

PASTRY PASTICCERIA

EQUIPMENT
ATTREZZATURE



Alphabet pcs 26
Alfabeto pz 26
art. Ø cm. h. cm. €
47301-12 12 2 11,00



Numbers pcs 10
Numeri pz 10
art. Ø cm. h. cm. €
47302-10 10 2 5,00



Animals pcs 10
Animali pz 10
art. Ø cm. h. cm. €
47303-10 10 2 5,70



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47304-06 6,5 2 5,00



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47304-10 10 2 5,80



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47304-12 12 2 6,60



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47305-12 12 2 6,80



Flower pcs 6
Fiore pz 6
art. Ø cm. h. cm. €
47306-10 10 3 5,90



Trio pcs 6
Trio pz 6
art. Ø cm. h. cm. €
47307-10 10 3 5,70



Heart pcs 6
Cuore pz 6
art. Ø cm. h. cm. €
47308-10 10 3 5,40



Star pcs 6
Stella pz 6
art. Ø cm. h. cm. €
47310-10 10 3 5,60



Halfmoon pcs 6
Mezzaluna pz 6
art. Ø cm. h. cm. €
47312-10 10 3 5,50



Hexagon pcs 6
Esagono pz 6
art. Ø cm. h. cm. €
47314-10 10 3 5,60



Hexagon, fluted pcs 5
Esagono festonato pz 5
art. Ø cm. h. cm. €
47315-10 10 3,5 5,00



Ring pcs 11
Anello pz 11
art. Ø cm. h. cm. €
47316-10 10 3 8,70



Ring pcs 14
Anello pz 14
art. Ø cm. h. cm. €
47316-12 12 3 12,20



Ring pcs 20
Anello pz 20
art. Ø cm. h. cm. €
47316-20 20 2,5 16,90



Ring, fluted pcs 11
Anello festonato pz 11
art. Ø cm. h. cm. €
47317-10 10 3 9,80



Ring, fluted pcs 14
Anello festonato pz 14
art. Ø cm. h. cm. €
47317-12 12 3 12,20



Drop pcs 6
Goccia pz 6
art. Ø cm. h. cm. €
47321-12 12 3 5,00



Drop, fluted pcs 5
Goccia festonata pz 5
art. Ø cm. h. cm. €
47322-12 12,5 3,5 5,50



Square pcs 6
Quadro pz 6
art. Ø cm. h. cm. €
47323-12 12 3 4,90



Square, fluted pcs 6
Quadro festonato pz 6
art. Ø cm. h. cm. €
47324-12 12,5 3,5 5,70



Oval pcs 9
Ovale pz 9
art. Ø cm. h. cm. €
47326-10 10 3,5 6,80



Oval, fluted pcs 9
Ovale festonato pz 9
art. Ø cm. h. cm. €
47325-10 10 3,5 9,80



Oval, fluted pcs 6
Ovale festonato pz 6
art. Ø cm. h. cm. €
12947-13 13 3,5 19,00



Fruit pcs 12
Frutta pz 12
art. Ø cm. h. cm. €
47327-12 12,5 2 6,60



Animals pcs 10
Animali pz 10
art. Ø cm. h. cm. €
47328-15 15 2 7,30



Vehicles pcs 7
Veicoli pz 7
art. Ø cm. h. cm. €
47331-15 15 2 5,40



Vegetable pcs 12
Verdura pz 12
art. Ø cm. h. cm. €
47332-12 12,5 2 6,70



Christmas pcs 7
Natale pz 7
art. Ø cm. h. cm. €
47333-15 15 2 4,90



Easter pcs 6
Pasqua pz 6
art. Ø cm. h. cm. €
47334-12 12,5 2 4,20



Stars pcs 7
Stelle pz 7
art. Ø cm. h. cm. €
47335-12 12,5 2 4,90



Shapes pcs 10
Sagome pz 10
art. Ø cm. h. cm. €
47419-10 15 2 6,60



Shapes pcs 42
Sagome pz 42
art. Ø cm. h. cm. €
47336-42 6>22 13,20



Plain ring pcs 3
Anello liscio pz 3
art. Ø cm. h. cm. €
47414-03 6-7,8 3 3,50



Fluted ring pcs 3
Anello festonato pz 3
art. Ø cm. h. cm. €
47415-03 6-7,8 3 3,50



Canestrello
Canestrello
art. Ø cm. h. cm. €
47416-06 6 3 1,40



Canestrello, fluted
Canestrello festonato
art. Ø cm. h. cm. €
47417-06 6 3 1,40

CHRISTMAS
NATALE



Gingerbread man
Omino pan di zenzero
art. cm. €
47370-08 6x8x3 0,80



Angel
Angelo
art. cm. €
47377-08 7x7x3 0,90



Snowman
Pupazzo di neve
art. cm. €
47378-08 4x8x3 0,70



Reindeer
Renna
art. cm. €
47379-08 8x7x3 0,80



Star
Stella
art. cm. €
47411-08 8x8x3 0,80



Comet
Stella cometa
art. cm. €
47412-08 8x4x3 0,70



Christmas tree
Albero di Natale
art. cm. €
47413-08 8x8x3 0,90



Pine
Pino
art. cm. €
47413-01 6,4x8x3 0,90



Snowflake
Fiocco di neve
art. cm. €
47411-01 7,4x8,6x3 1,80



Snowflake
Fiocco di neve
art. cm. €
47411-02 7x8x3 0,90



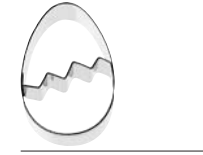
Snowflake
Fiocco di neve
art. cm. €
47411-03 8,5x8x3 1,80



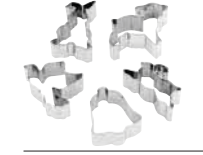
Christmas, set of 6 pcs.
Natale set 6 pz
art. cm. €
47387-01 8x8x3 7,10



Dove
Colomba
art. cm. €
47382-08 8x7x3 0,70



Egg
Uovo
art. cm. €
47373-01 5,6x8x3 1,30



Easter, set of 5 pcs.
Pasqua set 5 pz
art. cm. €
47387-02 8x8x3 6,30



EASTER
PASQUA



HALLOWEEN



Rabbit
Coniglio
art. cm. €
47372-08 8x4x3 0,80



Rabbit
Coniglio
art. cm. €
47402-08 8x5x3 0,80



Rabbit
Coniglio
art. cm. €
47402-01 7x8,5x3 1,10



Skeleton
Scheletro
art. cm. €
47370-08 6x8x3 0,80



Pumpkin
Zucca
art. cm. €
47377-09 9x8x3 0,80



Pumpkin
Zucca
art. cm. €
47377-10 8x8x3 0,70



Rabbit
Coniglio
art. cm. €
47402-02 7,5x7x3 1,20



Bell
Campana
art. cm. €
47373-08 6x7x3 0,70



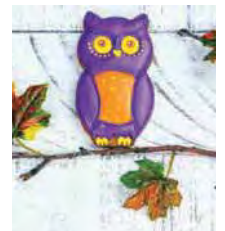
Lamb
Agnellino
art. cm. €
47376-08 8x7x3 0,90



Ghost
Fantasma
art. cm. €
47377-03 8x8,4x3 0,90



Owl
Gufo
art. cm. €
47377-02 4,7x8,3x3 0,80





Crescent
Mezzaluna
art. cm. €
47377-01 6,2x8x3 0,80



Witch
Strega
art. cm. €
47377-04 9x9,5x3 1,30



Witch hat
Cappello strega
art. cm. €
47377-05 8,5x13x3 1,00



Snail
Lumaca
art. cm. €
47404-02 11x6x3 1,10



Fish
Pesce
art. cm. €
47384-08 8x8x3 0,90



Frog
Rana
art. cm. €
47380-08 8x8x3 0,80



Witch on broom
Strega su scopa
art. cm. €
47377-06 11,6x12x3 1,50



Halloween, set of 3 pcs.
Halloween set 3 pz
art. cm. €
47377-11 11x10,7x2 4,30



Rooster
Gallo
art. cm. €
47383-08 8x8x3 1,20



Dolphin
Delfino
art. cm. €
47384-01 5x9x3 0,80



Seagull
Gabbiano
art. cm. €
47386-08 11x6x3 0,80



Cat
Gatto
art. cm. €
47401-08 8x8x3 0,80



Goose
Oca
art. cm. €
47404-08 8x7x3 0,80



Teddy bear
Orsetto
art. cm. €
47375-08 8x8x3 0,80



Camel
Cammello
art. cm. €
47404-01 9x8,6x3 1,30



Teddy bear
Orsetto
art. cm. €
47375-01 6x9x3 1,00



Elephant
Elefante
art. cm. €
47404-03 12x7x3 1,20



Four leaf clover
Quadrifoglio
art. cm. €
47374-08 8x8x3 0,80



ANIMALS & VARIOUS
ANIMALI & VARI



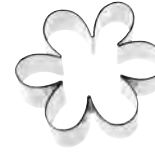
Honey bee
Ape
art. cm. €
47382-06 11,6x8x3 1,50



Hippo
Ippopotamo
art. cm. €
47404-04 11x7x3 1,30



Butterfly
Farfalla
art. cm. €
47371-08 8x7x3 0,90



Flower
Fiore
art. cm. €
47374-02 7x7,4x3 0,90

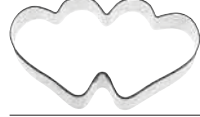


Tulip
Tulipano
art. cm. €
47374-01 5,5x8x3 1,20





Heart
Cuore
art. cm. €
47385-08 8x9x3 0,60



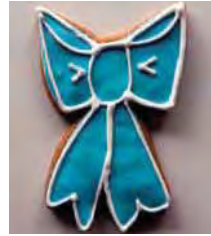
Two hearts
Due cuori
art. cm. €
47385-01 9,4x5x3 0,80



Rocking horse
Cavallo a dondolo
art. cm. €
47381-08 8x5x3 0,80



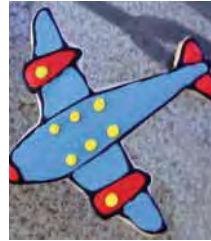
Bow
Fiocco
art. cm. €
47373-02 6x8x3 1,10



Apple
Mela
art. cm. €
47378-01 7,6x8,4x3 1,10



Airplane
Aereo
art. cm. €
47370-02 9x8x3 1,10



Suits of cards, set of 4 pcs
Semi carte set 4 pz
art. cm. €
47378-02 7,5x7,5x3 3,90



Numbers, set of 9 pcs
Numeri, set 9 pz
art. cm. €
47421-09 6,5x2,5 8,80



Train
Locomotiva
art. cm. €
47370-01 10x7x3 1,10



Pirate ship
Nave pirata
art. cm. €
47370-03 8x8,4x3 1,10



Letters, set of 26 pcs
Lettere, set 26 pz
art. cm. €
47422-26 6x2,5 18,30



Round, set 6 pcs
Cerchio, set 6 pz
art. cm. €
47425-01 4x3 6,60
47425-02 5x3 6,90
47425-03 6x3 7,60



Square, set 6 pcs
Quadro, set 6 pz
art. cm. €
47425-04 5x5x3 9,30
47425-05 6x6x3 10,80



Triangle, set 6 pcs
Triangolo, set 6 pz
art. cm. €
47425-06 6x3 7,90



Oval, set 6 pcs
Ovale, set 6 pz
art. cm. €
47425-09 7,5x4,5x3 7,60



Trapeze, set 6 pcs
Trapezio, set 6 pz
art. cm. €
47425-08 9x6x3 8,20



Rectangle, set 6 pcs
Rettangolo, set 6 pz
art. cm. €
47425-10 5x3,5x3 7,90
47425-11 6x5x3 9,30



Drop, set 6 pcs
Goccia, set 6 pz
art. cm. €
47425-26 9x3 9,30



Hexagon, set 6 pcs
Esagono, set 6 pz
art. cm. €
47425-29 5x3 8,00
47425-30 6x3 9,00



Heart, set 6 pcs
Cuore, set 6 pz
art. cm. €
47425-32 6,5x3 8,40



Square, set 6 pcs
Quadro, set 6 pz
art. cm. €
47426-01 8x8x4,5 14,40



Rectangle
Rettangolo
art. cm. €
47426-07 12x6x4,5 2,00



Doughnut cutter
Tagliapasta per doughnuts
Donut-Ausstecher
Coupe-donuts
Cortadonuts
art. Ø cm. h. cm. €
47388-06 65-25 20 13,30
47388-07 70-30 17 14,10
47388-08 80-40 20 18,80



Cinnamon star cutter
Tagliapaste stelle
Zimtstern-Ausstecher
Coupe-étoiles
Cortapasta Esterella
art. cm. €
47377-15 5x9,7 19,90



Horseshoe, tin plate
Ferro di cavallo, banda stagnata
Hufeisen, Weißblech
Fer à cheval, fer blanc
Herradura, hojalata
art. cm. €
47377-12 7x6x2 3,60

Spring mechanism. – Meccanismo a molla.



