

PASTRY PASTICCERIA

EQUIPMENT
ATTREZZATURE





Alphabet pcs 26

Alfabeto pz 26

art.	Ø cm.	h. cm.
47301-12	12	2



Numbers pcs 10

Numeri pz 10

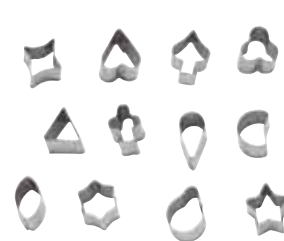
art.	Ø cm.	h. cm.
47302-10	10	2



Animals pcs 10

Animali pz 10

art.	Ø cm.	h. cm.
47303-10	10	2



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.
47304-06	6,5	2



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.
47304-12	12	2



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.
47305-12	12	2



Flower pcs 6

Fiore pz 6

art.	Ø cm.	h. cm.
47306-10	10	3



Trio pcs 6

Trio pz 6

art.	Ø cm.	h. cm.
47307-10	10	3



Heart pcs 6

Cuore pz 6

art.	Ø cm.	h. cm.
47308-10	10	3



Star pcs 6

Stella pz 6

art.	Ø cm.	h. cm.
47310-10	10	3



Halfmoon pcs 6

Mezzaluna pz 6

art.	Ø cm.	h. cm.
47312-10	10	3



Hexagon pcs 6

Esagono pz 6

art.	Ø cm.	h. cm.
47314-10	10	3



Hexagon, fluted pcs 5

Esagono festonato pz 5

art.	Ø cm.	h. cm.
47315-10	10	3,5



Ring pcs 11

Anello pz 11

art.	Ø cm.	h. cm.
47316-10	10	3



Ring pcs 14

Anello pz 14

art.	Ø cm.	h. cm.
47316-12	12	3



Ring pcs 20

Anello pz 20

art.	Ø cm.	h. cm.
47316-20	20	2,5



Ring, fluted pcs 11

Anello festonato pz 11

art.	Ø cm.	h. cm.
47317-10	10	3



Ring, fluted pcs 14

Anello festonato pz 14

art.	Ø cm.	h. cm.
47317-12	12	3



Drop pcs 6

Goccia pz 6

art.	Ø cm.	h. cm.
47321-12	12	3





Drop, fluted pcs 5

Goccia festonata pz 5

art.	Ø cm.	h. cm.
47322-12	12,5	3,5



Square pcs 6

Quadro pz 6

art.	Ø cm.	h. cm.
47323-12	12	3



Square, fluted pcs 6

Quadro festonato pz 6

art.	Ø cm.	h. cm.
47324-12	12,5	3,5



Oval pcs 9

Ovale pz 9

art.	Ø cm.	h. cm.
47326-10	10	3,5



Oval, fluted pcs 9

Ovale festonato pz 9

art.	Ø cm.	h. cm.
47325-10	10	3,5



Oval, fluted pcs 6

Ovale festonato pz 6

art.	Ø cm.	h. cm.
12947-13	13	3,5



Fruit pcs 12

Frutta pz 12

art.	Ø cm.	h. cm.
47327-12	12,5	2



Animals pcs 10

Animali pz 10

art.	Ø cm.	h. cm.
47328-15	15	2



Vehicles pcs 7

Veicoli pz 7

art.	Ø cm.	h. cm.
47331-15	15	2



Vegetable pcs 12

Verdura pz 12

art.	Ø cm.	h. cm.
47332-12	12,5	2



Christmas pcs 7

Natale pz 7

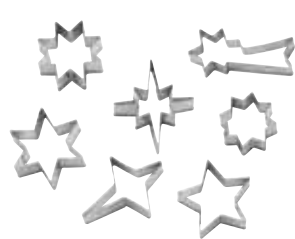
art.	Ø cm.	h. cm.
47333-15	15	2



Easter pcs 6

Pasqua pz 6

art.	Ø cm.	h. cm.
47334-12	12,5	2



Stars pcs 7

Stelle pz 7

art.	Ø cm.	h. cm.
47335-12	12,5	2



Shapes pcs 10

Sagome pz 10

art.	Ø cm.	h. cm.
47419-10	15	2



Shapes pcs 42

Sagome pz 42

art.	Ø cm.
47336-42	6>22



Plain ring pcs 3

Anello liscio pz 3

art.	Ø cm.	h. cm.
47414-03	6-7-8	3



Fluted ring pcs 3

Anello festonato pz 3

art.	Ø cm.	h. cm.
47415-03	6-7-8	3



Canestrello

Canestrello

art.	Ø cm.	h. cm.
47416-06	6	3



Canestrello, fluted

Canestrello festonato

art.	Ø cm.	h. cm.
47417-06	6	3

CHRISTMAS
NATALE



Gingerbread man

Omino pan di zenzero

art. cm.
47370-08 6x8x3



Angel
Angelo

art. cm.
47377-08 7x7x3



Snowman
Pupazzo di neve

art. cm.
47378-08 4x8x3



Reindeer

Renna

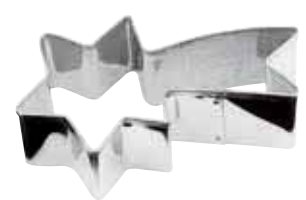
art. cm.
47379-08 8x7x3



Star

Stella

art. cm.
47411-08 8x8x3



Comet

Stella cometa

art. cm.
47412-08 8x4x3



Christmas tree

Albero di Natale

art. cm.
47413-08 8x8x3



Pine

Pino

art. cm.
47413-01 6,4x8x3



Snowflake

Fiocco di neve

art. cm.
47411-01 7,4x8,6x3



Snowflake

Fiocco di neve

art. cm.
47411-02 7x8x3



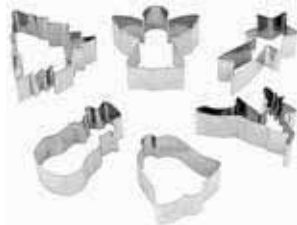
PASTRY PASTICCERIA



Snowflake

Fiocco di neve

art. cm.
47411-03 8,5x8x3



Christmas, set of 6 pcs.

Natale set 6 pz

art. cm.
47387-01 8x8x3



EASTER PASQUA



Rabbit

Coniglio

art. cm.
47372-08 8x4x3



Rabbit

Coniglio

art. cm.
47402-08 8x5x3



Rabbit

Coniglio

art. cm.
47402-01 7x8,5x3



Rabbit

Coniglio

art. cm.
47402-02 7,5x7x3



Bell

Campana

art. cm.
47373-08 6x7x3



Lamb

Agnellino

art. cm.
47376-08 8x7x3



Dove
Colomba
 art. cm.
 47382-08 8x7x3



Egg
Uovo
 art. cm.
 47373-01 5,6x8x3



Easter, set of 5 pcs.
Pasqua set 5 pz
 art. cm.
 47387-02 8x8x3



HALLOWEEN



Skeletoon
Scheletro
 art. cm.
 47370-08 6x8x3



Pumpkin
Zucca
 art. cm.
 47377-09 9x8x3



Pumpkin
Zucca
 art. cm.
 47377-10 8x8x3



Ghost
Fantasma
 art. cm.
 47377-03 8x8,4x3



Owl
Gufo
 art. cm.
 47377-02 4,7x8,3x3



**Crescent**

Mezzaluna

art. cm.
47377-01 6,2x8x3

**Witch**

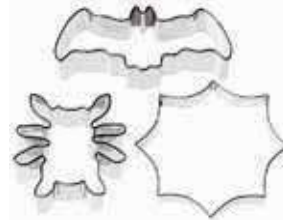
Strega

art. cm.
47377-04 9x9,5x3

**Witch hat**

Cappello strega

art. cm.
47377-05 8,5x13x3

**Halloween, set of 3 pcs.**

Halloween set 3 pz

art. cm.
47377-11 11x10,7x2

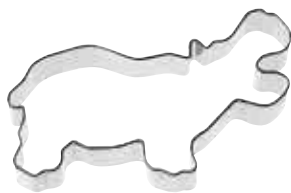
ANIMALS & VARIOUS

ANIMALI & VARI

**Honey bee**

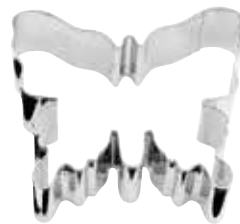
Ape

art. cm.
47382-06 11,6x8x3

**Hippo**

Ippopotamo

art. cm.
47404-04 11x7x3

**Butterfly**

Farfalla

art. cm.
47371-08 8x7x3

**Snail**

Lumaca

art. cm.
47404-02 11x6x3

**Fish**

Pesce

art. cm.
47384-08 8x8x3

**Frog**

Rana

art. cm.
47380-08 8x8x3





Rooster

Gallo

art. cm.
 47383-08 8x8x3



Dolphin

Delfino

art. cm.
 47384-01 5x9x3



Seagull

Gabbiano

art. cm.
 47386-08 11x6x3



Cat

Gatto

art. cm.
 47401-08 8x8x3



Goose

Oca

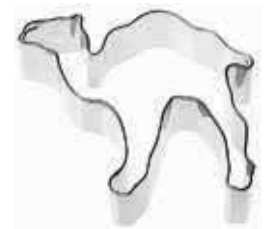
art. cm.
 47404-08 8x7x3



Teddy bear

Orsetto

art. cm.
 47375-08 8x8x3



Camel

Cammello

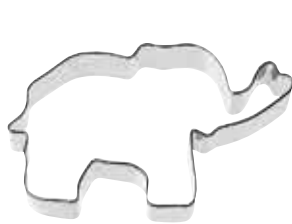
art. cm.
 47404-01 9x8,6x3



Teddy bear

Orsetto

art. cm.
 47375-01 6x9x3



Elephant

Elefante

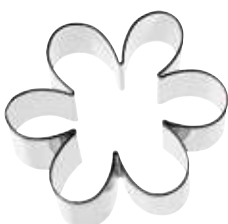
art. cm.
 47404-03 12x7x3



Four leaf clover

Quadrifoglio

art. cm.
 47374-08 8x8x3



Flower

Fiore

art. cm.
 47374-02 7x7,4x3



Tulip

Tulipano

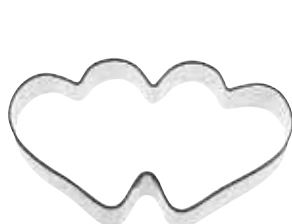
art. cm.
 47374-01 5,5x8x3



Heart

Cuore

art. cm.
 47385-08 8x9x3



Two hearts

Due cuori

art. cm.
 47385-01 9,4x5x3



Rocking horse

Cavallo a dondolo

art. cm.
 47381-08 8x5x3



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**Bow**

Fiocco

art. cm.

47373-02 6x8x3

**Apple**

Mela

art. cm.

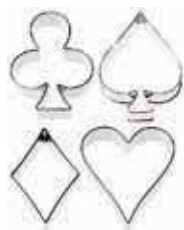
47378-01 7,6x8,4x3

**Airplane**

Aereo

art. cm.

47370-02 9x8x3

**Suits of cards, set of 4 pcs**

Semi carte set 4 pz

art. cm.

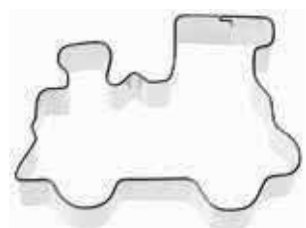
47378-02 7,5x7,5x3

**Numbers, set of 9 pcs**

Numeri, set 9 pz

art. cm.

47421-09 6,5x2,5

**Train**

Locomotiva

art. cm.

47370-01 10x7x3

**Pirate ship**

Nave pirata

art. cm.

47370-03 8x8,4x3

**Letters, set of 26 pcs**

Lettere, set 26 pz

art. cm.

47422-26 6x2,5

**Round, set 6 pcs**

Cerchio, set 6 pz

art. cm.

47425-01 4x3

47425-02 5x3

47425-03 6x3

**Square, set 6 pcs**

Quadro, set 6 pz

art. cm.

47425-04 5x5x3

47425-05 6x6x3

**Triangle, set 6 pcs**

Triangolo, set 6 pz

art. cm.

47425-06 6x3

**Oval, set 6 pcs**

Ovale, set 6 pz

art. cm.

47425-09 7,5x4,5x3



Trapeze, set 6 pcs

Trapezio, set 6 pz

art. cm.

47425-08 9x6x3



Rectangle, set 6 pcs

Rettangolo, set 6 pz

art. cm.

47425-10 5x3,5x3

47425-11 6x5x3



Drop, set 6 pcs

Goccia, set 6 pz

art. cm.

47425-26 9x3



Hexagon, set 6 pcs

Esagono, set 6 pz

art. cm.

47425-29 5x3

47425-30 6x3



Heart, set 6 pcs

Cuore, set 6 pz

art. cm.

47425-32 6,5x3



Square, set 6 pcs

Quadro, set 6 pz

art. cm.

47426-01 8x8x4,5



Rectangle

Rettangolo

art. cm.

47426-07 12x6x4,5



Doughnut cutter

Tagliapasta per doughnuts

Donut-Ausstecher

Coupe-donuts

Cortadonuts

art. Ø cm. h. cm.

47388-06 65-25 20

47388-07 70-30 17

47388-08 80-40 20



Cinnamon star cutter

Tagliapaste stelle

Zimtstern-Ausstecher

Coupe-étoiles

Cortapasta Esterella

art. cm.

47377-15 5x9,7

Spring mechanism. – Meccanismo a molla.



Horseshoe, tin plate

Ferro di cavallo, banda stagnata

Hufeisen, Weißblech

Fer à cheval, fer blanc

Herradura, hojalata

art. cm.

47377-12 7x6x2



Oval fluted cutter

Tagliapasta ovale festonato

Ausstecher, oval, gewellt

Découpoir ovale cannelé

Cortapasta ovalado acanalado

art. Ø cm. h. cm.

12947-02 5,5x3,5 3,5

12947-03 7x4 3,5

12947-04 8,5x5 3,5

12947-07 13x5 3,5



Dough plunger cutters w/extractor, 3 pcs

Tagliapasta con espulsore, set 3 pz

Aussteichformen mit Auswerfer, 3 Stk

Emportes-pièces, 3 pcs

Cortadores, 3 pz

art. Ø cm.

47622-02 2,5

Flower. – Fiore.



**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz

Ausstechformen mit Auswerfer, 3 Stk

Emportes-pièces, 3 pcs

Cortadores, 3 pz

art. Ø cm.

47622-03 3,5

Rose leaf. – Foglia di rosa.**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz

Ausstechformen mit Auswerfer, 3 Stk

Emportes-pièces, 3 pcs

Cortadores, 3 pz

art. Ø cm.

47622-04 3,4,5

Holly. – Agrifoglio.**Dough plunger cutters w/extractor, 3 pcs**

Tagliapasta con espulsore, set 3 pz

Ausstechformen mit Auswerfer, 3 Stk

Emportes-pièces, 3 pcs

Cortadores, 3 pz

art. Ø cm.

47622-01 3,5

Petunie. – Petunia.**PA****Almond past knife**

Coltello per marzapane

Marzipan-Messer

Couteau à pâte d'amande

Cuchillo para fondant/mazapán

art. l. cm.

47630-28 16,5

**ABS****Modelling tool set**

Kit attrezzi decoro

Modellierungswerkzeugsatz

Set d'outils à pâte d'amandes

Juego de utensilios para modelar

art. l. cm. pcs/pz

47631-12 16 14

**SS****Set of 10 pcs dipping forks**

Set 10 forchettine pralineria

Pralinen Gabelchen, 10 Stk.

Jeu de 10 ébauchoirs

Set de 10 herramientas para decorar chocolates

art.

47833-10

**SS****Set of 4 pcs dipping forks**

Set 4 forchettine pralineria

Pralinen Gabelchen, 4 Stk.

Jeu de 4 ébauchoirs

Set de 4 herramientas para decorar chocolates

art.

47833-04

**SS****Set 2 decorating spoons**

Set 2 cucchiari decorazione

Satz 2 Dekoration-Löffel

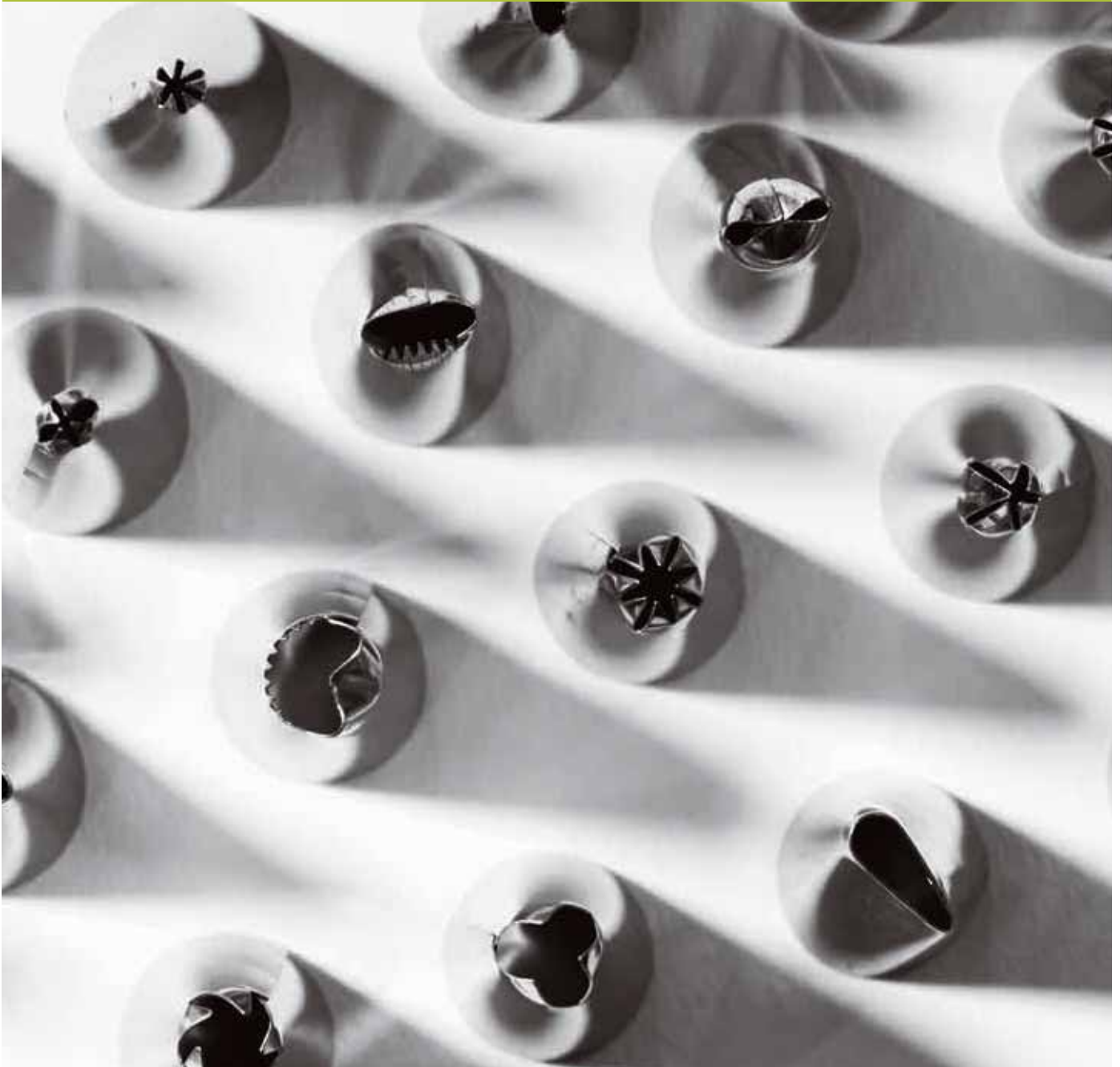
Set 2 cuillères pour décorer

2 cucharas para decoración

art. l. cm.

