COLLEZIONE '17

COLLEZIONE '17

pavoni®
ITALIA

**PASSIONE E CORAGGIO,
INTELLIGENZA E CUORE.**

NOI SENTIAMO DI AVERLI.

pavoni® ITALIA

"Vi presentiamo il nostro nuovo
catalogo Collezione 2017.
Lasciamo trapelare la gioia e la serena
consapevolezza di aver fatto del nostro meglio,
senza dimenticare l'umiltà per essere
sempre aperti a nuovi suggerimenti."

"We would like to present our new
catalogue Collezione 2017.
We have done our absolute best to satisfy
any requirements you may have,
but rest assured we have the humility
to be ever open to your suggestions."

Cosimo Rossi Pavoni

pavoni®
ITALIA

CATALOGO COLLEZIONI

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!

COLLECTION CATALOGUE

A catalogue full of news. All dedicated to the pastry and restoration experteer. A range of products which starts from chocolate, up to baking and freezing desserts, ice cream, colors and raw materials. Because we are always closed to the best!

Nata nel 1980 come azienda produttrice di contenitori in plastica per il mondo della panificazione, oggi Pavoni Italia Spa è leader nel mondo del bakery, industria, pasticceria professionale e casalinga.
Tre le Business Unit che costituiscono l'essenza di Pavoni Italia:
• **Professional** con prodotti dedicati al mondo della pasticceria e ristorazione professionali.
• **Industrial** con la produzione di contenitori per il mondo del food, industria e logistica integrata.
• **Consumer** con un'ampia gamma di articoli in silicone destinati al mondo retail e privati.
3 business unit, 6.000 articoli, 20.000 mq di superficie.
Questi i numeri che identificano Pavoni Italia, un'azienda in costante crescita, orientata alla ricerca e sviluppo di nuovi prodotti con un buon rapporto qualità prezzo, atti a soddisfare esigenze e dinamiche di mercato sempre più competitive.
Uno staff di designer e creativi opera quotidianamente per dare vita a prodotti nati per soddisfare singole esigenze del cliente, in ottemperanza alle normative europee.
Un attento processo di Controllo Qualità è in essere in Pavoni da tempo. Analisi del ciclo produttivo, gestione ordini, spedizione, reclami, il tutto nel rispetto di elevati standard qualitativi, fanno di Pavoni Italia una realtà moderna in grado di operare in ambito internazionale.

Born in 1980 as company who produced plastic crates for bakery, now Pavoni Italia is leader in industry world, professional and consumer Pastry.
Three the Business Units which make the essence of Pavoni Italia:
• **Professional** with products dedicated to professional pastry and horeca.
• **Industrial** with the production of crates for segments as food, industry and integrated logistic.
• **Consumer** with a wide range of silicone items destinated to retail and private public.
3 business unit, 6.000 items, 20.000 mq of surface.
These figures identify Pavoni Italia, a constantly growing company which pays close attention to the development of new product ranges with the highest quality-price ratio.
A designers and creatives staff daily operates to create products, paying special attention to single customer's needs and respecting the more recent European norms.
A closed Quality Control process is alive in Pavoni since time. Life cycle analysis, order flow management, deliveries, claims, everything in observance to the highest quality Standards. These topics make of Pavoni Italia a modern reality able to operate worldwide.

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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!
Today you have several chance to do that.
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:

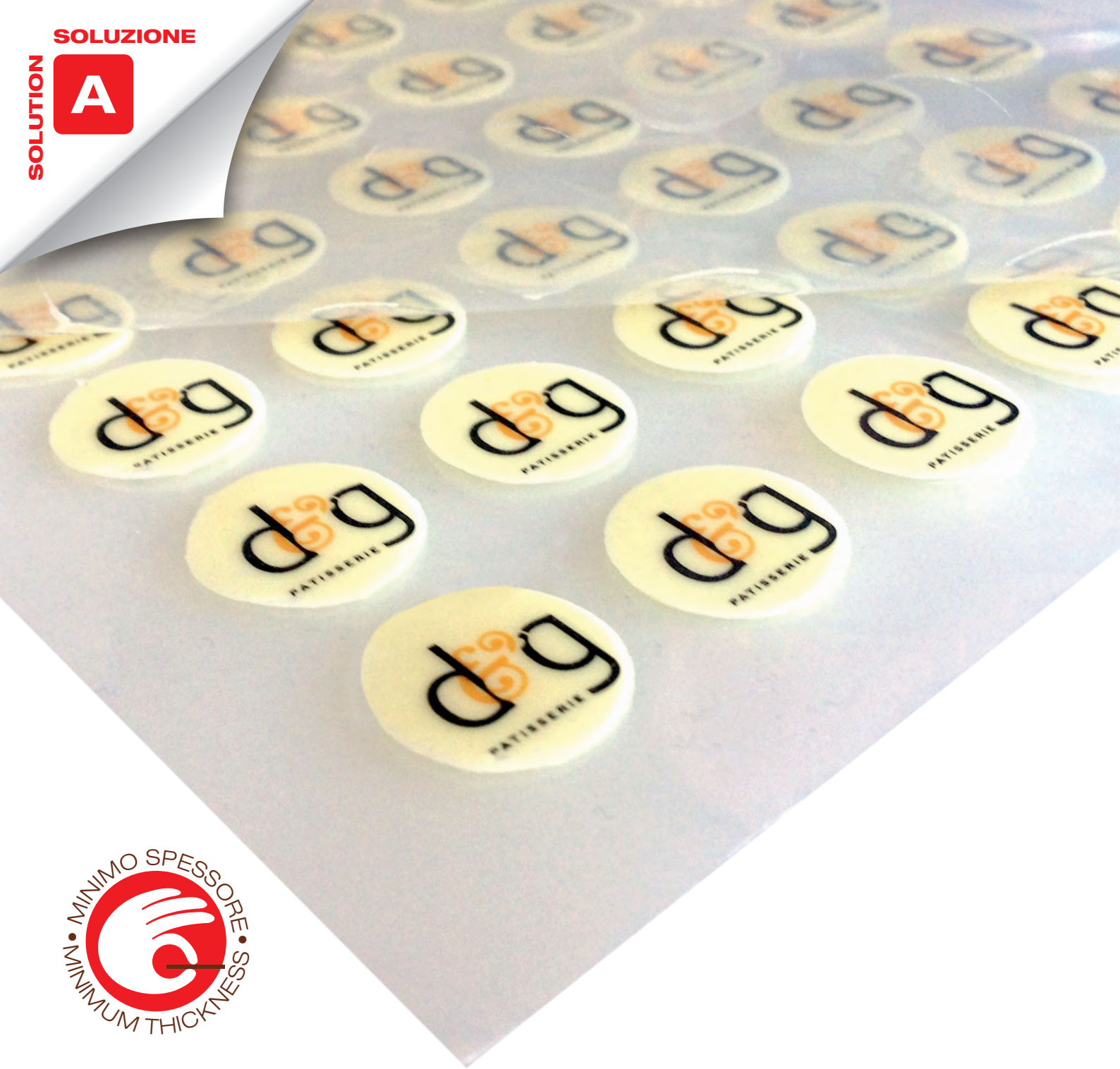
- **A** **Customization with extrathin chocolate.**
- **B** **Customization with blister, empty or filled with chocolate.**
- **C** **Customization with transfer sheets, to be used with or without chablon.**

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 the wished thickness… 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.

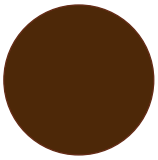
- **LOGO:** from 1 to 4 colors.
- **MINIMUM QUANTITY:** 10 packs (5 sheets per pack).
- **CHOCOLATE:** white, milk, dark.

Scegli la tua forma! / Choose your shape!

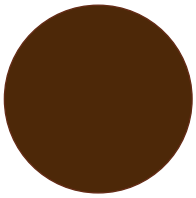
Tondo / Round

P203
Ø mm 10
760 pz/pack

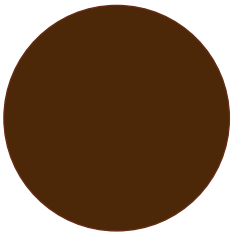
P216
Ø mm 18
560 pz/pack



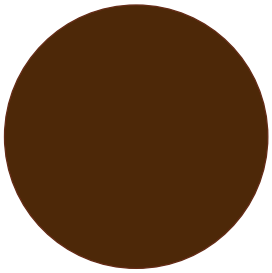
P110
Ø mm 20
450 pz/pack



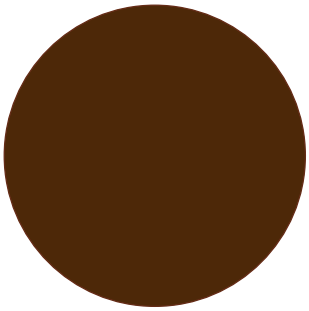
P205
Ø mm 25
275 pz/pack



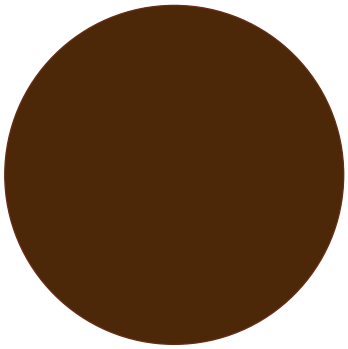
P418
Ø mm 30
210 pz/pack



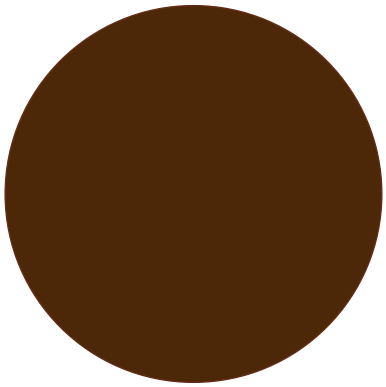
P204
Ø mm 35
180 pz/pack



P417
Ø mm 40
160 pz/pack

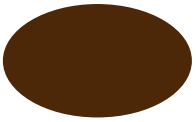


P157
Ø mm 45
105 pz/pack

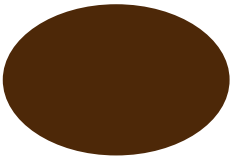


P078
Ø mm 50
105 pz/pack

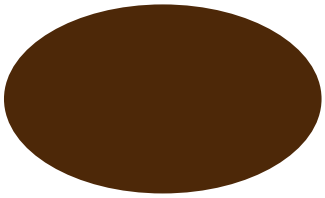
Ovale / Oval



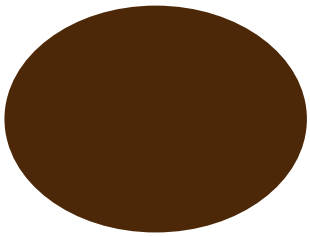
P109
mm 25 x 15
520 pz/pack



P150
mm 30 x 20
300 pz/pack



P002/335
mm 42 x 25
200 pz/pack



P332
mm 30 x 40
190 pz/pack

P206
mm 50 x 15
240 pz/pack

P397
mm 72 x 25
125 pz/pack

NEW

Cuore / Heart

P048
mm 32 x 29
200 pz/pack

P115
mm 34 x 33
200 pz/pack

P011
mm 30 x 30
300 pz/pack

P012
mm 37,5 x 37,5
200 pz/pack

P053
mm 50 x 50
105 pz/pack

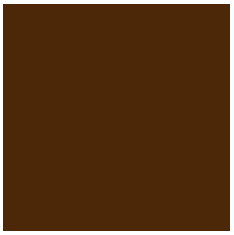
Quadrato / Square

P170
mm 13 x 13
1485 pz/pack

P096
mm 15 x 15
1250 pz/pack

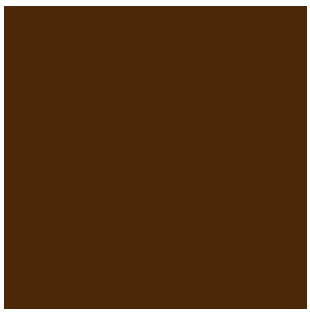
P004/105
mm 20 x 20
630 pz/pack

P041/136
mm 25 x 25
450 pz/pack



P005/065
mm 30 x 30
300 pz/pack

P012/365
mm 37 x 37
180 pz/pack



P073
mm 40 x 40
135 pz/pack

P021/127
mm 50 x 50
105 pz/pack

Rettangolare / rectangular

P168
mm 20 x 8
1620 pz/pack

P219
mm 35 x 9
450 pz/pack

P468
mm 60 x 10
450 pz/pack

P428
mm 120x12
360 pz/pack

P020
mm 30 x 15
600 pz/pack

P057/131
mm 70 x 15
250 pz/pack

P156
mm 40 x 16
405 pz/pack

P348
mm 25 x 20
540 pz/pack

P037
mm 55 x 20
210 pz/pack

P003/108
mm 37 x 24
300 pz/pack

P074
mm 50 x 25
210 pz/pack

P056
mm 70 x 25
150 pz/pack

P339
mm 35 x 30
250 pz/pack

P030
mm 55 x 30
150 pz/pack

P023/135
mm 50 x 36
150 pz/pack

P075
mm 60 x 40
90 pz/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).

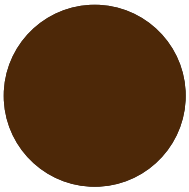
BLISTER PRERIEMPITI
- **LOGO:** da 1 a 4 colori.
- **QUANTITA MINIMA:** 10 confezioni (5 fogli a confezione).
- **CIOCCOLATO:** bianco o fondente.

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

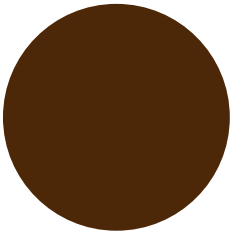
Cuore / Heart

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

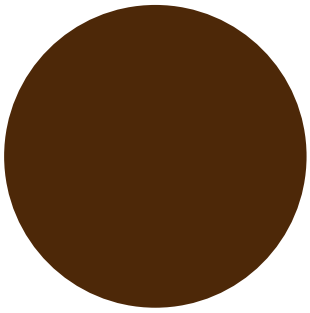
Tondo / Round



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

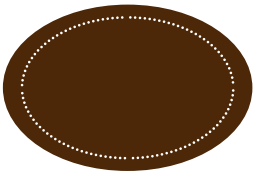


B139
mm 30 x 30
72 impronte per foglio
72 indents per sheet



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

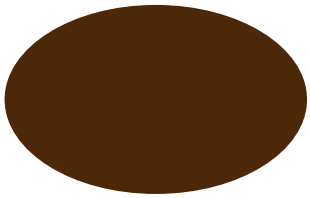
Ovale / Oval



BR148
con bordo / *with frame*

B161
senza bordo
without frame

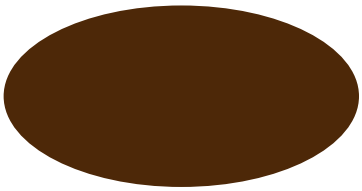
mm 33 x 22
90 impronte per foglio
90 indents per sheet



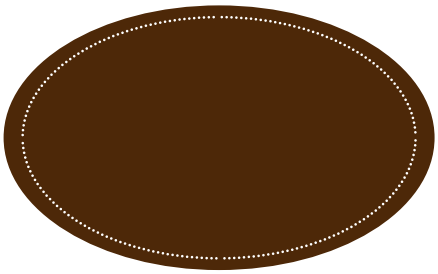
BR108
con bordo / *with frame*

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

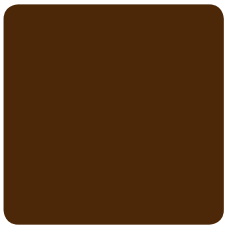
BR149
con bordo / *with frame*

B163
senza bordo / *without frame*

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

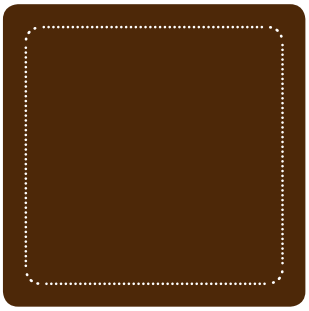
Quadrato / Square

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:

Transfer sheets “Decocioc”

We can reproduce your logo upon transfer sheets you can realize with or without chablon. We make your brand in 2 ways:

FOGLI SERIGRAFATI
con marchio in ordine sparso

TRANSFER SHEETS
with logo in random order

FOGLI SERIGRAFATI
con marchio prespaziato da utilizzarsi con chablon

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.

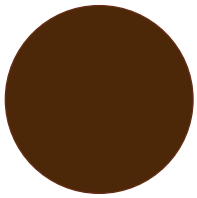
- **TRANSFER SHEETS:** from 1 to 4 colors.
- **MINIMUM QUANTITY:** 5 packs, total 250 sheets (50 sheets per pack).
- **SHEET SIZE:** mm 340x265.

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 by filling into the shape you choose!

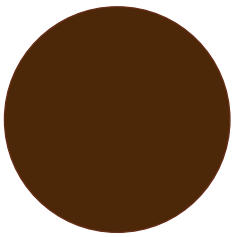
CHABLON mm 340 x 280

per fogli serigrafati/ *for transfer sheets*



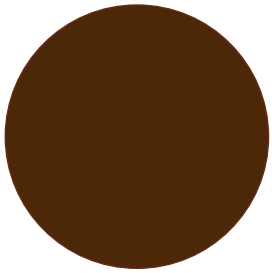
D25T

Ø mm 25
56 impronte - *indents*



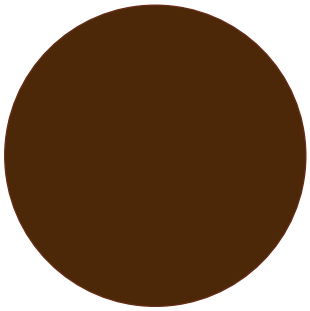
D3T

Ø mm 30
48 impronte - *indents*



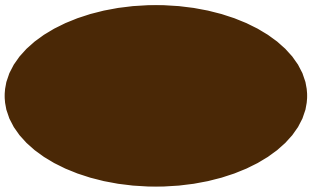
D35T

Ø mm 35
35 impronte - *indents*



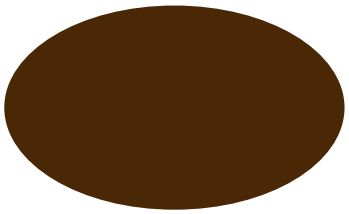
D4T

Ø mm 40
30 impronte - *indents*



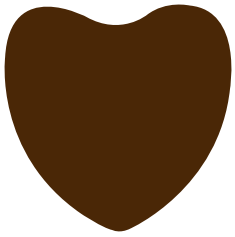
D40-O

mm 40 x 24
36 impronte - *indents*



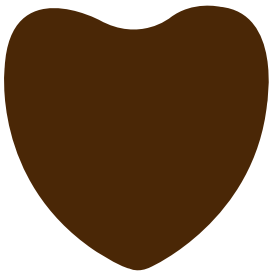
D45-O

mm 45 x 27
30 impronte - *indents*



D3C

Ø mm 30
48 impronte - *indents*



D35C

Ø mm 35
35 impronte - *indents*

D51R

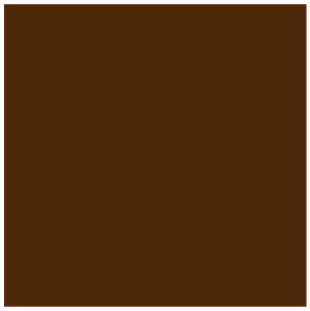
mm 52 x 12
65 impronte - *indents*

D25QR

mm 25 x 25
56 impronte - *indents*

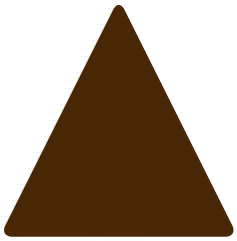
D52R

mm 52 x 26
35 impronte - *indents*



D4QR

mm 40 x 40
30 impronte - *indents*



D38TR

lato mm 38
66 impronte - *indents*

IL NATALE

CHRISTMAS

NEW

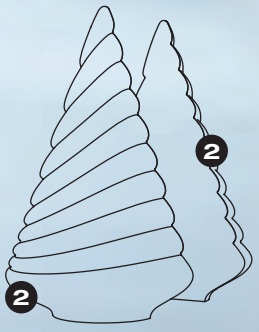
KT150

ALBERO SOFT

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

REGISTERED DESIGN

Stampo termoformato
T*hermoformed mould*



NEW

KT152

ALBERO BOLLA

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

NEW

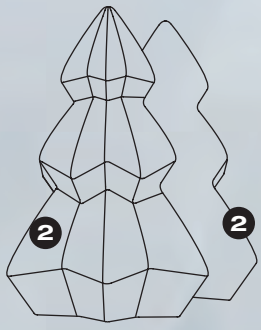
KT151

ALBERO CRYSTAL

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

KT153

ALBERO NOEL

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

NEW

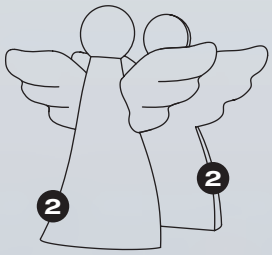
KT148

ANGELO

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

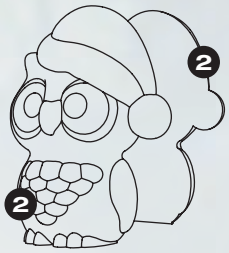
KT147

CIVETTA

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

KT149

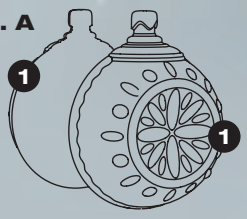
XMAS BALLS

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

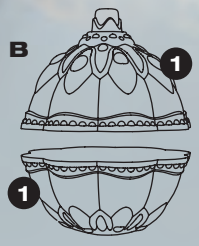
REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

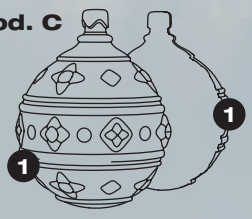
mod. A



mod. B



mod. C

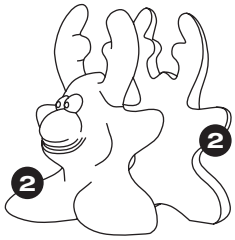


KT133

RENNA

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

REGISTERED DESIGN

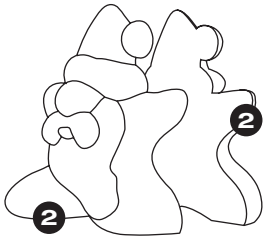


KT132

SANTA CLAUS

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

REGISTERED DESIGN

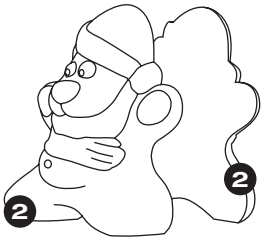


KT134

ORSETTO

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

REGISTERED DESIGN



KT136

ALBERO WAVE

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

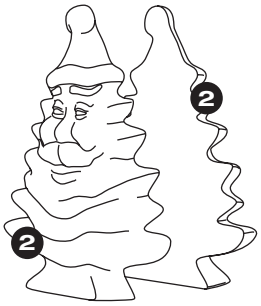
REGISTERED DESIGN

KT135

ALBERO ANIMATO

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

REGISTERED DESIGN



KT137

ALBERO ZEN

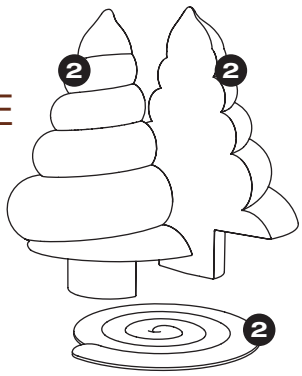
PACKAGING: KS32
mm Ø 160 x 200 H
Peso / *Weight*: ~ 290 g

REGISTERED DESIGN

KT125

ALBERO SPIRALE

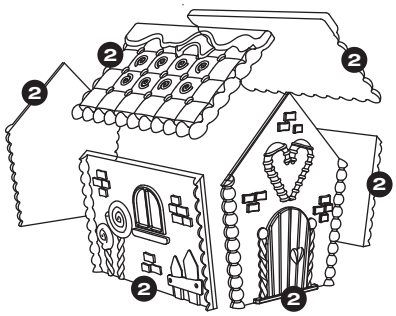
PACKAGING: KS32
mm Ø 160 x 210 H
Peso / *Weight*: ~ 350 g



KT126

CASETTA

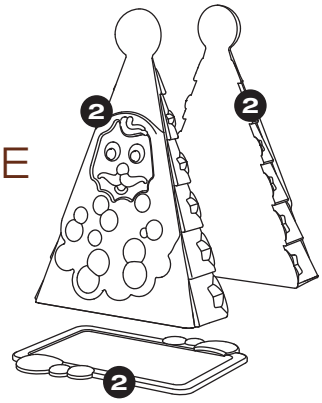
PACKAGING: KS32
orizzontale / horizontal
mm 145 x 135 x 145 H
Peso / *Weight*:
~ 400 g



KT124

BABBO PIRAMIDE

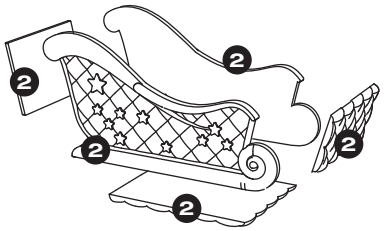
PACKAGING: KS26
mm 145 x 125 x 180 H
Peso / *Weight*: ~ 250 g



KT127

SLITTA

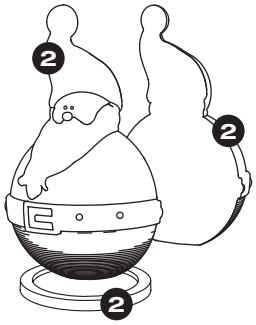
PACKAGING:
KS12 orizzontale
horizontal
mm 180 x 100 x 90 H
Peso / *Weight*: ~ 200 g



KT122

BABBO

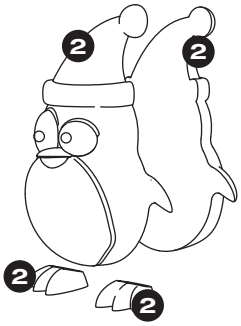
PACKAGING: KS32
mm Ø 105 x 170 H
Peso / *Weight*: ~ 200 g



KT120

PINGUINO

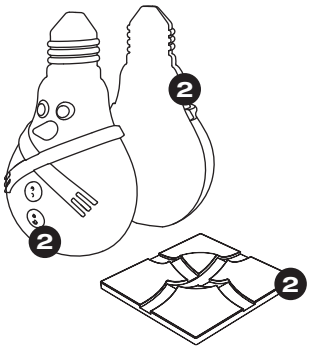
PACKAGING: KS12
mm 130 x 105 x 170 H
Peso / *Weight*: ~ 250 g



KT121

LAMPADINA

PACKAGING: KS12
mm Ø 100 x 170 H
Peso / *Weight*: ~ 250 g



ALBERO A CONO

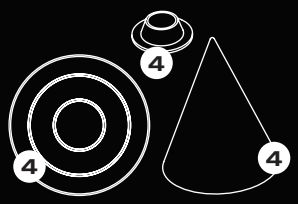
PACKAGING: KS32

KT16

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

KT20

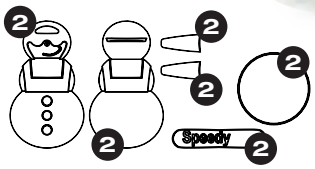
mm Ø 140 x 210 H
Peso / *Weight*: ~ 350 g



KT95

SNOWY

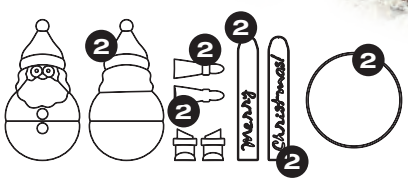
PACKAGING: KS32
mm Ø 140 x 210 H
Peso / *Weight*: ~ 400 g



KT94

BABBO

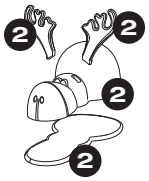
PACKAGING: KS32
mm Ø 150 x 170 H
Peso / *Weight*:
~ 400 g



KT86

RUDOLPH

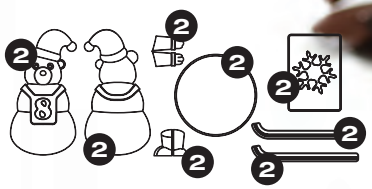
mm 195 x 100 x 100 H
Peso / *Weight*: ~ 235 g



KT93

OTTO

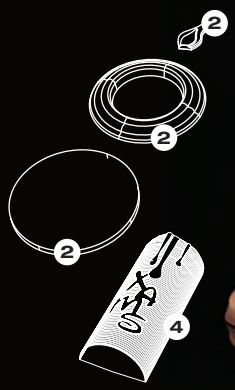
PACKAGING: KS32
mm Ø 160 x 200 H
Peso / *Weight*: ~ 400 g



KT87

CANDELA

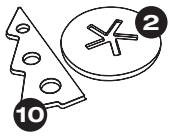
mm Ø 110 x 200 H
Peso / *Weight*: ~ 215 g



KT80

ALBERO A STELLA

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



KT60

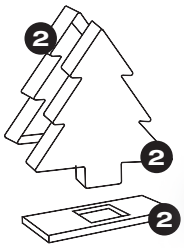
KIT ALBERELLI

KS16 per 1 soggetto / *for 1 theme*
KS13 per 3 soggetti / *for 3 themes*
mm Ø 75 x 90 H
Peso / *Weight*:
~ 350 g

KT21*

ALBERO DI NATALE

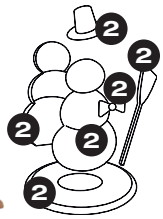
PACKAGING: KS31
mm 165 x 85 x 185 H
Peso / *Weight*: ~ 350 g



KT22

PUPAZZO DI NEVE

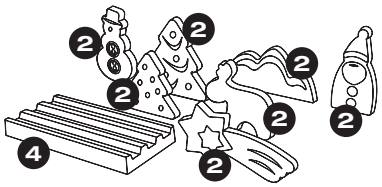
PACKAGING: KS32
mm Ø 130 x 200 H
Peso / *Weight*: ~ 300 g



KT62*

PAESAGGIO DI CIOCCOLATO

PACKAGING: KS10
mm 140 x 72 x 115 H
Peso / *Weight*: ~ 250 g



KT82

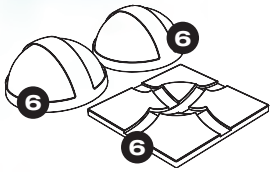
ALBERO DI NATALE

PACKAGING: KS11
mm 100 x 52 x 152 H
Peso / *Weight*: ~ 250 g

KT61

PALLE DI NATALE

PACKAGING:
KS16 per 1 soggetto / *for 1 theme*
KS13 per 3 soggetti / *for 3 themes*
mm Ø 90 x 85 H



HOW TO USE
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* fino ad esaurimento / *subject to availability*

TERMOFORMATI SERIGRAFATI
SILKSCREENED THERMOFORMED

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

NEW

T845

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

NEW

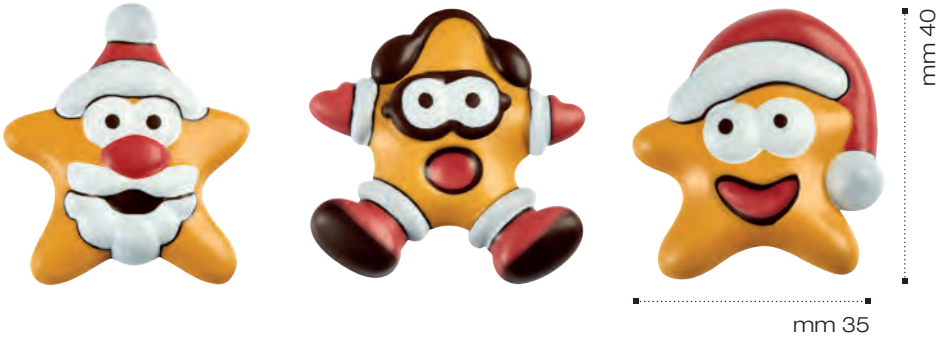
T846

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

NEW

T847

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



T836

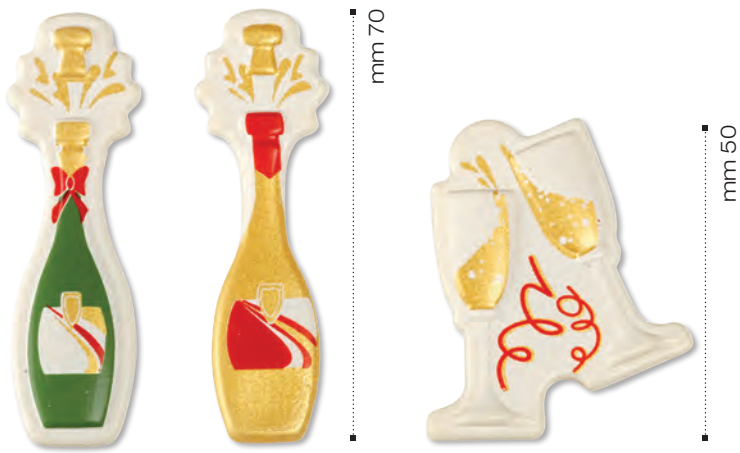
5 modelli - 10 fogli - 350 impronte
5 designs - 10 sheets - 350 indents

T822

4 modelli - 10 fogli - 1000 impronte
4 designs - 10 sheets - 1000 indents

T834

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

T827

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

T826

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

T838

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

T837

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

T828

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

mm 52

T825*

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

* fino ad esaurimento / *subject to availability*

mm 50

T823

4 modelli
10 fogli - 800 impronte
4 designs
10 sheets - 800 indents

mm 35

T824

mm 59 H
10 fogli - 280 impronte
10 sheets - 280 indents

T287

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

mm 50

T235

10 fogli - 360 impronte
10 sheets - 360 indents

mm 48

T502

10 fogli - 300 impronte
10 sheets - 300 indents

mm 53

T260

10 fogli
300 impronte
10 sheets
300 indents

mm 62

T234

10 fogli
800 impronte
10 sheets
800 indents

mm 42

T290

10 fogli
400 impronte
10 sheets
400 indents

mm 68

T918

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

mm 60

T106

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

mm 75

T108

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

mm 40

T997

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

mm 40

T104

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

mm 50

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

mm 50

KS30

bastoncini per chocolecca
200 pezzi
chocolecca sticks
200 pcs

mm 50

T981

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

mm 70

T983

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

mm 40

T998

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

mm 70

T100

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

mm 30

T231/A

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

mm 30

T231

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

mm 30

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PZ11

mm 190 x 130

PACKAGING: KS20

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

CD6

10 fogli - 40 impronte per conf. - *10 sheets - 40 shapes each box*
PACKAGING: KS02

mm 120

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

HOW TO USE
ISTRUZIONI PER L'USO
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Chocofine

Il bello del cioccolato

Decorazioni in cioccolato pronte all'uso (vedi pag. 96)

Ready to use chocolate decorations *(see page 96)*

mm 40

mm 50

CF55*

ORSETTO/*BEAR*
48 placchette a conf.
48 *plaquettes per box*

Cioccolato fondente
Dark chocolate

CF66*

126 placchette a conf.
126 *plaques per box*

Cioccolato fondente
Dark chocolate

mm 40

mm 40

CF67*

126 placchette a conf.
126 *plaques per box*

Cioccolato fondente
Dark chocolate

mm 40

mm 40

mm 67

mm 67

mm 50

mm 50

CF53*

FIOCCO DI NEVE
SNOWFLAKE
60 placchette:
24 grandi + 36 piccoli
60 *plaquettes:*
24 big + 36 small

Cioccolato fondente
Dark chocolate

* fino ad esaurimento / *subject to availability*

SAN VALENTINO

VALENTINE'S DAY

SERIGRAFIE / SILKSCREENS

SD83

lilla chiaro viola bianco
light lilac purple white

SD42R

rosso
red

SD61

rosso nero
red black

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.

TERMOFORMATI SERIGRAFATI

T109*

10 fogli - 5 disegni
300 impronte a conf.

10 sheets - 5 drawings
300 shapes each box

mm 50

T802

10 fogli da 30 impronte (5 rosso, 5 marrone) - 5 disegni differenti per foglio - 300 impronte a conf.