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	2,20
12947-03	7x4	3,5	2,30
12947-04	8,5x5	3,5	3,00
12947-05	10x6	3,5	3,20
12947-06	11x7	3,5	3,30
12947-07	13x5	3,5	3,90



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	5,30

Holly. – Agrifoglio.



Set of 4 pcs dipping forks

Set 4 forchettine praliniera
Pralinen Gabelchen, 4 Stk.
Jeu de 4 ébauchoirs

Set de 4 herramientas para decorar chocolates

art.	€
47833-04	20,20



Set 2 decorating spoons

Set 2 cucchiai decorazione
Satz 2 Dekoration-Löffel
Set 2 cuillères pour décorer

2 cucharas para decoración

art.	l. cm.	€
47831-02	18-20	9,70



**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	18	11,90
	3,6-4,8-5,6-6,4-6,8-7,6		



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	9,20



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	7,60



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 1,1-1,8-2,6-3,3-4-2,5-7	18	8,40



Dough plunger cutters w/extractor, 4 pcs

Tagliapasta con espulsore, set 4 pz
Ausstechformen mit Auswerfer, 4 Stk
Emportes-pièces, 4 pcs

Cortadores, 4 pz

art.	Ø cm.	€
47622-26	1,2 - 2 - 2,8 - 3,5	13,70

Daisy. – Margherita.



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	5,30

Petunie. – Petunia.



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.	€
47622-02	2,5	5,30

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	5,30

Rose leaf. – Foglia di rosa.



Set of 9 cutters

Set 9 tagliapasta
Satz 9 Ausstechformen
Set 9 découpoirs

Juego 9 cortadores

art.	h. cm.	€
47837-09	0,5	61,70



Almond past knife

Coltello per marzapane
Marzipan-Messer
Couteau à pâte d'amande
Cuchillo para fondant/mazapán

art.	l. cm.	€
47630-28	16,5	4,90



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	36,80



Modelling tool set

Kit attrezzi decoro
Modellierungswerkzeugsatz
Set d'outils à pâte d'amandes

Juego de utensilios para modelar

art.	l. cm.	pcs/pz	€
47631-08	16	12	18,90



Set of 10 pcs dipping forks

Set 10 forchettine praliniera
Pralinen Gabelchen, 10 Stk.
Jeu de 10 ébauchoirs

Set de 10 herramientas para decorar chocolates

art.	€
47833-10	42,10



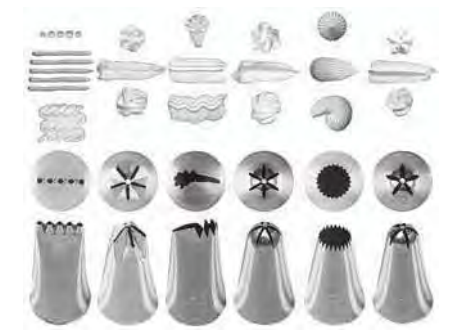
Set 8 pcs, one piece nozzles
Set 8 bocchette unipezzo
Tüllen Set 8 Stk. aus einem Stück gezogen
Set 8 pcs douilles monobloc
Surtido 8 boquillas monobloc
art. base ø mm. €
47357-28 18 8,90



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 9,50



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 8,40



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 8,70



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 9,50



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 8,40



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 8,40



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 8,40



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 8,40



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 8,40



Set 4 pcs, one piece nozzles
Set 4 bocchette unipezzo
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 7,60



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. base ø mm. €
47357-03 31 11,90



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	10,80
	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	10,80
	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	10,80
	2x 31	8	
	2x 36	9	



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	10,90
47208-18	13	6	10,90
47208-19	13	7	10,90
47208-20	13	8	10,90



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	10,90
47208-22	18	6	10,90
47208-23	18	7	10,90
47208-24	18	8	10,90



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	€
47208-01	3,0	5	10,60
47208-02	3,0	6	10,60
47208-03	3,5	7	10,60
47208-04	5,0	8	10,60



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	€
47208-05	5	5	10,60
47208-06	5	6	10,60
47208-07	6	7	10,60
47208-08	7	8	10,60



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	10,50
47354-04	4	6	10,50
47354-06	6	6	10,50
47354-08	8	6	10,50
47354-10	10	6	10,50
47354-12	12	7	10,50
47354-14	14	8	10,50
47354-16	16	9	10,50
47354-18	18	10	10,50



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	10,50
47355-04	4,0	6	10,50
47355-06	6,0	6	10,50
47355-08	8,0	7	10,50
47355-10	10	8	10,50
47355-12	12	10	10,50



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	10,50
47356-04	4,0	9	10,50
47356-06	5,5	9	10,50
47356-08	7,0	10	10,50
47356-10	8,5	12	10,50
47356-12	13,0	15	10,50
47356-14	14,5	16	10,50
47356-16	16,0	17	10,50
47356-18	17,5	18	10,50



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	10,60
47208-10	7	6	10,60
47208-11	7	7	10,60
47208-12	9	8	10,60



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	10,60
47208-14	11	6	10,60
47208-15	11	7	10,60
47208-16	11	8	10,60



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	10,50
47353-04	4	10,50
47353-06	6	10,50
47353-08	8	10,50
47353-10	10	10,50
47353-12	12	10,50
47353-14	14	10,50
47353-16	16	10,50
47353-18	18	10,50
47353-20	20	10,50
47353-22	22	10,50
47353-24	24	10,50



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	10,90
47207-25	25	10,90
47207-30	30	10,90



Set 10 pcs Bismark nozzles

Set 10 bocchette a imbuto
Fülltüllen Set 10 Stk.
Set 10 douilles à chou
Surtido 10 boquillas para relleno

art.	Ø mm.	l. mm.	€
47127-04	4	90	30,00
47127-06	6	75	27,90
47127-08	8	90	32,80



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-50	55	6	13,50



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-51	55	5,6	13,50



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-40	32	6,0	8,00



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-41	32	5,7	8,00



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-42	32	5,7	8,00



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-43	32	5,7	8,00



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-44	32	5,7	8,00



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	7,80



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	7,80



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

art.	Ø mm.	€
47618-10	2-10	20,20
47618-20	10-20	20,20



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

art.	€
47250-12	55,30



Set of 24 nozzles
Set 24 bocchette
Tüllen Set, 24 Stk
Set 24 douilles
Juego 24 boquillas

art.	€
47250-24	79,90



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

art.	€
47357-38	37,00



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

art.	€
47219-29	31,40



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

art.	€
47219-38	84,40



Set of 55 nozzles
Set 55 bocchette
Tüllen Set, 55 Stk
Set 55 douilles
Juego 55 boquillas

art.	€
47219-55	62,20

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

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

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	1,10



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	2,20



External piping tip adapter
Adattatore per bocchette
Adapter für Spritztüllen
Adaptateur à douilles
Adaptador para boquillas

art.	Ø mm.	des.	€
47212-03	36	LARGE	2,00



Nozzles adapter, 2 pcs

Adattatori per bocchette, 2 pz
Spritztüllen-Adapter, 2 Stk
Adaptateurs à douilles, 2 pièces
Adaptadores boquillas, 2 piezas

art.	€
47212-05	27,10

To prepare decorations with 2 or 3 colours. Suitable for piping tips base Ø 30 h 50 mm.
Per decorazioni a 2 o 3 colori. Adatte a bocchette base Ø 30 h 50 mm.



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	7,50
47200-02	0,5-2,4	12,5	9,50



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	44,60

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	15,20
47112-45	45	17,30
47112-50	50	18,90



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	26,50
47020-20	22	142	35,70
47020-30	10-25	139	37,60
47020-35	20-25	171	42,80



Cream horn molds, 10 pcs

Cometti, 10 pz
Schillerlockenform, 10 Stk
Moulet à cornet, 10 pcs
Moldes para conos, 10 pz

art.	Ø mm.	l. mm.	€
47021-35	34	110	30,30
47021-45	47	161	43,70



Icing bag

Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art.	h. cm.	U. Pack	€
47106-28	28	6	4,80
47106-34	34	6	5,20
47106-40	40	6	6,00
47106-46	46	6	6,80
47106-50	50	6	7,60

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



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	19,10
47118-40	80	40	100	23,50
47118-55	80	55	100	33,10
47118-65	80	65	100	40,70



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	15,90
47111-40	80	40	100	20,90
47111-46	80	46	100	28,20
47111-55	80	55	100	36,30



Icing bag

Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art.	h. cm.	U. Pack	€
47106-55	55	6	7,90
47106-60	60	6	9,00
47106-65	65	6	10,40
47106-70	70	6	12,10
47106-75	75	6	12,90

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	5,00
47105-34	34	6	5,70
47105-40	40	6	6,30
47105-46	46	6	7,20
47105-50	50	6	8,00

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	9,20
47105-60	60	6	9,90
47105-65	65	6	12,40
47105-70	70	6	13,80
47105-75	75	6	15,60

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



Cookie press set

Siringa per pasticceria
Gebäckpresse
Seringue à biscuits
Juego pistola repostería

art.	ml.	€
47010-20	250	88,20

For a correct use of the syringe we suggest shortbread dough. - Per un utilizzo ottimale della siringa suggeriamo la frolla montata.





SS

Icing bags & nozzles wall rack
Espositore sacchetti/bocchette
Spritzbeutel-/ u. Tüllenaufhänger
Séchoir à poche et douilles
Secador mangas y boquillas

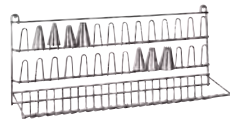
art.	dim. cm.	€
47113-03	50x42x50	82,90



SS

Wall rack for icing bags
Espositore per sacchetti
Spritzbeutelaufräger
Séchoir à poche
Secador cuelga-mangas

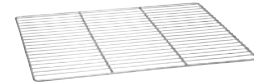
art.	dim. cm.	€
47107-00	50x42x26	36,10



SS

Wall rack for nozzles
Espositore per bocchette
Tüllenaufhänger
Séchoir à douilles
Secador boquillas

art.	dim. cm.	€
47108-00	50x13x24	45,30



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacier

art.	dim. cm.	€
44430-61	60x40	25,10

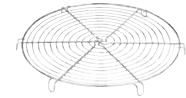
Frame ø mm 6, 2 cross-bars, 24 wires ø 3 mm.
Quadro ø mm 6, 2 traverse, 24 fili ø 3 mm.