47831-02 18-20

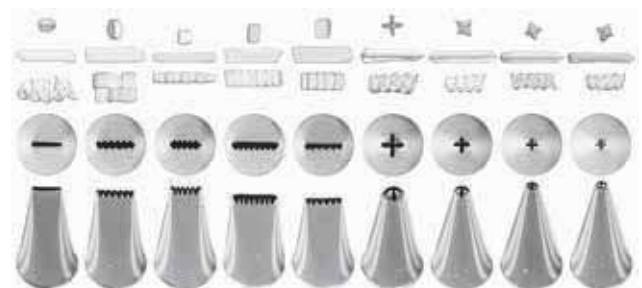
STAINLESS STEEL NOZZLES
BOCCHETTE INOX



Set 12 pcs, one piece nozzles

Set 12 bocchette unipezzo
Tüllen Set 12 Stk. aus einem Stück gezogen
Set 12 pcs douilles monobloc
Surtido 12 boquillas monobloc

art.	Ø mm.	base ø mm.
47357-20	1x 0,6-1,2-1,5-1,9-2,4-3 3,6-4,8-5,6-6,4-6,8-7,6	18



Set 9 pcs, one piece nozzles

Set 9 bocchette unipezzo
Tüllen Set 9 Stk. aus einem Stück gezogen
Set 9 pcs douilles monobloc
Surtido 9 boquillas monobloc

art.	base ø mm.
47357-24	18

**Set 7 pcs, one piece nozzles**

Set 7 bocchette unipezzo

Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

art.	Ø mm.	base ø mm.
47357-21	1x 1,7-2,2-3,5-4,2-5-5,5-7	18

**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	Ø mm.	base ø mm.
47357-22	1x 1-1,5-1,8-2,6-3-3,4-2,5-7	18

**Set 8 pcs, one piece nozzles**

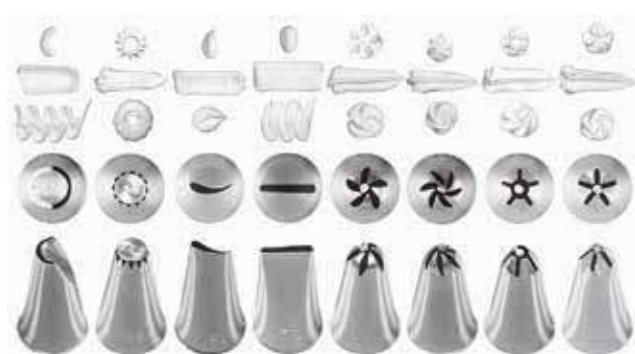
Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.
47357-28	18

**Set 8 pcs, one piece nozzles**

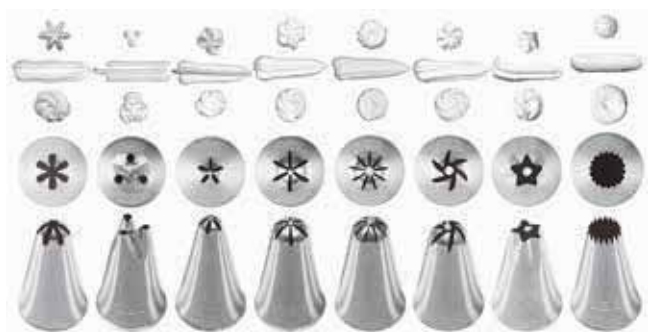
Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.
47357-29	18

**Set 8 pcs, one piece nozzles**

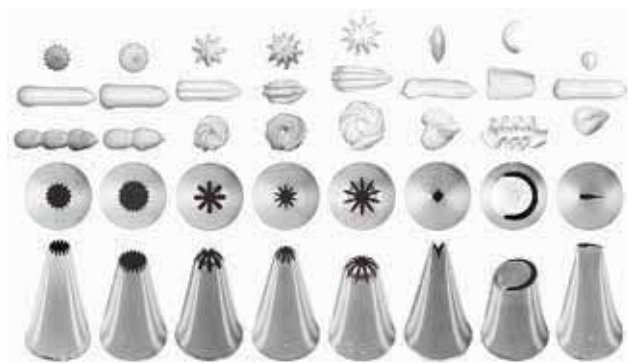
Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.
47357-30	18

**Set 8 pcs, one piece nozzles**

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.
47357-31	18



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-06 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-07 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

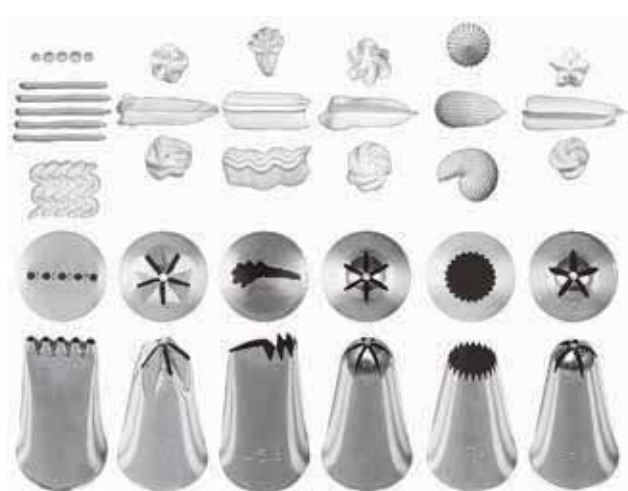
Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-08 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

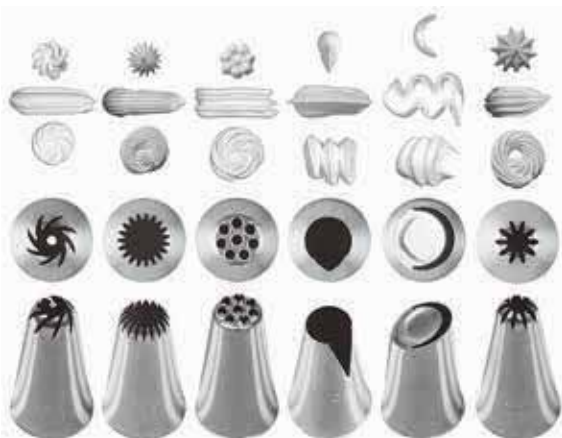
Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-09 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

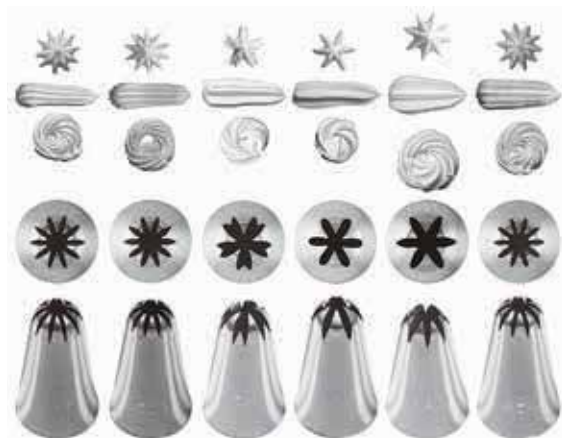
Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-10 25



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art. base ø mm.

47357-11 25



**Set 4 pcs, one piece nozzles**

Set 4 bocchette uniprezzo

Tüllen Set 4 Stk. aus einem Stück gezogen

Set 4 pcs douilles monobloc

Surtido 4 boquillas monobloc

art.	base ø mm.
47357-02	2x 31 - 2x 36

**Set 7 pcs, one piece nozzles**

Set 7 bocchette uniprezzo

Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

art.	base ø mm.
47357-03	31

**Set 3x2 nozzles**

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

art.	Ø mm.	stars
47350-01	2x 25	6
	2x 31	6
	2x 36	6

**Set 3x2 nozzles**

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

art.	Ø mm.	stars
47351-01	2x 31	6
	2x 31	8
	2x 36	9

**Set 3x2 nozzles**

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

art.	Ø mm.	stars
47352-01	2x 31	6
	2x 31	8
	2x 36	9

**Set 6 pcs, one piece nozzles**

Set 6 bocchette uniprezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47208-01	3,0	5
47208-02	3,0	6
47208-03	3,5	7
47208-04	5,0	8

**Set 6 pcs, one piece nozzles**

Set 6 bocchette uniprezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47208-05	5	5
47208-06	5	6
47208-07	6	7
47208-08	7	8



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47208-09	7	5
47208-10	7	6
47208-11	7	7
47208-12	9	8



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47208-13	11	5
47208-14	11	6
47208-15	11	7
47208-16	11	8



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47208-17	13	5
47208-18	13	6
47208-19	13	7
47208-20	13	8



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47208-21	18	5
47208-22	18	6
47208-23	18	7
47208-24	18	8



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47354-02	2	6
47354-04	4	6
47354-06	6	6
47354-08	8	6
47354-10	10	6
47354-12	12	7
47354-14	14	8
47354-16	16	9
47354-18	18	10



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47355-02	2,5	6
47355-04	4,0	6
47355-06	6,0	6
47355-08	8,0	7
47355-10	10	8
47355-12	12	10



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars
47356-02	2,0	5
47356-04	4,0	9
47356-06	5,5	9
47356-08	7,0	10
47356-10	8,5	12
47356-12	13,0	15
47356-14	14,5	16
47356-16	16,0	17
47356-18	17,5	18



**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.
47353-02	2
47353-04	4
47353-06	6
47353-08	8
47353-10	10
47353-12	12
47353-14	14
47353-16	16
47353-18	18
47353-20	20
47353-22	22
47353-24	24

**Set 6 pcs, one piece nozzles**

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.
47207-20	20
47207-25	25
47207-30	30

**Set 10 pcs Bismark nozzles**

Set 10 bocchette a imbuto

Fülltüllen Set 10 Stk.

Set 10 douilles à choux

Surtido 10 boquillas para relleno

art.	Ø mm.	l. mm.
47127-04	4	90
47127-06	6	75
47127-08	8	90

**Nozzle**

Bocchetta decorativa

Spritztülle

Douille

Boquilla

art.	Ø mm.	h. cm.
47357-50	55	6

**Nozzle**

Bocchetta decorativa

Spritztülle

Douille

Boquilla

art.	Ø mm.	h. cm.
47357-51	55	5,6

**Nozzle**

Bocchetta decorativa

Spritztülle

Douille

Boquilla

art.	Ø mm.	h. cm.
47357-40	32	6,0

**Nozzle**

Bocchetta decorativa

Spritztülle

Douille

Boquilla

art.	Ø mm.	h. cm.
47357-41	32	5,7

**Nozzle**

Bocchetta decorativa

Spritztülle

Douille

Boquilla

art.	Ø mm.	h. cm.
47357-42	32	5,7

**Nozzle**

Bocchetta decorativa

Spritztülle

Douille

Boquilla

art.	Ø mm.	h. cm.
47357-43	32	5,7



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.
47357-44	32	5,7



PP

Set of 6 nozzles
Set 6 bocchette
Tüllen Set, 6 Stk
Set 6 douilles
Juego 6 boquillas

art.	Ø mm.
47214-86	5-7-9-11-13-15



PP

Set of 6 nozzles
Set 6 bocchette
Tüllen Set, 6 Stk
Set 6 douilles
Juego 6 boquillas

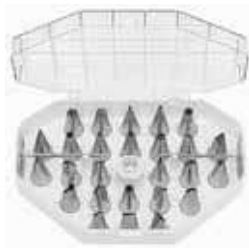
art.	Ø mm.
47215-86	3-5-7-9-11-13



PP

Set of 12 nozzles
Set 12 bocchette
Tüllen Set, 12 Stk
Set 12 douilles
Juego 12 boquillas

art.	Ø mm.
47618-10	2x10
47618-20	10x20



Set of 29 nozzles
Set 29 bocchette
Tüllen Set, 29 Stk
Set 29 douilles
Juego 29 boquillas

art.
47219-29

26 tubes, 2 flower nails, 1 standard coupler. – 26 bocchette, 2 chiodi per fiori, 1 adattatore standard.



Set of 38 nozzles
Set 38 bocchette
Tüllen Set, 38 Stk
Set 38 douilles
Juego 38 boquillas

art.
47219-38

35 tubes, 1 medium coupler, 1 large coupler. 35 bocchette, 1 adattatore medio, 1 grande.



Flower nozzles 12 pcs
Bocchette floreali 12 pz
Spritztüllen 12 Stk
Douille fleurs 12 pcs
Boquillas florales 12 pz

art.
47357-38



**Set of 55 nozzles**

Set 55 bocchette

Tüllen Set, 55 Stk

Set 55 douilles

Juego 55 boquillas

art.

47219-55

52 tubes, 2 flower nails, 1 standard coupler. – 52 bocchette, 2 chiodi per fiori, 1 adattatore standard.

**External piping tip adapter**

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.

Ø mm.

des.

47212-01

18

STANDARD

**External piping tip adapter**

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.

Ø mm.

des.

47212-02

25-31

MEDIUM

**External piping tip adapter**

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.

Ø mm.

des.

47212-03

36

LARGE

**Pastry tube brush, 6 pcs**

Bruschino per bocchette, 6 pz

Tüllen-Bürste, 6 Stk

Brosse à douilles, 6 pcs

Cepillo para boquillas, 6 pz

art.

Ø cm.

l. cm.

47200-01

0,8

10

47200-02

0,5-2,4

12,5

**Cream roll molds, 10 pcs**

Cannoli, 10 pz

Sahnerolle, konisch/gerade, 10 Stk

Rouleau à fromage, 10 pcs

Rodillos queso, 10 pz

art.

Ø mm.

l. mm.

47020-15

15

92

47020-20

22

142

47020-30

10-25

139

47020-35

20-25

171

**Cream horn molds, 10 pcs**

Cornetti, 10 pz

Schillerlockenform, 10 Stk

Moulet à cornet, 10 pcs

Moldes para conos, 10 pz

art.

Ø mm.

l. mm.

47021-35

34

110

47021-45

47

161

**Icing bag**

Sacchetto per decorare

Spritzbeutel

Sac à dresser

Mangas para decorar

art.

h. cm.

U. Pack

47106-28

28

6

47106-34

34

6

47106-40

40

6

47106-46

46

6

47106-50

50

6

Synthetic fibre with multi-layer water-proof plastic coating.

**Icing bag**

Sacchetto per decorare

Spritzbeutel

Sac à dresser

Mangas para decorar

art.

h. cm.

U. Pack

47106-55

55

6

47106-60

60

6

47106-65

65

6

47106-70

70

6

47106-75

75

6

Fibra sintetica con rivestimento a strati in plastica impermeabile.



Icing bag

Sacchetto per decorare

Spritzbeutel

Sac à dresser

Mangas para decorar

art.	h. cm.	U. Pack
47105-28	28	6
47105-34	34	6
47105-40	40	6
47105-46	46	6
47105-50	50	6

Polyurethane coated cotton fabric. Waterproof, suitable for all mixtures. With top seam, hanger and reinforced tip.



Icing bag

Sacchetto per decorare

Spritzbeutel

Sac à dresser

Mangas para decorar

art.	h. cm.	U. Pack
47105-55	55	6
47105-60	60	6
47105-65	65	6
47105-70	70	6
47105-75	75	6

Tessuto di cotone rivestito in poliuretano. Impermeabile, adatto a tutte le miscele. Con orlo superiore, gancio e punta rinforzata.



PE

Double pastry bag

Sacchetto per decorare doppio

Doppeldressierbeutel

Sac à dresser, double

Mangas para decorar, doble

art.	my	cm.	pcs/pz
47104-45	70	45,5x30,5	75

Disposable. For 2 ingredients. Closed tip, can be used without tube. – Monouso. Per 2 ingredienti. Punta chiusa, può essere utilizzato senza bocchette.



Icing bag, polyurethane

Sacchetto per decorare, poliuretano

Spritzbeutel, Polyurethan

Sac à dresser, polyuréthane

Mangas para decorar, poliuretano

art.	h. cm.
47112-34	34
47112-45	45
47112-50	50



PE

Disposable icing bag

Sacchetto per decorare, monouso

Einwegspritzbeutel

Sac à dresser jetable

Mangas desechables

art.	my	h. cm.	pcs/pz
47118-30	80	30	100
47118-40	80	40	100
47118-55	80	55	100
47118-65	80	65	100



PE

Disposable icing bag

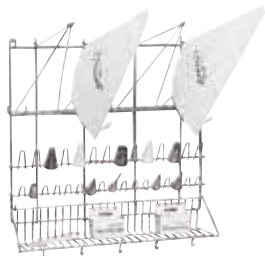
Sacchetto per decorare, monouso

Einwegspritzbeutel

Sac à dresser jetable

Mangas desechables

art.	my	h. cm.	pcs/pz
47111-30	80	30	100
47111-40	80	40	100
47111-46	80	46	100
47111-55	80	55	100



SS

Icing bags & nozzles wall rack

Espositore sacchetti/bocchette
Spritzbeutel-/ u. Tüllenaufhänger
Séchoir à poche et douilles
Secador mangas y boquillas

art.	dim. cm.
47113-03	50x42x50

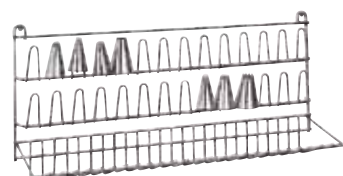


SS

Wall rack for icing bags

Espositore per sacchetti
Spritzbeutelaufräger
Séchoir à poche
Secador cuelga-mangas

art.	dim. cm.
47107-00	50x42x26



SS

Wall rack for nozzles

Espositore per bocchette
Tüllenaufhänger
Séchoir à douilles
Secador boquillas

art.	dim. cm.
47108-00	50x13x24



PP

Icing bag holder

Vaso porta sacchetto
Spritzbeutel-Absetzständer
Support à poches
Soporte para mangas

art.	Ø cm.	h. cm.
47110-23	19,5	23

**Cake plate, swivel base, aluminum**

Girello, alluminio
Tortendrehzscheibe, aluminium
Guéridon plaque tournante, alu
Pedestal giratorio para tartas, aluminio

art.	Ø cm.	h. cm.
47101-30	30	10



MF

Cake-plate, swivel base

Girello per decorazione torte
Tortendrehzscheibe
Guéridon plaque tournante
Pedestal giratorio para tartas

art.	Ø cm.	h. cm.
47103-32	32	10



PE

Protection cover

Campana
Abdeckhauben
Cloche
Tapa

art.	Ø cm.	h. cm.
47103-30	30	12



SS

Cake peel

Pala per torte
Tortenschaufel
Pelle à tarte
Pala para tartas

art.	Ø cm.	dim. cm.
47094-30	30	27x26

**Doilies**

Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz
47687-24	18-25	250

**Doilies**

Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz
47686-10	6-10	250
47686-12	6,5-12	250
47686-14	8-14	250
47686-17	9,5-16,5	250
47686-22	12,5-22	100
47686-24	15-24	100

**Doilies**

Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz
47686-26	16-27	100
47686-30	19-30	100
47686-33	20-32	100
47686-36	32-36	100
47686-42	25-42	100



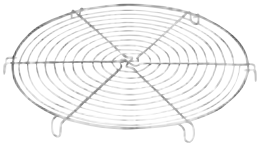
SS

Draining rack

Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.
44430-60	60x40

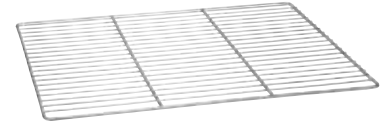
Frame ø mm 5, 2 cross-bars, 29 wires ø 2 mm. –
Quadro ø mm 5, 2 traverse, 29 fili ø 2 mm.



Cake cooling tray, chromed

Griglia di raffreddamento, cromata
Tortengitter, verchromt
Grille ronde à tourte, chromé
Rejilla para tortas, cromada

art.	Ø cm.
47098-18	18,5
47098-22	22,0
47098-26	26,0
47098-30	30,0



SS

Draining rack

Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.
44430-61	60x40

**Frame ø mm 6, 2 cross-bars, 24 wires ø 3 mm. –
Quadro ø mm 6, 2traverse, 24 fili ø 3 mm.**



SS

Draining rack

Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.
44431-46	46x30,5x2,5
44431-60	60x40x2,5



Baking tray, aluminum

Teglia, alluminio
Backblech, Aluminium
Plaque à cuisson, aluminium
Placa pastelería, aluminio

art.	GN	dim. cm.
41744-32	1/1	32,5x53x1
41744-53	2/1	53x65x1
41744-60	-	60x40x1



Baking tray perforated, aluminum

Teglia forata, alluminio
Backblech, Aluminium, gelocht
Plaque perforée, aluminium
Placa pastelería perforada, aluminio

art.	GN	dim. cm.
41756-30	-	30x40x1
41756-32	1/1	32,5x53x1
41756-53	2/1	53x65x1
41756-60	-	60x40x1



Baking tray, alusteel

Teglia rettangolare, alluminata
Backblech mit Aluminiumüberzug
Plaque, tôle aluminitée
Placa pastelería, aluminizada

art.	dim. cm.
41746-60	60x40x2



Baking tray, alusteel

Teglia rettangolare, alluminata
Backblech mit Aluminiumüberzug
Plaque, tôle aluminitée
Placa pastelería, aluminizada

art.	dim. cm.
41751-30	30x23x3
41751-35	35x28x3
41751-40	40x30x3
41751-50	50x35x3
41751-60	60x40x3
41751-65	65x45x3



Baking tray, non stick coated

Teglia rettangolare, antiaderente
Backblech mit Antihaftbeschichtung
Plaque revêtement anti-adhésif
Placa pastelería anti-adherente

art.	dim. cm.
41747-60	60x40x2



**Baking tray, aluminum, silicone coated**

Teglia, alluminio siliconato
Alu-Backblech, Silikonbeschichtet
Plaque alu, revêtement silicone
Placa aluminio siliconada

art.	GN	dim. cm.
41743D32	1/1	53x32,5
41743D53	2/1	53x65
41743D60	-	40x60

**Baking tray, perforated aluminum, silicone coated**

Teglia, alluminio siliconato, forato
Alu-Backblech, gelocht, Silikonbeschichtet
Plaque alu perforée, revêtement silicone
Placa aluminio perforada siliconada

art.	GN	dim. cm.
41753D30	-	30x40
41753D32	1/1	53x32,5
41753D53	2/1	53x65
41753D60	-	40x60

**Bread mold, blue steel**

Bacinella carré, ferro blu
Brotform, Blaublech
Pain de mie, tôle bleuie
Molde, hierro

art.	dim. cm.
41748-20	20x10x10
41748-30	30x10x10
41748-35	35x10x10
41748-40	40x10x10
41748-50	50x10x10

**Bread mold, alusteel**

Bacinella carré, alluminata
Brotform mit Aluminiumüberzug
Pain de mie, tôle aluminitée
Molde, acero aluminizado

art.	dim. cm.
41750-20	20x10x10
41750-30	30x10x10
41750-40	40x10x10
41750-41	40x15x15
41750-50	50x10x10

**Confectionery funnel**

Imbuto colatore
Likör- u. Fondanttrichter
Entonnoir à confiserie
Embudo de confitería

art.	Ø cm.	h. cm.	lt.
47800-22	21	31,5	2

Supplied with 3 nozzles ø 4, 5, 6 mm. – Con 3 bocchette ø 4, 5, 6 mm.

**Confectionery funnel**

Imbuto colatore
Likör- u. Fondanttrichter
Entonnoir à fondant
Embudo colador

art.	Ø cm.	h. cm.	lt.
47801-20	14	20	0,9

Supplied with 3 nozzles ø 4, 6, 7,5 mm. – Con 3 bocchette ø 4, 6, 7,5 mm.

**Cream dispenser**

Dosa creme
Dosierer
Doseur à crème
Dosificador

art.	dim. cm.
47612-01	20x16x23

**Cream injector**

Dosatrice per creme
Gebäkfüllmaschine
Entonnoir à crème
Dosificador de porciones

art.	dim. cm.	lt.
47694-03	25x44x20	3

Body in polished aluminum. Funnel, cylinder, piston, injector, lever and thrust rib in s/s. Piston: ø 24 mm. Doses: 1-12 gr. Incl. 3 injectors ø 5, 6 and 7 mm. – Corpo in alluminio brillantato. Imbuto, cilindro, pistone, iniettore, leva e nasello di spinta inox. Pistone ø 24 mm. Dosi 1-12 gr. Incl. 3 iniettori ø 5, 6 e 7 mm.

**Electric caramelising rod**

Caramellizzatore elettrico
Caramelisier-Eisen, elektrisch
Fer à caraméliser électrique
Quemador eléctrico

art.	Ø cm.	kW
47847-10	10	0,65



Electric caramelising rod

Caramellizzatore elettrico
Caramelisier-Eisen, elektrisch
Fer à caraméliser électrique
Quemador eléctrico

art.	l. cm.	kW
47847-23	23	1,5



SS

Sugar lamp

Lampada per zucchero
Zuckerlampe
Lampe à sucre
Lámpara para azúcar

art.	dim. cm.
47840-11	61x41x50

Infrared lamp, 3 selection powers 500-1000-1500W. Cable included. – Lampada infrarossi con 3 potenze selezionabili, 500-1000-1500W. Incl. cavo di alimentazione.



Electric spray gun

Pistola elettrica
Sprühpistole, elektrisch
Pistolet électrique
Pistola eléctrica

art.	ml.	W
47848-07	700	60

Bar 0-160, rpm 250 - For butter, oil, fat, wax, jelly, jam, chocolate, releasing agents and emulsions. Usable for hot liquids max. 65 °C. Nozzle 0,6 mm. – Per burro, oli, cera, gelatina, marmellata, cioccolato, antiagglomeranti ed emulsionanti. Per liquidi caldi max. 65°C. Bocchetta 0,6 mm.



Airbrush compressor 4 BAR

Compressore per penna aerografa
Airbrush Kompressor
Compresseur
Compresor

art.	dim. cm.	V	Kg.
47844-06	25,5x13,5x22	220	4,5

Air output 23-25 lt/min. Power 1/5 HP. Max pressure 6,5 BAR/95PSI. – Volume aria 23-25 lt/min. Potenza: 1/5 HP. Pressione max: 6,5 BAR/95PSI.



