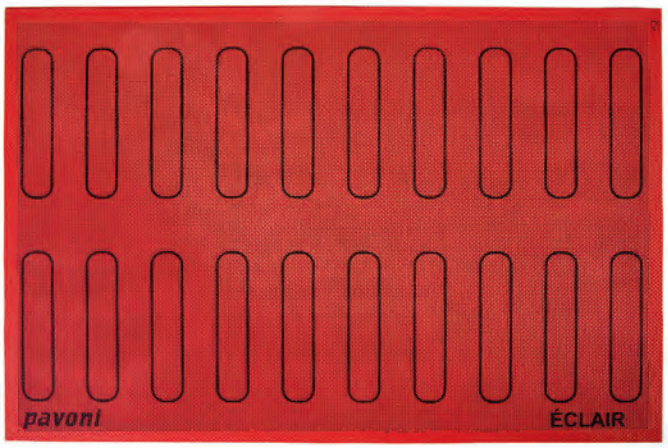
Tappetini in silicone microforato e antiaderente.
I microfori facilitano la distribuzione ottimale del calore e permettono all'impasto di aggrapparsi per uno sviluppo in altezza e una perfetta cottura del prodotto.
Le sagome sul tappetino costituiscono un'utile guida per un utilizzo ideale.

Micro perforated and non-sticked silicone pads.
The micro holes allow the optimal distribution of heat and let the dough grab on to them to have a perfect result.
The pad comes to make the perfect sized éclairs.



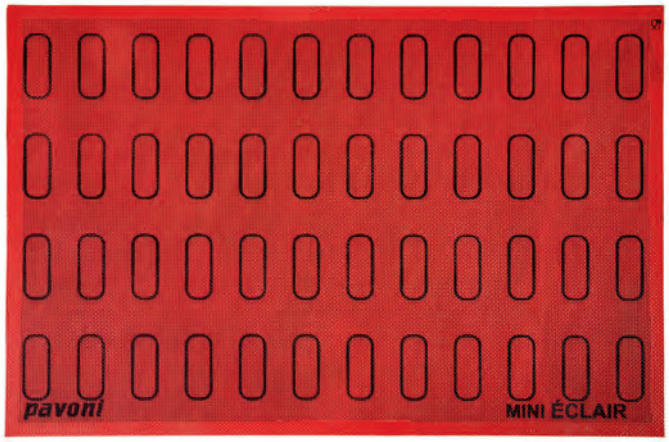
FF13

24 sagome / *outlines éclair*
mm 125 x 25 x 5 H
Tappetino / *pad*: mm 600 x 400



ECL20

20 sagome / *outlines éclair*
mm 125 x 25
Tappetino / *pad*: mm 600 x 400



ECL48

48 sagome/outlines mini-éclair
mm 60 x 18
Tappetino / *pad*: mm 600 x 400

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

MICRO PERFORATED TRAY
With its micro holes the tray allows a better distribution of the heat, together with an optimal baking of finished product. This is the best complement to match to the pad.

JF06040D20P00G

DIM: mm 600 x 400 x 20 H

HOW TO USE

1. Porre il tappetino sulla teglia microforata.

Put the pad on the micro perforated tray.

2. Dressare il composto.

Pipe the dough.

3. Infornare.

Put the tray into the oven.

Si ringrazia per le realizzazioni
Joakim Prat,
Pastry chef di Maître Choux.

Thanks to Joakim Prat, Pastry Chef at Maître Choux, for his creations.

FOROSIL

FOROSIL43
mm 385 x 285

FOROSIL53
(Gastronorm)
mm 520 x 315

FOROSIL64
mm 585 x 385

Tappetino in silicone microforato, grazie alla sua antiaderenza è il complemento perfetto da abbinare alla teglia.
La presenza dei microfori facilita la distribuzione ottimale del calore.

Silicone micro perforated pad. Thanks to its non-stick properties, it is the perfect complement to match to the tray. The micro holes eases the optimal distribution of heat.

SPV

SPV è la linea di tappetini antiaderenti in silicone adatta sia per la cottura che la surgelazione di prodotti da pasticceria, gelateria, ristorazione e per l'industria dolciaria in genere. Ogni tappetino è realizzato in tessuto di vetro rivestito da silicone alimentare su entrambi i lati. SPV può essereutilizzato a temperature da -40°C a +250°C.
Da oggi la linea di tappeti SPV si arricchisce con SPV MACARONS, tappeto in silicone che vi permetterà di razionalizzare il lavoro nel dosaggi dei macarons.

SPV in the range of non-stick silicone mats. It is perfect to be used either for baking and freezing processes of products realized by patisseries, ice-crem parlours, restaurants. Every mat is made of glass fiber and coated on both sides with silicone foodstuffs. SPV resists to temperatures from -40° C to +250° C.
Today the SPV range is enriched with SPV macarons the silicone mat that will allow you to speed up the dosages of macarons.

SPV43
mm 385 X 285

SPV53
(Gastronorm)
mm 520 X 315

SPV64
mm 585 X 385

SPV86
mm 790 X 590

SPV6242
mm 620 X 420

SPV88
mm 790 x 770

Altre misure a richiesta
Different sizes on demand

SPV64MACARONS

DIM. 585 x 385 mm

HOW TO USE
ISTRUZIONI PER L'USO
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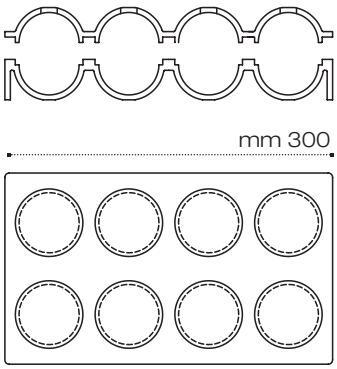
SPHERE

Si ringrazia Andrea Tortora © Daniel Töchterle

"Sphere" è una linea di stampi in silicone che ti permette di realizzare in modo estremamente veloce e razionale splendide monoporzioni e dessert al piatto, di forma perfettamente sferica, sia dolci che salati.

"Sphere" is a silicone mould line that allows you to create extremely fast and efficient portions and wonderful desserts, perfectly spherical in shape, both sweet and savoury.

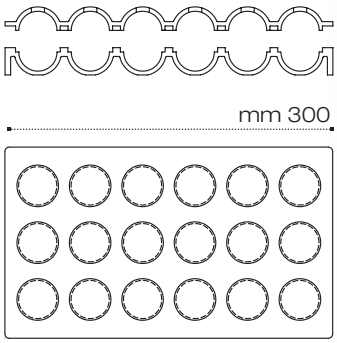


AFOO1

8 sfere / *spheres*
Ø mm 55

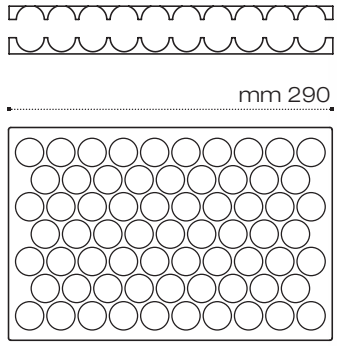
AFOO2

11 sfere / *spheres*
Ø mm 45



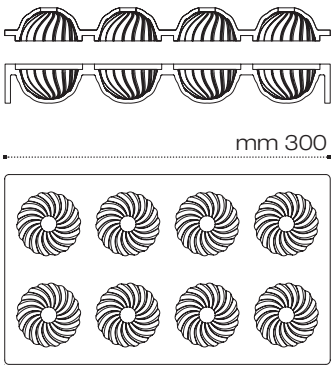
AFOO3

18 sfere / *spheres*
Ø mm 35



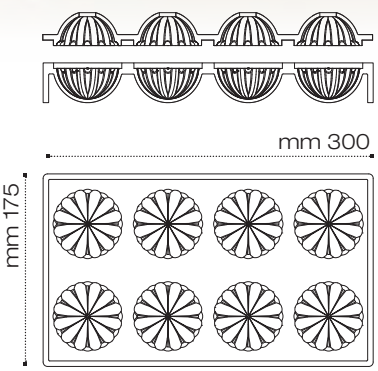
LS05

67 sfere / *spheres*
Ø mm 25



AFOO4

8 sfere / *spheres*
Ø mm 55



AFOO5

8 sfere / *spheres*
Ø mm 55

Si ringrazia Yann Duytsche © Corina Landa

DELICIOUS SNACK

Due stampi in silicone per creare mille snack preziosi e creativi, dolci o salati. Sotto la copertura di cioccolato, potrete inserire vari ripieni e golose farciture. Ideali in forno, in frigorifero e abbattitore (resistono a temperature da -40° a + 250°C).

Two silicone moulds to create thousand precious and creative snacks, sweet or salty. Under the chocolate covering, you can add different fillings and tasty stuffings. Perfect in the oven, in the refrigerator and blast chiller (they withstand temperatures from -40° to +250°C).

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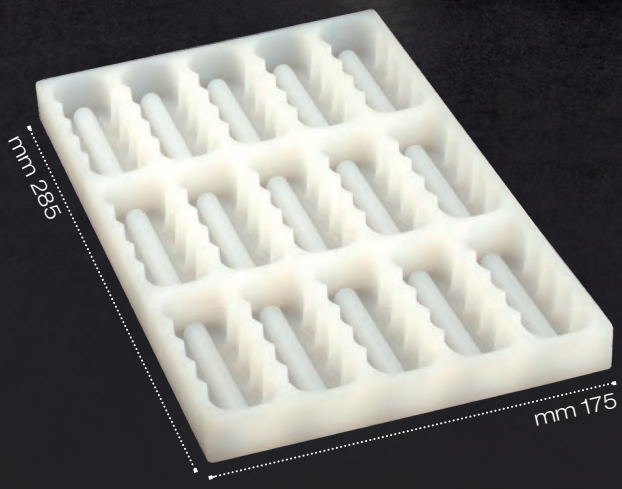


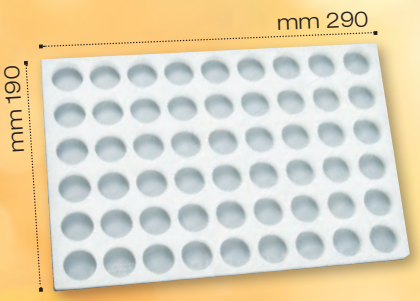
DS01

mm 90 x 30 x 19 H
15 impronte / *indents*

DS02

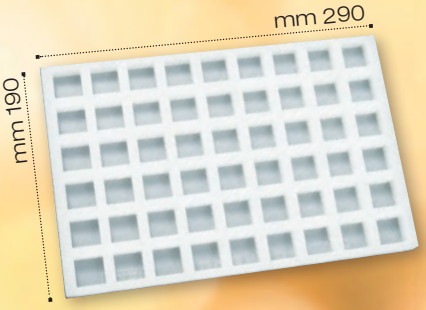
mm 90 x 30 x 19 H
15 impronte / *indents*

CHOCOFLEX



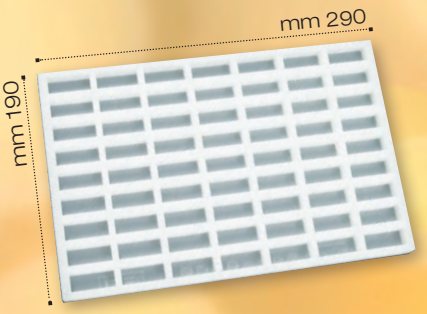
LS01

Ø mm 26 x 14 H
54 impronte / *indents*



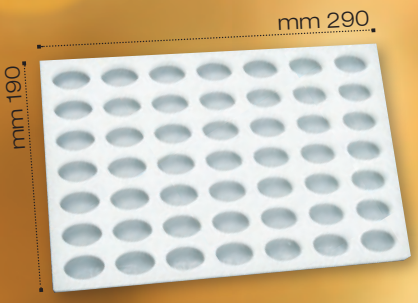
LS02

mm 23 X 23 x 14 H
54 impronte / *indents*



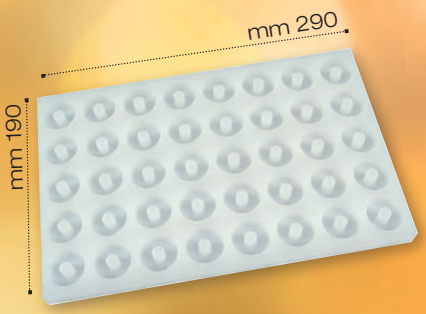
LS03

mm 35 x 14 x 14 H
63 impronte / *indents*



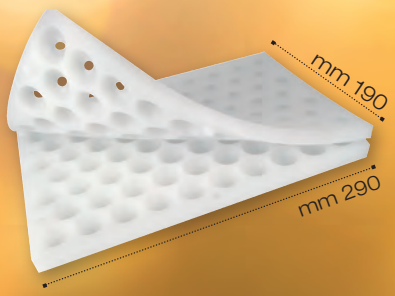
LS04

mm 32 x 21 x 14 H
49 impronte / *indents*



LS06

Ø esterno / external mm 30
Ø interno / internal mm 10
H 12 mm
40 impronte / *indents*



LS05

Ø mm 25
57 impronte / *indents*

Pratici stampi in silicone flessibili e resistenti per creazioni dolci o salate.
Ideali per realizzare grandi quantità in poco tempo.
Resistono da -40° a + 250°

Practical, flexible and resistant silicone moulds for sweet or salty creations. Perfect to make large quantities in short time.
They withstand from -40° to +250°

by Stefano Laghi

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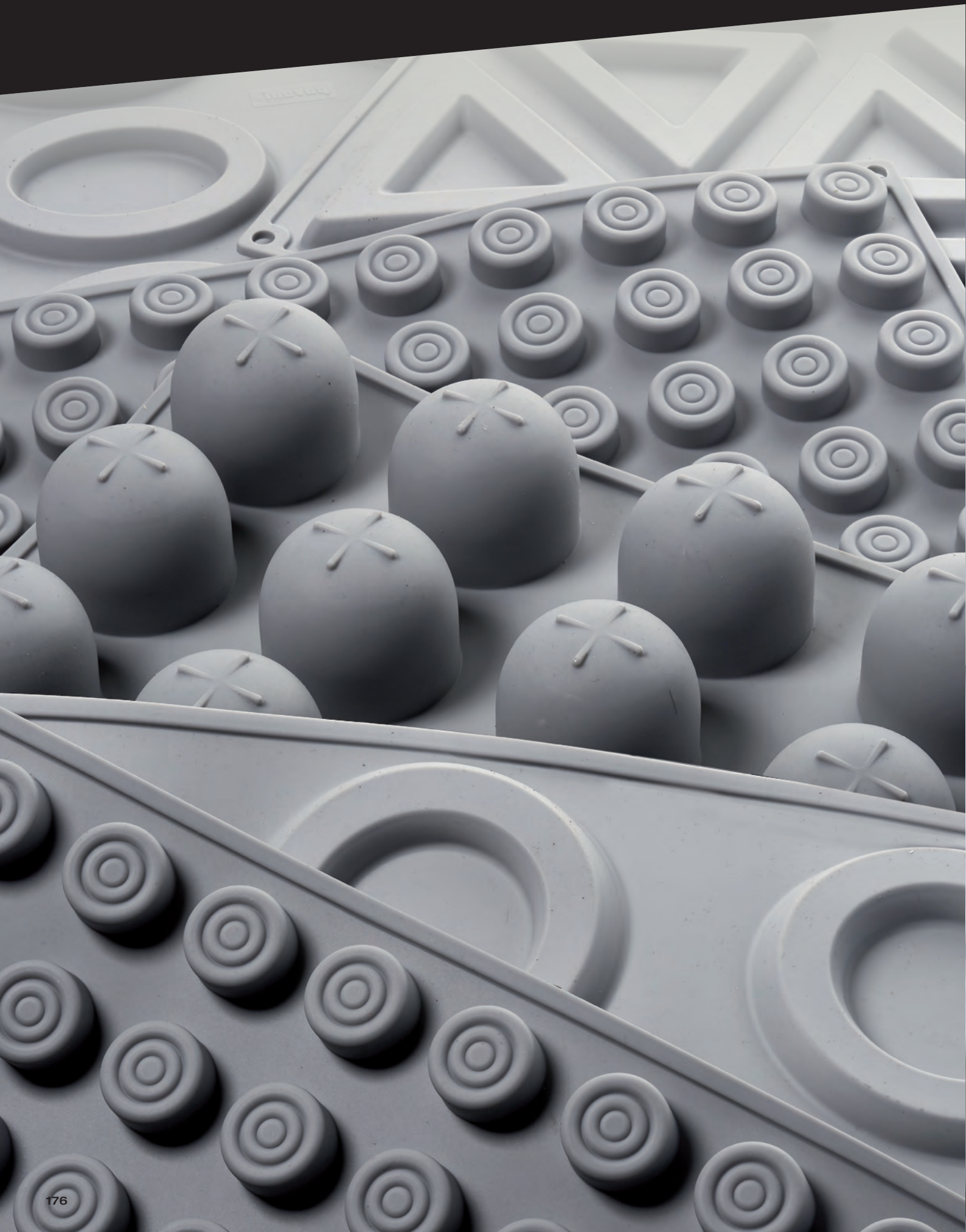
PASTICCERIA & RISTORAZIONE



FOO'D

"Pavoni Italia e lo Chef Davide Oldani si incontrano. Da un confronto stimolante e ricco nascono due stampi originali per la creazione di piatti, dessert o proposte di pasticceria".

"Pavoni Italia and Chef Davide Oldani meet. From a stimulating and rich exchange, two original moulds are born, made for the creation of main dishes, desserts or pastry suggestions".

“BATTUTA D’INIZIO”
Mousse di Gorgonzola e zafferano su Teff germogliato
Gorgonzola and saffron mousse on the germinated Teff

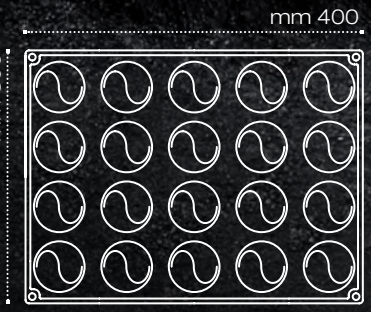
© Brambilla Serrani

PX4327

BATTUTA D’INIZIO

20 impronte / *indents*
Ø mm 55 / Vol: ~ 80 ml

REGISTERED DESIGN

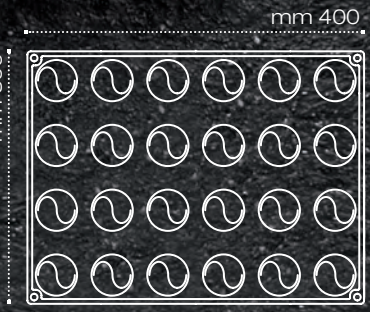


PX4338

BATTUTA D’INIZIO

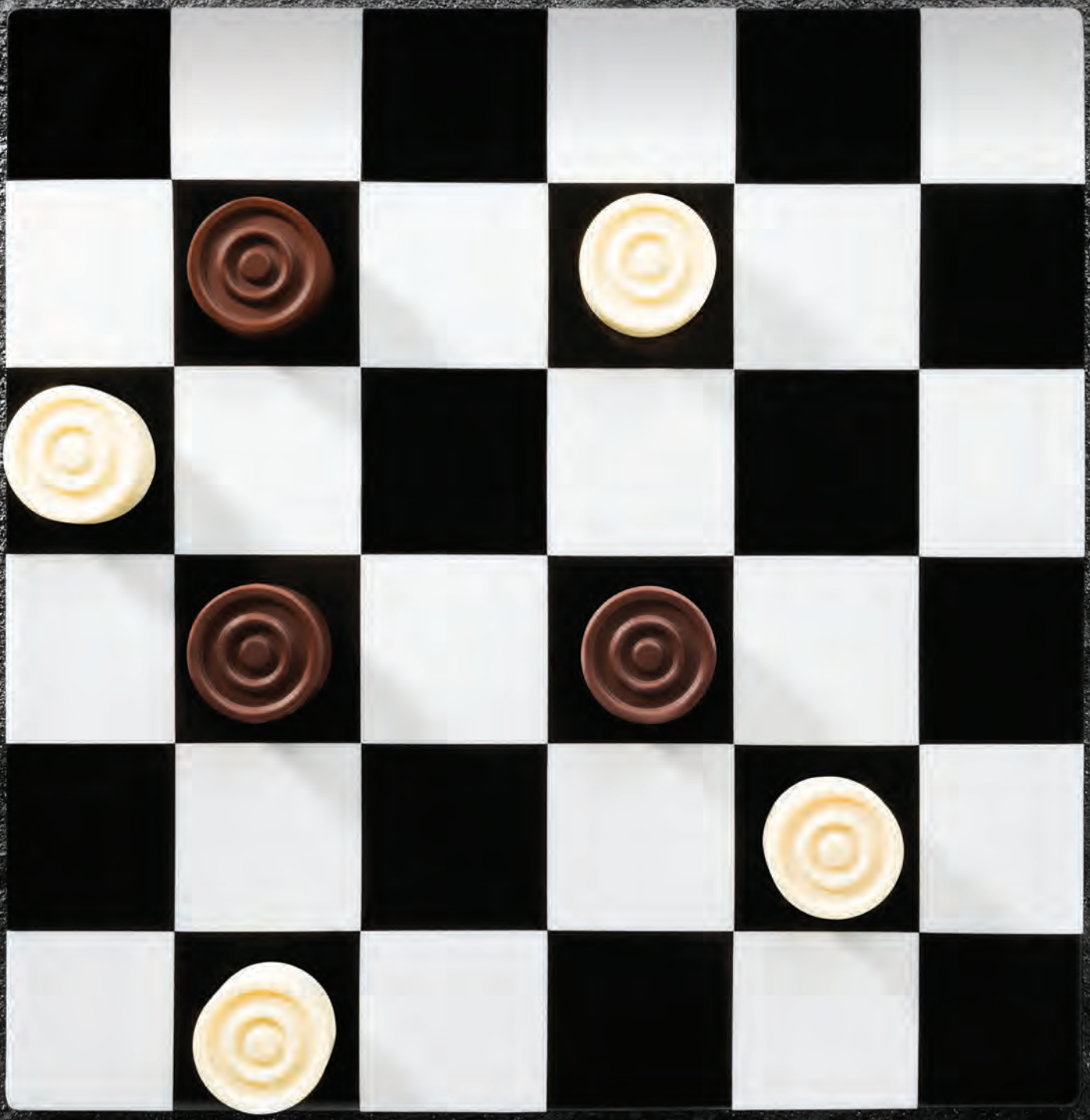
24 impronte / *indents*
Ø mm 45 / Vol: ~ 48 ml

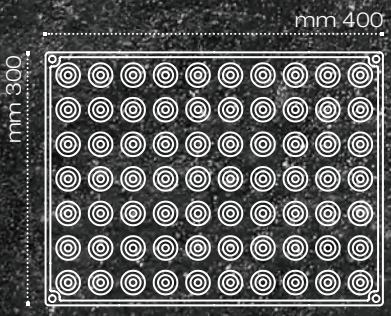
REGISTERED DESIGN



© Brambilla Serrani

"DAMA"
Praline tre colori con pinoli, mele e uvette
Tricolour praline with pine nut, apple and raisin





PX4328

DAMA

70 impronte / *indents*
Ø mm 25
Vol: ~ 5,5 ml

REGISTERED DESIGN

Gourmand

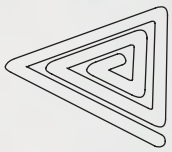
GUARDA IL VIDEO
WATCH THE VIDEO!