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacier

art.	dim. cm.	€
44431-46	46x30,5x2,5	11,30
44431-60	60x40x2,5	19,40



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	3,50
47098-22	22,0	4,40
47098-26	26,0	5,00
47098-30	30,0	5,90



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	11,50



Cake plate, swivel base, aluminum
Girello, alluminio
Tortendrehscheibe, aluminium
Guéridon plaque tournante, alu
Pedestal giratorio para tartas, aluminio

art.	dim. cm.	€
47101-40	30x40x10	118,80



MF

Cake-plate, swivel base
Girello per decorazione torte
Tortendrehscheibe
Guéridon plaque tournante
Pedestal giratorio para tartas

art.	Ø cm.	h. cm.	€
47103-32	32	10	42,70



PE

Protection cover
Campana
Abdeckhauben
Cloche
Tapa

art.	Ø cm.	h. cm.	€
47103-30	30	12	20,40



Cake peel
Pala per torte
Tortenschaufel
Pelle à tarte
Pala para tartas

art.	Ø cm.	dim. cm.	€
47094-30	30	27x26	25,20



Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47687-24	18-25	250	8,40



Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47686-10	6-10	250	4,20
47686-12	6,5-12	250	6,40
47686-14	8-14	250	6,80
47686-17	9,5-16,5	250	10,30
47686-22	12,5-22	100	5,60
47686-24	15-24	100	5,10



Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47686-26	16-27	100	5,80
47686-30	19-30	100	6,70
47686-33	20-32	100	8,30
47686-36	32-36	100	10,00
47686-42	25-42	100	12,40



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacier

art.	dim. cm.	€
44430-60	60x40	17,70

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



Baking tray, aluminum
Teglia, alluminio
Backblech, Aluminium
Plaque à cuisson, aluminium

art.	GN	dim. cm.	€
41744-32	1/1	32,5x53x1	19,50
41744-53	2/1	53x65x1	53,10
41744-60	-	60x40x1	27,60



Baking tray perforated, aluminum
Teglia forata, alluminio
Backblech, Aluminium, gelocht
Plaque perforée, aluminium

art.	GN	dim. cm.	€
41756-30	-	30x40x1	21,20
41756-32	1/1	32,5x53x1	25,80
41756-53	2/1	53x65x1	49,50
41756-60	-	60x40x1	42,80



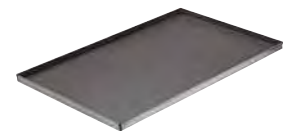
Baking tray, alusteel
Teglia rettangolare, alluminata
Backblech mit Aluminiumüberzug
Plaque, tôle aluminitée
Placa pastelería, aluminizada

art.	dim. cm.	€
41746-60	60x40x2	17,60



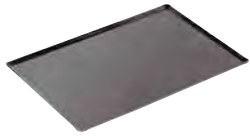
Baking tray, alusteel
Teglia rettangolare, alluminata
Backblech mit Aluminiumüberzug
Plaque, tôle aluminitée
Placa pastelería, aluminizada

art.	dim. cm.	€
41751-30	30x23x3	13,20
41751-35	35x28x3	13,20
41751-40	40x30x3	15,40
41751-50	50x35x3	17,60
41751-60	60x40x3	20,60
41751-65	65x45x3	24,60



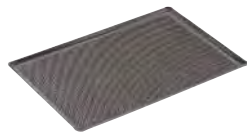
Baking tray, non stick coated
Teglia rettangolare, antiaderente
Backblech mit Antihafbeschichtung
Plaque revêtement anti-adhésif
Placa pastelería anti-adherente

art.	dim. cm.	€
41747-60	60x40x2	55,30



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	30,80
41743D53	2/1	53x65	53,10
41743D60	-	40x60	43,50



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	24,80
41753D32	1/1	53x32,5	34,30
41753D53	2/1	53x65	54,10
41753D60	-	40x60	38,20



Bread mold, blue steel
Baciella carré, ferro blu
Brotform, Blaublech
Pain de mie, tôle bleue
Molde, hierro

art.	dim. cm.	€
41748-20	20x10x10	28,70
41748-30	30x10x10	30,00
41748-35	35x10x10	31,10
41748-40	40x10x10	32,20
41748-50	50x10x10	34,70



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

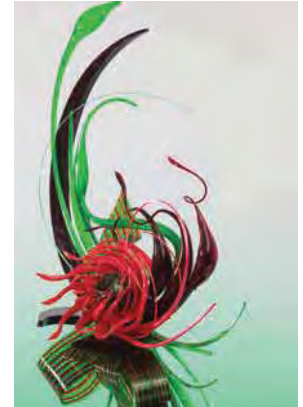
art.	l. cm.	kW	€
47847-23	23	1,5	190,60



Sugar lamp
Lampada per zucchero
Zuckerlampe
Lampe à sucre
Lâmpara para açúcar

art.	dim. cm.	€
47840-11	61x41x50	595,00

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



Bread mold, alu steel
Baciella carré, alluminata
Brotform mit Aluminiumüberzug
Pain de mie, tôle aluminée
Molde, acero aluminizado

art.	dim. cm.	€
41750-20	20x10x10	27,70
41750-30	30x10x10	29,20
41750-40	40x10x10	34,10
41750-41	40x15x15	49,30
41750-50	50x10x10	36,50



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	192,40

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	55,90

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



Electric spray gun
Pistola elettrica
Sprühpistole, elektrisch
Pistolet électrique
Pistola eléctrica

art.	ml.	W	€
47848-07	700	60	643,90

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, cioccolata, antiagglomeranti ed emulsionanti. Per liquidi caldi max. 65°C. Bocchetta 0,6 mm.



Airbrush compressor
Compressore per penna aerografa
Airbrush Kompressor
Compresseur
Compresor

art.	dim. cm.	bar	kW	€
47844-06	16x30x23	4	0,2	373,80

Power 1/5 HP. Air output per min./litres: 23-25. Voltage: 220-240V/50HZ. Max. pressure 6,5 bar/95PSI. – Potenza 1/5 HP. Volume aria min. 23-25L. Voltaggio 220-240V/50HZ. Pressione Massima 6,5 bar/95PSI.



Airbrush, double action
Penna aerografa, doppia azione
Airbrush-Pistole, Doppelaktion
Aérographe, dual action
Equipo aerógrafo, doble acción

art.	Ø mm.	cap.	€
47844-02	0,3	7 cc	168,20



Cream dispenser
Dosa creme
Dosier
Doseur à crème
Dosificador

art.	dim. cm.	€
47612-01	20x16x23	363,00



Cream injector
Dosatrice per creme
Gebäkfüllmaschine
Entonnoir à crème
Dosificador de porciones

art.	dim. cm.	lt.	€
47694-03	25x44x20	3	1.347,80

Body in polished aluminum. Funnel, cylinder, piston, injector, lever and thrust ribs 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 caramélising rod
Caramellizzatore elettrico
Caramelisier-Eisen, elektrisch
Fer à caraméliser électrique
Quemador eléctrico

art.	Ø cm.	kW	€
47847-10	10	0,65	253,80
47847-12	12	1,00	227,90



Airbrush stand
Supporto penna aerografa
Airbrush-Pistole Gestell
Support aérographe
Soporte aerógrafo

art.	€
47844-01	50,50



Tempering unit
Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.	€
47698-01	20,5	21,2	1,7	544,90

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.



Tempering unit
Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.	€
47698-02	26	16	1,8	299,00

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	609,20
47698-06	40x33x13,5	6,0	725,10

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	995,00

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
Prof-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.	€
47841-03	8x7x16	200	39,30



Syrup density meter
Pesa sciroppo (densimetro)
Sirup-Hydrometer
Pèse-sirop
Aerómetro

art.	l. cm.	€
49703-00	12,5	17,10

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	4,70
12909-23	23	5,00



ABS

Smoother
Paletta per lisciare
Teig-Glätter
Lisse-pâte
Espátula para alisar

art.	dim. cm.	€
47627-01	15x8	7,90



Chef's torch
Cannello professionale
Prof-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.	€
47841-04	12x7x18	280	83,00



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

art.	€
47838-00	38,10



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	28,00

Brass. – Ottone. Dim. 4,7x20 cm.



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

art.	l. cm.	€
47626-55	55,5	18,70



Ruler
Riga
Lineal
Règle
Regla

art.	l. cm.	€
47033-50	60	9,10

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



Cake slicer
Lira per pan di Spagna
Tortendrahtschneider
Lyre à genoise
Cortador de pasteles

art.	Ø cm.	h. cm.	€
47031-44	30	20x60	11,80



SS

Sugar thermometer
Termometro per zucchero
Zuckerthermometer
Thermomètre à sucre
Termometro para azúcar

art.	scala °C	€
47843-00	1°C +80+200	40,50



SS

Sugar thermometer holder
Reggi caramellometro
Zuckerthermometer-Träger
Support pour thermomètre à sucre
Soporte para termometro azúcar

art.	h. cm.	€
47842-00	32	77,00



Syrup density meter test tube
Provetta alimentare graduata, plastica
Sirup-Hydrometer-Becher
Eprouvette pèse-sirop
Probeta aerómetro

art.	Ø cm.	h. cm.	ml.	€
49703-01	3	25	100	21,30

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



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	10x90	134,60

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



PE

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

art.	cm. int.	€
47693-00	24x24	392,40

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	74,80
47693-05	38x38	36x36	5	82,20
47693-10	37x37	36x36	10	97,90
47693-15	37x37	36x36	15	112,10

To produce perfect layers. – Per creare stratificazioni precise.



PE

ABS

SS

Mini guitar
Chitarra mini
Pralinschneider Mini
Mini-guitare
Mini-guitarra

art.	dim. cm.	€
47692-03	44,5x33,5x14	1.121,30

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 cioccolata, impasti duri in genere. Piano di taglio 25x28 cm.



SS

Expanding pastry cutter
Tagliapasta estensibile
Teigschneider
Rouleau extensible
Cortapastas extensible

art.	Ø cm.	l. cm.	wheels	€
47820-05	5,5	24	5	72,00
47820-07	5,5	24	7	97,90

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	74,30
47821-07	5,5	24	7	101,20

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	93,40
47822-07	5,5	28	7x2	126,00

Plain wheels. – Rotelle lisce.



SS

Pastry wheel, plain
Rotella taglia pasta liscia
Teigrädchen, glatt
Roulette à pâte lisse
Rouleta cortapasta

art.	Ø cm.	l. cm.	€
18325-01	5,5	18	7,70



SS

Pastry wheel, fluted
Rotella taglia pasta ondulata
Teigrädchen, gewellt
Roulette à pâte cannelée
Rouleta cortapasta acanalada

art.	Ø cm.	l. cm.	€
18325-02	5,5	18	7,40



SS

Double pastry wheel
Rotella taglia pasta lama doppia
Teigrädchen, glatt u. gewellt
Roulette à pâte double
Rouleta cortapasta doble

art.	Ø cm.	l. cm.	€
18325-03	5,5	18	9,70



SS

Guitar
Chitarra
Pralinschneider
Guitare simple
Guitarra

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-11	53x43x16 mm	360x420	16	1.955,20

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
Pralinschneider, doppelt
Guitare double
Guitarra doble corte

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-22	50x48x15 mm	360x350	19,6	2.553,60

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.



Cutting roller, POM
Rullo tagliapasta, POM
Rollmesser, POM
Rouleau à lamelles, POM
Rodillo, POM

art.	cm.	€
47026-06	6	6,90



Spiked roller, POM
Rullo bucasfoglia, POM
Stipprolle, POM
Pique-pâte, POM
Rodillo, POM

art.	cm.	€
47024-06	6,0	6,30
47024-10	11,5	7,50



Cutting roller, POM
Rullo per losanghe, POM
Rollmesser, POM
Rouleau à losanges, POM
Rodillo a rombos, POM

art.	cm.	€
47025-06	6,0	6,70
47025-10	11,5	9,60



SS

Guitar
Chitarra
Pralinschneider
Guitare simple
Guitarra

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-25	60x40x11 mm	380x400	24	3.184,00

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

Spiked roller
Rullo bucasfoglia
Stipprolle
Pique-pâte
Rodillo

art.	cm.	€
47028-12	12	72,10



SS

Cutting roller
Rullo per losanghe
Rollmesser
Rouleau à losanges
Rodillo a rombos

art.	cm.	€
47029-12	12	74,20



PP

SS

Croissant cutter
Taglia croissants
Dreieckschneidewalze
Coupe-croissants
Cortador para croissants

art.	dim. cm.	€
47027-11	18x20	101,70
47027-12	18x14	103,60
47027-14	9,7x21	91,30
47027-15	18x20 2x	137,60
47027-16	18x20 3x	221,20



Stencil for grating pastry

Stampo decora crostate
Gitterstempel
Empreinte pour grille de pâte
Moide tortas

art.	Ø cm.	€
47030-30	30	18,40



Cake marker

Segnaporzioni
Tortenteiler
Diviseur à tarte
Marcador de tartas

art.	Ø cm.	por.	€
47032-10	26,5	10	6,70
47032-20	26,5	20	6,70



Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47644-30	3	1	8,00
47644-40	4	1	9,00
47644-50	5	1	9,90
47644-60	6	1	9,30
47644-70	7	1	10,20

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



Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47642-30	3,0	6	3,90
47642-40	4,0	6	4,90
47642-50	5,0	6	6,00
47642-60	6,0	6	7,30
47642-70	7,5	6	9,90

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



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	7,00
47033-12	26,5	12-18	7,00
47033-14	26,5	14-18	7,00



Rolling pin, non-stick coated

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

art.	Ø cm.	l. cm.	€
47035-40	5,5	20	42,60
47035-48	6,5	25	54,10



Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47036-30	9	30	61,60
47036-35	9	35	64,70
47036-40	9	40	67,90
47036-45	9	45	79,80
47036-50	9	50	139,30
47036-60	9	60	150,00



Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47038-50	9	50	77,40
47038-60	7	60	69,80



Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47037-30	8	30	70,90
47037-40	8	40	74,90



Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-23	2,5	23	12,70
47034-51	5,0	50	53,90



Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-52	5	50	15,00



Rolling pin

Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-50	5	50	17,70



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	5,90
47640-35	3,5	1	7,40
47640-50	5,0	1	10,10
47640-59	6,0	1	11,20

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



Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47645-40	4	6	6,50
47645-60	6	6	8,70
47645-75	7,5	6	8,80

Natural bristles. – Setole naturali.



Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47646-40	4	6	7,50
47646-60	6	6	9,20
47646-75	7,5	6	10,60

Polyester bristles. – Setole in poliestere.



Set 10 dough scrapers

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

art.	dim. mm.	€
47621-01	216x128	19,90



Set 10 dough scrapers

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

art.	dim. mm.	€
47621-02	120x86	7,30



Set 10 dough scrapers

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

art.	dim. mm.	€
47621-03	120x88	7,30



Set 10 dough scrapers

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

art.	dim. mm.	€
47621-04	121x81	7,30



Set 10 dough scrapers

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

art.	dim. mm.	€
47621-05	148x99	7,30



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	7,30



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	7,30



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	17,70



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	18,80



Display tray, aluminum
Vassoio espositore, alluminio
Auslegeplatte, Aluminium
Plat patissier, alu
Bandeja pasteleria, aluminio

art.	dim. cm.	€
47070-37	37,5x24,5x1	17,60
47070-48	48x31x1	21,10
47070-60	60x40x1	38,10



SS

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pasteleria

art.	dim. cm.	€
47074-01	30x20x1,5	20,50
47074-02	40x10x1,5	18,20
47074-03	40x20x1,5	22,30
47074-04	40x30x1,5	28,50



SS

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pasteleria

art.	dim. cm.	€
47074-05	50x10x1,5	22,70
47074-06	60x6x1,5	18,50
47074-07	60x10x1,5	20,20
47074-08	60x20x1,5	30,10



SS

Sugar dredger
Spargi zucchero
Zuckerstreuer
Glacière à sucre
Dosificador para azúcar

art.	Ø cm.	h. cm.	€
47022-12	7	9	12,20



PE

Moisture bottle
Flacone per bagno
Sprühflasche
Bouteille à puncher spray
Frasco nebulizador

art.	dim. cm.	lt.	€
47679-10	10x5,6x27,5	1	9,70



HDPE

Spraying bottle
Flacone nebulizzatore
Sprühflasche
Bouteille à puncher spray
Frasco nebulizador

art.	dim. cm.	lt.	€
47679-11	7x7x30	1	10,80



SS

Flour sifter
Setaccio farina
Einhand-Drücksieb
Tamis pour farine
Tamiz para harina

art.	Ø cm.	gr.	€
42607-05	12	500	15,60



SS

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	10,90



SS

Sieve for flour
Setaccio rete farina
Sieb für Mehl
Tamis pour farine
Cedazo para harina

art.	Ø cm.	h. cm.	€
47615-25	23	8	10,90



Flour brush
Spazzola per farina
Mehlbürste
Brosse à pétrin
Capillo para harina

art.	cm.	€
42614-21	30	17,50

Horse hair. – Setole di cavallo.



SS

Display tray
Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pasteleria

art.	dim. cm.	€
47075-20	20x16x1	16,00
47075-30	30x21x1	23,10
47075-45	45x34x1	50,00



SS

Display tray
Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pasteleria

art.	dim. cm.	€
42533-23	23x16,5x0,5	18,10
42533-26	26x19,5x0,5	22,00
42533-31	31x24x0,5	27,70
42533-36	36x28,5x0,5	37,70
42533-40	40x32,5x0,5	49,10



NEW

Baking paper, microperforated
Carta Forno Microforata
Backpapier, mikroperforiert
Feuille de cuisson, microperforé
Papel de horno, microperforado

art.	dim. cm.	pcs/pz	€
47682-40	59,2x39,2	200	51,20

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 bigné, 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
Baktrennfolie, silikonisiert
Feuille de cuisson, siliconée
Papel de horno siliconado

art.	dim. cm.	pcs/pz	€
47682-53	53x32,5	500	63,80
47682-60	60x40	500	58,50

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
Baktrennfolie, PTFE-beschichtet
Feuille de cuisson, revêtement PTFE
Papel de horno anti-adherente

art.	dim. cm.	U. Pack	€
47681-60	60x40	10	9,30

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, mikroperforiert
Tapis cuisson en silicone, microperforé
Tapete de cocción silicona, microperforado

art.	GN	dim. cm.	€
47691-53	1/1	53x32,5	27,80
47691-64	-	60x40	31,90



Baking sheet, silicone

art.	GN	dim. cm.	€
47689-53	1/1	53x32,5	27,10
47689-60	-	60x40	27,80



SILPAT Silicone baking sheet

art.	GN	dim. cm.	€
47680-40	-	40x30	22,60
47680-53	1/1	53x32,5	30,20
47680-60	-	60x40	42,00



SILPAIN Silicone baking sheet

art.	GN	dim. cm.	€
47685-53	1/1	53x32,5	33,50
47685-60	-	60x40	42,00



ROUL'PAT Silicone baking sheet

art.	dim. cm.	€
47688-60	60x40	48,50



Baking beans, ceramic

art.	Kg.	€
47011-01	1	18,90



Sheets, PET

art.	my	dim. cm.	pcs/pz	€
47131-30	90	30x30	50	23,40
47131-60	90	60x40	50	34,10

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 sfornare monoporzioni e mignon. Antiadherenti per uso alimentare. Adatti al raffreddamento in abbattitore, congelatore e frigo, non adatti alla cottura. Extra trasparenti, super resistenti.



Cake ribbon, PET

art.	my	h. cm.	mt.	€
47130-25	90	2,5	305	25,40
47130-30	90	3,0	305	26,90
47130-35	90	3,5	305	29,00
47130-40	90	4,0	305	32,60
47130-45	90	4,5	305	35,50
47130-50	90	5,0	305	37,30
47130-55	90	5,5	305	39,20
47130-60	90	6,0	305	45,40



Tart ring

art.	Ø cm.	h. cm.	€
47533-07	7	2	2,60
47533-08	8	2	2,80
47533-09	9	2	2,90
47533-10	10	2	3,00
47533-12	12	2	3,30
47533-14	14	2	3,30
47533-16	16	2	3,30
47533-18	18	2	3,80
47533-20	20	2	4,20
47533-22	22	2	4,60
47533-24	24	2	5,10
47533-26	26	2	5,70
47533-28	28	2	6,10
47533-30	30	2	6,70
47533-32	32	2	7,40



Tart ring

art.	Ø cm.	h. cm.	€
47530-14	14	3,5	2,70
47530-16	16	3,5	3,00
47530-18	18	3,5	3,20
47530-20	20	3,5	3,50
47530-22	22	3,5	3,80
47530-24	24	3,5	4,10
47530-26	26	3,5	4,30
47530-28	28	3,5	4,80
47530-30	30	3,5	5,20



Mousse ring

art.	Ø cm.	h. cm.	€
47532-06	6,0	4,0	1,10
47532-07	7,5	4,0	1,30
47532-08	8,0	4,5	1,50
47532-12	12,0	4,5	2,30
47532-14	14,0	4,5	2,80
47532-16	16,0	4,5	3,60
47532-18	18,0	4,5	3,90
47532-20	20,0	4,5	4,10
47532-22	22,0	4,5	4,60
47532-24	24,0	4,5	5,20
47532-26	26,0	4,5	5,40



Ice cream cake ring

art.	Ø cm.	h. cm.	€
47534-07	7	9	2,30
47534-08	9	9	2,70
47534-10	9	11	3,20



Ice cream cake ring

art.	Ø cm.	h. cm.	€
47534-00	8	6	1,60
47534-01	10	6	1,70



Ice cream cake ring

art.	Ø cm.	h. cm.	€
47534-06	6	6	1,40
47534-16	16	6	4,80
47534-18	18	6	5,20
47534-20	20	6	5,70
47534-22	22	6	5,50
47534-24	24	6	6,60
47534-26	26	6	7,20
47534-28	28	6	7,80



Cake setting ring, flexible

art.	Ø cm.	h. cm.	€
47529-07	16,5-32	8	8,30

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	7,90
47510-09	9	3,5	8,60
47510-11	11	3,5	9,80
47510-13	13	3,5	11,30
47510-15	15	3,5	11,90
47510-17	17	3,5	12,90
47510-19	19	3,5	14,10
47510-21	21	3,5	15,90
47510-23	23	3,5	16,90
47510-25	25	3,5	18,80
47510-27	27	3,5	20,20
47510-29	29	3,5	20,80
47510-31	31	3,5	21,50

Cake ring, microperforated

Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé
Anillo tarta microperforado

art.	Ø cm.	h. cm.	€
47511-07	7	2	6,50
47511-09	9	2	6,90
47511-11	11	2	7,50
47511-13	13	2	9,10
47511-15	15	2	9,70
47511-17	17	2	10,20
47511-19	19	2	11,40
47511-21	21	2	11,90
47511-23	23	2	13,00
47511-25	25	2	17,30
47511-27	27	2	18,60
47511-29	29	2	19,10
47511-31	31	2	19,70

Cake ring, microperforated

Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé
Anillo tarta microperforado

art.	dim. cm.	h. cm.	€
47512-07	7x7	3,5	7,20
47512-09	9x9	3,5	8,10
47512-11	11x11	3,5	8,90
47512-13	13x13	3,5	10,30
47512-15	15x15	3,5	11,10
47512-17	17x17	3,5	11,40
47512-19	19x19	3,5	13,90
47512-21	21x21	3,5	14,60
47512-23	23x23	3,5	15,30
47512-25	25x25	3,5	20,60
47512-27	27x27	3,5	21,30
47512-29	29x29	3,5	22,10
47512-31	31x31	3,5	22,90



SS

Extensible frame

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

art.	cm.	h. cm.	€
47526-05	30x30>57x56	5	34,60



SS

Extensible frame

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

art.	cm.	h. cm.	€
47528-05	19x28>34x54	5	8,70



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	3,70



SS

Rectangle

Rettangolo
Rechteck
Rectangle

Rectangular

art.	dim. cm.	€
47527-55	55x35,5x4,5	130,90



SS

Rectangle

Rettangolo
Rechteck
Rectangle

Rectangular

art.	dim. cm.	€
47546-18	18x36x5	22,00
47546-30	30x40x5	23,70
47546-40	40x60x5	29,30



SS

Square

Quadrato
Viereck
Carré
Cuadrado

art.	dim. cm.	€
47548-02	10x10x4,5	2,40
47548-03	18x18x4,5	5,00
47548-04	20x20x4,5	5,40
47548-05	22x22x4,5	5,80



SS

Rounded square

Quadrato bombato
Viereck, konvex
Carré arrondi
Cuadrado abombado

art.	dim. cm.	€
47541-02	10x10x4,5	2,10
47541-03	18x18x4,5	4,50
47541-04	20x20x4,5	4,90



SS

Oval

Ovale
Oval
Ovale
Oval

art.	dim. cm.	€
47547-22	24,5x20x4	5,30
47547-26	30x23x4	5,80
47547-30	33x26,5x4	6,30



SS

Comma

Virgola
Komma
Virgule
Coma

art.	Ø cm.	h. cm.	€
47544-20	20	4	4,90
47544-25	25	4	5,30
47544-30	30	4	5,70



SS

Heart
Cuore
Herz
Coeur
Corazón

art.	Ø cm.	h. cm.	€
47542-18	18	4	4,90
47542-20	20	4	5,10
47542-22	22	4	5,60
47542-24	24	4	5,80
47542-26	26	4	6,00



SS

Triangle
Triangolo
Dreieck
Triangle
Triángulo

art.	Ø cm.	h. cm.	€
47540-02	12	4,5	2,10
47540-03	20	4,5	4,60
47540-04	22	4,5	5,20
47540-05	24	4,5	5,60



SS

Triangle
Triangolo
Dreieck
Triangle
Triángulo

art.	Ø cm.	h. cm.	€
47538-23	23	4	4,50
47538-26	26	4	4,80



SS

Rectangle
Rettagolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.	€
47546-41	25x9x4	12,80
47546-42	30x9,1x4	13,30
47546-43	35x9,2x4	14,00



SS

Rectangle
Rettagolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.	€
47546-51	25x9x5	13,20
47546-52	30x9,1x5	15,00
47546-53	35x9,2x5	15,80



SS

Pyramid
Piramide
Pyramide
Piramide
Pirámide

art.	dim. cm.	h. cm.	€
47535-09	9x9	6	5,30
47535-12	12x12	8	7,00
47535-17	17x17	12	11,10
47535-19	19x19	13	12,70



SS

Half sphere
Semi-sfera
Halbkugel
Demi-sphère
Semiesfera

art.	Ø cm.	h. cm.	€
47536-12	12	6	12,50
47536-14	14	7	16,20
47536-20	20	10	23,60



SS

Crème caramel
Crème caramel
Crème caramel
Crème caramel
Molde para flan

art.	Ø cm.	h. cm.	ml.	€
41660-10	7	5	150	4,50
41660-15	7	6	180	4,90

STAINLESS STEEL MOLDS
STAMPI INOX

NEW 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	47,50



Travel cake carré

Mold Mm 82x290 H 64

art.	dim. mm.	ml.	€
47659-21	60x250x60	900	54,60



Travel cake triangle

Mold Mm 88x290 H 85

art.	dim. mm.	ml.	€
47659-22	82x250x80	890	86,40



Travel cake round

Mold Ø Mm 82 H 290

art.	Ø mm.	h. mm.	ml.	€
47659-24	78	250	1050	94,10



Travel cake cube

Mold Mm 103x86 H 83

art.	dim. mm.	ml.	€
47659-25	80x80x80	510	49,60



Travel cake dual

Mold Mm 255x84 H 62

art.	Cake dim. mm.	ml.	€
47659-26	block 250x60x60	900	86,10
	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.