10 sheets from 30 shapes - 5 different drawings per sheet - 300 shapes each box

mm 50

mm 48

mm 41

T225/G

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

mm 29

mm 33

T821

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

mm 25

T927

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

* fino ad esaurimento - *subject to availability*

LA PASQUA

EASTER

NEW

KT158

FLUID

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

NEW

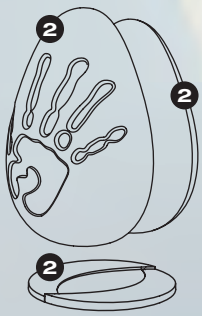
KT156

HELLO

PACKAGING: KS32
Ø mm 130 x 205 H
Peso / *Weight*: ~ 380 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

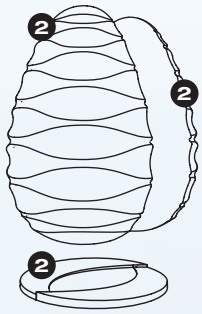
KT157

BEAUTY

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



NEW

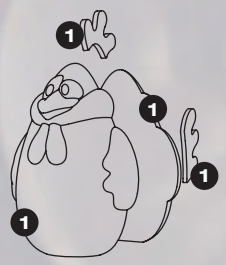
KT155

CHICKEN FAMILY

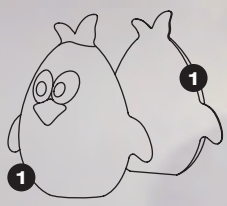
A mm 120 x 135 x 190 H
Peso / *Weight*: ~ 200 g
B mm 135 x 110 x 145 H
Peso / *Weight*: ~ 150 g
C mm 85 x 75 x 90 H
Peso / *Weight*: ~ 90 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould



mod. A



mod. B

mod. C

NEW

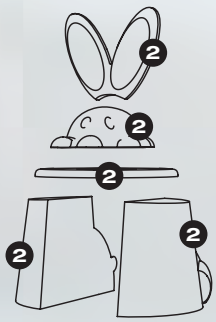
KT154

MAGIC BUNNY

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

REGISTERED DESIGN

Stampo termoformato
T*hermoformed mould*



STAMPI TERMOFORMATI
THERMOFORMED MOULDS

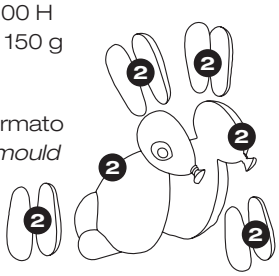
KT141

CONIGLIETTO BALLOON

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

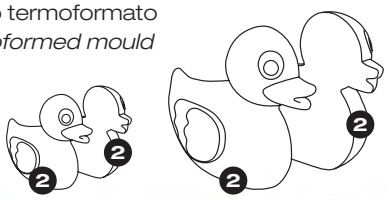


KT142

PAPERA+PAPERELLA

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

Stampo termoformato
Thermoformed mould



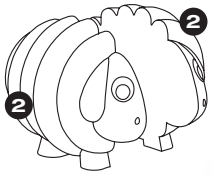
KT143

PECORELLA

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

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

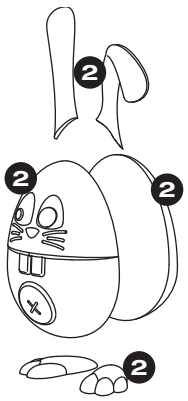


KT131

PACKAGING: KS32

mm Ø 100 x 210 H

Peso / *Weight*: ~ 170 g



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KT140

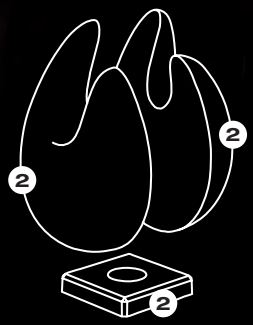
UOVO ORGANIC

PACKAGING: KS32

mm Ø 135 x 215 H

Peso / *Weight*: ~ 330 g

REGISTERED DESIGN



KT138

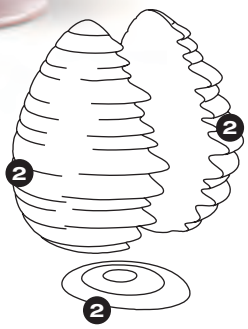
UOVO SPEED

PACKAGING: KS32

mm 135 x 165 x 200 H

Peso / *Weight*: ~ 430 g

REGISTERED DESIGN



KT129

PACKAGING: KS32

mm Ø 150 x 200 H
Peso / *Weight*: ~ 400 g

KT139

UOVO RAMSES

PACKAGING: **KS32**

mm Ø 140 x 200 H
Peso / *Weight*: ~ 330 g

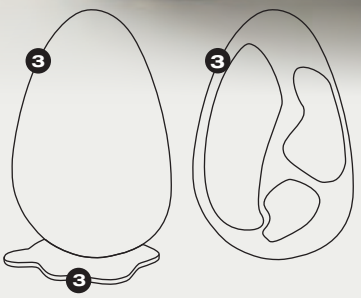
REGISTERED DESIGN

KT128

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

PACKAGING: KS32

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



KT130

mm Ø 120 x 250 H
Peso / *Weight*: ~ 300 g

KT76

PACKAGING: KS26

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

KT78

PACKAGING: KS26

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

KT79

PACKAGING: KS26

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

KT77

PACKAGING: KS26

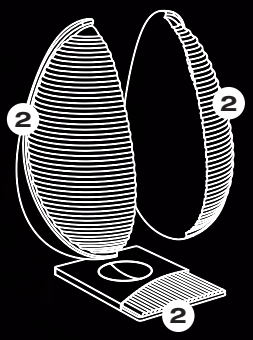
mm Ø 140 x 200 H
Peso / Weight: ~ 350 g

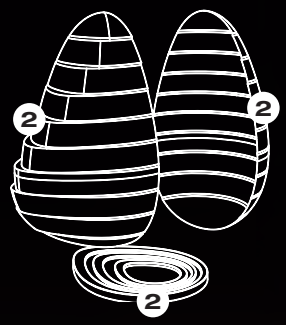
KT90

PACKAGING: KS26

mm Ø 130 x 200 H

Peso / *Weight*: ~ 350 g





KT92

PACKAGING: KS32

mm Ø 130 x 200 H

Peso / *Weight*: ~ 350 g

HOW TO USE

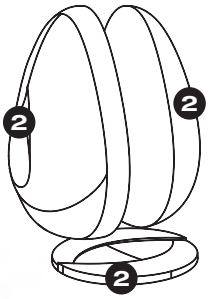
ISTRUZIONI PER L'USO
Pag. 259

KT91

PACKAGING: KS26

mm Ø 130 x 200 H

Peso / *Weight*: ~ 350 g

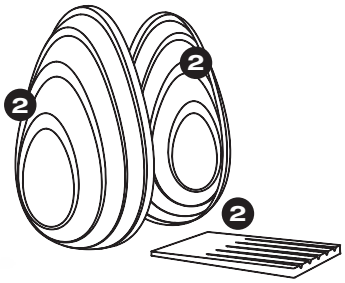


KT72

PACKAGING: KS26

mm Ø 130 x 200 H

Peso / *Weight*: ~ 400 g



KT74

PACKAGING: KS26

mm Ø 140 x 200 H

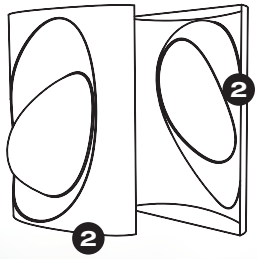
Peso / Weight: ~ 400 g

KT73

PACKAGING: KS26

mm 160 x 130 x 200 H

Peso / *Weight*: ~ 700 g



KT70

PACKAGING: KS26

mm 90 x 90 x 200 H

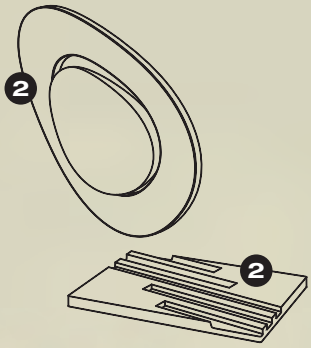
Peso / *Weight*: ~ 350 g

KT71

PACKAGING: KS26

mm 130 x 90 x 200 H

Peso / *Weight*: ~ 250 g



KT51

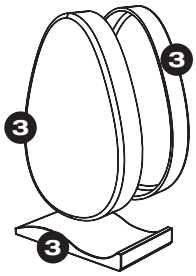
PACKAGING: KS12

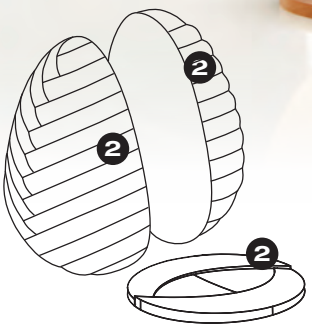
mm 135 x 100 x 165 H
Peso / *Weight*: ~ 300 g

KT52

PACKAGING: KS11

mm 110 x 55 x 165 H
Peso / *Weight*: ~ 250 g





KT57*

PACKAGING: KS26

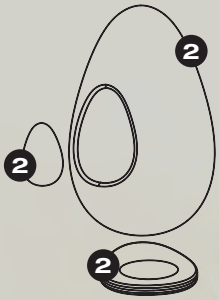
mm Ø 140 x 200 H
Peso / *Weight*: ~ 350 g

* fino ad esaurimento - subject to availability

KT50

PACKAGING: KS12

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



HOW TO USE
ISTRUZIONI PER L'USO
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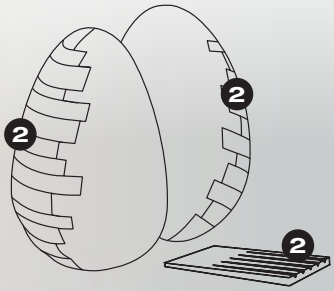
KT56

PACKAGING: KS26

mm Ø 150 x 200 H

Peso / *Weight*: ~ 350 g

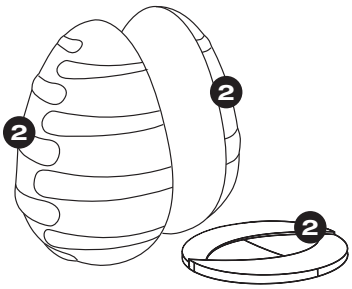


KT58

PACKAGING: KS26

mm Ø 150 x 200 H

Peso / *Weight*: ~ 350 g

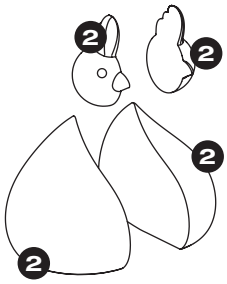


KT119

GALLINA

mm 115 x 180 H

Peso / *Weight*: ~ 350 g

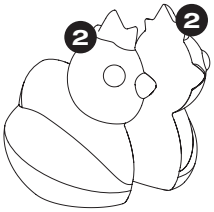


KT116

PULCINO

mm 100 x 155 H

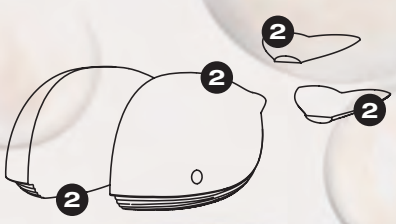
Peso / *Weight*: ~ 300 g



KT118

MOBY

mm 230 x 100 H
Peso / Weight: ~ 350 g

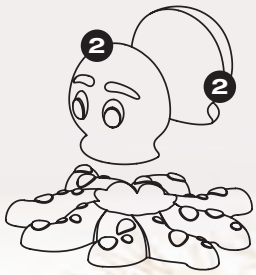


KT117*

PAUL

mm 220 x 130 H
Peso / Weight: ~ 350 g

* fino ad esaurimento
subject to availability



HOW TO USE
ISTRUZIONI PER L'USO
Pag. 259

CHOCOGANG

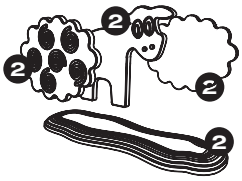
REGISTERED DESIGN

Stampi termoformati
Thermoformed moulds

KT100

DOLLY

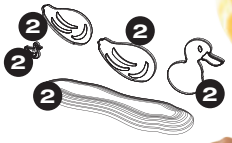
mm 200 x 140 H
Peso / *Weight*: ~ 320 g



KT109

CLEMENTINA

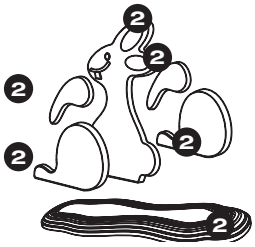
mm 180 x 155 H
Peso / *Weight*: ~ 320 g



KT97

GIULIO

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



TERMOFORMATI SERIGRAFATI
SILKSCREENED THERMOFORMED

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

NEW

T851

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

mm 35

mm 30

NEW

T849

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

mm 35

mm 45

NEW

T850

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

mm 40

mm 25

T840

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

mm 60-70

T841

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

mm 55

T839

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

mm 50

NEW

T848

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

mm 105

T844

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

T113

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

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

T843

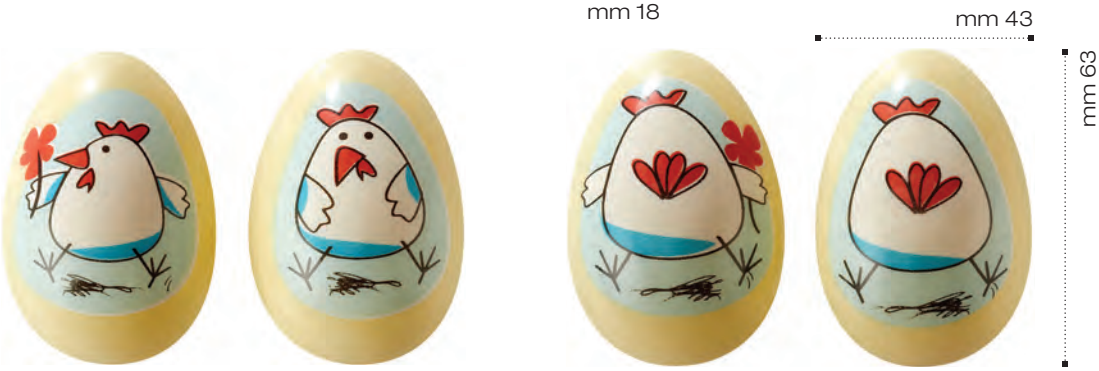
mm 90 H
2 modelli
24 impronte (12 uova intere)
2 designs
24 indents (12 whole eggs)

T830

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

T831

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



FRONTE / FRONT

RETRO / BACK

T111

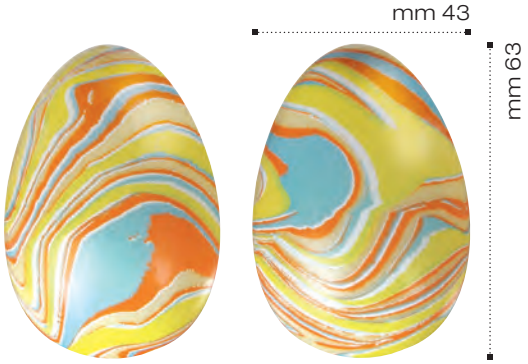
1 disegno
3 colori
10 fogli
450 impronte
per scatola
1 drawing
3 colours
10 sheets
450 shapes
each box

T832

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

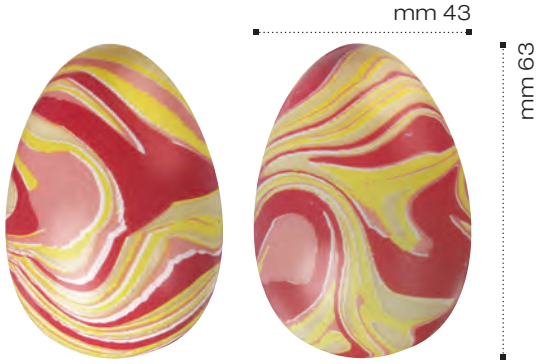
T603

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



T604*

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



T301

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

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

* fino ad esaurimento - subject to availability

T966

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

mm 100

mm 66

T965

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

mm 40

mm 26

T611

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

mm 40

mm 26

T833*

10 fogli - 400 impronte
per scatola 3 modelli
10 sheets 400 indents
3 designs

mm 48

mm 40

T801*

3 disegni
210 impronte a conf.
3 drawings
210 shapes each box

mm 71

mm 46

T112*

4 disegni
480 impronte a conf.
4 drawings
480 shapes each box

mm 40

* fino ad esaurimento - subject to availability

HALLOWEEN

FRT128TGZ

DIM. Ø 240 mm
stampo in silicone per torta
cake silicone mould

FR050

stampo in silicone
per 6 monoporzioni
silicone mould
for 6 monoportions

T820

NUOVE ZUCCHETTE
mm ø 30 H
10 fogli - 800 impronte
per scatola
10 sheets 800 indents
per box

SD86*

bianco
arancio
white
orange

SD85*

arancio nero
giallo bianco
orange black
yellow white

Ogni confezione di serigrafie contiene 30 fogli della dimensione 340 x 260 mm divisi in pacchetti da 10 fogli.

Each silkscreen box contains 30 sheets measuring 340 x 260 mm in packs containing 10 sheets each.

* fino ad esaurimento - subject to availability

FASHION & STYLE

NEW

SH02

ZEPPA

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

Stampo Magnetico
in Policarbonato
Magnetic Polycarbonate
Chocolate Mould

REGISTERED DESIGN

NEW

SH01

BALLERINA

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

REGISTERED DESIGN

Stampo Magnetico
in Policarbonato
Magnetic Polycarbonate
Chocolate Mould

SCARPETTA

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

Stampo Magnetico
in Policarbonato
Magnetic Polycarbonate
Chocolate Mould

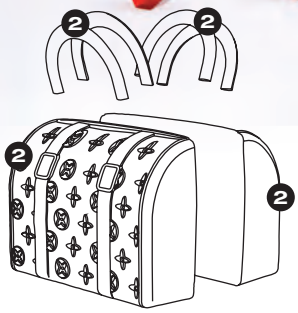
KT144

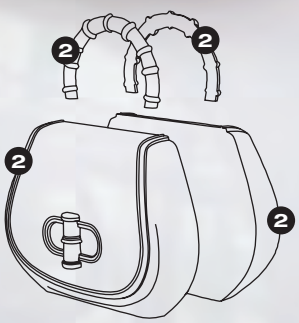
BAULETTO

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

REGISTERED **DESIGN**

Stampo termoformato
Thermoformed mould





KT145

BAMBOO

PACKAGING: KS31
mm 150 × 70 × 165 H
Peso / *Weight*: ~ 250 g

REGISTERED DESIGN

Stampo termoformato
Thermoformed mould

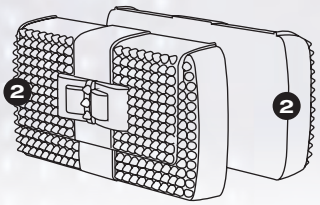
KT146

POCHETTE

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

REGISTERED **DESIGN**

Stampo termoformato
Thermoformed mould

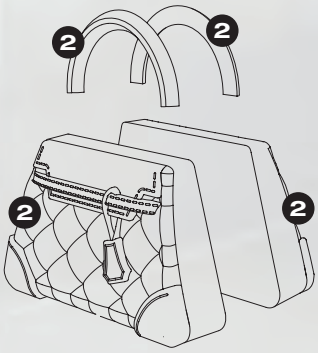


KT123

BORSETTA

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

Stampo termoformato
Thermoformed mould



SEMISFERE

Stampi termoformati / *Thermoformed moulds*

REGISTERED **DESIGN**

NEW

KT159

KIT 3 SEMISFERE:
mm Ø 80
mm Ø 100
mm Ø 120

NEW

KT160

KIT 3 SEMISFERE:
mm Ø 140
mm Ø 160
mm Ø 180

I soggetti sono realizzati con i KIT KT159 e KT160 dal maestro *Emmanuele Forcone*, campione del mondo di Pasticceria.
These creations are made with KIT KT159 and KT160 by the World Pastry Champion *Emmanuele Forcone*.

CHOCOGANG

Stampi termoformati / *Thermoformed moulds*

REGISTERED **DESIGN**

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

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

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

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

KT103*
POLLY
mm 200 × 160 H
Peso / *Weight*: ~ 380 g

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

KT98*
CHARLIE
mm 135 × 190 H
Peso / *Weight*: ~ 250 g

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

KT105*
RINO
mm 210 × 125 H
Peso / *Weight*: ~ 300 g

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

KT110
MARLIN
mm 200 × 148 H
Peso / *Weight*: ~ 400 g

KT112*
SEBASTIAN
mm 190 × 145 H
Peso / *Weight*: ~ 250 g

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

KT113*
BRONTO
mm 205 × 105 H
Peso / *Weight*: ~ 320 g

KT114*
DINO
mm 205 × 170 H
Peso / *Weight*: ~ 240 g

* fino ad esaurimento
Subject to availability

STAMPI SERIGRAFATI

SILKSCREENED THERMOFORMED MOULDS

I CIOC

T101

PACKAGING: KS35
mm 116 × 63 × 13 H
Peso / *Weight*: ~ 75 g

100 impronte per scatola
100 shapes each box

CHOCOMUSIC

T116

mm 36 × 40 × 5 H

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

PACKAGING: KS39
mm 100 × 105

Confezione da 100 scatole
Box for 100 boxes

CHOCO TABLET

PACKAGING: KS38
mm 140 × 180

Confezione da 40 scatole
Box for 40 boxes

T115

mm 160 × 120 × 7 H

40 impronte per scatola
40 shapes each box

T842

PACKAGING: KS35
mm 80 lunghezza / length

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

CD7

PACKAGING: KS02
mm ø 120

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

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

TFOOT-70*

mm Ø 70

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

TFOOT-30*

mm ø 30

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

* Disponibile su richiesta / *available on request*

ESPKT*

mm 260 × 275 × 220 H

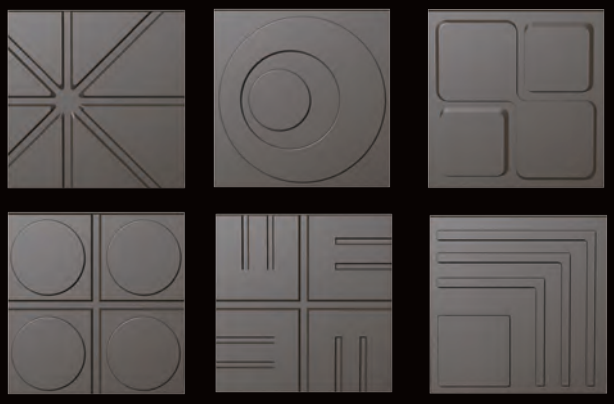
Espositore: 45 tavolette
Display: 45 bars

KT75*

TRIS

PACKAGING: KS24
mm 130 × 150

Kit per 4 tavolette
Moulds to make 4 bars



KT55

Kit da 120 stampi per 6 modelli (20 per modello)
+ 120 scatoline in 6 colori (20 per colore)
dim. stampo tavoletta: mm 75 × 75 × 8 H
dim. scatoletta: mm 82 × 82 × 10 H

Kit of 120 bar moulds in 6 drawings (20 each drawing)
+120 packs in 6 colors (20 each color)
bar mould dimension: mm 75 × 75 × 8 H
packaging dimension: mm 82 × 82 × 10 H

* fino ad esaurimento / *subject to availability*

T961*

PACKAGING: KS20
mm 130 × 190

10 stampi + 10 fogli PVC
10 moulds + 10 PVC sheets

T960*

PACKAGING: KS20
mm 130 × 190

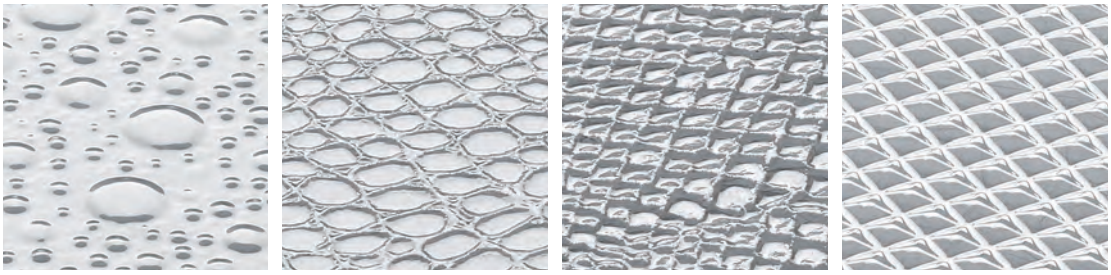
10 stampi + 10 fogli PVC
10 moulds + 10 PVC sheets

* fino ad esaurimento / *subject to availability*

Texture per decoro praline
Texture for praline decoration

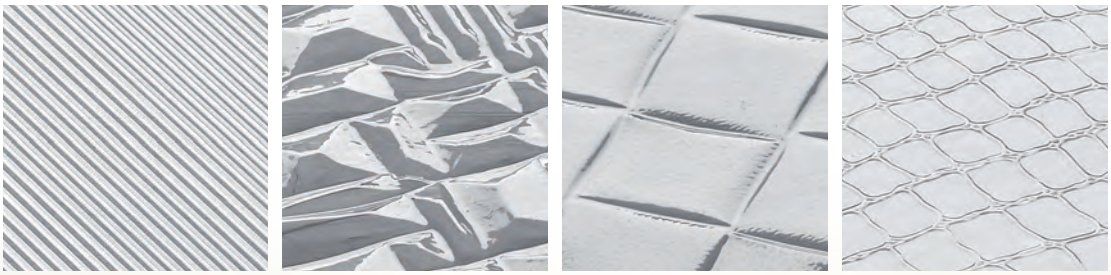
STRKIT1

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



STRKIT2

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



T114

mm 50 Ø

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

T103

mm 50 Ø

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

T105*

mm 45 Ø

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

* fino ad esaurimento / *subject to availability*

KS07

mm 194 × 20 H × 144
Confezione da 12 scatole per 6 cucchiaini
Box contains 12 packs of 6 spoons

T926

mm 26 × 100 mm
10 fogli - 320 impronte per conf.
10 sheets - 320 shapes each box

T710

mm 26 × 100 mm
10 fogli - 320 impronte per conf.
10 sheets - 320 shapes each box

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

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

T412

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

T912

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

* fino ad esaurimento / *subject to availability*

T911*

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

T410

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

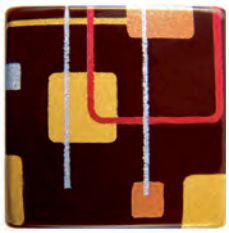
T406

mm H 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

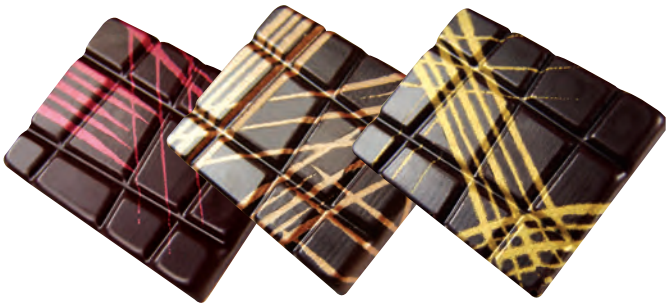
T706

T401

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

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

T709

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

* fino ad esaurimento / *subject to availability*

STAMPI PER

PRALINE

PRALINE MOULDS

INNOVATION

DIMENSIONE STAMPO
MOULD SIZE:
mm 275 X 135

KAPSULE

NEW

PC36
mm Ø 25 x 25 H
21 pcs / 10 gr

NEW

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

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
mm Ø 30 x 18 H
21 pcs / 10 gr

PC09
mm Ø 30 x 18 H
21 pcs / 10 gr

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

PC11
mm Ø 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
mm Ø 26 x 16 H
21 pcs / 10 gr

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

PC16
mm Ø 31 x 20 H
21 pcs / 10 gr

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

PC18
mm Ø 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
mm Ø 21 x 28 H
24 pcs / 10 gr

TRADITION

DIMENSIONE STAMPO
MOULD SIZE: mm 275 X 135

SP1001
mm 33 x 21 x 16 H
21 pcs / 13 gr

SP1002
mm Ø 23 x 16 H
21 pcs / 14 gr

SP1003
mm 35 x 26 x 19 H
24 pcs / 14 gr

SP1024
mm Ø 25 x 17 H
21 pcs / 15 gr

SP1025
mm 18 x 28 x 16 H
24 pcs / 15 gr

SP1032
mm 32 x 21 x 13 H
24 pcs / 11 gr

SP1045
mm 28 x 25 x 17 H
24 pcs / 13 gr

SP1064
mm 32 x 21 x 14 H
24 pcs / 14 gr

SP1073
mm 35 x 21 x 16 H
24 pcs / 9 gr

SP1082
mm 32 x 19 x 16 H
30 pcs / 14 gr

SP1156
mm 30 x 15 x 12 H
30 pcs / 11 gr

SP1214
mm 25 x 28 x 15 H
24 pcs / 15 gr

SP1217
mm Ø 24
24 pcs / 9 gr

SP1219
mm 22 x 18 /13 H
24 pcs / 11 gr

SP1244
mm 32 x 22 x 14 H
24 pcs / 10 gr

SP1327
mm 28 x 18 x 13 H
24 pcs / 11 gr

SP1334
mm 27 x 16 x 13 H
24 pcs / 9 gr

SP2254
mm Ø 65
6 pcs

SP2252
mm Ø 60
8 pcs

SP2253
mm Ø 55
6 pcs

SP2251
mm Ø 50
12 pcs

ANIMALETTI
little animals moulds

DIMENSIONE STAMPO
MOULD SIZE: mm 275 X 135

PC24
Pecora / *Sheep*
mm 25 x 18 H x 26
21 pcs / 10 g

PC25
Elefante / *Elephant*
mm 29 x 19 H x 26
21 pcs / 10 g

PC26
Orso / *Bear*
mm 24 x 18 H x 30
21 pcs / 10 g

PC27
Mucca / *Cow*
mm 23 x 19 H x 30
21 pcs / 10 g

PC28
Gufo / *Owl*
mm 24 x 19 H x 31
21 pcs / 10 g

PC29
Coniglio / *Rabbit*
mm 31 x 18 H x 22
21 pcs / 10 g

PC30
Gallina / *Chicken*
mm 28 x 19 H x 31
21 pcs / 10 g

PC31
Rana / *Frog*
mm 26 x 19 H x 26
21 pcs / 10 g

PC32
Ippopotamo / *Hippo*
mm 27 x 18 H x 25
21 pcs / 10 g

PC33
Pulcino / *Chick*
mm 28 x 18 H x 28
21 pcs / 10 g

PC34
Leone / *Lion*
mm 26 x 20 H x 24
21 pcs / 10 g

PC35
Scimmia / *Monkey*
mm 31 x 18 H x 25
21 pcs / 10 g

MAGNETICI
magnetic moulds

DIMENSIONE STAMPO
MOULD SIZE: mm 275 x 135

MM11
mm Ø 30
15 pcs / 13 gr

MM12
mm 35 x 30
15 pcs / 15 gr

MM13
mm 30 x 30
15 pcs / 13 gr

MM14
mm Ø 30
15 pcs / 10 gr

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

ARTISANAL

LA PERFEZIONE... DELL'IMPERFEZIONE

Gli stampi praline ARTISANAL sono un'originale novità per il mondo del cioccolato. Una linea ricca di forme, progettata per dar vita ad un prodotto finito dal "sapore" artigianale con tutti i vantaggi di utilizzo di uno stampo: velocità, produttività e possibilità di ripieno morbido.

IMPERFECT PERFECTION

The ARTISANAL pralines moulds are an original innovation for the chocolate world. A full range designed to create a product with an artisanal "touch" with all the benefits of the mould: speed, performance and the opportunity of a soft filling.

ARTISANAL

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

TONDE / ROUND

Dimensione pralina / *Pralina size*
mm ø 28 mm - H 14 mm
+/-10 gr

PC100
Linea
Line

PC101
Forchettina
Fork

PC102
Onda
Wave

PC113
Tonda liscia
Smooth round

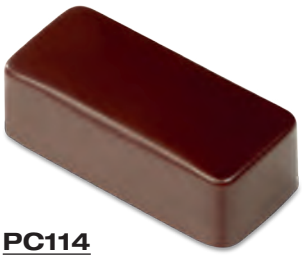
RETTANGOLARI / RECTANGULAR

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

PC106
Linea
Line

PC107
Forchettina
Fork

PC108
Punto
Point



PC114
Rettangolare liscia
Smooth rectangular

OVALI / OVAL

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

PC109
Linea
Line

PC110
Rombo
Roar

PC111
Nodo
Node

PC115
Ovale liscia
Smooth oval

QUADRATE / SQUARE

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

PC103
Fantasia
Fantasy

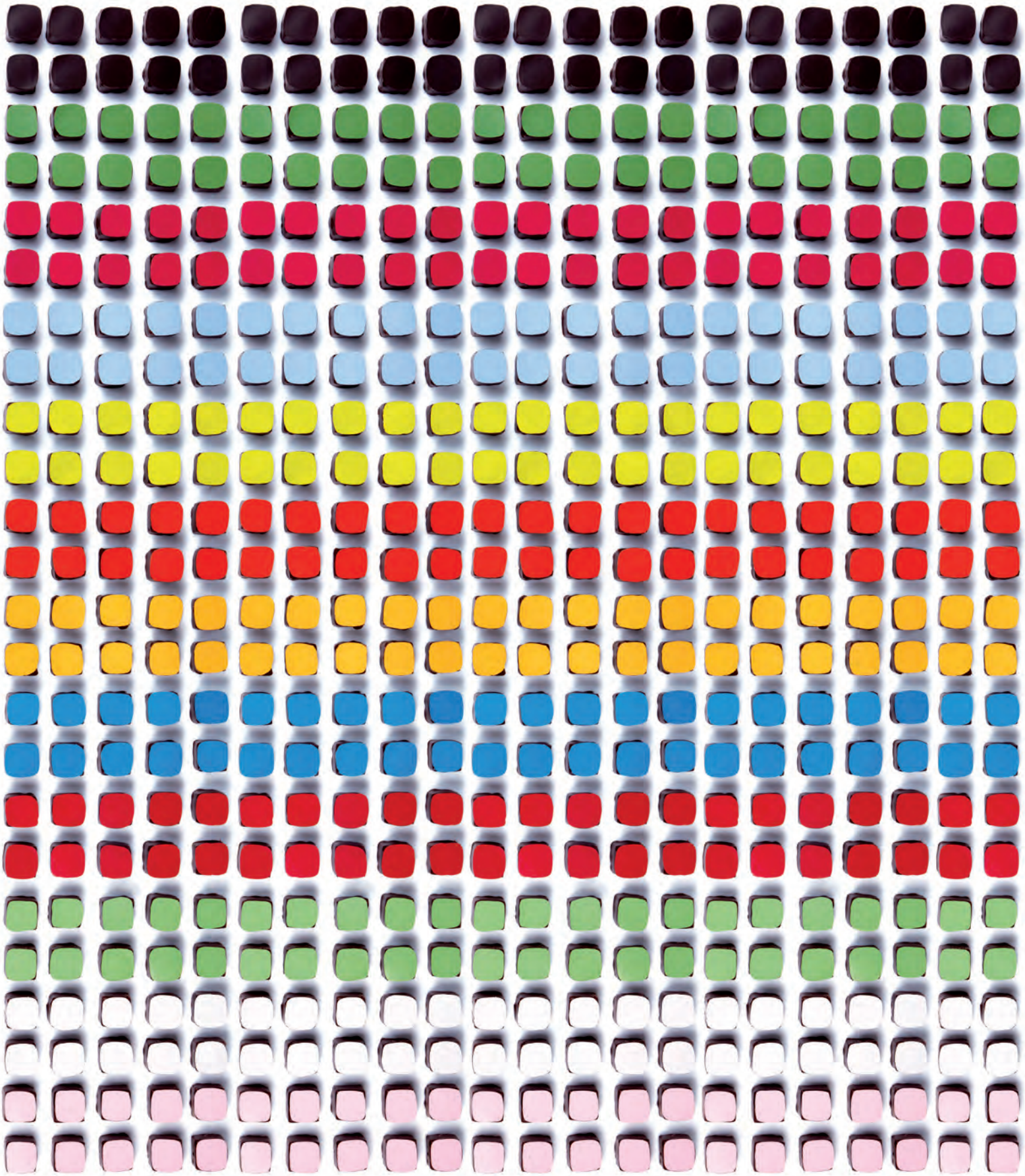
PC104
Punto
Point

PC105
Linea
Line

PC112
Quadrata liscia
Smooth square

SERIGRAFIE

TRANSFER SHEETS



MASSIMO BOTTURA

CAMOUFLAGE

NEW

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.

NEW

COLOR*ful*

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*

SD124
giallo / *yellow*

20 fogli per conf.
20 *sheets each box*

SD125
giallo uovo / yellow egg

20 fogli per conf.
20 *sheets each box*

SD126
rosso / *red*

20 fogli per conf.
20 *sheets each box*

400 x 250 mm

DIMENSIONE FOGLI / *SHEETS SIZE*

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*

SD130
verde scuro / *dark green*

20 fogli per conf.
20 *sheets each box*

SD131
rosa / *pink*

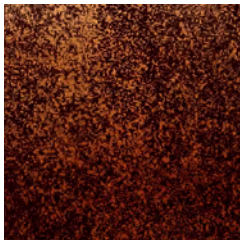
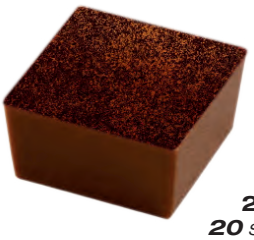
20 fogli per conf.
20 *sheets each box*

SD132
arancio / *orange*

20 fogli per conf.
20 *sheets each box*

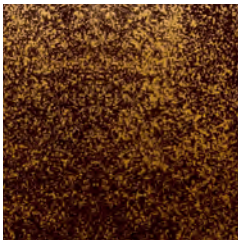
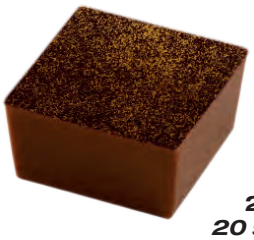
SERIGRAFIE
Silkscreen

400 x 250 mm
DIMENSIONE FOGLI / *SHEETS SIZE*

SD112

20 fogli per conf.
20 *sheets each box*

SD113

20 fogli per conf.
20 *sheets each box*

SD114

15 fogli per conf.
15 *sheets each box*

SD115

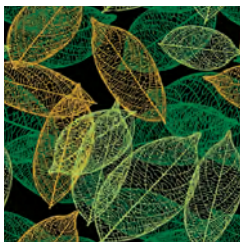
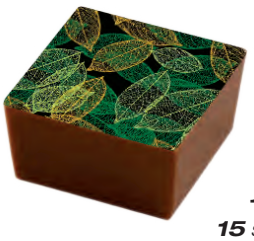
17 fogli per conf.
17 *sheets each box*

SD116

17 fogli per conf.
17 *sheets each box*

SD117

17 fogli per conf.
17 *sheets each box*

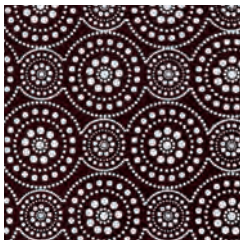



SD118

15 fogli per conf.
15 *sheets each box*

SD119

17 fogli per conf.
17 *sheets each box*

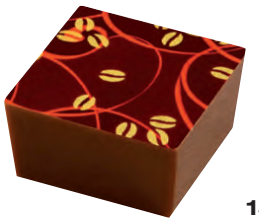


SD104

20 fogli per conf.
20 *sheets each box*

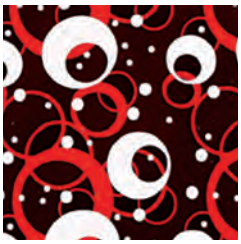
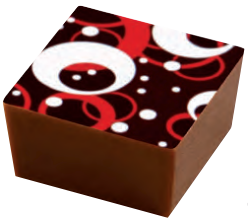
SD105

17 fogli per conf.
17 *sheets each box*



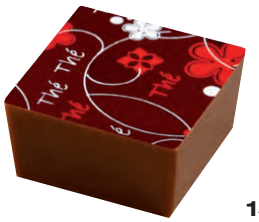
SD106

15 fogli per conf.
15 *sheets each box*

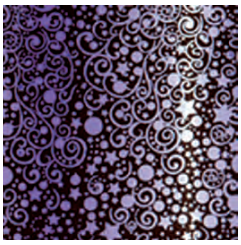
SD107

15 fogli per conf.
15 *sheets each box*



SD108

15 fogli per conf.
15 *sheets each box*



SD90

17 fogli per conf.
17 *sheets each box*

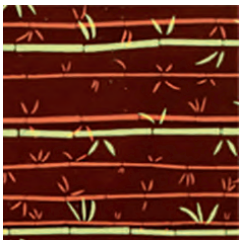
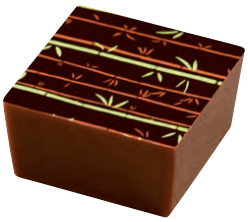
Serigrafie per cioccolato fondente
Silkscreen for dark chocolate

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*

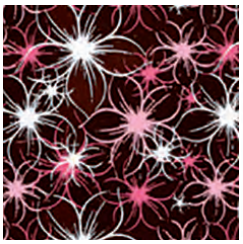
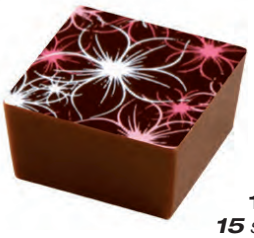



SD91

17 fogli per conf.
17 *sheets each box*

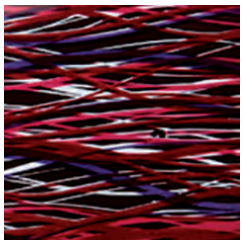
SD92

17 fogli per conf.
17 *sheets each box*

SD94

15 fogli per conf.
15 *sheets each box*

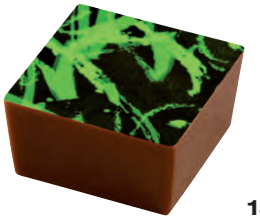


SD95

15 fogli per conf.
15 *sheets each box*

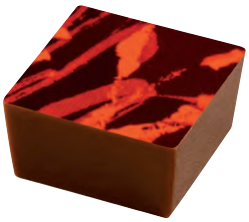
SD97

15 fogli per conf.
15 *sheets each box*



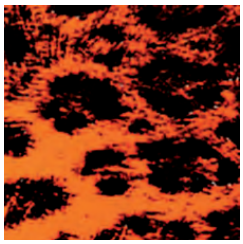
SD96

15 fogli per conf.
15 *sheets each box*



SD101

15 fogli per conf.
15 *sheets each box*



SD102

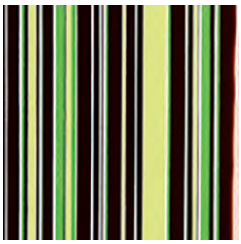
15 fogli per conf.
15 *sheets each box*

SD103

15 fogli per conf.
15 *sheets each box*

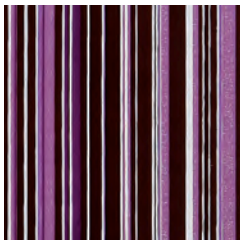
SD99

15 fogli per conf.
15 *sheets each box*



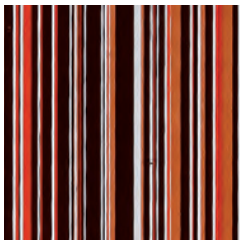
SD100

15 fogli per conf.
15 *sheets each box*



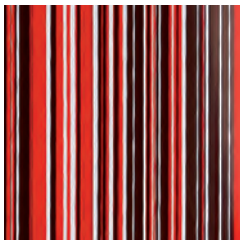
SD109

15 fogli per conf.
15 *sheets each box*



SD110

15 fogli per conf.
15 *sheets each box*



SD111

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
Standard Silkscreen

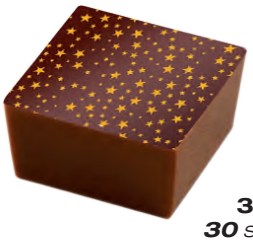
340 x 265 mm
DIMENSIONE FOGLI / *SHEETS SIZE*

100%
AZO FREE

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

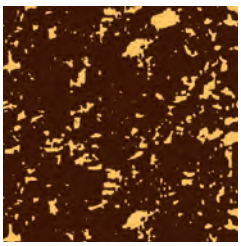
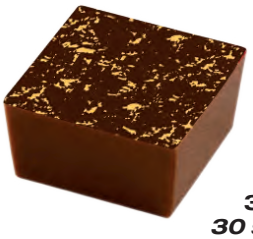
SD12B
bianco
white

30 fogli per conf.
30 *sheets each box*



SD13ORO
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD14ORO*
giallo
yellow