Grazie al confronto tra professionisti nasce Gourmand. Stampi in silicone dai molteplici usi, per la pasticceria e la ristorazione.
Dolce o salato, caldo o freddo, creme o mousse, flan o biscotti, tutto può essere modellato, reso regolare ed impeccabile.
La giusta quantità per guarnire e personalizzare le vostre creazioni, una base di partenza per creare. Dopo averli provati non tornerete più indietro…
Buon divertimento ;)

Gourmand is created thanks to the exchange of ideas between experts. Silicone pastry moulds, for several purposes, for pastry-making or for catering. Anything can be shaped, adjusted to perfection: sweet or savory food, hot or cold, cream or mousse, flans or biscuits.
The perfect quantity to decorate or add a special touch to your creations, a starting point. After having tested them, you will come back for more..
Enjoy ;)

Paolo Griffa

"IPNOSI IN VERDE"
Risotto alle fave, crema di stracciatella e capesante
Risotto with broad beans, stracciatella and scallops

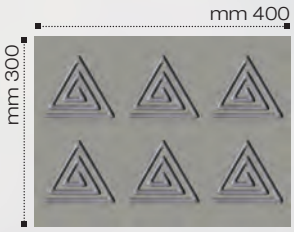


GG009

SPIRALE TRIANGOLO

6 impronte / *indents*
mm 135 X 120 X 5 H
Vol: ~ 25 ml

REGISTERED DESIGN



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"GRAPEFRUIT SHADES"
Colori e consistenze di pompelmo
Colors and textures of grapefruit

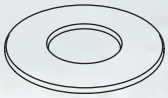
GG001

ANELLO PICCOLO

11 impronte / *indents*
Ø mm 90 X 3,5 H
Vol: ~ 15 ml

REGISTERED DESIGN

"SPRING"
Cavolfiori in salsa Bernese
Cauliflowers with Béarnaise sauce



GG002

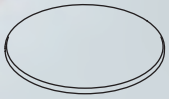
ANELLO GRANDE

6 impronte / *indents*
Ø mm 110 X 3,5 H
Vol: ~ 26 ml

REGISTERED DESIGN

Gourmand

"NORDIC MACKEREL"
Sgombro e rapa rossa
Mackerel and red turnip

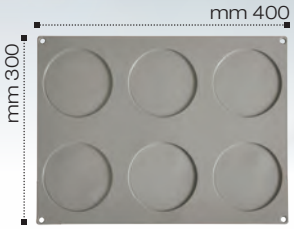


GG003

DISCO GRANDE

6 impronte / *indents*
Ø mm 110 X 3,5 H
Vol: ~ 33 ml

REGISTERED DESIGN



"DROP AND PATATO"
Insalata di patate
con lumache
Potatoes salad
with snails

GG004

DISCO PICCOLO

11 impronte / *indents*
Ø mm 90 X 3,5 H
Vol: ~ 22 ml

REGISTERED DESIGN

"TWIST AND TROUT"
Trota in guazzetto di prezzemolo
Trout stew with parsley

GG005

SPIRALE

6 impronte / *indents*
Ø mm 120 X 110 X 3,5 H
Vol: ~ 15 ml

REGISTERED DESIGN

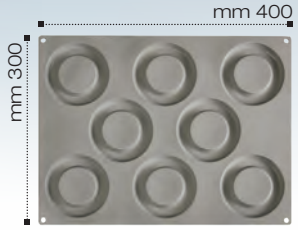
"SPICY CHEESECAKE"
Cheesecake e spezie
Spicy cheesecake

GG006

TONDO

8 impronte / *indents*
Ø mm 100 X 10 H
Vol: ~ 50 ml

REGISTERED DESIGN



"BAGNACAUDA STYLE"
Verdure croccanti,
acciughe, olio e aglio
Crunchy vegetables,
anchovies,
oil and garlic

GG007

OVALE

9 impronte / *indents*
mm 105 X 80 X 10 H
Vol: ~ 33 ml

REGISTERED DESIGN

"TRIUM-CIOCCOLATO"
Latte - fondente - bianco con pergamena di pera e fiori
Milk, dark and white chocolate with pear
and flowers parchment

GG008

TRIANGOLO

9 impronte / *indents*
mm 120 x 10 X 10 H
Vol: ~ 40 ml

REGISTERED DESIGN

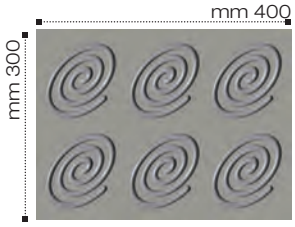
"SAUVAGE"
Anatra arrosto ai profumi di
campo e bosco
Roasted Duck with garden
and forest flavours

GG010

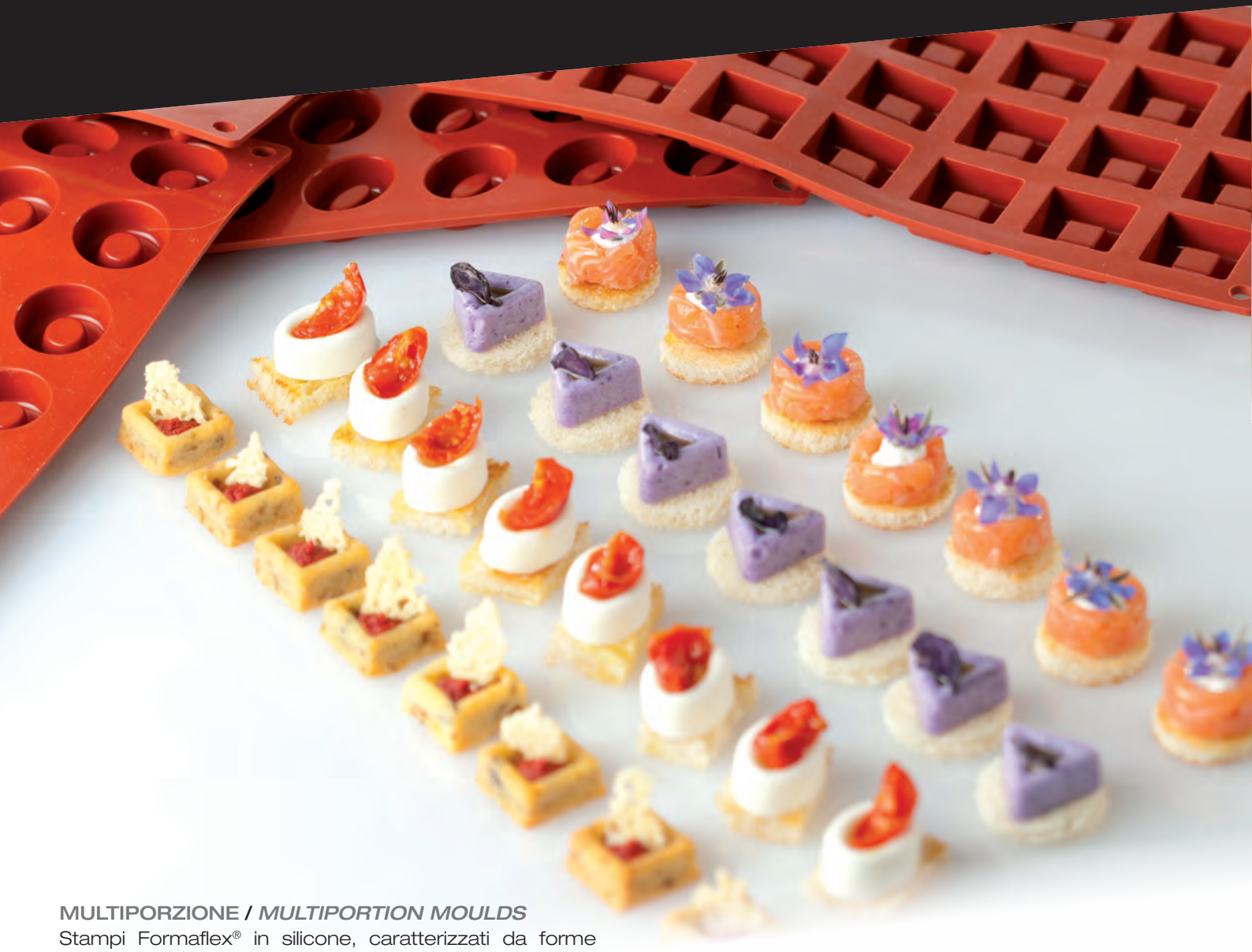
SPIRALE OVALE

6 impronte / *indents*
mm 138 X 95 X 6 H
Vol: ~ 28 ml

REGISTERED DESIGN



FORMAFLEX



MULTIPORZIONE / *MULTIPORTION MOULDS*

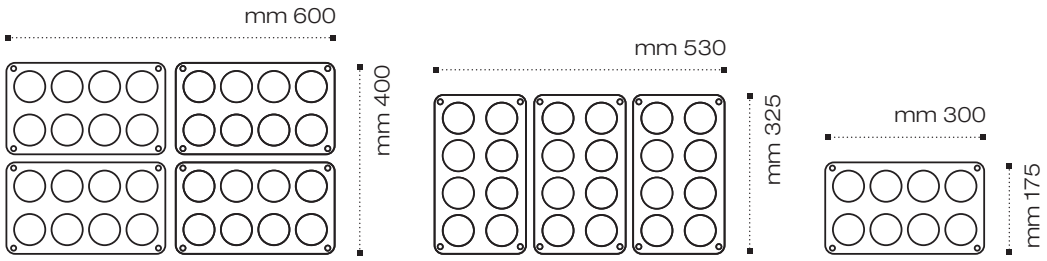
Stampi Formaflex® in silicone, caratterizzati da forme creative e piacevoli per realizzare monoporzioni e mignon dolci o salate. Formato unico 175x300 mm, pari ad un terzo di Gastronorm e un quarto delle teglie da pasticceria (600x400 mm), per garantire perfetta compatibilità con le attrezzature professionali. Resistono da -40°C a +250°.

Formaflex® silicone moulds featured with creative and nice shapes, easy to realize sweet or salty monoportions. Unique size 175x300 mm, equal to third part Gastronorm and 1/4 professional trays 600x400 mm, to grant a perfect matching with professional equipment. Resistance between -40° up to +250°C.

TORTIERE / *CAKE MOULDS*

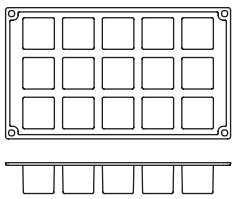
Svariate tortiere Formaflex® in silicone per prodotti dolci e salati. Elevata antiaderenza per sformare il prodotto in modo perfetto. Resistono da -40°C a +250°.

Variety of silicone cake moulds Formaflex® for sweet and salty products. High level of no-stick performance to demould the product in a perfect way. Resistance between -40°C up to +250°C.



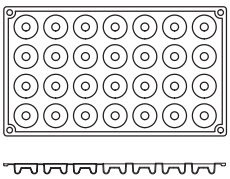
La misura dei Formaflex® multiporzione è 1/3 di una teglia Gastronorm e 1/4 di una teglia 600x400 mm.

Formaflex® sizes are equal 1/3 Gastronorm and 1/4 professional trays 600x400 mm.



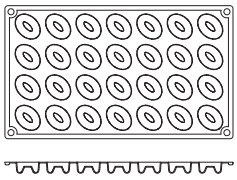
FR103

CUBO
mm 40 x 40 x 40 H
Vol. 62 ml
15 impronte/*indents*



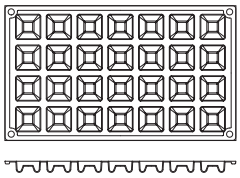
FR073

MICRO SAVARIN TONDO
Ø mm 30 x 13,5 H
vol. 7,5 ml
28 impronte/*indents*



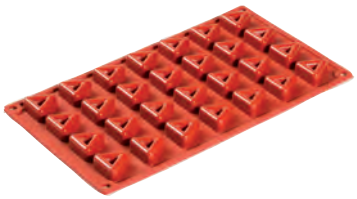
FR074

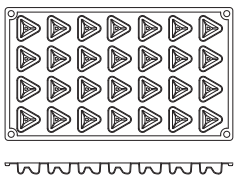
MICRO SAVARIN OVALE
mm 35 x 25 x 13,5 H
vol. 7,5 ml
28 impronte/*indents*



FR075

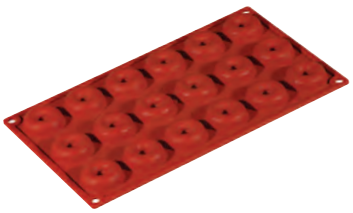
MICRO SAVARIN QUADRATO
mm 30 x 30 x 13,5 H
vol. 9,5 ml
28 impronte/*indents*

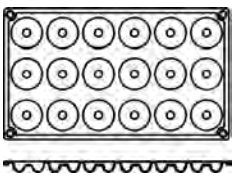




FR076

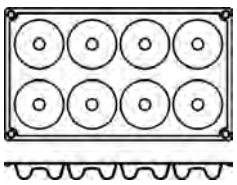
MICRO SAVARIN TRIANGOLO
mm 30 x 30 x 13,5 H
vol. 6,5 ml
28 impronte/*indents*





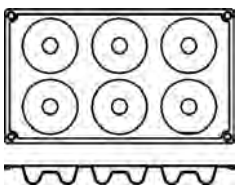
FR005

MINI SAVARIN
Ø mm 41 x 12 H
vol. 12 ml
18 impronte/*indents*



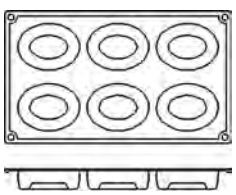
FR010

SAVARIN
Ø mm 65 x 21 H
vol. 49 ml
8 impronte/*indents*



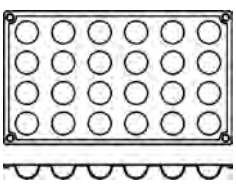
FR015

SAVARIN
Ø mm 72 x 23 H
vol. 67 ml
6 impronte/*indents*



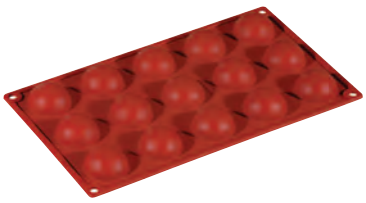
FR049

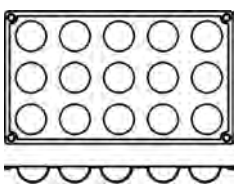
SAVARIN OVALE
mm 80 x 60 x 25 H
vol. 74 ml
6 impronte/*indents*



FR004

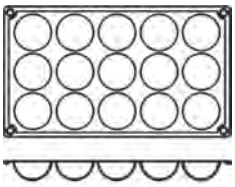
SEMISFERA
Ø mm 30 x 17 H
vol. 8,5 ml
24 impronte/*indents*





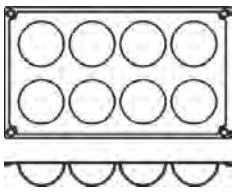
FR003

SEMISFERA
Ø mm 40 x 20 H
vol. 17 ml
15 impronte/*indents*



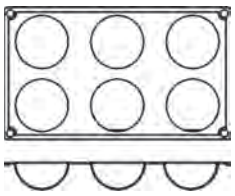
FR039

SEMISFERA
Ø mm 50 x 23 H
vol. 33 ml
15 impronte/*indents*



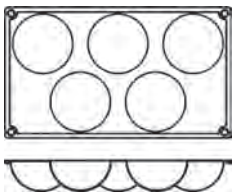
FR038

SEMISFERA
Ø mm 60 x 30 H
vol. 57 ml
8 impronte/*indents*



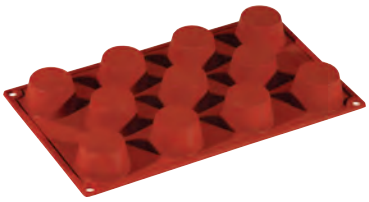
FR001

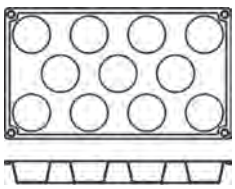
SEMISFERA
Ø mm 70 x 35 H
vol. 89 ml
6 impronte/*indents*



FR018

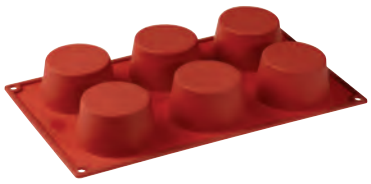
SEMISFERA
Ø mm 80 x 40 H
vol. 134 ml
5 impronte/*indents*

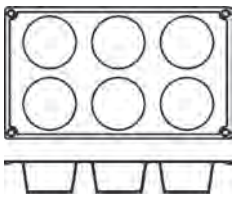




FR020

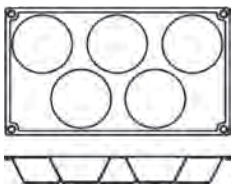
MINI MUFFIN
Ø mm 50 x 28 H
vol. 43 ml
11 impronte/*indents*





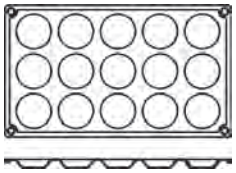
FR008

MUFFIN
Ø mm 70 x 40 H
vol. 130 ml
6 impronte/*indents*



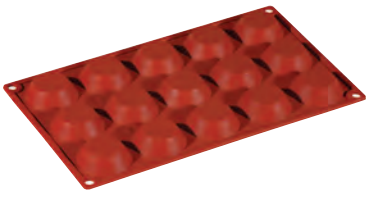
FR029

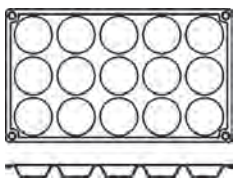
MUFFIN
Ø mm 80 x 35 H
vol. 110 ml
5 impronte/*indents*



FR011

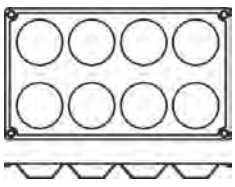
MINI TARTELLETTA
Ø mm 45 x 10 H
vol. 12 ml
15 impronte/*indents*





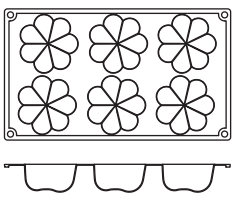
FR016

TARTELLETTA
Ø mm 50 x 15 H
vol. 20 ml
15 impronte/*indents*



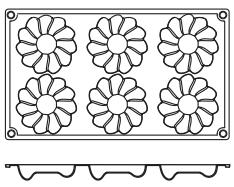
FR040

TARTELLETTA
Ø mm 60 x 17 H
vol. 35 ml
8 impronte/*indents*



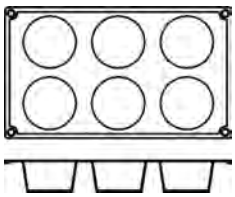
FR077

CHARLOTTE
Ø mm 78 x 36 H
vol. 110 ml
6 impronte/*indents*



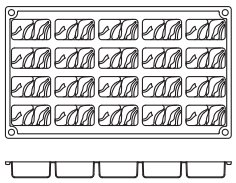
FR078

ST. HONORÉ
Ø mm 80 x 21 H
vol. 55 ml
6 impronte/*indents*



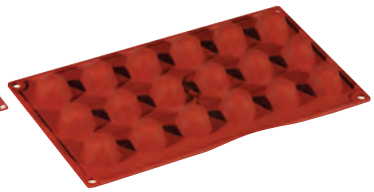
FR065

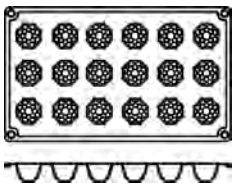
CUPCAKE
Ø mm 50 x 35 H
vol. 100 ml
6 impronte/*indents*



FR068

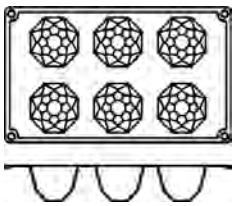
TORRONCINO
mm 50 x 25 x 20 H
vol. 25 ml
20 impronte/*indents*





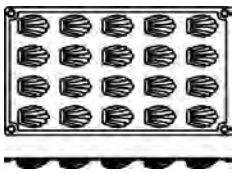
FR033

DIAMANTE PICCOLO
Ø mm 35 x 23 H
vol. 13 ml
18 impronte/*indents*



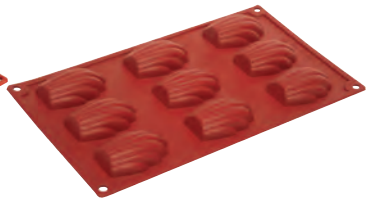
FR034

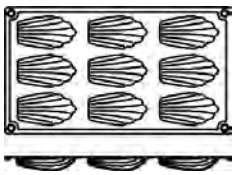
DIAMANTE
Ø mm 68 x 45 H
vol. 80 ml
6 impronte/*indents*



FR026

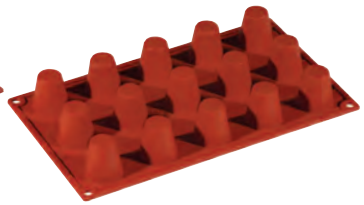
MADELEINE PICCOLA
mm 42 x 30 x 11,5 H
vol. 8 ml
20 impronte/*indents*

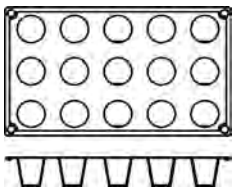




FR021

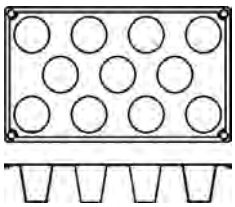
MADELEINE
mm 68 x 45 x 18 H
vol. 30 ml
9 impronte/*indents*





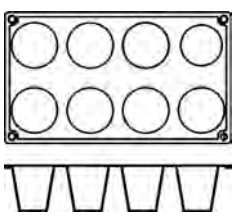
FR031

BABÀ PICCOLO
Ø mm 35 x 38 H
vol. 25 ml
15 impronte/*indents*



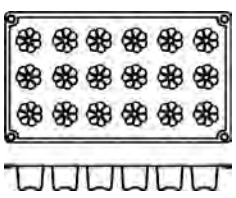
FR030

BABÀ MEDIO
Ø mm 45 x 48 H
vol. 51 ml
11 impronte/*indents*



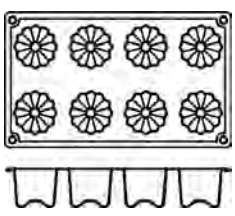
FR002

BABÀ GRANDE
Ø mm 55 x 60 H
vol. 97 ml
8 impronte/*indents*



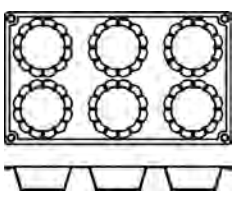
FR037

MINI CANNELLE
Ø mm 35 x 35 H
vol. 24 ml
18 impronte/*indents*



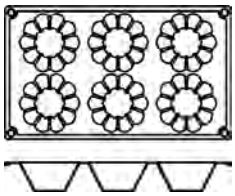
FR032

CANNELLE
Ø mm 56 x 50 H
vol. 70 ml
8 impronte/*indents*



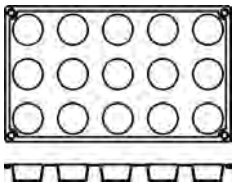
FR027

BRIOCHETTE CANNELLATA
Ø mm 79 x 30 H
vol. 109 ml
6 impronte/*indents*



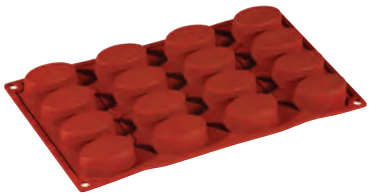
FR012

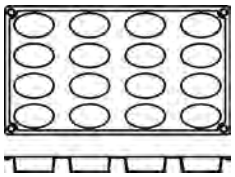
BRIOCHETTE CANNELLATA
Ø mm 79 x 37 H
vol. 100 ml
6 impronte/*indents*



FR024

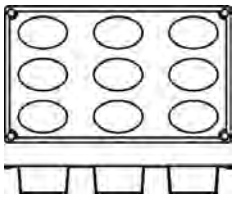
PETIT FOUR
Ø mm 40 x 20 H
vol. 22 ml
15 impronte/*indents*





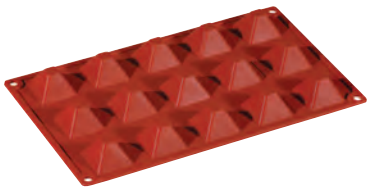
FR009

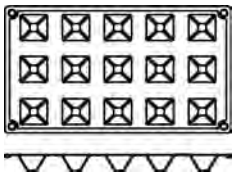
MINI OVALE
mm 53 x 33 x 20 H
vol. 28 ml
16 impronte/*indents*



FR041

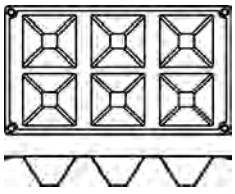
OVALE
mm 65 x 41 x 34 H
vol. 52 ml
9 impronte/*indents*





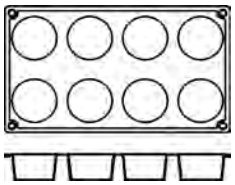
FR013

MINI PIRAMIDE
mm 36 x 36 x 22 H
vol. 13 ml
15 impronte/*indents*



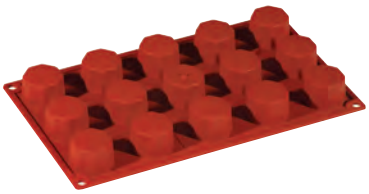
FR007

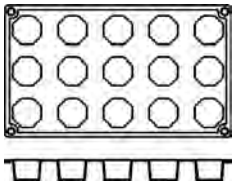
PIRAMIDE
mm 71 x 71 x 40 H
vol. 92 ml
6 impronte/*indents*



FR017

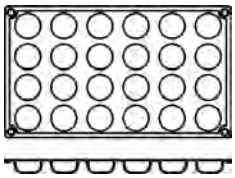
CILINDRO
Ø mm 60 x 35 H
vol. 89 ml
8 impronte / indents





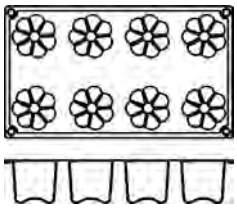
FR022

OTTAGONO
Ø mm 38 x 26 H
vol. 28 ml
15 impronte/*indents*



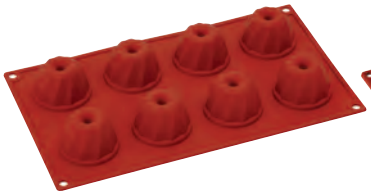
FR006

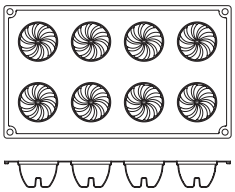
POMPONETTE
Ø mm 34 x 16 H
vol. 13 ml
24 impronte/*indents*



FR035

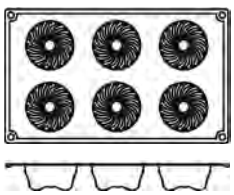
BAVARESE
Ø mm 57 x 57 H
vol. 110 ml
8 impronte/*indents*





FR069

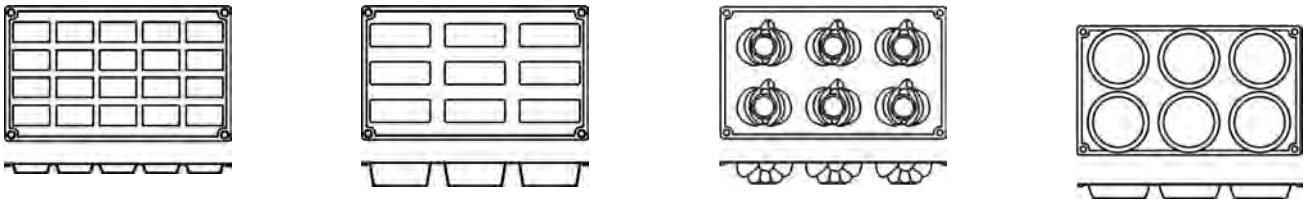
MINI GUGLHUPF
Ø mm 52 x 32 H
vol. 50 ml
8 impronte/*indents*



FR046

MINI GUGLHUPF
Ø mm 60 x 33 H
vol. 70 ml
6 impronte/*indents*

***** a richiesta / *on demand*



FR014

MINI FINANZIERE
mm 49 x 26 x 11 H
vol. 11 ml
20 impronte/*indents*

FR028

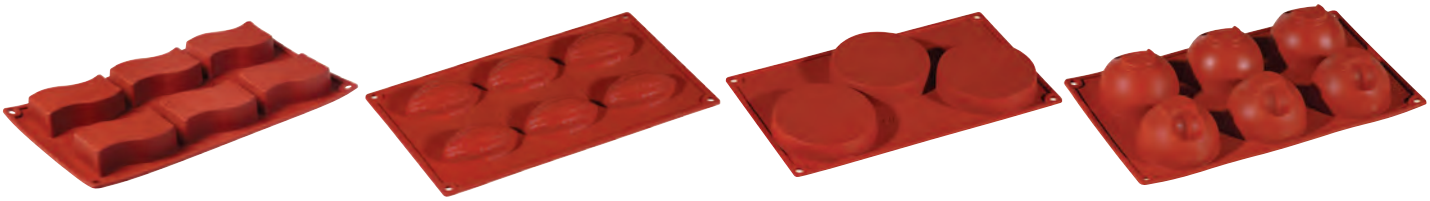
CAKE
mm 80 x 30 x 30 H
vol. 62 ml
9 impronte/*indents*

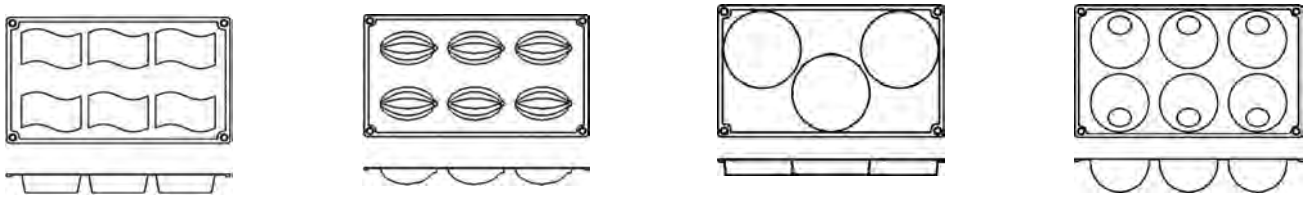
FR050

ZUCCHE
mm 72 x 61 x 28 H
vol. 60 ml
6 impronte/*indents*

FR047

TORTINE
Ø mm 80 x 18 H
vol. 85 ml
6 impronte/*indents*





FR036

RETTANGOLO ONDINE
mm 80 x 45 x 25 H
vol. 85 ml
6 impronte/*indents*

FR048

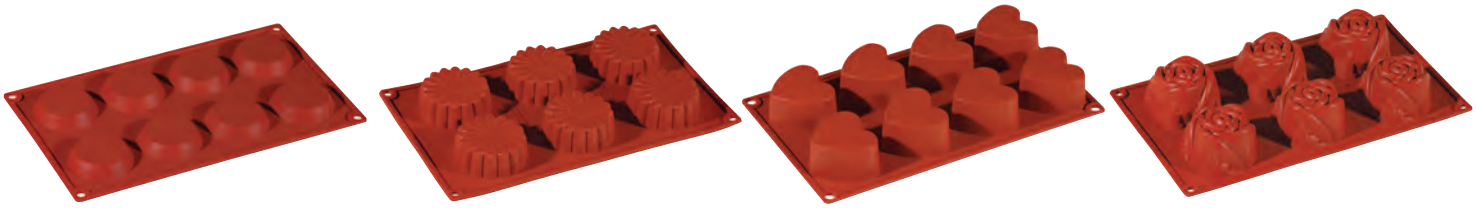
CABOSSIDE
mm 76 x 46 x 23 H
vol. 30 ml
6 impronte/*indents*