NEW

Airbrush compressor 6 BAR

Compressore per penna aerografa
Airbrush Kompressor
Compresseur
Compresor

art.	dim. cm.	V	Kg.
47844-07	35x14x36	220	10,5

Air output 30-35 lt/min. Power 1/3 HP. Max 6,5 BAR/95PSI. – Volume aria 30-35 lt/min. Potenza: 1/3 HP. Pressione max 6,5 BAR/95PSI.



Dual action airbrush

Penna aerografa, dual action
Airbrush, Dual Action
Aérographe, dual action
Aerógrafo, dual action

art.
47844-02

Nozzle ø 0,3 mm, capacity 7 cc. – Ugello ø 0,3 mm, capacità 7 cc.



Single action airbrush

Penna aerografa, single action
Airbrush, Single Action
Aérographe, single action
Aerógrafo, single action

art.
47844-03

Nozzle ø 0,3 mm. With 3 tanks: 2, 5 and 13 cc. – Ugello ø 0,3 mm. Con 3 serbatoi da 2, 5 e 13 cc.

NEW



NEW

Airbrush and mini compressor 1,5 BAR

Aerografo e mini compressore
Airbrush und Mini-Kompressor
Aérographe et mini compresseur
Aerógrafo y mini compresor

art.	dim. cm.	V	Kg.
47844-10	11x10x6	220	0,5

Double action airbrush pen (nozzle ø 0,2 mm), compressor, airbrush holder and travel case. – Penna aerografa a doppia azione (ø ugello 0,2 mm), compressore, supporto per l'aeropenna e trousses da viaggio.





ABS

Tempering unit

Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.
47698-01	20,5	21,2	1,7

Ideal for chocolate coatings of ice creams on sticks. Removable anodized aluminum tank. – Ideale per coperture in cioccolato di gelati su stecco. Vasca estraibile in alluminio anodizzato.



ABS

Tempering unit

Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.
47698-02	26	16	1,8

Mini dry melter, allows to process tiny chocolate quantities. Practical removable tank. – Mini scioglitore a secco, adatto per piccole produzioni. Pratica vasca estraibile.



SS

ABS

Tempering unit

Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	dim. cm.	lt.
47698-03	40x24x13,5	3,6
47698-06	40x33x13,5	6,0

Analog tempering units. Different wirings upon request. – Temperatrici analogiche. Su richiesta cablaggio: GB/USA/GIAPPONE/AUSTRALIA/CINA.



ABS

SS

Tempering unit, digital

Temperatrice digitale
Temperiergerät, digital
Tempereuse digitale
Templadora digital

art.	dim. cm.	lt.
47698-07	40x33x13,5	6,0

With thermal probe. Tempering manually adjustable or following the 3 programs: white, milk and dark chocolate. – Con sonda termica. Temperaggio regolabile manualmente o seguendo i 3 programmi per cioccolato bianco, al latte e fondente.

**Chef's torch**

Cannello professionale
Profi-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.
47841-03	8x7x16	200

**Chef's torch**

Cannello professionale
Profi-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.
47841-04	12x7x18	280

**Sugar bulb**

Pompetta con terminale in rame
Blaszuckerspritze
Poire à sucre soufflé
Pera para azúcar soplado

art.
47838-00

**Sugar/jam thermometer**

Termometro per zucchero/marmellata
Zucker- und Marmeladenthermometer
Thermomètre à sucre et confiture
Termómetro azúcar y mermelada

art.	scala	°C
47843-05	2°C	+40+200°C

Brass. – Ottone. Dim. 4,7x20 cm.



SS

Sugar thermometer

Termometro per zucchero
Zuckerthermometer
Thermomètre à sucre
Termometro para azúcar

art.	scala	°C
47843-00	1°C	+80+200



SS

Sugar thermometer holder

Reggi caramellometro
Zuckerthermometer-Träger
Support pour thermomètre à sucre
Soporte para termómetro azúcar

art.	h. cm.
47842-00	32



Syrup density meter test tube

Provetta alimentare graduata, plastica
Sirup-Hydrometer-Becher
Epruvette pèse-sirop
Probeta aerómetro

art.	Ø cm.	h. cm.	ml.
49703-01	3	25	100

Can be sterilized up to 120°C. – Sterilizzabile fino a 120°C.



Syrup density meter

Pesa sciroppo (densimetro)
Sirup-Hydrometer
Pèse-sirop
Aerómetro

art.	l. cm.
49703-00	12,5

Temp.: 20°C - gr./ml./°Bé: 1.100/1.400/15-40 - Div.: 0,010 g/ml/2°Bé



PA+
plus

Angular spatula

Spatola angolare
Winkelpalette
Spatule angulaire
Espátula angular

art.	l. cm.
12909-12	12
12909-23	23



Biscuit spatula

Spatola per biscuit
Biscuit-Spachtel
Spatule à biscuit
Espátula para biscuit

art.	l. cm.
47626-55	55,5



Ruler

Riga
Lineal
Règle
Regla

art.	l. cm.
47033-50	60

5 divisions cm 12 and 7 divisions cm 8. – 5 divisioni 12 cm e 7 da 8 cm.



Cake slicer, 3 cutting wires

Lira per pan di Spagna, 3 fili
Tortendrahtschneider, 3 Drähte
Lyre à genoise, 3 lames
Cortador de pasteles 3 alambres

art.	Ø cm.	h. cm.
47031-46	46	10>90



PE

Ganache frame set

Set telaio per ganache
Ganache Rahmenset
Ensemble cadres à ganache
Conjunto de marcos para ganache

art.	cm. int.
47693-00	24x24

Base, 2 frames H 5 mm, 2 frames H 3 mm. – Base, 2 telai H 5 mm, 2 telai H 3 mm.



SS

Single frame

Telaio singolo

Rahmen

Cadre

Marco

art.	cm. ext.	cm. int.	h. mm.
47693-03	38x38	36x36	3
47693-05	38x38	36x36	5
47693-10	37x37	36x36	10
47693-15	37x37	36x36	15

To produce perfect layers. – Per creare stratificazioni precise.



PE

ABS

SS

Mini guitar

Chitarra mini

Pralinenschneider Mini

Mini-guitare

Mini guitarra

art.	dim. cm.
47692-03	44,5x33,5x14

Cutting frame 22 mm., s/s plate, plastic spatula, 3 spare wires, 2 spanners. Do not use for frozen pies, chocolate bars or generally hard paste. Cutting place 25x28 cm. – Telaio di taglio 22 mm., piatto inox, spatola plastica, 3 fili di ricambio, 2 chiavi. Non usare per torte congelate, tavolette di cioccolato, impasti duri in genere. Piano di taglio 25x28 cm.



SS

Guitar

Chitarra

Pralinenschneider

Guitare simple

Guitarra

art.	dim. cm.	Cut/Taglio	Kg.
47692-11	53x45x16	mm 360x420	16

Construction in PE, PS and s/steel frames. Includes s/s plate, spatula, 3 spare threads, 2 fixing keys, 3 frames 22,5-30-45 mm. – Costruzione in PE, PS e telai inox. Incl piatto inox, racla, 3 fili ricambio, 2 chiavi di fissaggio, 3 telai da 22,5-30-45 mm.



SS

Double guitar

Chitarra doppia

Pralinenschneider, doppelt

Guitare double

Guitarra doble corte

art.	dim. cm.	Cut/Taglio	Kg.
47692-22	50x48x15	mm 360x350	19,6

Construction in aluminum, PS and s/steel frames. Includes s/s plate, spatula, 3 spare threads, 2 fixing keys, 3 frames 22,5-30-45 mm. – Costruzione in alluminio, PS e telai inox. Incl piatto inox, racla, 3 fili ricambio, 2 chiavi di fissaggio, 3 telai da 22,5-30-45 mm.



SS

Guitar

Chitarra

Pralinenschneider

Guitare simple

Guitarra

art.	dim. cm.	Cut/Taglio	Kg.
47692-25	60x40x11	mm 380x400	24

Construction in aluminum, s/steel frames. Includes s/s plate, spatula, maintenance kit, 3 frames 22,5-30-45 mm. – Costruzione in alluminio, telai inox. Incl piatto inox, racla, kit assistenza, 3 telai da 22,5-30-45 mm.





SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

art.	Ø cm.	l. cm.	wheels
47820-05	5,5	24	5
47820-07	5,5	24	7

Plain wheels. – Rotelle lisce.



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

art.	Ø cm.	l. cm.	wheels
47821-05	5,5	24	5
47821-07	5,5	24	7

Fluted wheels. – Rotelle ondulate.



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

art.	Ø cm.	l. cm.	wheels
47822-05	5,5	28	5x2
47822-07	5,5	28	7x2

Plain wheels. – Rotelle lisce.



SS

Pastry wheel, plain

Rotella taglia pasta liscia

Teigrädchen, glatt

Roulette à pâte lisse

Ruleta cortapasta

art.	Ø cm.	l. cm.
18325-01	5,5	18



SS

Pastry wheel, fluted

Rotella taglia pasta ondulata

Teigrädchen, gewellt

Roulette à pâte cannelée

Ruleta cortapasta acanalada

art.	Ø cm.	l. cm.
18325-02	5,5	18



SS

Double pastry wheel

Rotella taglia pasta lama doppia

Teigrädchen, glatt u. gewellt

Roulette à pâte double

Ruleta cortapasta doble

art.	Ø cm.	l. cm.
18325-03	5,5	18



Cutting roller, POM

Rullo tagliapasta, POM

Rollmesser, POM

Rouleau à lamelles, POM

Rodillo, POM

art.	cm.
47026-06	6



Spiked roller, POM

Rullo bucafoglia, POM

Stipprolle, POM

Pique-pâte, POM

Rodillo, POM

art.	cm.
47024-06	6,0
47024-10	11,5



Cutting roller, POM

Rullo per losanghe, POM

Rollmesser, POM

Rouleau à losanges, POM

Rodillo a rombos, POM

art.	cm.
47025-06	6,0
47025-10	11,5





SS

Spiked roller

Rullo buca sfoglia
Stipprolle
Pique-pâte
Rodillo

art.	cm.
47028-12	12



SS

Cutting roller

Rullo per losanghe
Rollmesser
Rouleau à losanges
Rodillo a rombos

art.	cm.
47029-12	12



PP

SS

Croissant cutter

Taglia croissants
Dreieckschneidewalze
Coupe-croissants
Cortador para croissants

art.	dim. cm.
47027-11	18x20
47027-12	18x14
47027-14	9,7x21
47027-15	18x20 2x
47027-16	18x20 3x



PP

Cake marker

Segnaporzioni
Tortenteiler
Diviseur à tarte
Marcador de tartas

art.	Ø cm.	por.
47032-10	26,5	10
47032-20	26,5	20

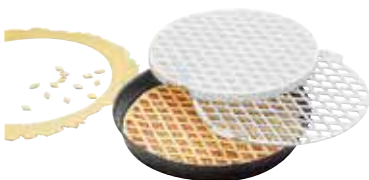


PP

Cake marker, double-sided

Segnaporzioni, doppio
Tortenteiler, doppelseitig
Diviseur à tarte, double
Marcador de tartas, doble

art.	Ø cm.	por.
47033-08	18	8-12
47033-12	26,5	12-18
47033-14	26,5	14-18



PS

Stencil for grating pastry

Stampo decora crostate
Gitterstempel
Empreinte pour grille de pâte
Molde tortas

art.	Ø cm.
47030-30	30

**Rolling pin, non-stick coated**

Rullo antiaderente
Rollwalze mit Antihaftbeschichtung
Rouleau avec revêtement anti-adhésif
Rodillo amasador anti-adherente

art.	Ø cm.	l. cm.
47035-40	5,5	20
47035-48	6,5	25



W

Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.
47036-30	9	30
47036-35	9	35
47036-40	9	40
47036-45	9	45
47036-50	9	50
47036-60	9	60



W

Rolling pin

Rullo

Rollwalze

Rouleau

Rodillo amasador

art.	Ø cm.	l. cm.
47038-50	9	50
47038-60	7	60



PE

Rolling pin

Rullo

Rollwalze

Rouleau

Rodillo amasador

art.	Ø cm.	l. cm.
47037-30	8	30
47037-40	8	40



PE

Rolling pin

Rullo

Rollwalze

Rouleau

Rodillo amasador

art.	Ø cm.	l. cm.
47034-23	2,5	23
47034-51	5,0	50



W

Rolling pin

Rullo

Rollwalze

Rouleau

Rodillo amasador

art.	Ø cm.	l. cm.
47034-52	5	50



SS

Rolling pin

Rullo

Rollwalze

Rouleau

Rodillo amasador

art.	Ø cm.	l. cm.
47034-50	5	50



Pastry brush

Pennello per alimenti

Kuchenpinsel

Pinceaux à pâtissier

Pincel de cocina

art.	cm.	U. Pack
47644-30	3	1
47644-40	4	1
47644-50	5	1
47644-60	6	1
47644-70	7	1



Pastry brush

Pennello per alimenti

Kuchenpinsel

Pinceaux à pâtissier

Pincel de cocina

art.	cm.	U. Pack
47642-30	3,0	6
47642-40	4,0	6
47642-50	5,0	6
47642-60	6,0	6
47642-70	7,5	6

Synthetic bristles. Resistant up to 120°C and dishwasher safe. – Setole sintetiche. Resistente fino a 120°C e lavabile in lavastoviglie.

Plastic handle, stainless steel ferrule. – Manico plastica, ghiera inox.



**Pastry brush non-stick coated bristles**

Pennello setole antiaderenti
Pinsel, antihafbeschichtete Borsten
Pinceau poils anti-adhérentes
Pincel cerdas antiadherentes

art.	cm.	U. Pack
47640-25	2,5	1
47640-35	3,5	1
47640-50	5,0	1
47640-59	6,0	1

Nylon bristles. Heat resistant up to +150°C. –
Setole nylon. Resistente al calore fino a +150°C.



PA

Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack
47645-40	4	6
47645-60	6	6
47645-75	7,5	6

Natural bristles. – Setole naturali.



PA

Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack
47646-40	4	6
47646-60	6	6
47646-75	7,5	6

Polyester bristles. – Setole in poliestere.



PP

Set 10 dough scrapers

Set 10 raschietti
Teigschaber, 10 Stk.
Set 10 raclettes
Conjunto 10 rasquetas

art.	dim. mm.
47621-01	216x128



PP

Set 10 dough scrapers

Set 10 raschietti
Teigschaber, 10 Stk.
Set 10 raclettes
Conjunto 10 rasquetas

art.	dim. mm.
47621-02	120x86



PP

Set 10 dough scrapers

Set 10 raschietti
Teigschaber, 10 Stk.
Set 10 raclettes
Conjunto 10 rasquetas

art.	dim. mm.
47621-03	120x88



PP

Set 10 dough scrapers

Set 10 raschietti
Teigschaber, 10 Stk.
Set 10 raclettes
Conjunto 10 rasquetas

art.	dim. mm.
47621-04	121x81



PP

Set 10 dough scrapers

Set 10 raschietti
Teigschaber, 10 Stk.
Set 10 raclettes
Conjunto 10 rasquetas

art.	dim. mm.
47621-05	148x99



PP

Set 10 decorating combs

Set 10 pettini decoratori
Dekorationskamm, 10 Stk
Set 10 peignes à decor
Conjunto 10 peines decoradores

art.	dim. mm.
47621-06	145x99



PP

Set 10 decorating combs

Set 10 pettini decoratori
Dekorationskamm, 10 Stk
Set 10 peignes à decor
Conjunto 10 peines decoradores

art.	dim. mm.
47621-07	110x80



PP

Set 10 decorating combs

Set 10 pettini decoratori
Dekorationskamm, 10 Stk
Set 10 peignes à decor
Conjunto 10 peines decoradores

art.	dim. mm.
47621-08	216x128



SS

Set 3 decorating combs

Set 3 pettini decoratori
Dekorationskamm, 3 Stk
Set 3 peignes à decor
Conjunto 3 peines decoradores

art.	dim. mm.
47625-03	100x100



SS

Sugar dredger

Spargi zucchero

Zuckerstreuer

Glacière à sucre

Dosificador para azúcar

art.	Ø cm.	h. cm.
47022-12	7	9



PE

Moisture bottle

Flacone per bagne

Sprühflasche

Bouteille à puncher

Frasco nebulizador

art.	dim. cm.	lt.
47679-10	10x5,6x27,5	1



HDPE

Spraying bottle

Flacone nebulizzatore

Sprühflasche

Bouteille à puncher spray

Frasco nebulizador

art.	dim. cm.	lt.
47679-11	7x7x30	1



SS

Flour sifter

Setaccio farina

Einhand-Drücksieb

Tamiseur farine

Tamiz para harina

art.	Ø cm.	gr.
42607-05	12	500



Icing sugar sieve

Setaccio per zucchero a velo

Sieb für Puderzucker

Tamis à sucre glace

Cedazo para azúcar glas

art.	Ø cm.	h. cm.
47614-25	23	8



Sieve for flour

Setaccio rete farina

Sieb für Mehl

Tamis pour farine

Cedazo para harina

art.	Ø cm.	h. cm.
47615-25	23	8



Flour brush

Spazzola per farina

Mehlbürste

Brosse à pétrin

Cepillo para harina

art.	cm.
42614-21	30



NEW

Brush

Spazzola

Bürste

Brosse

Cepillo

art.	dim. cm.
42614-40	40x4

Wood, natural bristles. – Legno, setole naturali.



NEW

Brush

Spazzola

Bürste

Brosse

Cepillo

art.	dim. cm.
42614-24	24x7,5

Plastic, polyester bristles. – Plastica, setole poliestere.



NEW

Brush

Spazzola

Bürste

Brosse

Cepillo

art.	dim. cm.
42614-14	14,5x5,5

Wood, steel bristles. – Legno, setole acciaio.



SS

Display tray

Vassoio espositore

Auslegeplatte

Plat patissier

Bandeja pastelería

art.	dim. cm.
47075-20	20x16x1
47075-30	30x21x1
47075-45	45x34x1



SS

Display tray

Vassoio espositore

Auslegeplatte

Plat patissier

Bandeja pastelería

art.	dim. cm.
42533-23	23x16,5x0,5
42533-26	26x19,5x0,5
42533-31	31x24x0,5
42533-36	36x28,5x0,5
42533-40	40x32,5x0,5

**Display tray, aluminum**

Vassoio espositore, alluminio
Ausstellblech, Aluminium
Plat patissier, alu

Bandeja pastelería, aluminio

art.	dim. cm.
47070-37	40x25x2
47070-48	48x32x2
47070-60	60x40x2

Heat resistant up to 230°C. – Resistente al calore fino a 230°C.



SS

Display tray

Vassoio espositore
Auslegeplatte
Plat patissier

Bandeja pastelería

art.	dim. cm.
47074-01	30x20x1,5
47074-02	40x10x1,5
47074-03	40x20x1,5
47074-04	40x30x1,5



SS

Display tray

Vassoio espositore
Auslegeplatte
Plat patissier

Bandeja pastelería

art.	dim. cm.
47074-05	50x10x1,5
47074-06	60x6x1,5
47074-07	60x10x1,5
47074-08	60x20x1,5

**Baking paper, microperforated**

Carta Forno Microforata
Backpapier, microperforiert
Feuille de cuisson, microperforé
Papel de horno, microperforado

art.	dim. cm.	pcs/pz
47682-40	59,2x39,2	200

Ideal for baking all leavened pastries, but also shortcrust pastry and meringues, it guarantees perfect baking in less time than traditional baking paper. Thanks to the micro-perforation, steam escapes faster during baking. This ensures a better passage of air, which also cools the products faster than with conventional baking paper. – Ideale per la cottura di tutte le paste lievitate, ma anche di bignè, pasta frolla, biscotti, pasta sfoglia e meringhe. Garantisce una cottura perfetta in minor tempo rispetto alla carta forno tradizionale. Durante la cottura, la microforatura permette al vapore acqueo di fuoriuscire più velocemente garantendo così un miglior passaggio dell'aria. Anche il raffreddamento dei prodotti è più rapido.

**Baking paper, siliconized**

Carta da forno siliconata
Backtrennfolie, silikonisiert
Feuille de cuisson, siliconée
Papel de horno siliconado

art.	dim. cm.	pcs/pz
47682-53	53x32,5	500
47682-60	60x40	500

Artificial parchment, bleached, g/m²: 41,0, both sides siliconized, reusable, for all kinds of dough. – Pergamena artificiale, sbiancata, g/m²: 41,0, siliconata fronte/retro, riutilizzabile, idonea per tutti i tipi di pasta.

**Baking paper, PTFE coated**

Carta da forno, rivestimento PTFE
Backtrennfolie, PTFE-beschichtet
Feuille de cuisson, revêtement PTFE
Papel de horno anti-adherente

art.	dim. cm.	U. Pack
47681-60	60x40	10

Fiberglass tissue coated on both sides, can be used up to 500 times, tear-proof. Carefully dry after use. – Tessuto fibra di vetro rivestito fronte/retro, resistente alla trazione, antiaderente, riutilizzabile più di 500 volte. Asciugare dopo l'uso.

**Baking sheet, silicone, microperforated**

Tappeto silicone microforato
Silikonbackmatte, microperforiert
Tapis cuisson en silicone, microperforé
Tapete de cocción silicona, microperforado

art.	GN	dim. cm.
47691-53	1/1	53x32,5
47691-64	-	60x40



Baking sheet, silicone

Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona

art.	GN	dim. cm.
47689-53	1/1	53x32,5
47689-60	-	60x40



SILPAT Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona

art.	GN	dim. cm.
47680-40	-	40x30
47680-53	1/1	53x32,5
47680-60	-	60x40



SILPAIN Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

art.	GN	dim. cm.
47685-53	1/1	53x32,5
47685-60	-	60x40



ROUL'PAT Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

art.	dim. cm.
47688-60	60x40



Baking beans, ceramic

Noccioli di cottura, ceramica
Blindbackkugeln, Keramik
Noyaux de cuisson, céramique
Núcleos de cocción, cerámica

art.	Kg.
47011-01	1



Sheets, PET

Fogli
Blätter
Feuilles
Hojas

art.	my	dim. cm.	pcs/pz
47131-30	90	30x30	50
47131-60	90	60x40	50

Ribbons and sheets to coat molds, to make and unmold single portions and mignons. Non-stick for food use. Suitable for cooling in blast chiller, freezer and fridge, not suitable for cooking. Extra transparent, super resistant. – Nastri e fogli per rivestire stampi, per realizzare e sformare monoporzioni e mignon. Antiaderenti per uso alimentare. Adatti al raffreddamento in abbattitore, congelatore e frigo, non adatti alla cottura. Extra trasparenti, super resistenti.