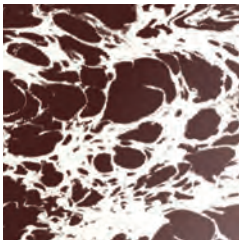
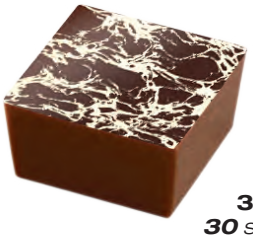
30 fogli per conf.
30 *sheets each box*

SD15G
giallo
yellow

30 fogli per conf.
30 *sheets each box*

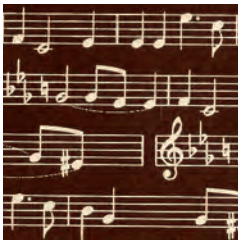
SD15M
marrone
brown

30 fogli per conf.
30 *sheets each box*

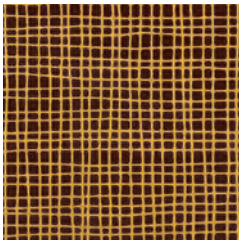
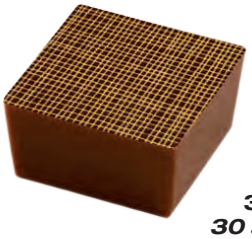
SD17B
bianco
white

30 fogli per conf.
30 *sheets each box*



SD19B
bianco
white

30 fogli per conf.
30 *sheets each box*

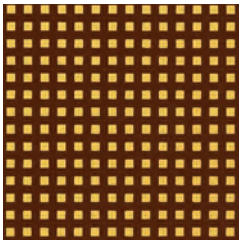
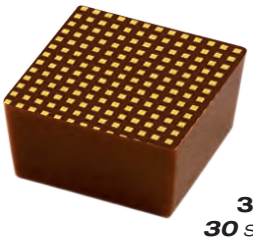



SD20ORO
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD26ORO*
giallo
yellow

30 fogli per conf.
30 *sheets each box*

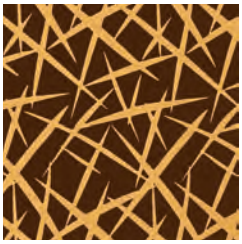
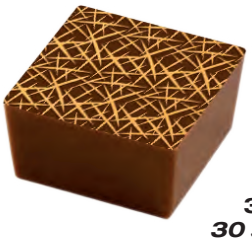



SD36G
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD38G
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD39G
giallo
yellow

30 fogli per conf.
30 *sheets each box*

SD11R*
rosso
red

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

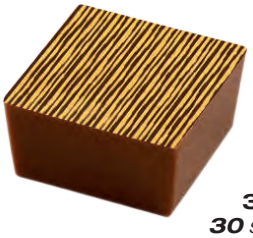
* fino ad esaurimento
subject to availability

Serigrafie standard
Standard Silkscreen

340 x 265 mm
DIMENSIONE FOGLI / *SHEETS MEASURING*

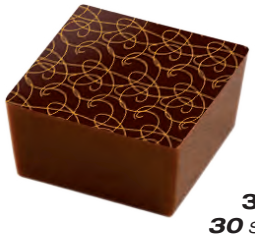
100% AZO FREE

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



SD40G
giallo
yellow

30 fogli per conf.
30 *sheets each box*



SD41G
giallo
yellow

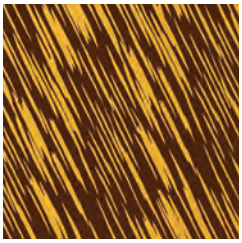
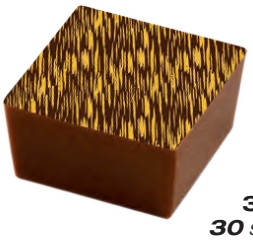
30 fogli per conf.
30 *sheets each box*

SD42R
rosso
red

30 fogli per conf.
30 *sheets each box*

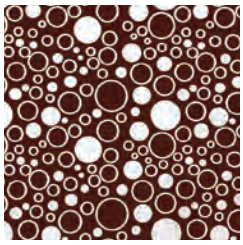
SD43B*
bianco
white

30 fogli per conf.
30 *sheets each box*

SD44G
giallo
yellow

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

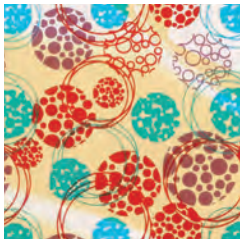
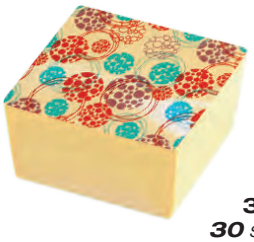
30 fogli per conf.
30 *sheets each box*

SD76
giallo
yellow

30 fogli per conf.
30 *sheets each box*

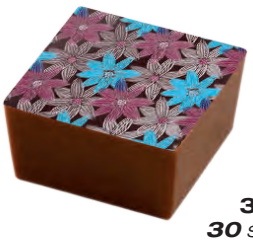
SD77
bianco
white

30 fogli per conf.
30 *sheets each box*

SD81*
rosso azzurro
viola
red light blue
purple

30 fogli per conf.
30 *sheets each box*



SD82*
viola lilla azzurro
purple lilac
light blue

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
giallo
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

* fino ad esaurimento
subject to availability

Serigrafie standard
Standard Silkscreen

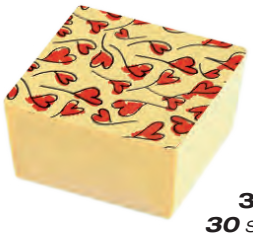
340 x 265 mm
DIMENSIONE FOGLI / *SHEETS MEASURING*

100%
AZO FREE

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

SD60ORO*
giallo
yellow

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*

SD72ORO*
giallo
yellow

30 fogli per conf.
30 *sheets each box*

Colori metallizzati
Metallized

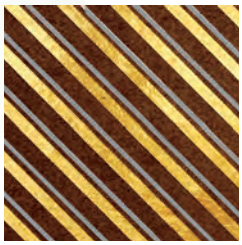
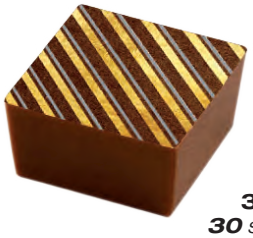
340 x 265 mm
DIMENSIONE FOGLI / *SHEETS MEASURING*

100%
AZO FREE

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

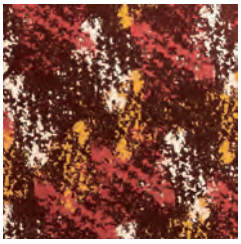
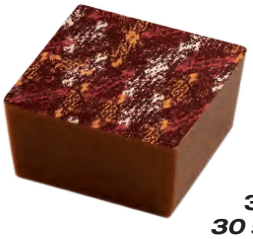
DB5ORO
oro
gold

30 fogli per conf.
30 *sheets each box*

DB6*
oro argento
gold silver

30 fogli per conf.
30 *sheets each box*

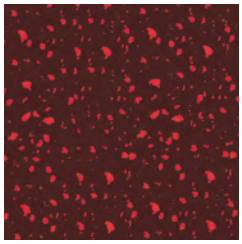
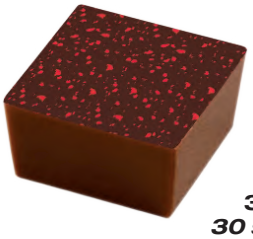



DB7*
oro rubino
argento
gold red-ruby
silver

30 fogli per conf.
30 *sheets each box*

DB10
oro
gold

30 fogli per conf.
30 *sheets each box*

DB12
rubino
red-ruby

30 fogli per conf.
30 *sheets each box*

DB14
oro
gold

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

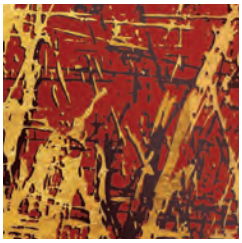
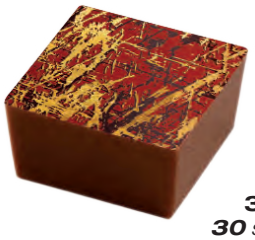
* fino ad esaurimento
subject to availability

Colori metallizzati
Metallized

340 x 265 mm
DIMENSIONE FOGLI / *SHEETS MEASURING*

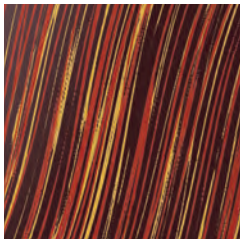
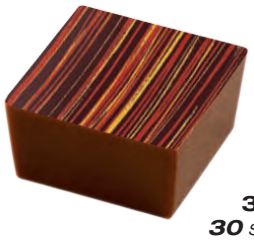
100% AZO FREE

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

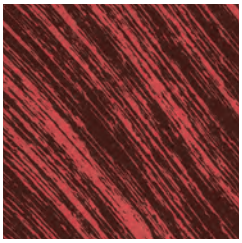
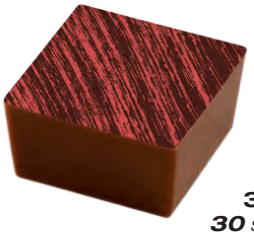
DB15*
oro rubino
gold red-ruby

30 fogli per conf.
30 *sheets each box*

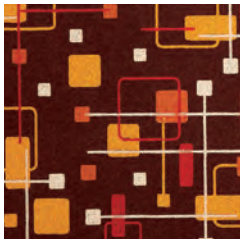
DB16
oro rubino
gold red-ruby

30 fogli per conf.
30 *sheets each box*

DB18
rubino
red-ruby

30 fogli per conf.
30 *sheets each box*

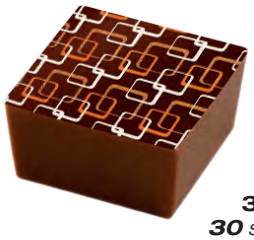


DB20*
rame oro
rubino argento
copper gold
ruby silver

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
red-ruby

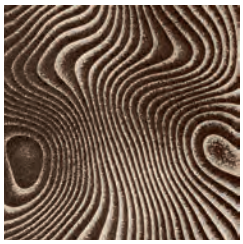
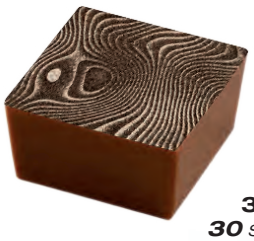
30 fogli per conf.
30 *sheets each box*

DB37*
rosso arancio
red-orange

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

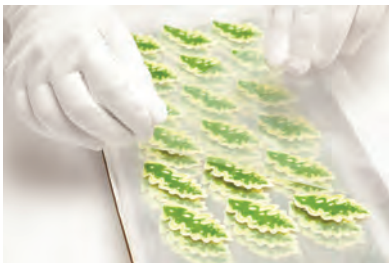
* fino ad esaurimento
subject to availability

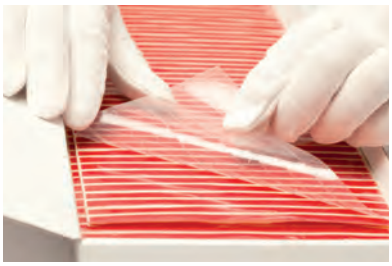
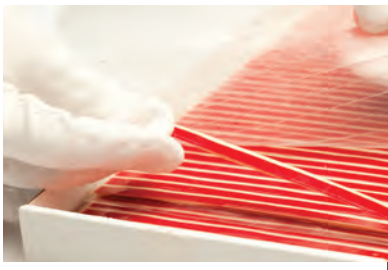
Chocofine

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. Una perfetta armonia fra raffinatezza e artigianalità, tipica del prodotto italiano lavorato interamente a mano. La linea Chocofine è fornita in imballi studiati ad hoc per ogni singola tipologia, allo scopo di rendere il prodotto il più sicuro possibile in fase di trasporto. È comunque normale, data la finezza del prodotto, prevedere qualche rottura che non ne pregiudica comunque l'utilizzo. Leggere imperfezioni del decoro non vanno interpretate come difetti, bensì come garanzia qualitativa di un prodotto artigianale, particolarmente apprezzato sia dai professionisti che dagli utilizzatori finali.

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. A perfect harmony between gentility and craftmanship, typical of Italian hand made product. Chocofine decoration line is supplied in box which are especially studied for each single reference, in order to make the product as much sure as possible during transportation. It is in any case normal, because of product's fineness, to foreseen some breakages which do not compromise the good final use. Light imperfections in the decoration must not be read as defects, but as quality guarantee of a handcraft product, particularly appreciated by experteers and final users.



NEW

55 placchette/foglio
4 diametri:
Ø mm 35, 30, 25, 20
4 fogli per 220 pz a conf.

55 *plaques/sheets*
4 sizes:
Ø mm 35, 30, 25, 20
4 sheets per 220 indents/box

CF68

Cioccolato fondente
Dark chocolate

CF69

Cioccolato al latte
Milk chocolate

CF70

Cioccolato bianco
White chocolate

mm 23

mm 60

CF13

96 foglie a conf.
96 *leaves per box*

Cioccolato bianco
White chocolate

mm 23

mm 60

CF14

96 foglie a conf.
96 *leaves per box*

Cioccolato bianco
White chocolate

mm 35

mm 60

CF15

72 foglie a conf.
72 *leaves per box*

Cioccolato bianco
White chocolate

mm 65

mm 75

CF18*

36 foglie a conf.
36 *leaves per box*

Cioccolato bianco
White chocolate

mm 35

mm 58

CF58

72 foglie a conf.
72 *leaves per box*

Cioccolato fondente
Dark chocolate

mm 25

mm 38

CF57*

150 foglie a conf.
150 *leaves per box*

Cioccolato bianco
White chocolate

mm 35

mm 60

CF16

72 foglie a conf.
72 *leaves per box*

Cioccolato fondente
Dark chocolate

* fino ad esaurimento
subject to availability

CF51

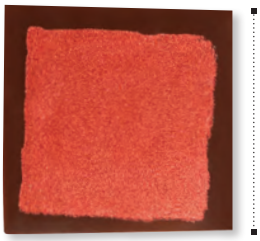
51 foglie a conf.
51 *leaves per box*

Cioccolato bianco
White chocolate

* fino ad esaurimento / *subject to availability*

CF11

CF10*

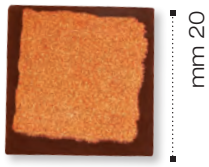


CF12

120 placchette a conf.
120 *plaquettes per box*

Cioccolato fondente
Dark chocolate

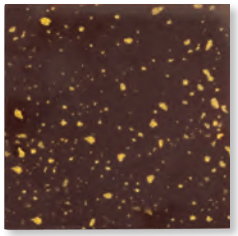
CF08



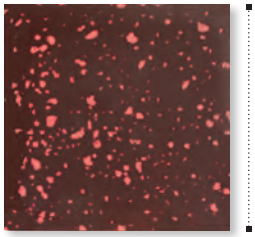
CF07*

252 placchette a conf.
252 *plaquettes per box*

Cioccolato fondente
Dark chocolate



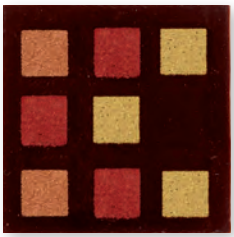
CF05

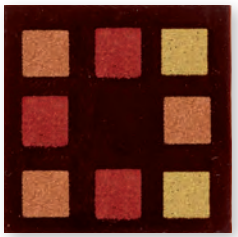


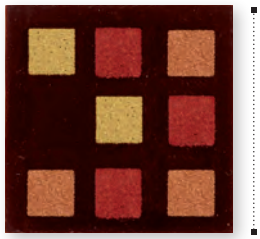
CF06

120 placchette a conf.
120 *plaquettes per box*

Cioccolato fondente
Dark chocolate





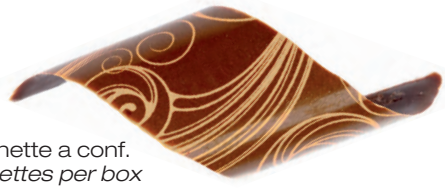


CF63

120 placchette a conf.
120 *plaquettes per box*

Cioccolato fondente
Dark chocolate

* fino ad esaurimento / *subject to availability*

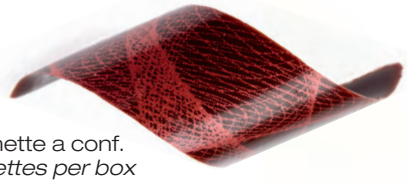


CF59

126 placchette a conf.
126 *plaquettes per box*

Cioccolato fondente
Dark chocolate

mm 50



mm 20

CF60

126 placchette a conf.
126 *plaquettes per box*

Cioccolato fondente
Dark chocolate

ORO ARGENTO/*GOLD SILVER*

mm 70

mm 16

CF19

180 placchette a conf.
180 *plaquettes per box*

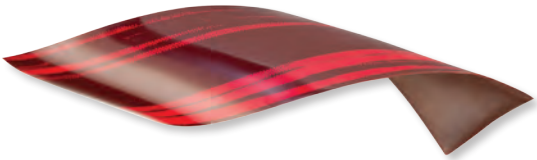
Cioccolato fondente
Dark chocolate

CF64*

180 placchette a conf.
180 *plaquettes per box*

Cioccolato fondente
Dark chocolate

RUBINO/*RUBY*



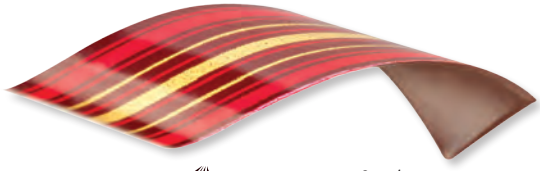
CF22

180 placchette a conf.
180 *plaquettes per box*

Cioccolato fondente
Dark chocolate

RUBINO ORO/*RUBY GOLD*

mm 70



mm 16

CF21

180 placchette a conf.
180 *plaquettes per box*

Cioccolato fondente
Dark chocolate

CF49

300 bicchierini
a conf.
300 *cups*
per box

mm 33

mm 15

mm 26

CF50

210 bicchierini
a conf.
210 *cups*
per box

mm 38

mm 22

mm 26

CF48

300 bicchierini
a conf.
300 *cups*
per box

mm 35

mm 15

mm 24

CF47

210 bicchierini
a conf.
210 *cups*
per box

mm 37

mm 25

mm 24

20X20

252 placchette a conf.
252 *plaquettes per box*

mm 20

mm 20

CF31*
GIALLO / *YELLOW*

CF34*
ROSSO / *RED*

Cioccolato bianco
White chocolate

30X30

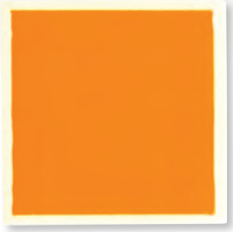
120 placchette a conf.
120 *plaquettes per box*

Cioccolato bianco
White chocolate

mm 30

mm 30

CF24*
VERDE / *GREEN*



CF26*
ARANCIO / *ORANGE*

CF27*
FUCSIA / *FUCHSIA*

CF28
ROSSO / *RED*

L 25 mm

210 placchette a conf.
210 *plaquettes per box*

Cioccolato bianco
White chocolate

CF36
VERDE / *GREEN*

CF38*
ARANCIO / *ORANGE*

CF61

90 placchette a conf.
90 *plaquettes per box*

Cioccolato bianco
White chocolate

mm 30

25X25

Cioccolato bianco
White chocolate

CF52

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

mm 25

mm 25

* fino ad esaurimento / *subject to availability*

PROGETTO CROSTATE

"Un nuovo modo
di concepire le crostate"

"A new tart is coming"

Gianluca Fusto

Torte perfette per il gusto e la vista.
PROGETTO CROSTATE ha avuto molto successo e abbiamo pensato, solo per voi, a nuove forme e misure accattivanti.
Sono sicuro che ne sarete entusiasti!

Perfect tarts for taste and sight.
PROGETTO CROSTATE has been highly successful and we have thought of new, captivating shapes and measures - just for you. I am sure you will be thrilled!

Gianluca Fusto

L'idea...

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

The idea...

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

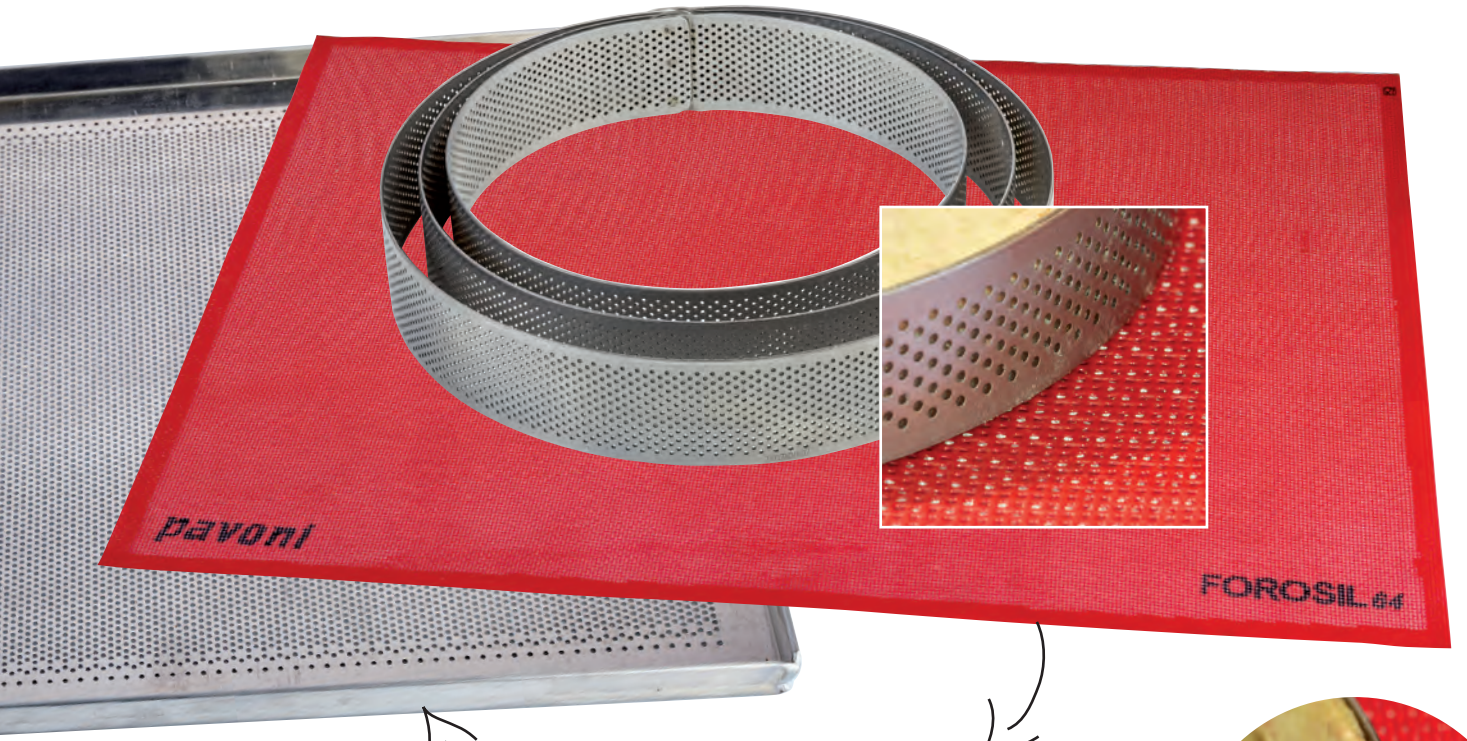
VIDEO TUTORIAL
TUTORIAL VIDEO

FASCE INOX LISCE
per creare strati a misura perfettamente compatibili con le fasce forate.

SMOOTH STAINLESS STEEL FRAMES
To create sized layers. Perfectly compatible with the micro perforated frames.

FASCE INOX MICROFORATE
Prodotto di punta di questo sistema. 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
Key product of this system. The presence of micro holes let the shortcrust pastry to hang onto the frame, avoiding the border collapsing during baking and a perfect browning of the basis.



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, together with an optimal baking and yeld of finished product.

JF6040D20P00G

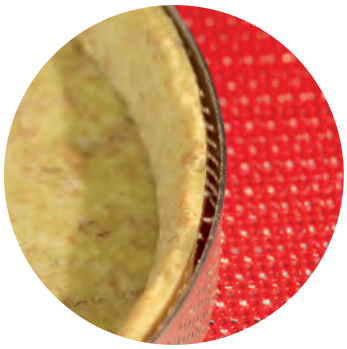
mm 600 x 400

FOROSIL
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 the heat.

FOROSIL64

mm 585 x 385



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.***

Evaporazione acqua attreverso i microfori in fase di cottura.

↓

Cottura omogenea.

↓

Estrazione perfetta del fondo.

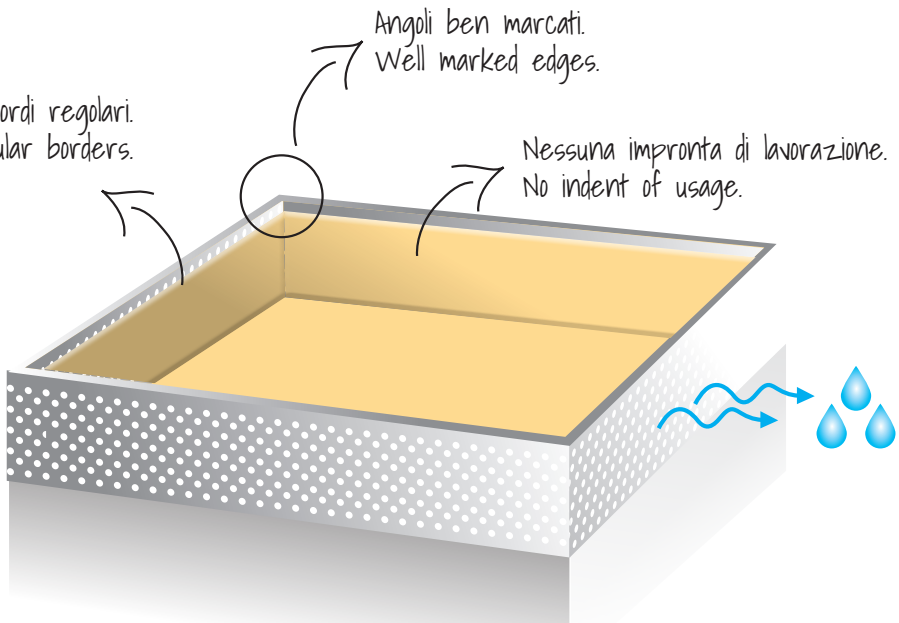
Water evaporation through micro holes during baking.

↓

Homogeneous baking.

↓

Perfect extraction of the basis.



Suggerimenti di lavorazione

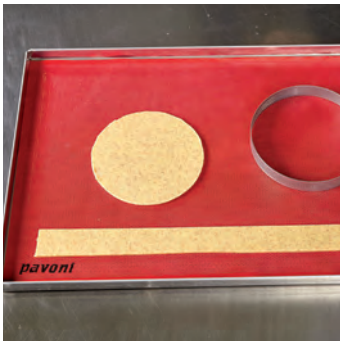
Preparare la frolla secondo la propria ricetta e farla riposare in frigorifero a +4°C per almeno sei ore.
Stendere la frolla ad uno spessore di 2,5 mm e poi trasferirla in congelatore per almeno un'ora.
Procedere con gli altri step (vedi immagini) e infornare a 165°C in forno termoventilato.

Suggestions how to use

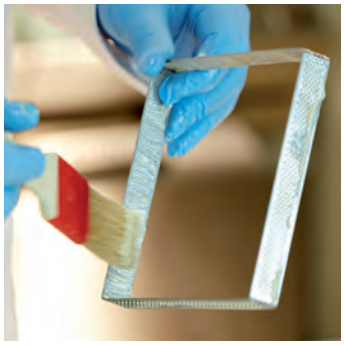
Prepare the shortcrust pastry according own recipe and let it rest in fridge at +4°C at least for 6 hours.
Roll the pastry at a thickness of 2,5 mm, then put it into the freezer for at least 1 hour.
Proceed with the other steps (see pictures) and bake at 165°C in convection oven.

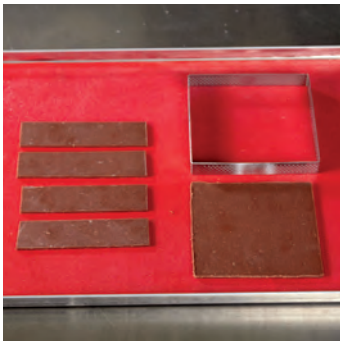
Step by step...

CROSTATA ROTONDA E OVALE / *ROUND AND OVAL TART*



CROSTATA QUADRATA E RETTANGOLARE / *SQUARE E RECTANGULAR TART*





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.

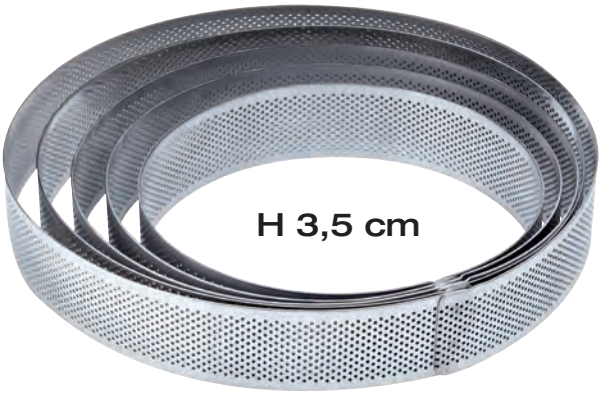
STEP 3
Creare le strisce a misura per i bordi.

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.

FASCE INOX MICROFORATE ROTONDE
ROUND MICRO PERFORATED STAINLESS STEEL BANDS



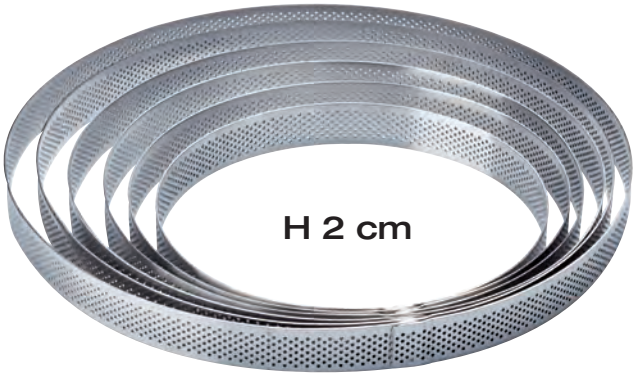
COD. XF1535
ø 15 cm fascia inox / *stainless steel band*
ø 14 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XF1735
ø 17 cm fascia inox / *stainless steel band*
ø 16 cm crostata cotta / *baked tart*
4/6 porzioni / *portions*

COD. XF1935
ø 19 cm fascia inox / *stainless steel band*
ø 18 cm crostata cotta / *baked tart*
6/8 porzioni / *portions*

NEW **COD. XF2135**
ø 21 cm fascia inox / *stainless steel band*
ø 20 cm crostata cotta / *baked tart*
10/12 porzioni / *portions*

NEW **COD. XF2335**
ø 23 cm fascia inox / *stainless steel band*
ø 22 cm crostata cotta / *baked tart*
14/16 porzioni / *portions*



COD. XF1520
ø 15 cm fascia inox / *stainless steel band*
ø 14 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XF1720
ø 17 cm fascia inox / *stainless steel band*
ø 16 cm crostata cotta / *baked tart*
4/6 porzioni / *portions*

COD. XF1920
ø 19 cm fascia inox / *stainless steel band*
ø 18 cm crostata cotta / *baked tart*
6/8 porzioni / *portions*

NEW **COD. XF2120**
ø 21 cm fascia inox / *stainless steel band*
ø 20 cm crostata cotta / *baked tart*
10/12 porzioni / *portions*

NEW **COD. XF2320**
ø 23 cm fascia inox / *stainless steel band*
ø 22 cm crostata cotta / *baked tart*
14/16 porzioni / *portions*

NEW **COD. XF2520**
ø 25 cm fascia inox / *stainless steel band*
ø 24 cm crostata cotta / *baked tart*
18/20 porzioni / *portions*

FASCE INOX ROTONDE

ROUND STAINLESS STEEL BANDS

COD. X1202
ø 12 cm - 2/4 porzioni / *portions*

COD. X1402
ø 14 cm - 2/4 porzioni / *portions*

COD. X1602
ø 16 cm - 4/6 porzioni / *portions*

COD. X1802
ø 18 cm - 6/8 porzioni / *portions*

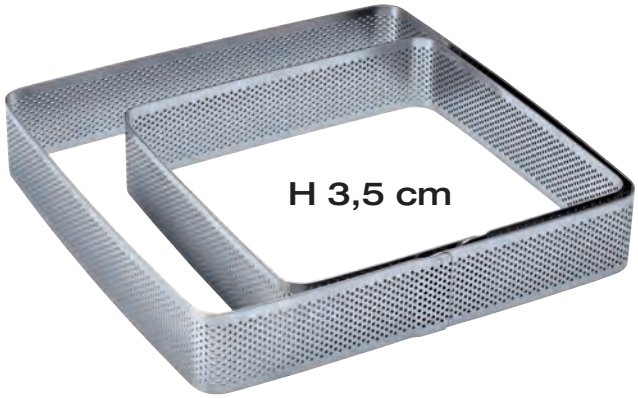
NEW **COD. X2002**
ø 20 cm - 10/12 porzioni / *portions*

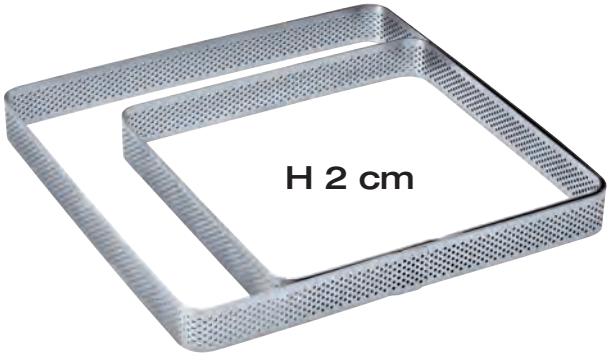
NEW **COD. X2202**
ø 22 cm - 14/16 porzioni / *portions*

NEW **COD. X2402**
ø 24 cm - 18/20 porzioni / *portions*

FASCE INOX MICROFORATE QUADRATE ANGOLI ARROTONDATI

SQUARE MICRO PERFORATED STAINLESS STEEL BANDS ROUNDED CORNERS





NEW **COD. XF05**

15x15 cm fascia inox / *stainless steel band*
14x14 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

NEW **COD. XF06**

19x19 cm fascia inox / *stainless steel band*
18x18 cm crostata cotta / *baked tart*
6/8 porzioni / *portion*

NEW **COD. XF03**

15x15 cm fascia inox / *stainless steel band*
14x14 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

NEW **COD. XF04**

19x19 cm fascia inox / *stainless steel band*
18x18 cm crostata cotta / *baked tart*
6/8 porzioni / *portions*

FASCE INOX QUADRATE ANGOLI ARROTONDATI

SQUARE STAINLESS STEEL BANDS WITH ROUNDED CORNERS

NEW **COD. X03**

12x12 cm - 2/4 porzioni / *portions*

NEW **COD. X04**

14x14 cm - 2/4 porzioni / *portions*

NEW **COD. X05**

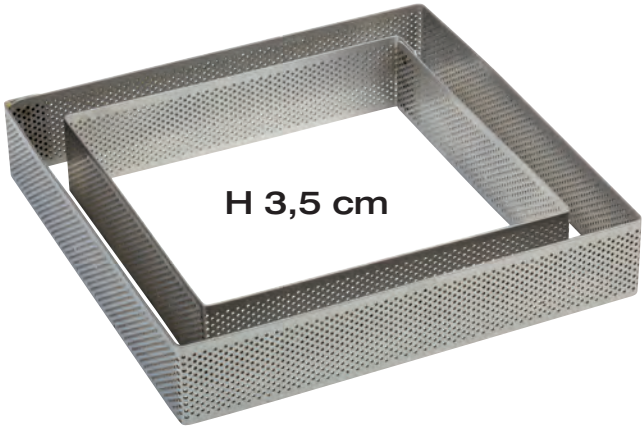
16x16 cm - 4/6 porzioni / *portions*

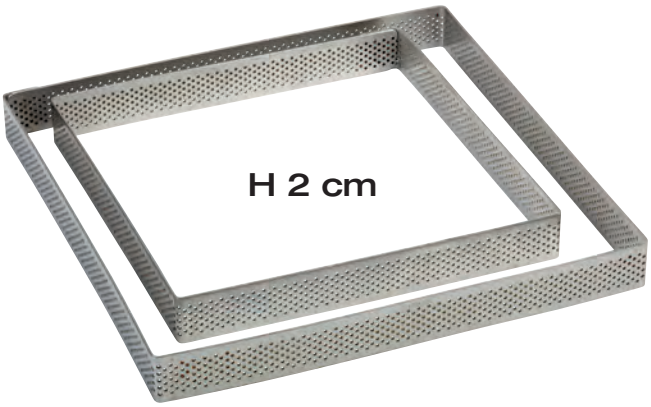
NEW **COD. X06**

18x18 cm - 6/8 porzioni / *portions*

FASCE INOX MICROFORATE QUADRATE

SQUARE MICRO PERFORATED STAINLESS STEEL BANDS





COD. XF151535

15x15 cm fascia inox / *stainless steel band*
14x14 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XF191935

19x19 cm fascia inox / *stainless steel band*
18x18 cm crostata cotta / *baked tart*
6/8 porzioni / *portion*

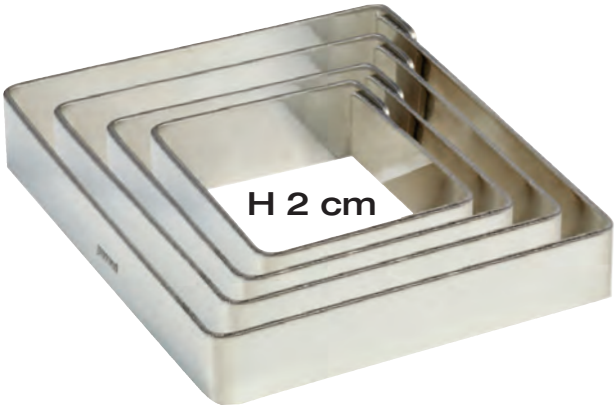
COD. XF151520

15x15 cm fascia inox / *stainless steel band*
14x14 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XF191920

19x19 cm fascia inox / *stainless steel band*
18x18 cm crostata cotta / *baked tart*
6/8 porzioni / *portions*

FASCE INOX QUADRATE
SQUARE STAINLESS STEEL BANDS



COD. X121220

12x12 cm - 2/4 porzioni / *portions*

COD. X141420

14x14 cm - 2/4 porzioni / *portions*

COD. X161620

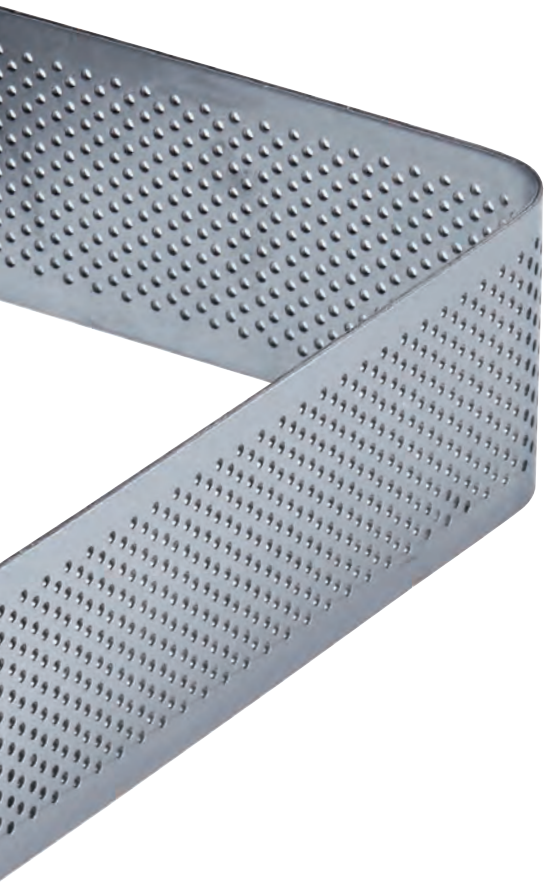
16x16 cm - 4/6 porzioni / *portions*

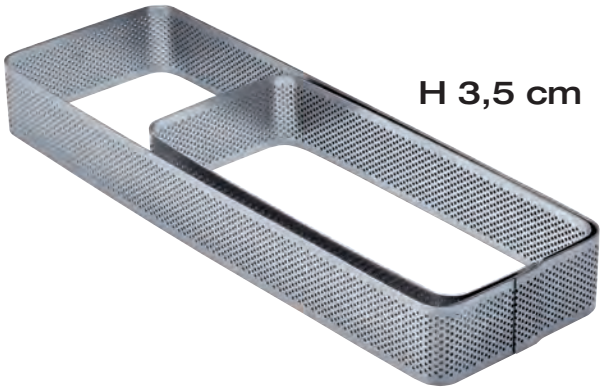
COD. X181820

18x18 cm - 6/8 porzioni / *portions*

FASCE INOX MICROFORATE RETTANGOLARI ANGOLI ARROTONDATI

RECTANGULAR MICRO PERFORATED STAINLESS STEEL BANDS ROUNDED CORNERS





NEW **COD. XF09**

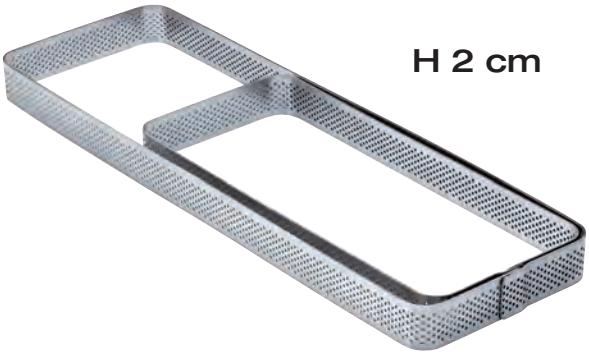
8x19 cm fascia inox / *stainless steel band*
7x18 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