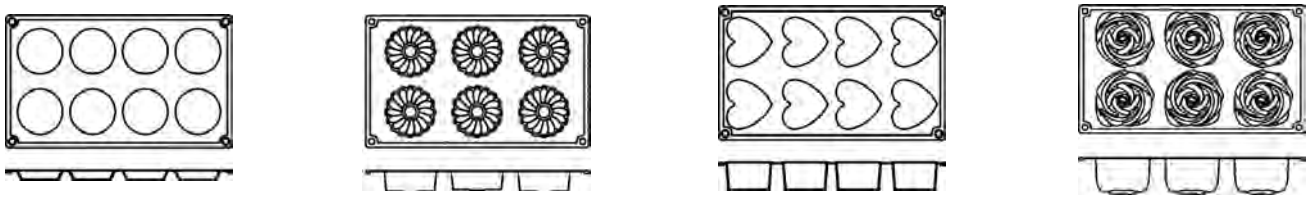
FR023

DISCO PER BISCUIT
Ø mm 103 x 20 H
vol. 160 ml
3 impronte/*indents*

FR053

SEMISFERE ACCOPPIATE
Ø mm 75 x 43H
vol. 128 ml
6 impronte/*indents*





FR019

FLORENTINE
Ø mm 60 x 12 H
vol. 27 ml
8 impronte/*indents*

FR045

MINI MARGHERITA
Ø mm 68 x 27 H
vol. 75 ml
6 impronte/*indents*

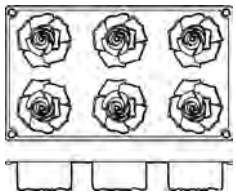
FR025

CUORE
mm 65 x 60 x 35 H
vol. 97 ml
8 impronte/*indents*

FR052

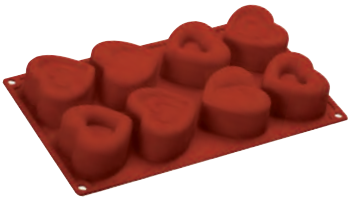
ROSE
Ø mm 75 x 40 H
vol. 90 ml
6 impronte/*indents*

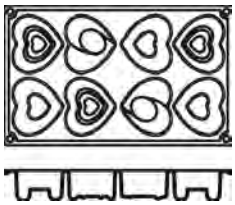
***** a richiesta / *on demand*



FR056

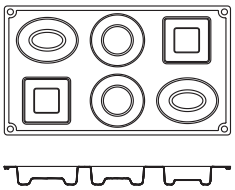
ROSE FIORITE
Ø mm 70 x 37 H
vol. 100 ml
6 impronte/*indents*





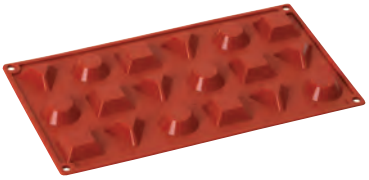
FR064

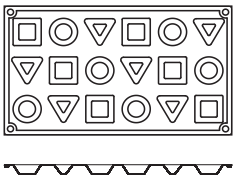
CUORI MISTI
mm 60 x 75 x 67 H
vol. 110 ml
8 impronte/*indents*



FR070

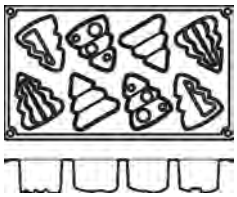
OVALE TONDO QUADRO
mm 80 x 70 x 23 H
vol. 75 ml
6 impronte/*indents*





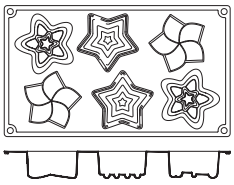
FR071

TONDO QUADRO TRIANGOLO
mm 40 x 36 x 12 H
vol. 8 ml
18 impronte/*indents*



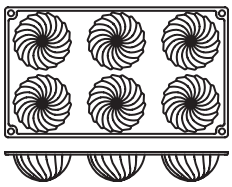
FR066

ALBERELLI MISTI
mm 70 x 58 x 44 H
vol. 100 ml
8 impronte/*indents*



FR067

STELLE MISTE
Ø mm 82 x 37 H
vol. 110 ml
6 impronte/*indents*



FR096

SWIRL
Ø mm 75 x 38 H
vol. 110 ml
6 impronte/*indents*

KE998

Ø mm 180 - H 70 mm
vol. 1760 ml

KE999

Ø mm 240 - H 70 mm
vol. 3130 ml

FRT001

TONDA
Ø 200 mm - H 40 mm
vol. 1150 ml

FRT002

TONDA
Ø 220 mm - H 40 mm
vol. 1400 ml

FRT003

TONDA
Ø 240 mm - H 42 mm
vol. 1850 ml

FRT004

TONDA
Ø 260 mm - H 45 mm
vol. 2250 ml

FRT005

TONDA
Ø 280 mm - H 45 mm
vol. 2600 ml

FRT051

TONDA CANNELLATA
Ø 260 mm - H 30 mm
vol. 1350 ml

FRT052

TONDA CANNELLATA
Ø 280 mm - H 30 mm
vol. 1600 ml

FRT053

TONDA CANNELLATA
Ø 300 mm - H 30 mm
vol. 1850 ml

FRT054

TONDA CANNELLATA
CON FONDO RIALZATO
Ø 260 mm - H 30 mm
vol. 1350 ml

FRT056

TONDA CANNELLATA
CON FONDO RIALZATO
Ø 300 mm - H 30 mm
vol. 1770 ml

FRT058

CROSTATA
Ø 280 mm - H 30 mm
vol. 1700 ml

FRT103

CIAMBELLA DENTATA
Ø 240 mm - H 60 mm
vol. 1685 ml

FRT104

GUGLHUPF
Ø 220 mm - H 110 mm
vol. 2750 ml

FRT077

RETTANGOLARE
mm 280 x 240 - H 40 mm
vol. 2670 ml

FRT106

PLUMCAKE
mm 240 x 105 - H 65 mm
vol. 1385 ml

FRT120

PLUMCAKE
mm 280 x 105 - H 65 mm
vol. 1660 ml

FRT102

FIORE
Ø 200 mm - H 40 mm
vol. 1265 ml

FRT115

ORSACCHIOTTO
mm 280 x 180 - H 55 mm
vol. 1960 ml

Covering

COVERING di PAVONI ITALIA è un essenziale supporto per il lavoro del professionista del dolce. Prodotti di alta qualità, ideali per lo stoccaggio e la conservazione ottimale di ogni creazione. COVERING è disponibile in due altezze, abbinabile al suo vassoio TRAY e alle teglie 60x40 cm.

PLUS:

- ✓ Inalterabile agli urti e alle basse temperature
- ✓ Sovrapponibile e inseribile
- ✓ Massima trasparenza
- ✓ Evita la condensa nello stoccaggio in frigoriferi abbattitori

COVERING by PAVONI ITALIA is an essential tool for professionals. High-quality products suitable for storage and perfect preservation of each creation. COVERING comes in two practical heights matching the TRAY and the trays 60x40 cm.

PLUS:

- ✓ *Can withstand impacts and low temperatures*
- ✓ *Stackable and nestable*
- ✓ *Fully trasparent*
- ✓ *Prevents the condensation during the storage in the blast chillers*

COVER 55

COPERCHIO

mm 585 × 390 × 55 H

COVER 85

COPERCHIO

mm 585 × 390 × 85 H

TRAY

VASSOIO

mm 590 × 395 × 28 H

PACKAGING

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

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

NEW

VP3BN
VASSOIETTI BIANCHI
WHITE TRAYS
Ø DIM. cm 8
Scatola da 250 pezzi
Box of 250 pieces

NEW

VP3NR
VASSOIETTI NERI
BLACK TRAYS
Ø DIM. cm 8
Scatola da 250 pezzi
Box of 250 pieces

NEW

VP3T
VASSOIETTI TRASPARENTI
TRANSPARENT TRAYS
Ø DIM. cm 8
Scatola da 250 pezzi
Box of 250 pieces

NEW

VP1T
VASSOIETTI TRASPARENTI
TRANSPARENT TRAYS
DIM. cm 8 x 8
Scatola da 250 pezzi
Box of 250 pieces

VP1BN
VASSOIETTI BIANCHI
WHITE TRAYS
DIM. cm 8 x 8
Scatola da 250 pezzi
Box of 250 pieces

VP1NR
VASSOIETTI NERI
BLACK TRAYS
DIM. cm 8 x 8
Scatola da 250 pezzi
Box of 250 pieces

VP2BN
VASSOIETTI BIANCHI
WHITE TRAYS
DIM. cm 13 x 3,8
Scatola da 250 pezzi
Box of 250 pieces

VP2NR
VASSOIETTI NERI
BLACK TRAYS
DIM. cm 13 x 3,8
Scatola da 250 pezzi
Box of 250 pieces

Vassoietti per mignon
Mignon trays

Pratici vassoietti termoformati per mignon ideali per lo stoccaggio ed il trasporto. Tre diverse forme per accogliere i Pavoflex mignon. La trasparenza del materiale consente di mostrare completamente il prodotto al cliente. Resistenti all'umidità e non deformabili, sono perfetti per essere presi con le pinze o con le mani.

Practical thermoformed trays for mignon, ideal for storage and transport. Three different shapes to contain all Pavoflex mignon. The transparent material allows you to fully display the product to the customer. Moisture resistant and non-deformable, they are perfect to be taken with tongs or hands.

VM1

Mignon tondo
round
Ø mm 42 x 8 H
2000 pcs / *box*

VM2

Mignon quadrato
square
mm 42 x 42 x 8 H
2000 pcs / *box*

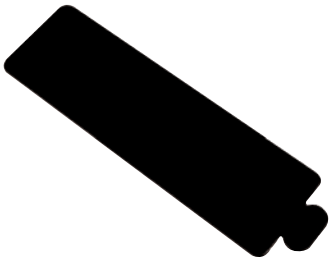
VM3

Mignon rettangolare
rectangular
mm 62 x 26 x 8 H
2000 pcs / *box*

Vassoi per monoporzione
Monoportion trays

VC1

vassoio oro / *gold tray*
mm 140 x 40
200 pcs / *box*



VC2

vassoio nero / *black tray*
mm 140 x 40
200 pcs / *box*

VC4

vassoio oro / *gold tray*
mm 85 x 85 x 7
250 pcs / *box*

VC5

vassoio nero / *gold tray*
mm 85 x 85 x 7
250 pcs / *box*

KS26

mm 162 x 131 x 206 H
Confezione
da 20 scatole
Box for 20 boxes

KS32

mm 160 x 160 x 220 H
Confezione da
12 scatole
Box for 12 boxes

KS38

mm 140 x 180 H
Confezione
da 40 scatole
Box for 40 boxes

KS49

mm 143 x 72 x 12 H
Confezione da 100
scatole in PET
Box for 100 PET boxes

GELATI

TOP ICE

Stampi in silicone per decoro vaschette gelato
Decorative silicone moulds for gelato pans

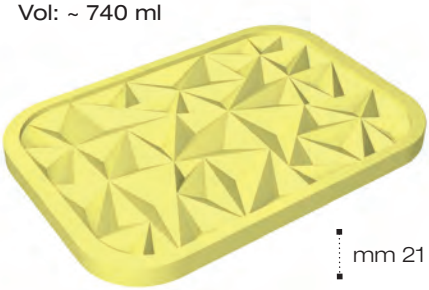
Gli stampi in silicone per creare originali e accattivanti texture da posizionare sulle vaschette gelato. Un colpo d'occhio fantastico per le vostre vetrine.
ADATTABILE PER VASCHETTA GELATO

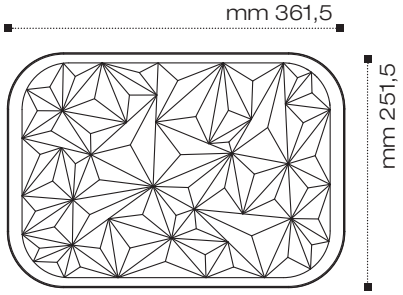
Silicone moulds to create original, interesting textures on gelato pans.A fantastic eye-catcher for your windows.

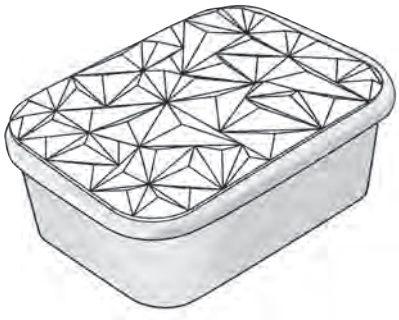
SUITABLE FOR GELATO PANS mm 360 x 250

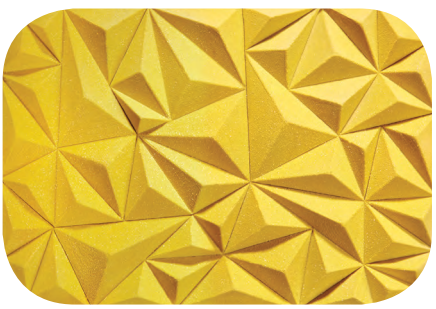
NEW

TOP100
ICEBERG
mm 361,5 x 251,5 x 21
Vol: ~ 740 ml



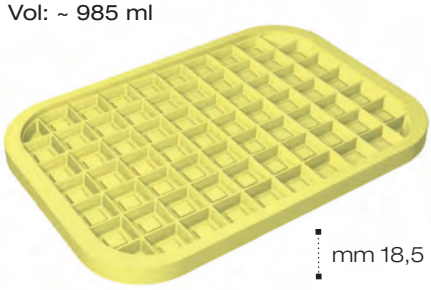


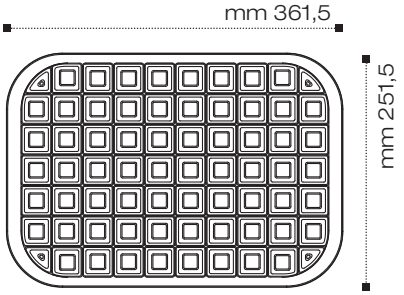




NEW

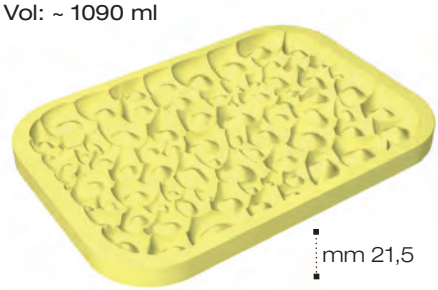
TOP101
TABLET
mm 361,5 x 251,5 x 18,5
Vol: ~ 985 ml

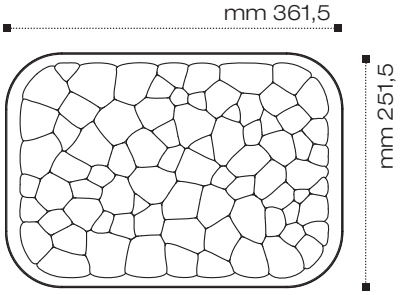




NEW

TOP102
CORAL
mm 361,5 x 251,5 x 21,5
Vol: ~ 1090 ml





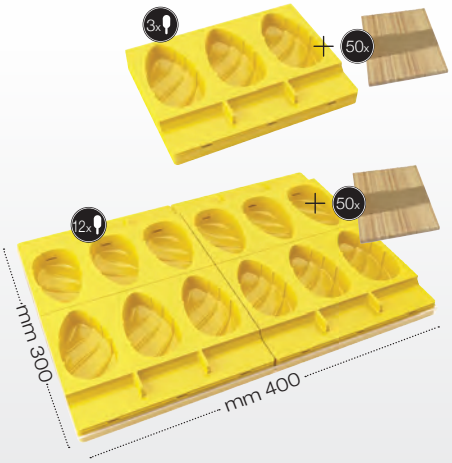
pavoGEL

MALIBÙ

Vol. 85 ml

PATENTED REGISTERED DESIGN

HOW TO USE
ISTRUZIONI PER L'USO
pag. 263



PL01

Stampo singolo
+ 50 stecchi
n° impronte per stampo: 3

Single Mould
+ 50 sticks
n° indents for mould: 3

KITPL01

Kit 4 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 12
n° kit per masterbox:16

Kit 4 moulds + tray
+ 50 sticks
n° indents for kit: 12
n° kit for masterbox: 16

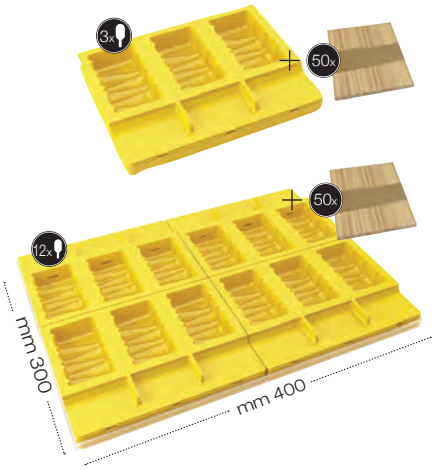
pavoGEL

MARACAIBO

Vol. 85 ml

PATENTED REGISTERED DESIGN

GUARDA IL VIDEO
WATCH THE VIDEO!



PL03

Stampo singolo
+ 50 stecchi
n° impronte per stampo: 3

Single Mould + 50 sticks
n° indents for mould: 3

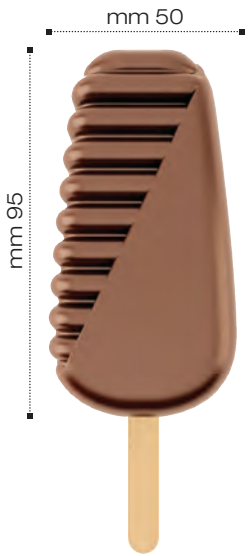
KITPL03

Kit 4 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 12
n° kit per masterbox: 16

Kit 4 moulds + tray
+ 50 sticks
n° indents for kit: 12
n° kit for masterbox: 16

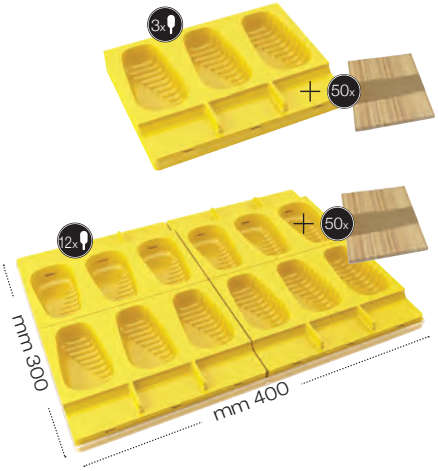
pavoGEL

ACAPULCO



Vol. 90 ml

PATENTED REGISTERED DESIGN



PL02

Stampo singolo + 50 stecchi
n° impronte per stampo: 3

Single Mould + 50 sticks
n° indents for mould: 3

KITPL02

Kit 4 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 12
n° kit per masterbox:16

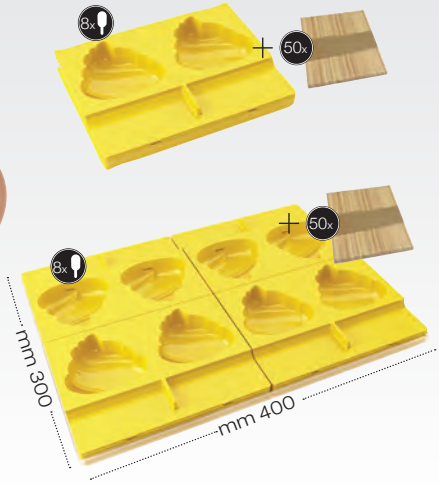
Kit 4 moulds + tray
+ 50 sticks
n° indents for kit: 12
n° kit for masterbox: 16

pavoGEL

HONOLULU

Vol. 100 ml

PATENTED REGISTERED DESIGN



PL04

Stampo singolo
+ 50 stecchi
n° impronte per stampo: 2

Single Mould + 50 sticks
n° indents for mould: 2

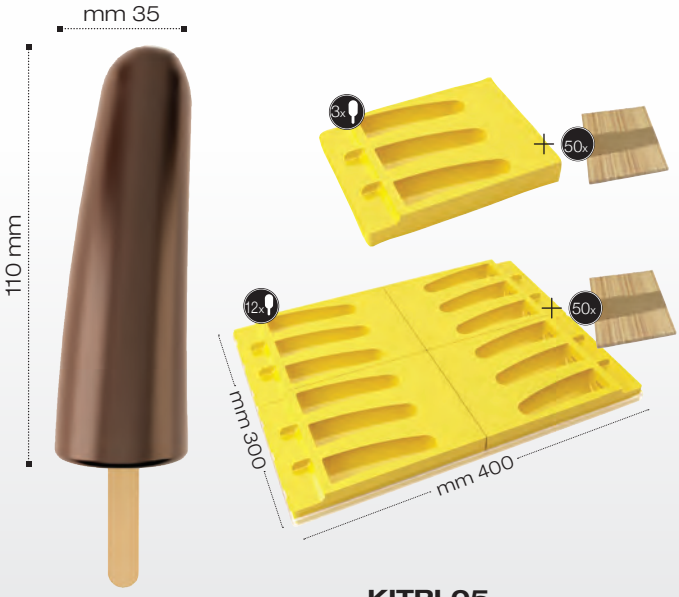
KITPL04

Kit 4 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 8
n° kit per masterbox:16

Kit 4 moulds + tray
+ 50 sticks
n° indents for kit: 8
n° kit for masterbox: 16

pavoGEL®

IPANEMA



Vol. 70 ml

PATENTED

PL05

Stampo singolo + 50 stecchi
n° impronte per stampo: 3

Single Mould + 50 sticks
n° indents for mould: 3

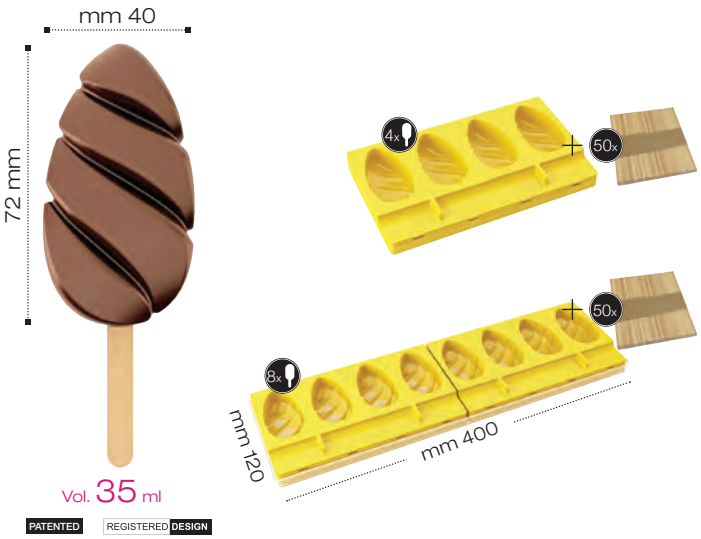
KITPL05

Kit 4 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 12
n° kit per masterbox:16

Kit 4 moulds + tray
+ 50 sticks
n° indents for kit: 12
n° kit for masterbox: 16

pavoGEL® POCKET

MALIBU



Vol. 35 ml

PATENTED REGISTERED DESIGN

PL06

Stampo singolo
+ 50 stecchi
n°impronte per stampo: 4

Single Mould + 50 sticks
n° indents for mould: 4

KITPL06

Kit 2 stampi
+ vassoio + 50 stecchi
n° impronte per kit: 8
n° kit per masterbox:12

Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 8
n° kit for masterbox: 12

pavoGEL® POCKET

MARACAIBO

Vol. 35 ml

PATENTED REGISTERED DESIGN

PL07

Stampo singolo
+ 50 stecchi
n° impronte per stampo: 4

Single Mould
+ 50 sticks
n° indents for mould: 4

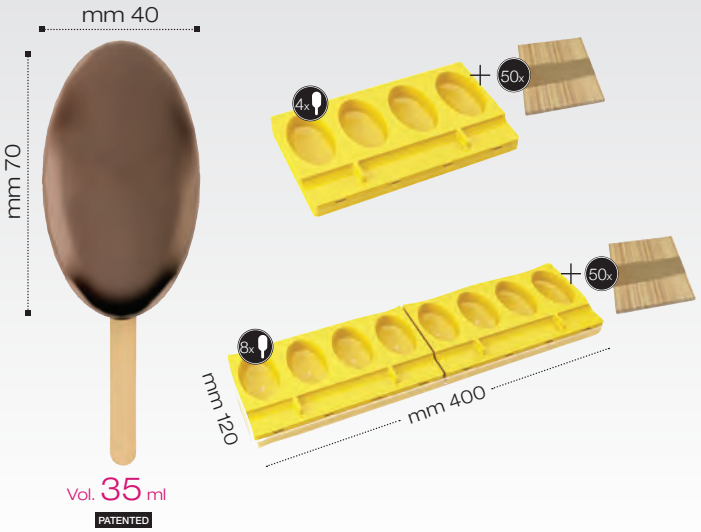
KITPL07

Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 8
n° kit per masterbox: 12

Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 8
n° kit for masterbox: 12

pavoGEL® POCKET

WAIKIKI



Vol. 35 ml

PATENTED

PL08

Stampo singolo + 50
stecchi
n° impronte per stampo: 4

Single Mould + 50 sticks
n° indents for mould: 4

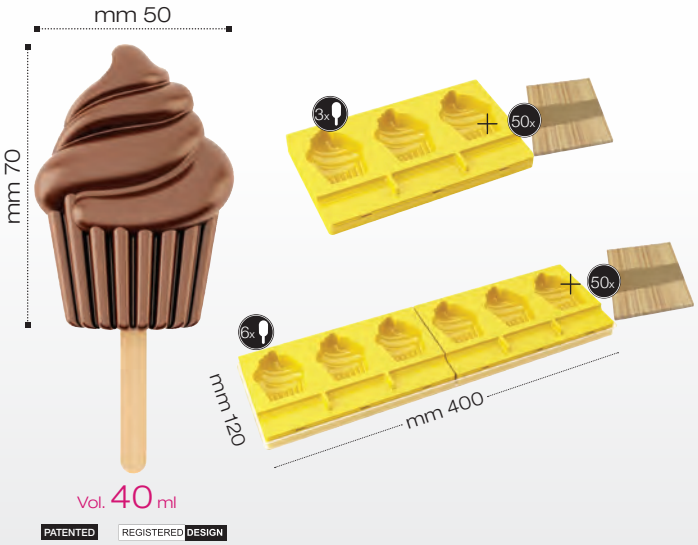
KITPL08

Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 8
n° kit per masterbox: 12

Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 8
n° kit for masterbox: 12

pavoGEL® POCKET

CUPCAKE

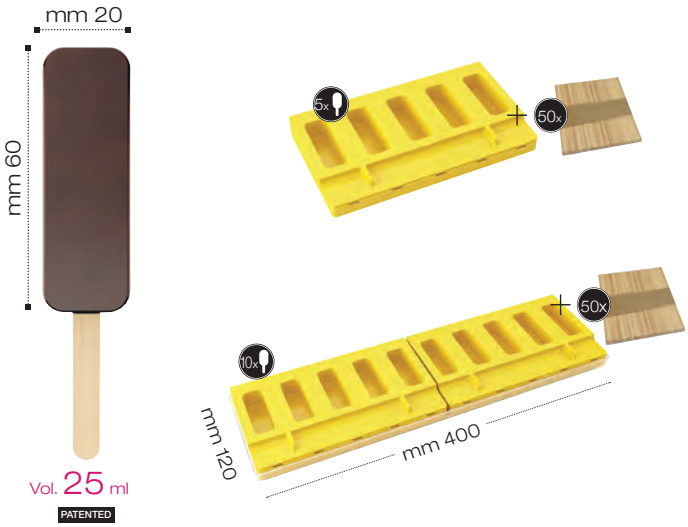


PL09
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 3
Single Mould
+ 50 sticks
n° indents for mould: 3