Cake ribbon, PET

Nastro per dolci
Tortenrandband
Ruban pâtissier
Cinta para tartas

art.	my	h. cm.	mt.
47130-25	90	2,5	305
47130-30	90	3,0	305
47130-35	90	3,5	305
47130-40	90	4,0	305
47130-45	90	4,5	305
47130-50	90	5,0	305
47130-55	90	5,5	305
47130-60	90	6,0	305



SS

Tart ring

Anello per torte

Tortenring

Cercle à tarte

Anillo para tartas

art.	Ø cm.	h. cm.
47533-07	7	2
47533-08	8	2
47533-09	9	2
47533-10	10	2
47533-12	12	2
47533-14	14	2
47533-16	16	2
47533-18	18	2
47533-20	20	2
47533-22	22	2
47533-24	24	2
47533-26	26	2
47533-28	28	2
47533-30	30	2



SS

Tart ring

Anello per torte

Tortenring

Cercle à tarte

Anillo para tartas

art.	Ø cm.	h. cm.
47530-14	14	3,5
47530-16	16	3,5
47530-18	18	3,5
47530-20	20	3,5
47530-22	22	3,5
47530-24	24	3,5
47530-26	26	3,5
47530-28	28	3,5
47530-30	30	3,5



SS

Mousse ring

Anello per mousse

Schaumspeisenring

Cercle à mousse

Anillo para mousse

art.	Ø cm.	h. cm.
47532-06	6,0	4,0
47532-07	7,5	4,0
47532-08	8,0	4,5
47532-12	12,0	4,5
47532-14	14,0	4,5
47532-16	16,0	4,5
47532-18	18,0	4,5
47532-20	20,0	4,5
47532-22	22,0	4,5
47532-24	24,0	4,5
47532-26	26,0	4,5



SS

Ice cream cake ring

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

art.	Ø cm.	h. cm.
47534-07	7	9
47534-08	9	9
47534-10	9	11



SS

Ice cream cake ring

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

art.	Ø cm.	h. cm.
47534-00	8	6
47534-01	10	6



SS

Ice cream cake ring

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

art.	Ø cm.	h. cm.
47534-06	6	6
47534-16	16	6
47534-18	18	6
47534-20	20	6
47534-22	22	6
47534-24	24	6
47534-26	26	6
47534-28	28	6



SS

Cake setting ring, flexible

Anello regolabile, flessibile

Tortenring, verstellbar, flexible

Cercle à tarte réglable, flexible

Anillo ajustable, flexible

art.	Ø cm.	h. cm.
47529-07	16,5>32	8

MICROPERFORATED CAKE RINGS
FASCE MICROFORATE

SS



The micro-holes allow to support the edges of the cake avoiding to collapse during cooking. They also allow to expel the moisture from the dough, obtaining a perfect and always crispy cooking.

I microfori permettono di sostenere i bordi della torta evitandone il collasso in cottura. Consentono inoltre di espellere l'umidità, ottenendo una cottura sempre perfetta e croccante.



Cake ring, microperforated

Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé

Anillo tarta microperforado

art.	Ø cm.	h. cm.
47510-07	7	3,5
47510-09	9	3,5
47510-11	11	3,5
47510-13	13	3,5
47510-15	15	3,5
47510-17	17	3,5
47510-19	19	3,5
47510-21	21	3,5
47510-23	23	3,5
47510-25	25	3,5
47510-27	27	3,5
47510-29	29	3,5
47510-31	31	3,5



Cake ring, microperforated

Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé

Anillo tarta microperforado

art.	Ø cm.	h. cm.
47511-07	7	2
47511-09	9	2
47511-11	11	2
47511-13	13	2
47511-15	15	2
47511-17	17	2
47511-19	19	2
47511-21	21	2
47511-23	23	2
47511-25	25	2
47511-27	27	2
47511-29	29	2
47511-31	31	2



Cake ring, microperforated

Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé

Anillo tarta microperforado

art.	dim. cm.	h. cm.
47512-07	7x7	3,5
47512-09	9x9	3,5
47512-11	11x11	3,5
47512-13	13x13	3,5
47512-15	15x15	3,5
47512-17	17x17	3,5
47512-19	19x19	3,5
47512-21	21x21	3,5
47512-23	23x23	3,5
47512-25	25x25	3,5
47512-27	27x27	3,5
47512-29	29x29	3,5
47512-31	31x31	3,5



SS

Extensible frame

Telaio regolabile
Backrahm, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	cm.	h. cm.
47526-05	30x30>57x56	5



SS

Extensible frame

Telaio regolabile
Backrahm, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	cm.	h. cm.
47528-05	19x28>34x54	5



SS

Extensible heart frame

Telaio cuore regolabile
Herz-Backrahm, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	cm.	h. cm.
47542-00	14,5>26,5	5





SS

Rectangle
Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.
47527-55	55x35,5x4,5



SS

Rectangle
Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.
47546-18	18x58x5
47546-30	30x40x5
47546-40	40x60x5



SS

Square
Quadrato
Viereck
Carré
Cuadrado

art.	dim. cm.
47548-02	10x10x4,5
47548-03	18x18x4,5
47548-04	20x20x4,5
47548-05	22x22x4,5



SS

Rounded square
Quadrato bombato
Viereck, konvex
Carré arrondi
Cuadrado abombado

art.	dim. cm.
47541-02	10x10x4,5
47541-03	18x18x4,5
47541-04	20x20x4,5



SS

Oval
Ovale
Oval
Ovale
Oval

art.	dim. cm.
47547-22	24,5x20x4
47547-26	30x23x4
47547-30	33x26,5x4



SS

Comma
Virgola
Komma
Virgule
Coma

art.	Ø cm.	h. cm.
47544-20	20	4
47544-25	25	4
47544-30	30	4



SS

Heart
Cuore
Herz
Coeur
Corazón

art.	Ø cm.	h. cm.
47542-18	18	4
47542-20	20	4
47542-22	22	4
47542-24	24	4
47542-26	26	4



SS

Triangle
Triangolo
Dreieck
Dreieck
Triangle
Triángulo

art.	Ø cm.	h. cm.
47540-02	12	4,5
47540-03	20	4,5
47540-04	22	4,5
47540-05	24	4,5



SS

Triangle
Triangolo
Dreieck
Dreieck
Triangle
Triángulo

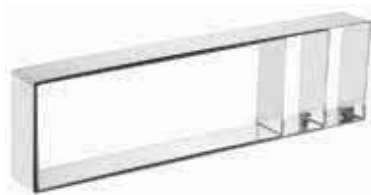
art.	Ø cm.	h. cm.
47538-23	23	4
47538-26	26	4



SS

Rectangle
Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.
47546-41	25x9x4
47546-42	30x9,1x4
47546-43	35x9,2x4



SS

Rectangle
Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.
47546-51	25x9x5
47546-52	30x9,1x5
47546-53	35x9,2x5



SS

Pyramid
Piramide
Pyramide
Piramide
Pirámide

art.	dim. cm.	h. cm.
47535-17	17x17	12
47535-19	19x19	13



SS

Half sphere
Semi-sfera
Halbkugel
Demi-sphère
Semiesfera

art.	Ø cm.	h. cm.
47536-20	20	10



SS

Crème caramel
Crème caramel
Crème caramel
Crème caramel
Molde para flan

art.	Ø cm.	h. cm.	ml.
41660-10	7	5	150
41660-15	7	6	180



STAINLESS STEEL MOLDS STAMPI INOX

SS



For geometric baking, perfect for making travel cakes and other baked desserts. Stainless steel molds with tubular insert, easily removable after baking in order to fill the cakes also with non-baked fillings.

Stampi in acciaio inox per cottura geometrica, per realizzare travel cake ed altri dolci da forno. Inserto tubolare facilmente estraibile dopo la cottura, per consentire la farcitura del dolce anche con ripieni non da forno.



Travel cake carré short
Mold Mm 103x190 H 70

art.	dim. mm.	ml.
47659-20	80x150x69	850



Travel cake carré
Mold Mm 82x290 H 64

art.	dim. mm.	ml.
47659-21	60x250x60	900



Travel cake triangle
Mold Mm 88x290 H 85

art.	dim. mm.	ml.
47659-22	82x250x80	890



Travel cake round
Mold Ø Mm 82 H 290

art.	Ø mm.	h. mm.	ml.
47659-24	78	250	1050



Travel cake dual
Mold Mm 255x84 H 62

art.	Cake	dim. mm.	ml.
47659-26	block	250x60x60	900
47659-26	oval	250x60x60	790

Two shapes in one mold: Block & Oval. Thanks to the insert you can make either rectangular and oval cakes. – Due forme con uno stampo: Block & Oval. Grazie all'inserto si può realizzare sia il cake rettangolare che ovale.



Travel cake cube
Mold Mm 103x86 H 83

art.	dim. mm.	ml.
47659-25	80x80x80	510



Travel cake cube
Mold Mm 97x77x72

art.	dim. mm.	ml.
47659-35	70x70x70	342

NEW



Travel cake twelve
Mold Mm 128x114x93

art.	dim. mm.	ml.
47659-36	112x106x90	510

NEW



Travel cake cylinder
Mold Mm 84x66x62

art.	dim. mm.	ml.
47659-33	60x60	170

NEW



Travel cake cube
Mold Mm 392x70x75

art.	dim. mm.	ml.
47659-31	60x60x60	220 x5

NEW



Travel cake cylinder
Mold Mm 392x70x75

art.	dim. mm.	ml.
47659-32	60x60	170 x5

NEW



Piepan, aluminum
Tortiera, alluminio
Tortenform, Aluminium
Tourtière, alu
Molde, aluminio

art.	Ø cm.	h. cm.
16940-28	28	5,0
16940-32	32	5,5
16940-36	36	6,0
16940-40	40	6,5



Savarin tin, aluminum
Ciambella, alluminio
Savarinform, Aluminium
Moule à savarin, alu
Molde para savarin, aluminio

art.	Ø cm.	h. cm.	U. Pack
47060-06	6,0	2,5	3
47060-07	7,5	3,0	3
47060-09	9,0	3,5	3
47060-10	10,0	3,5	3
47060-12	12,0	5,5	3
47060-14	14,0	5,5	3
47060-16	16,0	5,5	3
47060-18	18,0	6,5	3
47060-20	20,0	6,5	3
47060-22	22,0	6,5	3
47060-24	24,0	8,5	3
47060-26	26,0	8,5	3
47060-30	30,0	8,5	3



Pandoro mold, aluminum
Stampo pandoro, alluminio
Pandoro-Form, Aluminium
Moule à pandoro, aluminium
Molde pandoro, aluminio

art.	Ø cm.	h. cm.	gr.
47063-01	10,8	8,0	100
47063-02	16,5	13,0	250
47063-05	19,5	14,5	500
47063-07	20,5	15,5	750
47063-10	23,0	17,0	1000



Gugelhupf, aluminum
Stampo americano, alluminio
Gugelhupfform, Aluminium
Moule à gugelhupf, alu
Molde gugelhupf, aluminio

art.	Ø cm.	h. cm.
47062-18	18	10,5
47062-20	20	11,0
47062-22	22	12,0



Plumcake, aluminum
Plumcake, alluminio
Plumcake, Aluminium
Plumcake, alu
Molde para plumcake, aluminio

art.	dim. cm.
47064-18	18x80x6
47064-22	22x90x7
47064-26	26x10x8
47064-30	30x11x9



Beaker shaped tin, aluminum
Stampo per babà, alluminio
Timbalforn, Aluminium
Moule à dariole, alu
Molde, aluminio

art.	Ø cm.	h. cm.	U. Pack
47066-03	3	3,5	10
47066-04	4	4,5	10
47066-05	5	5,5	10
47066-06	6	6,0	10
47066-07	7	7,0	10
47066-08	8	8,0	10



Crème caramel, aluminum
Crème caramel, alluminio
Crème caramel, Aluminium
Crème caramel, alu
Molde crème caramel, aluminio

art.	Ø cm.	h. cm.	U. Pack
41659-06	6	4,8	6
41659-07	7	5,0	6
41659-08	8	5,3	6



Cassata mold, aluminum
Stampo cassata, alluminio
Cassataform, Aluminium
Moule à cassata, alu
Molde para cassata, aluminio

art.	Ø cm.	h. cm.
47068-12	12	10
47068-15	15	12



Zuccotto mold, aluminum
Stampo per zuccotto, alluminio
Zuccottoform, Aluminium
Moule à zuccotto, alu
Molde para zuccotto, aluminio

art.	Ø cm.
47069-10	10
47069-12	12
47069-14	14
47069-16	16
47069-18	18
47069-20	20



MODULAR SYSTEM BASE=LID EXTENSIBLE HEIGHT SISTEMA MODULARE BASE=COPERCHIO ALTEZZA ESTENSIBILE



Modular system, the base and lid are the same element and due to the extender insert it is possible to increase capacity. Equipped with rotation system that allows steam to escape. On request dimensions 80x80 cm.

Sistema modulare, base e coperchio sono lo stesso elemento e grazie all'inserto estensore è possibile aumentare la capacità. Provvisto di sistema rotabile, per la fuoriuscita del vapore. A richiesta nelle dimensioni 80x80 cm.



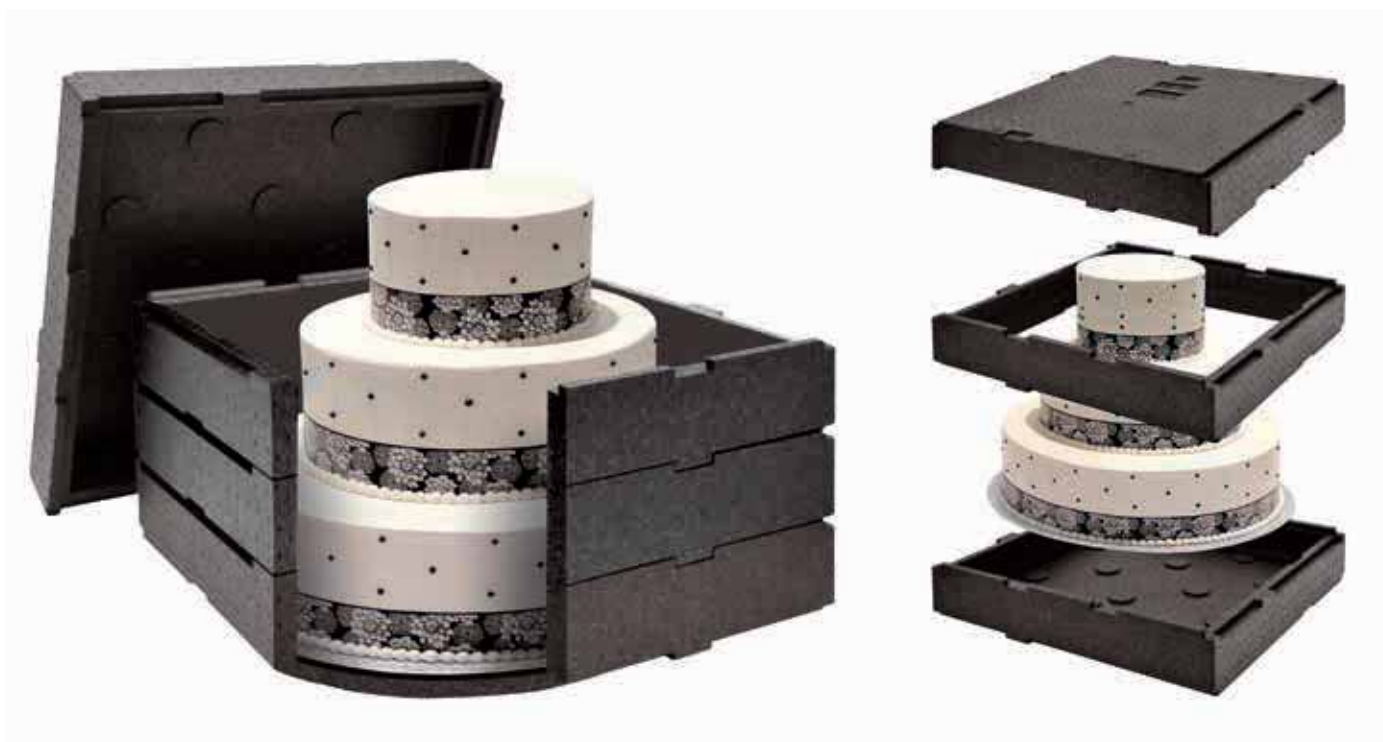
Base and lid
Base e coperchio
Basis und Abdeckung
Base et couvercle
Base y tapa

art.	cm. ext.	cm. int.
44975-50	57x57x9,5	51x51x6,3



Extender
Estensore
Aufsatz
Réhausse
Extensión

art.	cm. ext.	cm. int.
44975H50	57x57x9,5	51x51x7,5x9,5



NON STICK CAKE MOLDS TORTIERE ANTIADERENTI

PASTRY
PASTICCERIA



Wash the mold before the first use. Slightly grease inside surface with oil, butter or margarine before baking. Allow cake to cool down a little before removing from the mold. For the cleaning, hand-wash with dish soap and dry the mold immediately after washing. Use only in traditional ovens (no microwave). Do not use sharp objects or others metal tools which could damage the pan surface. Do not use on a flame or other direct heat source, including stove tops. Do not exceed 230°C. Non-stick coating PFOA free.

Lavare lo stampo prima di utilizzarlo la prima volta. Ungere leggermente l'interno con olio, burro o margarina prima di infornare. Prima di sformare, lasciare raffreddare per qualche minuto. Lavare a mano con detersivi liquidi ed asciugare lo stampo immediatamente dopo. Utilizzare esclusivamente in forni tradizionali (no microonde). Non utilizzare oggetti appuntiti, polveri abrasive o pagliette metalliche che possano rigare la superficie degli stampi. Evitare il contatto con fonti di calore dirette o fiamma libera. Non superare la temperatura massima di 230°C. Rivestimento antiaderente privo di PFOA.



Pine mold

Tortiera pino
Tannenbaumform
Tourtière pin
Molde pino

art.	dim. cm.
47005-24	17x24x8,5



Star mold

Tortiera stella
Sternform
Tourtière étoile
Molde estrella

art.	dim. cm.
47006-25	25x25x4,5



Crispy tart pan

Tortiera forata
Tortenform, gelocht
Tourtière perforée
Molde perforado

art.	Ø cm.	h. cm.
41729-30	29/27	1,5
41729-34	33/30	1,5



Round cake tin

Tortiera tonda
Tortenform, rund
Tourtière ronde
Molde redondo

art.	Ø cm.	h. cm.	U. Pack
47739-12	12	2,1	6
47739-24	24	2,3	1
47739-28	28	2,3	1
47739-32	32	2,5	1



Round cake tin

Tortiera tonda
Tortenform, rund
Manqué rond uni
Molde redondo

art.	Ø cm.	h. cm.
47710-12	12	3,0
47710-16	16	4,0
47710-20	20	4,5
47710-24	24	5,0
47710-28	28	5,0
47710-32	32	5,5



Round mold, fluted edges

Tortiera festonata
Runde Obsttortenform
Tourtière ronde bord cannelé
Molde rizado

art.	Ø cm.	h. cm.
47709-20	20	2,5
47709-24	24	2,5
47709-28	28	2,5
47709-32	32	2,5



Round mold, fluted, loose bottom

Tortiera festonata, fondo mobile
Tortenform, gewellter Rand, Hebeboden
Tourtière cannelée, fond amovible
Molde acanalado, rizado, fondo desmontable

art.	Ø cm.	h. cm.
47712-20	20	2,5
47712-24	24	2,5
47712-28	28	2,5
47712-32	32	2,5



Savarin tin

Ciambella
Savarinform
Moule pour savarin
Molde Savarin

art.	Ø cm.	h. cm.	U. Pack
47711-08	8	2,0	6
47711-12	12	2,5	6
47711-22	22	4,5	1
47711-24	24	5,0	1
47711-26	26	6,2	1



Trois Frères cake ring

Tortiera trois frères
Frankfurter Kranzform
Tourtière trois frères
Molde trois frères

art.	Ø cm.	h. cm.
47713-22	22	5,5



Gugelhupf cake pan

Stampo americano
Gugelhupfform
Moule à gugelhupf
Molde gugelhupf

art.	Ø cm.	h. cm.
47705-22	22	10



Loaf pan

Tortiera rettangolare
Königskuchenform
Cake embouti
Molde rectangular

art.	dim. cm.
47714-26	26x9,5x7,5
47714-28	28x10x7,5



Rectangular mold, loose plate bottom

Tortiera, fondo mobile
Backform, gerippt, Hebeboden
Tourtière cannelée, fond amovible
Molde fondo desmontable

art.	dim. cm.
47717-35	35x11x2,5



Square mold, fluted, loose bottom

Tortiera festonata, fondo mobile
Tortenform, gewellter Rand, Hebeboden
Tourtière carrée, cannelée, fond amovible
Molde cuadrado, rizado, fondo desmontable

art.	dim. cm.
47738-23	23x23x2,5



Baking mold Daisy

Tortiera margherita
Margheriten-Backform
Moule à marguerite
Molde margarita

art.	Ø cm.	h. cm.
47718-20	20	6



Round mold, fluted, loose bottom

Tortiera festonata, fondo mobile
Tortenform, gewellter Rand, Hebeboden
Tourtière cannelée, fond amovible
Molde acanalado, fondo desmontable

art.	Ø cm.	h. cm.	U. Pack
47719-10	10	3	6
47719-24	25	5	1



Round mold, fluted, loose bottom

Tartelletta festonata, fondo mobile
Runde, gewellte Tortellets, Hebeboden
Tartelette ronde cannelée, fond amovible
Molde redondo rizado, fondo desmontable

art.	Ø cm.	h. cm.	U. Pack
47758-10	10	1,8	6
47758-12	12	2,0	6



Charlotte mold

Charlotte
Charlotte-Form
Charlotte
Molde Charlotte

art.	Ø cm.	h. cm.	U. Pack
47734-18	18	10	6



Bavarois mold

Bavarese
Bayerische-Kuchenform
Moule Bavarois
Molde Bávaro

art.	Ø cm.	h. cm.
47735-18	18	9



Rectangular cake mold

Tortiera rettangolare
Königskuchenform
Cake évasé
Molde ensanchado

art.	dim. cm.
47733-18	18x7,5x6,5
47733-24	24x9x7,5
47733-30	30x10x8
47733-36	36x10,5x8