NEW **COD. XF10**

9x29 cm fascia inox / *stainless steel band*
8x28 cm crostata cotta / *baked tart*
6/8 porzioni / *portion*

FASCE INOX RETTANGOLARI ANGOLI ARROTONDATI

RECTANGULAR STAINLESS STEEL BANDS ROUNDED CORNERS



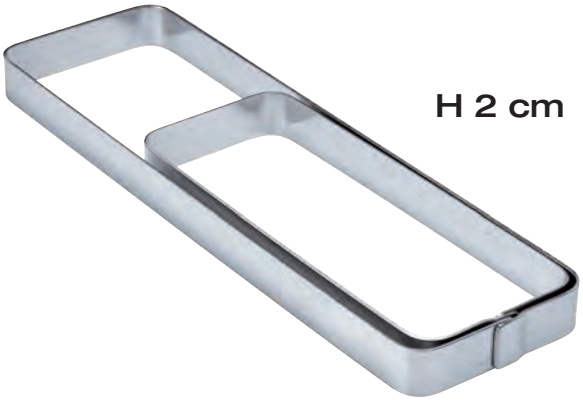
H 2 cm

NEW **COD. XF07**

8x19 cm fascia inox / *stainless steel band*
7x18 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

NEW **COD. XF08**

9x29 cm fascia inox / *stainless steel band*
8x28 cm crostata cotta / *baked tart*
6/8 porzioni / *portion*



H 2 cm

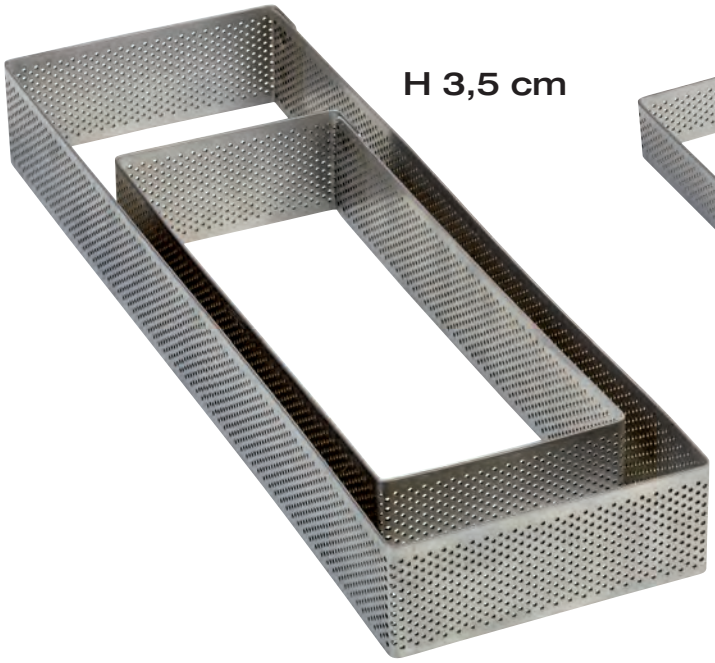
NEW **COD. X07**

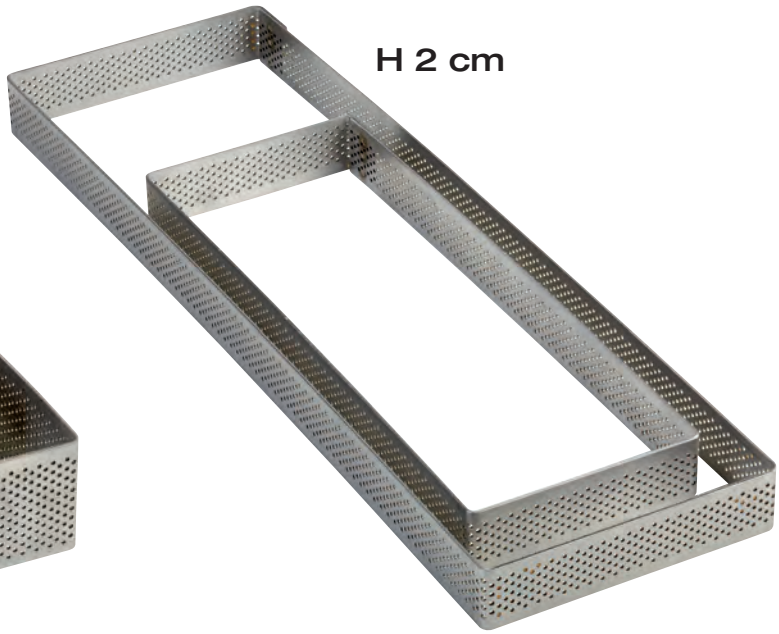
6x18 cm - 2/4 porzioni / *portions*

NEW **COD. X08**

8x28 cm - 4/6 porzioni / *portions*

FASCE INOX MICROFORATE RETTANGOLARI
RECTANGULAR MICRO PERFORATED STAINLESS STEEL BANDS





COD. XF197035

8x19 cm fascia inox / *stainless steel band*
7x18 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XF299035

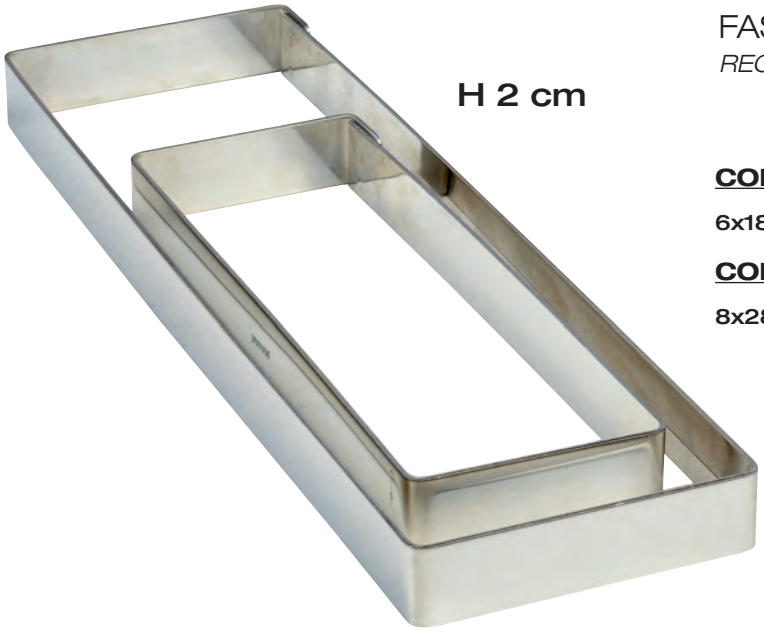
9x29 cm fascia inox / *stainless steel band*
8x28 cm crostata cotta / *baked tart*
6/8 porzioni / *portion*

COD. XF197020

8x19 cm fascia inox / *stainless steel band*
7x18 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XF299020

9x29 cm fascia inox / *stainless steel band*
8x28 cm crostata cotta / *baked tart*
6/8 porzioni / *portion*



H 2 cm

FASCE INOX RETTANGOLARI

RECTANGULAR STAINLESS STEEL BANDS

COD. X186020

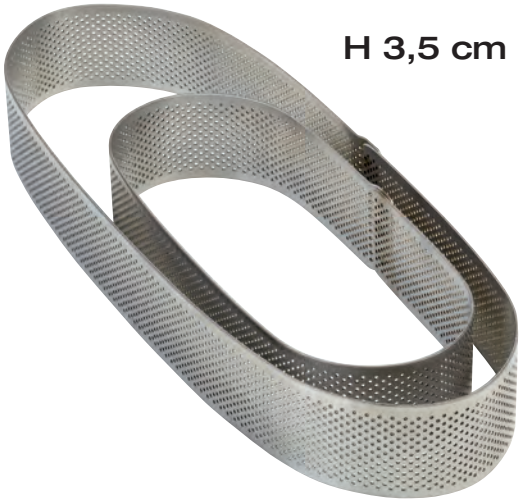
6x18 cm - 2/4 porzioni / *portions*

COD. X288020

8x28 cm - 4/6 porzioni / *portions*

FASCE INOX MICROFORATE OVALI

OVAL MICRO PERFORATED STAINLESS STEEL BANDS



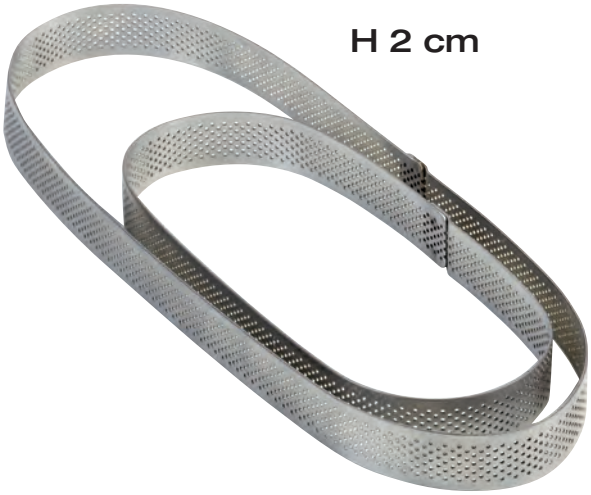
H 3,5 cm

COD. XFO197035

ø 7x19 cm fascia inox / *stainless steel band*
ø 6x18 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XFO299035

ø 9x29 cm fascia inox / *stainless steel band*
ø 8x28 cm crostata cotta / *baked tart*
4/6 porzioni / *portions*



H 2 cm

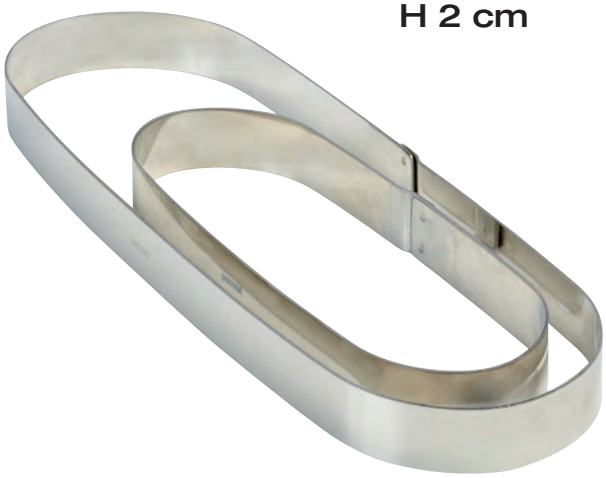
COD. XFO197020

ø 7x19 cm fascia inox / *stainless steel band*
ø 6x18 cm crostata cotta / *baked tart*
2/4 porzioni / *portions*

COD. XFO299020

ø 9x29 cm fascia inox / *stainless steel band*
ø 8x28 cm crostata cotta / *baked tart*
4/6 porzioni / *portions*

H 2 cm



FASCE INOX OVALE

OVAL STAINLESS STEEL BANDS

COD. XO186020

ø 6x18 cm - 2/4 porzioni / *portions*

COD. XO288020

ø 8x28 cm - 4/6 porzioni / *portions*

LE MONOPORZIONI
MONOPORTIONS

FASCE INOX ROTONDE
ROUND STAINLESS STEEL BANDS

H 2 cm

COD. XF7020
ø 7 cm fascia inox / stainless steel band
ø 6 cm crostata cotta / baked tart

NEW **COD. XF9020**
ø 9 cm fascia inox / *stainless steel band*
ø 8 cm crostata cotta / *baked tart*

NEW **COD. XF1120**
ø 11 cm fascia inox / *stainless steel band*
ø 10 cm crostata cotta / *baked tart*

H 2 cm

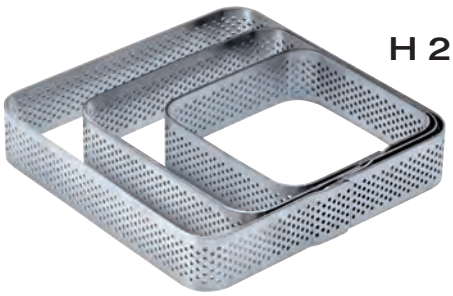
NEW **COD. X0602**
ø 6 cm

NEW **COD. X0802**
ø 8 cm

NEW **COD. X1002**
ø 10 cm

FASCE INOX QUADRATE CON ANGOLI ARROTONDATI

SQUARE STAINLESS STEEL BANDS ROUNDED CORNERS



H 2 cm

COD. XFO656520
6,5x6,5 cm fascia inox / *stainless steel band*
5,5x5,5 cm crostata cotta / *baked tart*

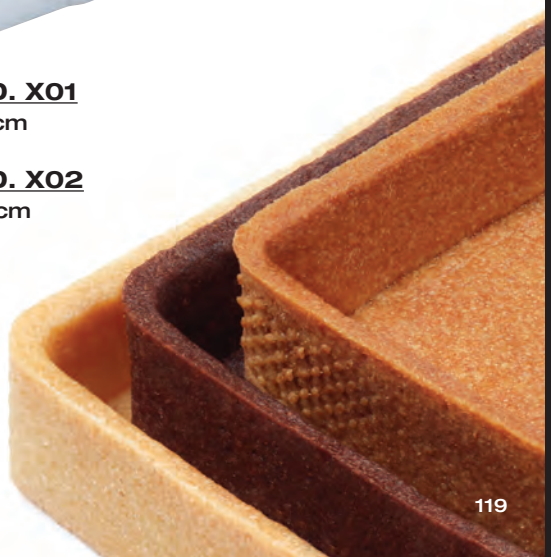
NEW **COD. XF01**
8,5x8,5 cm fascia inox / *stainless steel band*
7,5x7,5 cm crostata cotta / *baked tart*

NEW **COD. XF02**
10,5x10,5 cm fascia inox / *stainless steel band*
9,5x9,5 cm crostata cotta / *baked tart*

H 2 cm

NEW **COD. X01**
7x7 cm

NEW **COD. X02**
9x9 cm



ADAPTABLE

IL NUOVO SISTEMA MODULARE, SEMPLICE E VERSATILE.

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

THE NEW 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

Come naturale continuazione del "Progetto Crostate", gli strumenti modulari ADAPTABLE Pavoni aggiungono un altro mattoncino alla meravigliosa composizione della produzione dolciaria. Accessori indispensabili all'insegna della geometria e della razionalizzazione, marca stilistica del Maestro Gianluca Fusto, che ognuno potrà declinare a proprio piacimento.
Gli stampi squadrati e gli strumenti di misurazione premarcati sono pensati anche per ottimizzare al massimo i tempi di lavoro e gli spazi di stoccaggio, riducendo al minimo gli sprechi e garantendo un risultato il più preciso possibile.
Particolarmente adatti per la creazione di monoporzioni innovative di peso e dimensioni sempre uguali (dalle classiche rettangolari alte 4 cm ai formati più creativi), che possono abbinare strutture diverse e finiture in crema, gelatina o composte per un risultato multistrato senza particolari difficoltà.
Tutte le attrezzature ADAPTABLE Pavoni costituiscono un kit di pasticceria moderna indispensabile per PASTICCERIE, HOTEL, RISTORANTI e CATERING.

As the natural continuation of "Progetto Crostate", the wonderful set of confectionery is enriched by modular tools - ADAPTABLE Pavoni. An essential, rational, geometric equipment, which anyone can conform to his/her own taste, the very stylistic brand of Pastry Chef Gianluca Fusto.
The squared pastry moulds and the premarked measuring instruments are designed in order to optimize working time on one hand and depot space on the other. Wastage may be reduced as well, to a certain extent and, as a consequence, a precise result will be guaranteed.
Particularly suitable for the creation of innovative, single baking desserts, all of which have the same weight and dimension (from the classic rectangular ones 4 cm high to the most creative suggestions). These may combine different structures to basis with finishing touches of cream, jelly or fruit compotes, in order to easily obtain pastries of several layers.
All of ADAPTABLE PAVONI's tools are part of a kit for modern pastry-making purposes, which is a must for BAKERIES, HOTELS, RESTAURANTS AND CATERINGS.

ADAPTABLE

NEW

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

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

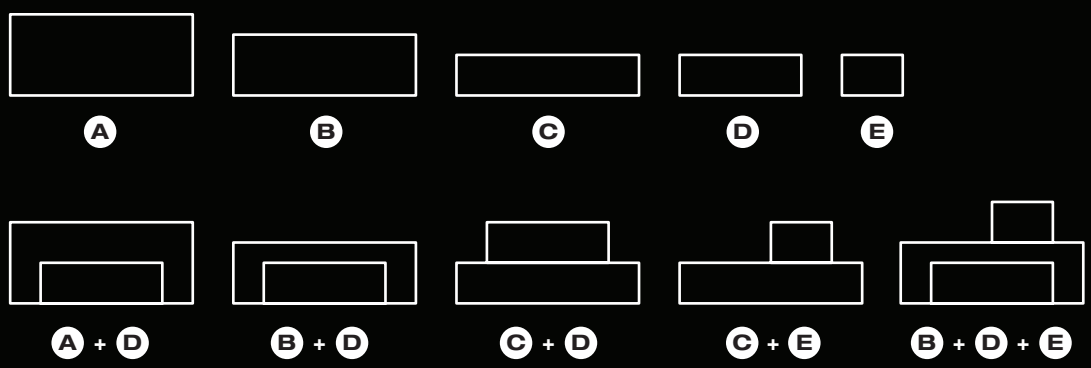
C **X11**
DIM. mm 580 x 90 - **H 20 mm**

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.



mm 600
mm 400

mm 600
mm 120

SILICONE

Pavoni Italia soddisfa, con la sua gamma completa di prodotti in silicone, le esigenze del professionista della pasticceria e ristorazione sempre al passo con i tempi.
Il nostro dipartimento Ricerca e Sviluppo, in collaborazione con i più grandi esponenti di settore ha saputo interpretare al meglio le tendenze del momento creando nuove linee innovative.
In dettaglio: la linea **Pavoflex 300x400** con nuove forme di design, la linea "**Le Torte di Emmanuele**", firmata dal Campione del Mondo **Emmanuele Forcone** che si arricchisce di nuove tortiere dal look tridimensionale e da un magnifico gusto estetico.
Strizziamo l'occhio alla ristorazione con la collaborazione di eccellenza con lo chef **Davide Oldani** con due forme originali per realizzare piatti creativi, dessert al piatto e monoporzioni.
Il mondo del Silicone Pavoni, inoltre, si amplia con la nuova e innovativa **linea Gourmand**, ideata con il supporto del giovane e talentuoso chef **Paolo Griffa** che vi presenta stampi dai molteplici usi sia per la pasticceria che per la ristorazione.
E ancora:gli stampi per gelato, la linea Pavoflex 600x400 per mignon e mono; il mondo sphere, la collezione di tortiere Pavocake, i multi porzione Formaflex, i tappetini in silicone e molto altro.

With its complete range of silicone products, Pavoni Italia meets the needs of the expert in patisserie and catering always up with the times.
Our R&D Department, in collaboration with the biggest players in the field, has been able to understand the latest trends creating new innovative lines/collections.
*In detail: the line **Pavoflex 300x400** with new design shapes, the line "**Le torte di Emmanuele**" with new 3D effect moulds, signed by the World Champion **Emmanuele Forcone**.*
*We wink to the restoration through the excellence collaboration with chef **Davide Oldani**, which proposes two original forms to create creative dishes, desserts and single portions.*
*Moreover, the Silicone World by Pavoni expands with new and innovative **line Gourmand**, designed together with the young and talented chef **Paolo Griffa**, who presents you moulds for several purposes, both patisserie and catering.*
Furthermore: moulds for ice-creams, the line Pavoflex 600x400 for mignons and mono portions, the world Sphere, the collection of baking pans Pavocake, the multi portions Formaflex, silicone pads and much more.

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!"*

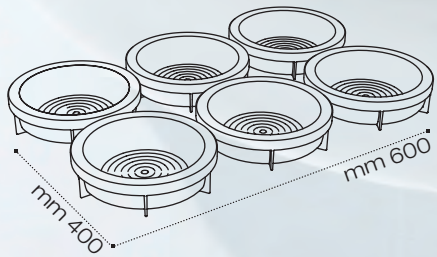
*Dear colleagues,
I joyfully introduce you to the latest
products of the line "Le Torte di Emmanuele".
New silicone pastry moulds which will help
you in making spectacular desserts
with a peculiar 3D-effect.*

Emmanuele Forcone

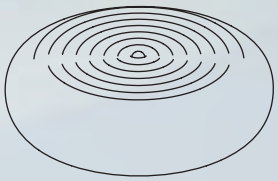
Campione del mondo della Pasticceria
World Pastry Champion

EMMANUELE FORCONE®
PATISSIER

Le torte di *Emmanuele*



3D



NEW

KE031

TOP

mm Ø 180 x 45 H

Vol: ~ 900 ml

REGISTERED DESIGN

Le torte di *Emmanuele*

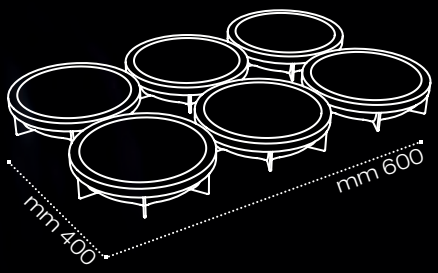
NEW

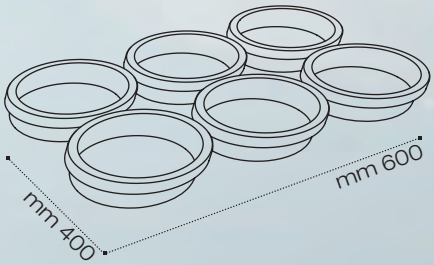
KE025

CLASSIC

mm Ø 180 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN





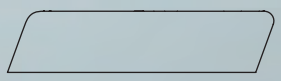
NEW

KE026

WINDY

mm 195 x 180 x 45 H

Vol: ~ 1100 ml



REGISTERED DESIGN

NEW

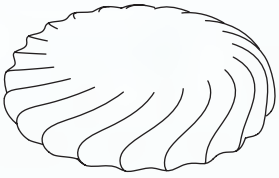
3D

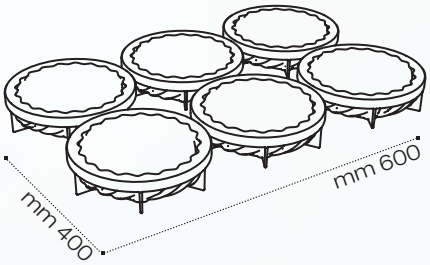
KE027

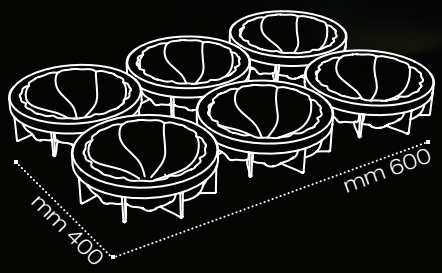
CALEIDON

mm Ø 180 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN







3D

NEW

KE030

TWISTER

mm Ø 180 x 50 H

Vol: ~ 1000 ml

REGISTERED DESIGN

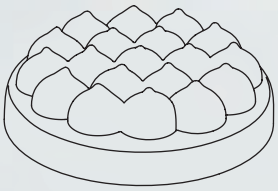
NEW

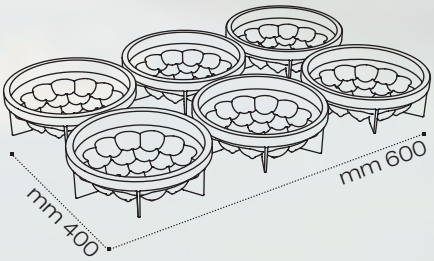
KE029

PUFFY

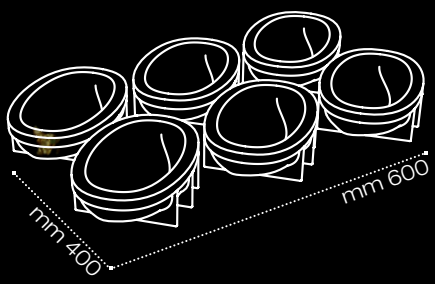
mm Ø 180 x 55 H
Vol: ~ 1000 ml

REGISTERED DESIGN

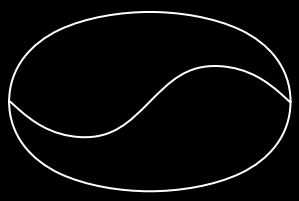




Le torte di
Emmanuele



3D



NEW

KE028

CURVY

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

REGISTERED DESIGN

NEW

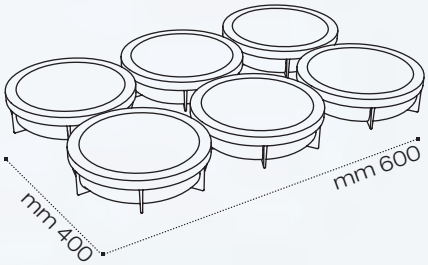
3D

KE024

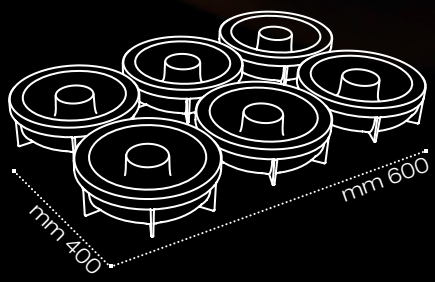
PLANET

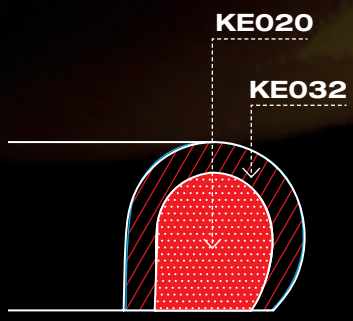
mm Ø 180 x 45 H
Vol: ~ 1000 ml

REGISTERED DESIGN



Le torte di *Emmanuele*





3D

NEW

KE032

GALAXY

mm Ø 175 x 55 x 55 H

Vol: ~ 1000 ml

REGISTERED DESIGN

NEW

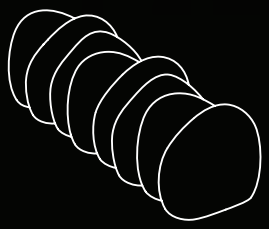
3D

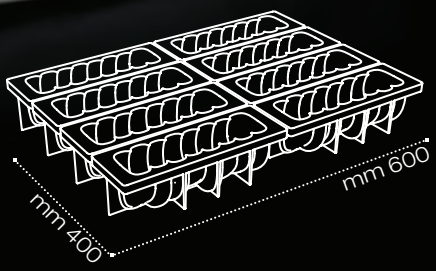
KE033

BILBAO

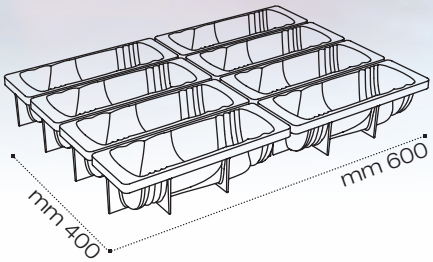
mm 250 x 85 x 75 H
Vol: ~ 1150 ml

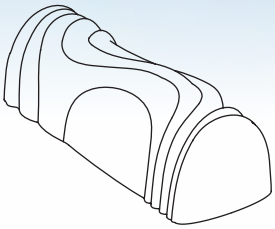
REGISTERED DESIGN





Le torte di
Emmanuele





NEW

KE035

LADY

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

REGISTERED DESIGN

NEW

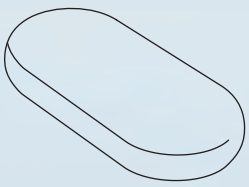
3D

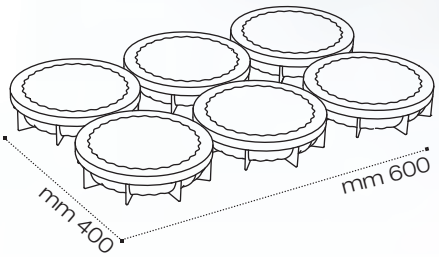
KE034

FUTURA

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

REGISTERED DESIGN





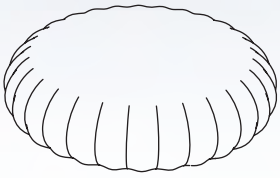
3D

KE013

PLISSÉE

mm Ø 180 x 47 H
Vol: ~ 1000 ml

REGISTERED DESIGN



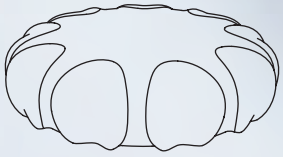
KE014

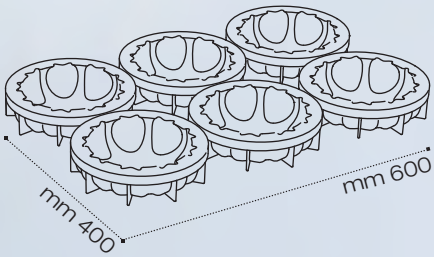
PETAL

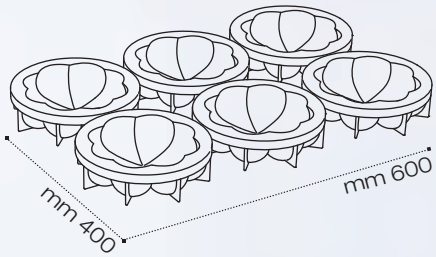
3D

mm Ø 180 x 47 H
Vol: ~ 1000 ml

REGISTERED DESIGN







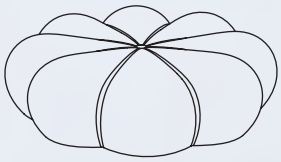
KE015

3D BOMBÉE

mm Ø 180 x 50 H

Vol: ~ 1000 ml

REGISTERED DESIGN



Le torte di *Emmanuele*

KE016

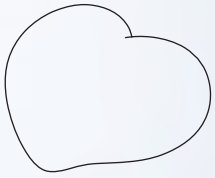
PASSION 3D

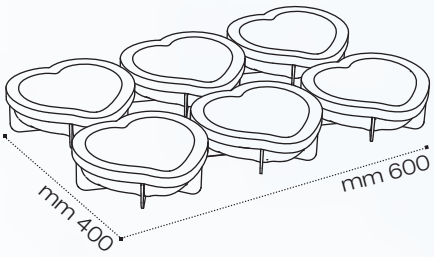
mm 175 x 165 x 58 H
Vol: ~ 960 ml

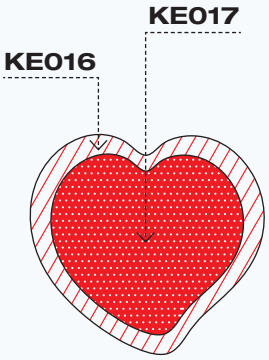
KE017
INSERIMENTO

PASSION 3D

mm 150 x 140 x 49 H
Vol: ~ 600 ml





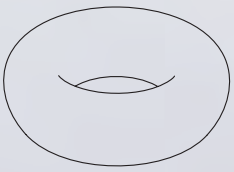


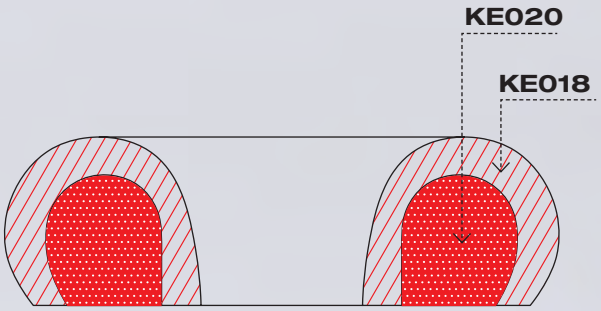
Le torte di *Emmanuele*

3D

KE020
INSERIMENTO

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



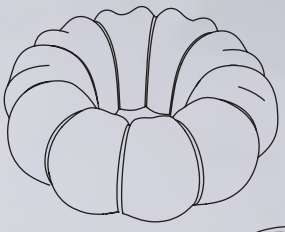


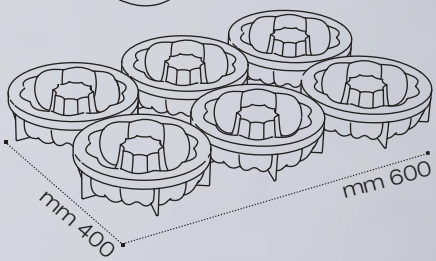
3D

KE018
QUEEN

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

REGISTERED DESIGN





Le torte di *Emmanuele*

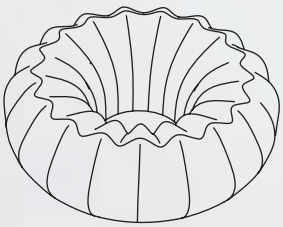
KE019

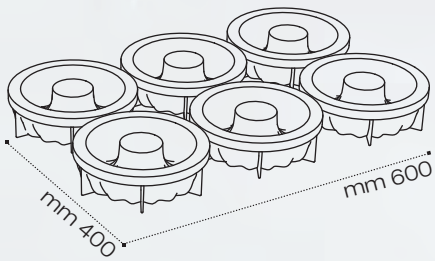
ROYAL

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

REGISTERED **DESIGN**

3D



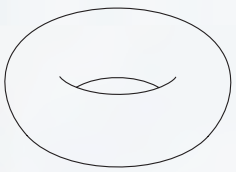


KE020

INSERIMENTO

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

3D



KE023

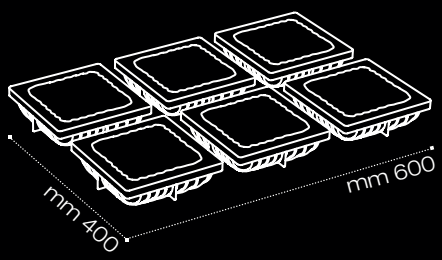
3D

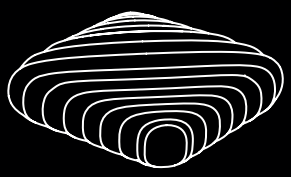
POP

mm 162 x 162 x 46 H

Vol: ~ 1000 ml

REGISTERED DESIGN



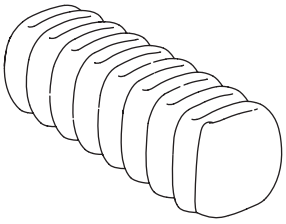


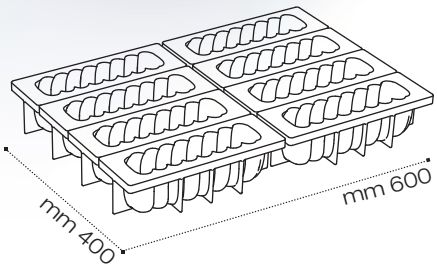
KE022

CRÈME 3D

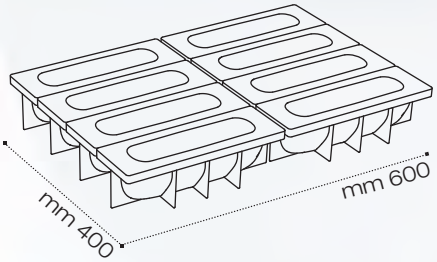
mm 250 x 84 x 75 H
Vol: ~ 1000 ml

REGISTERED DESIGN





Le torte di *Emmanuele*

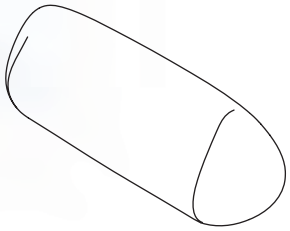


KE021

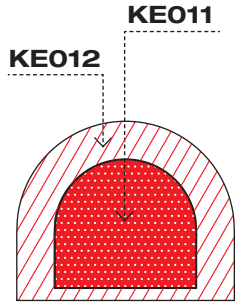
3D SUBLIME

mm 250 x 79 x 81 H

Vol: ~ 1000 ml

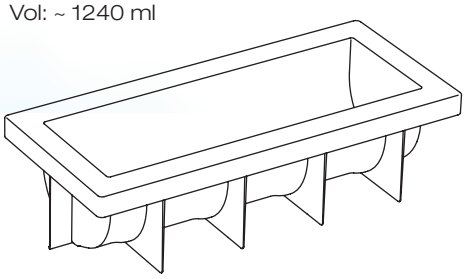


Tronchetti



KE012

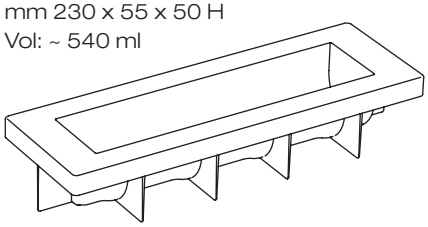
mm 250 x 85 x 70 H
Vol: ~ 1240 ml

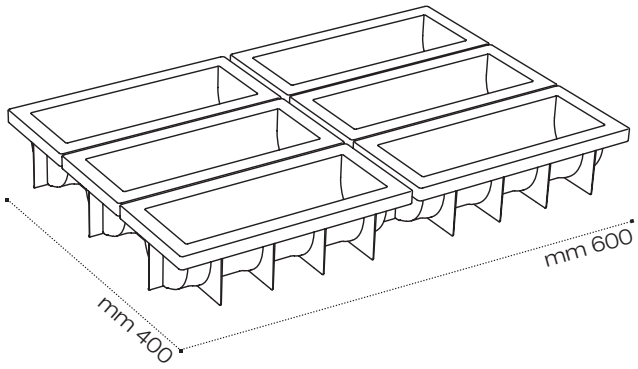


KE011

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.

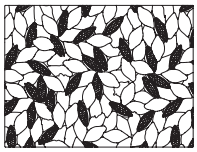
Make your log a truly unique creation! You'll get fast and impressive decoration with these silicone mats.