KITPL09
Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 6
n° kit per masterbox: 12
Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 6
n° kit for masterbox: 12

pavoGEL® SNACK

LINEAR

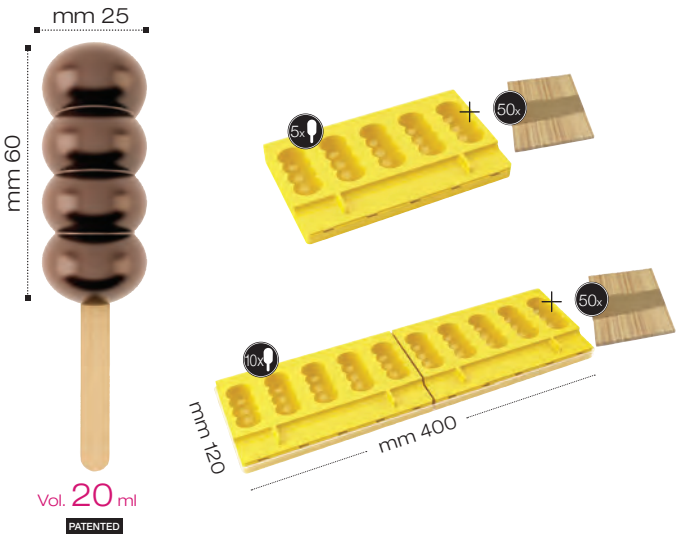


PL10
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 5
Single Mould + 50 sticks
n° indents for mould: 5

KITPL10
Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 10
n° kit per masterbox:12
Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 10
n° kit for masterbox: 12

pavoGEL® SNACK

BUBBLES

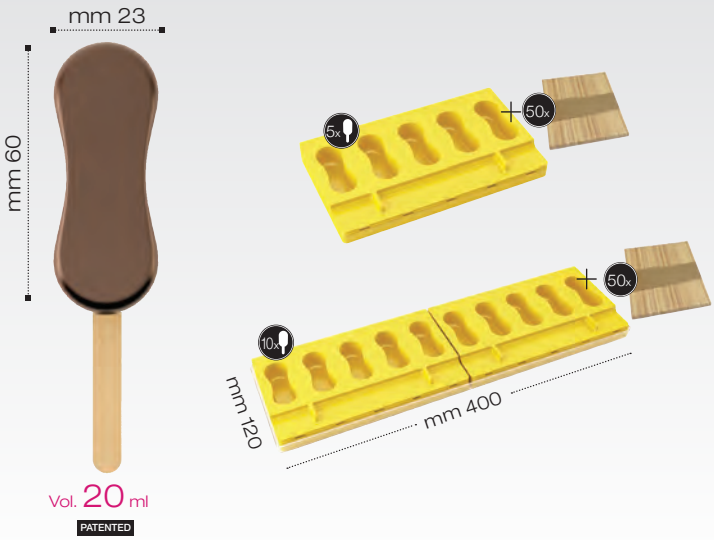


PL11
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 5
Single Mould + 50 sticks
n° indents for mould: 5

KITPL11
Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 10
n° kit per masterbox:12
Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 10
n° kit for masterbox: 12

pavoGEL® SNACK

ROUND



PL12
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 5
Single Mould
+ 50 sticks
n° indents for mould: 5

KITPL12
Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 10
n° kit per masterbox:12
Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 10
n° kit for masterbox: 12

pavoCOOKIE®

Attenzione! Sono a disposizione biscotti finiti Pavocookie e i coppapasta per realizzarli. Per maggiori informazioni contattare i nostri uffici commerciali.

Attention! Pavocookie cookies and Cutter to make them are available. For further information contact our sales department.

HOW TO USE
ISTRUZIONI PER L'USO
Pag. 263

GALLINA PINA

CK01

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

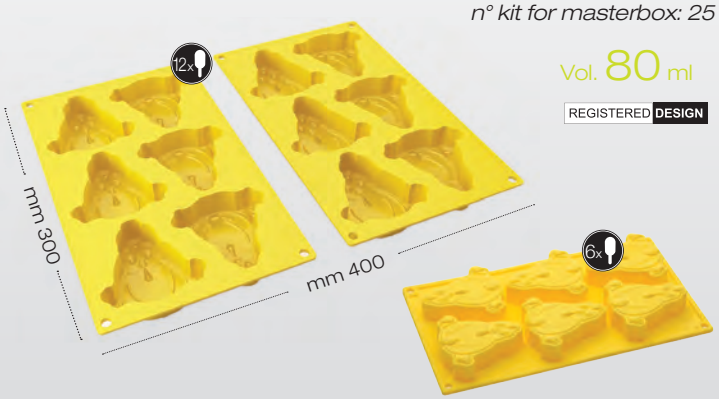
KITCK01

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 80 ml

REGISTERED DESIGN

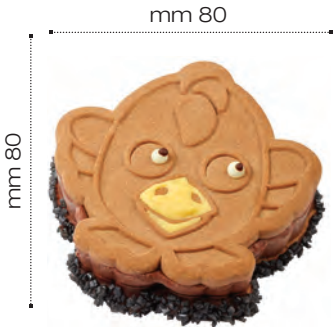


PULCINO PINO

CK02

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6



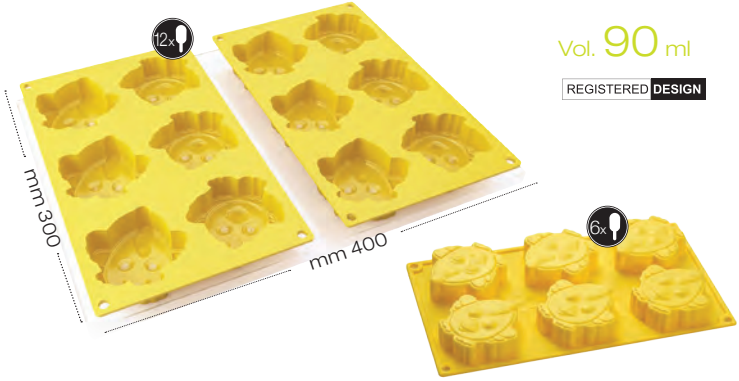
KITCK02

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 90 ml

REGISTERED DESIGN



CONIGLIO ROGER

CK03

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

KITCK03

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 75 ml

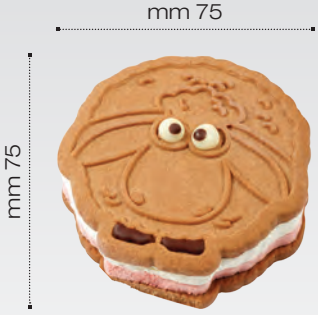
REGISTERED DESIGN

PECORA WENDY

CK04

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6



KITCK04

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 90 ml

REGISTERED DESIGN

MUCCA PETRONILLA

CK05

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

KITCK05

Kit 2 stampi
+ vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 90 ml

REGISTERED DESIGN

ORSO FOSCO

CK06

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

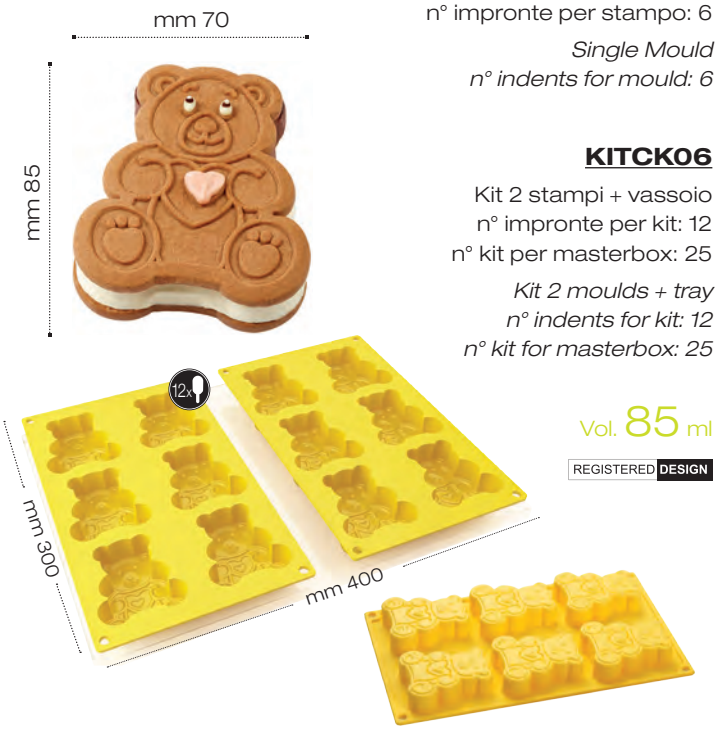
KITCK06

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 85 ml

REGISTERED DESIGN



ELEFANTE DANTE

CK07

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

KITCK07

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 85 ml

REGISTERED DESIGN

IPPOPOTAMO HIPPO

CK08

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

KITCK08

Kit 2 stampi + vassoio
n° impronte per kit: 12
n° kit per masterbox: 25

Kit 2 moulds + tray
n° indents for kit: 12
n° kit for masterbox: 25

Vol. 85 ml

REGISTERED DESIGN

ACCESSORI / Accessories

Coppapasta

CKCUTT01
Gallina Pina

CKCUTT02
Pulcino Pino

CKCUTT03
Coniglio Roger

CKCUTT04
Pecora Wendy

CKCUTT05
Mucca Petronilla

CKCUTT06
Orso Fosco

CKCUTT07
Elefante Dante

CKCUTT08
Ippopotamo Hippo

Stecchi / *Sticks*

KS47
(Pavogel)
Confezione da 50 stecchi
Pack of 50 sticks

KS48
(Pavogel Pocket, Pavogel Snack)
Confezione da 50 mini stecchi
Pack of 50 mini sticks

Vassoi / *Trays*

TRAYGEL
(Pavogel, Pavocookie)
Vassoio mm 400x300 x 10
Tray mm 400 x 300 x 10

TRAYGELMINI
(Pavogel, Pavocookie)
Vassoio mm 400 x 120 x 10
Tray mm 400 x 120 x 10

Espositori / *Display*

PAVOCOOKIE
Espositore in policarbonato per gelati biscotto
mm 360 x 235
Polycarbonate display for biscuits ice cream
mm 360 x 235

PAVOGEL
Espositore in policarbonato per gelati su stecco
(Pavogel, Pavogel Pocket, Pavogel Snack, lollipops)
mm 360 x 235
Polycarbonate display for ice cream sticks (Pavogel, Pavogel Pocket, Pavogel Snack, Lollipops)
mm 360 x 235
44 fori*/holes* (24 per*/for* Pavogel Pocket, Pavogel Snack, lollipops)

STAMPI MONOUSO PER TORTE

DISPOSABLE MOULDS FOR CAKES

VOILÀ

Stampi monouso per la creazione di torte con raggio stondato. I bordi arrotondati permettono una perfetta glassatura evitando l'antiestetico taglio della glassa.

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

PLUS:

- ✓ Risparmio di tempo e di spazio.
- ✓ Stoccaggio razionalizzato dovuto all'impilabilità del prodotto.
- ✓ Materiale easy to use con due linguette che permettono un perfetto smodellamento del prodotto finale.
- ✓ Stop alla condensa e al ritiro del prodotto in abbattitore.
- ✓ Massime igiene e facilità d'uso

- ✓ *Space and time-saving.*
- ✓ *Rational storing because the product is easy to stack.*
- ✓ *Tear strip easy to use material to perfectly demould the final product.*
- ✓ *No more condensation and no more shrinking of the product in the shock-freezer.*
- ✓ *Maximum hygiene and easy to use.*

NEW

VL140

Ø mm 140
H mm 40

Confezione 300 pz tortiere monouso.
Box 300 pcs disposable moulds.

NEW

VL160

Ø mm 160
H mm 40

Confezione 300 pz tortiere monouso.
Box 300 pcs disposable moulds.

NEW

VL180

Ø mm 180
H mm 40

Confezione 225 pz tortiere monouso.
Box 225 pcs disposable moulds.

NEW

VL200

Ø mm 200
H mm 40

Confezione 150 pz tortiere monouso.
Box 150 pcs disposable moulds.

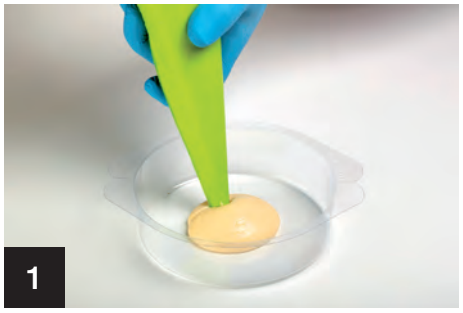
NEW

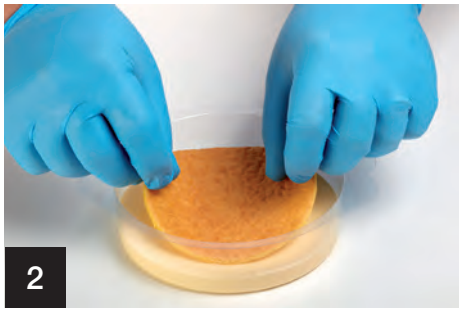
VL220

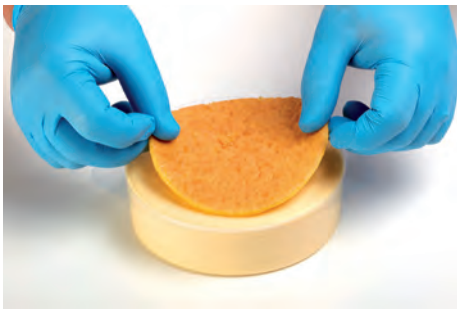
Ø mm 220
H mm 40

Confezione 100 pz tortiere monouso.
Box 100 pcs disposable moulds.

HOW TO USE







1. Riempire lo stampo con il composto desiderato.
2. Posizionare l'inserto.
3. Ricoprire con altro composto e posizionare altri eventuali inserti.
4. Mettere in abbattitore. La torta potrà essere conservata direttamente nello stampo fino al momento dell'utilizzo.

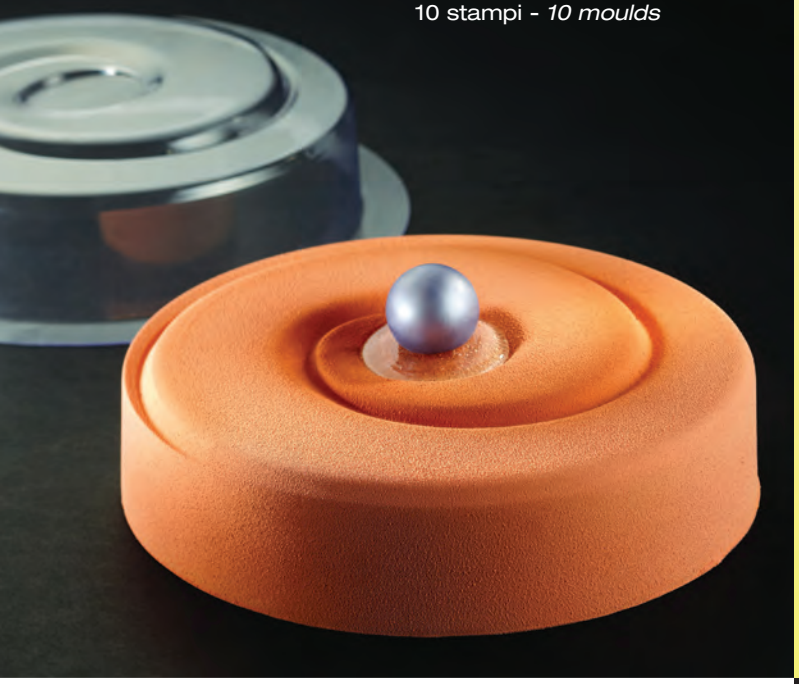
1. Fill the mould with your favourite batter.
2. Put the insert in place.
3. Cover with more batter and, if any, put in place the other inserts.
4. Put in the shock-freezer. The cake can be preserved directly in the mould until time of use.

5. Al momento dell'utilizzo, per lo smodellamendo della torta, basta tirare le linguette e aprire lo stampo per ottenere un risultato perfetto!

5. When it's time to use it, for the turn out, simply pull the flaps and open the mould for a perfect result!

STAMPI TERMOFORMATI PER TORTE

THERMOFORMED MOULDS FOR CAKES



KT14

Ø mm 200 x 45 mm
10 stampi - *10 moulds*

KT01

Ø mm 200 x 45 H
10 stampi - *10 moulds*

KT01A

Ø mm 160 x 45 H
10 stampi - *10 moulds*

KT02*

mm 185 x 185 x 45 H
10 stampi - *10 moulds*

KT02A*

mm 160 x 160 x 45 H
10 stampi - *10 moulds*

KT12

Ø mm 200 x 45 H
10 stampi - *10 moulds*

* fino ad esaurimento / *Subject to availability*

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KT13

Ø mm 200 x 45 H
10 stampi - *10 moulds*

KT03*

mm 230 x 150 x 45 H
10 stampi - *10 moulds*

***** fino ad esaurimento / *Subject to availability*

KT09

Ø mm 200 x 45 H
10 stampi - *10 moulds*

KT08

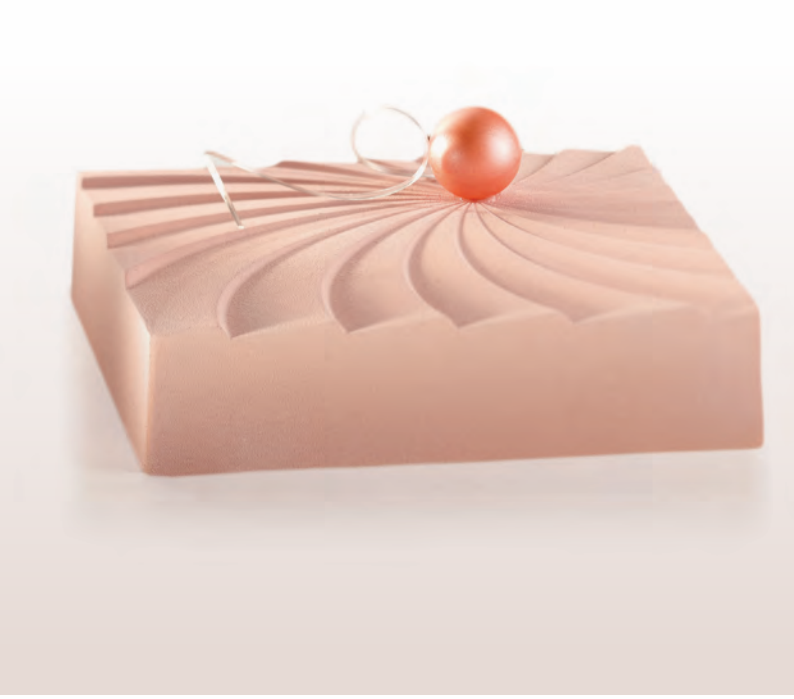
mm 230 x 150 x 45 H
10 stampi - *10 moulds*

KT10

mm 185 x 185 x 45 H
10 stampi - *10 moulds*

KT11

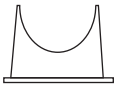
mm 185 x 185 x 45 H
10 stampi - *10 moulds*



TRONCHETTO

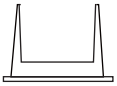
KT85

mm 530 x 53 x 40 H
10 mini tronchetto
10 mini yule log moulds



KT83

mm 530 x 83 x 65 H
10 stampi tronchetto tondo
10 round yule log moulds



KT84

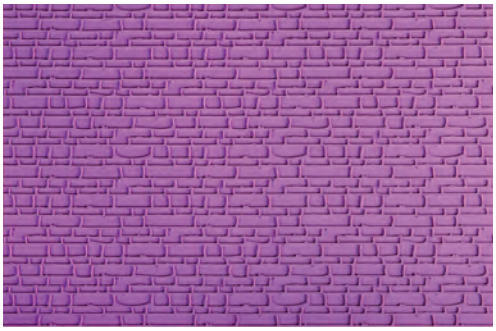
mm 530 x 86 x 66 H
10 stampi tronchetto rettangolare
10 square yule log moulds

TAPPETI DECORO

DECORATION PADS

TSD14
mm 600 x 400

TSD14-2
mm 400 x 300

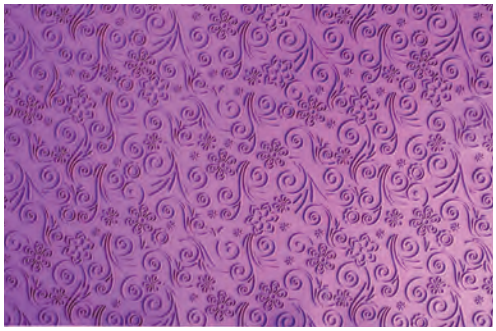


TSD15
mm 600 x 400

TSD15-2
mm 400 x 300

TSD16
mm 600 x 400

TSD16-2
mm 400 x 300



TSD13
mm 600 x 400

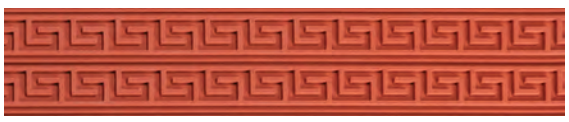
TSD11
mm 600 x 400

TSD17
mm 600 x 400

TSD17-2
mm 400 x 300

TSD12
mm 600 x 400

Tappeti a rilievo mm 600 x 400
Relief mats mm 600 x 400



TB05

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MAGIC DECOR

Magic® decor
L'ORIGINALE

Scegli il sistema Magic Decor Pavoni

MAGICDECOR è l'innovativo preparato in polvere che, utilizzato con i tappeti magic decor in silicone, permette di realizzare pizzi in zucchero estremamente elastici e sottili per abbellire le vostre creazioni.

MAGICDECOR3

MAGICDECOR **MAGICDECOR250**

Choose Magic Decor Pavoni system

MAGICDECOR is an innovative powder preparation you can use on our magic decor silicone pads. You can create amazing sugar laces you can use to embellish your creations.

3D

Vero rilievo tridimensionale per decorazioni uniche e di effetto.
Real 3D relief for unique and amazing decoration.

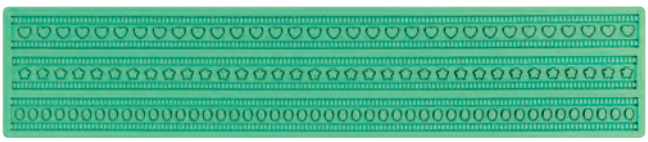
STRISCE IN SILICONE
Stripe silicone mats

SMD10

mm 80,5 x 390

REGISTERED DESIGN

3D



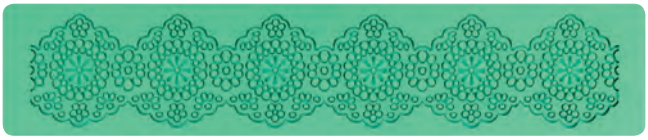
SMD09

mm 80,5 x 390

REGISTERED DESIGN

3D

STRISCE IN SILICONE
Stripe silicone mats



SMD08

mm 80,5 x 390

REGISTERED DESIGN

3D

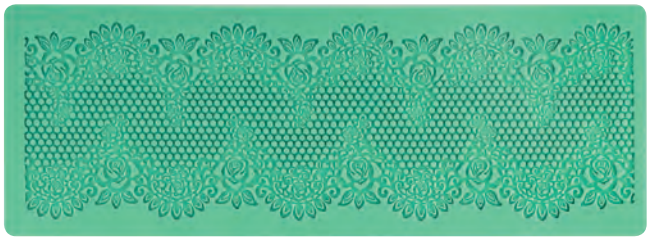
SMD11

mm 80,5 x 390

REGISTERED DESIGN

SMD12

mm 80,5 x 390



SMD102

mm 135 x 368

GUARDA IL VIDEO
WATCH THE VIDEO!