Piepan, aluminum

Tortiera, alluminio
Tortierform, Aluminium
Tourtière, alu

art.	Ø cm.	h. cm.	€
16940-28	28	5,0	13,80
16940-32	32	5,5	17,90
16940-36	36	6,0	20,20
16940-40	40	6,5	23,60



Savarin tin, aluminum

Ciambella, alluminio
Savarinform, Aluminium
Moule à savarin, alu

art.	Ø cm.	h. cm.	U. Pack	€
47060-06	6,0	2,5	3	3,50
47060-07	7,5	3,0	3	3,70
47060-09	9,0	3,5	3	4,10
47060-10	10,0	3,5	3	4,40
47060-12	12,0	5,5	3	7,60
47060-14	14,0	5,5	3	8,10
47060-16	16,0	5,5	3	9,10
47060-18	18,0	6,5	3	10,20
47060-20	20,0	6,5	3	11,20
47060-22	22,0	6,5	3	12,50
47060-24	24,0	8,5	3	13,80
47060-26	26,0	8,5	3	15,60
47060-30	30,0	8,5	3	22,50



Pandoro mold, aluminum

Stampo pandoro, alluminio
Pandoro-Form, Aluminium
Moule à pandoro, aluminium

art.	Ø cm.	h. cm.	gr.	€
47063-01	10,8	8,0	100	12,40
47063-02	16,5	13,0	250	18,70
47063-05	19,5	14,5	500	20,40
47063-07	20,5	15,5	750	21,80
47063-10	23,0	17,0	1000	23,70



Gugelhupf, aluminum

Stampo americano, alluminio
Gugelhupfform, Aluminium
Moule à gugelhupf, alu

art.	Ø cm.	h. cm.	€
47062-18	18	10,5	12,90
47062-20	20	11,0	15,50
47062-22	22	12,0	15,80



Plumcake, aluminum

Plumcake, alluminio
Plumcake, Aluminium
Moule à plumcake, alu

art.	dim. cm.	€
47064-18	18x80x6	7,40
47064-22	22x90x7	8,20
47064-26	26x10x8	10,60
47064-30	30x11x9	13,10



Beaker shaped tin, aluminum

Stampo per babà, alluminio
Timbalforn, Aluminium
Moule à dariole, alu

art.	Ø cm.	h. cm.	U. Pack	€
47066-03	3	3,5	10	2,10
47066-04	4	4,5	10	2,20
47066-05	5	5,5	10	2,60
47066-06	6	6,0	10	2,90
47066-07	7	7,0	10	3,00
47066-08	8	8,0	10	3,60



Crème caramel, aluminum

Crème caramel, alluminio
Crème caramel, Aluminium
Crème caramel, alu

art.	Ø cm.	h. cm.	U. Pack	€
41659-06	6	4,8	6	2,80
41659-07	7	5,0	6	2,90
41659-08	8	5,3	6	3,10



Cassata mold, aluminum

Stampo cassata, alluminio
Cassataform, Aluminium
Moule à cassata, alu

art.	Ø cm.	h. cm.	€
47068-12	12	10	12,40
47068-15	15	12	15,90



Zuccotto mold, aluminum

Stampo per zuccotto, alluminio
Zuccottoform, Aluminium
Moule à zuccotto, alu

art.	Ø cm.	€
47069-10	10	4,30
47069-12	12	5,60
47069-14	14	6,50
47069-16	16	7,90
47069-18	18	9,10
47069-20	20	12,20

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	57x57x9,55	51x51x6,3	46,90



Extender

Estensore
Aufsatz
Réhausse
Extensión

art.	cm. ext.	cm. int.	€
44975H50	57x57x9,55	51x51x7,5x9,5	45,20



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 sfornare, 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.

PASTRY PASTICCERIA
NON STICK CAKE MOLDS TORTIERE ANTIADERENTI



Pine mold
Tortiera pino
Tannenbaumform
Tourtière pin
Molde pino

art.	dim. cm.	€
47005-24	17x24x8,5	5,90



Star mold
Tortiera stella
Sternform
Tourtière étoile
Molde estrella

art.	dim. cm.	€
47006-25	25x25x4,5	7,40



Crispy tart pan
Tortiera forata
Tortenform, gelocht
Tourtière perforée
Molde perforado

art.	Ø cm.	h. cm.	€
41729-30	29/27	1,5	11,10
41729-34	33/30	1,5	15,40



Round cake tin
Tortiera tonda
Tortenform, rund
Tourtière ronde
Molde redondo

art.	Ø cm.	h. cm.	U. Pack	€
47739-12	12	2,1	6	3,90
47739-24	24	2,3	1	6,70
47739-28	28	2,3	1	9,10
47739-32	32	2,5	1	10,90



Round cake tin
Tortiera tonda
Tortenform, rund
Moule pour savarin
Molde redondo

art.	Ø cm.	h. cm.	€
47710-12	12	3,0	4,10
47710-16	16	4,0	5,20
47710-20	20	4,5	6,40
47710-24	24	5,0	8,30
47710-28	28	5,0	9,60
47710-32	32	5,5	11,30



Round mold, fluted edges
Tortiera festonata
Runde Obsttortenform
Tourtière ronde bord cannelé
Molde rizado

art.	Ø cm.	h. cm.	€
47709-20	20	2,5	5,90
47709-24	24	2,5	7,20
47709-28	28	2,5	8,90
47709-32	32	2,5	9,90



Round mold, fluted, loose bottom
Tortiera festonata, fondo mobile
Tortenform, gewellter Rand, Heheboden
Tourtière cannelée, fond amovible
Molde acanalado, rizado, fondo desmontable

art.	Ø cm.	h. cm.	€
47712-20	20	2,5	7,70
47712-24	24	2,5	8,90
47712-28	28	2,5	10,90
47712-32	32	2,5	14,70



Savarin tin
Ciambella
Savarinform
Moule pour savarin
Molde Savarin

art.	Ø cm.	h. cm.	U. Pack	€
47711-08	8	2,0	6	4,30
47711-12	12	2,5	6	5,30
47711-22	22	4,5	1	9,20
47711-24	24	5,0	1	10,10
47711-26	26	6,2	1	11,80



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	17,70



Gugelhupf cake pan

Stampo americano
Gugelhupf
Moule à gugelhupf
Moide gugelhupf

art.	Ø cm.	h. cm.	€
47705-22	22	10	10,90



Loaf pan

Tortiera rettangolare
Königskuchenform
Cake embouti
Moide rectangular

art.	dim. cm.	€
47714-26	26x9,5x7,5	8,40
47714-28	28x10x7,5	8,70



Rectangular mold, loose plate bottom

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

art.	dim. cm.	€
47717-35	35x11x2,5	12,30



Loaf pan with hinges, loose bottom

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

art.	dim. cm.	€
47736-30	30x8x8	17,80
47736-35	35x8x8	18,70
47736-40	40x8x8	20,70
47736-50	50x8x8	22,20



Mini paté mold

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

art.	dim. cm.	€
47018-30	30x4x6	73,30
47018-50	50x4x6	87,20



Loaf pan

Stampo carré
Königskuchenform
Cake évasé
Moide ensanchado

art.	dim. cm.	€
47752-16	14x6,5x4	3,10
47752-21	17x9,5x5,5	4,00



Square mold, fluted, loose bottom

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

art.	dim. cm.	€
47738-23	23x23x2,5	11,20



Baking mold Daisy

Tortiera margherita
Margeriten-Backform
Moule à marguerite
Moide margarita

art.	Ø cm.	h. cm.	€
47718-20	20	6	9,40



Round mold, fluted, loose bottom

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

art.	Ø cm.	h. cm.	U. Pack	€
47719-10	10	3	6	4,80
47719-24	25	5	1	11,10



Fluted loaf pan

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

art.	dim. cm.	€
47753-31	31x12x5	6,90



Baguette baking pan

Teglia baguettes
Baguetteform
Plaque à baguettes
Placa para baguettes

art.	dim. cm.	€
47014-35	35x24,5x2,5	10,90



Oval aspic mold

Aspic ovale
Ovale Aspiiform
Aspic ovale
Moide oval

art.	dim. cm.	U. Pack	€
47726-07	7,5x5,5x3,8	6	3,60



Round mold, fluted, loose bottom

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

art.	Ø cm.	h. cm.	U. Pack	€
47758-10	10	1,8	6	4,20
47758-12	12	2,0	6	5,10



Charlotte mold

Charlotte
Charlotte-Form
Charlotte
Moide Charlotte

art.	Ø cm.	h. cm.	U. Pack	€
47734-18	18	10	6	13,40



Bavarois mold

Bavarese
Bayerische-Kuchenform
Moule Bavarois
Moide Bávaro

art.	Ø cm.	h. cm.	€
47735-18	18	9	8,90



Oval aspic mold, star bottom

Aspic ovale, fondo stella
Ovale Aspiiform, Sternboden
Aspic ovale, étoilé
Moide oval, fondo estrella

art.	dim. cm.	U. Pack	€
47727-07	7,5x5,5x3,8	6	3,40



Rum baba mold

Stampo babà
Runde Babaform
Dariole embouti
Moide para babà

art.	Ø cm.	h. cm.	U. Pack	€
47728-06	6	6	6	4,00



Oak leaf tart mold

Tartelletta foglia di quercia
Törtchenform Eichenblatt
Tartelette feuille chêne
Moide pasteles

art.	Ø cm.	h. cm.	U. Pack	€
47759-12	12	2	6	3,40



Rectangular cake mold

Tortiera rettangolare
Königskuchenform
Cake évasé
Moide ensanchado

art.	dim. cm.	€
47733-18	18x7,5x6,5	10,80
47733-24	24x9x7,5	15,00
47733-30	30x10x8	17,10
47733-36	36x10,5x8	18,50



Folding loaf pan

Tortiera rettangolare apribile
Aufklappbare-Königskuchenform
Cake ouvrant
Moide rectangular desmontable

art.	dim. cm.	€
47715-30	30x10x7,5	14,10



Savarin mold

Tartelletta savarin
Savarinmörtchen
Savarin
Moide savarin

art.	Ø cm.	h. cm.	U. Pack	€
47757-65	6,5	1,5	6	3,70
47757-80	8,0	2,0	6	3,90



Oval boat mold

Tartelletta barchetta
Schiffchenmörtchen
Barquette unie
Moide barquilla

art.	dim. cm.	U. Pack	€
47720-06	6x2x1	6	2,10
47720-08	8x3,3x1,2	6	2,20
47720-10	10x4,3x1,3	6	2,40
47720-12	12x5x1,3	6	2,40



Fluted oval boat mold

Tartelletta barchetta, festonata
Schiffchenmörtchen, gerippt
Barquette, cannelée
Moide barquilla, rizado

art.	dim. cm.	U. Pack	€
47721-08	8x4x1,2	6	2,10
47721-10	10x4,5x1,2	6	2,20
47721-12	12x5x1,4	6	2,40



Round plain mold
Tartelletta tonda
Backförmchen, rund
Tartelette ronde, unie
Molde redondo

art.	Ø cm.	U. Pack	€
47722-05	5	6	2,10
47722-06	6	6	2,10
47722-07	7	6	2,20
47722-08	8	6	2,20
47722-10	10	6	2,80



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

art.	Ø cm.	U. Pack	€
47723-05	5	6	2,20
47723-06	6	6	2,40
47723-07	7	6	2,40
47723-08	8	6	2,80
47723-10	10	6	3,10
47723-12	12	6	3,60



Brioche mold
Tartelletta a brioche
Brioches-Förmchen
Tartelette brioche
Molde brioche

art.	Ø cm.	U. Pack	€
47724-06	6	6	2,60
47724-08	8	6	3,00
47724-10	10	6	3,30
47724-11	11	6	4,00



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-07	6x3	6	2,10



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-05	4,5x2,5	6	2,10



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-09	5x3	6	2,10



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

art.	dim. cm.	€
47731-12	26x20	9,80

Pcs/Pz 12 - 7x4,2 cm.