TX01

CABOSSE

mm 250 x 190

REGISTERED DESIGN



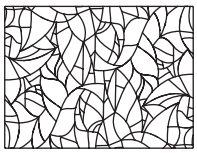
Da utilizzarsi con
To be used with mould
KE012

TX02

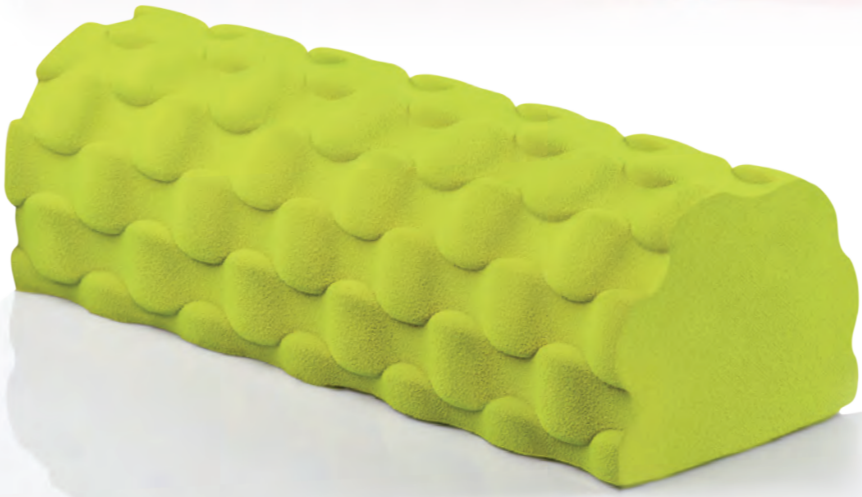
SAUVAGE

mm 250 x 190

REGISTERED DESIGN



Da utilizzarsi con
To be used with mould
KE012

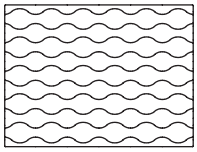


TX03

ROLLÉ

mm 250 x 190

REGISTERED DESIGN



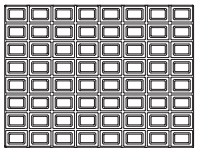
Da utilizzarsi con
To be used with mould
KE012

TX04

CHOCOLAT

mm 250 x 190

REGISTERED DESIGN



Da utilizzarsi con
To be used with mould
KE012

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

pavoFLEX®
300 X 400

LE MIGNON

3D

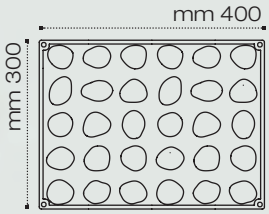
NEW

PX4326

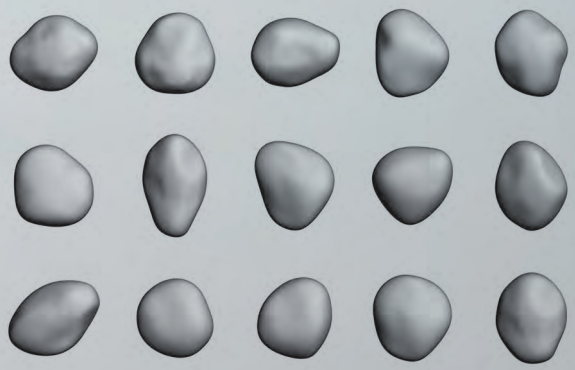
ZEN

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

REGISTERED DESIGN



15 forme differenti
15 different shapes



NEW

3D

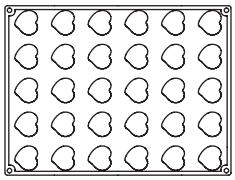
PX4325

PASSION

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

mm 400

mm 300



NEW

3D

PX4324

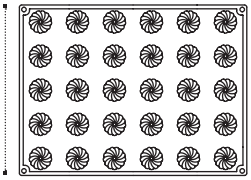
DELICE

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

REGISTERED DESIGN

mm 400

mm 300



NEW

3D

PX4323

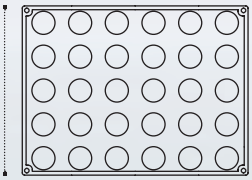
PLANET

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

REGISTERED DESIGN

mm 400

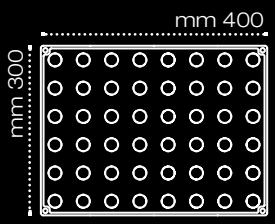
mm 300



LE SFERE

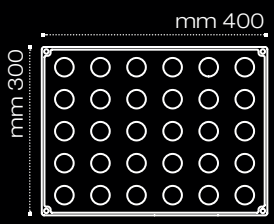
PX4314

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



PX4313

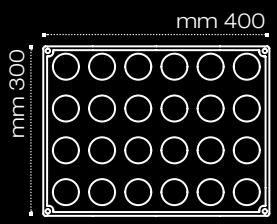
30 impronte / *indents*
mm Ø 30
Vol: ~ 14 ml



NEW

PX4315

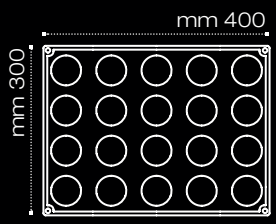
24 impronte / *indents*
mm Ø 40
Vol: ~ 33 ml



NEW

PX4316

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



LE MONOPORZIONI

NEW

3D

PX4317

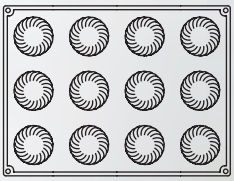
CALEIDON

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

REGISTERED DESIGN

mm 400

mm 300



NEW

3D

PX4322

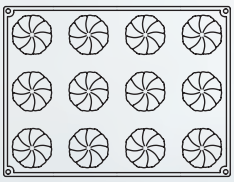
TWISTER

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

REGISTERED DESIGN

mm 400

mm 300



3D

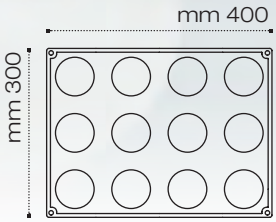
NEW

PX4321

PLANET

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

REGISTERED DESIGN



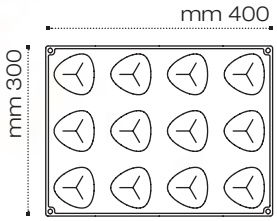
PX4303

3D

NATURAL

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

REGISTERED DESIGN

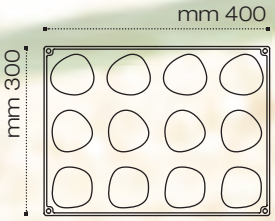


PX4301

ZEN

3D

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

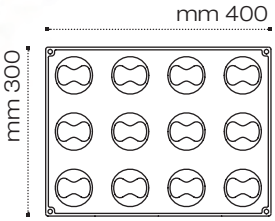


PX4307

MOON

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

REGISTERED DESIGN



PX4306

DÉCO

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

REGISTERED DESIGN

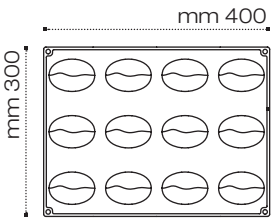
PX4312

MOKA

3D

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

REGISTERED **DESIGN**



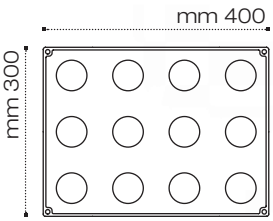
PX4302

DROP

3D

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

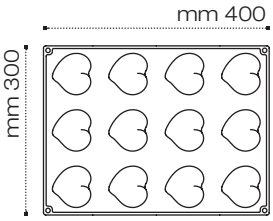
REGISTERED **DESIGN**



PX4305

PASSION

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



PX4308

DELICE

3D

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

REGISTERED **DESIGN**

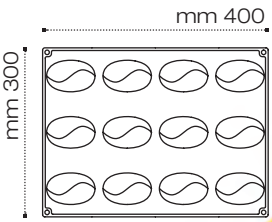
PX4304

CURVY

3D

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

REGISTERED **DESIGN**



I MINITRONCHETTI

3D

NEW

PX4320

PLUMMY

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

REGISTERED DESIGN

INSERTO
PX058
(pag. 172)

3D

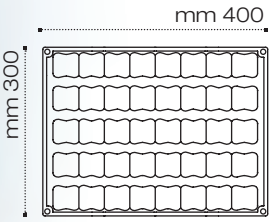
NEW

PX4318

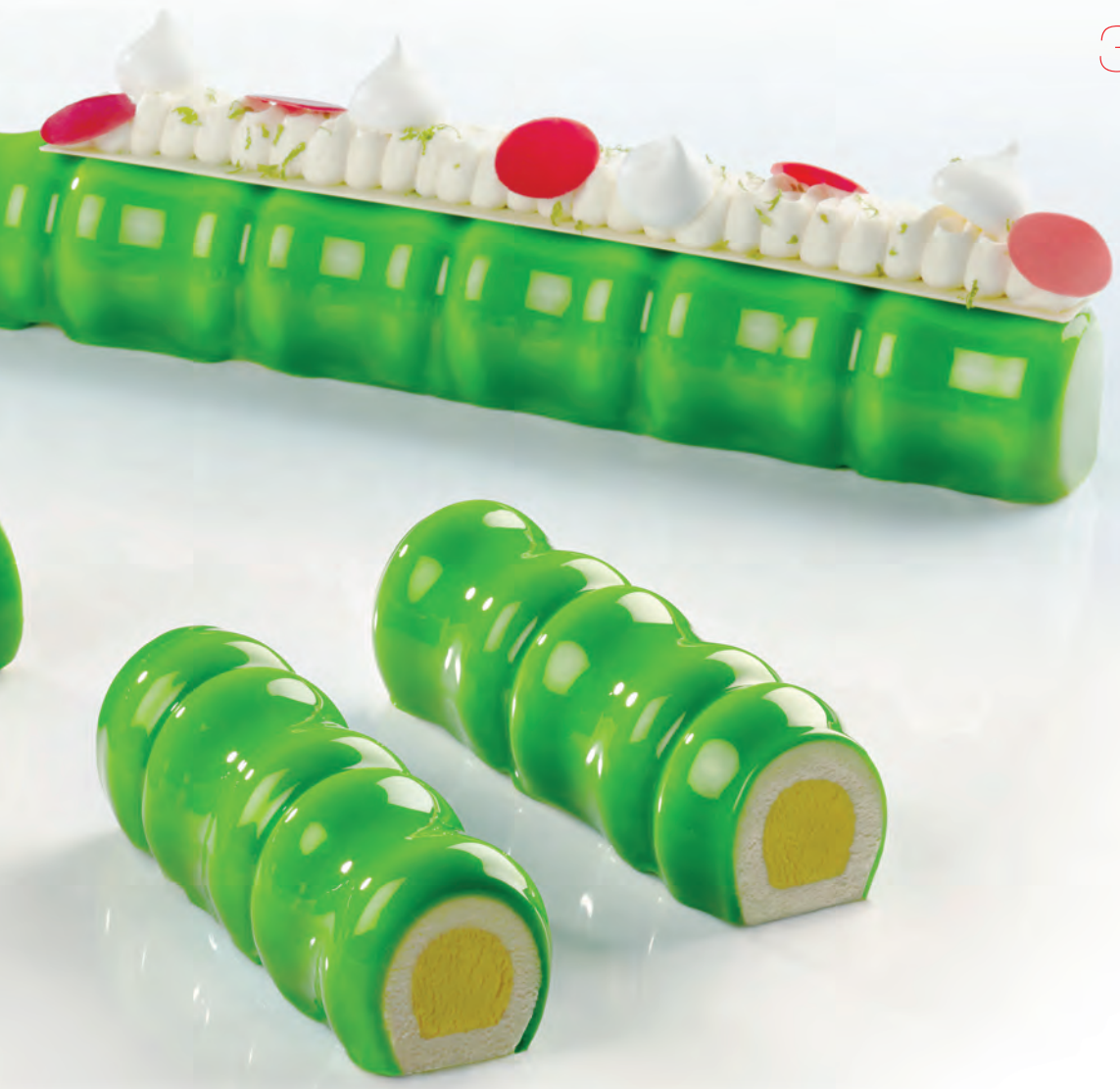
BAMBOO

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

REGISTERED DESIGN



INSERTO
PX058
(pag. 172)



NEW

PX4319

DADA

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

REGISTERED DESIGN

INSERTO
PX058
(pag. 172)

PX4311

VOLUPTÉ

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

REGISTERED DESIGN

INSERTO
PX058
(pag. 172)

3D

PX4309

CANDY

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

REGISTERED DESIGN

INSERTO
PX058
(pag. 172)

3D

PX4310

SOFT

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

REGISTERED DESIGN

INSERTO
PX058
(pag. 172)

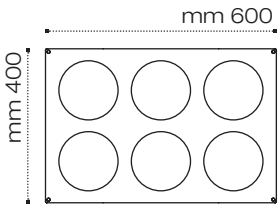
pavoFLEX®

600 x 400

STAMPI PER INSERTI
Moulds for inserts

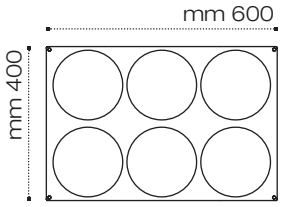
PX061

6 impronte/*indents*
Ø mm 160 x 30 H



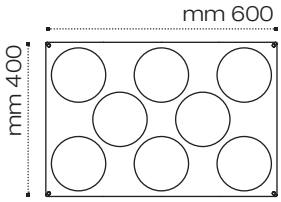
PX075

6 impronte/*indents*
Ø mm 180 x 30 H



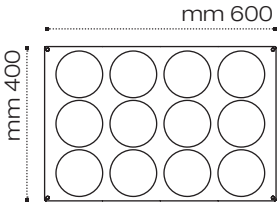
PX076

8 impronte/*indents*
Ø mm 140 x 30 H



PX077

12 impronte/*indents*
Ø mm 120 x 30 H



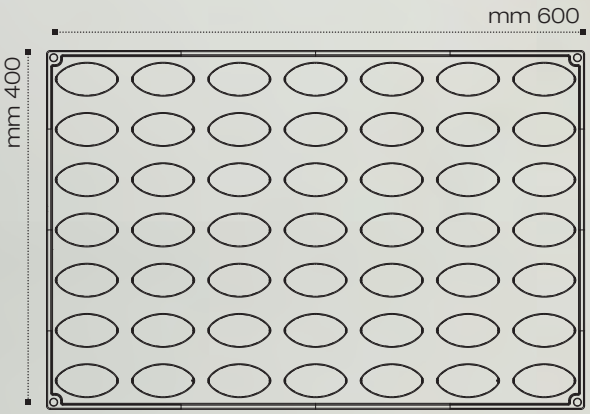
pavoFLEX Quenelle 3D

VIDEO TUTORIAL
TUTORIAL VIDEO

PX071

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

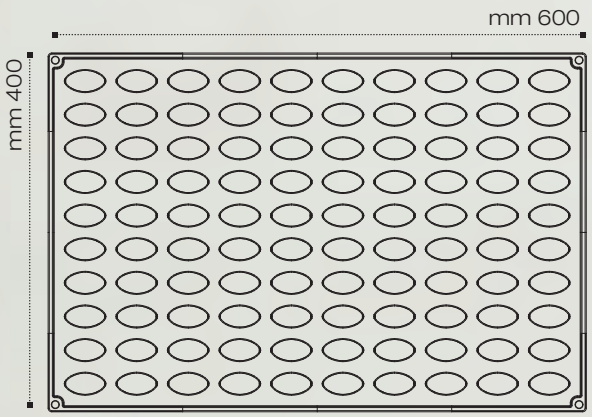
3D



PX072

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

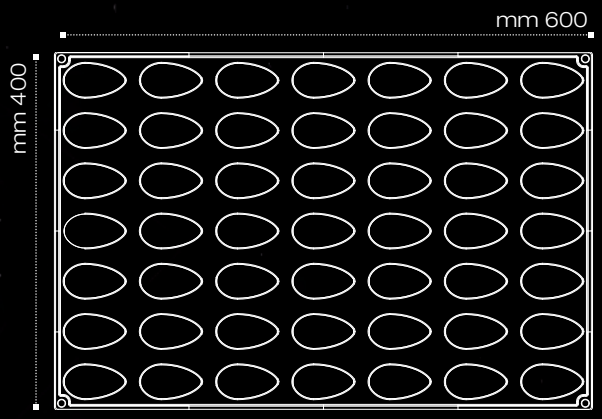
3D



pavoFLEX Quenelle 3D

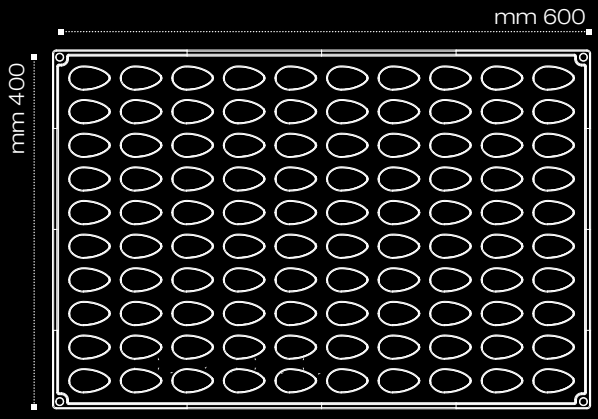
PX073

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



PX074

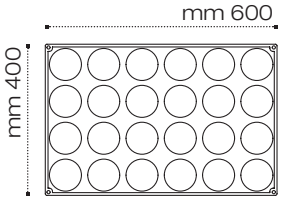
MINI QUENELLE TONDA
mm 42 x 22 x 17 H
VOL. 9 ml
100 impronte/*indents*



NEW

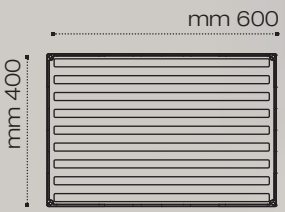
PX078

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



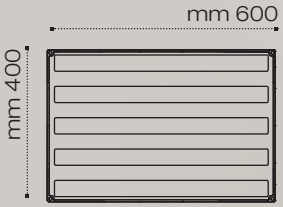
PX058

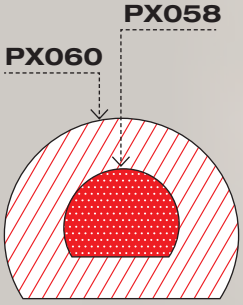
TRONCHETTO MIGNON
mm 560 x Ø 18
VOL. 124 ml
9 impronte/*indents*



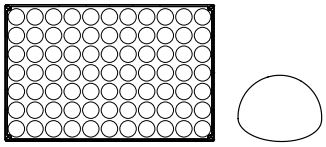
PX060

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



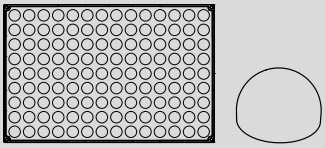


PACKAGING:
pag. 256



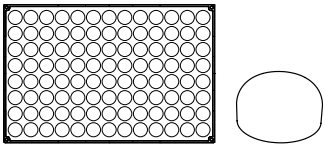
PX303

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



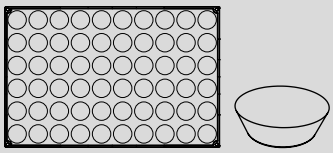
PX304

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



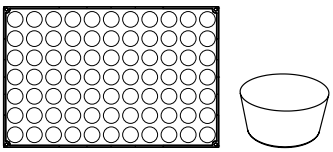
PX302

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



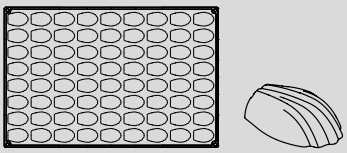
PX301

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



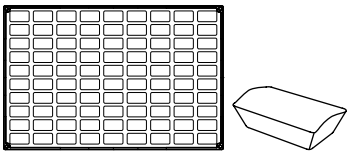
PX300

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



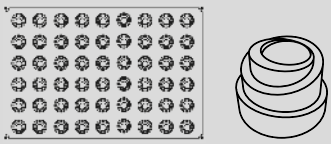
PX305

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



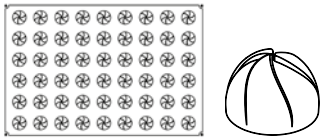
PX306

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



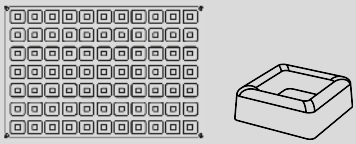
PX011 REGISTERED DESIGN

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



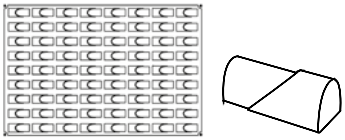
PX048 REGISTERED DESIGN

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



PX046

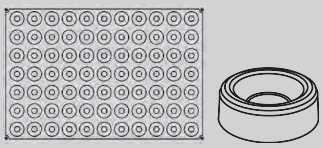
SAVARIN MIGNON
mm 38 x 38 x 13 H
VOL. 14 ml
77 impronte/*indents*



PX047 REGISTERED DESIGN

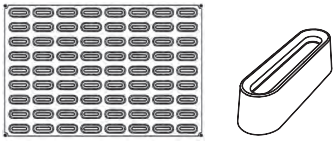
FLOW MIGNON
mm 60 x 24 x 23 H
VOL. 25 ml
72 impronte/*indents*

MIGNON



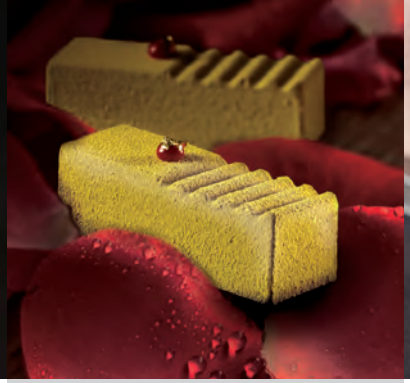
PX045

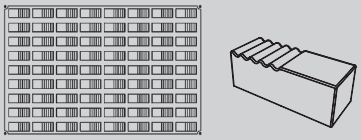
SAVARIN MIGNON
Ø mm 40 x 13 H
VOL. 13 ml
77 impronte/*indents*



PX044 REGISTERED DESIGN

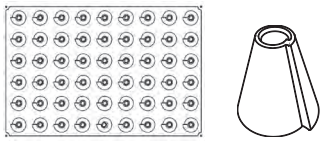
ROUND MIGNON
mm 60 x 24 x 23 H
VOL. 25 ml
72 impronte/*indents*





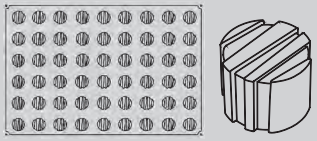
PX043 REGISTERED DESIGN

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



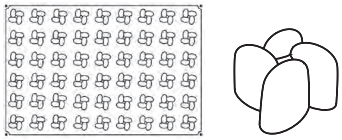
PX022 REGISTERED DESIGN

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



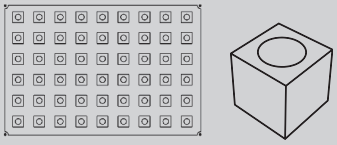
PX020 REGISTERED DESIGN

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



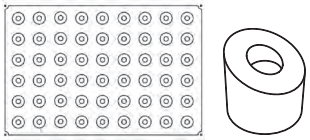
PX017 REGISTERED DESIGN

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



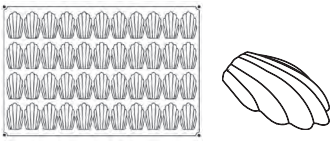
PX012 REGISTERED DESIGN

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



PX013 REGISTERED DESIGN

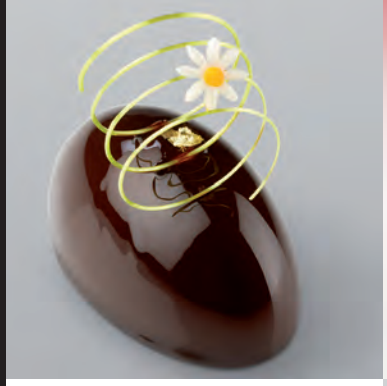
CILINDRO MIGNON
Ø mm 35 x 35 H
VOL. 25 ml
54 impronte/*indents*

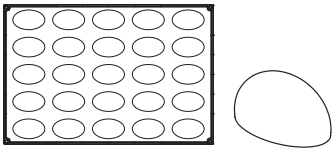


PX006

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

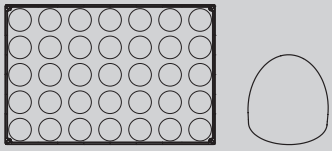
PACKAGING:
pag. 256-257





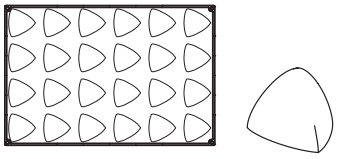
PX067

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



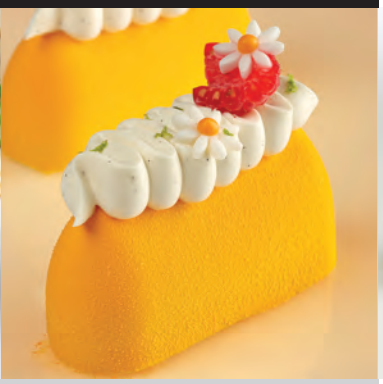
PX065

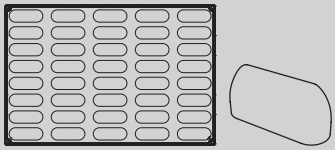
KUPOLA
Ø mm 60 x 58 H
VOL. 110 ml
35 impronte/*indents*



PX066

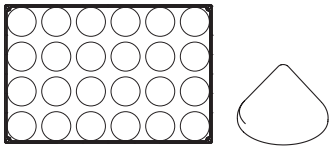
TRILO
75x72 mm H 58 mm
VOL. 96 ml
24 impronte/*indents*





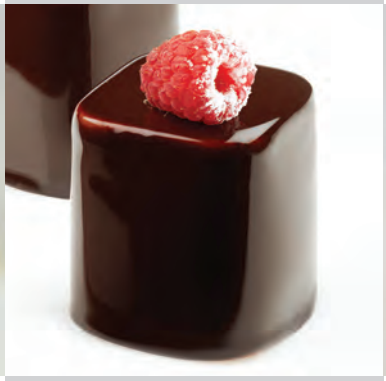
PX068

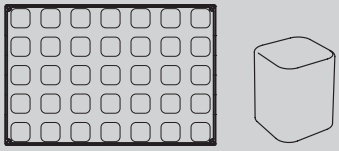
GIANDUIOTTO
mm 90x30 x 53 H
VOL. 83 ml
40 *impronte/indents*



PX069

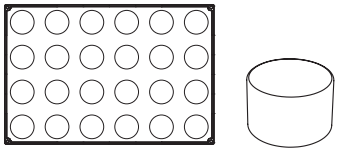
LEVANTE
Ø mm 80 x 53 H
VOL. 110 ml
24 impronte/*indents*





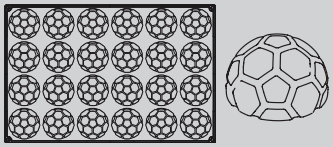
PX070

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



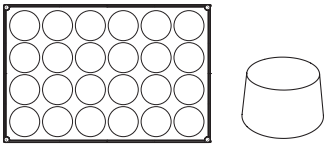
PX057

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



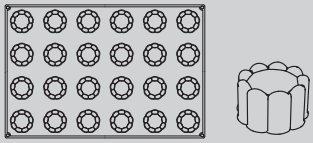
PX307

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



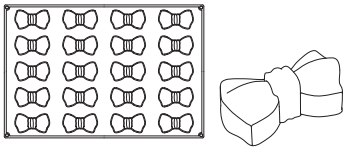
PX056

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



PX051 REGISTERED DESIGN

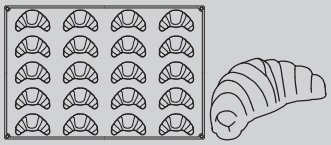
CHARLOTTE
Ø mm 65 x 38 H
VOL. 105 ml
24 impronte/*indents*



PX052 REGISTERED DESIGN

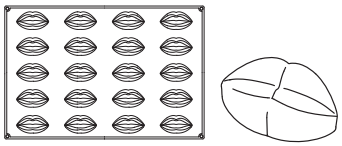
PAPILLON
mm 100 x 52 x 35 H
VOL. 105 ml
20 impronte/*indents*

MONOPORZIONE



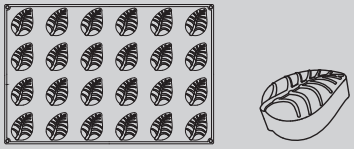
PX053 REGISTERED DESIGN

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



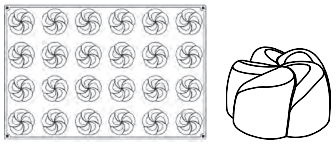
PX054 REGISTERED DESIGN

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



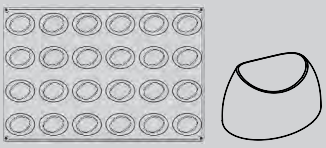
PX055 REGISTERED DESIGN

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



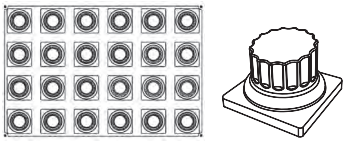
PX063 REGISTERED DESIGN

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



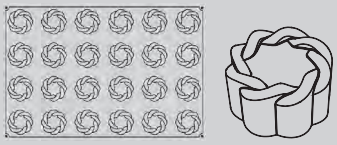
PX064 REGISTERED DESIGN

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



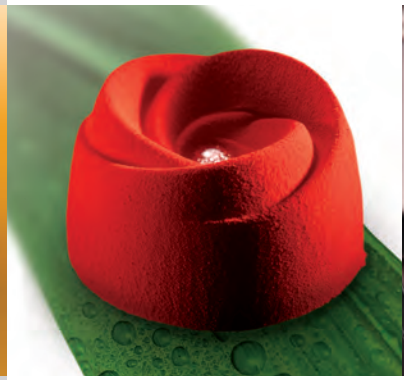
PX041 REGISTERED DESIGN

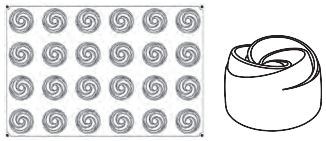
CAESAR
mm 70 x 70 x 50 H
VOL. 130 ml
24 impronte/*indents*



PX040 REGISTERED DESIGN

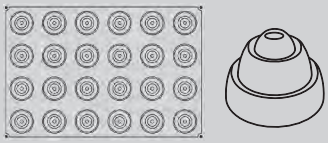
INTRECCIO
Ø mm 70 x 40 H
VOL. 130 ml
24 impronte/*indents*





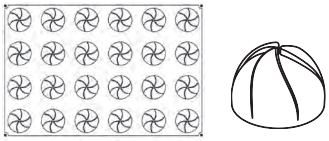
PX039 REGISTERED DESIGN

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



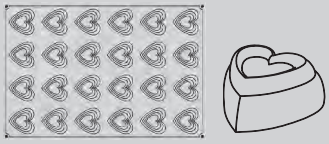
PX034 REGISTERED DESIGN

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



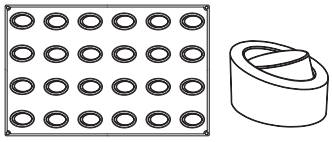
PX033 REGISTERED DESIGN

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



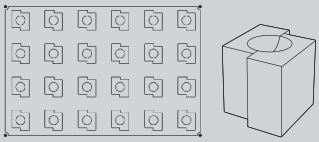
PX032 REGISTERED DESIGN

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



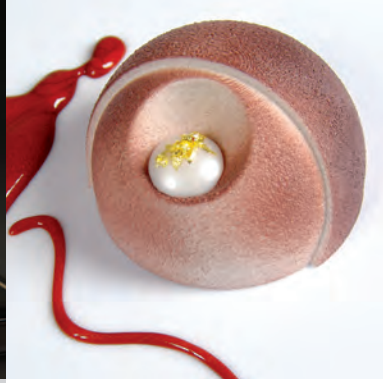
PX031 REGISTERED DESIGN

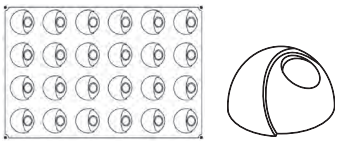
PARENTESI
mm 72 x 52 x 44 H
VOL. 100 ml
24 impronte/*indents*



PX030 REGISTERED DESIGN

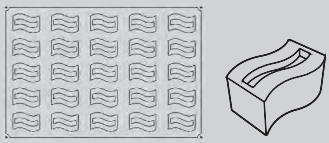
TEKNO
mm 58 x 50 x 50 H
VOL. 115 ml
24 impronte/*indents*





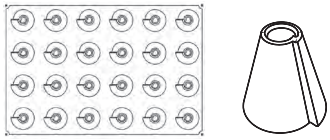
PX029 REGISTERED DESIGN

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



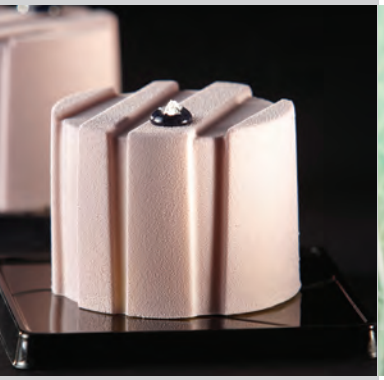
PX023 REGISTERED DESIGN

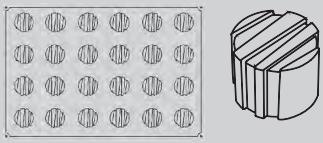
ONDINA
mm 80 X 45 x 40 H
VOL. 130 ml
25 impronte/*indents*



PX021 REGISTERED DESIGN

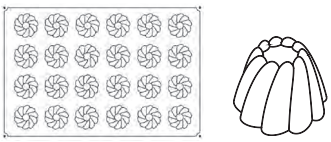
CONO
Ø mm 65 x 65 H
VOL. 125 ml
24 impronte / indents





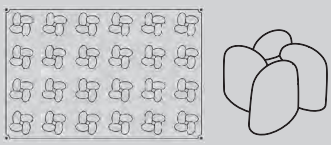
PX019 REGISTERED DESIGN

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



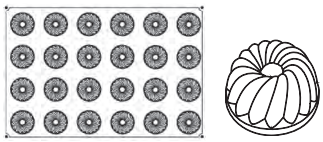
PX018 REGISTERED DESIGN

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



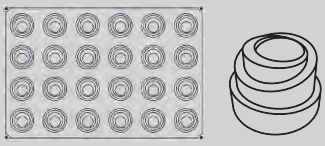
PX016 REGISTERED DESIGN

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



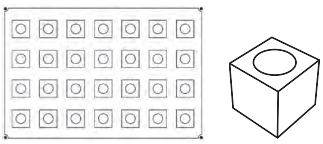
PX014

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



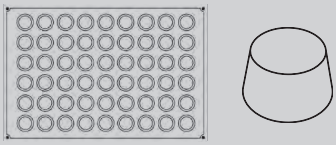
PX010 REGISTERED DESIGN

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



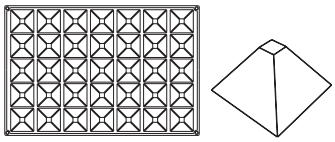
PX007 REGISTERED DESIGN

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



PX005

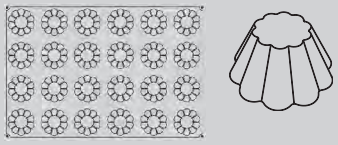
MINI MUFFIN
Ø mm 50 x 28 H
VOL. 45 ml
54 impronte/*indents*



PX004

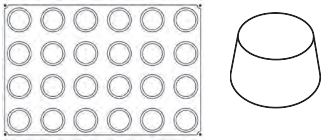
PIRAMIDE
mm 70 x 70 x 45 mm
VOL. 80 ml
35 impronte/*indents*

MONOPORZIONE



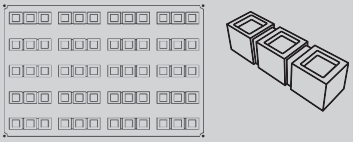
PX003

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



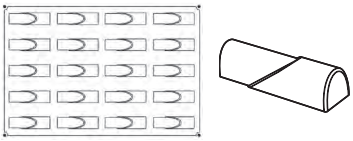
PX002

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



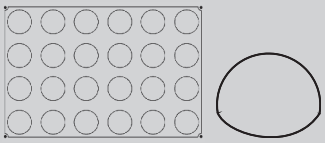
PX015 REGISTERED DESIGN

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



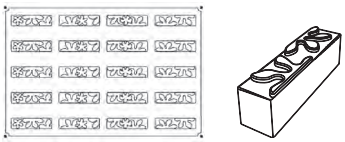
PX024 REGISTERED DESIGN

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



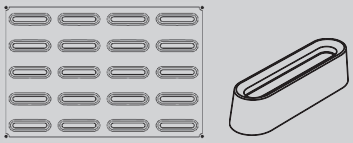
PX001

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



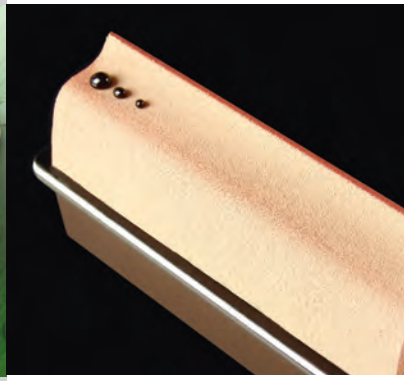
PX037 REGISTERED DESIGN

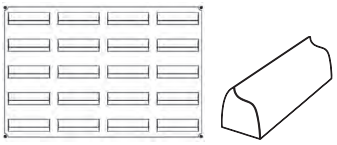
BOUQUET
mm 120 x 30 x 35 H
VOL. 110 ml
20 impronte/*indents*



PX036 REGISTERED DESIGN

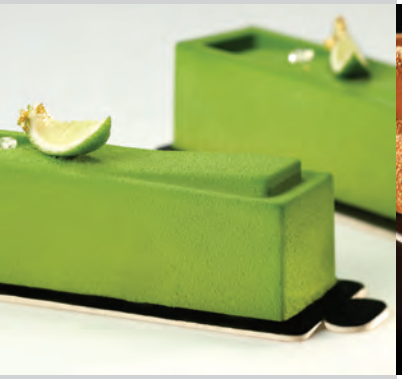
ROUND
mm 123 x 35 x 32 H
VOL. 100 ml
20 impronte/*indents*

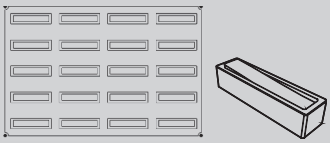




PX035 REGISTERED DESIGN

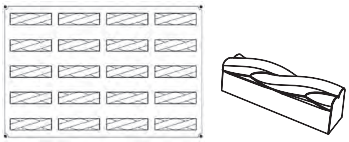
MOVE
mm 120 x 35 x 36 H
VOL. 110 ml
20 impronte/*indents*





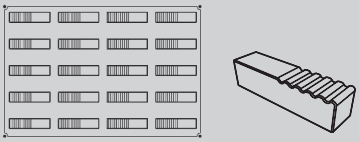
PX027 REGISTERED DESIGN

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



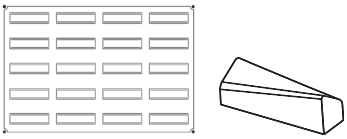
PX042 REGISTERED DESIGN

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



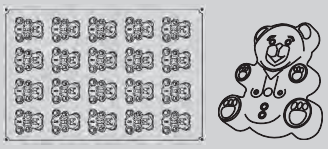
PX026 REGISTERED DESIGN

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



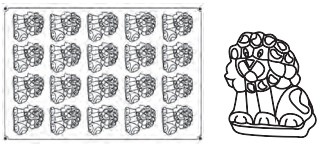
PX025 REGISTERED DESIGN

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



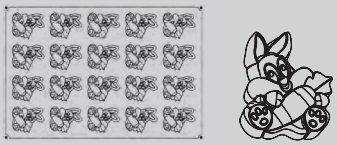
PX008

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*

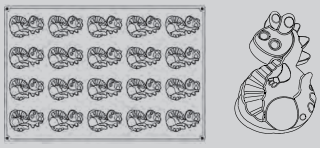


PX049

ROGER
mm 93 x 74 x 24 H
VOL. 90 ml
20 impronte/*indents*

PX050

SQUIRRY
mm 98 x 70 x 27 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*

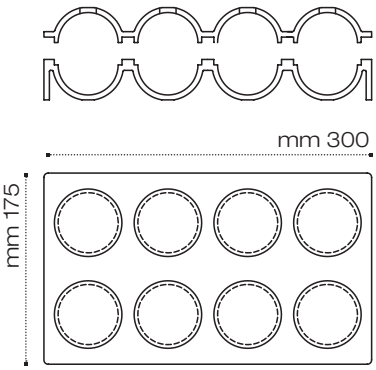
PX059

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

Sphere

“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.

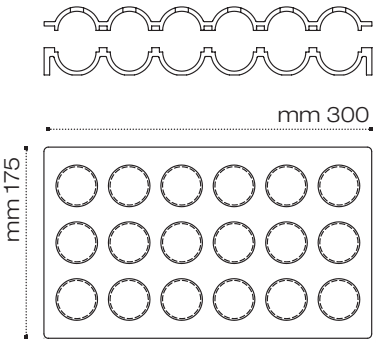


AF001

8 sfere / *balls*
Ø mm 55

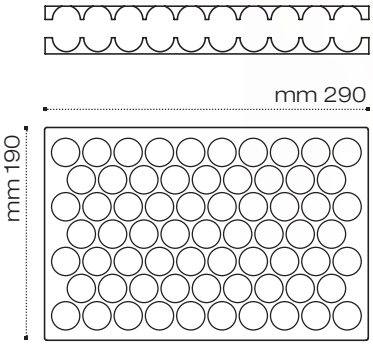
AF002

11 sfere / *balls*
Ø mm 45



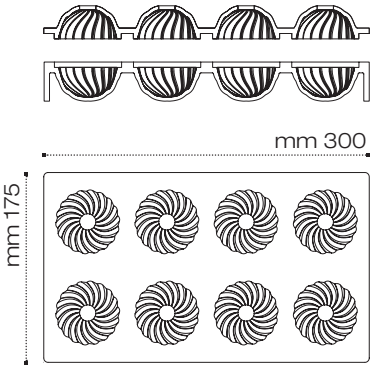
AF003

18 sfere / *balls*
Ø mm 35



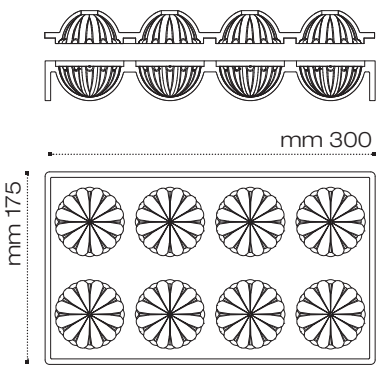
LS05

67 sfere / *balls*
Ø mm 25
Vedi pag. 183 / *See pag. 183*



AF004

8 sfere / *balls*
Ø mm 55



AF005

8 sfere / *balls*
Ø mm 55

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 + 280°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 +280°C).