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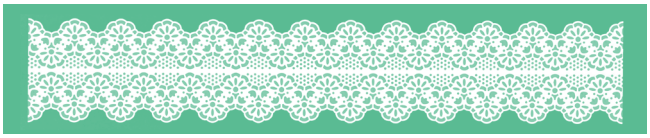


SMD04A

mm 80,5 x 390

SMD03

mm 80,5 x 390

SMD05

mm 80,5 x 390

SMD04B

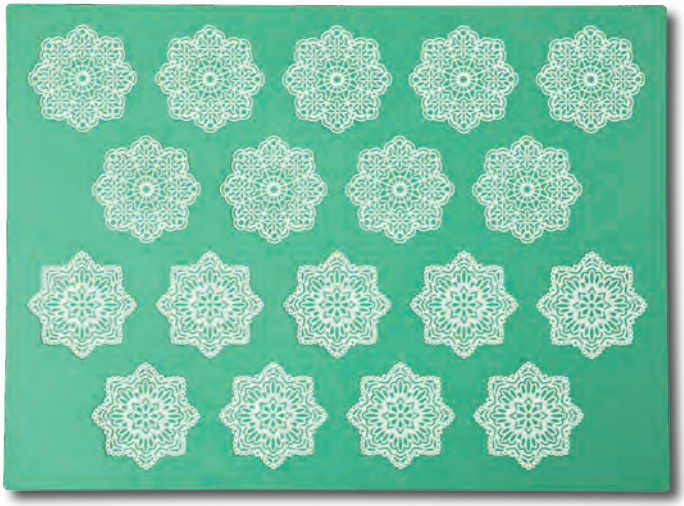
mm 80,5 x 390

SMD07A

mm 80,5 x 390

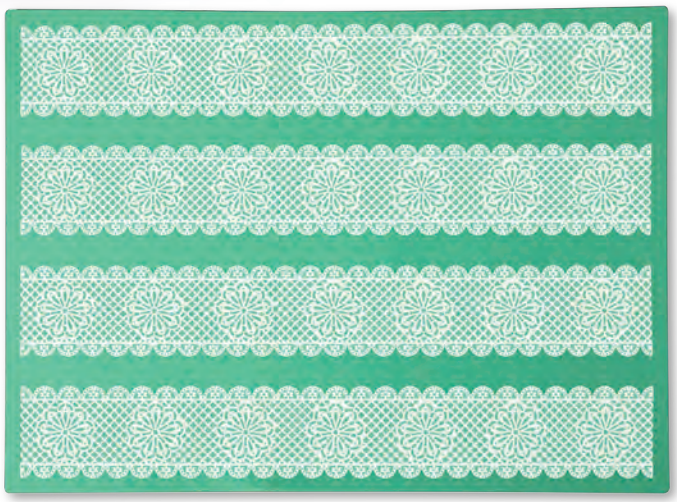
SMD07B

mm 80,5 x 390



TMD02

mm 300 x 400

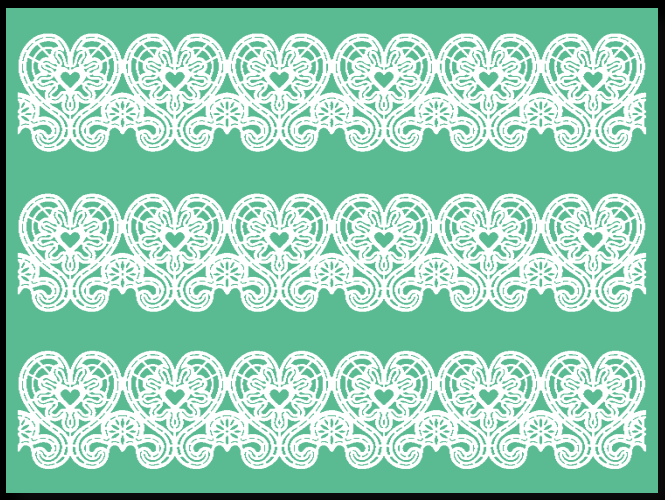


TMD03

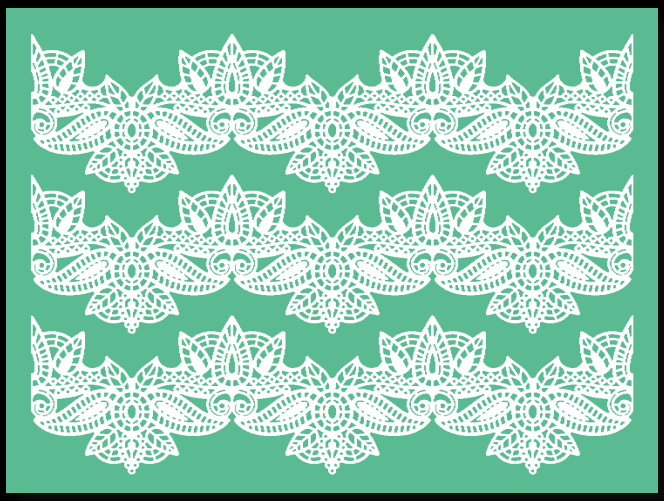
mm 300 x 400

TMD04

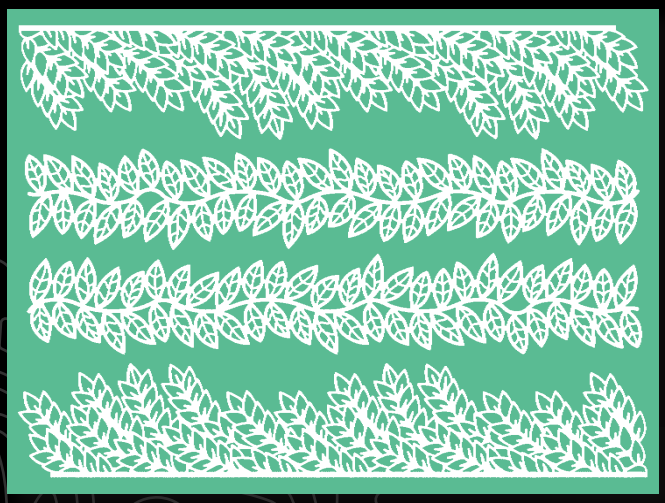
mm 300 x 400



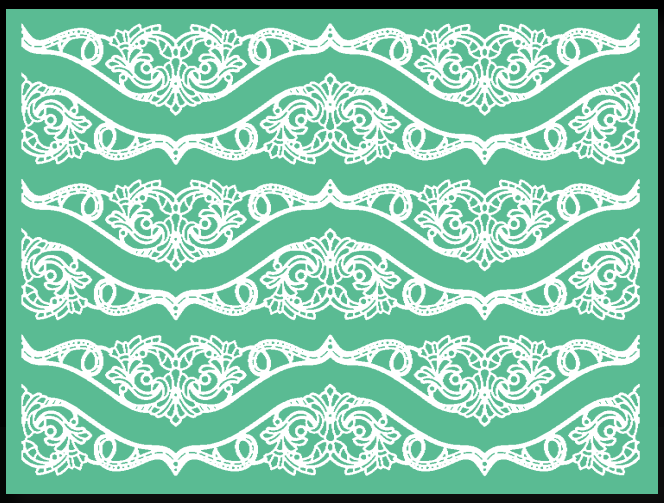
TMD05
mm 300 x 400



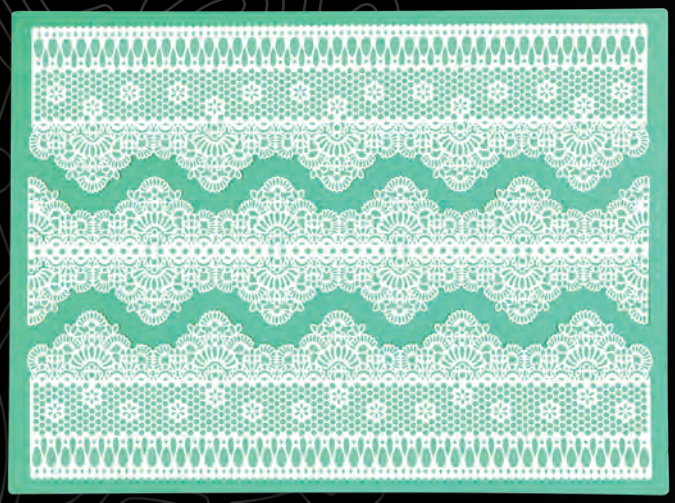
TMD06
mm 300 x 400



TMD07
mm 300 x 400



TMD08
mm 300 x 400



TMD01
DIM. 300 x 400 mm

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ZUCCHERO ARTISTICO

ARTISTIC SUGAR

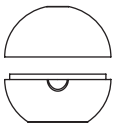
Sfere in silicone disponibili in tre diverse misure per la realizzazione di soggetti in zucchero artistico.
Il particolare design a tutto tondo permette un raffreddamento rapido del prodotto finito. L'incavo centrale garantisce un facile smodellamento del prodotto.

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

NEW

SFERA80

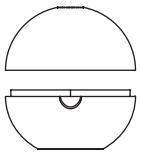
Ø mm 80
Vol: ~ 270 ml



NEW

SFERA100

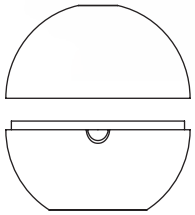
Ø mm 100
Vol: ~ 525 ml

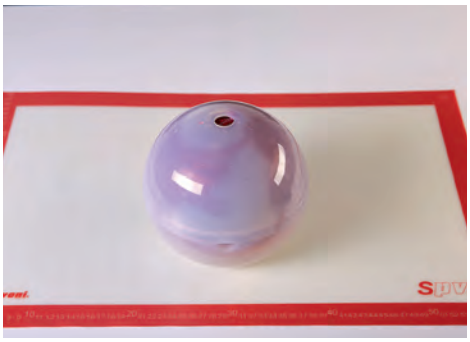


NEW

SFERA150

Ø mm 150
Vol: ~ 1770 ml





ISOPAV500
500 gr

ISOMALTOKG1
1 kg

ISOMALTOKG5
5 kg

Aladin

lampada per zucchero - sugar lamp

Struttura e piano di lavoro in acciaio inox.
Completamente smontabile.
Cavo di alimentazione incluso.
Stainless steel structure and working plan.
Fully removable. Lighting cable included.

Lampada a infrarossi con 2 potenze selezionabili:
Infrared lamp with 2 selecting powers:
500-1000-1500 W

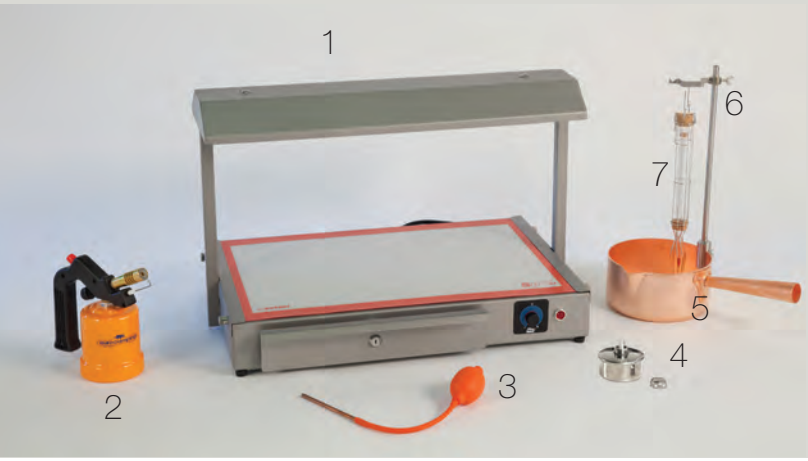
COD.	ALADIN
Piano di lavoro *Working plan*	mm 610 x 410
Ingombro / *Size*	mm 610 x 410 x 500 H
Peso / *Weight*	kg 6,4

LAMPADA PER ZUCCHERO
SUGAR LAMP

Interamente in acciaio inox, completa di cassetto porta attrezzi, variatore di potenza e n° 2 resistenze porcellanate.

Completely stainless steel made, provided with drawer for tools, power converter and nr. 2 glazed resistances.

COD.	LAMPADA
Potenza / *Power*	800 watt
Tensione d'esercizio *Voltage*	230 volt
Piano di lavoro *Working plan*	mm 600 x 400
Peso / *Weight*	kg 5



Descrizione immagine / *Picture description:*
1) Art. LAMPADA - *LAMP*
2) Cannello con accensione automatica
Torch with automatic ignition
3) Pompetta con terminale in rame
Pump with copper end
4) Art. BAZ boccetta alcool con stoppino
Stainless steel bottle with alcool wick
5) Art. CZ20 casseruola in rame
Copper bowl
6) Art. RG1 reggi caramellometro
Holder for thermometer
7) Caramellometro con gabbia
Thermometer with housing

FLAME

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, on the average, robust and ideal for processing of the artistic sugar and caramelization

COLORI MATERIE PRIME

COLORS & RAW MATERIALS

ABSOLUTE 50g

IDROSOLUBILI IN POLVERE
Water-soluble powder

La nuova linea di colori ad altissima intensità studiata per le lavorazioni in zucchero artistico. Basta una piccola quantità di polvere per ottenere colori pieni; ideali anche per preparazioni di macaron, pasta di zucchero e ghiaccia.

The new high-intensity line of colours designed for processing of the artistic sugar. Just a small amount of powder let you achieve full colour; also ideal for macaron preparations, sugar paste and icing.

NEW

A11
rosso vivo
bright red

A01
rosso ciliegia
cherry red

A02
arancio
orange

A03
giallo limone
yellow lemon

A04
verde mela
green apple

A05
verde
green

A06
blu
blue

A07
viola
purple

A08
rosa
pink

A09
marrone
brown

A10
nero
black

"Il piacere di collaborare con Pavoni Italia e mettere a punto una linea completa di colori per tutti i professionisti mi riempie di gioia. Nuove formulazioni dalle tonalità intense, ideali per dar risalto alle vostre creazioni a tutto colore!"

"The pleasure of working with Pavoni Italia and develop a full line of colours for all professionals makes me feel very joyful. New formulations for vibrant shades, ideal to emphasize your creations in full colour!"

BRIL LIANT

METALLIZZATI IN POLVERE
Metallic powder

100% AZO FREE

Donano un effetto perlescente e brillante alle lavorazioni in cioccolato, zucchero o pastigliaggio. Si sciolgono in alcool o si usano allo stato puro.
They give a pearlescent and brilliant effect to work in chocolate, sugar or frosting. Can be dissolved in alcohol or used naturally.

40 g

M01
oro / *gold*

M02
argento / *silver*

M03
rubino / *rubin*

M04
bronzo / *bronze*

M05
cobalto / *cobalt*

M06
verde / *green*

M07
rame / *copper*

CHOCOLART

LIPOSOLUBILI IN POLVERE
Liposoluble colors

Nuova linea di colorazioni originali; lacche in polvere ad altissima intensità da sciogliere nel burro di cacao.
New line of original colours; high-intensity lacquers powder to be dissolved in the cocoa butter.

L01
verde mela
green apple

40 g

L02
verde / *green*

L03
blu / *blue*

L04
giallo limone / *yellow lemon*

L05
giallo uovo/ *yellow egg*

L06
arancio /*orange*

L07
nero / *black*

L08
bianco / *white*

L09
rosa /*pink*

L10
rosso / *red*

L11
lilla / *liliac*

CHOCOLART 200 g

COLORI AL BURRO DI CACAO
Cocoa butter colors

Colori a base burro di cacao pronti all'uso con un perfetto dosaggio di colore. Ideali per colorare cioccolato nella massa, in superficie e in stampo.
Cocoa butter based colours ready to use with a perfect colour dosage. Ideal for colouring chocolate in the mass, surface and mould.

LB01
verde mela
green apple

LB02
verde
green

LB03
blu
blue

LB04
giallo limone
yellow lemon

LB05
giallo uovo
yellow egg

LB06
arancio
orange

LB07
nero
black

LB08
bianco
white

LB09
rosa
pink

LB10
rosso
red

LB11
lilla
liliac

STAR DUST ★ ★ ★ ★ 10 g

POLVERE PERLESCENTE
Colored powder

Una cascata di brillantezza! Fine Polvere perlescente con pompetta ad aria ideale per decorare prodotti finiti a base di cioccolato, torte o semifreddi.
A cascade of brilliance! Soft pearlescent powder with air pump ideal to decorate finished products like chocolate, cakes or semifreddo.

S01
rosso
red

S02
oro
gold

S03
argento
silver

COLORI LIQUIDI
Liquid colors

LIPOSOLUBILI
Liposoluble colors **GR 180**

Ideali per colorare masse di cioccolato e tutte le masse grasse.
Suitable to color mass of chocolate and all fat masses.

LL01 verde *green*
LL02 giallo uovo *egg yellow*
LL03 bianco *white*
LL07 rosso *red*
LL08 blu *blue*
LL10 nero *black*
LL11 giallo limone *lemon yellow*

IDROSOLUBILI
Soluble colors **ML 250**

Colori idrosolubili a base di acqua per aerografo.
Soluble colors water base for air brush.

CLA 11 colori assortiti *11 asorted colors*
CL01 verde brillante *bright green*
CL03 bianco *white*
CL02 giallo uovo *egg yellow*
CL04 viola brillante *bright purple*
CL05 marrone *brown*
CL08 blu patent *patent blue*
CL09 rosa brillante *bright pink*
CL06 azzurro brillante *bright blue*
CL07 rosso brillante *bright red*
CL10 nero *black*
CL11 giallo limone *lemon yellow*

GRANELLE PERLESCENTI IN CIOCCOLATO FONDENTE
Dark chocolate grains in bright colors **GR 120**

GP01 rame - *copper*
GP02 rubino - *red-ruby*
GP03 oro - *gold*
GP04 argento - *silver*
GP05 verde - *green*

CHOCOICE
ML 400

Refrigerante spray per zucchero, cioccolato.
Chocolate and sugar spray cooler.

SCAGLIE

ARGENTO SC
GR 2
argento
silver flakes

ORO SC
GR 2

BRILLSPRAY
ML 400

Lucidante spray per cioccolato, zucchero, marzapane.
Chocolate glazing spray, perfect also for sugar, marzipan.

FOGLI

ARGENTO
95 x 95 mm
25 fogli / *25 sheets*

ORO
80 x 80 mm
25 fogli / *25 sheets*

COLORI IN SPRAY
Spray colors

SPRAY PASTELLO / Pastel spray colors **ML 250**

A base acquosa./ *Water basis.*

SP01250 rosso *red*

SP02250 rosa *pink*

SP03250 marrone *brown*

SP04250 giallo *yellow*

SP05250 blu *blue*

SP06250 cobalto *cobalt*

SP07250 arancio *orange*

SP08250 verde *green*

SPRAY DOLCE VELLUTO
Spray food colors

ML 400

Spray pastello a base di burro cacao colorato.
Spruzzando su superfici fredde il burro cacao cristallizza creando l'effetto velluto.
Pastel spray cocoa butter base.
By spraying on cold surfaces the cocoa butter crystallizes and gives the velvet effect.

DV14 nero *black*

DV1 rosso *red*

DV2 arancione *orange*

DV3 giallo *yellow*

DV4 rosa *pink*

DV5 marrone scuro *dark brown*

DV6 marrone chiaro *light brown*

DV7 Bianco *White*

DV8 pistacchio *pistachio*

DV9 azzurro *blue*

DV12 amarena *red cherry*

SPRAY METALLIZZATI / Metallized spray colors **ML 150**

A base alcolica. Si possono spruzzare negli stampi o si utilizzano con il marzapane.
Alcoholic base. They can be used inside the moulds or with marzipan.

SM01 oro *gold*
SM02 argento *silver*
SM03 rubino *red-ruby*
SM04 bronzo *bronze*
SM05 cobalto *cobalt*
SM06 verde acqua *light green*

MATERIE PRIME
raw materials

DECOTAB

DECOTAB **KG 6**

PASTA DI ZUCCHERO PER COPERTURE E MODELLAGGIO.

"Decotab" è una pasta estremamente malleabile. Viene utilizzato per la copertura delle torte, steso a mano o con sfogliatrice fino a spessori di 1 mm. Il burro di cacao contenuto in "Decotab" lo rende al tempo stesso una pasta ideale anche per la realizzazione di soggetti e decorazioni come fiori e foglie. "Decotab" è di colore bianco con un leggero aroma di mandorla e se necessario può essere facilmente colorato utilizzando i colori idrosolubili Pavoni.

SUGAR PASTE FOR CAKES MODELING AND COVERING.

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

DECOTAB COLORS **KG 1**

PASTA DI ZUCCHERO COLORATA. Realizzate con la stessa ricetta di "Decotab" le paste "Decotab colors" offrono molteplici possibilità decorative con un notevole risparmio di tempo e grande omogeneità di colore.

COLORED SUGAR PASTE. Made with the same recipe for "Decotab", the "Decotab colors" doughs offer many decorative opportunities with a remarkable time-saving and a perfect colour homogeneity.

DECOTABRC color carne *light rose*
DECOTABAR arancio - *orange*
DECOTABBL blu scuro - *dark blue*
DECOTABFU fucsia - *fuchsia*
DECOTABBN bianco - *white*
DECOTABN nero - *black*
DECOTABCO marrone - *brown*
DECOTABAZ azzurro - *blue*
DECOTABRA rosa - *pink*
DECOTABR rosso - *red*
DECOTABGU giallo grano *dark yellow*
DECOTABG giallo limone *light yellow*
DECOTABVL viola - *purple*
DECOTABGL glicine - *lilac*
DECOTABVC verde chiaro *light green*
DECOTABVS verde scuro *dark green*

Disponibile anche nel formato da 250 gr / *Also available in size from 250 gr*

CIOCOPLAST **KG 6**

CIOCCOLATO PLASTICO PER MODELLAGGIO E COPERTURA. Il cioccolato plastico grazie alla sua consistenza è l'ideale per la creazione di soggetti, fiori e nastri. L'estrema malleabilità e plasticità di questo prodotto lo rendono adatto anche alla copertura delle torte. "Ciocoplast" non si attacca alle mani, rimane morbido per giorni ed ha un gradevole sapore di cioccolato. Disponibile nei colori bianco e marrone in confezioni da Kg 6.

PLASTIC CHOCOLATE FOR CAKES MODELING AND COVERING. *The plastic chocolate is the 'ideal product for the creation of flowers and ribbons and it is due to its consistency. The extreme malleability and plasticity of this product make it suitable to cover cakes too. "Ciocoplast" does not stick to hands, remains soft for days and has a pleasant chocolate taste. Available in white and brown in packs of 6 Kg.*

CIOCOPLASTBN
bianco - *white*

CIOCOPLASTMR
marrone - *brown*

CIOCOPLAST COLORS **KG 1**

CIOCCOLATO PLASTICO COLORATO.
"Ciocoplast colors" offre una gamma completa di colori intensi per decorare, con un notevole risparmio di tempo e grande omogeneità di colore. Confezioni da 1Kg

COLORED PLASTIC CHOCOLATE. *"Ciocoplast colors" offers a complete range of intense colours to decorate cakes with a considerable time-saving and great colour uniformity. Packs of 1Kg*

CIOCOPLASTWH
bianco - *white*

CIOCOPLASTN
nero - *black*

CIOCOPLASTCO
marrone - *brown*

CIOCOPLASTAZ
azzurro - *blue*

CIOCOPLASTRA
rosa - *pink*

CIOCOPLASTR
rosso - *red*

CIOCOPLASTGU
giallo grano
dark yellow

CIOCOPLASTG
giallo limone
light yellow

CIOCOPLASTVL
viola - *purple*

CIOCOPLASTGL
glicine - *lilac*

CIOCOPLASTVC
verde chiaro
light green

CIOCOPLASTVS
verde scuro
dark green

Disponibile anche nel formato da 250 gr / *Also available in size from 250 gr*

EASYDECOR **KG 1**

Pasta di zucchero estremamente elastica e malleabile, leggermente aromatizzata alla vaniglia, adatta alle coperture e modellaggio in piano (per modellaggio tridimensionale è sufficiente indurire la pasta aggiungendo zucchero a velo). Pronta all'uso, si stende facilmente con il mattarello. Disponibile in vari colori, si può altresì colorare con i coloranti idrosolubili o in gel Pavoni.
Sugar paste extremely elastic and malleable, lightly flavored with vanilla. It is extremely suitable for cake covering and flat modeling (for three-dimensional modeling is sufficient to harden the dough by adding sugar). Ready to use, it is easy to apply with a rolling pin. Available in various colors, it can be also colored with water-soluble colors or gel Pavoni.

EASYBN
bianco - *white*

EASYN
nero - *black*

EASYCO
marrone
brown

EASYAZ
azzurro
blue

EASYBL
blu scuro
dark blue

EASYGU
giallo uovo
dark yellow

EASYG
giallo
yellow

EASYAR
arancio
orange

EASYR
rosso - *red*

EASYRA
rosa - *pink*

EASYVL
viola - *purple*

EASYGL
glicine - *lilac*

EASYFU
fucsia
fuchsia

EASYVC
verde chiaro
light green

EASYVS
verde scuro
dark green

REAL GHIACCIA **KG 3**

PRODOTTO PER GHIACCIA REALE. "Realghiaccia" è un prodotto in polvere che sostituisce la ghiaccia reale migliorandone le prestazioni. Una volta miscelato con acqua è subito pronto per l'utilizzo. Può essere applicato direttamente sulla torta mediante sac a poches, creando finissime decorazioni. Rispetto alla tradizionale ghiaccia, "Realghiaccia" mantiene la sua elasticità nel tempo rendendo più semplice la gestione della torta durante tutte le fasi di lavorazione. "Realghiaccia" può essere colorato utilizzando i colori idrosolubili Pavoni.

Disponibile anche nel formato da 500 gr

ROYAL ICING. *"Realghiaccia" is a powdered product that replaces real icing and improves its performances. Mixed with water and it is ready to use. You can decorate your cakes with fine decorations by using it directly with a sac-a-poche. Compared to traditional royal icing, "Realghiaccia" maintains its elasticity as time goes by and make it easier to manage cake preparation during the whole processing. "Realghiaccia" can be coloured by using the water-soluble Pavoni food colourings.*

Also available in size from 500 gr

REALGHIACCIA

MASSA PAVONI SUMMER **KG 5**

Massa Pavoni Summer è una pasta di zucchero che non teme l'umidità e il clima caldo. Estremamente elastica e perfetta per la copertura, Massa Pavoni Summer ha un aroma delicato leggermente vanigliato. Non teme sbalzi di temperatura e non crea condensa superficiale una volta estratta la torta dal frigorifero. Colore bianco candido.

Massa Pavoni Summer is a sugar paste which resists at humidity and hot temperature. Extremely elastic and perfect for covering, Massa Pavoni Summer has a soft taste, neutral, a little bit vanilled. It does not fear moisture, temperature changes, it does not create surface condense once the cake gets out from refrigerator. Pure white color.

MASSAPAVONISUMMER

PASTAMICA **KG 5**

Pasta Amica è una pasta di zucchero da copertura. Estremamente malleabile, di colore bianco, leggermente aromatizzata alla vaniglia. Facilissima da stendere, crea una copertura perfetta, senza crepe e bolle. Prova Pasta Amica per le tue creazioni di cake design!

Pasta Amica is a sugar paste for covering. Extremely elastic in white color, light vanilla taste. Extremely easy to spread, it creates a perfect covering, without breaks and bubbles. Try Pasta Amica for your cake design creations!

PASTAMICA

MIX MACARON **Gr 500**

MIX MACARON. È il nuovissimo preparato studiato da Pavoni per creare i Macarons francesi in modo semplice e veloce.

MIX MACARON. *Is the new preparation studied by Pavoni to create the French Macarons in a simple and fast way.*

MACARONBN

MACARONG

MACARONAR

MACARONR

MACARONRA

MACARONAZ

MACARONVR

MACARONVL

MACARONCO

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AGAR AGAR
250 gr
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 in ebollizione.
To gel creams and fluids vegetable, natural, ***heat-soluble*** *gelling agent. The gel is obtained when cooled. Substitute of gelatine in confectionery, pastry, desserts.*
The agar agar solution must first be brought to the boil.

ZUCCHERO INVERTITO
INVERTED SUGAR
250 gr
Abbassare punto di congelamento e mantenere umidi i prodotti da forno.
Capacità di mantenere l'umidità meglio del saccarosio: aumenta la morbidezza donando un gusto dolce più intenso.
To lower the freezing point and retain moisture of baked products.
Capacity to retain moisture, better than saccharose: improves softness with a more significant sweet taste.

HYFOAMA
250 gr
Montare soluzioni zuccherine calde e fredde. Sostituire l'albume per ghiacce e meringhe
To whip hot and cold sugar solutions.
To substitute the egg white for icing and meringue

GLICERINA
GLYCEROL/GLYCERIN
120 ml
Rendere soffice la ghiaccia reale.
Reidratare la pasta di zucchero.
To make soft the real icing.
To rehydrate the sugar paste.

GOMMA XANTHANO
XANTHAN GUM
250 gr
Stabilizzare e addensare impasti privi di glutine. Inspessire le salse.
To stabilase and thicken gluten free dough. To thicken sauces.

GOMMA LACCA LIQUIDA
EDIBLE LIQUID SHELLAC
100 gr
Formare pellicola lucida e protettiva.
Fissare il colore sui soggetti in cioccolato.
To create a shine and protective wrap.
To fix the colour of chocolate products.

SCIROPPO DI GLUCOSIO
GLUCOSE SYRUP
250 gr
Prevenire la congelazione di gelati e mousse. Prevenire la cristallizzazione di praline e prodotti in cioccolato.
Preparare pasta di zucchero e cioccolato plastico.
To prevent freezing of ice-cream and mousse. To prevent crystallization of praline and other chocolate products.
To prepare the sugar paste and plastic chocolate.

GOMMA ARABICA
ARABIC GUM
250 gr
Lucidare i petit four.
Preparazione di caramelle gommose.
Glazing petit fours.
Preparing some gummy sweets.

GOMMA ADRAGANTE
TRAGACANTH GUM
250 gr
Impastare il pastigliaggio.
Preparazione di alcune caramelle gommose.
Used to mix sugar decorations and to prepare some gummy sweets.

CREMORTARTARO
CREAM OF TARTAR
250 gr
Invertire lo zucchero.
Far montare meglio l'uovo.
Making sugar softer.
Beating eggs better.

PECTINA
PECTIN
1 kg
Gelificare le gelatine di frutta.
Used to gelatinize fruit jelly.