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

art.	dim. cm.	€
47732-20	39,5x12,5	25,60

Pcs/Pz 20 - 4,2x3 cm.



Cup bun pan
Stampo tartellette
Backblech
Plaque tartelletes
Molde pasteles

art.	dim. cm.	€
47748-35	31,5x24x1,2	5,80

Top Ø 68 - bottom Ø 45 - H 10 mm.



Box of small assorted molds
Scatola tartellette assortite
Satz Förmchen
Boîte petits fours, assortis
Surtido moldes

art.	pcs/pz	€
47730-60	60	112,90



Friand mold
Tartelletta rettangolare
Friand-Förmchen
Friand
Molde rectangular

art.	dim. cm.	U. Pack	€
47725-09	10x5x1,4	6	2,50



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-03	4,5x3	6	2,10



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-06	6x3	6	2,10



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	h. cm.	U. Pack	€
47747-10	4,0	1,0	6	1,90
47747-11	3,5	1,4	6	1,90



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	U. Pack	€
47747-01	4,5	6	2,10



Small mold
Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-04	3,5x3,5	6	2,10



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

art.	dim. cm.	€
47762-23	23x5	5,30



Christmas style mold
Stampo di Natale
Weihnachts-Backblech
Plaque Père Noël
Molde de Noel

art.	dim. cm.	€
47750-06	31,5x21,5x2,5	10,50



Santa Claus mold
Stampo Babbo Natale
Weihnachtsmann-Backblech
Plaque Père Noël
Molde Papà Noel

art.	dim. cm.	€
47761-23	23x4,8	5,30



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

art.	dim. cm.	€
47749-35	35x27x3	9,90



Egg mold
Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. cm.	€
47007-26	26x8,3	6,10



Easter rabbit mold
Stampo coniglietto di Pasqua
Ostereierform
Plaque lapin de Pâque
Molde conejo de Pascua

art.	dim. cm.	€
47764-12	12x2,6	2,20



Easter rabbit mold

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

art.	dim. cm.	€
47764-28	28x5,4	6,20



Fluted springform pan

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

art.	Ø cm.	h. cm.	€
47756-20	20,5	4,7	16,70
47756-24	24,0	6,8	20,80
47756-26	26,0	6,5	22,60
47756-28	28,0	6,7	26,20



Springform pan

Tortiera apribile
Springform
Manqué à manqué démontable
Moide desmontable

art.	Ø cm.	h. cm.	€
47754-20	20,5	6,5	10,00
47754-24	24,0	6,5	11,10
47754-26	26,0	6,5	12,20
47754-28	28,0	6,7	12,80

**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	99,70
47651-02	55x35x25	96	20	99,70
47651-03	46x46x25	96	20	99,70
47651-04	60x38x25	96	20	99,70
47651-05	58x39x25	96	20	99,70
47651-07	38x38x25	96	20	99,70



Extractor

Estrattore
Extraktor
Extracteur
Extracteur

art.	dim. mm.	€
47656-01	Ø 44 h 25	4,90
47656-02	55x35x25	4,90
47656-03	46x46x25	4,90
47656-04	60x38x25	4,90
47656-05	58x39x25	4,90
47656-07	38x38x25	4,90



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

art.	dim. mm.	€
47655-01	Ø 44 h 25	8,90
47655-02	55x35x25	8,90
47655-03	46x46x25	8,90
47655-04	60x38x25	8,90
47655-05	58x39x25	8,90
47655-07	38x38x25	8,90



Tray cm. 60x40

Teglia
Blech
Plaque
Bandeja

art.	dim. mm.	pcs/pz	gr.	€
47652-01	Ø 67 h 40	35	75	109,80
47652-02	86x50x40	35	75	109,80
47652-03	74x71x40	35	75	109,80
47652-04	90x58x40	35	75	109,80
47652-05	88x60x40	35	75	109,80
47652-07	59x59x40	35	75	109,80



Extractor

Estrattore
Extraktor
Extracteur
Extracteur

art.	dim. mm.	€
47658-01	Ø 67 h 40	4,90
47658-02	86x50x40	4,90
47658-03	74x71x40	4,90
47658-04	90x58x40	4,90
47658-05	88x60x40	4,90
47658-07	59x59x40	4,90



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

art.	dim. mm.	€
47657-01	Ø 67 h 40	8,90
47657-02	86x50x40	8,90
47657-03	74x71x40	8,90
47657-04	90x58x40	8,90
47657-05	88x60x40	8,90
47657-07	59x59x40	8,90



Springform pan with 6 bottoms

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

art.	Ø cm.	h. cm.	€
47755-26	26	6	18,90



Log mold, plastic

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

art.	dim. cm.	€
47659-01	48x6,5x6,5	28,00
47659-02	48x6,5x5	28,00
47659-04	48x5,0x4	25,40



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	150,00



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

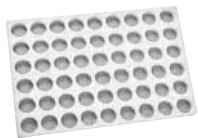
art.	dim. cm.	€
47672-05	70x10	298,00

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



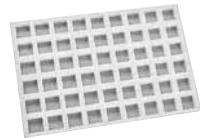
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

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.



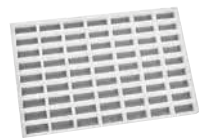
Chocoflex - psc/pz 54

art.	Ø mm.	h.	€
47783-01	26	14	61,70



Chocoflex - psc/pz 54

art.	dim. mm.	€
47783-02	23x23x14	61,70



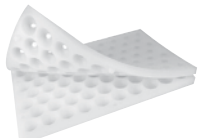
Chocoflex - psc/pz 63

art.	dim. mm.	€
47783-03	35x14,5x14	61,70



Chocoflex - psc/pz 49

art.	dim. mm.	€
47783-04	32x21x14	61,70



Chocoflex - psc/pz 54

art.	Ø mm.	h.	€
47783-11	26	14	119,40



Chocoflex - psc/pz 40

art.	Ø mm.	h.	€
47783-12	30-10	12	61,70



Chocoflex - psc/pz 15

art.	dim. mm.	€
47783-13	90x30x19	61,70



Chocoflex - psc/pz 15

art.	dim. mm.	€
47783-14	90x30x19	61,70

CHOCOLATE
CIOCCOLATO

PC



Polycarbonate chocolate molds. Mold size 17,5x27,5 cm.

Stampi policarbonato. Misure stampo 17,5x27,5 cm.



NEW

Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-25	35	16	24	11	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-26	27x27x16	28	11	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-20	29x29x18	24	11	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-21	30x31x18	24	11	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-27	40x19x16	25	10	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-28	39,5x19x16	25	11	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-29	40x18x16	25	11	28,80



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-30	40,5x18x16	25	10	28,80



NEW

Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-31	32	21	25	11	28,80



NEW

Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-32	32	19,5	25	11	28,80



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-27	27x27x13	28	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-31	33x25x12	24	26,90	



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-35	30	19	28	26,90



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-02	50x25x15	21	27,70	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-03	30x30x8	24	27,70	



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47861-04	35	8	24	27,70



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-36	25x25x25	25	40	26,90



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-37	36x22x20	36	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-38	48x18,5x19	16	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-05	33x33x15	24	30,30	



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-39	30x18x15	30	26,90	



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-40	29	21	40	26,90



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-42	35x23x16	36	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-11	39x20x16	27	30,30	
47861-06	96x22x17	10	30,30	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-12	52x26x14	21	27,70	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-13	42x25x6	20	27,70	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-43	38x28x18	30	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-44	28x32x15	32	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-46	35x20x17	30	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-14	123x27x12	8	27,70	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47861-15	138x72x11	3	27,70	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-17	30x30x12	24	26,90	



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-48	28	24	40	26,90



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-49	30	22	28	26,90



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-50	26	15	35	26,90



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-18	27	17	24	26,90



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-21	29	18	24	26,90



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-24	40x42x15	15	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-53	22x22x22	28	26,90	



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-55	26x20x21	28	26,90	



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-56	24	21	28	26,90



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-58	17x12x5	130	26,90	



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-60	25	18,5	28	26,90



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-61	30x20x17,5	28	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-85	35x22x16	35	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-95	25x25x13	24	26,90	



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-96	35	15	24	26,90



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-62	27	20	30	26,90



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-63	27	20	30	26,90



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-66	25x25x15	30	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-31	28x28x16	28	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-32	24x24x18	28	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-33	40x42x16	15	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-67	25x25x15	30	26,90	



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-68	28	25	40	26,90



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-69	40x20x18	30	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-34	41x24x20	20	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-35	30x30x11	28	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-36	35x23x17	24	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-73	31x22x22	5x6	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-71	26x26x20	30	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-89	27x27x20	28	27,70	



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-97	23	29	28	27,70



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-74	32x32x4	24	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-70	40x18x15	30	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-75	20x20x16	28	26,90	



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-98	23	28,5	28	27,70



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-99	75x70x22	6	27,70	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-81	30x18x15	30	26,90	



Chocolate/Ciocolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-83	30x30x15	24	26,90	



Chocolate/Ciocolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-84	26	19	35	26,90



Chocolate mini bars/Mini barrette				
art.	dim. mm.	pcs/pz	€	
47862-38	50x26x3	16	27,70	



Chocolate mini bars/Mini barrette				
art.	dim. mm.	pcs/pz	€	
47862-39	74x33x5	12	27,70	



Chocolate bars 3 pcs
Tavolette cioccolato 3 pz
Schokoladentafel 3 Stk
Tablettes chocolat 3 pcs
Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-50	140x69,5x11	100	27,70



Chocolate bars 3 pcs
Tavolette cioccolato 3 pz
Schokoladentafel 3 Stk
Tablettes chocolat 3 pcs
Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-51	138x68x11	100	27,70



Chocolate bars 3 pcs
Tavolette cioccolato 3 pz
Schokoladentafel 3 Stk
Tablettes chocolat 3 pcs
Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-52	140x70,5x10	100	27,70



Chocolate bars 3 pcs
Tavolette cioccolato 3 pz
Schokoladentafel 3 Stk
Tablettes chocolat 3 pcs
Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-53	139x69,5x11,5	100	27,70



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-23	97x64x130	1	110	28,80

NEW



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-24	70x66x20	6	14	28,80

NEW



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-22	78x73x150	1	130	28,80

NEW



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-33	75	120	2	45	28,80

NEW



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-34	70	120	2	55	28,80

NEW

MINI CHOCO FILL

PC



Polycarbonate molds mm. 275x175. To create small mignon and refined pralines with an original and inviting look.

Stampi in policarbonato mm. 275x175. 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	28,00



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-65	37	14	15	28,00



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-66	27x27x31	28	28,00



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-67	33x33x14	24	28,00



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-03	32x24x29	24	28,00



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-04	44x56x39	12	28,00



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-05	40	17	15	28,00





Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-06	33x31x20	24	28,00



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-07	33x33x23	24	28,00



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-08	44x55x23	12	28,00



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-17	40	15	27,70



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47860-77	50	8	26,90



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-09	40	18,5	15	28,00



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-10	32	37	20	28,00



Tray/Vassoio

art.	dim. cm.	pcs/pz	€
47862C10	38x10x2,5	20	18,50



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-18	60	6	27,70



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-19	80	4	27,70



Chocolate/Ciocolato Decoration

art.	dim. mm.	pcs/pz	gr.	€
47862-70	64x26	16	2/3	30,30



Chocolate/Ciocolato Decoration

art.	dim. mm.	pcs/pz	gr.	€
47862-72	110x7	22	3/4	30,30



Chocolate/Ciocolato Decoration

art.	dim. mm.	pcs/pz	gr.	€
47862-74	65x22	18	2/3	30,30



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47860-78	100	2	26,90



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

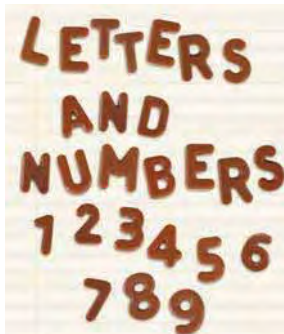
art.	Ø mm.	h.	pcs/pz	gr.	€
47862-88	115	155	2	230	61,70

Thermoformed plastic. – Plastica termoformata.