Folding loaf pan

Tortiera rettangolare apribile
Aufklappbare-Königskuchenform
Cake ouvrant
Molde rectangular desmontable

art.	dim. cm.
47715-30	30x10x7,5

**Loaf pan with hinges, loose bottom**

Bacinella paté con cerniera, fondo mobile
Springkastenform, Hebeboden
Pâté à charnière, fond démontable
Molde con bisagra, fondo desmontable

art.	dim. cm.
47736-30	30x8x8
47736-35	35x8x8
47736-40	40x8x8
47736-50	50x8x8

**Mini paté mold**

Stampo mini-paté
Pastetenkastenform
Mini-pâté à croûte
Molde minipaté

art.	dim. cm.
47018-30	30x4x6
47018-50	50x4x6

**Loaf pan**

Stampo carré
Königskuchenform
Cake évasé
Molde ensanchado

art.	dim. cm.
47752-21	17x9,5x5,5

**Fluted loaf pan**

Stampo carré, fondo festonato
Königskuchenform, gerippt
Cake évasé, fond cannelé
Molde ensanchado, fondo rizado

art.	dim. cm.
47753-31	31x12x5

**Baguette baking pan**

Teglia baguettes
Baguetteform
Plaque à baguettes
Placa para baguettes

art.	dim. cm.
47014-35	38x32,5x2,5

**Oval aspic mold**

Aspic ovale
Ovale Aspicform
Aspic ovale
Molde oval

art.	dim. cm.	U. Pack
47726-07	8x6x3,8	6

**Rum baba mold**

Stampo babà
Runde Babaform
Dariole embouti
Molde para babà

art.	Ø cm.	h. cm.	U. Pack
47728-06	6	6	6

**Oak leaf tart mold**

Tartelletta foglia di quercia
Törtchenform Eichenblatt
Tartelette feuille chêne
Molde pasteles

art.	Ø cm.	h. cm.	U. Pack
47759-12	12	2	6

**Savarin mold**

Tartelletta savarin
Savarinförmchen
Savarin
Molde savarin

art.	Ø cm.	h. cm.	U. Pack
47757-65	6,5	1,5	6
47757-80	8,0	2,0	6

**Oval boat mold**

Tartelletta barchetta
Schiffchenförmchen
Barquette unie
Molde barquilla

art.	dim. cm.	U. Pack
47720-06	6x2x1	6
47720-08	8x3,3x1,2	6
47720-10	10x4,3x1,3	6

**Fluted oval boat mold**

Tartelletta barchetta, festonata
Schiffchenförmchen, gerippt
Barquette, cannelée
Molde barquilla, rizado

art.	dim. cm.	U. Pack
47721-08	8x4x1,2	6
47721-10	10x4,5x1,2	6

**Round plain mold**

Tartelletta tonda
Backförmchen, rund
Tartelette ronde, unie
Molde redondo

art.	Ø cm.	U. Pack
47722-05	5	6
47722-06	6	6
47722-07	7	6
47722-08	8	6
47722-10	10	6



Round fluted mold

Tartelletta tonda festonata
Backförmchen, rund, gerippt
Tartelette ronde, cannelée
Molde redondo, rizado

art.	Ø cm.	U. Pack
47723-05	5	6
47723-06	6	6
47723-07	7	6
47723-08	8	6
47723-10	10	6
47723-12	12	6



Brioche mold

Tartelletta a brioche
Bröches-Förmchen
Tartelette brioche
Molde brioche

art.	Ø cm.	U. Pack
47724-06	6	6
47724-08	8	6
47724-10	10	6
47724-11	11	6



Friand mold

Tartelletta rettangolare
Friand-Förmchen
Friand
Molde rectangular

art.	dim. cm.	U. Pack
47725-09	10x5x1,4	6



Box of small assorted molds

Scatola tartellette assortite
Satz Förmchen
Boîte petits fours, assortis
Surtido moldes

art.	pcs/pz
47730-60	60



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack
47747-03	4,5x3	6



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack
47747-06	6x3	6



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	h. cm.	U. Pack
47747-10	4,0	1,0	6
47747-11	3,5	1,4	6



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	U. Pack
47747-01	4,5	6



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack
47747-04	3,5x3,5	6



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack
47747-07	6x3	6





Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack
47747-05	4,5x2,5	6



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack
47747-09	5x3	6



Madeleine sheet
Stampo per madeleines
Madeleine-Backblech
Plaque madeleines
Molde Madeleine

art.	dim. cm.
47731-12	26x20

Pcs/Pz 12 - 7x4,2 cm.



Madeleinette sheet
Stampo per madeleinettes
Madeleinette-Backblech
Plaque madeleinettes
Molde Madeleine

art.	dim. cm.
47732-20	39,5x12,5

Pcs/Pz 20 - 4,2x3 cm.



Cup bun pan
Stampo tartellette
Backblech
Plaque tartelettes
Molde pasteles

art.	dim. cm.
47748-35	31,5x24x1,2

Top Ø 68 - bottom Ø 45 - H 10 mm.



Snowman mold
Stampo pupazzo di neve
Schneemann-Backblech
Plaque bonhomme de neige
Molde muñeco de nieve

art.	dim. cm.
47762-23	23x5



Easter muffin pan
Stampo motivi pasquali
Ostern-Backblech
Plaque Pâque
Molde Pascua

art.	dim. cm.
47749-35	35x27x3



Egg mold
Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. cm.
47007-26	26x8,3



Easter rabbit mold
Stampo coniglietto di Pasqua
Osternhase-Backblech
Plaque lapin de Pâque
Molde conejo de Pascua

art.	dim. cm.
47764-12	12x2,6



Easter rabbit mold

Stampo coniglio di Pasqua
Osternhase-Backblech
Plaque lapin de Pâque
Molde conejo de Pascua

art.	dim. cm.
47764-28	28x5,4



Fluted springform pan

Tortiera a ciambella apribile
Savarinspringform
Moule à manqué savarin démontable
Molde savarin desmontable

art.	Ø cm.	h. cm.
47756-24	24,0	6,8
47756-26	26,0	6,5
47756-28	28,0	6,7



Springform pan

Tortiera apribile
Springform
Manqué à manqué démontable
Molde desmontable

art.	Ø cm.	h. cm.
47754-20	20,5	6,5
47754-24	24,0	6,5
47754-26	26,0	6,5
47754-28	28,0	6,7



Springform pan with 6 bottoms

Tortiera apribile, 6 fondi
Springform mit 6 Böden
Moule à manqué démontable 6 fonds
Molde desmontable, 6 fondos

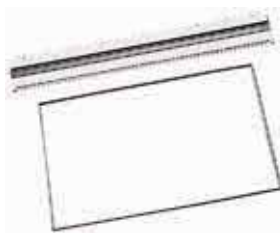
art.	Ø cm.	h. cm.
47755-26	26	6



Log mold, plastic

Stampo per tronco, plastica
Kastenform, Kunststoff
Gouttière, plastique
Molde, plastico

art.	dim. cm.
47659-01	48x6,5x6,5
47659-02	48x6,5x5
47659-04	48x5,0x4



Comb for Charlotte with frame

Pettine Charlotte con telaio
Charlotte-Kamme mit Rahmen
Peigne à Charlotte avec cadre
Peine para Charlotte con marco

art.	dim. cm.
47670-02	57x36,5



Comb with 5 rubber blades

Pettine con 5 fasce gomma
Kamm mit 5 Gummiklingen
Peigne avec 5 bandes à décor
Peine con 5 láminas de goma

art.	dim. cm.
47672-05	70x10

MONOPORTION TRAY MOLDS TEGLIE MONOPORZIONI



Tray cm. 60x40

Teglia
Blech
Plaque
Bandeja

art.	dim. mm.	pcs/pz	gr.
47651-01	Ø 44 h 25	96	20
47651-02	55x35x25	96	20
47651-03	46x46x25	96	20
47651-04	60x38x25	96	20
47651-05	58x39x25	96	20
47651-07	38x38x25	96	20



Extractor

Estrattore
Extraktor
Extracteur
Extractor

art.	dim. mm.
47656-01	Ø 44 h 25
47656-02	55x35x25
47656-03	46x46x25
47656-04	60x38x25
47656-05	58x39x25
47656-07	38x38x25



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

art.	dim. mm.
47655-01	Ø 44 h 25
47655-02	55x35x25
47655-03	46x46x25
47655-04	60x38x25
47655-05	58x39x25
47655-07	38x38x25



Tray cm. 60x40

Teglia
Blech
Plaque
Bandeja

art.	dim. mm.	pcs/pz	gr.
47652-01	Ø 67 h 40	35	75
47652-02	86x50x40	35	75
47652-03	74x71x40	35	75
47652-04	90x58x40	35	75
47652-05	88x60x40	35	75
47652-07	59x59x40	35	75



Estractor

Estrattore
Extraktor
Extracteur
Extractor

art.	dim. mm.
47658-01	Ø 67 h 40
47658-02	86x50x40
47658-03	74x71x40
47658-04	90x58x40
47658-05	88x60x40
47658-07	59x59x40



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

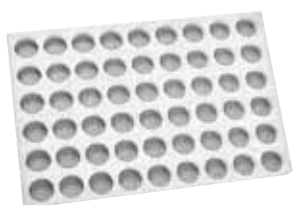
art.	dim. mm.
47657-01	Ø 67 h 40
47657-02	86x50x40
47657-03	74x71x40
47657-04	90x58x40
47657-05	88x60x40
47657-07	59x59x40

PRALINE'S SILICONE MOLDS CM 19X29 STAMPI IN SILICONE PER PRALINE CM 19X29



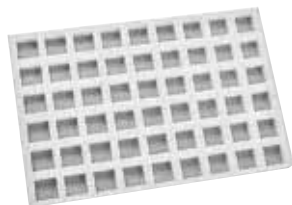
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

Pratici stampi in silicone flessibili e resistenti per creazioni dolci o salate (snack, tartufi, gelatine, praline). Ideali per realizzare grandi quantità in poco tempo. Resistono da -40° a +250°C. Utilizzabili in forno, frigorifero e abbattitore.



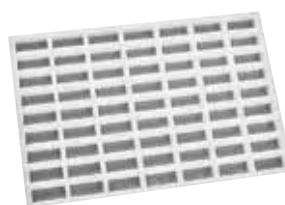
Chocoflex - psc/pz 54

art.	Ø mm.	h.
47783-01	26	14



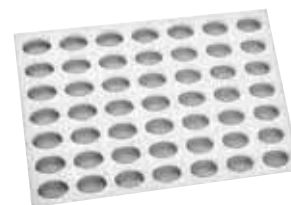
Chocoflex - psc/pz 54

art.	dim. mm.
47783-02	23x23x14



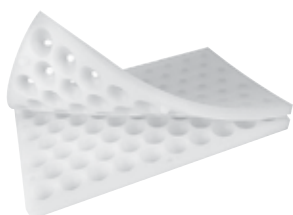
Chocoflex - psc/pz 63

art.	dim. mm.
47783-03	35x14,5x14



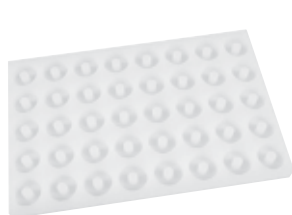
Chocoflex - psc/pz 49

art.	dim. mm.
47783-04	32x21x14



Chocoflex - psc/pz 14

art.	Ø mm.	h.
47783-11	26	14



Chocoflex - psc/pz 40

art.	Ø mm.	h.
47783-12	30-10	12



Chocoflex - psc/pz 15

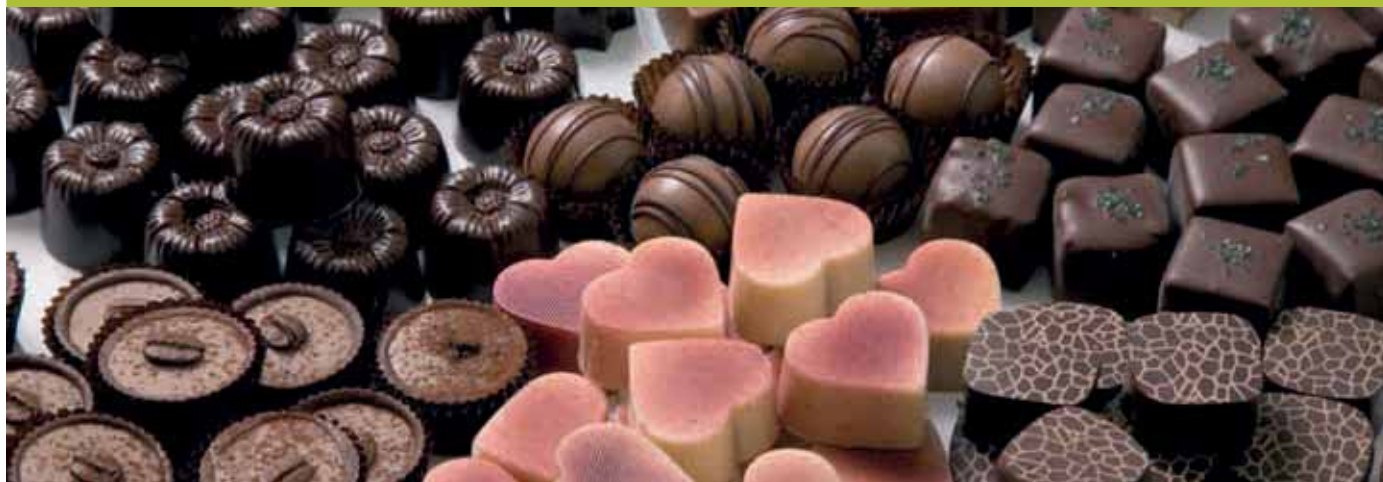
art.	dim. mm.
47783-13	90x30x19



Chocoflex - psc/pz 15

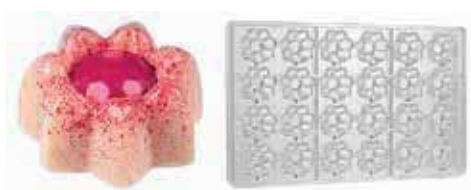
art.	dim. mm.
47783-14	90x30x19

CHOCOLATE CIOCCOLATO



BPA-Free chocolate molds. Mold size 17,5x27,5 cm.

Stampi cioccolato BPA-Free. Misure stampo 17,5x27,5 cm.



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.
47861-25	35	16	24	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-26	27x27x16	28	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-20	29x29x18	24	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-21	30x31x18	24	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-27	40x19x16	25	10



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-28	39,5x19x16	25	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-29	40x18x16	25	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-30	40,5x18x16	25	10



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.
47861-31	32	21	25	11



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.
47861-32	32	19,5	25	11



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-02	50x25x15	21



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-03	30x30x8	24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47861-04	35	8	24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-05	33x33x15	24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-07	39x18x15,5	30
47861-08	96x22x15,5	10



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-09	39x18x15,5	30
47861-10	96x22x17	10



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-11	39x20x16	27
47861-06	96x22x17	10



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-12	52x26x14	21



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-13	42x25x6	20



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-14	123x27x12	8



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-15	138x72x11	3



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-17	30x30x12	24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47860-18	27	17	24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47860-21	29	18	24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-24	40x42x15	15



**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-31	33x25x12	24

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-35	30	19	28

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-37	36x22x20	36

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-38	48x18,5x19	16

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-39	30x18x15	30

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-40	29	21	40

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-42	35x23x16	36

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-46	35x20x17	30

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-49	30	22	28

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-53	22x22x22	28

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-55	26x20x21	28

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-56	24	21	28

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-58	17x12x5	130

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-60	25	18,5	28

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-62	27	20	30

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-63	27	20	30

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-66	25x25x15	30

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-67	25x25x15	30



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-69	40x20x18	30



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-73	31x22x22	5x6



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-70	40x18x15	30



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-71	26x26x20	30



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-74	32x32x4	24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-70	40x18x15	30



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-75	20x20x16	28



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-81	30x18x15	30



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47860-84	26	19	35



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-85	35x22x16	35



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-95	25x25x13	24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47860-96	35	15	24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47862-31	28x28x16	28



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47862-32	24x24x18	28



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47862-33	40x42x16	15



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47862-34	41x24x20	20



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47862-36	35x23x17	24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-44	30x30x17,5	24

NEW



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-50	25x26x55	28



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-51	25x25x55	28



NEW

Chocolate/Ciocolato Praline

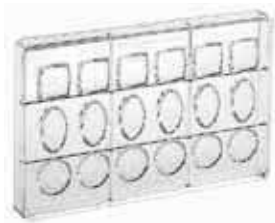
art.	dim. mm.	pcs/pz
47861-52	37x31x16	28



NEW

Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47861-53	31	22	24



NEW

Chocolate/Ciocolato Praline

art.	pcs/pz	gr.
47861-39	3x6	10



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-35	27x27x19,5	28



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-36	40x24x19	25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-37	45x31,5x15,5	16



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-38	43x27x14,5	20



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-40	38x25,5x13,5	20



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47861-42	38x38x15	15



NEW

Chocolate/Ciocolato Praline

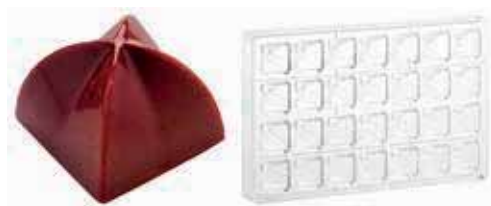
art.	dim. mm.	pcs/pz
47861-43	29x29x19	28



NEW

Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz
47861-41	32	22	24

**Chocolate/Ciocolato Praline**

art.	dim. mm.	pcs/pz
47860-89	27x27x20	28

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-97	23	29	28

**Chocolate/Ciocolato Praline**

art.	Ø mm.	h.	pcs/pz
47860-98	23	28,5	28



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz
47860-99	75x70x22	6



Chocolate mini bars/Mini barrette

art.	dim. mm.	pcs/pz
47862-38	50x26x3	16



Chocolate mini bars/Mini barrette

art.	dim. mm.	pcs/pz
47862-39	74x33x5	12

Square: 30x30 h 15 mm; Oval: 42x42 h 15 mm; Round: ø 32 h 15 mm.



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.
47870-50	140x69,5x11	3	100



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.
47870-51	138x68x11	3	100



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.
47870-52	140x70,5x10	3	100



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.
47870-53	139x69,5x11,5	3	100



NEW

Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.
47861-45	180x100x32	2	550



NEW

Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.
47861-46	155x75x20	3	250

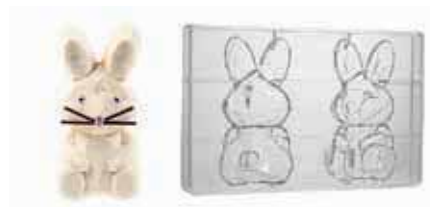


Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.
47861-23	97x64x130	1	110

**Chocolate/Cioccolato Praline**

art.	dim. mm.	pcs/pz	gr.
47861-24	70x66x20	6	14

**Chocolate/Cioccolato Praline**

art.	dim. mm.	pcs/pz	gr.
47861-22	78x73x150	1	130

**Chocolate/Cioccolato Praline**

art.	Ø mm.	h.	pcs/pz	gr.
47861-33	75	120	2	45

**Chocolate/Cioccolato Praline**

art.	Ø mm.	h.	pcs/pz	gr.
47861-34	70	120	2	55

MINI CHOCO FILL

BPA-Free chocolate molds 275x175 mm. To create small mignon and refined pralines with an original and inviting look.

Stampi cioccolato BPA-Free 275x175 mm. Per creare piccoli mignon e raffinate praline dall'aspetto originale e invitante.

**Mini choco fill**

art.	Ø mm.	h.	pcs/pz
47862-64	27	31	28

**Mini choco fill**

art.	Ø mm.	h.	pcs/pz
47862-65	37	14	15

**Mini choco fill**

art.	dim. mm.	pcs/pz
47862-66	27x27x31	28



Mini choco fill

art.	dim. mm.	pcs/pz
47862-67	33x33x14	24



Mini choco fill

art.	dim. mm.	pcs/pz
47862-03	32x24x29	24



Mini choco fill

art.	dim. mm.	pcs/pz
47862-04	44x56x39	12



Mini choco fill

art.	Ø mm.	h.	pcs/pz
47862-05	40	17	15



Mini choco fill

art.	dim. mm.	pcs/pz
47862-08	44x55x23	12



Mini choco fill

art.	Ø mm.	h.	pcs/pz
47862-09	40	18,5	15



Mini choco fill

art.	Ø mm.	h.	pcs/pz
47862-10	32	37	20



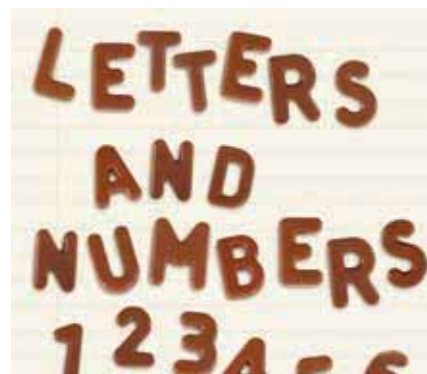
Tray/Vassoio

art.	dim. cm.	pcs/pz
47862C10	38x10x2,5	20



Letters & Numbers

art.	h. cm.
47860-86	3



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz
47861-16	20	45
47860-76	30	24

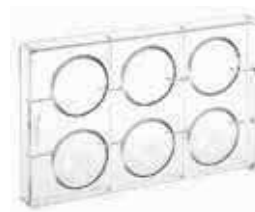


Hemispheres/Semisfere

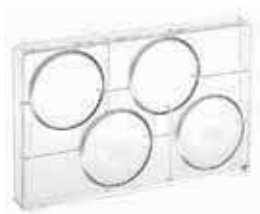
art.	Ø mm.	pcs/pz
47861-17	40	15

**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47860-77	50	8

**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47861-18	60	6

**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47861-19	80	4

**Hemispheres/Semisfere**

art.	Ø mm.	pcs/pz
47860-78	100	2

**Egg mold kit**

Stampo uovo kit
Ostereierform-Kit
Moule à oeuf en kit
Molde huevo

art.	Ø mm.	h.	pcs/pz	gr.
47862-88	115	155	2	230

Thermoformed plastic. – Plastica termoformata.

**Egg mold kit**

Stampo uovo kit
Ostereierform-Kit
Moule à oeuf en kit
Molde huevo

art.	Ø mm.	h.	pcs/pz	gr.
47862-89	122	185	2	270

Thermoformed plastic. – Plastica termoformata.

**Half egg mold, PETG**

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. cm.	Kg.
47876-11	17x25	0,5-1,0
47876-12	18x28	0,8-1,2
47876-13	34x25	1,5-2,0
47876-14	27x40	2,0-2,5

**Half egg mold**

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. mm.	pcs/pz	gr.
47862-80	44x64	10	25

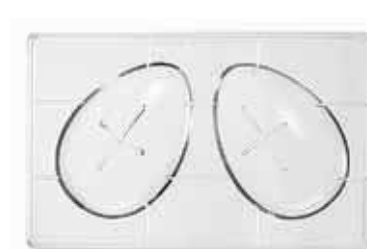
BPA-Free.

**Half egg mold**

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. mm.	pcs/pz	gr.
47862-81	75x105	4	70

BPA-Free.

**Half egg mold**

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. mm.	pcs/pz	gr.
47862-82	90x130	2	150
47862-83	104x150	2	230

BPA-Free.



Half egg mold

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

art.	dim. mm.	pcs/pz	gr.
47862-84	121x175	1	260
47862-85	141x204	1	380
47862-86	157x227	1	430

BPA-Free.