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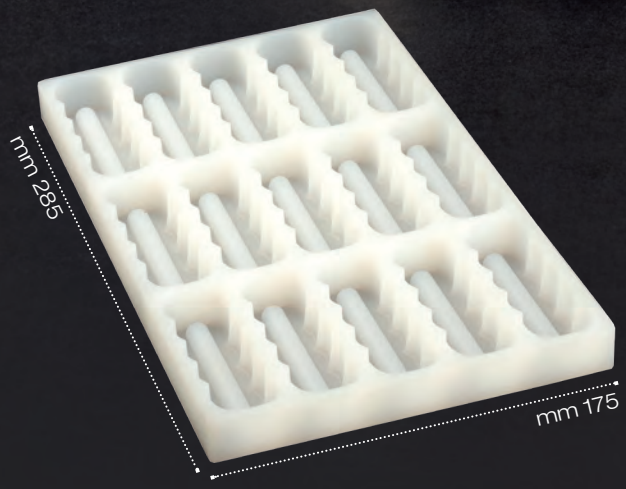
DS01

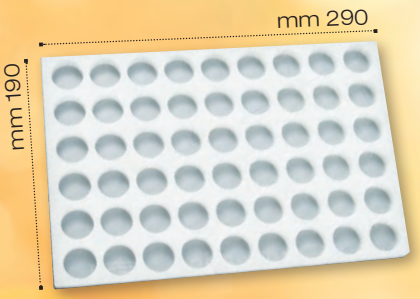
mm 90 x 30 x 19 mm
15 impronte / *shapes*
PACKAGING: **KS34** (pag. 255)



DS02

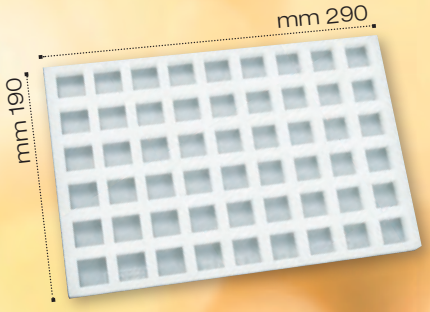
mm 90 x 30 x 19 H
15 impronte / *shapes*
PACKAGING: **KS34** (pag. 255)

CHOCOFLEX



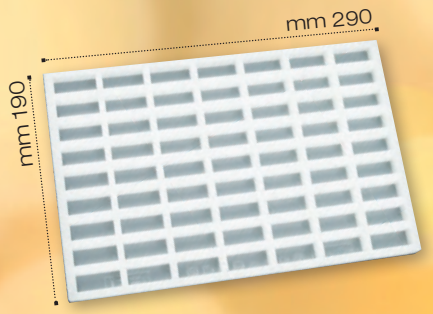
LS01

Ø mm 26 x 14 H
54 impronte / *shapes*



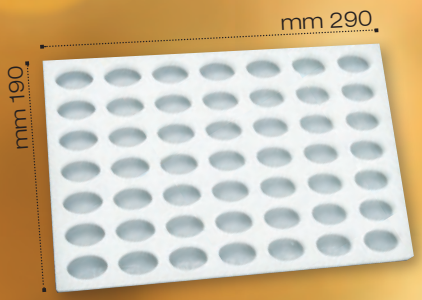
LS02

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



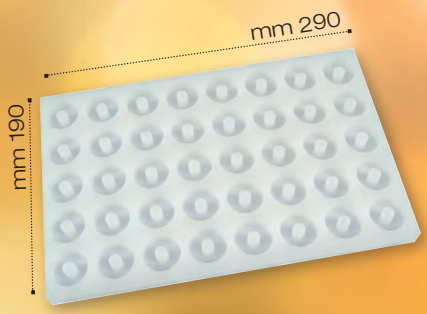
LS03

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



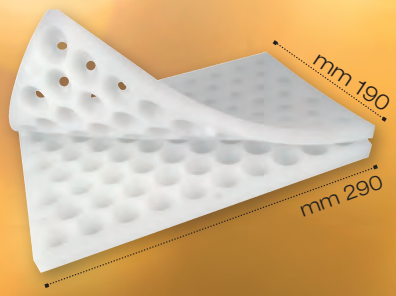
LS04

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



LS06

Ø esterno / *outside* mm 30
Ø interno / *inside* mm 10
H 12 mm
40 impronte / *shapes*



LS05

Ø mm 25
67 impronte / *shapes*

Pratici stampi in silicone flessibili e resistenti per creazioni dolci o salate.
Ideali per realizzare grandi quantità in poco tempo.
Resistono da -40° a + 280°

Practical, flexible and resistant silicone moulds for sweet or salty creations. Perfect to make large quantities in short time.
They withstand from -40° to +280°

by Stefano Laghi

HOW TO USE
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HORECA & PASTICCERIA

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 comparison, 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

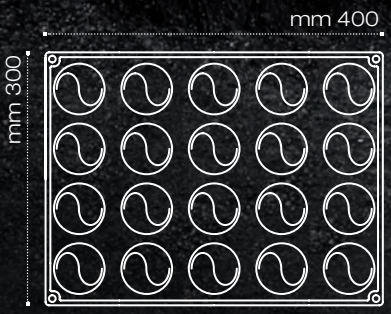
NEW

PX4327

BATTUTA D'INIZIO

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

REGISTERED DESIGN



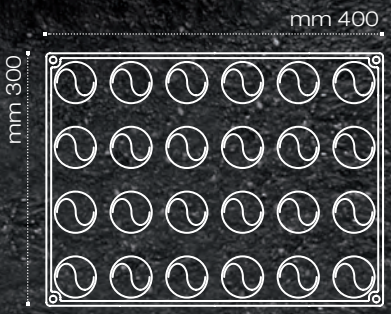
NEW

PX4338

BATTUTA D'INIZIO

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

REGISTERED DESIGN

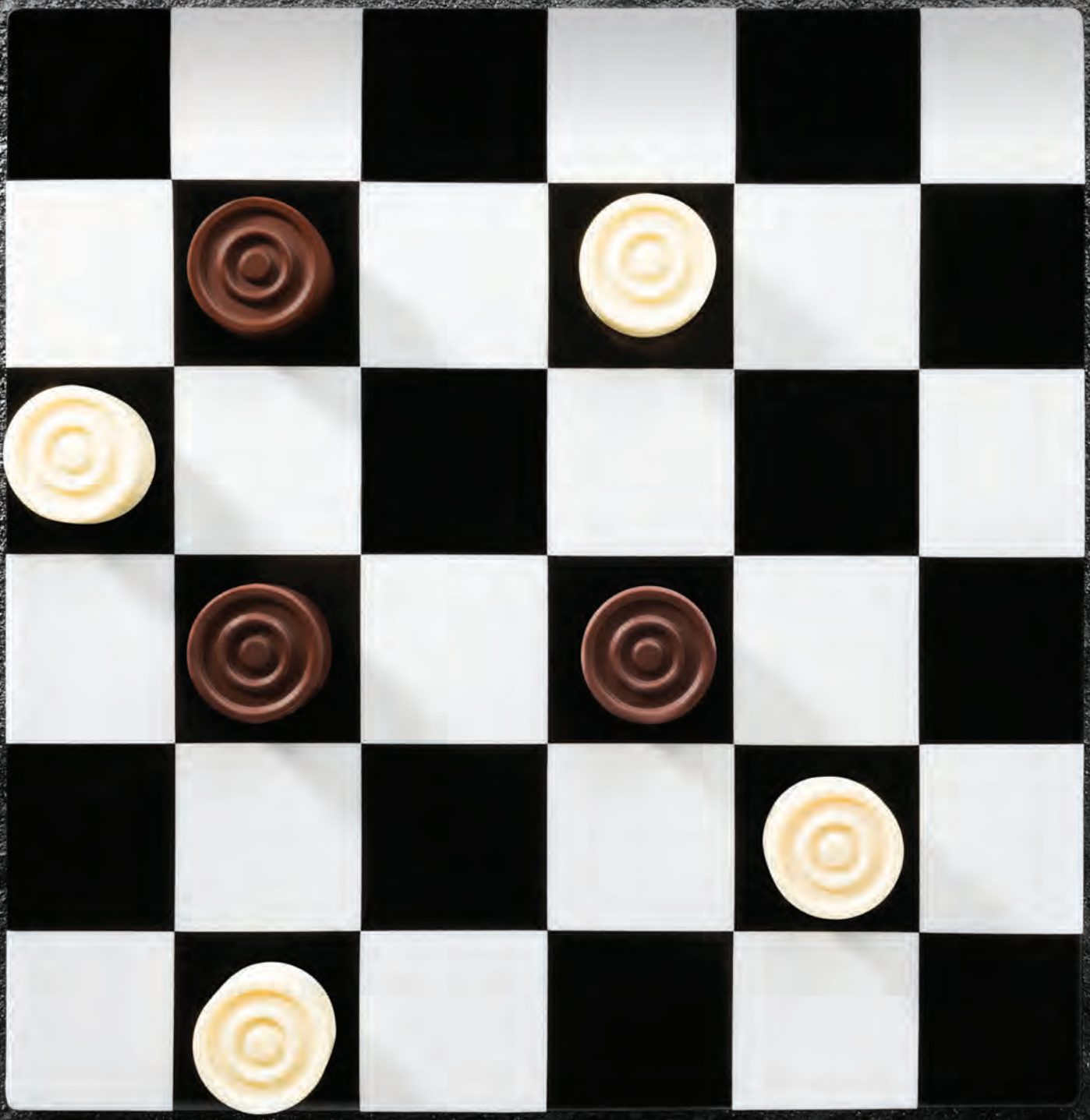


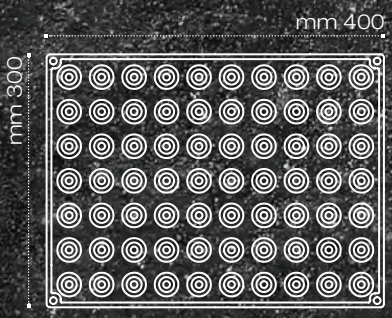
"DAMA"

Praline tre colori con pinoli, mele e uvette

Tricolour praline with pine nut, apple and raisin

© Brambilla Serrani





NEW

PX4328

DAMA

70 impronte / *indents*

mm Ø 25

Vol: ~ 5,5 ml

REGISTERED DESIGN

Gourmand

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

Gourmand

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

HOW TO USE
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NEW

GG005

SPIRALE

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

REGISTERED DESIGN

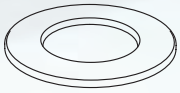
NEW

GG001

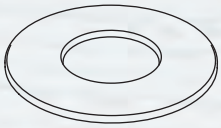
ANELLO PICCOLO

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

REGISTERED DESIGN



"SPRING"
Cavolfiori in salsa Bernese
Cauliflowers with Béarnaise sauce



NEW

GG002

ANELLO GRANDE

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

REGISTERED DESIGN

Gourmand

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

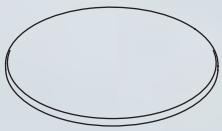
NEW

GG003

DISCO GRANDE

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

REGISTERED DESIGN



Gourmand

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

NEW

GG004

DISCO PICCOLO

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

REGISTERED DESIGN

Gourmand

"SPICY CHEESECAKE"
Cheesecake e spezie
Spicy cheesecake

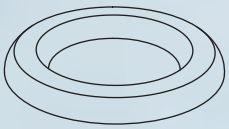
NEW

GG006

TONDO

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

REGISTERED DESIGN



Gourmand

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

NEW

GG007

OVALE

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

REGISTERED DESIGN

Gourmand

"TRIUM-CIOCCOLATO"

Latte - fondente - bianco con pergamena di pera e fiori

Milk, dark and white chocolate with pear and flowers parchment

NEW

GG008

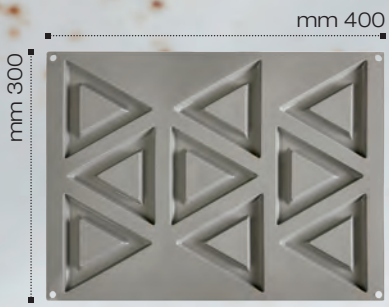
TRIANGOLO

9 impronte / *indents*

mm 120 x 10 X 10 H

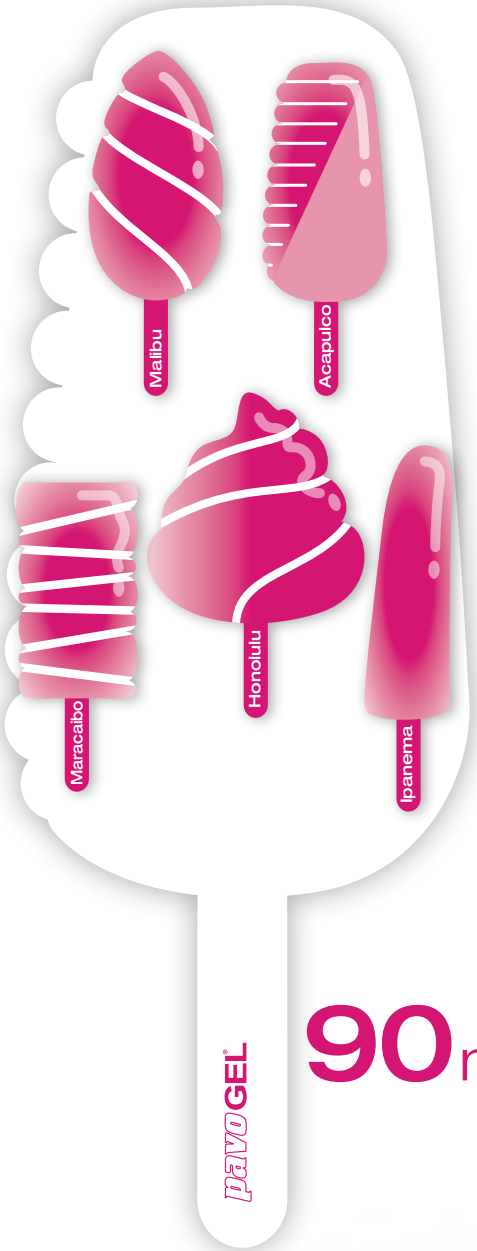
Vol: ~ 40 ml

REGISTERED DESIGN

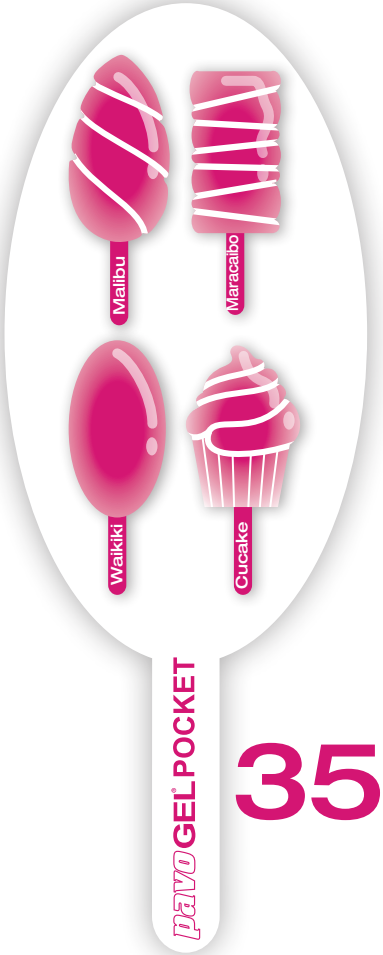


GELATI&CO
pavoGEL®
pavoGEL® POCKET
pavoGEL® SNACK
pavoCOOKIE®

pavoGEL®



90ml



35ml

20ml

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pavoGEL®

PL01

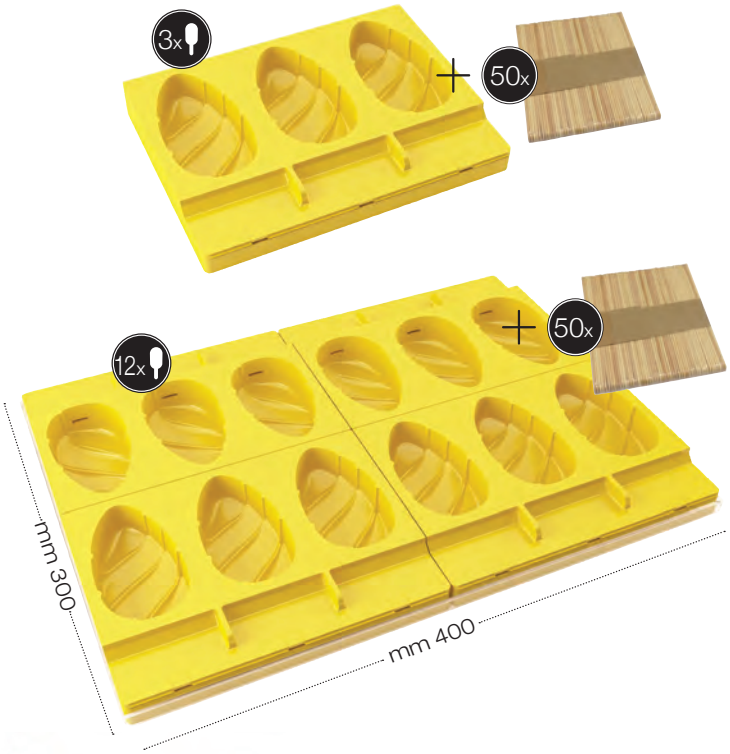
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 3

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



MALIBÙ

Vol. 85 ml

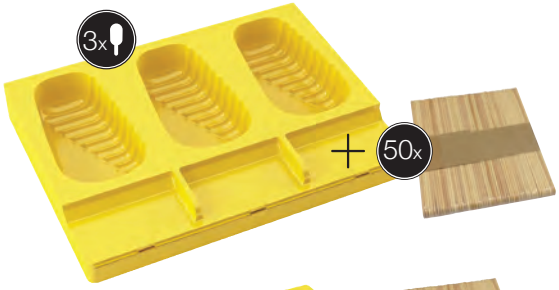
PATENTED REGISTERED DESIGN

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

MARACAIBO

Vol. 85 ml

PATENTED REGISTERED DESIGN

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®

PL04

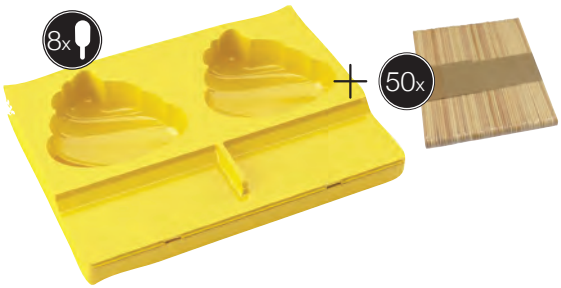
Stampo singolo + 50 stecchi
n° impronte per stampo: 2

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



HONOLULU

Vol. 100 ml

PATENTED REGISTERED DESIGN

PL05

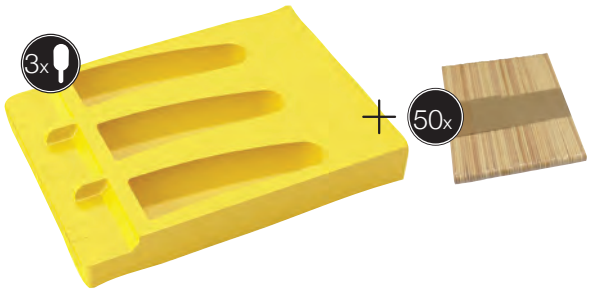
Stampo singolo + 50 stecchi
n° impronte per stampo: 3

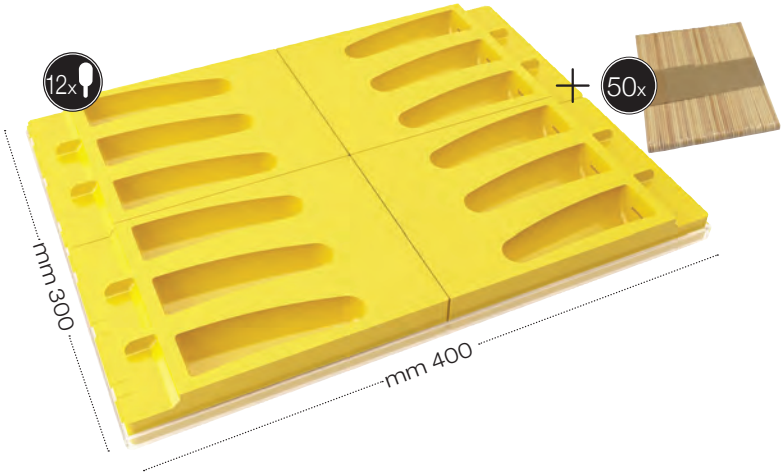
Single Mould + 50 sticks
n° indents for mould: 3

KITPL05

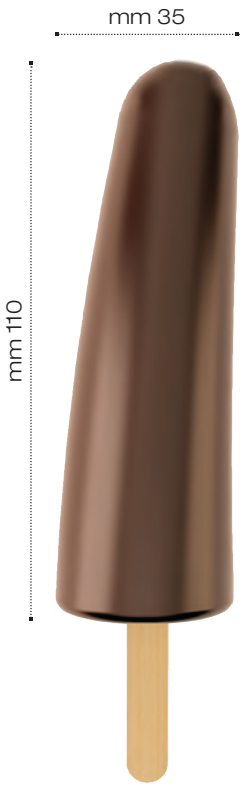
Kit 4 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 12
n° kit per masterbox:16

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





IPANEMA



Vol. 70 ml

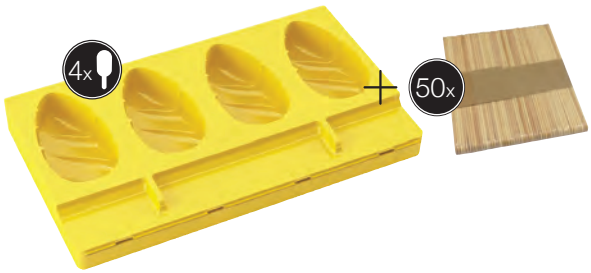
PATENTED

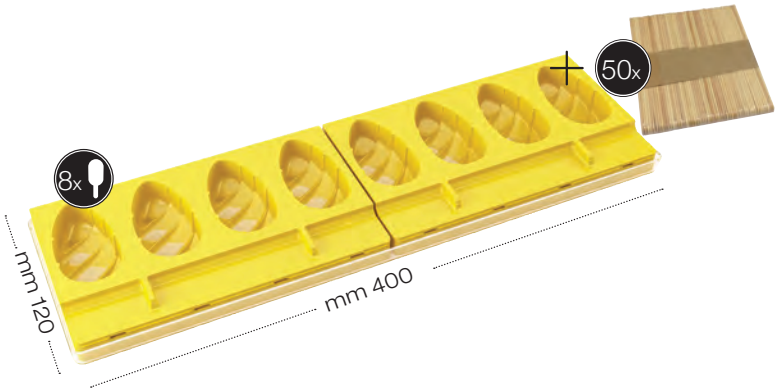
pavoGEL® POCKET

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

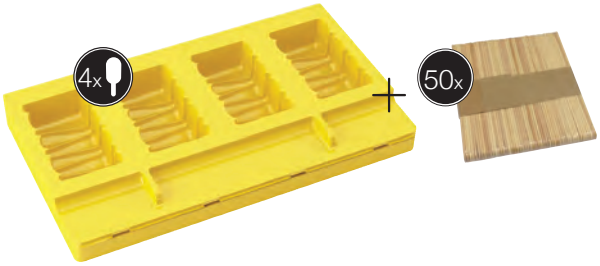
Kit 2 stampi
+ vassoio + 50 stecchi
n° impronte per kit: 8
n° kit per masterbox:12

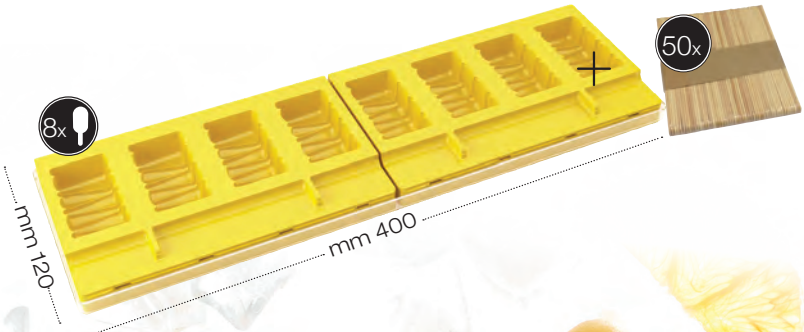
Kit 2 moulds + tray
+ 50 sticks
n° indents for kit: 8
n° kit for masterbox: 12

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

pavo GEL® POCKET

PL08

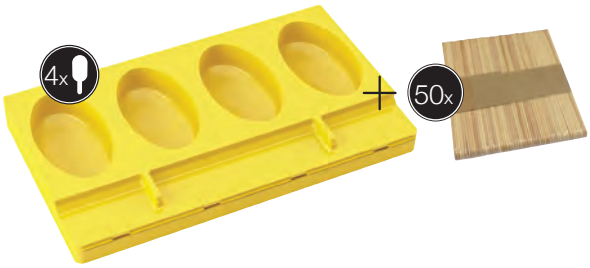
Stampo singolo + 50 stecchi
n° impronte per stampo: 4

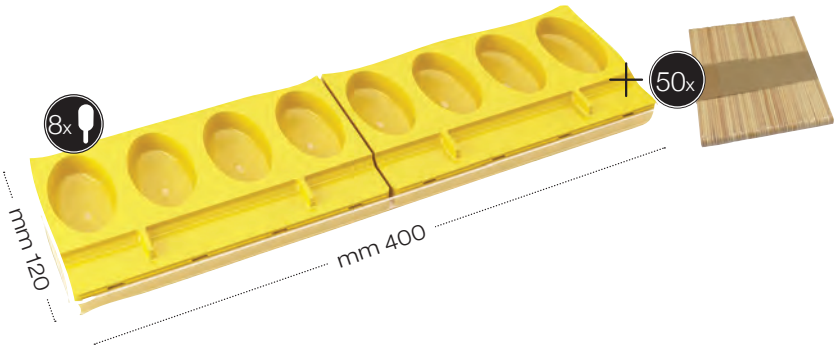
Single Mould + 50 sticks
n° indents for mould: 4

KITPL08

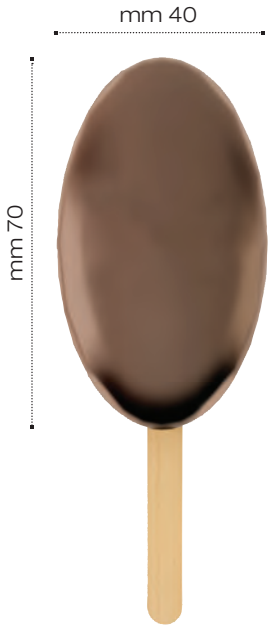
Kit 2 stampi + vassoio
+ 50 stecchi
n° impronte per kit: 8
n° kit per masterbox: 12

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





WAIKIKI



Vol. 35 ml

PATENTED

PL09

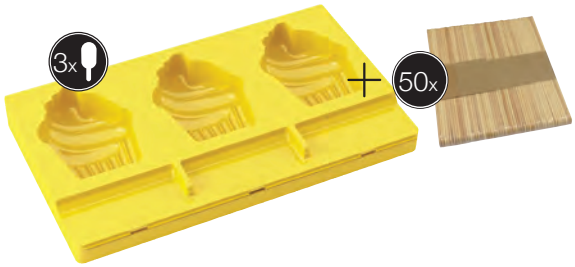
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 3

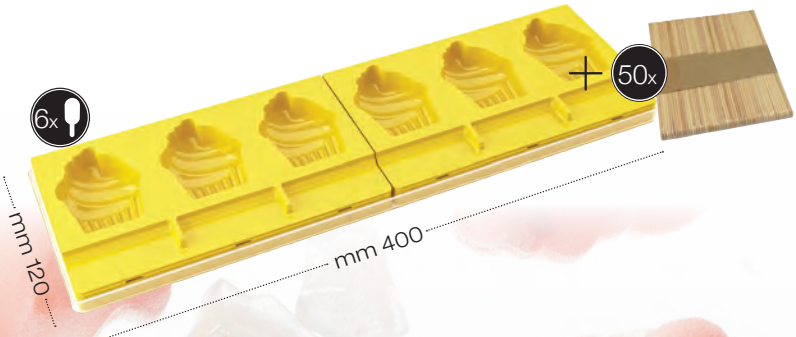
Single Mould
+ 50 sticks
n° indents for mould: 3

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





CUPCAKE

Vol. 40 ml

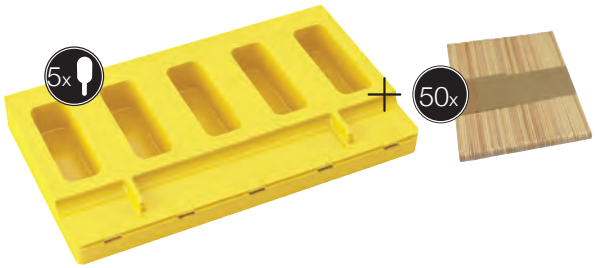
PATENTED REGISTERED DESIGN

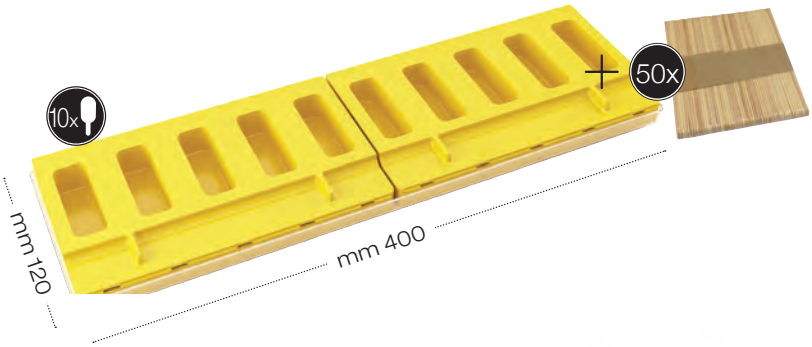
pavoGEL® SNACK

LINEAR

Vol. 25 ml

PATENTED





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

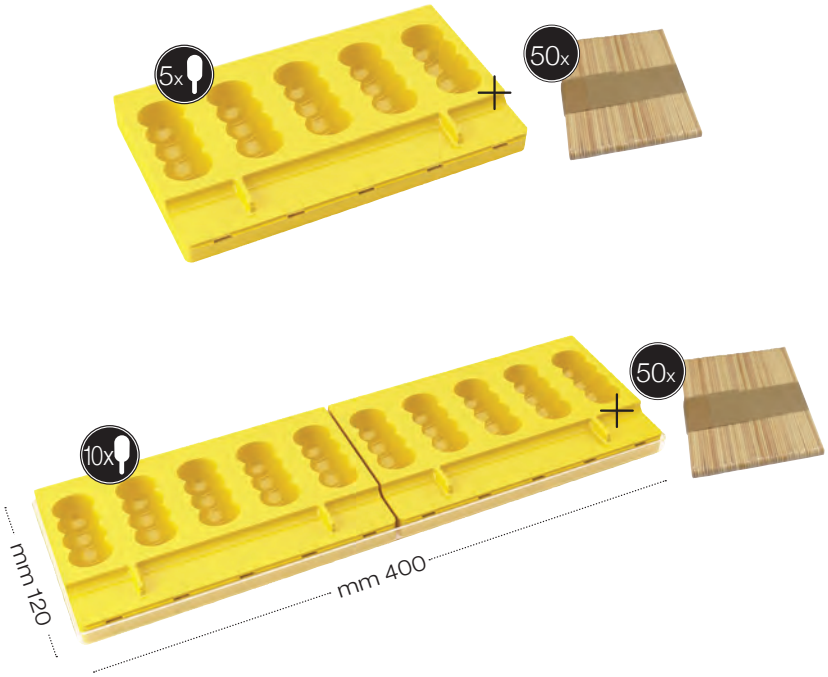
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 5

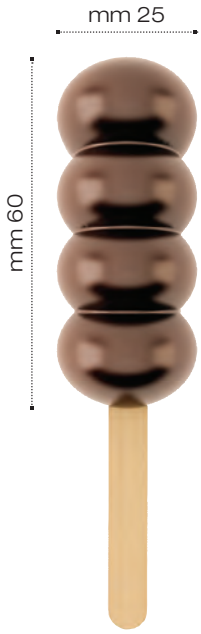
Single Mould + 50 sticks
n° indents for mould: 5

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





Vol. 20 ml

PATENTED

ROUND

PL12

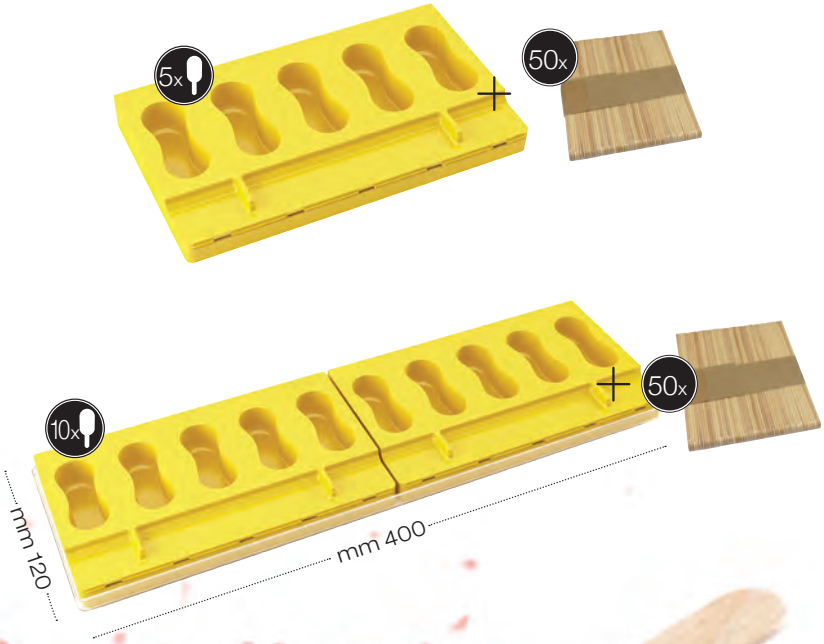
Stampo singolo
+ 50 stecchi
n° impronte per stampo: 5

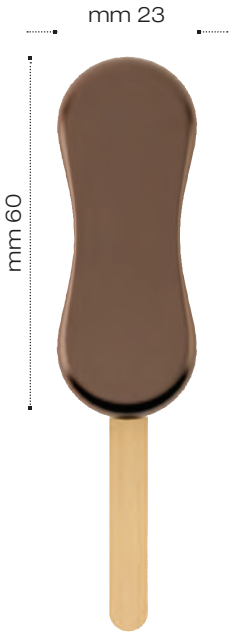
Single Mould
+ 50 sticks
n° indents for mould: 5

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





Vol. 20 ml

PATENTED

pavoCOOKIE® 90ml

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. 264

GALLINA PINA

CK01

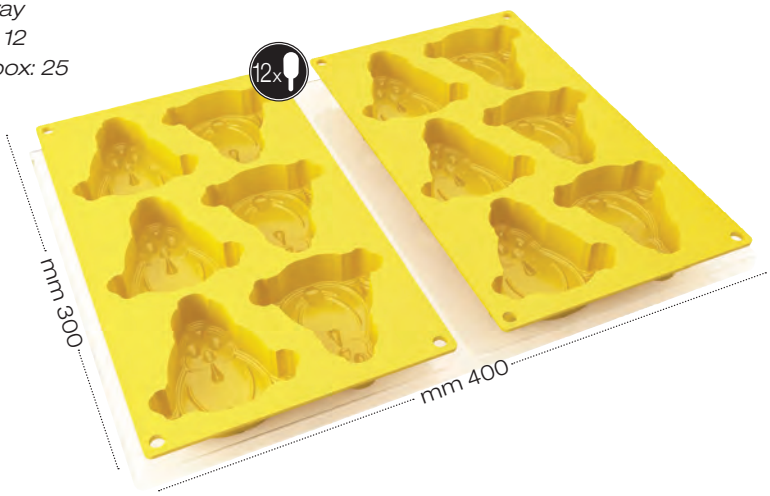
Stampo singolo
n° impronte per stampo: 6

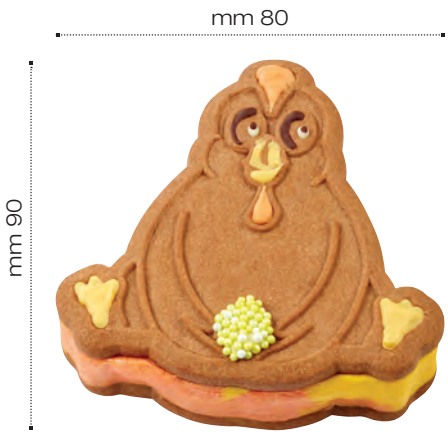
Single Mould
n° indents for mould: 6

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

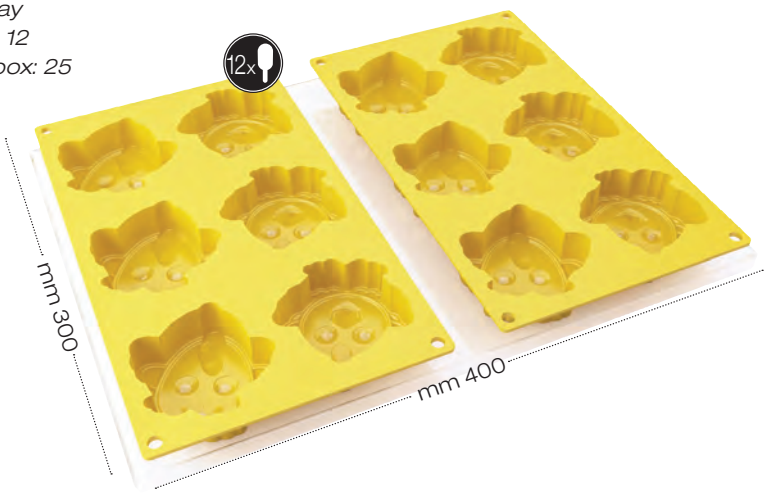
Stampo singolo
n° impronte per stampo: 6

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

pavoCOOKIE®

CONIGLIO ROGER

CK03

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

mm 90

mm 60

Vol. 75 ml

REGISTERED DESIGN

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

PECORA WENDY

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

mm 75

mm 75

Vol. 90 ml

REGISTERED DESIGN

CK04

Stampo singolo
n° impronte per stampo: 6

Single Mould
n° indents for mould: 6

pavoCOOKIE®

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

MUCCA PETRONILLA

mm 65

mm 85

Vol. 90 ml

REGISTERED DESIGN

CK06

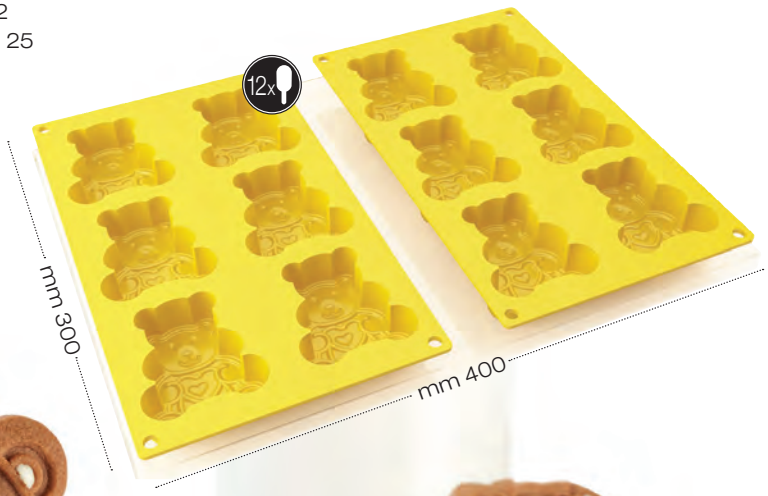
Stampo singolo
n° impronte per stampo: 6

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



ORSO FOSCO

mm 70

mm 85

Vol. 85 ml

REGISTERED DESIGN

pavoCOOKIE®

CK07

Stampo singolo

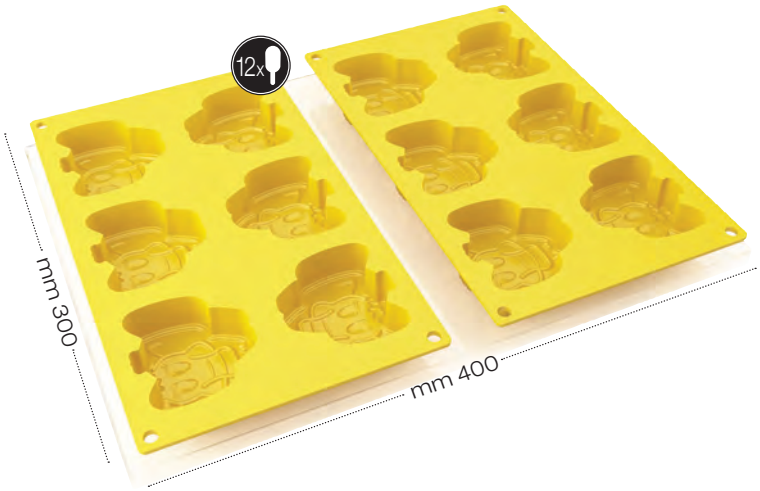
n° impronte per stampo: 6

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



ELEFANTE DANTE

mm 65

mm 85

Vol. 85 ml

REGISTERED DESIGN

CK08

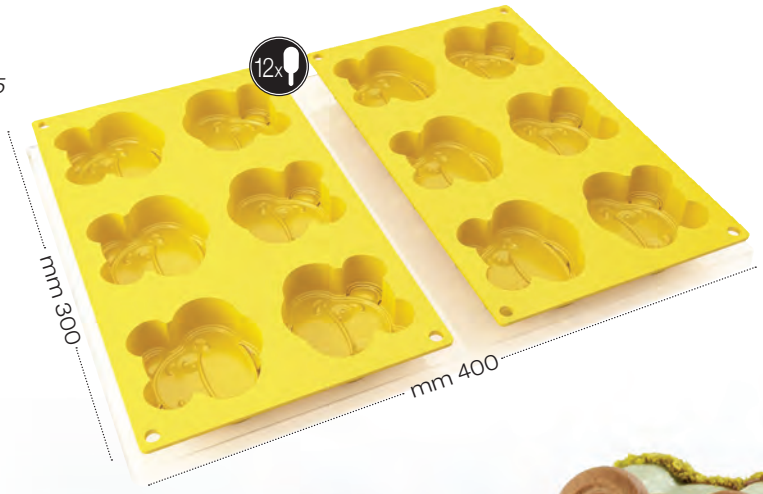
Stampo singolo
n° impronte per stampo: 6

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



IPPOPOTAMO HIPPO

mm 75

mm 65

Vol. 85 ml

REGISTERED DESIGN

ACCESSORI / Accessories

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)

FORMAFLEX

MULTIPORZIONE / *MULTIPORTION MOULDS*

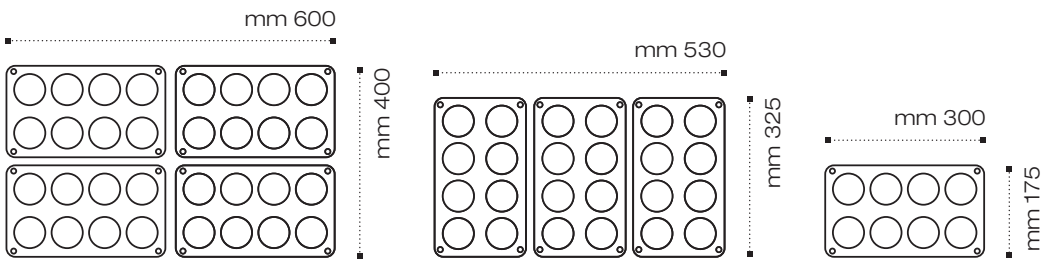
Stampi Formaflex® in silicone, caratterizzati da forme creative e piacevoli per realizzare monoporzioni e mignon dolci o salate. Formato unico 175x300 mm, pari ad un terzo di Gastronorm e un quarto delle teglie da pasticceria (600x400 mm), per garantire perfetta compatibilità con le attrezzature professionali. Resistono da -40°C a +280°.