SALI DI SILICIO
SILICON SALTS
1 kg
Proteggere dall'umidità le composizioni artistiche in zucchero colato e cioccolato.
Protecting liquid sugar and chocolate compositions from humidity.

BIOSSIDO DI TITANIO
TITANIUM DIOXIDE
250 gr
Sbiancare il cioccolato bianco.
Opacizzare lo zucchero colato.
Whitening chocolate and to let liquid sugar become white or opaque.

ACIDO TARTARICO
TARTARIC ACID
250 gr
Invertire lo zucchero.
Making sugar softer.

ACIDO CITRICO
CITRIC ACID
1 kg
Invertire lo zucchero.
Aiutare la gelificazione delle gelatine di frutta.
Making sugar softer.
Making easier the gelatinization of fruit jelly.

ATTREZZATURE / *EQUIPMENT*

Kit aerografo / *Kit airbrush*

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.

COD.	AEROGRAFO

Sostegno per aeropenna
Air brush support

COD.	RG2

Pistola a spruzzo alimentari / *Multispray food spray gun*

Ideale per erogare ogni liquido di media e bassa viscosità come burro, olio, gelatina, salse, ecc. e per spruzzare superfici piane e oggetti come leccarde o vassoi.
Is the perfect "food safe" handheld gun for spraying most low to medium viscosity liquids including, oil, egg wash, jelly, marinades and sauces etc.

COD.	W200
Cap.	ml 700
Pressione max dinamica *Dynamic pressure max.*	bar 160
Potenza / *Power*	220 V
Potenza nominale *Rated Power*	60 W

METODO D'UTILIZZO
Spruzza in ogni direzione inclusi bordi inclinati.
Permette un'ottima distribuzione del materiale grazie all'erogazione del getto.
Riduce gli sprechi e ammortizza il suo costo rapidamente.
Garantisce totale sicurezza alimentare.
Semplice da usare perché non richiede aria compressa.
Facile da pulire.

The bent nozzle extension is ideal for spraying upwards, downwards or on edges and slants.
From thick, to fine spray finish-excellent material distribution.
Fast ROI-due to less use of material.
"Food Safe".
Simple to use with a balanced design. Compressed air not required.
Easy to take completely apart and clean.

ATTREZZATURE

EQUIPMENT

SOFT TOUCH AND GRIP FEEL

NEW

ELITE

Sac à poche monouso

Disposable pastry bag

ÉLITE è un sacchetto monouso in materiale multistrato che conferisce al prodotto resistenza, flessibilità e sicurezza igienica. È caratterizzato da una superficie interna liscia volta a facilitare la fuoriuscita del prodotto. All'esterno il suo speciale materiale "soft touch" antiscivolo consente un'ottima presa e facilità d'impiego anche con le mani bagnate.

ÉLITE is a disposable piping bag made of multilayer material, resistant, flexible and hygienically safe. It is smooth on the inside, in order to ensure an easier product outflow. Moreover, the special "soft touch grip" on the outside enables a perfect hold and a very easy grip, even with wet hands.

Quantità scatola 100 pezzi, spessore 80 micron
Pieces per box 100 pcs, thickness 80 micron

COD.	ELITE45	ELITE55	ELITE60
DIM.	mm 460 x 280	mm 530 x 280	mm 600 x 280

POWERFLEX

Powerflex è un sac à poche realizzato in gomma alimentare. È disponibile in 3 misure diverse ed è confezionato singolarmente.

Non trasuda, anche quando si utilizzano composti grassi e garantisce al pasticcere una grande sensibilità essendo estremamente morbido e maneggevole.
Perfettamente saldato nei giunti per evitare infiltrazioni, è facile da pulire anche in caso di ingredienti lasciati seccare, si può mettere in lavastoviglie.
Non assorbe minimamente gli odori degli ingredienti e ha un ottimo grip antiscivolo e resiste bene alle sollecitazioni di pressione con composti molto duri (non deforma lateralmente).
Il foro che ospita la bocchetta non si deforma nel tempo anche se sottoposto a sforzi.

Powerflex in a piping bag made with food rubber. Available in 3 different sizes, it is single packed.

Will not ooze, even when using fatty compounds and guarantees great sensitivity to pastry chefs, being extremely soft and easy to handle.
Perfectly joined at the seams to prevent seepage, is easy to clean even with dried-on ingredients, and is dishwasher-safe.
In no way will it absorb odours from ingredients, has an excellent non-slip grip and withstands pressure with very hard compounds (does not deform laterally).
The hole where the tip fits will not deform over time even if subjected to exertion.

Confezione 1 pz / *Pack 1 pc*

COD.	**PW040**	**PW045**	**PW050**
Lunghezza *Length*	mm 400	mm 450	mm 500

Sac à poche / *Piping bag*

In tela plastificata senza cuciture, provvisto di asola.
Made of plastic canvas and seamless; it is provided with button hole.

Confezione 1 pz / *Pack 1 pc*

STANDARD

COD.	**14010**	**14020**	**14030**	**14040**	**14050**	**14060**	**14070**	**14080**	**14090**
Lunghezza *Length*	mm 280	mm 340	mm 400	mm 460	mm 500	mm 550	mm 600	mm 650	mm 700

Vaso portasacchetto / *Bag-sustaining jar*

COD.	**34013**
Ø	mm 195
H	mm 230

BOCCHETTE / *TUBES*

Decine di forme, tipologie e misure. Le bocchette Pavoni sono indispensabili per dare il tocco finale ad ogni tipo di decorazione. Disponibili in acciaio e policarbonato, permettono di ottenere risultati perfetti ad ogni utilizzo.

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

Bocchette acciaio / *Stainless steel tubes* Confezione 1 pz / *Pack 1 pc*

Tonda / *Round*

COD.	125/2	125/4	125/6	125/8	125/10	125/12	125/14	125/16	125/18	125/20
Ø	mm 2	mm 4	mm 6	mm 8	mm 10	mm 12	mm 14	mm 16	mm 18	mm 20

Stella punta fine / *Fine tips star*

COD.	126/2	126/4	126/6	126/8	126/10	126/12	126/14	126/16	126/18	126/20
Ø	mm 2	mm 4	mm 6	mm 8	mm 10	mm 12	mm 14	mm 16	mm 18	mm 20

Stella punta larga / *Large tips star*

COD.	127/2	127/4	127/6	127/8	127/10	127/12	127/14	127/16	127/18	127/20
Ø	mm 2	mm 4	mm 6	mm 8	mm 10	mm 12	mm 14	mm 16	mm 18	mm 20

Fiore / *Flower*

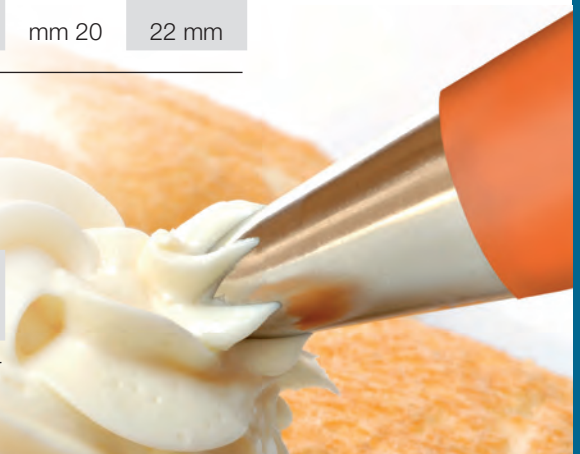
COD.	128/2	128/4	128/6	128/8	128/10	128/12	128/14	128/16	128/18	128/20
Ø	mm 2	mm 4	mm 6	mm 8	mm 10	mm 12	mm 14	mm 16	mm 18	mm 20

Delizia / *Delizia*

COD.	131/10	131/12	131/14	131/16	131/18	131/20	131/22
Ø	mm 10	mm 12	mm 14	mm 16	mm 18	mm 20	22 mm

St. honoré / *St. honoré*

COD.	133/20	133/25	133/30	133/35	133/40
Ø	mm 20	mm 25	mm 30	mm 35	mm 40



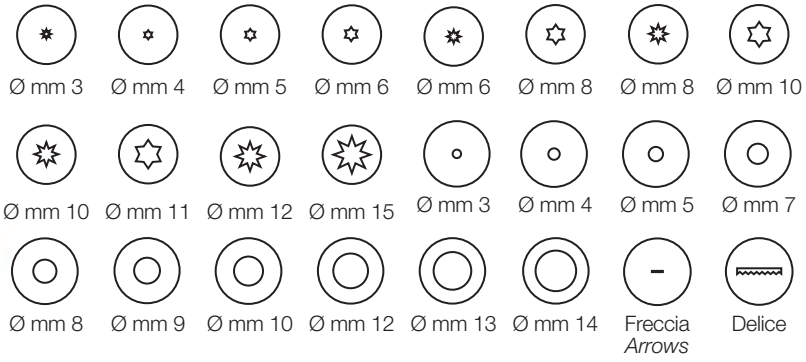
Bocchette in policarbonato / *Policarbonated tubes*

Kit 24 bocchette
Kit 24 tubes

55 mm

COD. PB24

Forme e misure
Shapes and sizes

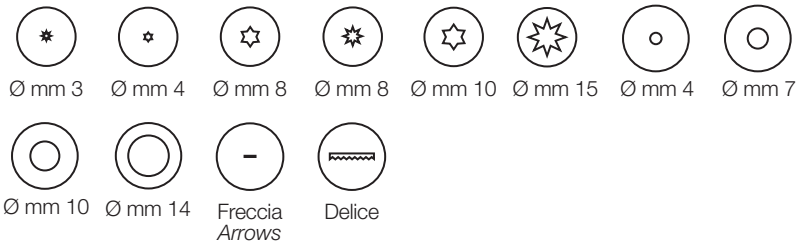


Kit 12bocchette
Kit 12 tubes

55 mm

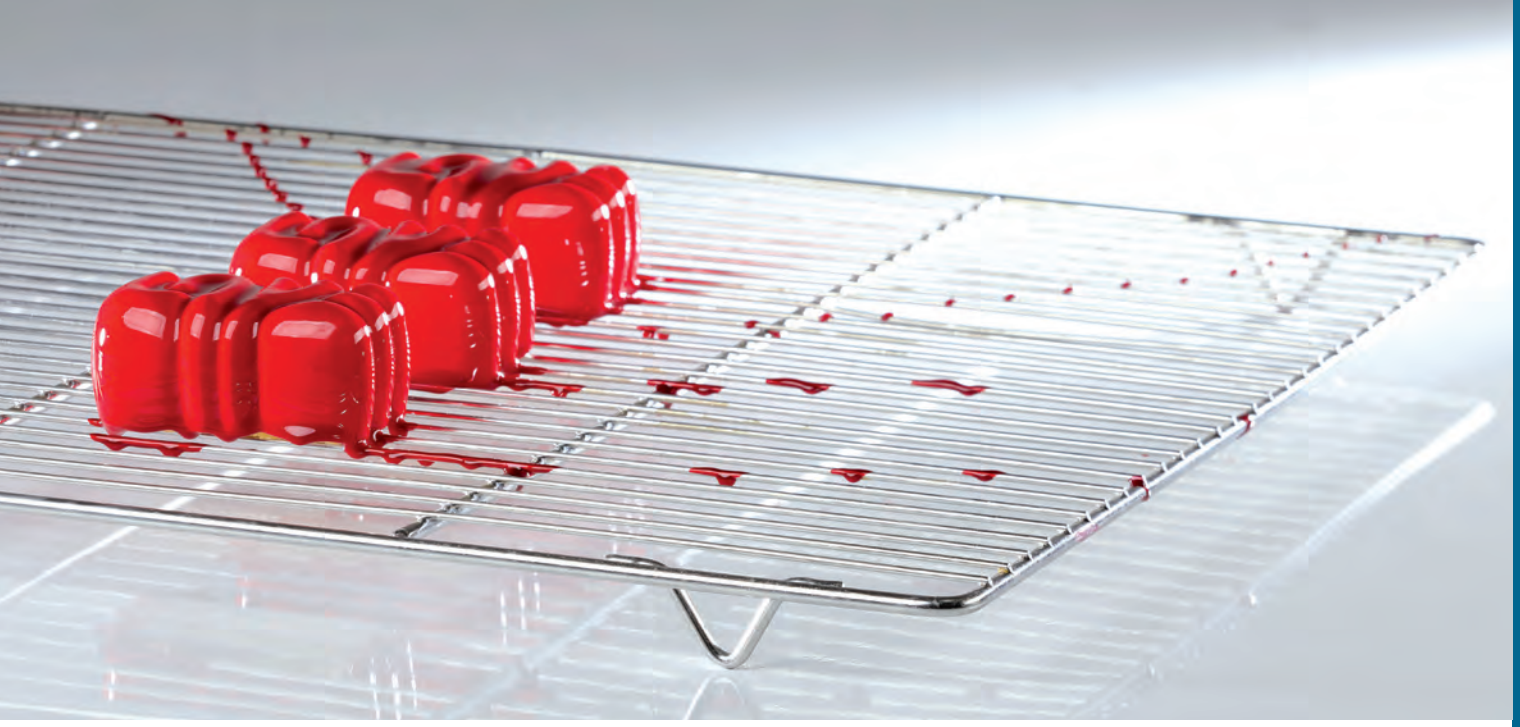
COD. PB12

Forme e misure
Shapes and sizes



Stampo per cannoli in banda stagnata
Tin plate "Cannoli" mould

COD.	41A	41B	41C	40A	40B	40C
DIM.	mm 120	mm 140	mm 160	mm 130	mm 180	mm 290
Ø	mm 30	mm 35	mm 40	mm 20	mm 12	mm 27



NEW

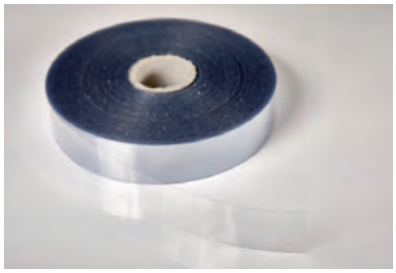
GRIGLIA PER GLASSAGGIO
GLAZING GRID

Griglia 600x400 pensata da Pavoni per il glassaggio di torte e monoporzioni. Di misura perfettamente compatibile con teglie, vassoi Covering e i tappetini SPV in silicone, vanta una base rialzata per facilitare il processo di glassaggio. Realizzata in acciaio AISI è resistente e semplice da pulire.

GLA64 is the 600x400 grid created by Pavoni for glazing cakes and monoportions. It perfectly fits trays, included the covering range, and SPV silicone pads. It has a raised base which allows to easily glaze your creations. Made in AISI steel, it is resistant and easy to clean.

COD.	GLA64
DIM.	mm 600 x 400

BOBINE IN PVC
PVC ROLLS



Bobine da 200 m in PVC, spessore 100 micron
PVC rolls 200 m length, thickness 100 micron

COD.	BB25	BB30	BB35	BB4	BB45	BB5	BB6
H	mm 25	mm 30	mm 35	mm 40	mm 45	mm 50	mm 60

NEW

FOGLI CHITARRA
GUITAR SHEETS

Ideale strumento per la creazione di decorazioni in cioccolato. Molto versatili per la lavorazione del cioccolato permettono di ottenere una finitura liscia e lucida e grantiscono il distacco immediato delle realizzazioni. Possono essere utilizzate anche per separare le preparazioni da stoccare in abbattitore al fine di non far attaccare fra di loro i prodotti.

The perfect tool for creating chocolate decorations. Very versatile for working with chocolate, they allow for 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.

Materiale LDPE spessore 100 micron / Quantità scatola 100 pezzi in risma da 25 pezzi
LDPE material 100 micron thickness / Pieces per box 100 pcs (25 pcs reams)

COD.	FCH34	FCH64
DIM.	mm 390 x 390	mm 590 x 390

FOGLI IN PVC
PVC SHEETS

Confezione da 100 fogli in PVC, spessore 100 micron
100 PVC sheets, thickness 100 micron

COD.	FA64
DIM.	600 x 400 mm

PAVOFLON

Pavoflon è realizzato in Teflon, materiale dalle eccezionali qualità di antiaderenza.
La caratteristica principale è di poter essere utilizzato per un'innumerevole quantità di cotture mantenendo sempre un'antiaderenza formidabile, specialmente con prodotti da forno con alta percentuale di zuccheri.
Ideale per cuocere gli impasti, per la produzione di pane precotto surgelato, in svariate forme e dimensioni (tondo, spiga, allungato…). Può essere utilizzato sia in forni elettrici che ventilati, oppure in tunnel, con temperature che vanno da –40°C a +350°C.
Non è necessario ingrassare Pavoflon. Dopo la lievitazione, passare direttamente alla cottura.
È possibile lavare Pavoflon con acqua tiepida e una spugna morbida. Non utilizzare detergenti abrasivi. Dopo averlo risciacquato, fare asciugare in luogo ben areato.

Made of non-stick Teflon, it is available in sheets of all sizes. Pavoflon can be used many times without loosing its excellent nonstick features, even with products containing a high percentage of sugar.
It's excellent for cooking doughs, for the production of precooked bread (round, long). Pavoflon can be used in electric and ventilated ovens or in industrial tunnels, at temperatures from 40°C to +350°C.
No need to grease, just to make sure it is clean and dry before laying leavened products on it and baking.
Approximately once a week (in any case when dirty), wash Pavoflon with warm water and a soft sponge.
Do not use abrasive detergents. Once rinsed, let it dry at open air.

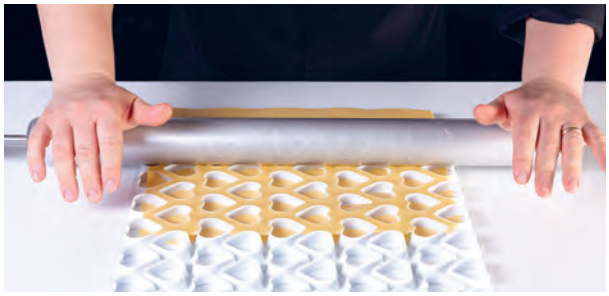
Misura standard / *Size standard*

COD.	PVF0600400
DIM.	mm 600 x 400

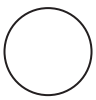
Altri formati personalizzati su misura / Quantità min. di 20 fogli
More customized formats / Minimum quantity 20 sheets

PLACCHE PER PASTAFROLLA
PLASTIC COOKIES CUTTER

Facili da usare permettono un gran risparmio di tempo. Ideali per biscotti, pizzette, salatini e basi per pasticcini.
Easy to use, they allow a great saving of time. Suitable to prepare cookies, pizzas, savoury biscuit and pastry bases.



Dimensioni placca / *Cutter size*: cm 57,5 x 39



COD.	PF1	PF2	PF2A	PF3	PF3A	PF4
Ø	mm 90	mm 45	mm 40	mm 53	mm 40	mm 60
n. forme *moulds*	20	72	104	53	95	63

COD.	PF4A	PF5	PF5A	PF6	PF6A	PF7
Ø	mm 40	mm 45	mm 40	mm 48	mm 40	mm 48
n. forme *moulds*	95	60	95	95	116	78

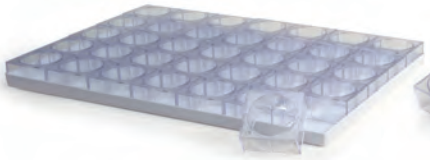
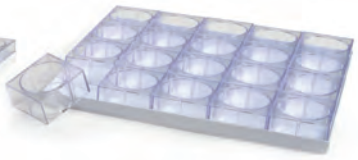
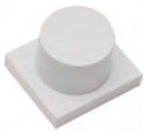
COD.	PF7A	PF8	PF8A	PF9	PF10
Ø	mm 40	mm 50	mm 40	mm 80/66	mm 60
n. forme *moulds*	128	68	105	50	36

COD.	PF10A	PF11	PF12	PF13	PF14
Ø	mm 51	mm 60	mm 60	mm 60/50	mm 75/80
n. forme *moulds*	70	50	55	28/36	20/16

COD.	PF15	PF18	PF300
Ø	mm 65/63	mm 75/70	mm 45/52/50/56/57
n. forme *moulds*	20/25	16/25	64

TEGLIE / *TRAYS*

Porzione/*portion* ~75 gr

~**75 gr** Porzione / *Portion*	Teglia / *Tray* **mm 600 x 400** 35 forme / *moulds*	Teglia / *Tray* **mm 400 x 340** 20 forme / *moulds*	Estrattore *Demoulder*	Tagliapasta *Pastry cutter*
				
Forma / *Moulds*	**COD.**	**COD.**	**COD.**	**COD.**
Ø mm 67 x 40 H	**TTS**	**TTS2**	**ETS**	**CTS**
Ø mm 65 x 40 H	**TES**	**TES2**	**EES**	**CES**
mm 76 x 69 x 40 H	**TTRS**	**TTRS2**	**ETRS**	**CTRS**
mm 74 x 71 x 40 H	**TCS**	**TCS2**	**ECS**	**CCS**
mm 86 x 50 x 40 H	**TOS**	**TOS2**	**EOS**	**COS**
mm 74 x 68 x 40 H	**TTNS**	**TTNS2**	**ETNS**	**CTNS**
mm 90 x 58 x 40 H	**TGS**	**TGS2**	**EGS**	**CGS**
mm 88 x 60 x 40 H	**TVS**	**TVS2**	**EVS**	**CVS**
mm 76 x 51 x 40 H	**TRS**	**TRS2**	**ERS**	**CRS**
mm 59 x 59 x 40 H	**TQS**	**TQS2**	**EQS**	**CQS**

TEGLIE / *TRAYS*

Porzione/*portion* ~20 gr

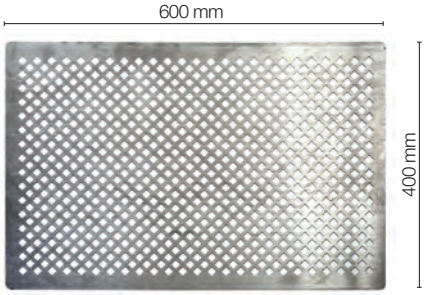
~**20 gr** Porzione / *Portion*	Teglia / *Tray* **mm 600 x 400** 96 forme / *moulds*	Teglia / *Tray* **mm 400 x 340** 64 forme / *moulds*	Estrattore *Demoulder*	Tagliapasta *Pastry cutter*

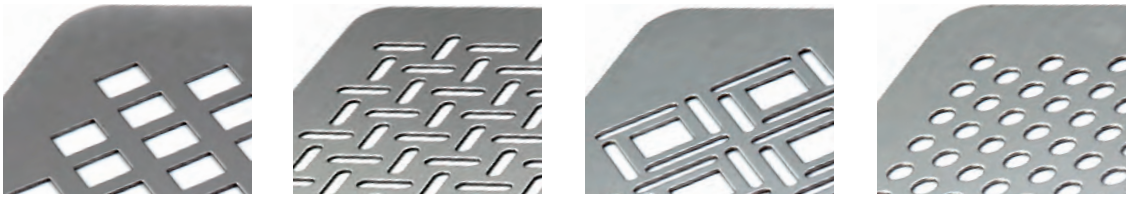
Forma / *Moulds*	**COD.**	**COD.**	**COD.**	**COD.**
Ø mm 44 x 25 H	**TMTS**	**TMTS2**	**EMTS**	**CMTS**
Ø mm 42 x 25 H	**TMES**	**TMES2**	**EMES**	**CMES**
mm 50 x 44 x 25 H	**TMTRS**	**TMTRS2**	**EMTRS**	**CMTRS**
mm 46 x 46 x 25 H	**TMCS**	**TMCS2**	**EMCS**	**CMCS**
mm 55 x 35 x 25 H	**TMOS**	**TMOS2**	**EMOS**	**CMOS**
mm 47 x 44 x 25 H	**TMTNS**	**TMTNS2**	**EMTNS**	**CMTNS**
mm 60 x 38 x 25 H	**TMGS**	**TMGS2**	**EMGS**	**CMGS**
mm 58 x 39 x 25 H	**TMVS**	**TMVS2**	**EMVS**	**CMVS**
mm 51 x 31 x 25 H	**TMRS**	**TMRS2**	**EMRS**	**CMRS**
mm 38 x 38 x 25 H	**TMQS**	**TMQS2**	**EMQS**	**CMQS**

GRIGLIE PER DECORO
STAINLESS STEEL GRILLS FOR DECORATIONS

Appoggiare la griglia sul tappeto SPV. Spatolare la pasta decoro uniformemente. Passare in congelatore. Stendere il biscuit aiutandosi con la raplette o con il telaio. Cuocere in forno a 230° per 8 minuti, appoggiare il biscuit su un foglio e togliere delicatamente l'SPV.

Place the grill on the SPV. Spread uniformly the decorating paste. Put it in to freeze. By using our raplette or our frame spread uniformly your biscuit. Bake at 230° for 8 minutes. Place the biscuit on a of paper and remove carefully the SPV tray.





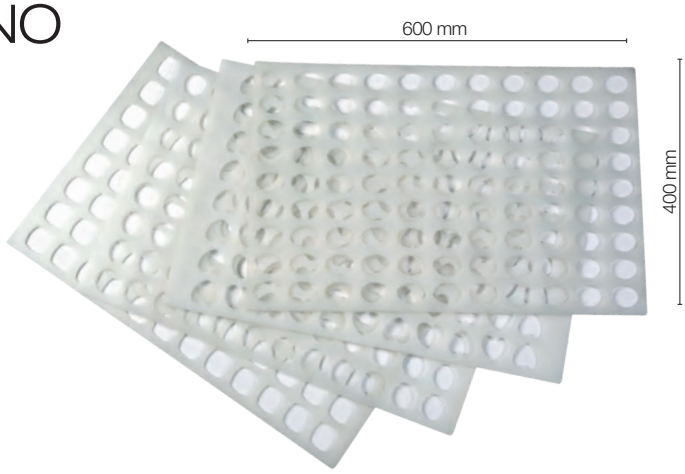
COD.	GD1	GD2	GD3	GD4

COD.	GD5	GD6	GD7	GD8

CHABLON DA FORNO
BAKING CHABLON

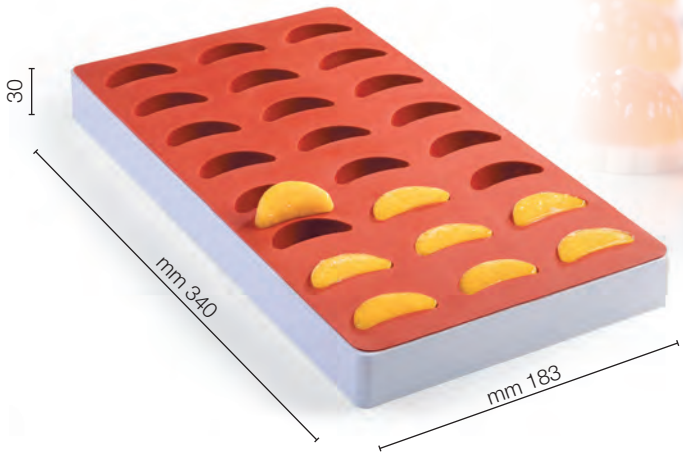
In silicone spessore 4 mm. Colare l'impasto negli appositi fori e livellare; mettere la teglia con lo chablon direttamente in forno e cuocere. Lo chablon non permetterà all'impasto, durante la cottura, di dilatarsi, producendo così forme perfette.

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.