Egg mold, PET

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

art.	dim. mm.	pcs/pz
47865-44	220x160x85	1
47865-23	110x80x40	2
47865-80	112x83x44	2
47865-81	125x94x44	2
47865-82	140x100x50	2
47865-83	154x110x55	2



Egg mold, PET

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

art.	dim. mm.	pcs/pz
47865-66	80x60x25	4

3D MOLDS - STAMPI 3D



Egg/Uovo - mm 275x175

art.	Ø mm.	h.	pcs/pz	gr.
47863-10	104	150	2	230

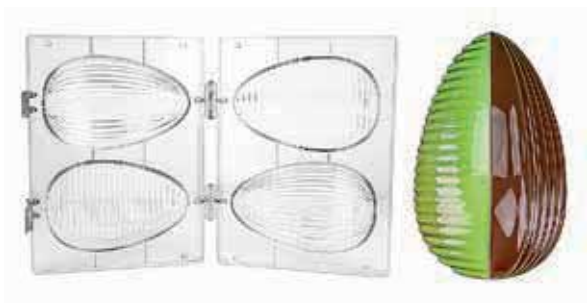
BPA-Free.



Egg/Uovo - mm 275x175

art.	Ø mm.	h.	pcs/pz	gr.
47863-11	120	175	1	260
47863-12	141	204	1	380
47863-13	160	230	1	430

BPA-Free.



Egg/Uovo - mm 275x205

art.	Ø mm.	h.	pcs/pz	gr.
47861-48	102	165	2	200

BPA-Free.

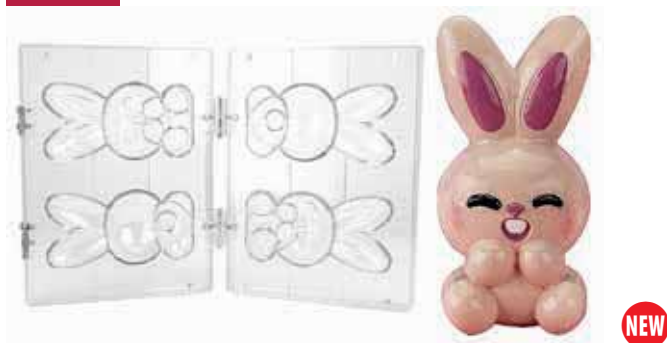


Tree/Albero - mm 275x175

art.	Ø mm.	h.	pcs/pz	gr.
47863-14	110	152	2	200

BPA-Free.

NEW

**Easter/Pasqua - mm 275x205**

art.	dim. mm.	pcs/pz	gr.
47861-47	77x75,5x155	2	160

BPA-Free.

**Easter/Pasqua - mm 275x175**

art.	dim. mm.	pcs/pz	gr.
47861-49	72x73x80	6	70

BPA-Free.

**Easter/Pasqua, PETG**

art.	h. mm.
47793-12	180

**Easter/Pasqua, PETG**

art.	h. mm.
47793-13	140

**Easter/Pasqua, PETG**

art.	h. mm.	#
47793-15	170	2

**Christmas/Natale, PETG**

art.	h. mm.
47793-33	180

**Christmas/Natale, PETG**

art.	h. mm.
47793-40	168

**Christmas/Natale, PETG**

art.	h. mm.
47793-45	135

**Ball/Pallone, PETG**

art.	h. mm.
47793-52	120

**Shoe/Scarpa, PETG**

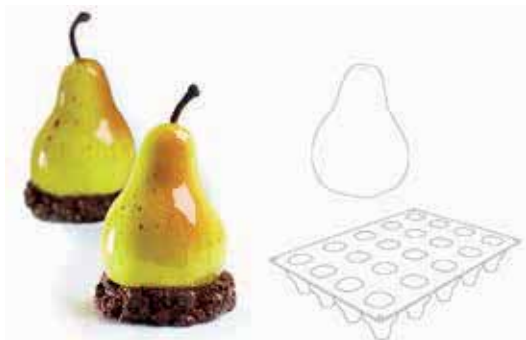
art.	dim. mm.
47793-55	220x75x170



FRUITS/TUTTIFRUTTI CM 40X30

Silicone molds cm 40x30, to create original dessert and surprising monoportions.

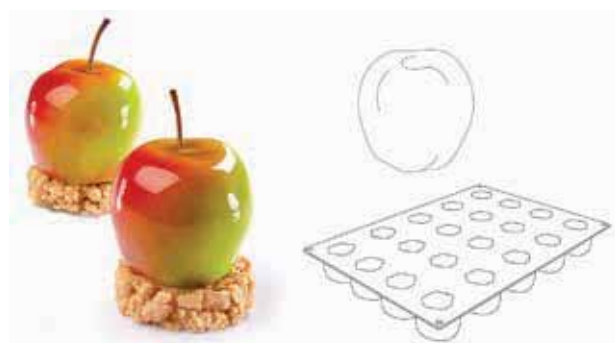
Stampi in silicone cm 40x30, per realizzare dessert al piatto e monoporzioni.



Pear

Pera

art.	Ø mm.	h.	ml.	pcs/pz
47745-06	53	70	90	20



Apple

Mela

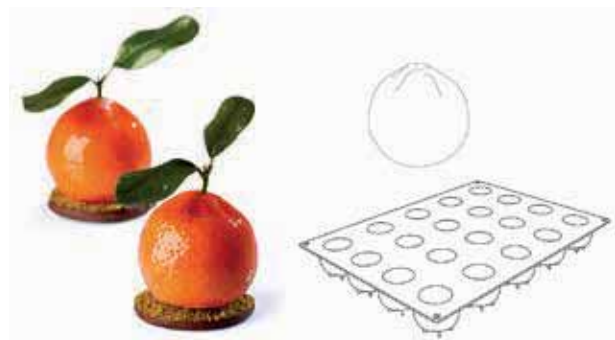
art.	Ø mm.	h.	ml.	pcs/pz
47745-07	55	48	90	20



Peach/Cherry

Pesca/Ciliegia

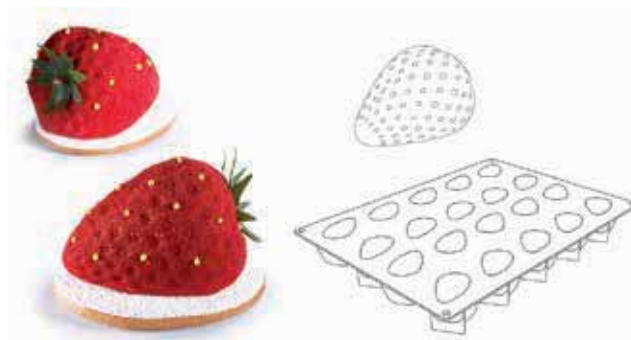
art.	dim. mm.	ml.	pcs/pz
47745-08	58x53x46	90	20



Tangerine

Mandarino

art.	Ø mm.	h.	ml.	pcs/pz
47745-09	57	50	90	20



Strawberry

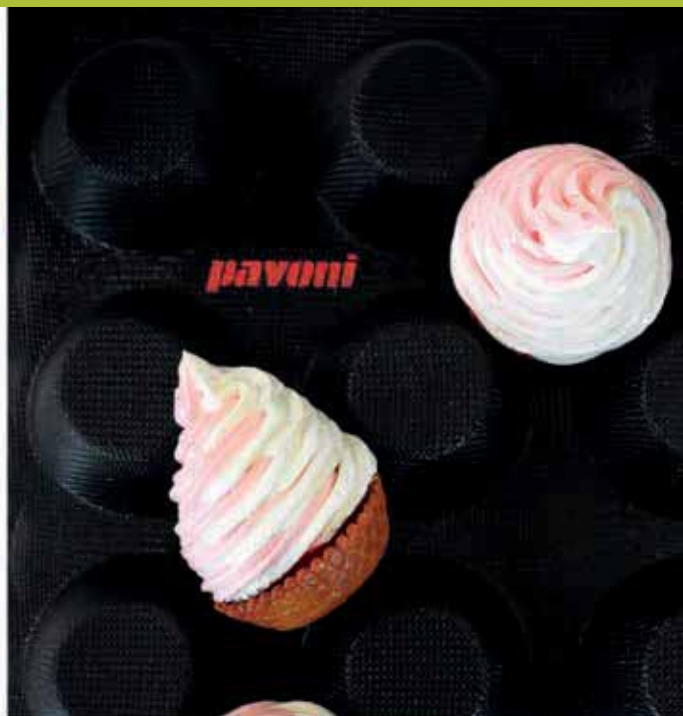
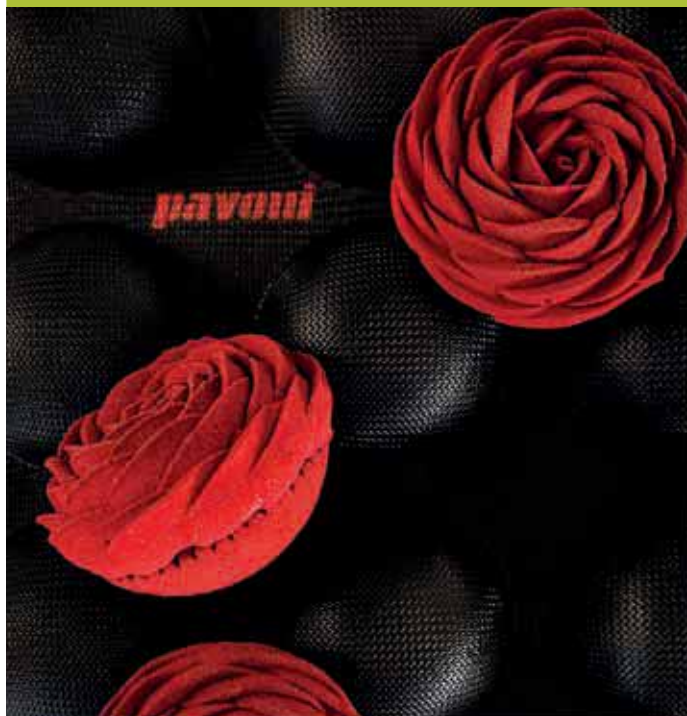
Fragola

art.	dim. mm.	ml.	pcs/pz
47745-10	71x54x46	90	20



FIBERFORM MOLDS/STAMPI FIBERFORM
CM 60X40

NEW



Fiberform. A mould that combines the flexibility of food-grade silicone with the stability of technical fibre, designed to support every stage of production, from freezing to baking. Seven iconic shapes, inspired by the great classics of modern pastry, available in a practical professional format of 600x400 mm, perfectly suited to high-volume workflows. Maximum non-stick performance: precise unmoulding with no need for release agents. Perfect baking results with ideal browning, thanks to the technical fibre layer. Sharp detailing: smooth surfaces and defined edges. Quick and easy to clean, even in intensive production environments. Controlled flexibility: easy to handle without losing shape. Wide temperature range from -40°C to +250°C: suitable for both freezing and baking. Cold stage: Freezing and blast chilling. The silicone + fibre combination ensures controlled cold conduction, reducing cooling times while maintaining shape. Products unmould easily even at low temperatures, with no breakage. Hot stage: Oven baking. The fibre structure ensures excellent browning and even baking for perfect results. Fast and even heat transfer guarantees consistent cooking and uniform colouring, delivering a final product with a stable shape and flawless texture. Ideal for all types of baked goods, both sweet and savoury.

Fiberform. Uno stampo che unisce la flessibilità del silicone alimentare alla stabilità della fibra tecnica, per accompagnare al meglio ogni fase della produzione, dal freddo alla cottura. 7 forme iconiche, scelte tra i grandi classici della pasticceria moderna, in un pratico formato professionale 600x400 mm, perfettamente integrabile nei flussi di lavoro intensi. Massima antiaderenza: sfornatura precisa, senza bisogno di distaccanti. Prodotti perfetti in cottura con una doratura ottimale del prodotto finito grazie alla presenza della fibra tecnica. Definizione del dettaglio: superfici lisce, bordi netti. Lavaggio facile e rapido, anche in produzione intensiva. Flessibilità controllata: maneggevolezza senza perdita di forma. Range termico esteso da -40°C a +250°C: adatto sia alla surgelazione che alla cottura. Fase fredda: surgelazione e abbattimento. La combinazione silicone + fibra garantisce una conduzione controllata del freddo, riducendo i tempi di raffreddamento e mantenendo la forma. Le preparazioni si sfornano facilmente anche a basse temperature, senza rotture. Fase calda: cottura in forno. La struttura in fibra assicura un'ottima doratura e una cottura omogenea per un risultato perfetto. La rapida e uniforme trasmissione del calore garantisce una cottura regolare e una doratura uniforme, per ottenere un prodotto finale con una forma stabile e una texture impeccabile. Perfetto per tutti i tipi di lieviti, sia dolci che salati.



NEW

Half sphere

art.	Ø mm.	h.	ml.	pcs/pz
47745-51	80	40	135	24



NEW

Muffin

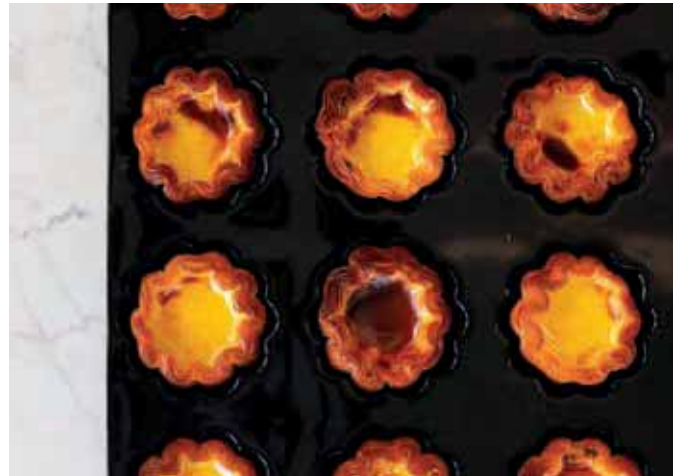
art.	Ø mm.	h.	ml.	pcs/pz
47745-52	80	36	110	24



NEW

Briochette

art.	Ø mm.	h.	ml.	pcs/pz
47745-53	81	37	100	24



NEW

Cake

art.	dim. mm.	ml.	pcs/pz
47745-54	80x30x30	55	24





NEW

Quiches

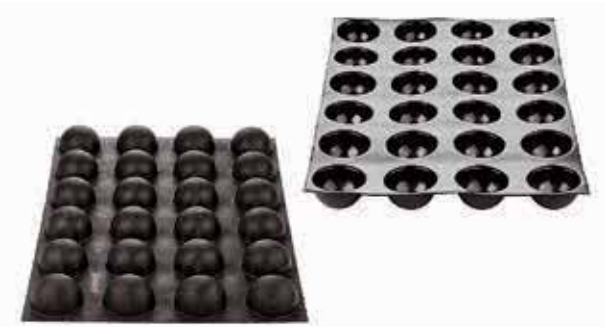
art.	Ø mm.	h.	ml.	pcs/pz
47745-55	105	20	135	15



NEW

Eclair

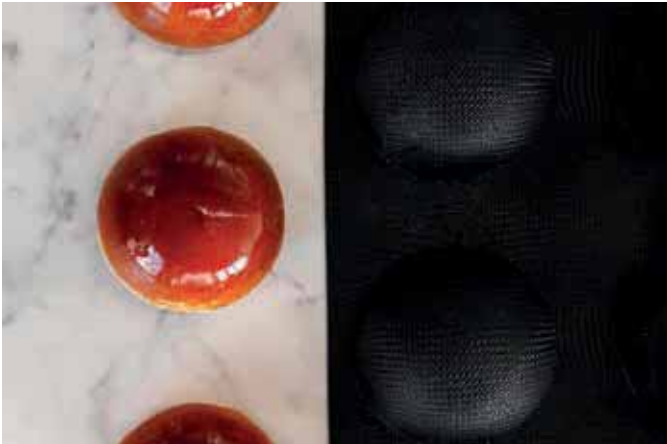
art.	dim. mm.	ml.	pcs/pz
47745-56	130x48x18	85	24



NEW

Half sphere

art.	Ø mm.	h.	ml.	pcs/pz
47745-57	70	40	110	24

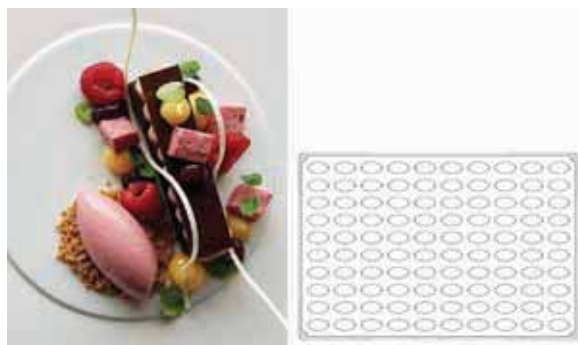


SILICONE MOLDS/STAMPI SILICONE
CM 60X40 - CM 40X30



Quenelle 60x40

art.	dim. mm.	ml.	pcs/pz
47746-01	66x33x30	32	49



Mini quenelle 60x40

art.	dim. mm.	ml.	pcs/pz
47746-02	42x20x20	8	100



Quenelle 60x40

art.	dim. mm.	ml.	pcs/pz
47746-03	66x35x26	34	49



Mini quenelle 60x40

art.	dim. mm.	ml.	pcs/pz
47746-04	42x22x17	9	100



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz
47745-02	20	4	48



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz
47745-03	30	14	30



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz
47745-04	40	33	24



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz
47745-05	50	65	20



SILICONE MOLDS/STAMPI SILICONE CM 17,5X30



100% platinum silicone cake molds, cm 17,5x30 - GN 1/3. Suitable for freezing and baking (resistance from -40°C up to +280°C). For a correct use, put the moulds on grills or perforated trays, in order to improve the heat diffusion during baking. High non-stick properties to let a perfect demoulding of the product. Can be washed by hand or in dishwasher. Manufactured in conformity with international regulations concerning food contact: D.M. no. 104 of 21/03/1973 (Italian law) - Arrêté du 25/11/1992 (French law) - BGVV (German law) - FDA (USA law).

Stampi in silicone platinico 100%, cm 17,5x30 - GN 1/3. Adatti per la surgelazione e la cottura (resistono da -40°C a +280°C). Per un utilizzo ottimale, posizionare gli stampi su griglie o teglie forate per favorire la diffusione del calore durante la cottura. Elevata antiaderenza per consentire una perfetta sformatura del prodotto. Lavabili a mano e in lavastoviglie. Conforme alle norme internazionali che regolano l'utilizzo di materiali destinati al contatto con sostanze alimentari: D.M. n. 104 del 21/03/1973 (legislazione italiana) - Arrêté du 25/11/1992 (legislazione francese) - BGVV (legislazione tedesca) - FDA (legislazione statunitense).



Big baba
Babà grande

art.	Ø mm.	h.	ml.	pcs/pz
47742-02	55	60	97	8



Medium baba
Babà medio

art.	Ø mm.	h.	ml.	pcs/pz
47742-30	45	48	51	11



Small baba
Babà piccolo

art.	Ø mm.	h.	ml.	pcs/pz
47742-31	35	38	25	15



Bavarian
Bavarese

art.	Ø mm.	h.	ml.	pcs/pz
47742-41	57	57	110	8



Fluted cake
Briochette cannellata

art.	Ø mm.	h.	ml.	pcs/pz
47742-12	79	30	109	6



Fluted cake
Briochette cannellata

art.	Ø mm.	h.	ml.	pcs/pz
47742-27	79	37	100	6



Cake
Cake

art.	dim. mm.	ml.	pcs/pz
47742-56	80x30x30	62	9



Cannelle
Cannelle

art.	Ø mm.	h.	ml.	pcs/pz
47742-51	56	50	70	8



Cylinder
Cilindro

art.	Ø mm.	h.	ml.	pcs/pz
47742-17	60	35	89	8



Heart
Cuore

art.	dim. mm.	ml.	pcs/pz
47742-25	65x60x35	97	8



Biscuit disc
Disco biscuit

art.	Ø mm.	h.	ml.	pcs/pz
47742-23	103	20	160	3



Florentine
Florentine

art.	Ø mm.	h.	ml.	pcs/pz
47742-19	60	12	27	8



Madeleine
Madeleine

art.	dim. mm.	ml.	pcs/pz
47742-21	68x45x18	30	9
47742-37	42x30x11,5	8	20



Mini cannelle
Mini cannelle

art.	Ø mm.	h.	ml.	pcs/pz
47742-42	35	35	24	18



Mini financier
Mini finanziere

art.	dim. mm.	ml.	pcs/pz
47742-14	49x26x11	11	20



Mini guglhupf
Mini guglhupf

art.	Ø mm.	h.	ml.	pcs/pz
47742-34	60	33	70	6

**Mini muffin**

Mini muffin

art.	Ø mm.	h.	ml.	pcs/pz
47742-20	50	28	43	11

**Mini oval**

Mini ovale

art.	dim. mm.	ml.	pcs/pz
47742-09	53x33x20	28	16

**Mini pyramid**

Mini piramide

art.	dim. mm.	ml.	pcs/pz
47742-13	36x36x22	13	15

**Mini savarin**

Mini savarin

art.	Ø mm.	h.	ml.	pcs/pz
47742-05	41	12	12	18

**Muffin**

Muffin

art.	Ø mm.	h.	ml.	pcs/pz
47742-08	70	40	130	6

**Muffin**

Muffin

art.	Ø mm.	h.	ml.	pcs/pz
47742-33	80	35	110	5

**Petit four**

Petit four

art.	Ø mm.	h.	ml.	pcs/pz
47742-24	40	20	22	15

**Pyramid**

Piramide

art.	dim. mm.	ml.	pcs/pz
47742-07	71x71x40	92	6

**Pomponette**

Pomponette

art.	Ø mm.	h.	ml.	pcs/pz
47742-06	34	16	13	24

**Savarin**

Savarin

art.	Ø mm.	h.	ml.	pcs/pz
47742-15	72	23	67	6

**Savarin**

Savarin

art.	Ø mm.	h.	ml.	pcs/pz
47742-10	65	21	49	8

**Half sphere**

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz
47742-04	30	17	8,5	24

**Half sphere**

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz
47742-03	40	20	17	15

**Half sphere**

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz
47742-48	50	23	33	15

**Half sphere**

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz
47742-47	60	30	57	8

**Half sphere**

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz
47742-01	70	35	89	6

**Half sphere**

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz
47742-29	80	40	134	5

**Tartlet**

Tartelletta

art.	Ø mm.	h.	ml.	pcs/pz
47742-16	50	15	20	15



Cakes

Tortine

art.	Ø mm.	h.	ml.	pcs/pz
47742-61	80	18	85	6



Round cake tin

Tortiera tonda

art.	Ø mm.	h.	ml.
47765-24	240	42	1850
47765-26	260	45	2250
47765-28	280	45	2600



Fluted round cake tin

Tortiera tonda cannellata

art.	Ø mm.	h.	ml.
47766-26	260	30	1350
47766-28	280	30	1600
47766-30	300	30	1850



Tart tin

Crostata

art.	Ø mm.	h.	ml.
47771-28	280	30	1700



Heart cake tin

Tortiera cuore

art.	dim. mm.	ml.
47770-21	220x218x35	1150



Plumcake

Plumcake

art.	dim. mm.	ml.
47773-24	240x105x65	1385
47773-28	280x105x65	1660



Rectangular cake pan

Tortiera rettangolare

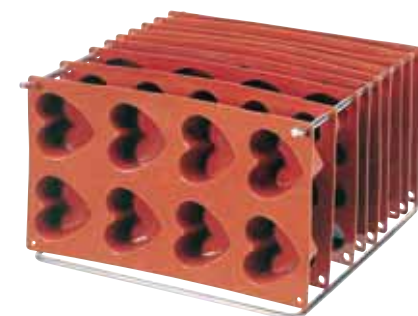
art.	dim. mm.	ml.
47769-28	280x240x40	2670



Drainer

Sgocciolatore

art.	dim. cm.
47742-00	30x30x17,5



FLEXIPAN® ORIGINE



PASTRY
PASTICCERIA



The Sasa Demarle Group is the only company in the world to formulate and produce its own food silicone, specially designed for the bakery and pastry industry. The use of this silicone allows an optimal heat distribution, which offers an even baking and colour, as well as perfect non-stick properties for an easy and perfect demoulding. The Flexipan moulds offer great performances with high lifetime expectancy: from 3,000 to 5,000+ baking cycles, depending on the conditions of use. Can be used for cooking and freezing (from -40°C to +240°C), for sweet and/or savory recipes. No need to grease, can be easily cleaned with water.