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 +280°C.

TORTIERE / *CAKE MOULDS*

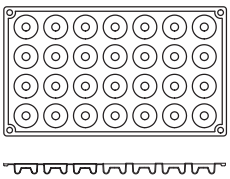
Svariate tortiere Formaflex® in silicone per prodotti dolci e salati. Elevata antiaderenza per sformare il prodotto in modo perfetto. Resistono da -40°C a +280°.

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 +280°C.



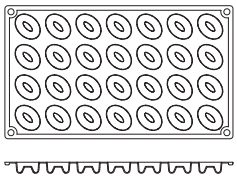
La misura dei Formaflex® multiporzione è 1/3 di una teglia Gastronorm e 1/4 di una teglia 600x400 mm.

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



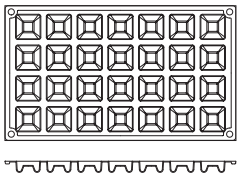
FR073

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



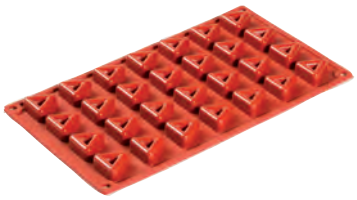
FR074

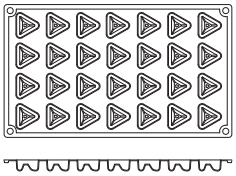
MICRO SAVARIN OVALE
mm 35 x 25 x 13,5 H
vol. 7,5 ml
28 impronte/*indents*



FR075

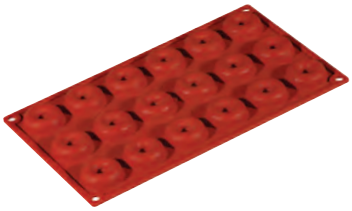
MICRO SAVARIN QUADRATO
mm 30 x 30 x 13,5 H
vol. 9,5 ml
28 impronte/*indents*

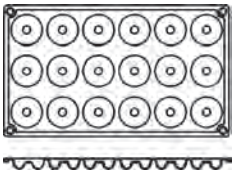




FR076

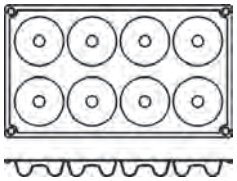
MICRO SAVARIN TRIANGOLO
mm 30 x 30 x 13,5 H
vol. 6,5 ml
28 impronte/*indents*





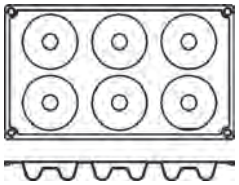
FR005

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



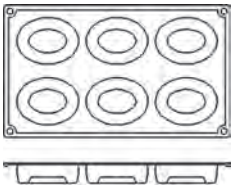
FR010

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



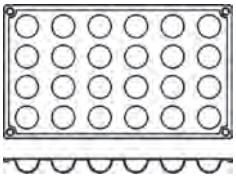
FR015

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



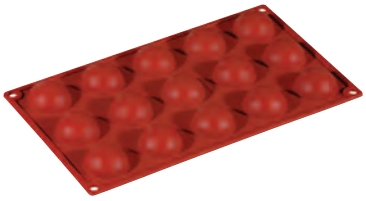
FR049

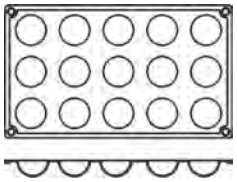
SAVARIN OVALE
mm 80 x 60 x 25 H
vol. 74 ml
6 impronte/*indents*



FR004

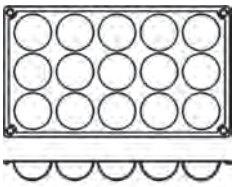
SEMISFERA
Ø mm 30 x 17 H
vol. 8,5 ml
24 impronte/*indents*





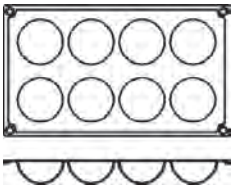
FR003

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



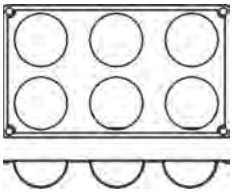
FR039

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



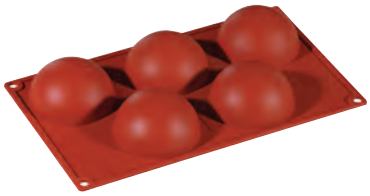
FR038

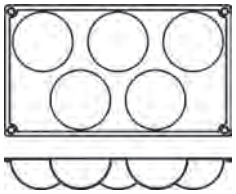
SEMISFERA
mm Ø 60 x 30 H
vol. 57 ml
8 impronte/*indents*



FR001

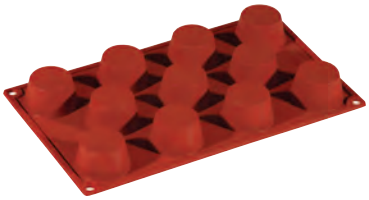
SEMISFERA
mm Ø 70 x 35 H
vol. 89 ml
6 impronte/*indents*

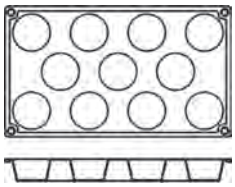




FR018

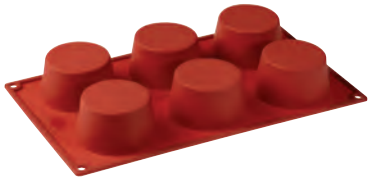
SEMISFERA
mm Ø 80 x 40 H
vol. 134 ml
5 impronte/*indents*

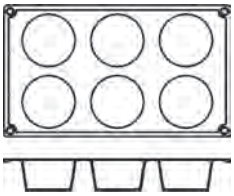




FR020

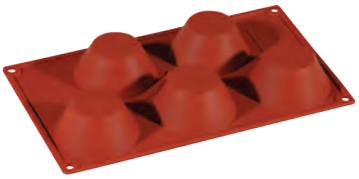
MINI MUFFIN
mm Ø 50 x 28 H
vol. 43 ml
11 impronte/*indents*

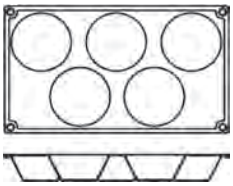




FR008

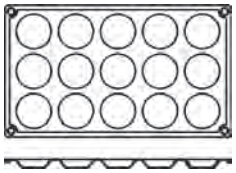
MUFFIN
mm Ø 70 x 40 H
vol. 130 ml
6 impronte/*indents*





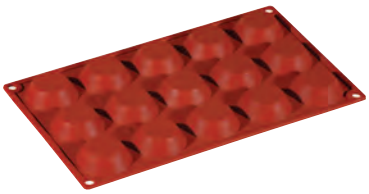
FR029

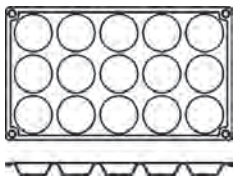
MUFFIN
mm Ø 80 x 35 H
vol. 110 ml
5 impronte/*indents*



FR011

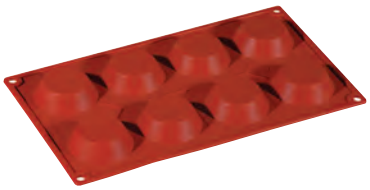
MINI TARTELLETTA
mm Ø 45 x 10 H
vol. 12 ml
15 impronte/*indents*

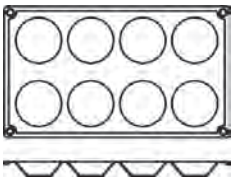




FR016

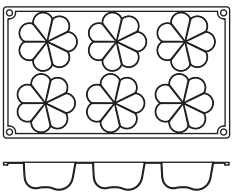
TARTELLETTA
mm Ø 50 x 15 H
vol. 20 ml
15 impronte/*indents*





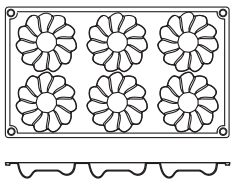
FR040

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



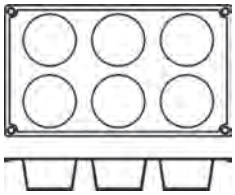
FR077

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



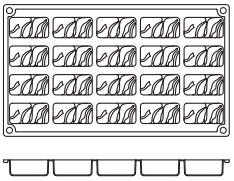
FR078

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



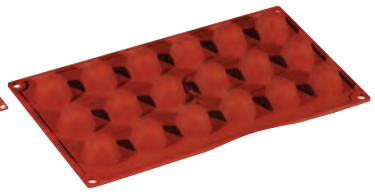
FR065

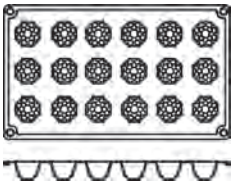
CUPCAKE
mm Ø 50 x 35 H
vol. 100 ml
6 impronte/*indents*



FR068

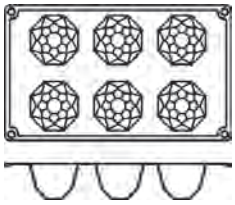
TORRONCINO
mm 50 x 25 x 20 H
vol. 25 ml
20 impronte/*indents*





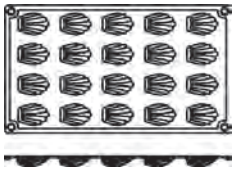
FR033

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



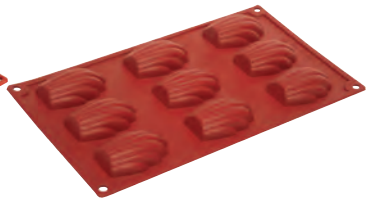
FR034

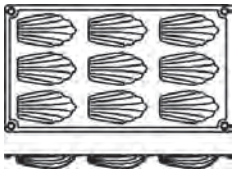
DIAMANTE
mm Ø 68 x 45 H
vol. 80 ml
6 impronte/*indents*



FR026

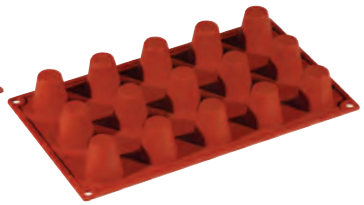
MADELEINE PICCOLA
mm 42 x 30 x 11,5 H
vol. 8 ml
20 impronte/*indents*

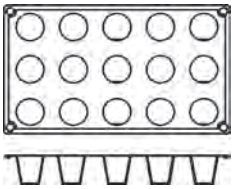




FR021

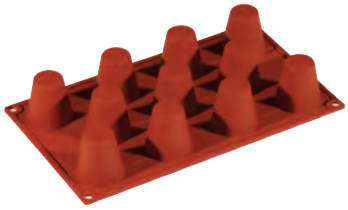
MADELEINE
mm 68 x 45 x 18 H
vol. 30 ml
9 impronte/*indents*

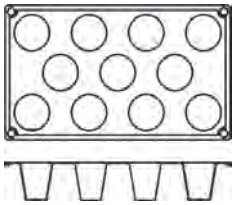




FR031

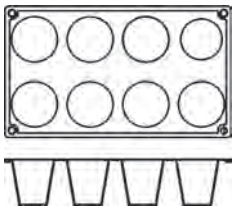
BABÀ PICCOLO
mm Ø 35 x 38 H
vol. 25 ml
15 impronte/*indents*





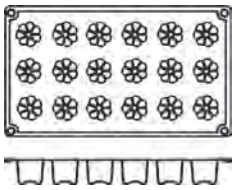
FR030

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



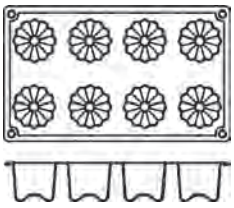
FR002

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



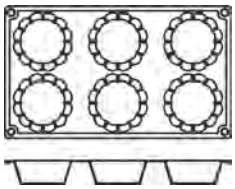
FR037

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



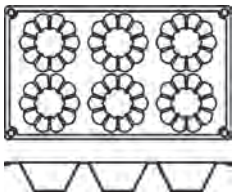
FR032

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



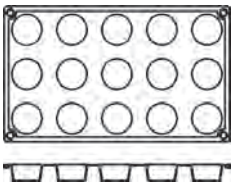
FR027

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



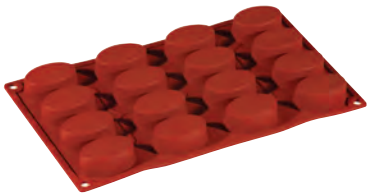
FR012

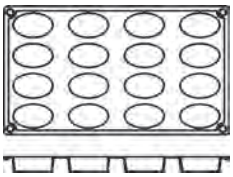
BRIOCHETTE CANNELLATA
mm Ø 79 x 37 H
vol. 100 ml
6 impronte/*indents*



FR024

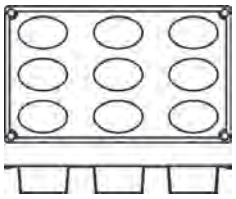
PETIT FOUR
mm Ø 40 x 20 H
vol. 22 ml
15 impronte/*indents*





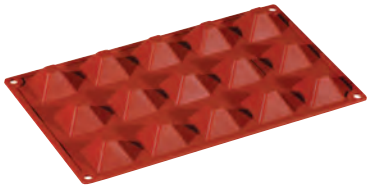
FR009

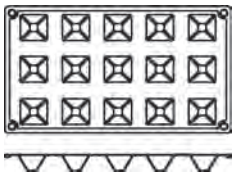
MINI OVALE
mm 53 x 33 x 20 H
vol. 28 ml
16 impronte/*indents*



FR041

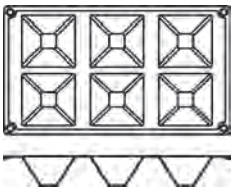
OVALE
mm 65 x 41 x 34 H
vol. 52 ml
9 impronte/*indents*





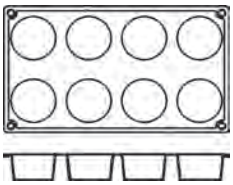
FR013

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



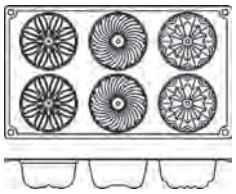
FR007

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



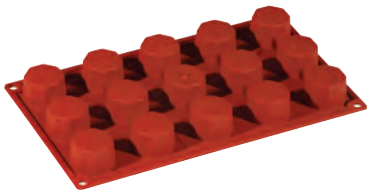
FR017

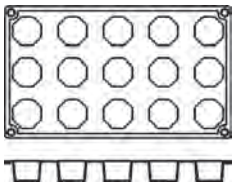
CILINDRO
mm Ø 60 x 35 H
vol. 89 ml
8 impronte / indents



FR051*

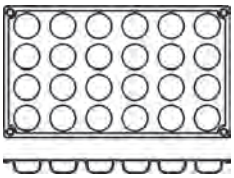
FANTASIE
mm Ø 75 x 38 H
vol. 90 ml
6 impronte/*indents*





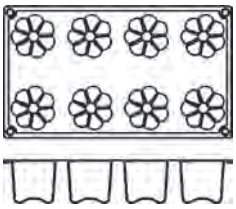
FR022

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



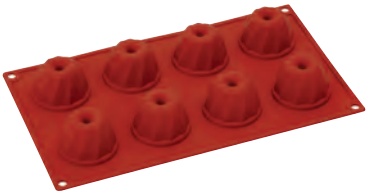
FR006

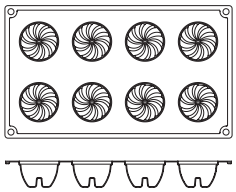
POMPONETTE
mm Ø 34 x 16 H
vol. 13 ml
24 impronte/*indents*



FR035

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

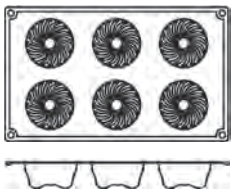




FR069

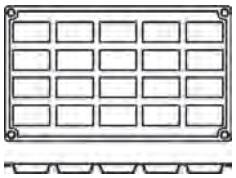
MINI GUGLHUPF
mm Ø 52 x 32 H
vol. 50 ml
8 impronte/*indents*

* a richiesta / *on demand*



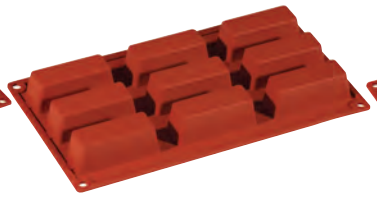
FR046

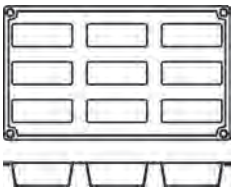
MINI GUGLHUPF
mm Ø 60 x 33 H
vol. 70 ml
6 impronte/*indents*



FR014

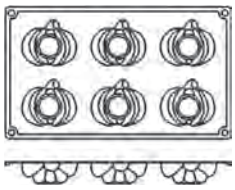
MINI FINANZIERE
mm 49 x 26 x 11 H
vol. 11 ml
20 impronte/*indents*





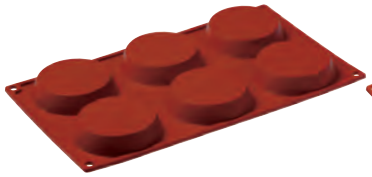
FR028

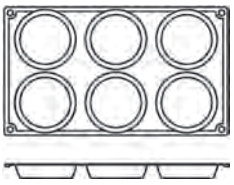
CAKE
mm 80 x 30 x 30 H
vol. 62 ml
9 impronte/*indents*



FR050

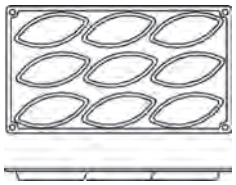
ZUCCHE
mm 72 x 61 x 28 H
vol. 60 ml
6 impronte/*indents*





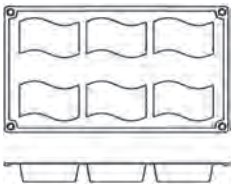
FR047*

TORTINE
mm Ø 80 x 18 H
6 impronte/*indents*



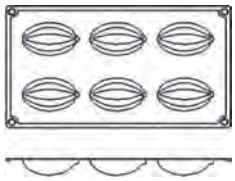
FR044*

BARCHETTA GRANDE
mm 100 x 44 x 15 H
9 impronte/*indents*



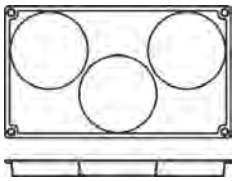
FR036

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



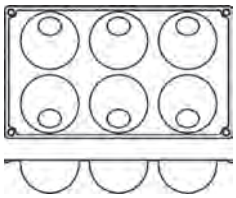
FR048

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



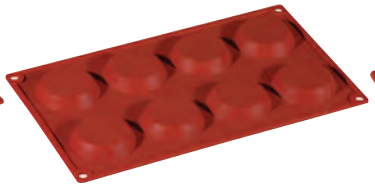
FR023

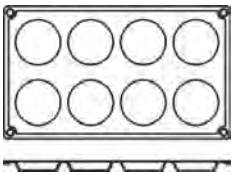
DISCO PER BISCUIT
mm Ø 103 x 20 H
vol. 160 ml
3 impronte/*indents*



FR053

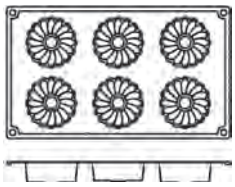
SEMISFERE ACCOPPIATE
mm Ø 75 x 43H
vol. 128 ml
6 impronte/*indents*





FR019

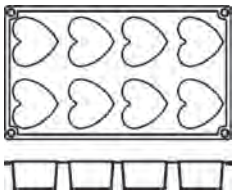
FLORENTINE
mm Ø 60 x 12 H
vol. 27 ml
8 impronte/*indents*



FR045

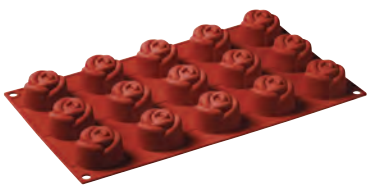
MINI MARGHERITA
mm Ø 68 x 27 H
vol. 75 ml
6 impronte/*indents*

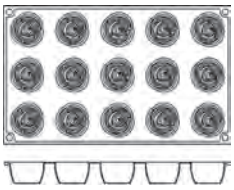
* a richiesta / *on demand*



FR025

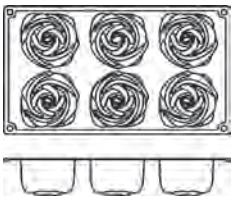
CUORE
mm 65 x 60 x 35 H
vol. 97 ml
8 impronte/*indents*





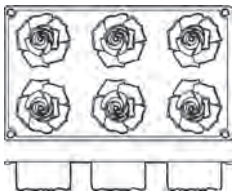
FR055*

ROSE MIGNON
mm Ø 43 x 26 H
vol. 20 ml
15 impronte/*indents*



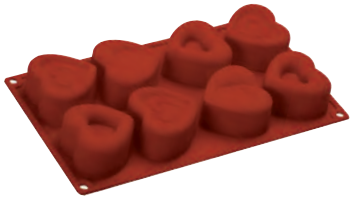
FR052

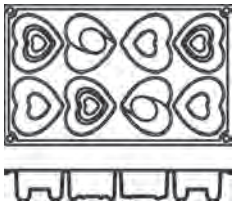
ROSE
mm Ø 75 x 40 H
vol. 90 ml
6 impronte/*indents*



FR056

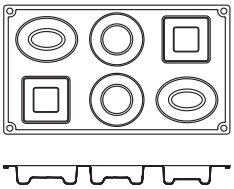
ROSE FIORITE
mm Ø 70 x 37 H
vol. 100 ml
6 impronte/*indents*





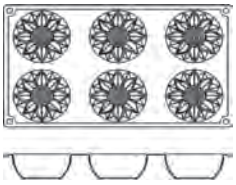
FR064

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



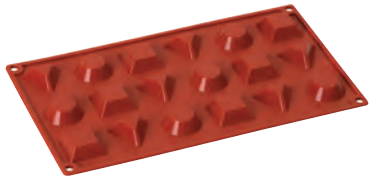
FR070

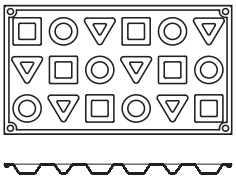
OVALE TONDO QUADRO
mm 80 x 70 x 23 H
vol. 75 ml
6 impronte/*indents*



FR057*

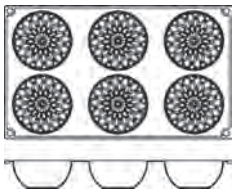
GIRASOLE
mm Ø 75 x 34 H
vol. 100 ml
6 impronte/*indents*





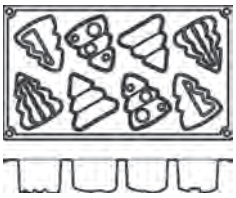
FR071

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



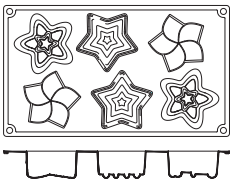
FR058*

DALIA
mm Ø 75 x 35 H
vol. 100 ml
6 impronte/*indents*



FR066

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



FR067

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

* a richiesta / *on demand*

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

FRT055

TONDA CANNELLATA
CON FONDO RIALZATO
Ø 280 mm - H 30 mm
vol. 1550 ml

FRT056

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

FRT057

CROSTATA
Ø 240 mm - H 30 mm
vol. 1250 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

FRT125

DALIA
Ø 265 mm - H 63 mm
vol. 2400 ml

FRT115

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

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 +280°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 +280° C.
Today the SPV range is enriched with SPV macarons the silicone mat that will allow you to speed up the dosages of macarons.

SPV53
(Gastronorm)
mm 520 X 315

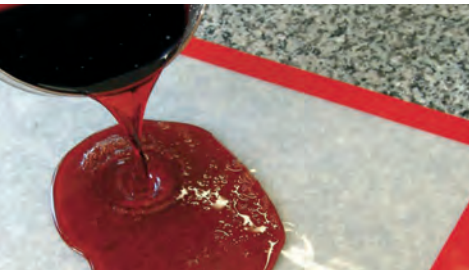
SPV64
mm 585 X 385

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

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ISTRUZIONI PER L'USO
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FOROSIL

FOROSIL43

mm 385 x 285

FOROSIL53

(Gastronorm)

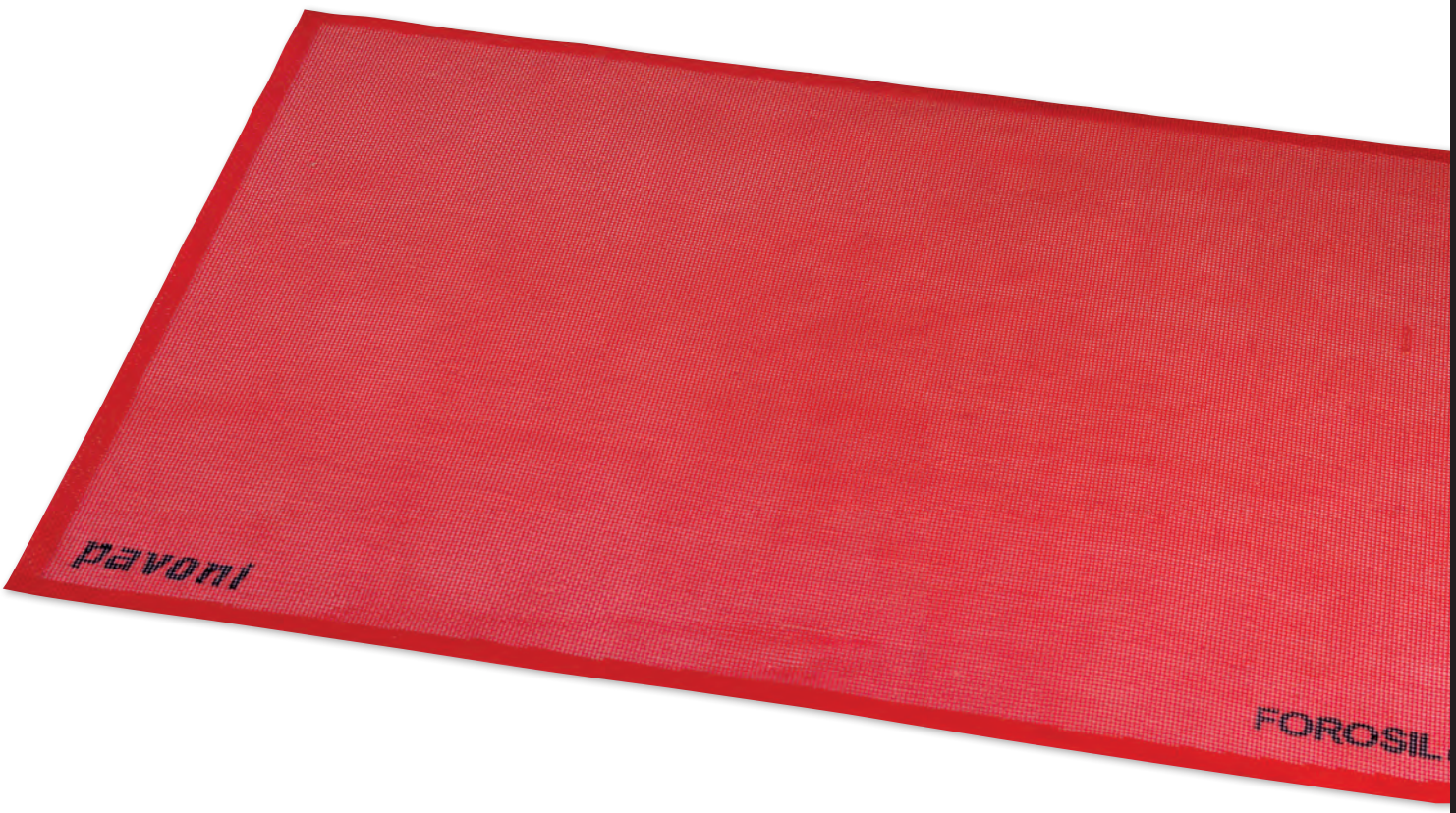
mm 520 x 315

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 the heat.



éclair mania

éclair mania

Fare éclair sarà un gioco!

Lasciati prendere dall'éclair-mania. Con i nuovi tappetini FOROSIL ÉCLAIR® potrai creare éclair perfetti in due deliziosi formati. Noi ci mettiamo il tappetino, la fantasia è tutta tua!

Make éclairs will be a game!

Get involved in éclair-mania. With the new FOROSIL ÉCLAIR® pads you will create perfect éclairs in two delightful sizes. Here the pad, just add your fantasy!

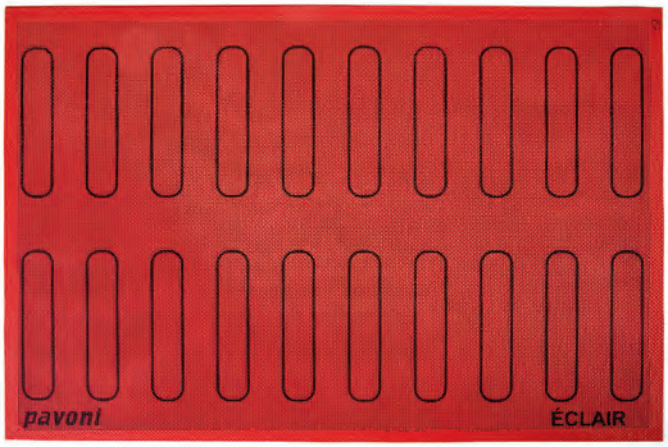
éclair mania

FOROSIL ÉCLAIR®
Tappetino 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 tracciate sul tappetino costituiscono un'utile guida per un utilizzo ideale.

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

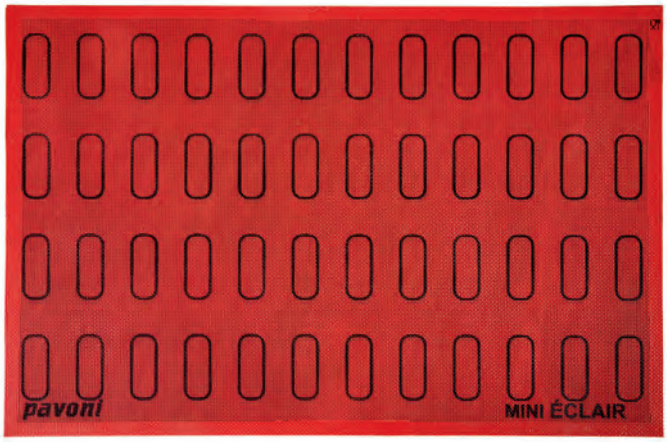
TEGLIA MICROFORATA
Con i suoi microfori la teglia permette una migliore distribuzione del calore e una cottura ottimale del prodotto finito. È il completamento perfetto da abbinare al tappetino éclair.

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.



ECL20

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

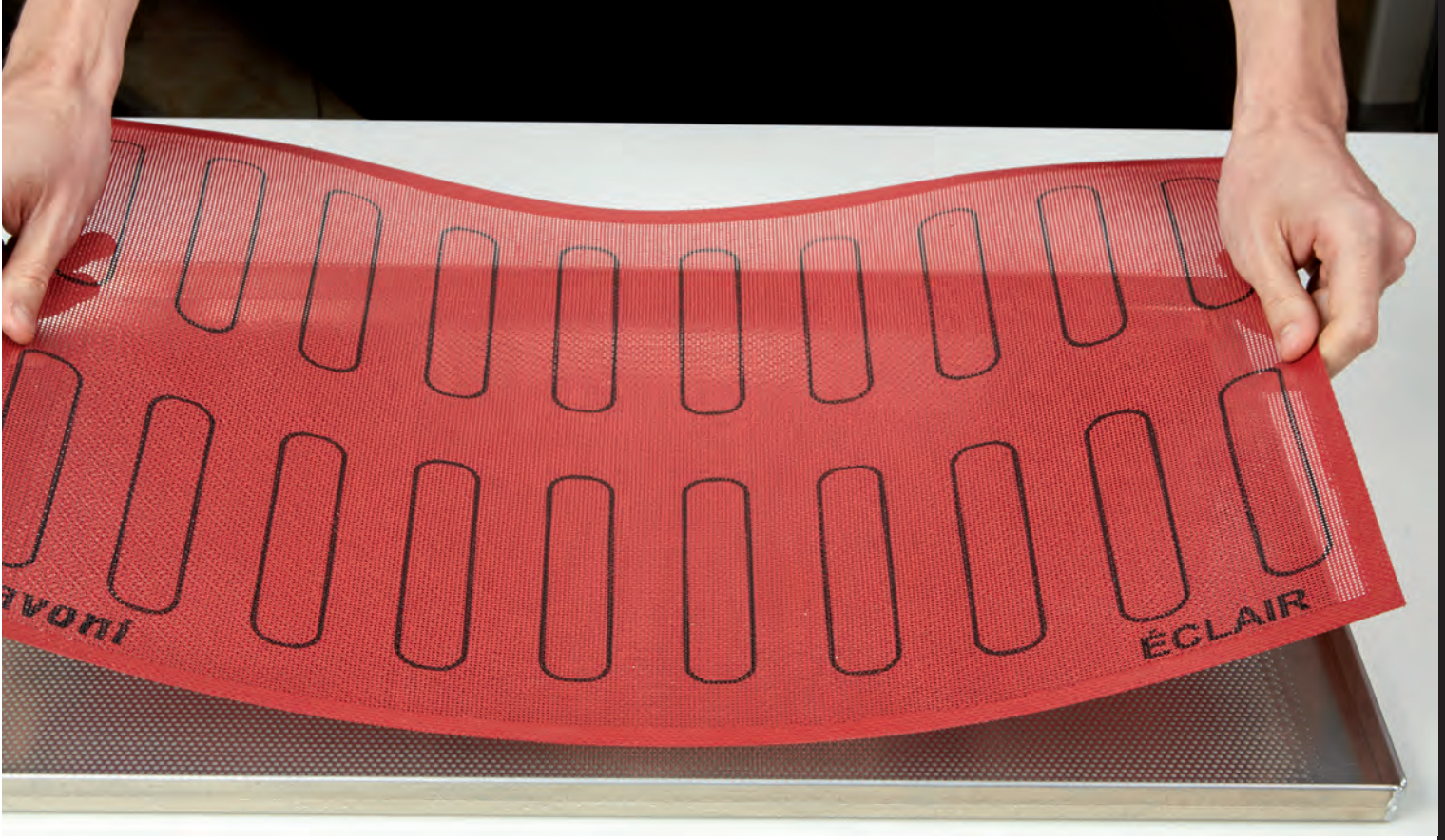


ECL48

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

JF6040D20P00G

DIM: mm 600 x 400



HOW TO USE

1. Porre il tappetino éclair sulla teglia microforata.

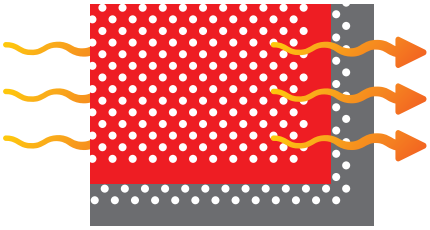
Put the éclair pad on the micro perforated tray.

2. Dressare il composto facendosi guidare dalle sagome stampate sul tappetino.

Pipe the dough follow the outlines marked on the pad.

3. Infornare.

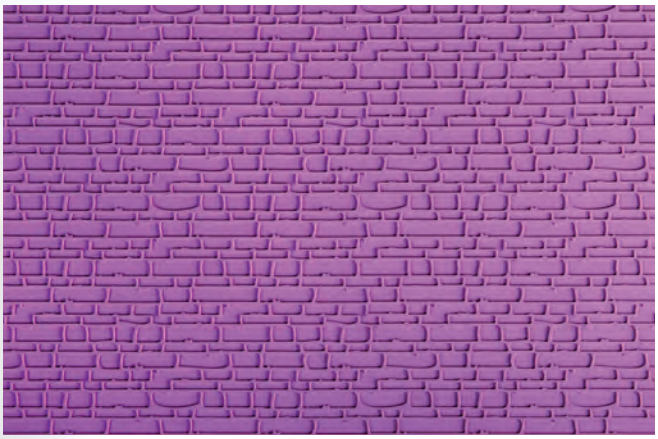
Put the tray into the oven.