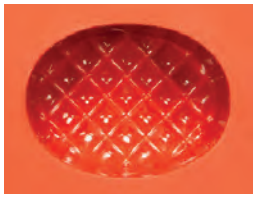
COD.	CHT	CHQ	CHC	CHO
Forma *Shape*	Tondo / *Round*	Quadrato / *Square*	Cuore / *Heart*	Ovale / *Oval*
n. forme *moulds*	96	96	88	99

STAMPI IN SILICONE PER GELATINE*
*SILICONE JELLY MOULDS**

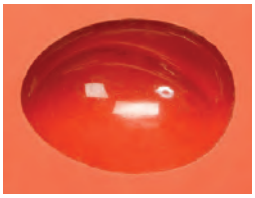
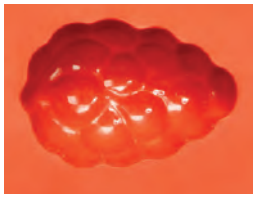
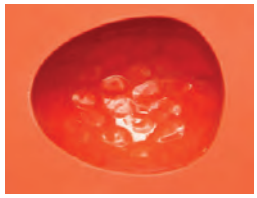


Stampi per gelatine in silicone alimentare che permettono di realizzare fondenti, gelatine, ecc. Struttura in plastica. 24 impronte per stampo.

Jelly moulds in silicone, suitable to realize fondants, jellies, etc.
Plastic frame. 24 indents per mould.



COD.	TG1002	TG1027	TG1008	TG1021
Forma *Shape*	Mezza sfera / *Half sphere*	Ananas / *Pineapple*	Arancia / *Orange*	Pera / *Pear*
DIM.	Ø mm 27	mm 32 x 23	mm 45 x 18	mm 40 x 26
H	mm 13,5	mm 18	mm 15	mm 15

COD.	TG1028	TG1005	TG1012	TG1009
Forma *Shape*	Pesca / *Peach*	Uva / *Grape*	Fragola / *Strawberry*	Mora / *Blackberry*
DIM.	mm 24 x 24	mm 38 x 26	mm 36 x 30	Ø mm 30
H	mm 20	mm 16	mm 24	mm 24

* fino ad esaurimento
Subject to availability

STAMPI PER PANE / *BREAD MOULDS*

Confezione 1 pz
Pack 1 pc

COD.	NIDODAPE	TARTARUGA
Forma *Shape*	Nido d'ape / *Honey comb*	Tartaruga / *Turtle*
DIM.	mm 140 X 100	mm 140 X 100

FASCE INOX
STAINLESS STEEL BANDS

Cerchio / *Round**

Spessore
Thickness
15/10

COD.	X1202	X1402	X1602	X1802	X2002	X2202	X2402	X2602	X2802
H	mm 20	mm 20	mm 20	mm 20	mm 20	mm 20	mm 20	mm 20	mm 20
Ø	mm 120	mm 140	mm 160	mm 180	mm 200	mm 220	mm 240	mm 260	mm 280

COD.	X3910	X3912	X3914	X3916	X3918	X3920	X3922	X3924	X3926
H	mm 40	mm 40	mm 40	mm 40	mm 40	mm 40	mm 40	mm 40	mm 40
Ø	mm 100	mm 120	mm 140	mm 160	mm 180	mm 200	mm 220	mm 240	mm 260

COD.	X3928	X3930	X3932	X3934	X3936
H	mm 40	mm 40	mm 40	mm 40	mm 40
Ø	mm 280	mm 300	mm 320	mm 340	mm 360

COD.	X4010	X4012	X4014	X4016	X4018	X4020	X4022	X4024	X4026
H	mm 50	mm 50	mm 50	mm 50	mm 50	mm 50	mm 50	mm 50	mm 50
Ø	mm 100	mm 120	mm 140	mm 160	mm 180	mm 200	mm 220	mm 240	mm 260

COD.	X4028	X4030	X4032	X4034	X4036
H	mm 50	mm 50	mm 50	mm 50	mm 50
Ø	mm 280	mm 300	mm 320	mm 340	mm 360

Rettangolo / *Rectangle**

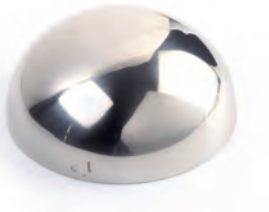
Spessore
Thickness
20/10

COD.	X411836	X413040	X414060	X421836	X423040	X424060
H	mm 40	mm 40	mm 40	mm 50	mm 50	mm 50
DIM. esterne *external*	mm 170 x 350	mm 290 x 390	mm 390 x 590	mm 170 x 350	mm 290 x 390	mm 390 x 590
DIM. interne *internal*	mm 166 x 346	mm 286 x 386	mm 386 x 586	mm 166 x 346	mm 286 x 386	mm 386 x 586

Cuore / *Heart*

Spessore *Thickness* 10/10	COD.	X7718	X7720	X7722	X7724	X7726
	H	mm 40	mm 40	mm 40	mm 40	mm 40
	Ø	mm 180	mm 200	mm 220	mm 240	mm 260

Mezza sfera
Half sphere



Spessore *Thickness* 10/10	COD.	S3312	S3314	S3316	S3320
	H	mm 60	mm 70	mm 80	mm 100
	Ø	mm 120	mm 140	mm 160	mm 200

Virgola / *Comma*

Spessore *Thickness* 10/10	COD.	X0120	X0125	X0130
	H	mm 40	mm 40	mm 40
	DIM.	mm 200	mm 250	mm 300

Oblunga / *Oblonge*

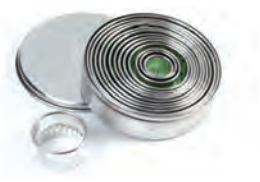
Spessore *Thickness* 10/10	COD.	X3522	X3526	X3530
	H	mm 40	mm 40	mm 40
	DIM.	mm 220	mm 260	mm 300

Goccia / *Drop*

Spessore *Thickness* 10/10	COD.	X2720	X2723	X2726	X2730	X2733
	H	mm 40	mm 40	mm 40	mm 40	mm 40
	DIM.	mm 200	mm 230	mm 260	mm 300	mm 330

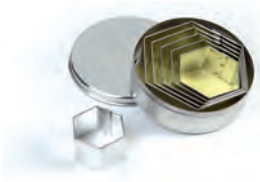
*A richiesta si possono realizzare misure particolari (quantità min. 20 pz).
**On request you can do special measures (min. quantity 20 pieces).*

TAGLIAPASTA IN BANDA STAGNATA
TIN PLATE DOUGH CUTTER



COD.	**STP53B**	**STP52B**	**STP540B**	**STP52D**
Forma *Moulds*	Cerchi lisci *Smooth circle*	Cerchi festonati *Festoneed circle*	Cerchi lisci robusti *Strong smooth circle*	Cerchi festonati *Festooned circle*
n. forme *n. moulds*	9	9	12	14
DIM.	da/*from* 20 a 80	da/*from* 20 a 105	da/*from* 22 a 110	da/*from* 20 a 105

COD.	**STP54B**	**STP60B**	**STP61B**	**STP59**
Forma *Moulds*	Cerchi festonati robusti *Strong festooned circle*	Ovali festonati *Festooned oval*	Ovali lisci *Smooth oval*	Quadrati lisci *Smooth square*
n. forme *n. moulds*	12	9	9	6
DIM.	da/*from* 20 a 110	da/*from* 25 a 80	da/*from* 27 a 85	da/*from* 30 a 65



COD.	**STP58N**	**STPROML**	**STP55L**	**STP57**
Forma *Moulds*	Quadrati festonati *Festooned square*	Rombo lisci *Smooth rhombus*	Esagono liscio *Smooth hexagon*	Goccia liscia *Smooth drop*
n. forme *n. moulds*	5	5	6	6
DIM.	da/*from* 35 a 80	da/*from* 50 a 115	da/*from* 45 a 90	da/*from* 45 a 95

COD.	**STP64**	**STP64FN**	**STP65**	**STP54L**
Forma *Moulds*	Cuore liscio *Smooth heart*	Cuore festonati *Festooned heart*	Stella liscia *Smooth star*	Mezzaluna liscia *Smooth half-moon*
n. forme *n. moulds*	6	5	6	6
DIM.	da/*from* 40 a 80	da/*from* 35 a 100	da/*from* 45 a 85	da/*from* 30 a 65

COD.	**STP67**	**STP66**	**STP62**	**STP63**
Forma *Moulds*	Fiore liscio *Smooth flower*	Trifoglio liscio *Smooth clover*	Foglia festonata *Festooned leaf*	Foglia liscia *Smooth leaf*
n. forme *n. moulds*	6	6	5	6
DIM.	da/*from* 40 a 95	da/*from* 40 a 90	da/*from* 50 a 110	da/*from* 50 a 95

COD.	**STP31**	**STP44**	**STP33**	**STP34**
Forma *Moulds*	Animali *Animal*	Forme Natale *Christmas shapes*	Lettere alfabeto *Letters*	Numeri *Numbers*
n. forme *n. moulds*	10	4	26	9

COD.	**STP46**	**STP30A**	**STP30B***	**STP30C***
Forma *Moulds*	Mix misto *Mix shapes*	Sagome diverse *Fancy*	Sagome diverse *Fancy*	Sagome diverse *Fancy*
n. forme *n. moulds*	8	12	12	12

COD.	**STP30D**	**STP00**
Forma *Moulds*	Sagome diverse *Fancy*	KIT 6 mini coppapasta *Kit 6 mini cutter*
n. forme *n. moulds*	12	6

***** fino ad esaurimento / *Subject to availability*

STRUMENTI / *TOOLS*

Personalizzabili con logo cliente.
Customizable with customer logo.

Raschietti / *Scrapers*

COD.	RA1RS	RA2RS	RA3RS	RA4RS
DIM.	mm 120 x 80	mm 120 x 80	mm 121 x 81	mm 148 x 99

COD.	RA5RS	RA6RS	RA7RS	RA8RS
DIM.	mm 145 x 99	mm 110 x 80	mm 216 x 128	mm 216 x 128

COD.	RA9RS	RA10RS	SRP
DIM.	mm 208 x 128	mm 198 x 148	mm 265 x 125

Raschia in acciaio / *Stainless steel scrapers*

COD.	RM13	RM16	RM18	RM20	RM22	RM24	RM28
Lunghezza *Length*	mm 130	mm 160	mm 180	mm 200	mm 220	mm 240	mm 280

Tagliapasta / PASTRY Cutter

Lama in acciaio inox impugnatura in gomma. Confezione 1 pz
Stainless steel blade with rubben handle. Pack 1 pc

COD.	TP5	TP6	TP7
Ø	mm 55	mm 55	mm 97
Lama *Blade*	Liscia / *Smooth*	Festonata / *Festooned*	Liscia / *Smooth*

Rullo tagliapasta croissants
Cutting roller for croissants

Manico in plastica / *Plastic handle*

DIM. Taglio / *cutter*

COD.	RC1	RC2	RC3	RC4	RC5	RC6
DIM. taglio *cutter*	mm 70 x 100	mm 110 x 150	mm 180 x 140	mm 180 x 200	mm 140 x 200	mm 55 x 70

Tagliapasta estensibile inox
Stainless steel extensible pastry cutter

COD.	TPO1	TPO2	TPO3	TPO4
Ø	mm 55	mm 55	mm 55	mm 55
Lame lisce *Smooth blades*	5	7	5	7
Lame festonate *Festooned blades*	-	-	5	7

Rulli forapasta / *Pastry driller roller*
Confezione 1 pz
Pack 1 pc

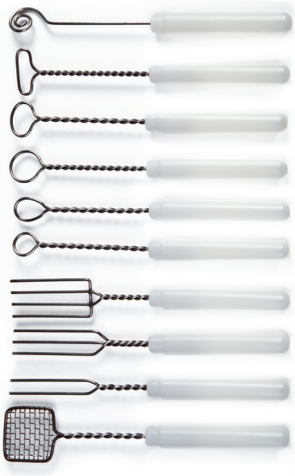
COD.	RP1	RP2
DIM.	mm 120	mm 65

Rulli tagliapasta / *Pastry cutter*
Confezione 1 pz
Pack 1 pc

COD.	RP3	RP4	RP5
DIM.	mm 120	mm 65	65

Attrezzi per cioccolato
Chocolate tools
Forchettine per pralineria con filo in acciaio inox. Acquistabili anche singolarmente, con i relativi codici.

Praline forks with Stainless steel wire.

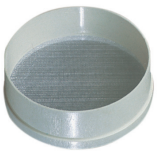


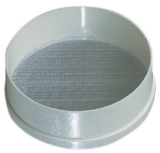
SFP1
SFP9
SFP8
SFP6
SFP7
SFP5
SFP4
SFP3
SFP2
SFP10

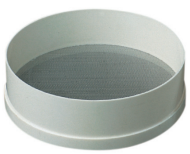
COD. SFP

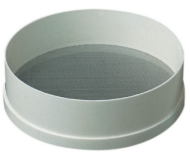
Serie completa di 10 pezzi
Complete 10 pcs. range.

Setaccio / *Sifter*









COD.	SETACCIO P05	SETACCIO P1	SETACCIO G05	SETACCIO G1
DIM.	Ø mm 240 x 80 H	Ø mm 240 x 80 H	Ø mm 300 x 90 H	Ø mm 300 x 90 H
Rete *Net meshes*	mm 0,5	mm 1	mm 0,5	mm 1

STRUMENTI / *TOOLS*

Personalizzabili con logo cliente.
Customizable with customer logo.

Decora Crostate / *Jam tarts decorator*

COD.	DCR
Ø	mm 300

Spargifarina in acciaio inox
Flour and sugar stainless steel sifter

COD.	SF1M
Rete *Net meshes*	mm 1

Bottiglia / *Bottle*

Bottiglia per bagne da 1 lt, con scala graduata.
1 lt punch bottle with doser and graduated scale.

COD.	BOTTIGLIA
Cap.	lt 1

Caraffa / *Jug*

Con scalatura graduata colorata in Lt e ml. Confezione 1 pz
With coloured scale for lt and ml. Pack 1 pc

COD.	CAG05	CAG1	CAG2	CAG3	CAG5
Cap.	lt 0,5	lt 1	lt 2	lt 3	lt 5

Imbuto in plastica / *Plastic funnel*

Confezione 1 pz / *Pack 1 pc*

COD.	IMB8	IMB10	IMB12	IMB14	IMB18
Ø	mm 80	mm 100	mm 120	mm 140	mm 180

Colino / *Piston funnel*

Colino a pistone inox con supporto / *Stainless steel piston funnel with support*

COD.	COLINO

Apriscatole professionale da banco / *Professional tin opener*

COD.	AP1

Coltelli / *Knives* Confezione 1 pz / *Pack 1 pc*

COD.	CM67785	CM67783	CM67777
Lunghezza *Length*	mm 240	mm 240	mm 240

COD.	CM67791	CM67793	CM67779
Lunghezza *Length*	mm 320	mm 360	mm 300

COD.	CM67781	CM67737	CM67739
Lunghezza *Length*	mm 300	mm 240	mm 260

COD.	CM67741	CM67743
Lunghezza *Length*	mm 300	mm 340

Spatole / *Spatula* Confezione 1 pz / *Pack 1 pc*

COD.	CM67799
Lunghezza *Length*	mm 250

COD.	CM64095	CM64100	CM64105
Lunghezza *Length*	mm 150	mm 200	mm 250

COD.	CM64110		PM64025
Lunghezza *Length*	mm 300		mm 250

COD.	PM64012	PM64010	PM64005
Lunghezza *Length*	mm 250	mm 170	mm 110

COD.	PM54128	PM54129	PM54130
Lunghezza *Length*	mm 80	mm 100	mm 120

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

STRUMENTI / *TOOLS*

Mestolo inox / *Stainless steel ladle*

COD.	ME6	ME10	ME12
Lunghezza *Length*	mm 300	mm 370	mm 400
Ø	mm 65	mm 100	mm 120
Cap.	lt 0,07	lt 0,25	lt 0,50

Schiumarola inox / *Stainless steel skimmer*

COD.	SCR16	SCR18	SCR20	SCR24	SCR28
Lunghezza *Length*	mm 400	mm 400	mm 500	mm 500	mm 500
Ø	mm 160	mm 180	mm 200	mm 240	mm 280

Sessola alluminio / *Aluminium scoop*

Confezione 1 pz / *Pack 1 pc*

COD.	SEM100	SEM300	SEM500	SEM1000	SEM1500	SEM2000
Cap.	lt 0,10	lt 0,30	lt 0,50	lt 1	lt 1,5	lt 2,0

Sessola in plastica / *Plastic scoop*

Confezione 1 pz / *Pack 1 pc*

COD.	SES25	SES50	SES100	SES250	SES500	SES1000
Cap.	lt 0,0025	lt 0,005	lt 0,10	lt 0,25	lt 0,50	lt 1

COD.	SET150	SET250	SET500	SET750	SET1000	SET2000
Cap.	lt 0,15	lt 0,25	lt 0,50	lt 0,75	lt 1	lt 2

Molla per dolci / *Sweet pliers*

In acciaio inox. Confezione 1 pz.
Stainless steel-made. Pack 1 pc.

Pinza per dolci / *Sweet pliers*

In acciaio inox. Confezione 1 pz.
Stainless steel-made. Pack 1 pc.

COD.	MD1	MD2	PD1
Lunghezza *Length*	mm 165	mm 180	mm 185

Paletta inox per gelato / Stainless steel ice-cream scoop

Confezione 1 pz. / *Pack 1 pc.*

COD.	PG7	PG7TR	PG8	PG3	PG4
Lunghezza *Length*	mm 250	mm 250	mm 300	mm 250	mm 300

Bacinella sferica inox* / *Stainless steel round bowl**

COD.	BP16	BP20	BP25	BP27	BP29	BP33	BP39
H	mm 65	mm 80	mm 105	mm 110	mm 125	mm 135	mm 160
Ø	mm 165	mm 205	mm 250	mm 270	mm 295	mm 335	mm 395
Cap.	lt 0,75	lt 1,5	lt 3	lt 4	lt 5	lt 8	lt 14

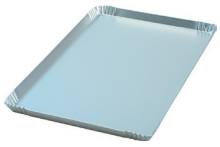
Bacinella inox fondo piatto* / *Stainless steel flat bottom bowl**

COD.	BL17	BL21	BL24	BL29	BL30	BL31	BL36
H	mm 90	mm 115	mm 120	mm 135	mm 150	mm 170	mm 185
Ø	mm 155	mm 190	mm 220	mm 270	mm 290	mm 305	mm 355
Cap.	lt 1	lt 2	lt 3	lt 5	lt 6	lt 8	lt 11

***** fino ad esaurimento / *Subject to availability*

Vassoio da esposizione / *Display tray*

Per esporre in vetrina pasticceria fresca e pralineria in genere / Disponibile a richiesta min. 10 pezzi
To display fresh pastries and pralines / Available on request min. 10 pieces



COD.	VE1A	VE2A
DIM.	mm 305 x 225 x 20	mm 375 x 245 x 20

Alluminio oxalizzato / *Oxalate aluminium*

COD.	VE1	VE2
DIM.	mm 305 x 225 x 20	mm 375 x 245 x 20

Alluminio oxalizzato versione oro / *Oxalate aluminium golden version*

COD.	VE1G	VE2G
DIM.	mm 305 x 225 x 20	mm 375 x 245 x 20

STRUMENTI / *TOOLS*

Guanto anticalore / *Heat-resistant glove*

A tre dita, resistente all'abrasione, agli strappi ed ai tagli.
3 fingers glove, resistant to abrasion, tears and cuts.

Tutti i nostri guanti sono marchiati CE e rispecchiano i requisiti essenziali di salute e sicurezza secondo le direttive europee 89 / 686 / C.E.E. Hanno una resistenza al calore per contatto fino a 350° C per 20 secondi.

All our gloves are CE, marked and comply with the basic requirements concerning health and security according to the European Directives 89 / 686 / C.E.E. They are heat resistant to a temperature +350° C for 20 seconds.

COD.	GUANTO/A
DIM.	mm 150

Guanto professionale in silicone / *Professional oven glove*

REGISTERED DESIGN

Guanto da forno in silicone antiscivolo e impermeabile.
Protegge dalle temperature fino a +250°C.
Potrai direttamente prendere i tuoi cibi cotti in olio o acqua dalla pentola senza pericoli!
Non assorbe odori e non si macchia.
Lavabile in lavastoviglie.
Confezione 1 pz

Non-slip water proof silicone oven glove.
It protects you against temperatures up to +250°C.
You can serve your dishes cooked in oil or water directly from the pan without any danger!
It does not absorb odours and does not get stained.
Dishwasher safe.
Pack 1 pc

COD.	CHELATBL CHEF

Spazzolone / *Large brush*

Confezione 1 pz / *Pack 1 pc*

COD.	SP2	SP3
DIM.	mm 300 In ottone e misto *Wood and brass*	mm 300 Solo ottone *Only brass*

Spazzola / *Brush*

Con manico. In pura setola in crine / *With handle. Pure horsehair bristle*
Confezione 1 pz / *Pack 1 pc*

COD.	SP1
DIM.	mm 430

Pennello per dolci / *Cake brush*

COD.	34063	43753	43763
DIM.	mm 40	mm 60	mm 75

Personalizzabili con logo cliente.
Customizable with customer logo.

Asciugaverdure / Vegetables dryer

ECONOMICO, ROBUSTO E DURATURO
Totalmente sicuro, a norme CE, è stato progettato e realizzato con l'esclusivo impiego di materiali di elevata tecnologia. Le parti metalliche sono in alluminio ed acciaio inox, gli ingranaggi sono in resina termoplastica antiurto e antiusura.
SEMPLICE, SI USA FACILMENTE
Basta riporre la verdura lavata nel cestello e ruotare la manovella. L'acqua si raccoglie automaticamente sul fondo per essere poi comodamente versata nel lavandino.
IL MODELLO DA 25 LT.
ha anche la possibilità di scarico diretto dell'acqua residua; è sufficiente applicare una cannetta nell'apposita sede posta sul fondo dello stesso.

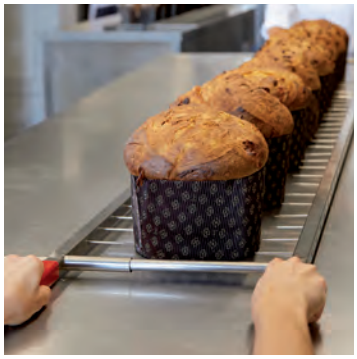
ECONOMICAL, SOLID AND DURABLE
Absolutely safe and in compliance with CE standards, it has been designed and produced with high quality and high technology materials: metal parts are made of st. steel and aluminium and gears are of shockproof and wear-proof thermoplastic resin.
SIMPLE AND EASY TO USE
Just place clean vegetables in the basket and turn the handle. Water is automatically collected on the bottom to be drained off later into the kitchen sink.
THE 25 LT MODEL
is fitted with a small tube for direct water discharge; the tube is housed in the special seat on the bottom of the dryer.

COD.	**GREENMATIC 12**	**GREENMATIC 25**
H	mm 430	mm 520
Ø	mm 330	mm 430
Cap.	lt 12	lt 25
Peso / *Weight*	kg 2,8	kg 4

ATTREZZATURE / *EQUIPMENT*

Gira Panettoni / *Turn panettoni*

Facile da impilare sia sui carrelli che sulle rastrelliere è realizzato in acciaio INOX AISI 304 e ha un'impugnatura ergonomica. Adatto al contatto alimentare.
Easy to stack on both trolleys and racks, it's made of AISI 304 stainless steel and has an ergonomic handle. Suitable for food contact.

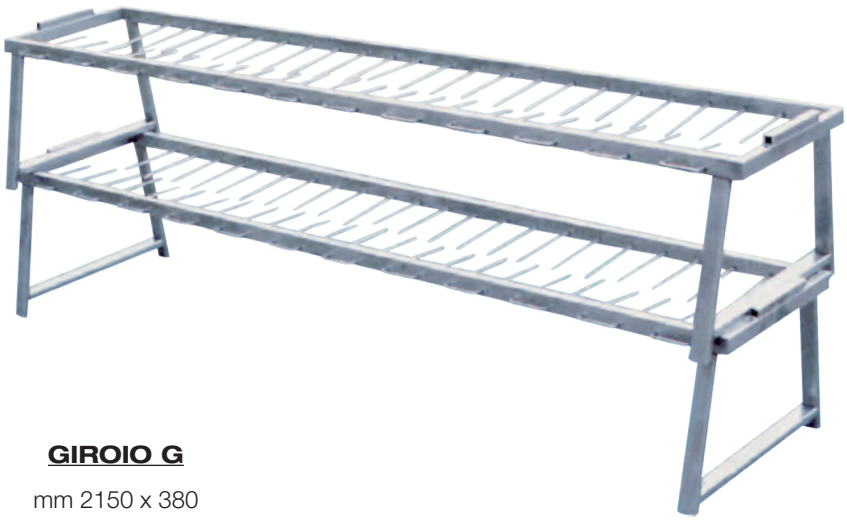


COD.	GIRATU150	GIRATU200	GIRATU225
DIM.	mm 1500	mm 2000	mm 2250

Gira Panettoni / *Turn panettoni*

Rivoluzionario girapanettoni ideato per risolvere i problemi di spazio nei laboratori, agganciando contemporaneamente diverse pezzature di panettoni, colombe, veneziane etc. Inoltre lo può utilizzare una sola persona, senza alcun aiuto riuscendo a sovrapporre più telai fino a 150 kg di panettoni. Realizzato in acciaio inox. Giroio è il vostro salvaspazio.

Thanks to this new tool used to turn "panettoni", by coupling at the same time "panettoni, colombe and veneziane", you will save space in your working-room. Many trays, till 150 kg. of "panettoni", can be stacked. Made of Stainless steel.



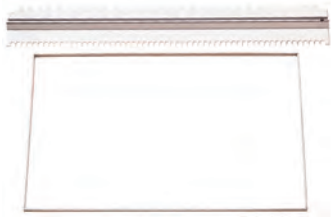
COD.	GIROIO P	GIROIO G
DIM.	mm 1650 x 380	mm 2150 x 380

Termometri / *Thermometers*

Termometro tascabile digitale / *Pocket digital thermometer*

COD.	TH5986S	TH5989
Descrizione *Description*	Lettura immediata, sonda cavo, memorie. Campo di misurazione da -50°C a +260°C. *Immediate reading, probe, memories.* *Measuring range from -50°C to +260°C.*	Lettura immediata, sonda fissa in acciaio inox. Campo di misurazione da -50°C a +150°C. *Fixed stainless steel probe, immediate reading.* *Measuring range from – 50°C to + 150°C.*

Pettine charlotte / *Charlotte comb*



COD.	PCT
Dim. pettine *Comb size*	mm 705 x 110
Dim. cornice *Frame size*	mm 570 x 370 x 10

METODO D'UTILIZZO.
Appoggiare il telaio sul tappetino SPV e stendere il biscuit charlotte uniformemente, posizionare il pettine sul telaio e tirarlo verso di sé.

INSTRUCTIONS TO USE.
Put the frame on SPV pad. Spread uniformly the charlotte biscuit. Place the comb on its frame between the guides and draw towards you.

Pettine / *Comb*

Pettine con 5 fasce in gomma alimentare a doppio decoro.
Comb provided with 5 rubber blades with 2 different decorations.