Letters & Numbers

art.	h. cm.	€
47860-86	3	26,90



Hemispheres/Semisfere

art.	Ø mm.	h.	pcs/pz	€
47861-16	20	45	27,70	
47860-76	30	24	26,90	



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

art.	Ø mm.	h.	pcs/pz	gr.	€
47862-87	120	185	2	280	61,70

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	61,70

Thermoformed plastic. – Plastica termoformata.



Half egg mold, PETG

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

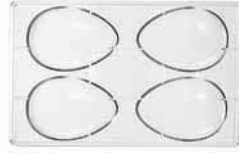
art.	dim. cm.	Kg.	€
47876-11	17x25	0,5-1,0	41,20
47876-12	18x28	0,8-1,2	42,40
47876-13	34x25	1,5-2,0	55,80
47876-14	27x40	2,0-2,5	67,80



Half egg mold

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

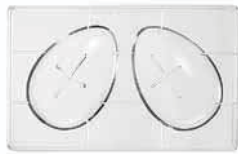
art.	dim. mm.	pcs/pz	gr.	€
47862-80	44x64	10	25	28,00



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	28,00



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	28,00
47862-83	104x150	2	230	28,00



Half egg mold

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	gr.	€
47862-84	121x175	1	260	28,00
47862-85	141x204	1	380	28,00
47862-86	157x227	1	430	28,00



Egg mold, PET

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-44	220x160x85	1	9,10
47865-23	110x80x40	2	9,10
47865-80	112x83x44	2	11,60
47865-81	125x94x44	2	9,10
47865-82	140x100x50	2	9,10
47865-83	154x110x55	2	9,10



Egg mold, PET

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-66	80x60x25	4	9,10
47865-73	40x31x17	14	10,80
47865-71	36x23x12	18	10,80



Egg mold, PET

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-74	64x44x26	6	10,80
47865-72	39x25x13	14	10,80



Egg mold, PET

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-77	140x100x49	1	13,10
47865-76	95x70x40	2	10,80
47865-75	83x54x24	4	10,80

MAGNETIC MOLDS - STAMPI MAGNETICI

NEW PC

Thematic polycarbonate molds - mm 275x175 - with magnets to join the two halves and produce 3D chocolate subjects.

Stampi tematici in polycarbonato - mm 275x175 - con calamite per unire le due metà e realizzare soggetti 3D in cioccolato.



Egg/Uovo

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-10	104	150	2	230	64,00
47863-11	120	175	1	260	64,00
47863-12	141	204	1	380	64,00
47863-13	160	230	1	430	64,00



Tree/Albero

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-14	110	152	2	200	73,60



Tree/Albero

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-25	58	100	5	100	64,00



Reindeer/Renna

art.	dim. mm.	pcs/pz	gr.	€
47863-16	88x56x120	2	70	73,60



Reindeer/Renna

art.	dim. mm.	pcs/pz	gr.	€
47863-23	46x45x100	4	68	64,00



Reindeer/Renna

art.	dim. mm.	pcs/pz	gr.	€
47863-24	43x43x120	4	65	64,00



Rooster/Gallo

art.	dim. mm.	pcs/pz	gr.	€
47863-20	100x160x126	2	115	64,00



Hen/Gallina

art.	dim. mm.	pcs/pz	gr.	€
47863-21	94x108x106	4	75	64,00



Chick/Pulcino

art.	dim. mm.	pcs/pz	gr.	€
47863-22	65x84x80	6	45	64,00



Ball/Palla

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-17	62	72	6	50	73,60



Soldier/Soldato

art.	dim. mm.	pcs/pz	gr.	€
47863-15	53x44x120	4	35	73,60



Santa Claus/Snowman

art.	dim. mm.	h.	pcs/pz	€
47863-26	46	79	4	64,00
	42x16	72	4	

3D HOLLOW MOLDS/STAMPI 3D CORPO CAVO - PETG
3D-HOHLFORME/MOULES CREUSES 3D/MOLDE 3D



Easter/Pasqua
art. h. mm. €
47793-12 180 47,80



Easter/Pasqua
art. h. mm. €
47793-13 140 47,80



Easter/Pasqua
art. h. mm. # €
47793-15 170 2 47,80



Easter/Pasqua
art. h. mm. # €
47793-23 110 3 47,80



Christmas/Natale
art. h. mm. €
47793-33 180 47,80



Christmas/Natale
art. h. mm. €
47793-40 168 47,80



Easter/Pasqua
art. h. mm. €
47793-26 110 47,80



Christmas/Natale
art. h. mm. # €
47793-43 114 3 40,40



Christmas/Natale
art. h. mm. €
47793-45 135 47,80



Ball/Pallone
art. h. mm. €
47793-52 120 47,80



Shoe/Scarpa
art. dim. mm. €
47793-55 220x75x170 47,80



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 77,30



Apple
Mela
art. Ø mm. h. ml. pcs/pz €
47745-07 55 48 90 20 77,30



Peach/Cherry
Pesca/Ciliegia
art. dim. mm. ml. pcs/pz €
47745-08 58x53x46 90 20 77,30



Tangerine
Mandarino
art. Ø mm. h. ml. pcs/pz €
47745-09 57 50 90 20 77,30



Strawberry
Fragola
art. dim. mm. ml. pcs/pz €
47745-10 71x54x46 90 20 77,30



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



Quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-01	66x33x30	32	49	78,00



Mini quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-02	42x20x20	8	100	78,00



Quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-03	66x35x26	34	49	78,00



Mini quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-04	42x22x17	9	100	78,00



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-02	20	4	48	49,00



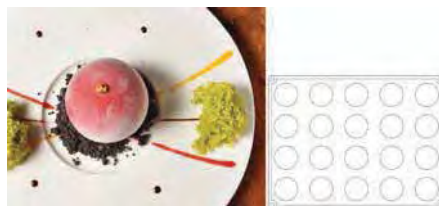
Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-03	30	14	30	49,00



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-04	40	33	24	49,00



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-05	50	65	20	49,00

SILICONE MOLDS CM 17,5X30
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 sfomatura 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	9,90



Medium baba

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-30	45	48	51	11	9,90



Small baba
Babà piccolo

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-31	35	38	25	15	9,90



Bavarian
Bavarese

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-41	57	57	110	8	9,90



Fluted cake
Briochette cannellata

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-12	79	30	109	6	9,90



Fluted cake
Briochette cannellata

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-27	79	37	100	6	9,90



Cake					
art.	dim. mm.	ml.	pcs/pz	€	
47742-56	80x30x30	62	9	9,90	



Cannelle					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-51	56	50	70	8	9,90



Cylinder					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-17	60	35	89	8	9,90



Mini savarin					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-05	41	12	12	18	9,90



Muffin					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-08	70	40	130	6	9,90



Muffin					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-33	80	35	110	5	9,90



Heart					
art.	dim. mm.	ml.	pcs/pz	€	
47742-25	65x60x35	97	8	9,90	



Petit four					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-24	40	20	22	15	9,90



Pyramid					
art.	dim. mm.	ml.	pcs/pz	€	
47742-07	71x71x40	92	6	9,90	



Pomponette					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-06	34	16	13	24	9,90



Savarin					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-15	72	23	67	6	9,90



Savarin					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-10	65	21	49	8	9,90



Half sphere					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-04	30	17	8,5	24	9,90



Biscuit disc					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-23	103	20	160	3	9,90



Florentine					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-19	60	12	27	8	9,90



Madeleine					
art.	dim. mm.	ml.	pcs/pz	€	
47742-21	68x45x18	30	9	9,90	
47742-37	42x30x11,5	8	20	9,90	



Half sphere					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-03	40	20	17	15	9,90



Half sphere					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-48	50	23	33	15	9,90



Half sphere					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-47	60	30	57	8	9,90



Mini cannelé					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-42	35	35	24	18	9,90



Mini financier					
art.	dim. mm.	ml.	pcs/pz	€	
47742-14	49x26x11	11	20	9,90	



Mini gughupf					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-34	60	33	70	6	9,90



Half sphere					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-01	70	35	89	6	9,90



Half sphere					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-29	80	40	134	5	9,90



Tartlet					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-16	50	15	20	15	9,90



Mini muffin					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-20	50	28	43	11	9,90



Mini oval					
art.	dim. mm.	ml.	pcs/pz	€	
47742-09	53x33x20	28	16	9,90	



Mini pyramid					
art.	dim. mm.	ml.	pcs/pz	€	
47742-13	36x36x22	13	15	9,90	



Cakes					
art.	Ø mm.	h.	ml.	pcs/pz	€
47742-61	80	18	85	6	9,90



Round cake tin				
art.	Ø mm.	h.	ml.	€
47765-24	240	42	1850	11,30
47765-26	260	45	2250	11,40
47765-28	280	45	2600	11,40



Fluted round cake tin				
art.	Ø mm.	h.	ml.	€
47766-26	260	30	1350	11,30
47766-28	280	30	1600	11,30
47766-30	300	30	1850	11,30



Tart tin
Crostatina

art.	Ø mm.	h.	ml.	€
47771-28	280	30	1700	11,30



Heart cake tin
Tortiera cuore

art.	dim. mm.	ml.	€
47770-21	220x218x35	1150	11,40



Plumcake
Plumcake

art.	dim. mm.	ml.	€
47773-24	240x105x65	1385	11,40
47773-28	280x105x65	1660	11,40



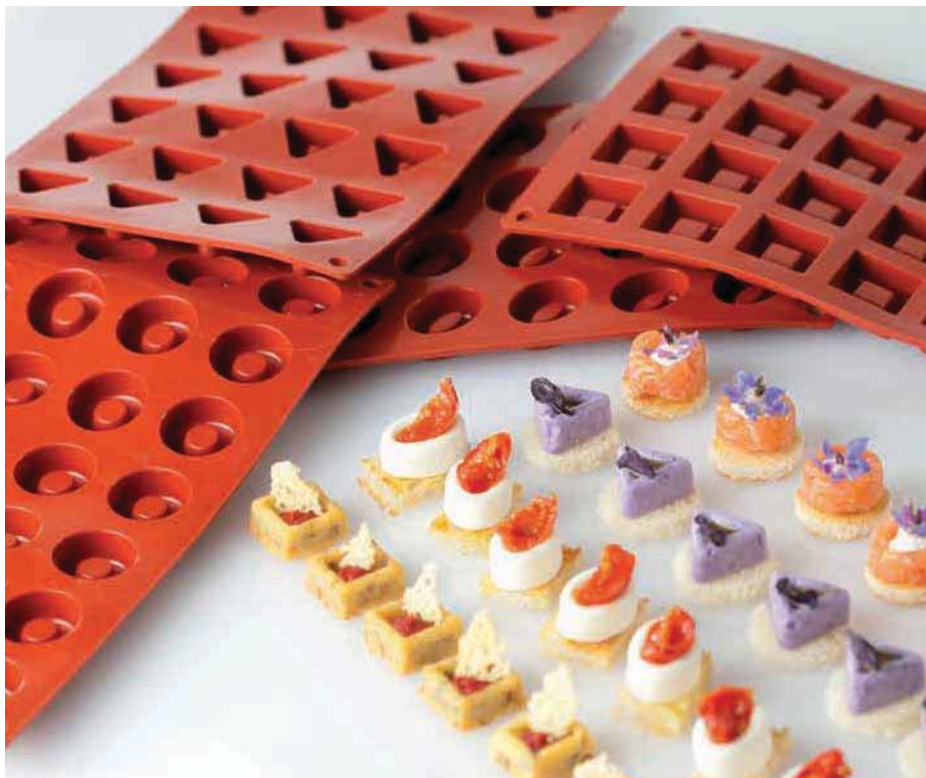
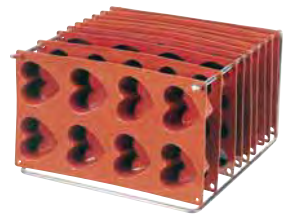
Rectangulat cake pan
Tortiera rettangolare