Il gruppo Sasa Demarle è l'unica azienda al mondo a formulare e produrre il proprio silicone alimentare, appositamente progettato per l'industria della panificazione e della pasticceria. L'uso di questo silicone consente una distribuzione ottimale del calore, offrendo una cottura e un colore uniformi, nonché proprietà antiaderenti perfette per una facile e perfetta sfornatura. Gli stampi Flexipan offrono grandi prestazioni con un'elevata aspettativa di vita: da 3.000 a 5.000 e più cicli di cottura, a seconda delle condizioni di utilizzo. Può essere utilizzato per cucinare e congelare (da -40°C a +240°C), per ricette dolci e/o salate. Non serve ungere gli stampi e si pulisce facilmente con acqua.

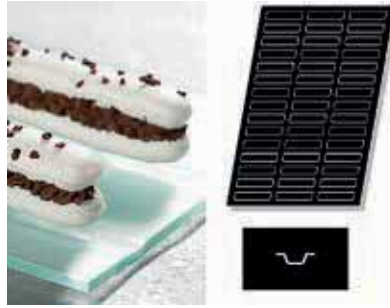
PASTRY PASTICCERIA **FLEXIPAN ORIGINE CM 60X40**



Bavarois

Pcs/pz 18 - ml. 100

art.	Ø mm.	h.
47740105	78	35



Champagne biscuits

Pcs/pz 45 - ml. 20

art.	mm.
47740-29	109x24x10



Charlotte

Pcs/pz 24 - ml. 60

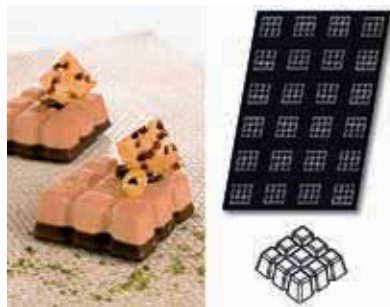
art.	Ø mm.	h.
47740-80	62	35



Charlotte

Pcs/pz 18 - ml. 100

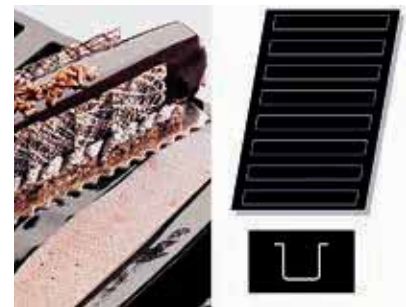
art.	Ø mm.	h.
47740-23	78	40



Chocolate bars

Pcs/pz 24 - ml. 90

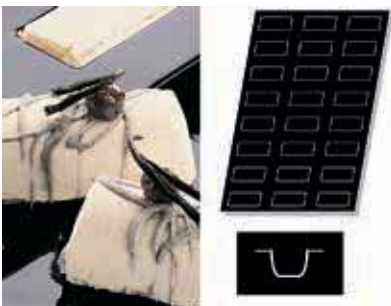
art.	mm.
47740128	70x70x30



Christmas log

Pcs/pz 8 - ml. 450

art.	mm.
47740-28	339x40x39



Christmas log

Pcs/pz 24 - ml. 80

art.	mm.
47740-26	95x40x30



Christmas log

Pcs/pz 24 - ml. 115

art.	mm.
47740-27	122x42x32



Christmas log insert

Pcs/pz 5 - ml. 700

art.	mm.
47740-93	495x40x39

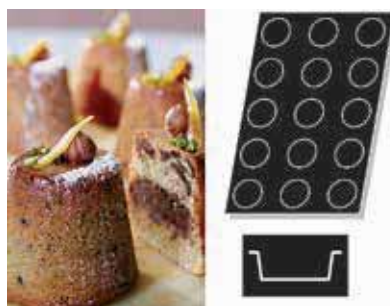
With s/s frame. – Con supporto inox.



Cylinders

Pcs/pz 24 - ml. 65

art.	Ø mm.	h.
47740-52	63/55	25
47740-06	63/55	35



Cylinders

Pcs/pz 15 - ml. 220

art.	Ø mm.	h.
47740-69	82	50
47740-70	91	35

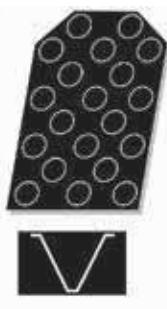


Cone insert

Pcs/pz 40 - ml. 24

art.	Ø mm.	h.
47740102	50	40



**Cones**

Pcs/pz 20 - ml. 80

art.	Ø mm.	h.
47740103	70	60

**Cookies**

Pcs/pz 40 - ml. 30

art.	Ø mm.	h.
47740-18	59/48	13
47740-60	78	10

**Cookies**

Pcs/pz 12 - ml. 245

art.	Ø mm.	h.
47740-74	100	35
47740-75	105	40

**Eggs**

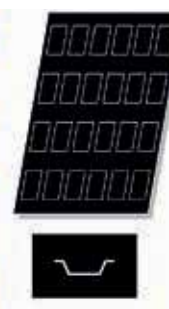
Pcs/pz 25 - ml. 95

art.	mm.
47740135	94x60x31

**Exagon**

Pcs/pz 60 - ml. 12

art.	mm.
47740-83	45x40x12

**Financiers**

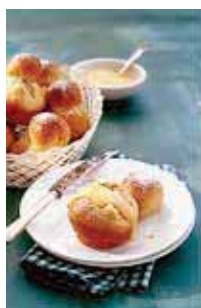
Pcs/pz 24 - ml. 45

art.	mm.
47740-10	86x46x14

**Flan bases**

Pcs/pz 24 - ml. 70

art.	Ø mm.	h.
47740-43	80	20

**Fluted brioche**

Pcs/pz 24 - ml. 60

art.	mm.
47740-57	62x49x26

**Fluted brioche**

Pcs/pz 24 - ml. 60

art.	Ø mm.	h.
47740-58	68	25
47740-59	78	30
47740-16	81	37

**Fluted cakes**

Pcs/pz 16 - ml. 105

art.	mm.
47740-95	110x60x25

**Fluted ingots**

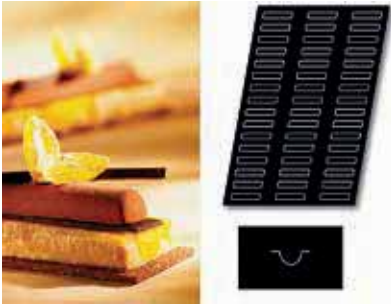
Pcs/pz 24 - ml. 90

art.	mm.
47740127	106x46x25

**Fluted tartlets**

Pcs/pz 24 - ml. 70

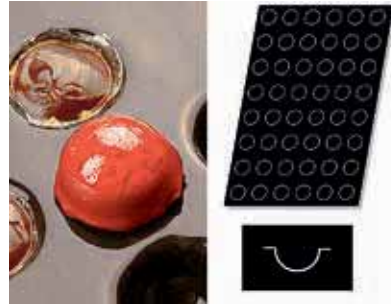
art.	mm.
47740132	78x78x20



Half cylinder

Pcs/pz 48 - ml. 20

art.	mm.
47740125	85x17x15



Half sphere

Pcs/pz 48 - ml. 20

art.	Ø mm.	h.
47740-02	42	21



Half sphere

Pcs/pz 24 - ml. 125

art.	Ø mm.	h.
47740-38	80	40



Half sphere

Pcs/pz 28 - ml. 50

art.	Ø mm.	h.
47740-37	58	31



Half sphere

Pcs/pz 24 - ml. 105

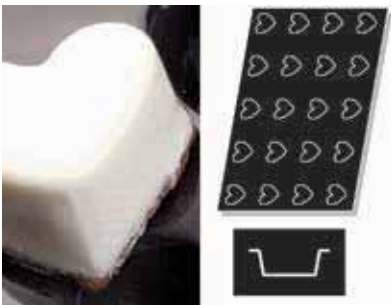
art.	Ø mm.	h.
47740-03	70	40



Hearts

Pcs/pz 20 - ml. 81

art.	mm.
47740-89	75x65x35



Hearts

Pcs/pz 20 - ml. 90

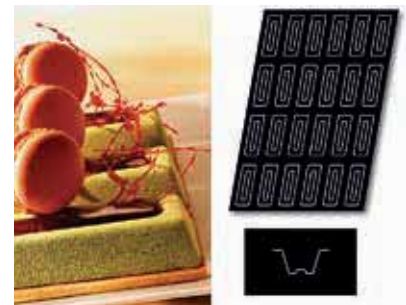
art.	mm.
47740-41	66x62x35



Hexagons

Pcs/pz 20 - ml. 90

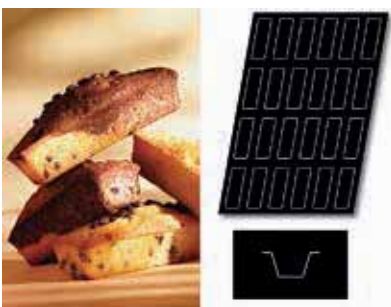
art.	Ø mm.	h.
47740130	80	25



Hollow ingot

Pcs/pz 24 - ml. 70

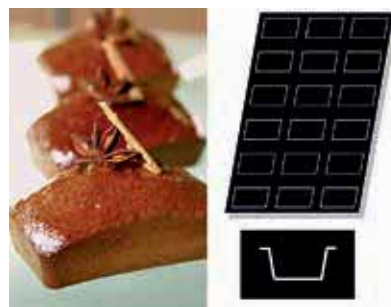
art.	mm.
47740123	100x40x25
47740124	120x40x25



Ingot

Pcs/pz 24 - ml. 100

art.	mm.
47740122	120x40x25



Ingot

Pcs/pz 18 - ml. 139

art.	mm.
47740-94	102x58x30



Interlacing hearts

Pcs/pz 8 - ml. 200

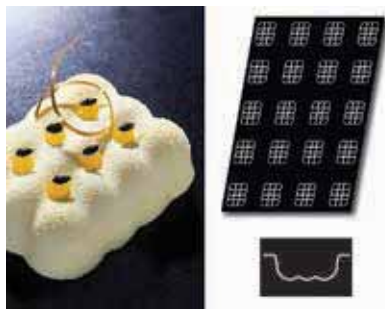
art.	mm.
47740101	120x113x35



**Landscapes**

Pcs/pz 24 - ml. 80

art.	Ø mm.	h.
47740144	75	24

**Little cushion**

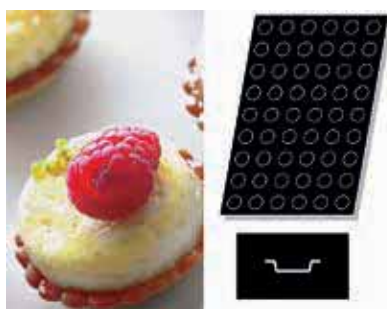
Pcs/pz 24 - ml. 70

art.	mm.
47740-77	71x57x23

**Madeleines**

Pcs/pz 40 - ml. 35

art.	mm.
47740-17	78x47x19

**Medallions**

Pcs/pz 54 - ml. 14

art.	Ø mm.	h.
47740-50	38	10

**Medallions**

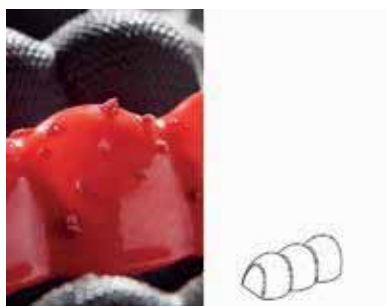
Pcs/pz 96 - ml. 5

art.	Ø mm.	h.
47740-97	28	8

**Mini Charlotte**

Pcs/pz 60 - ml. 9

art.	Ø mm.	h.
47740-82	35	15

**Mini chenilles**

Pcs/pz 27 - ml. 90

art.	mm.
47740143	102x40x36

**Mini drops**

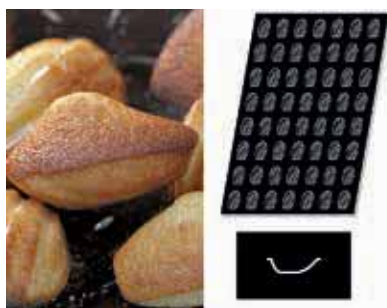
Pcs/pz 56 - ml. 18

art.	mm.
47740133	52x32x20

**Mini écrins**

Pcs/pz 24 - ml. 65

art.	mm.
47740142	50x50x29

**Mini Madeleines**

Pcs/pz 56 - ml. 15

art.	mm.
47740106	52x33x15

**Mini St Honoré crown**

Pcs/pz 18 - ml. 70

art.	Ø mm.	h.
47740131	80	20

**Muffins**

Pcs/pz 24 - ml. 125

art.	Ø mm.	h.
47740-19	73	40
47740-68	79	36

PASTRY PASTICCERIA **FLEXIPAN ORIGINE CM 60X40**

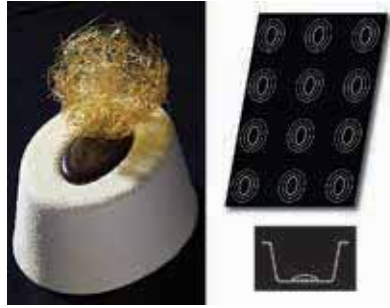


Optagon

Pcs/pz 40 - ml. 28

art. mm.

47740-34 43x40x26

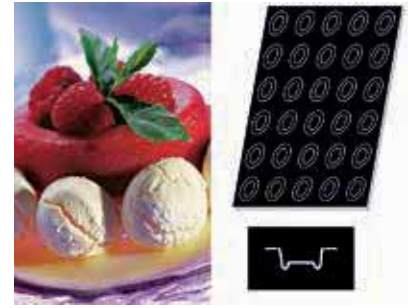


Oval savarins

Pcs/pz 12 - ml. 230

art. mm.

47740-81 100x80x45

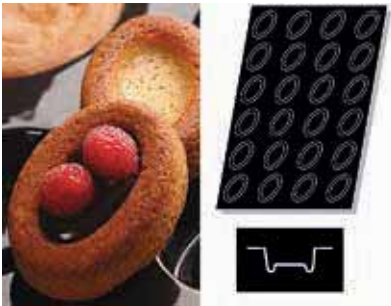


Oval savarins

Pcs/pz 30 - ml. 48

art. mm.

47740111 70x50x22



Oval savarins

Pcs/pz 24 - ml. 70

art. mm.

47740-44 80x60x25



Oval tartlets

Pcs/pz 30 - ml. 35

art. mm.

47740-32 106x45x15

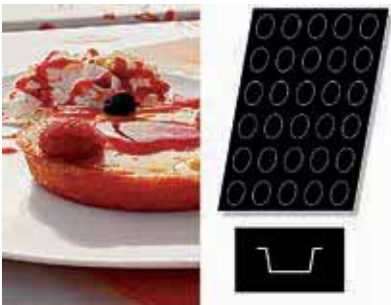


Ovals

Pcs/pz 24 - ml. 80

art. mm.

47740-49 96x45x28



Ovals

Pcs/pz 30 - ml. 55

art. mm.

47740-46 70x50x25

47740-47 70x50x30

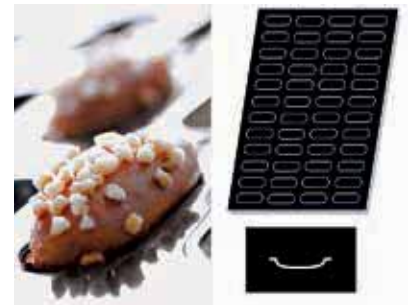


Ovals

Pcs/pz 20 - ml. 100

art. mm.

47740-48 85x60x30

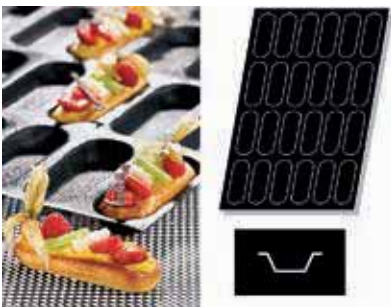


Ovals

Pcs/pz 48 - ml. 15

art. mm.

47740-92 70x30x10



Ovals

Pcs/pz 24 - ml. 80

art. mm.

47740-55 130x48x18



Pomponnettes

Pcs/pz 96 - ml. 14

art. Ø mm. h.

47740-04 36 17



Puddings

Pcs/pz 15 - ml. 128

art. Ø mm. h.

47740104 65 55

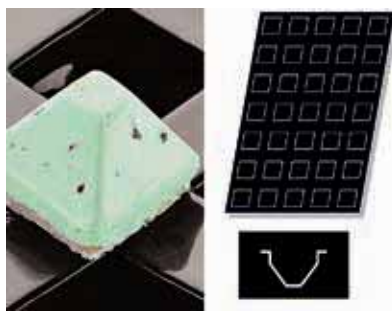


**Pyramids**

Pcs/pz 24 - ml. 90

art. mm.

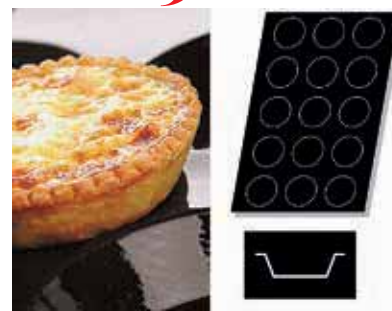
47740-13 71x71x41

**Pyramids flat bottom**

Pcs/pz 35 - ml. 50

art. mm.

47740-39 50x50x35

**Quiches**

Pcs/pz 15 - ml. 135

art. Ø mm. h.

47740-85 96 25

**Quiches**

Pcs/pz 24 - ml. 65

art. Ø mm. h.

47740-30 77 20

**Quiches**

Pcs/pz 42 - ml. 30

art. mm.

47740-45 60x40x25

**Quiches**

Pcs/pz 15 - ml. 140

art. Ø mm. h.

47740-62 102 20

**Quiches**

Pcs/pz 6 - ml. 200

art. Ø mm. h.

47740-64 147 12

47740-65 150 15

47740-66 166 12

**Quiches**

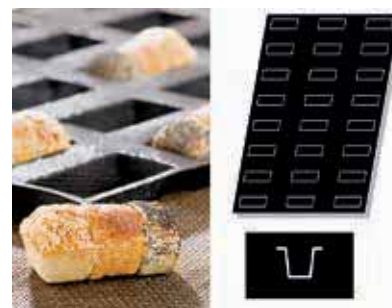
Pcs/pz 6 - ml. 360

art. Ø mm. h.

47740-71 140 25

47740-72 150 24

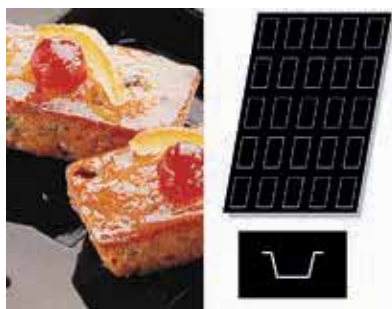
47740-05 186 12

**Rectangular cakes**

Pcs/pz 24 - ml. 55

art. mm.

47740-25 80x30x30

**Rectangular cakes**

Pcs/pz 25 - ml. 110

art. mm.

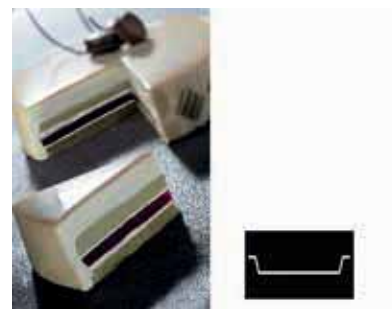
47740-24 89x46x25

**Rhombus**

Pcs/pz 70 - ml. 9

art. mm.

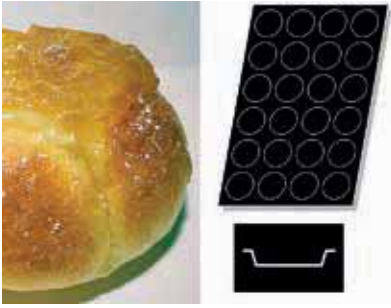
47740-36 60x35x10

**Round**

Pcs/pz 11 - ml. 75

art. Ø mm. h.