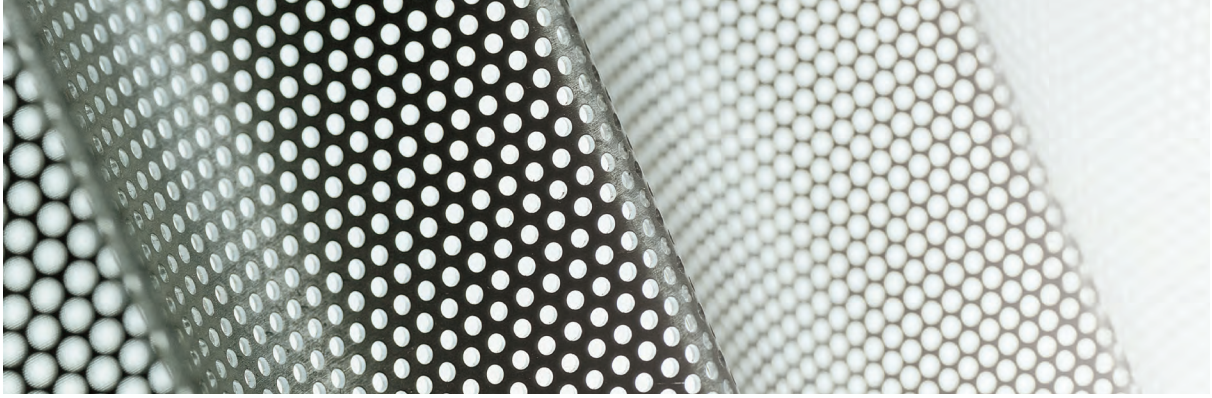
COD. PETTINE

METODO D'UTILIZZO
Spatolare uniformemente la pasta decoro su SPV.
Appoggiare il pettine e tirare nella direzione desiderata. Passare in congelatore.
Stendere uniformente il biscuit aiutandosi con la raplette.
Cuocere in forno a 230° C per 8 minuti.
Appoggiare il biscuit su un foglio e togliere delicatamente il tappetino SPV.
INSTRUCTIONS TO USE
Spread uniformly the decorating paste on our SPV (silicone tray).
Using the comb rake in the chosen direction. Put it in a freezer.
By using our raplette spread the biscuit on the motif obtained. Bake in your oven at 230° C for 8 minutes.
Place the biscuit on a graseproof paper and carefully remove the SPV pad.

RAPLETTE

Attrezzo per stesura biscuit / *Raplette to spread biscuit*

COD. RAPLETTE



TEGLIE / *TRAYS*

Dimensioni standard / *Standard size*

Teglia piana FORATA in alluminio
Disponibili senza rivestimento, siliconate, rivestite con Teflon verde (5 mani).

PERFORATED Trays in aluminium
Available in raw aluminium, silicone, green teflon (5 layers).

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JF04030D20P00G	mm 400 x 300	mm 20	15/10	**JF04030D20P00V***
JF06040D20P00G	mm 600 x 400	mm 20	15/10	**JF06040D20P00V***
JF08060D20P00G	mm 800 x 600	mm 20	15/10	**JF08060D20P00V***

Teglia piana PIENA in alluminio
Disponibili senza rivestimento, siliconate, rivestite con Teflon verde (5 mani).

FLAT trays in aluminium
Available in raw aluminium, silicone, green teflon (5 layers).

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JP04030D20P00G	mm 400 x 300	mm 20	12/10	-
JP04030D30P00G	mm 400 x 300	mm 30	12/10	-

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JH06040D20P00G	mm 600 x 400	mm 20	15/10	**JH06040D20P00V***
JP06040D20P00G	mm 600 x 400	mm 20	12/10	-
JP06040D30P00G	mm 600 x 400	mm 30	12/10	-
JP06040D40P00G	mm 600 x 400	mm 40	12/10	-

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JP08060D20P00G	mm 800 x 600	mm 20	12/10	-

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

Teglia piana PIENA in lamiera alluminata

Disponibili senza rivestimento, siliconate, rivestite con Teflon verde (5 mani).

Tin-plate FLAT trays in aluminate.

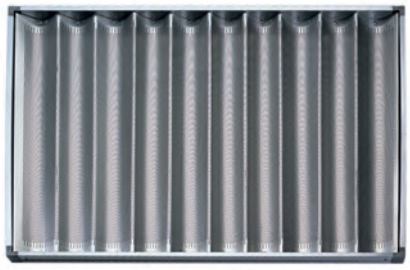
Available in raw aluminium, silicone, green teflon (5 layers).

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JS04030D20P00G	mm 400 x 300	mm 20	8/10	**JS04030D20P00V***

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JS06040D10P00G	mm 600 x 400	mm 10	8/10	**JS06040D10P00V***
JS06040D20P00G	mm 600 x 400	mm 20	8/10	**JS06040D20P00V***
JS06040D30P00G	mm 600 x 400	mm 30	8/10	**JS06040D30P00V***
JS06040D40P00G	mm 600 x 400	mm 40	8/10	**JS06040D40P00V***

COD.	DIM.	H Bordi / *Borders*	Spessore / *Thickness*	Con / *With* TEFLON
JS08060D20P00G	mm 800 x 600	mm 20	8/10	**JS08060D20P00V***

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



Modelli e dimensioni a richiesta.
Articoli personalizzabili per ogni esigenza.
Items and sizes available on demand.
Customized items according to every needs.

Servizo applicazione teflon
su teglie usate.
Teflon coating for used trays.

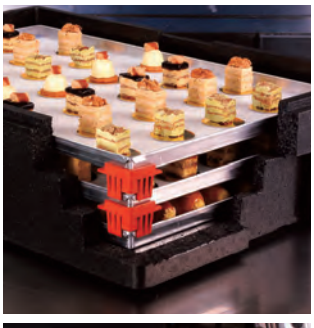
PILLY

Una piccola grande idea / *A small great idea*

Un piccolo triangolo per impilare e agganciare tra loro teglie da cottura ad angolo retto, in modo sicuro, facile e stabile. Ideale per risparmiare spazio nel laboratorio, nel trasporto per il catering e per sovrapporre i preparati dolci o salati prima, durante e dopo la cottura. Pilly si può personalizzare con marchio e colore a vostra richiesta. Prodotto in silicone alimentare resistente a temperature da -40° a +250° C. Prodotto brevettato.

A small triangle to stack and hook your right angle trays in the safest, easiest and steadiest way. Excellent to save space: in workshop, during catering transports and for the stack of gastronomic and pastry products before, throughout and after baking. Pilly can be customized with your own logo. Food silicone product suitable to stand changes in temperature from -40° to +250° C. Patented product.

COD.	**PILLY4**
	Kit 4 pezzi / *Set 4 pieces*



CARRELLI FISSI / FIXED *TROLLEYS*

Acciaio inox AISI 304 / *AISI 304 stainless steel*

Carrello portateglie a GUIDE ANGOLARI.*
Trolley for trays suitable ANGULAR SLIDES.*

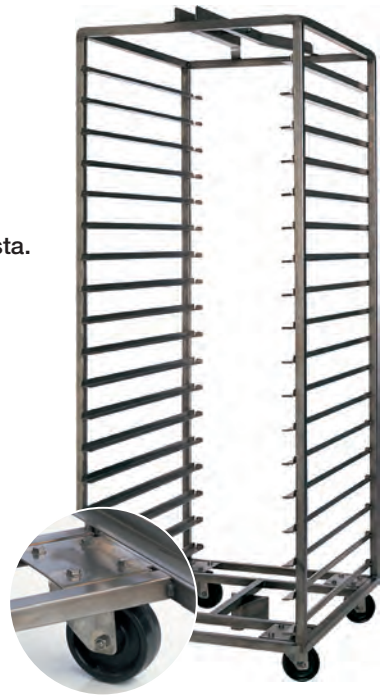
COD.	**YI06040C18SF**	**YI08060C18SF**
DIM.	mm 600 x 400	mm 800 x 600
H	mm 1850	mm 1850
n. piani / *levels*	18	18
Distanza piani *Level spacing*	mm 90	mm 90

Carrello portateglie A PIOLI.*
Trolley WITH HOOKS.*

COD.	**YI06040P20SF**	**YI06040P40DF**
DIM.	mm 600 x 400	mm 600 x 400
H	mm 1870	mm 1870
n. piani / *levels*	20	40
Distanza piani *Level spacing*	mm 80	mm 80

Carrello PER FORNO.
Trolleys suitable FOR OVENS.

Modelli e dimensioni a richiesta.
Articoli personalizzati per ogni esigenza.
Items and sizes available on demand.
Customized items according to every needs.



Ruote termiche resistenti ad alta temperatura
Thermal wheels resistant to high temperature

Carrello PORTA MARNE.
Trolley suitable for CARRYING DOLLIES.

Modelli e dimensioni a richiesta.
Articoli personalizzati per ogni esigenza.
Items and sizes available on demand.
Customized items according to every needs.

* **Personalizzazioni:**
Customization:

Dimensioni e altezza.
Dimensions and height.

Numero e distanza piani.
Quantity and levels distance.

Ruote con e senza freno.
Wheels with and without brake.

Estremità guide angolari:

chiusa / *closed*

aperta / *open*

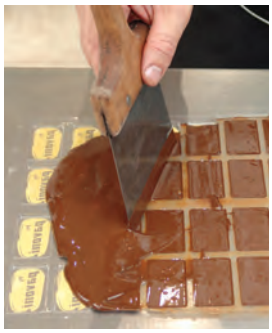
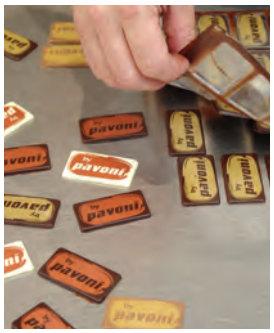
chiusa / aperta
closed / open

UTILIZZO

HOW TO USE

PLACCHETTE IN CIOCCOLATO / Choco plaques

pag. 18-23, 38-41, 51, 69-77

SOGGETTI IN CIOCCOLATO / Chocolate themes

pag. 6-17, 26-38, 43-46

• Versare il cioccolato perfettamente temperato nello stampo termoformato. • Colare in una bacinella il cioccolato in eccesso, ruotando lo stampo in modo che il cioccolato aderisca perfettamente alle pareti. Fare raffreddare qualche ora in frigorifero • Estrarre delicatamente il soggetto in cioccolato prendendolo dalla parte cava. • Comporre il soggetto come da indicazioni contenute nella confezione.

• Pour the perfectly tempered chocolate into the thermoformed mould. • Drip the exceeding chocolate into a pan by a rotation of the mould in order to let chocolate perfectly adhere to the walls of the mould. Let it chill some hours in the fridge. • Gently extract the chocolate tree taking from the hollow part. • Build up the subject according to the instructions included into the box.

SERIGRAFIE Transfer sheets pag. 22, 23, 60-67

CD

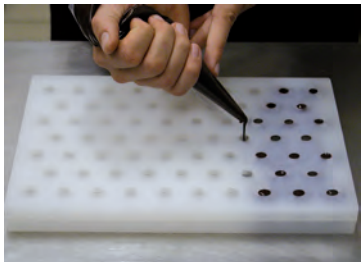
pag. 22-49

PUZZLE pag. 22

Con l'aiuto di un sac à poche riempire lo stampo del puzzle con cioccolato temperato fino all' orlo e lasciarlo raffreddare senza rasare. In questo modo si otterrà un puzzle con i pezzi che non si dividono.

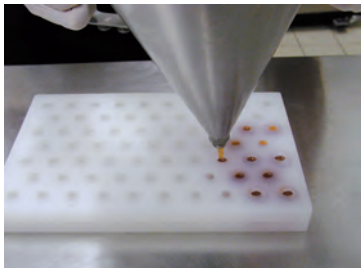
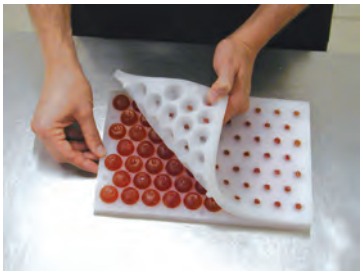
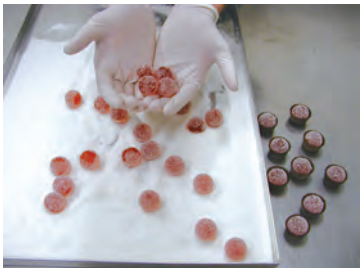
With the help of a piping bag, fill the puzzle mould up to the brim with melted chocolate and leave it to cool without smoothing over. Using this method, you'll achieve a puzzle with pieces which are not separated from each other.

CHOCOFLEX pag. 175



TARTUFI
È sufficiente colare il ripieno nei fori presenti sulla superficie dello stampo (aiutandosi anche con una spatola nel caso di ganache più dure) ed abbattere in positivo per fare stabilizzare ed indurire il tutto. Lo "smodellamento" del prodotto è immediato grazie alla flessibilità ed all'elasticità garantita dal silicone. Per la glassatura finale è sufficiente passare a mano le sfere nel cioccolato temperato e successivamente nel cacao.

TRUFFLES
You just pour the filling into the holes which are present on the surface of the mould (with the aid of a spatula when making the harder ganaches) and then put them in the refrigerator to stabilise and harden the product. The "turning out" of the product is immediate thanks to the flexibility and elasticity guaranteed by the silicone. For the final chocolate-coating it's enough to dip the spheres manually in softened chocolate and then in cocoa.

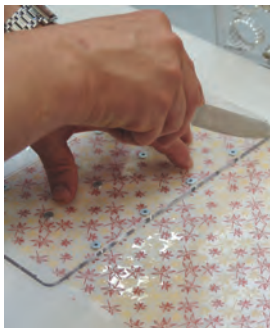
GELATINE
È sufficiente colare il ripieno nei fori presenti sulla superficie dello stampo ed abbattere in positivo per fare stabilizzare ed indurire il tutto. Arrotolare infine le gelatine nello zucchero semolato.

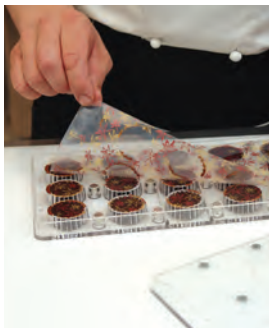
JELLIES.
You just pour the filling into the holes which are present on the surface of the mould and then put them in the refrigerator to stabilise and harden the product. Finally roll the jellies in caster sugar.

PRALINE
• Versare il composto nello stampo • Spatolare il prodotto fino a riempire lo stampo e riporlo in abbattitore
• Una volta raffreddate, sformare la praline, ricoprirle di cioccolato e decorarle a piacere.

PRALINES
• *Pour the mixture into the mould* • *Using a spatula, spread the product until the mould is full and leave to cool*
• *Turn the pralines out, cover them with chocolate and decorate as you like.*

STAMPI MAGNETICI magnetic moulds pag. 58





DELICIOUS SNACK pag. 174

250°C

IDEALI IN FORNO

Con l'aiuto di un sac à poche riempire lo stampo Delicious Snack con un ripieno di pasta sablée e mettere in forno a cuocere. (Lo stampo Delicious Snack resiste fino a +250°).

PERFECT IN THE OVEN

With the help of a piping bag, fill the Delicious Snack mould with short crust pastry and put it into oven. (Delicious Snack mould withstand till +250°).

-40 °C

UTILIZZABILI IN FRIGORIFERO E ABBATTITORE

Ultimata la cottura far raffreddare lo stampo. Riempire con un cremino al gianduia scuro con granella e livellare lo stampo con l'aiuto di una spatola. Lasciare indurire in frigorifero. (Lo stampo Delicious Snack resiste fino a -40°).

USABLE IN THE REFRIGERATOR AND BLAST CHILLER

Once cooked, fill with a creamy stuffing and level the moulds. Cool down in the refrigerator. (Delicious Snack mould withstand till -40°).

È FACILE ESTRARRE LO SNACK

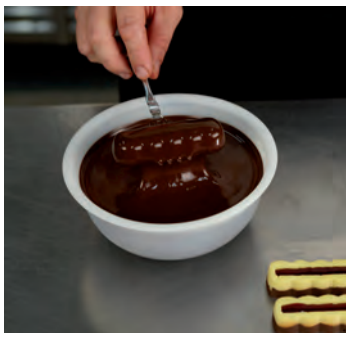
IT'S EASY TO PULL OUT THE SNACK

FARCITURA

Una volta tolti dallo stampo, farcire l'incavo degli snack con un ripieno a piacere (gelatina, confettura, ganache..).

STUFFING

Remove from the mould and fill the snack's hollow with a stuffing of your choice (jelly, jam, ganache,...).

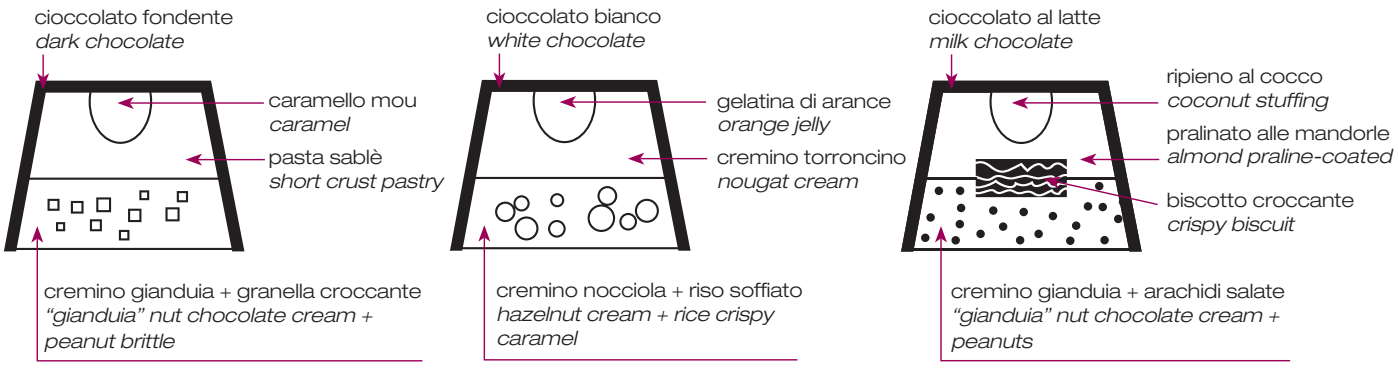


COPERTURA DI CIOCCOLATO

Ricoprire lo snack con il cioccolato e decorare lo snack a piacere.

FROST WITH CHOCOLATE

Frost the snack with chocolate and decorate as desired.



STEP 1
Posizionare gli stampi su una teglia piana. Per gli stampi bassi consiglio di umidificare leggermente la teglia per avere una maggiore aderenza ed eliminare eventuali bolle d'aria. Gli stampi possono essere facilmente tagliati in modo da ottenere stampi monoporzione più facili da maneggiare e utili per preparazioni più fragili.

Place the moulds on a flat baking tray. For short moulds, I advice you to slightly humidify the tray for added grip and for eliminating any air bubbles.
The moulds can be easily cut so as to obtain portion moulds, that are easier to handle and useful for the most fragile preparations.

STEP 2
Riempire gli stampi con l'impasto, masse montate, creme, mousse, salse, gelatine, ecc.

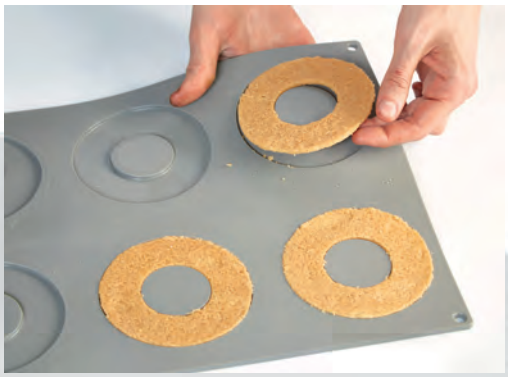
Fill the moulds with the mixture, assembled masses, creams, mousses, sauces, jellies, etc.

STEP 3
Stendere l'impasto con l'aiuto di una spatola, cuocere o abbattere o far raffreddare il composto.

Roll out the dough with a spatula, cook, or put in blast chiller or let the mixture cool.

STEP 4
Sformare il prodotto ottenuto facendo una leggera pressione o capovolgere lo stampo su un piano ed eliminare lo stampo partendo da un angolo (consigliato per prodotti particolarmente fragili, meglio ancora se lo stampo è stato suddiviso in porzioni singole).

Unmould the product obtained by a slight pressure or flip the mould on a surface and eliminate the mould from one corner (recommended for fragile products even better if the mould has been divided into individual portions).

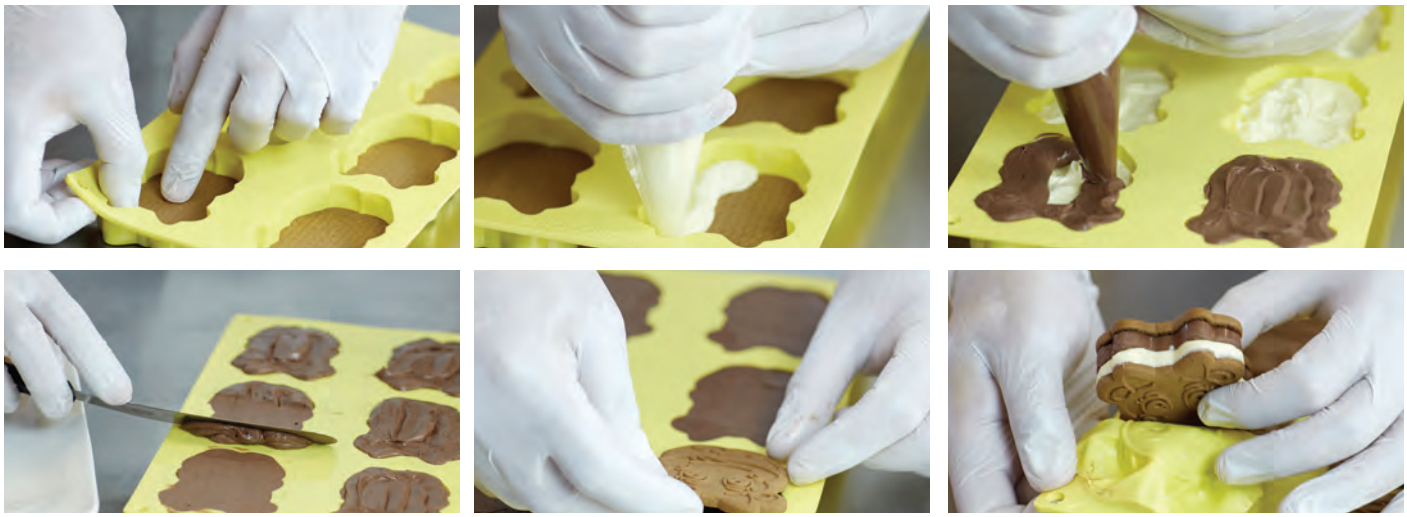


pavoGEL® pag. 200-202

• Con l'aiuto di un sac a poche o direttamente con la spatola, riempire lo stampo. • Posizionare nel centro del composto un inserto, se previsto dalla ricetta. • Inserire, fino a fine corsa, l'apposito stecco nella feritoia dello stampo • Livellare la superficie del composto con una spatola. Mettere in abbattitore per ca. 90 minuti. • Aprire la chiusura a cerniera ed estrarre lo stecco. • Con Pavogel l'estrazione è semplice, precisa, senza manipolazione del prodotto finito!

• With the help of a sac a poche or with a spatula, fill Pavogel mould. • Put an insert in the middle of the compound, if requested. • Insert the stick into the hole placed onto the closing side of the mould. • Level the surface of the mould with a spatula. Put in blast chiller for about 90 minutes. • Open the hinge closing system and extract the ice cream. • With Pavogel the extraction is easy, precise, without handling of the finished product!

pavoCOOKIE® pag. 203-204



• Inserire delicatamente il biscotto nello stampo. • Riempire un primo strato di gelato. • Creare un secondo strato di gelato. • Livellare la superficie del composto con una spatola. Mettere in abbattitore per ca. 90 minuti. • Posizionare delicatamente il secondo biscotto. • Smodellare il biscotto gelato estraendolo dallo stampo.

• Insert softly the biscuit into the mould. • Fill a first layer with ice cream. • Create a further ice cream layer. • Level the surface of the mould with a spatula. Put in blast chiller for about 90 minutes. • Place softly the second cookie. • Demould the ice cream biscuit throught its extraction from the mould.

SPV MACARON pag. 171, 225

• Mettete il MIX MACARON in una planetaria, aggiungete l'acqua calda e fate girare a velocità media per 5 minuti utilizzando la frusta oppure la foglia fino ad ottenere un composto cremoso. • Mettete il prodotto ottenuto in un sac a poche ed erogate piccole quantità su un tappetino in silicone Pavoni SPV MACARONS o su un foglio di carta da forno. • Lasciate riposare per 1 ora affinchè si formi una crosticina (toccandoli, la pasta non deve appiccicarsi al dito) • Mettete in forno: forno statico 150°C per 12/15 minuti. • Componete i Macarons usando la farcia desiderata.

• Put the MIX MACARON in a planetary mixer, add hot water and spin at medium speed for 5 minutes using the whip or the leaf until the mixture is creamy. • Put the product obtained in a pastry bag and paid a small amount of product on the Pavoni SPV MACARON silicone pad or on a sheet of baking paper. • Let stand for 1 hour so that it forms a crust (touching, the dough should not stick to finger). • Put in the oven: static oven 150 ° C for 12/15 minutes. • Compose the Macarons using the desired filling.

MAGIC DECOR pag. 212-215

• Versate in planetaria il Magic Decor con l'acqua tiepida e fate girare a velocità media per 2 minuti. Otterrete un composto cremoso. • Con l'aiuto di un raschietto distribuite una quantità di prodotto sul tappeto Magic Decor. Fate asciugare il prodotto come indicato nelle istruzioni all'interno della confezione. • Procedete a smodellare il decoro ottenuto partendo dall'angolo del tappetino. • Rigirate il tappetino sul piano di lavoro e con un raschietto aiutatevi all'estrazione con delicatezza.

• Pour in the planetary the Magic Decor with warm water and spin at medium speed for 2 minutes. You'll get a creamy mixture. • With the help of a scraper place a quantity of p roduct on the Magic Decor pad. Let the product dry as indicated on the instructions into the pack. • Starting from the corner's pad remove the obtained decoration. • Stir the pad on the work surface and remove gently the decoration with the help of a scraper.

TAPPETO DECORO pag. 211

• In una teglia 600x400 inserite il tappeto con il decoro rivolto verso l'alto e la fascia inox. Spalmate la bavarese sul tappeto. • Posizionate il bisquit facendolo aderire bene alla teglia. • Componete la torta e mettete in abbattitore a -40° per 8 ore. • Estraete dall'abbattitore, girate la teglia su un piano in modo da avere il tappeto rivolto verso l'alto. Staccare il tappetino.

• In a 600x400 pan put the pad with the pattern facing up and a stainless steel band. Spread the bavarian on the pad. • Place the biscuit on the pan. • Compose the cake and put in a blast at -40° for 8 hours. • Remove from the blast, turn the pan on a plane so as to have the pad facing up. Remove the pad.

STAMPI TERMOFORMATI PER TORTE
Thermoformed cake moulds pag. 208-210

• Colare il composto nello stampo termoformato facendo attenzione che penetri in modo uniforme. • Inserire il disco biscuit al centro. Porre in abbattitore fino a completo congelamento. • Posizionare lo stampo riempito, completamente congelato, in una bacinella con acqua a temperatura ambiente per qualche minuto. • Smodellare delicatamente capovolgendo il prodotto.

• Pour the compound into the thermoformed cake mould, paying attention to let it uniformly penetrate. • Insert biscuit disk in the centre. Put it in the blast chiller until totally frozen. • Put the filled frozen mould into a pan, full of water at room temperature for some minutes. • Gently demould, reversing the filled mould.

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