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

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

TAPPETI DECORO
DECORATION PADS



TSD15

mm 600 x 400

TSD15-2

mm 400 x 300

TSD14

mm 600 x 400

TSD14-2

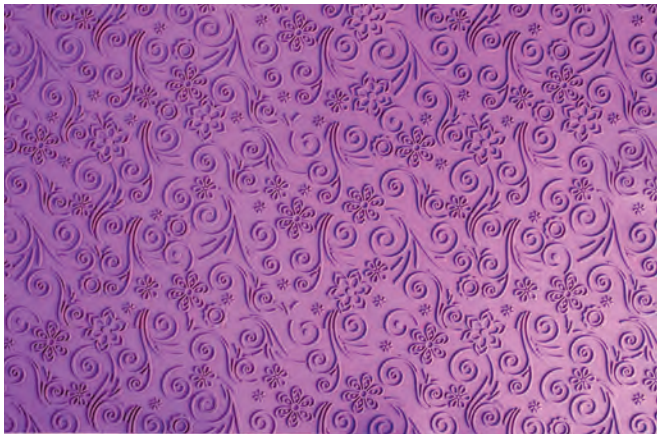
mm 400 x 300

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

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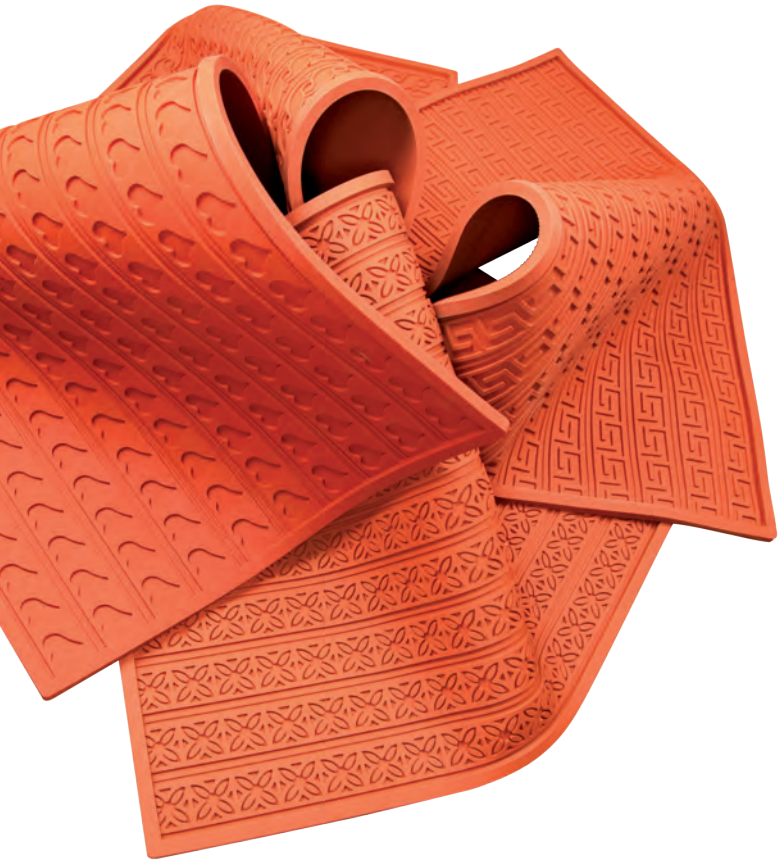
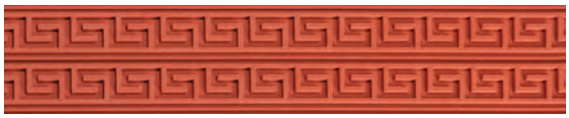


TB03*

TB04*



TB05

TB06*

TB07*

TB08*

***** fino ad esaurimento - subject to availability

Tappeti a rilievo 600 x 400 mm
Relief mats 600 x 400 mm

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.

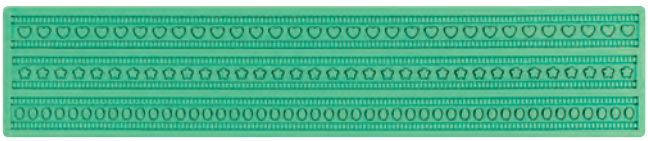
STRISCE IN SILICONE
Stripe silicone mats

SMD10

mm 80,5 x 390

REGISTERED DESIGN

3D



SMD09

mm 80,5 x 390

REGISTERED DESIGN

3D

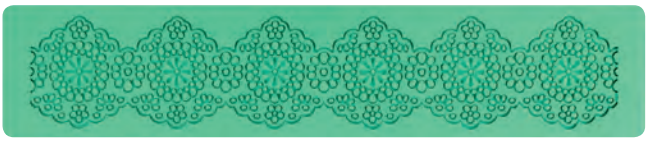
STRISCE IN SILICONE
Stripe silicone mats

SMD08

mm 80,5 x 390

REGISTERED DESIGN

3D



SMD11

mm 80,5 x 390

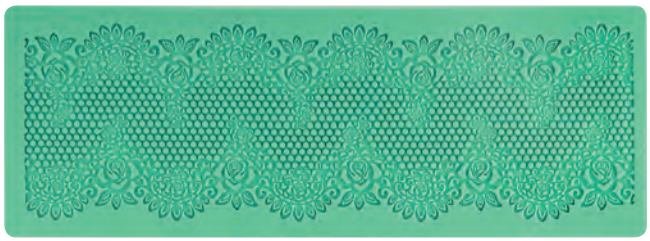
REGISTERED DESIGN

SMD12

mm 80,5 x 390

SMD102

mm 135 x 368



Magic® decor

VIDEO TUTORIAL
TUTORIAL VIDEO

STRISCE IN SILICONE
Stripe silicone mats

SMD100

mm 135 x 368

SMD101

mm 135 x 368

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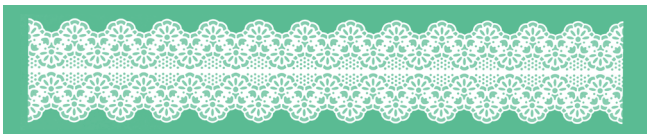


SMD04A

mm 80,5 x 390

SMD03

mm 80,5 x 390

SMD05

mm 80,5 x 390

SMD04B

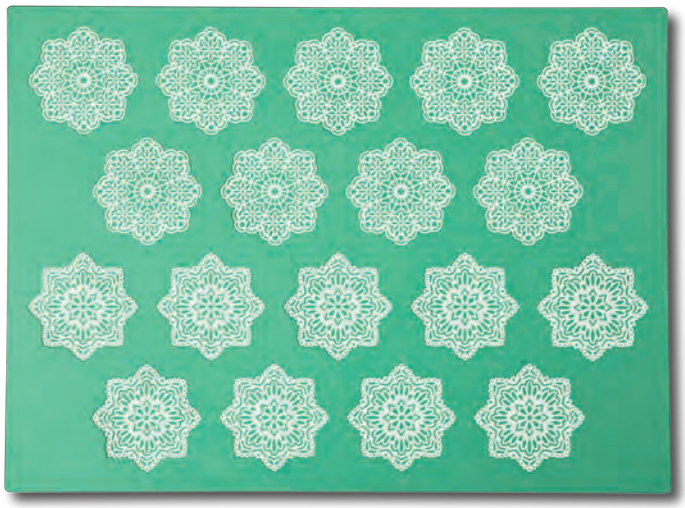
mm 80,5 x 390

SMD07A

mm 80,5 x 390

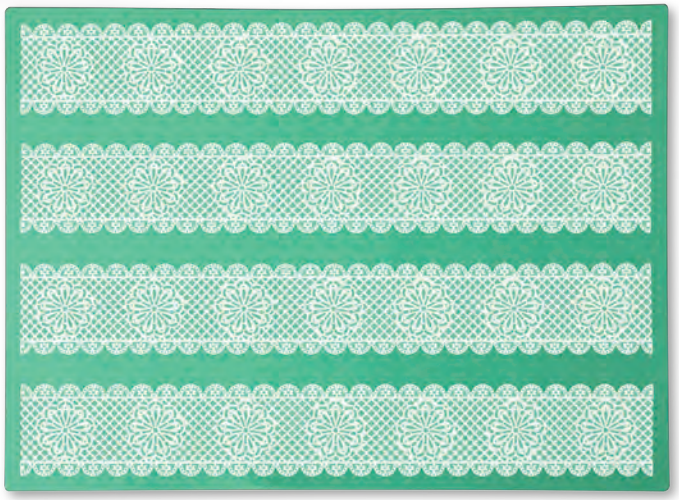
SMD07B

mm 80,5 x 390



TMD02

mm 300 x 400

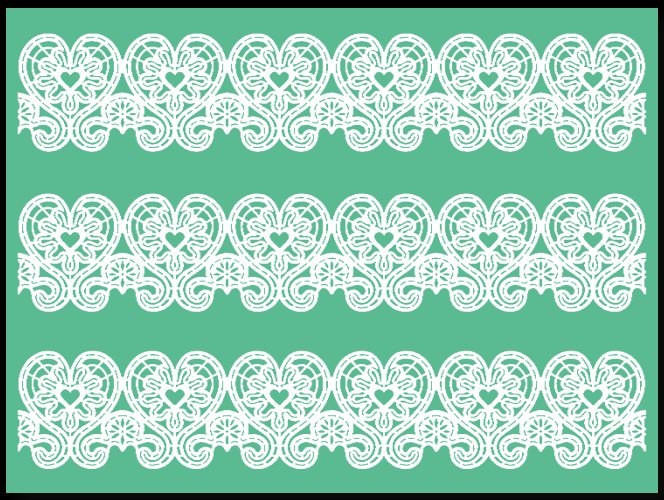


TMD03

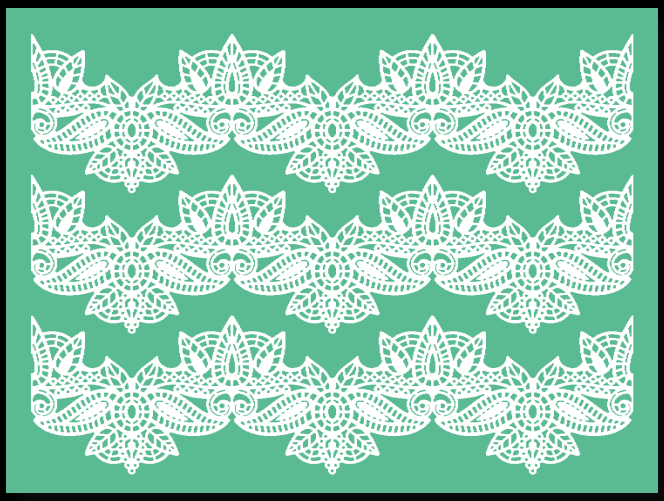
mm 300 x 400

TMD04

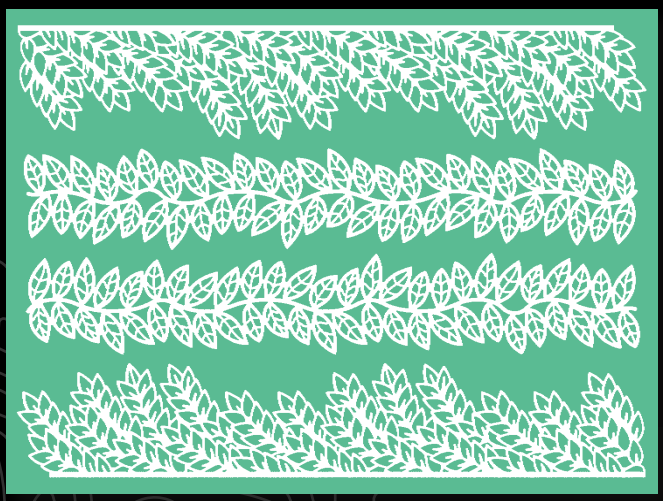
mm 300 x 400



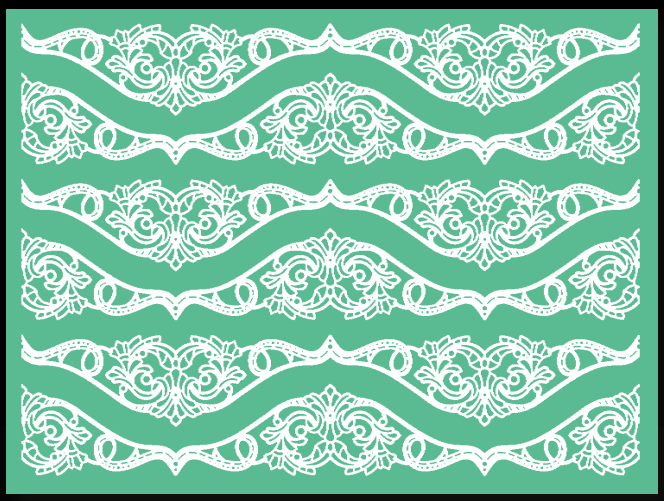
TMD05
mm 300 x 400



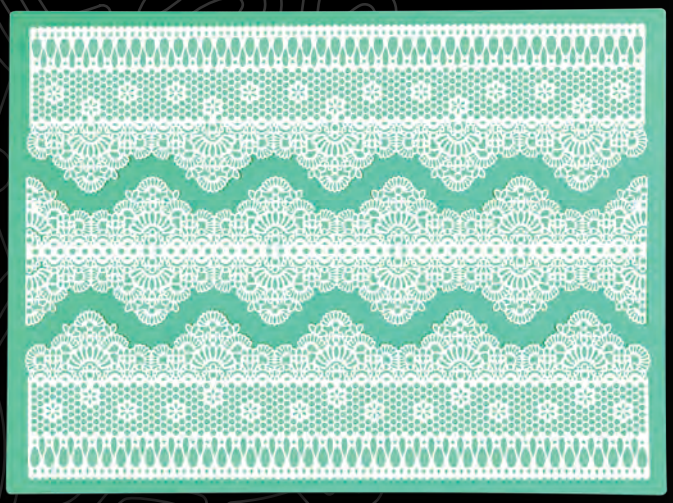
TMD06
mm 300 x 400



TMD07
mm 300 x 400



TMD08
mm 300 x 400



TMD01
DIM. 300 x 400 mm

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STAMPI TERMOFORMATI PER TORTE

THERMOFORMED MOULDS FOR CAKES

HOW TO USE

ISTRUZIONI PER L'USO

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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*

KT02B*

mm 140 x 140 x 45 H
10 stampi - *10 moulds*

KT04*

Ø mm 180 mm x 90 H
10 stampi - *10 moulds*

KT04A

Ø mm 160 x 80 H
10 stampi - *10 moulds*

* fino ad esaurimento
Subject to availability

KT03

mm 230 x 150 x 45 H
10 stampi - *10 moulds*

KT13

Ø mm 200 x 45 H
10 stampi - *10 moulds*

KT05B*

Ø mm 140 x 45 H
10 stampi - *10 moulds*

* fino ad esaurimento
Subject to availability

KT06B*

Ø mm 140 x 45 H
10 stampi - *10 moulds*

* fino ad esaurimento
Subject to availability

KT09

Ø mm 200 x 45 H
10 stampi - *10 moulds*

KT07

mm 185 x 185 x 45 H
10 stampi - *10 moulds*

KT07B*

mm 140 x 140 x 45 H
10 stampi - *10 moulds*

* fino ad esaurimento
Subject to availability

KT08

mm 230 x 150 x 45 H
10 stampi - *10 moulds*

KT12

Ø mm 200 x 45 H
10 stampi - *10 moulds*

KT10

mm 185 x 185 x 45 H
10 stampi - *10 moulds*

KT15*

Ø mm 200 x 45 H
10 stampi - *10 moulds*

* fino ad esaurimento
Subject to availability

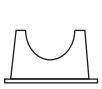
KT14

Ø mm 200 x 45 mm
10 stampi - *10 moulds*

KT11

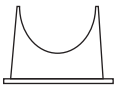
mm 185 x 185 x 45 H
10 stampi - *10 moulds*

TRONCHETTO



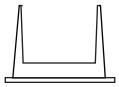
KT85

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

COLORI
MATERIE PRIME
COLORS & RAW MATERIALS

"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!"

ABSOLUTE 50g

NEW

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.

A01
rosso
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

BRIL LIANT

NEW

METALLIZZATI IN POLVERE
Metallic powder

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

STAR DUST

NEW

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.

10 g

S01
rosso
red

S02
oro
gold

S03
argento
silver

CHOCOLART

NEW

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.

40 g

L01
verde mela
green apple

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

Il soggetto è realizzato con CHOCOLART dal maestro *Emmanuele Forcone*, campione del mondo di Pasticceria.
This creation is made with CHOCOLART by the World Pastry Champion *Emmanuele Forcone*.

CHOCOLART

NEW

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.

200 g

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

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
SILVER
GR 2
argento
silver flakes

ORO
GOLD
GR 2
24 Kt
24 carat

BRILLSPRAY

ML 400

Lucidante spray per cioccolato, zucchero, marzapane.
Chocolate glazing spray, perfect also for sugar, marzipan.

FOGLI

ARGENTO/SILVER
95 x 95 mm
25 fogli / *25 sheets*

ORO/GOLD
80 x 80 mm
25 fogli / *25 sheets*

COLORI IN SPRAY / Spray colors

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.

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

SPRAY PASTELLO / Pastel spray colors ML 150

A base acquosa./ *Water basis.*

SP01
rosso - *red*

SP02
rosa - *pink*

SP03
marrone
brown

SP04
giallo - *yellow*

SP05
blu - *blue*

SP06
cobalto
cobalt

SP07
arancio
orange

SP08
verde - *green*

MATERIE PRIME
raw materials

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

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.

Disponibile anche nel formato da 250 gr
Also available in size from 250 gr

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

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*

Disponibile anche nel formato da 250 gr
Also available in size from 250 gr

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

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

HOW TO USE

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NEW

ISOMALTO KG 1

ISOMALTO KG 5

Decorazioni e guarniture artistiche tipo zucchero tirato.
It is suitable for artistic decorations.

NEW

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

NEW

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.*

NEW

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.

NEW

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

NEW

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.

NEW

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.

NEW

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.

NEW

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.

PACKAGING

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

KS11*

mm 115 x 55 x 168 H
Confezione da 20 scatole
Box for 20 boxes

KS12

mm 140 x 110 x 200 H
Confezione da 20 scatole
Box for 20 boxes

KS35

mm 121 x 65 x 14 H
Confezione da 100 scatole
Box for 100 boxes

KS38

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

KS39

mm 100 x 105 H
Confezione da 100 scatole
Box for 100 boxes

KS20

mm 195 x 135 x 11 H
Confezione da 20 scatole
Box for 20 boxes

KS02

Confezione da 40 astucci
Each box contains
40 cd covers

KS10*

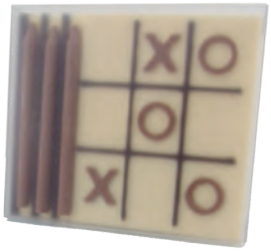
mm 144 x 74 x 120 H
Confezione da 20 scatole
Box for 20 boxes

KS31*

mm 184 x94 x 200 H
Confezione da 12 scatole
Box for 12 boxes

KS33*

mm 132 x 132 x 50 H
Confezione da 30 scatole
Box for 30 boxes



KS24

mm 153 x 133 x 15 H
Confezione da 20 scatole
Box for 20 boxes

KS34*

mm 95 x 35 x 25 H
Confezione da 100 scatole
Box for 100 boxes

KS14*

mm 132 x 132 x 130 H
Confezione da 20 scatole
Box for 20 boxes

VC3*

mm 130 x 130
Confezione da 100 pezzi
Box for 100 pieces

* fino ad esaurimento / *subject to availability*

VASSOIETTI per 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.

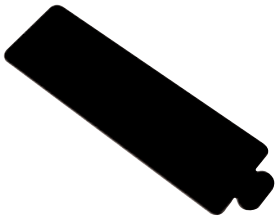
VM3
Mignon rettangolare
rectangular
mm 62 x 26 x 8 H
2000 pcs / box

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

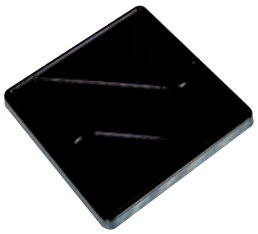
VASSOI per monoporzione
Monoportion trays

VC1
vassoio oro / *gold tray*
mm 140 x 40
200 pcs / box



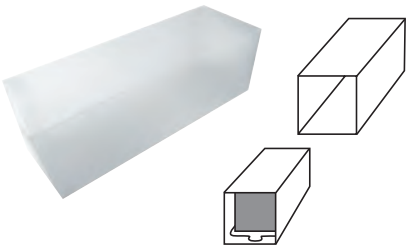
VC2
vassoio nero / *black tray*
mm 140 x 40
200 pcs / box

VC4
vassoio oro / *gold tray*
mm 85 x 85 x 7
250 pcs / box

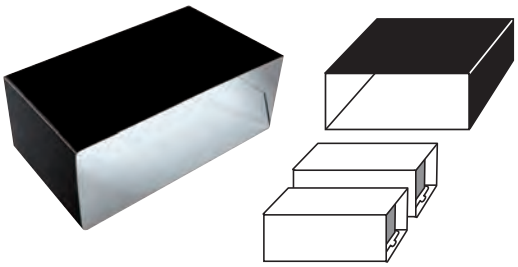


VC5
vassoio nero / *gold tray*
mm 85 x 85 x 7
250 pcs / box

FASCIA ESTERNA per monoporzione rettangolari
External band for rectangular monoportion

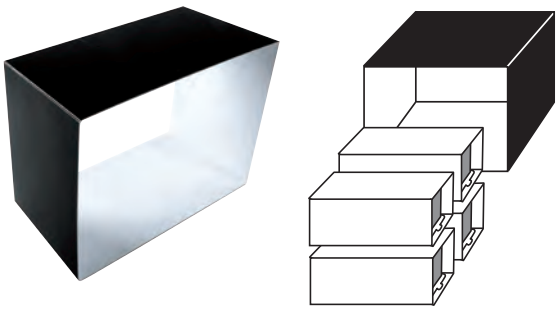


KS15*
PACK per 1 PEZZO
PACKAGING for 1 PIECE
mm 135 x 42 x 50 H
100 pcs / box



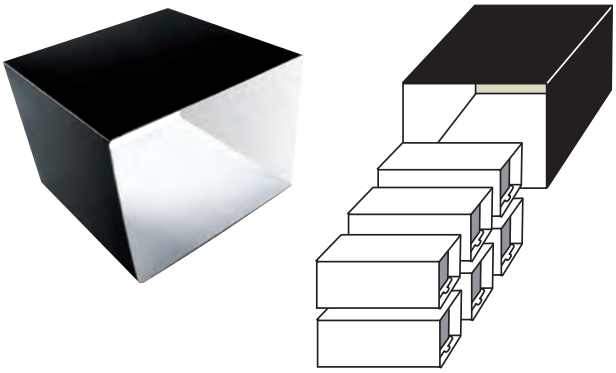
KS21*
FASCIA per 2 PEZZI
OUTERBOX for 2 PIECES
mm 139 x 87 x 54 H
50 pcs / box

* fino ad esaurimento / *subject to availability*



KS22

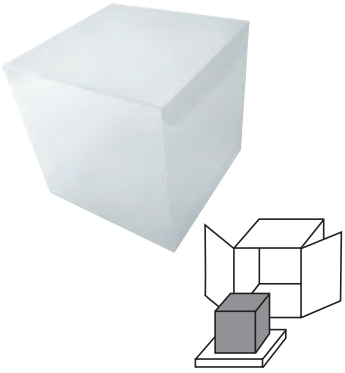
FASCIA per 4 PEZZI
OUTERBOX for 4 PIECES
mm 139 x 87 x 104 H
50 pcs / box



KS23

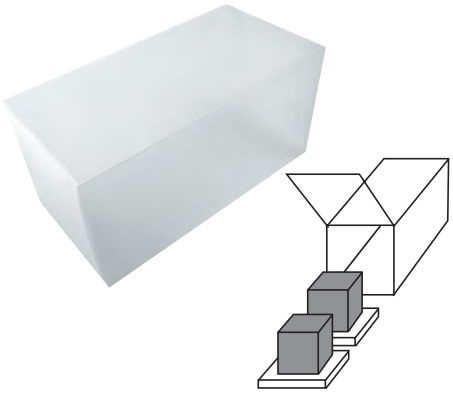
FASCIA per 6 PEZZI
OUTERBOX for 6 PIECES
mm 139 x 129 x 140 H
50 pcs / box

PACKAGING per Pavoflex monoporzioni
Packaging for Pavoflex monoportions



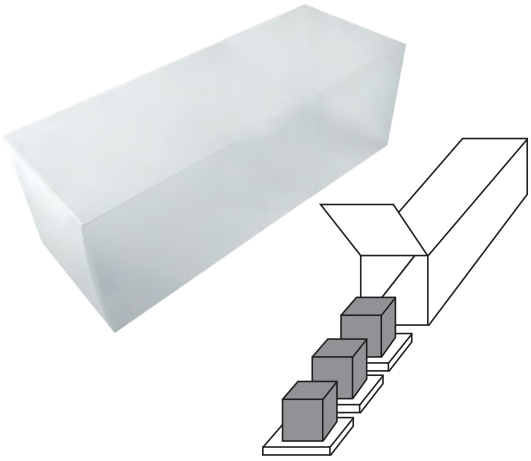
KS16

PACK per 1 PEZZO
PACKAGING for 1 PIECE
mm 90 x 90 x 90 H
40 pcs / box



KS17*

PACK per 2 PEZZI
PACKAGING for 2 PIECES
mm 180 x 90 x 90 H
20 pcs / box

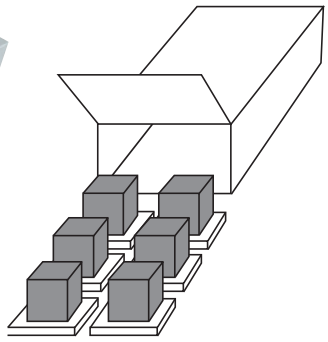


KS13*

PACK per 3 PEZZI
PACKAGING for 3 PIECES
mm 274 x 92 x 95 H
20 pcs / box

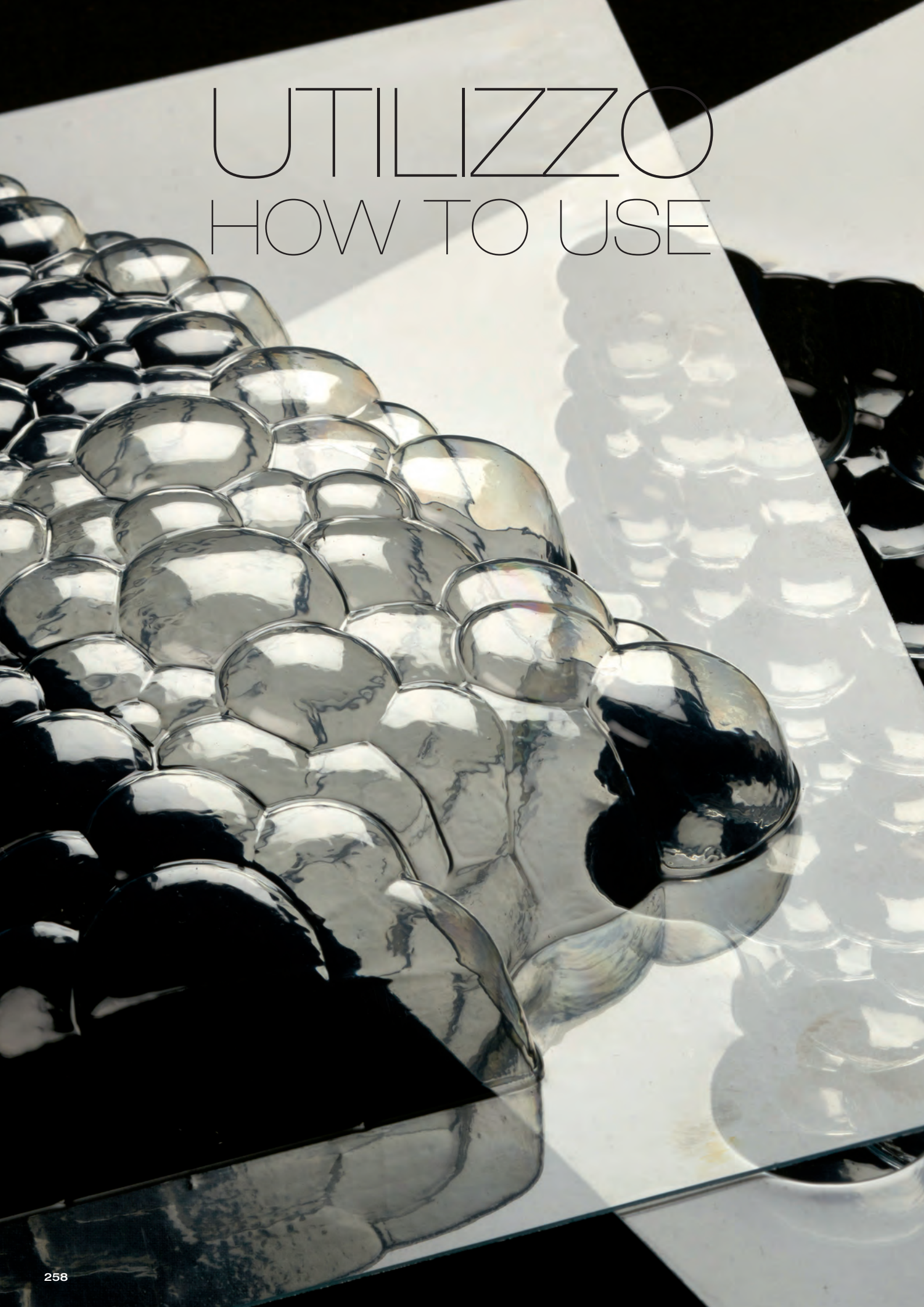
KS19*

PACK per 6 PEZZI
PACKAGING for 6 PIECES
mm 270 x 180 x 90 H
20 pcs / box



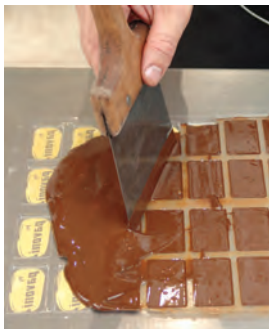
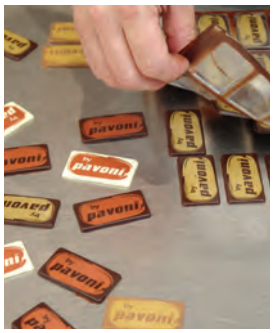
* fino ad esaurimento / *subject to availability*

UTILIZZO
HOW TO USE



PLACCHETTE IN CIOCCOLATO / Choco plaques

pag. 4-13, 29-39, 56-61, 78-79

SOGGETTI IN CIOCCOLATO / Chocolate themes

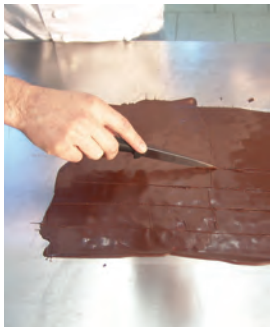
pag. 16-28, 42-55

• 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. 36, 39, 61, 86-95



CD

pag. 36, 74

CUCCHIAINI spoons

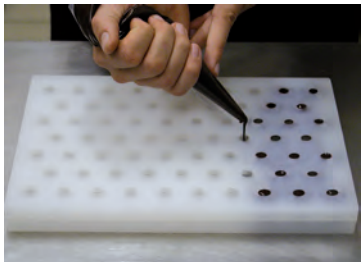
pag. 78

PUZZLE pag. 36

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.

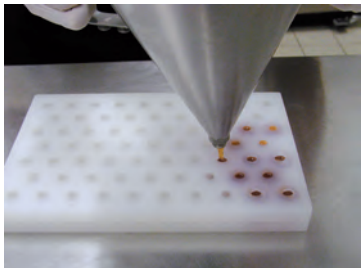
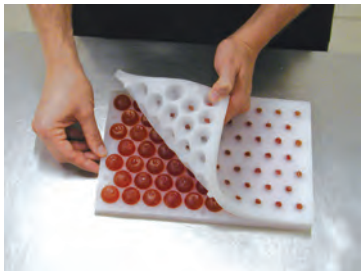
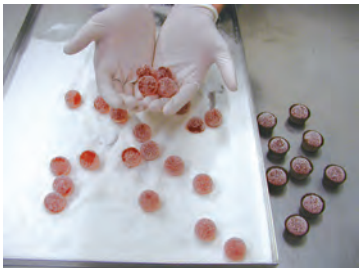
With the help of a piping bag, fill the puzzle mould up to the brim with melted chocolate and leave it to cool without smoothing over. Using this method, you'll achieve a puzzle with pieces which are not separated from each other.

CHOCOFLEX pag. 183



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.

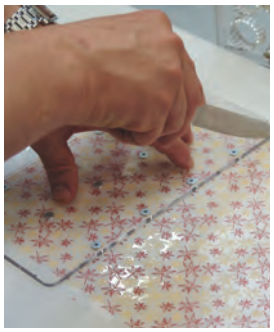
GELATINE
È sufficiente colare il ripieno nei fori presenti sulla superficie dello stampo ed abbattere in positivo per fare stabilizzare ed indurire il tutto. Arrotolare infine le gelatine nello zucchero semolato.

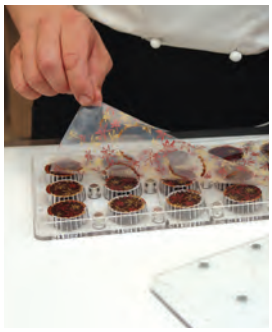
JELLIES.
You just pour the filling into the holes which are present on the surface of the mould and then put them in the refrigerator to stabilise and harden the product. Finally roll the jellies in caster sugar.

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. 83





DELICIOUS SNACK pag. 182

280 °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 +280°).

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 +280°).

-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

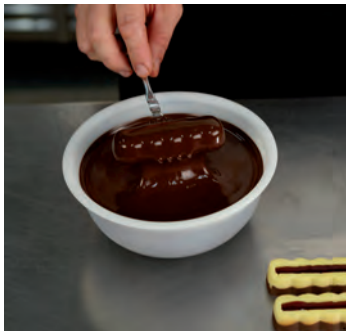
IT'S EASY TO PULL OUT THE SNACK

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,...).

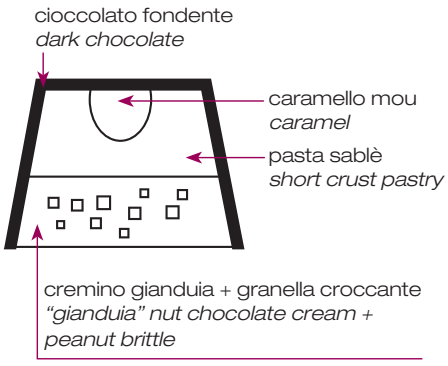


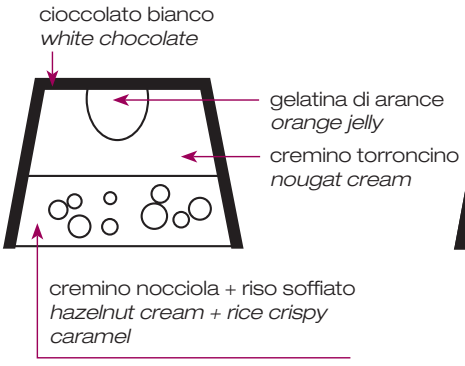
COPERTURA DI CIOCCOLATO

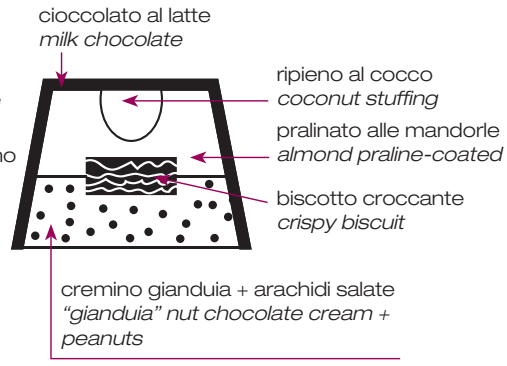
Ricoprire lo snack con il cioccolato e decorare lo snack a piacere.

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.

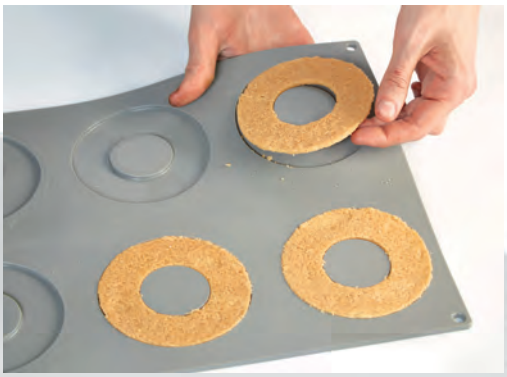
Fill the moulds with the mixture, assembled masses, creams, mousses, sauces, jellies, etc.

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).



Con l'aiuto di un sac a poche o direttamente con la spatola, riempire lo stampo.

With the help of a sac a poche or with a spatula, fill Pavogel mould.

Posizionare nel centro del composto un inserto, se previsto dalla ricetta.

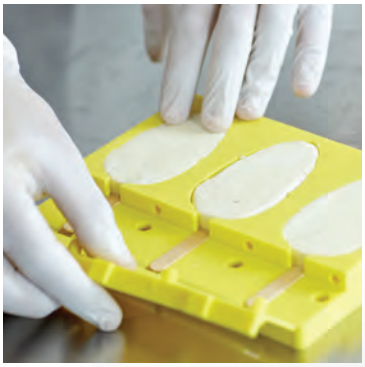
Put an insert in the middle of the compound, if requested.

Inserire, fino a fine corsa, l'apposito stecco nella feritoia dello stampo

Insert the stick into the hole placed onto the closing side of the mould.

Livellare la superficie del composto con una spatola. Mettere in abbattitore per ca. 90 minuti.

Level the surface of the mould with a spatula. Put in blast chiller for about 90 minutes.



Aprire la chiusura a cerniera ed estrarre lo stecco.

Open the hinge closing system and extract the ice cream.

Con Pavogel l'estrazione è semplice, precisa, senza manipolazione del prodotto finito!

With Pavogel the extraction is easy, precise, without handling of the finished product!

pavoCOOKIE® 207-210

Inserire delicatamente il biscotto nello stampo.

Insert softly the biscuit into the mould.

Riempire un primo strato di gelato.

Fill a first layer with ice cream.

Creare un secondo strato di gelato.

Create a further ice cream layer.

Livellare la superficie del composto con una spatola.
Mettere in abbattitore per ca. 90 minuti.
Level the surface of the mould with a spatula.
Put in blast chiller for about 90 minutes.

Posizionare delicatamente il secondo biscotto.

Place softly the second cookie.

Smodellare il biscotto gelato estraendolo dallo stampo.

Demould the ice cream biscuit throught its extraction from the mould.

SPV MACARON pag. 220, 252

• 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. 230-235

Versate in planetaria il Magic Decor con l'acqua tiepida e fate girare a velocità media per 2 minuti. Otterrete un composto cremoso.

Pour in the planetary the Magic Decor with warm water and spin at medium speed for 2 minutes. You'll get a creamy mixture.

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.

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.

Procedete a smodellare il decoro ottenuto partendo dall'angolo del tappetino.

Starting from the corner's pad remove the obtained decoration.

Rigirate il tappetino sul piano di lavoro e con un raschietto aiutatevi all'estrazione con delicatezza.

Stir the pad on the work surface and remove gently the decoration with the help of a scraper.

TAPPETO DECORO pag. 226-229

• 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. 236-241

• 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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Thank you for your cooperation!

Iginio Massari

Emmanuele Forcone

Gianluca Fusto

Massimo Bottura

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Paco Torreblanca

Paolo Griffa

Leonardo Di Carlo

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PAVONI ITALIA S.P.A. | VIA E. FERMI, S.N.
24040 SUISIO BG ITALIA
TEL. + 39 035 49 34 111 | FAX +39 035 49 48 200
INFO@PAVONITALIA.COM | WWW.PAVONITALIA.COM

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PAVONI ITALIA S.P.A.
VIA E. FERMI, S.N. - 24040 SUISIO BG ITALIA
TEL. + 39 035 49 34 111- FAX +39 035 49 48 200
INFO@PAVONITALIA.COM
WWW.PAVONITALIA.COM