47740-63 125 16



Round brioches

Pcs/pz 24 - ml. 65

art.	Ø mm.	h.
47740-56	79	15



Savarin zaphire

Pcs/pz 24 - ml. 80

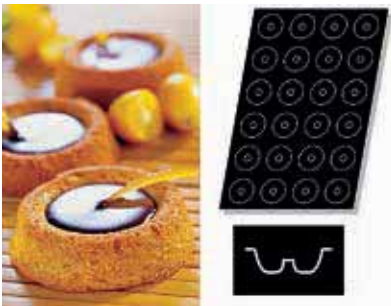
art.	mm.
47740114	70x70x32



Savarins

Pcs/pz 35 - ml. 50

art.	Ø mm.	h.
47740-20	66	20



Savarins

Pcs/pz 24 - ml. 65

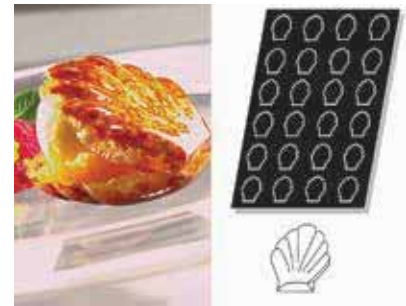
art.	Ø mm.	h.
47740-15	70	23



Scoop out

Pcs/pz 24 - ml. 90

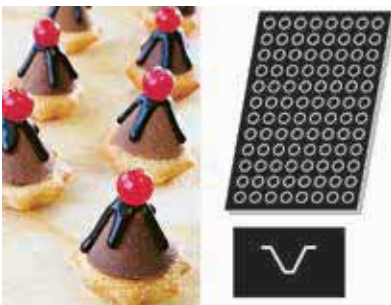
art.	mm.
47740145	85x61x30



Shells

Pcs/pz 24 - ml. 70

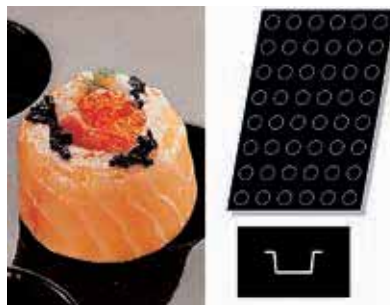
art.	mm.
47740-79	80x75x20



Small cones

Pcs/pz 96 - ml. 6

art.	Ø mm.	h.
47740-99	30	20



Small cylinders

Pcs/pz 48 - ml. 25

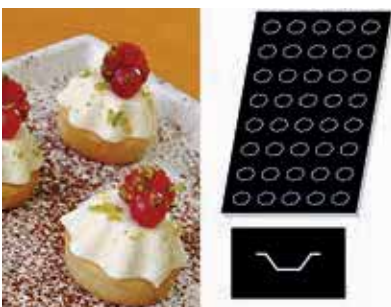
art.	Ø mm.	h.
47740-51	40	20



Small financiers

Pcs/pz 84 - ml. 10

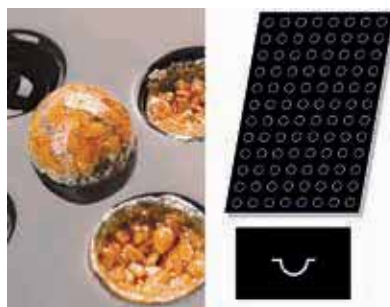
art.	mm.
47740-09	50x26x11



Small fluted tartlet

Pcs/pz 40 - ml. 11

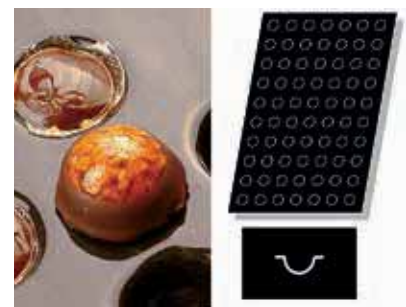
art.	mm.
47740100	46x38x15



Small half sphere

Pcs/pz 96 - ml. 6

art.	Ø mm.	h.
47740-87	26	16



Small half sphere

Pcs/pz 70 - ml. 10

art.	Ø mm.	h.
47740-01	29	18





Small hearts

Pcs/pz 70 - ml. 15

art. mm.

47740-115 41x38x16



Small muffins

Pcs/pz 40 - ml. 45

art. Ø mm. h.

47740-67 51 29



Small oval savarins

Pcs/pz 60 - ml. 9

art. mm.

47740-98 40x30x12



Small oval tartlets

Pcs/pz 48 - ml. 10

art. mm.

47740-31 66x27x11



Small ovals

Pcs/pz 50 - ml. 20

art. mm.

47740-11 51x31x20

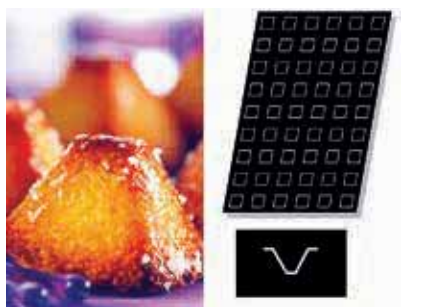


Small ovals flat bottom

Pcs/pz 64 - ml. 18

art. mm.

47740-91 57x35x12



Small pyramids

Pcs/pz 54 - ml. 15

art. mm.

47740-12 35x35x23

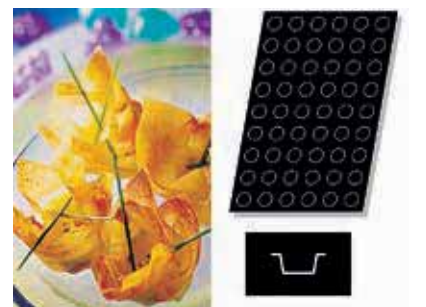


Small quenelles

Pcs/pz 72 - ml. 56

art. mm.

47740-90 42x26x20



Small quiches

Pcs/pz 54 - ml. 22

art. Ø mm. h.

47740-33 40 20



Small quiches

Pcs/pz 60 - ml. 13

art. Ø mm. h.

47740-07 42 10

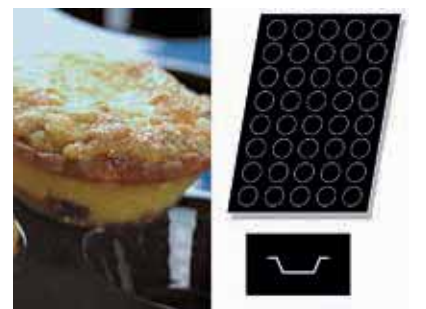


Small quiches

Pcs/pz 48 - ml. 20

art. Ø mm. h.

47740-08 48 15

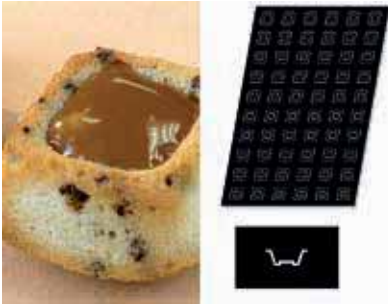


Small quiches

Pcs/pz 40 - ml. 35

art. Ø mm. h.

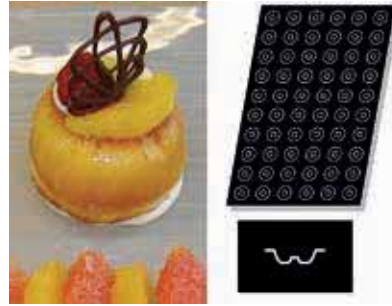
47740-84 58 20



Small Savarins

Pcs/pz 60 - ml. 15

art.	mm.
47740107	37x37x17



Small savarins

Pcs/pz 60 - ml. 10

art.	Ø mm.	h.
47740-14	41	12



Small squares

Pcs/pz 60 - ml. 18

art.	mm.
47740116	37x37x17



Small squares

Pcs/pz 60 - ml. 20

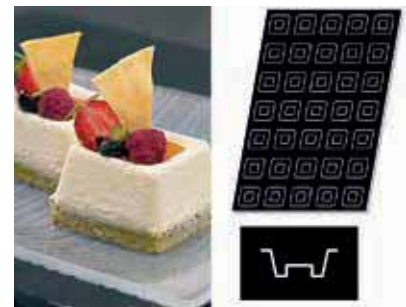
art.	mm.
47740109	45x45x12



Small upside-down half sphere

Pcs/pz 45 - ml. 6

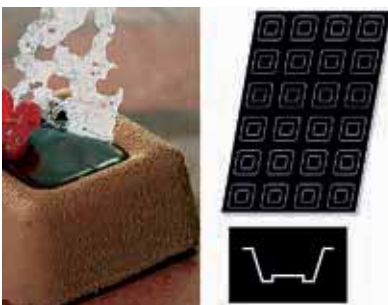
art.	Ø mm.	h.
47740-86	26	16



Square Savarins

Pcs/pz 35 - ml. 45

art.	mm.
47740108	56x56x24



Square Savarins

Pcs/pz 24 - ml. 100

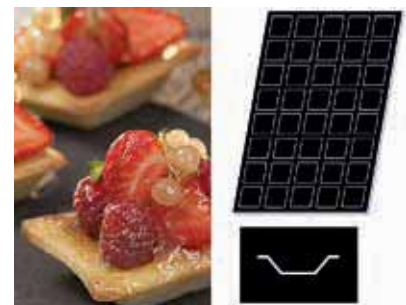
art.	mm.
47740-96	70x70x30



Squares

Pcs/pz 35 - ml. 60

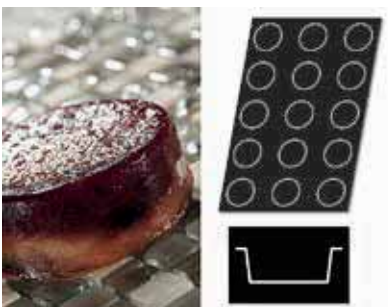
art.	mm.
47740117	56x56x24



Squares

Pcs/pz 40 - ml. 40

art.	mm.
47740110	60x60x15



Tarte tatin

Pcs/pz 15 - ml. 135

art.	Ø mm.	h.
47740-73	82	30



Teddy bear

Pcs/pz 18 - ml. 80

art.	mm.
47740-53	90x55x20



Triangles

Pcs/pz 80 - ml. 7

art.	mm.
47740-35	48x41x10





Various petits-fours

Pcs/pz 60

art. h. mm.

47740134 22



Zaphire

Pcs/pz 54 - ml. 17

art. mm.

47740112 40x40x24



Zaphire

Pcs/pz 24 - ml. 75

art. mm.

47740113 70x70x35



Lemon

Pcs/pz 20 - ml. 73

art. mm.

47743-05 85x65x34



Donuts

Pcs/pz 8

art. Ø mm. h.

47743-13 88 30



Cylinders

Pcs/pz 24 - ml. 126

art. mm.

47741-16 35x45

NEW



Oval pavers

Pcs/pz 20 - ml. 127

art. mm.

47741-84 80x50x35

NEW



Hearts

Pcs/pz 60 - ml. 14

art. mm.

47741-85 44x41x19

NEW



Smileys

Pcs/pz 24 - ml. 87

art. Ø mm. h.

47741-86 78 20

NEW



Brownies

Pcs/pz 24 - ml. 141

art. mm.

47741-87 76x76x25,4

NEW



Bundts

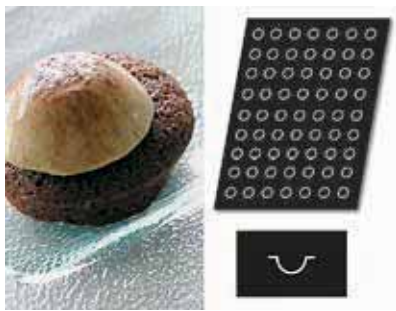
Mm 400x300

Pcs/pz 8 - ml. 99

art. Ø mm. h.

47741-41 74 34,5

NEW



Small half sphere

Mm 400x300

Pcs/pz 5 - ml. 63

art.	Ø mm.	h.
47741-76	23	11

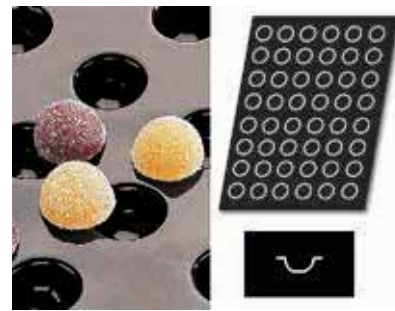


Small hearts

Mm 400x300

Pcs/pz 30 - ml. 15

art.	mm.
47741-78	52x49x10



Half sphere flat

Mm 400x300

Pcs/pz 48 - ml. 10

art.	Ø mm.	h.
47741-77	30	13



Twisted bars

Mm 400x300

Pcs/pz 12

art.	mm.
47741-07	100x45x25



Stripped rectangle

Mm 280x160

Pc/pz 1

art.	mm.
47741-11	240x120x50



Stripped bars

Mm 400x300

Pcs/pz 16

art.	mm.
47741-13	100x30x15



Candy

Mm 400x300

Pcs/pz 12

art.	mm.
47741-15	65x50x36



Fluted crowns

Mm 400x300

Pcs/pz 8

art.	Ø mm.	h.
47741-20	80	26



FLEXIPAN® INSPIRATION



PASTRY
PASTICCERIA



The FLEXIPAN® INSPIRATION range is the high-performance solution for both straight-edged and complex shapes. A new source of INSPIRATION for creations of both traditional shapes and special designs. Product advantages: 100% silicone, baking at + 240 °C and freezing at – 40 °C, designed for automated pan release, ideal for semi-industrial and industrial production, superior pan durability, easy pan release, precise, detailed shapes.

La gamma FLEXIPAN® INSPIRATION è la soluzione ad alte prestazioni per prodotti con bordi dritti e per le forme complesse. Una nuova fonte di ISPIRAZIONE per le creazioni sia con forme tradizionali o di design speciali. Vantaggi del prodotto: 100% silicone, cottura a +240°C e congelamento a –40°C, progettati per il rilascio automatico dello stampo, ideale per la produzione semi industriale e industriale, durata superiore dello stampo, facile sfornatura, forme precise e dettagliate.



Spirales

Mm 400x300

Pcs/pz 24 - ml. 20

art.	Ø mm.	h.
47741-39	41	25



Twist

Mm 400x300

Pcs/pz 48

art.	Ø mm.	h.
47741-00	32	20



Stars

Mm 400x300

Pcs/pz 48

art.	Ø mm.	h.
47741-01	32	13



Insert fingers

Mm 400x300

Pcs/pz 18

art.	mm.
47741-02	120x11



Sphere 3D

Mm 400x300

Pcs/pz 8

art.	Ø mm.	h.
47741-05	65	50



Waffles

Mm 400x300

Pcs/pz 8 - ml. 100

art.	mm.
47741-38	80x127x15



Fingers

Mm 400x300

Pcs/pz 16 - ml. 54

art.	mm.
47741-37	129x28x15



Cylinders

Mm 600x400

Pcs/pz 24 - ml. 149

art.	Ø mm.	h.
47741-82	60	60



Barres

Mm 600x400

Pcs/pz 28 - ml. 42

art.	mm.
47741-93	100x30x15



Craters

Mm 600x400

Pcs/pz 35 - ml. 39

art.	Ø mm.	h.
47741-94	51	23



Kouglofs

Mm 600x400

Pcs/pz 6

art.	Ø mm.	h.
47741-44	180	50



Lounges

Mm 600x400

Pcs/pz 28 - ml. 92

art.	mm.
47741-40	130x30x25



Cylinder

Mm 600x400

Pcs/pz 24 - ml. 148

art.	Ø mm.	h.
47744-30	70	40



Cube

Mm 600x400

Pcs/pz 96 - ml. 17

art.	mm.
47744-32	30x30x20



Kougloff

Mm 600x400

Pcs/pz 24 - ml. 150

art.	Ø mm.	h.
47744-31	80	54

**Diamond**

Mm 600x400

Pcs/pz 24 - ml. 100

art.	Ø mm.	h.
47744-34	79	40

**Insert ring**

Mm 600x400

Pcs/pz 24

art.	Ø mm.	h.
47743-15	61	9

**Ring 3D**

Mm 600x400

Pcs/pz 24

art.	Ø mm.	h.
47743-16	76	25

**Flower buds**

Mm 400x300

Pcs/pz 30

art.	mm.
47744-04	45x45x21

**Fluted rectangles**

Mm 400x300

Pcs/pz 12

art.	mm.
47744-05	65x54x22

**Saint-Honoré**

Mm 400x300

Pcs/pz 9

art.	Ø mm.	h.
47744-06	81	30

**Cathedrals**

Mm 400x300

Pcs/pz 14

art.	mm.
47744-07	103x34x48

**Half sphere**

art.	Ø mm.	h.	ml.
47744-81	180	90	1600

**Rond**

art.	Ø mm.	h.
47744-02	220	45



Flexiform desserts

art.	mm.	ml.
47744-58	253x253x45	222



Flexiform desserts

art.	mm.	ml.
47744-59	600x400x50	980



Silpat entremet

art.	mm.
47744-48	280x480x13
47744-60	360x555x10
47744-62	360x555x20

3D DESIGNS FOR DESSERTS - DISCS & MATS



3D disc Rosace

art.	Ø mm.	h. mm.
47744-10	225	6



3D disc Dots

art.	Ø mm.	h. mm.
47744-01	216	8



3D disc Flower crown

art.	Ø mm.	h. mm.
47744-03	216	2



3D mat Labyrinth

art.	mm.
47744-21	600x400



3D mat Bubbles

art.	mm.
47744-36	600x400



**3D mat Mikado**

art.	mm.
47744-37	600x400

**3D mat Buche2**

art.	mm.
47744-70	275x185

**3D mat Buche1**

art.	mm.
47744-71	275x185



SILPAT® – SILPAIN® – ROUL'PAT®

SILPAT: Non-stick sheet ideal for backing brioches and buns as well as any kind of sweet bread backed in sheets. Ideal also for working sugar.
SILPAIN: Non-stick perforated sheet ideal for baking bread and tarts.
ROUL'PAT: The silicone coating on both sides prevents the sheet from slipping. Perfect to prepare any type of dough and it also enables to easily prepare macaroon.

SILPAT: Antiaderente ideale per la cottura di tutte le viennoiseries e tutti i tipi di pasticceria da panetteria cotti in teglie. Ideale anche per la lavorazione dello zucchero. SILPAIN: Antiaderente areato ideale per la cottura di pani e la cottura in bianco di fondi per crostate. ROUL'PAT: Con il rivestimento in silicone su entrambi i lati, non scivola sul piano di lavoro. Permette di lavorare ogni tipo di pasta, e con grande facilità anche il croccante.

**SILPAT Silicone baking sheet**

Tappeto silicone
 Silikonbackmatte
 Tapis cuisson en silicone
 Tapete de cocción silicona

art.	GN	mm.
47680-40	-	400x300
47680-53	1/1	530x325
47680-60	-	600x400

**SILPAIN Silicone baking sheet**

Tappeto silicone
 Silikonbackmatte
 Tapis de cuisson en silicone
 Tapete de cocción silicona

art.	GN	mm.
47685-53	1/1	530x325
47685-60	-	600x400

**ROUL'PAT Silicone baking sheet**

Tappeto silicone
 Silikonbackmatte
 Tapis de cuisson en silicone
 Tapete de cocción silicona

art.	mm.
47688-60	600x400



SILPAT Macarons

Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

art.	Ø mm.	No.	mm.
47683-01	35	28	400x300
47683-02	35	63	600x400
47683-03	50	28	600x400

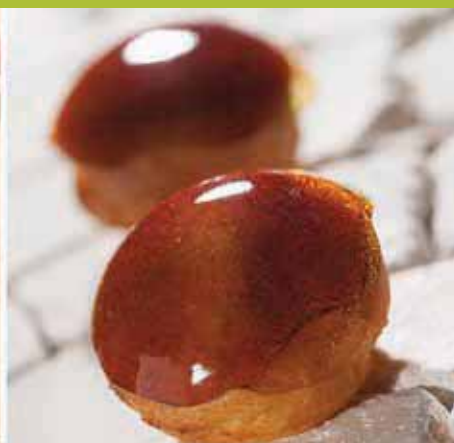
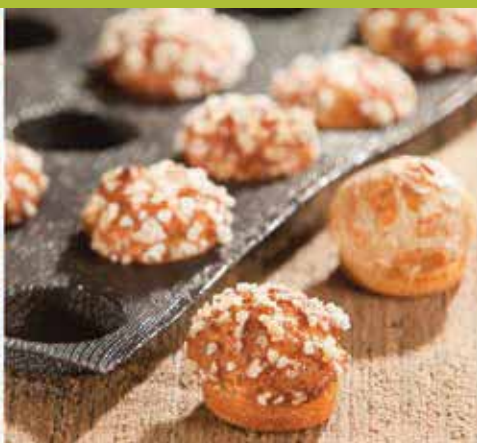


SILPAIN Éclair

Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

art.	No.	mm.
47685-61	18	600x400

FLEXIPAN® AIR



Flexible pans made of silicone and glass fiber fabric and bi-component, designed for bread-making and bakery products, especially for cream puffs dough. The pre-formed shapes make easy obtaining perfect, regular and same size products. Neither greasing the sheet nor spiking the dough is required before baking. The non-stick property of the material allows an easy and perfect extraction. They have a well-ventilated texture that ensures proper heat circulation, to obtain a crusty finished product with excellent color. Non-stick FLEXIPAN® AIR sheets are very durable, lasting up to 1500 cycles without any risk of sticking. For baking up to +240°, as well as for freezing at -40°, and are also designed to hold frozen dough. Using FLEXIPAN® AIR pans the products will be well calibrated and perfectly homogenous in terms of size, color and crust.

Stampi flessibili realizzati in silicone e tessuto in fibra di vetro e bicomponente, ideali per la panificazione e prodotti dolci da forno, in particolare per la pasta di bigné. Grazie alle impronte preformate, preparare prodotti uguali e regolari diventa facile. Non è più indispensabile spennellare con tuorlo o forare la pasta. Grazie alle sue proprietà antiaderenti l'estrazione è impeccabile. Hanno una texture ben ventilata che garantisce una corretta circolazione del calore, per ottenere un prodotto finito croccante e dal colore eccellente. Gli stampi FLEXIPAN® AIR sono molto resistenti, durano fino a 1500 cicli senza alcun rischio che il prodotto si attacchi. Per cotture fino a +240°, come pure per congelare a -40°, e sono progettati anche per contenere impasti surgelati. L'utilizzo di FLEXIPAN® AIR consente di ottenere prodotti ben calibrati e perfettamente omogenei per dimensione, colore e crosta.



Paris-Brest

Mm 600x400
Pcs/pz 24 - ml. 50

art.	Ø mm.	h.
41760-27	80	15



Baby choux

Mm 600x400
Pcs/pz 59 - ml. 4

art.	Ø mm.	h.
41760-22	30	5



Big choux

Mm 600x400
Pcs/pz 28 - ml. 48

art.	Ø mm.	h.
41759-01	67	15

**Eclairs - Right handed / Per ambidestri**

Mm 600x400

Pcs/pz 18 - ml. 15

art. mm.

41760-20 125x25x5

**Eclairs - Left handed / Per mancini**

Mm 600x400

Pcs/pz 18 - ml. 15

art. mm.

41760-21 125x25x5

**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 28 - ml. 48

art. Ø mm. h.

41759-01 67 15

**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 15 - ml. 140

art. Ø mm. h.

41759-05 102 20

**Round shapes / Forme rotonde**

Mm 600x400

Pcs/pz 11 - ml. 175

art. Ø mm. h.

41759-09 125 16

**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 18 - ml. 50

art. mm. h.

41760-05 155x41 25

**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 12 - ml. 230

art. mm. h.

41760-06 169x64 30

**Oval shapes / Forme ovali**

Mm 600x400

Pcs/pz 8 - ml. 400

art. mm. h.

41760-08 259x64 30