art.	dim. mm.	ml.	€
47769-28	280x240x40	2670	11,40



Drainer
Sgocciolatore

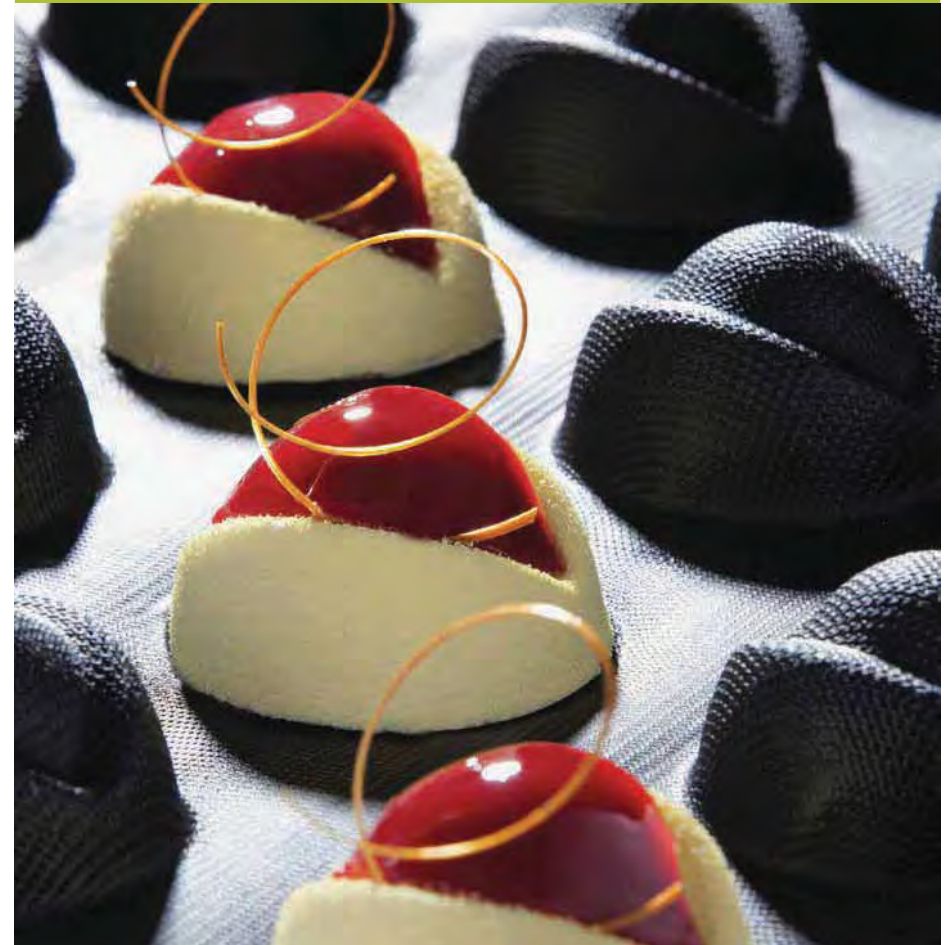
art.	dim. cm.	€
47742-00	30x30x17,5	48,60



FLEXIPAN® ORIGINE



PASTRY
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The Sasa Demarie 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 Demarie 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.



Bavarois
Pcs/pz 18 - ml. 100
art. Ø mm. h. €
47740105 78 35 182,90



Champagne biscuits
Pcs/pz 45 - ml. 20
art. mm. €
47740-29 109x24x10 182,90



Charlotte
Pcs/pz 24 - ml. 60
art. Ø mm. h. €
47740-80 62 35 182,90



Cones
Pcs/pz 20 - ml. 80
art. Ø mm. h. €
47740103 70 60 182,90



Cookies
Pcs/pz 40 - ml. 30
art. Ø mm. h. €
47740-18 59/48 13 182,90
47740-60 78 10 182,90



Cookies
Pcs/pz 12 - ml. 245
art. Ø mm. h. €
47740-74 100 35 182,90
47740-75 105 40 182,90



Charlotte
Pcs/pz 18 - ml. 100
art. Ø mm. h. €
47740-23 78 40 182,90



Chocolate bars
Pcs/pz 18 - ml. 100
art. mm. €
47740128 78x58x40 182,90



Christmas log
Pcs/pz 8 - ml. 450
art. mm. €
47740-28 339x40x39 182,90



Eggs
Pcs/pz 25 - ml. 95
art. mm. €
47740135 94x60x31 182,90



Exagon
Pcs/pz 60 - ml. 12
art. mm. €
47740-83 45x40x12 182,90



Financiers
Pcs/pz 24 - ml. 45
art. mm. €
47740-10 86x46x14 182,90



Christmas log
Pcs/pz 24 - ml. 80
art. mm. €
47740-26 95x40x30 182,90



Christmas log
Pcs/pz 24 - ml. 115
art. mm. €
47740-27 122x42x32 182,90



Christmas log insert
Pcs/pz 5 - ml. 700
art. mm. €
47740-93 495x40x39 285,00

With s/s frame. - Con supporto inox.



Flan bases
Pcs/pz 24 - ml. 70
art. Ø mm. h. €
47740-43 80 20 182,90



Fluted brioches
Pcs/pz 24 - ml. 60
art. mm. €
47740-57 62x49x26 182,90



Fluted brioches
Pcs/pz 24 - ml. 60
art. Ø mm. h. €
47740-58 68 25 182,90
47740-59 78 30 182,90
47740-16 81 37 182,90



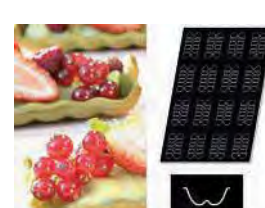
Cylinders
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-52 63/55 25 182,90
47740-06 63/55 35 182,90



Cylinders
Pcs/pz 15 - ml. 220
art. Ø mm. h. €
47740-69 82 50 182,90
47740-70 91 35 182,90



Cone insert
Pcs/pz 40 - ml. 24
art. Ø mm. h. €
47740102 50 40 182,90



Fluted cakes
Pcs/pz 16 - ml. 105
art. mm. €
47740-95 110x60x25 182,90



Fluted ingots
Pcs/pz 24 - ml. 90
art. mm. €
47740127 106x46x25 182,90



Fluted tartlets
Pcs/pz 24 - ml. 70
art. mm. €
47740132 78x78x20 182,90



Half cylinder
Pcs/pz 48 - ml. 20
art. mm. €
47740125 85x17x15 182,90



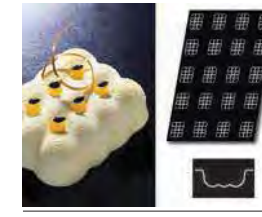
Half sphere
Pcs/pz 48 - ml. 20
art. Ø mm. h. €
47740-02 42 21 182,90



Half sphere
Pcs/pz 24 - ml. 125
art. Ø mm. h. €
47740-38 80 40 182,90



Landscapes
Pcs/pz 27 - ml. 80
art. Ø mm. h. €
47740144 75 24 182,90



Little cushion
Pcs/pz 24 - ml. 70
art. mm. €
47740-77 71x57x23 182,90



Madeleines
Pcs/pz 40 - ml. 35
art. mm. €
47740-17 78x47x19 182,90



Half sphere
Pcs/pz 28 - ml. 50
art. Ø mm. h. €
47740-37 58 31 182,90



Half sphere
Pcs/pz 24 - ml. 105
art. Ø mm. h. €
47740-03 70 40 182,90



Hearts
Pcs/pz 20 - ml. 81
art. mm. €
47740-89 75x65x35 182,90



Medallions
Pcs/pz 54 - ml. 14
art. Ø mm. h. €
47740-50 38 10 182,90



Medallions
Pcs/pz 96 - ml. 5
art. Ø mm. h. €
47740-97 28 8 182,90



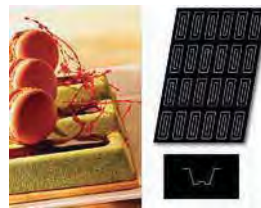
Mini Charlotte
Pcs/pz 60 - ml. 9
art. Ø mm. h. €
47740-82 35 15 182,90



Hearts
Pcs/pz 20 - ml. 90
art. mm. €
47740-41 66x62x35 182,90



Hexagons
Pcs/pz 20 - ml. 90
art. Ø mm. h. €
47740130 80 25 182,90



Hollow ingot
Pcs/pz 24 - ml. 70
art. mm. €
47740123 100x40x25 182,90
47740124 120x40x25 182,90



Mini chenilles
Pcs/pz 27 - ml. 90
art. mm. €
47740143 102x40x36 182,90



Mini drops
Pcs/pz 56 - ml. 18
art. mm. €
47740133 52x32x20 182,90



Mini écrins
Pcs/pz 24 - ml. 65
art. mm. €
47740142 50x50x29 182,90



Ingot
Pcs/pz 24 - ml. 100
art. mm. €
47740122 120x40x25 182,90



Ingot
Pcs/pz 18 - ml. 139
art. mm. €
47740-94 102x58x30 182,90



Interlacing hearts
Pcs/pz 8 - ml. 200
art. mm. €
47740101 120x113x35 182,90



Mini Madeleines
Pcs/pz 56 - ml. 15
art. mm. €
47740106 52x33x15 182,90



Mini St Honoré crown
Pcs/pz 18 - ml. 70
art. Ø mm. h. €
47740131 80 20 182,90



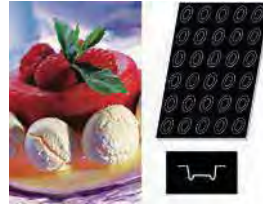
Muffins
Pcs/pz 24 - ml. 125
art. Ø mm. h. €
47740-19 73 40 182,90
47740-68 79 36 182,90



Optagon
Pcs/pz 40 - ml. 28
art. mm. €
47740-34 43x40x26 182,90



Oval savorins
Pcs/pz 12 - ml. 230
art. mm. €
47740-81 100x80x45 182,90



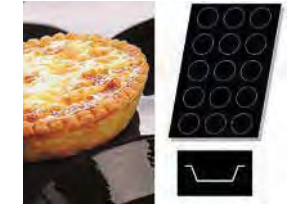
Oval savorins
Pcs/pz 30 - ml. 48
art. mm. €
47740111 70x50x22 182,90



Pyramids
Pcs/pz 24 - ml. 90
art. mm. €
47740-13 71x71x41 182,90



Pyramids flat bottom
Pcs/pz 35 - ml. 50
art. mm. €
47740-39 50x50x35 182,90



Quiches
Pcs/pz 15 - ml. 135
art. Ø mm. h. €
47740-85 96 25 182,90



Oval savorins
Pcs/pz 24 - ml. 70
art. mm. €
47740-44 80x60x25 182,90



Oval tartlets
Pcs/pz 30 - ml. 35
art. mm. €
47740-32 106x45x15 182,90



Ovals
Pcs/pz 24 - ml. 80
art. mm. €
47740-49 96x45x28 182,90



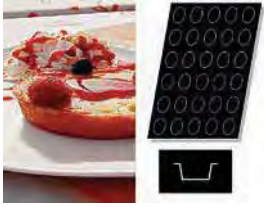
Quiches
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-30 77 20 182,90



Quiches
Pcs/pz 42 - ml. 30
art. mm. €
47740-45 60x40x25 182,90



Quiches
Pcs/pz 15 - ml. 140
art. Ø mm. h. €
47740-62 102 20 182,90



Ovals
Pcs/pz 30 - ml. 55
art. mm. €
47740-46 70x50x25 182,90
47740-47 70x50x30 182,90



Ovals
Pcs/pz 20 - ml. 100
art. mm. €
47740-48 85x60x30 182,90



Ovals
Pcs/pz 48 - ml. 15
art. mm. €
47740-92 70x30x10 182,90



Quiches
Pcs/pz 6 - ml. 200
art. Ø mm. h. €
47740-64 147 12 182,90
47740-65 150 15 182,90
47740-66 166 12 182,90



Quiches
Pcs/pz 6 - ml. 360
art. Ø mm. h. €
47740-71 140 25 182,90
47740-72 150 24 182,90
47740-05 186 12 182,90



Rectangular cakes
Pcs/pz 24 - ml. 55
art. mm. €
47740-25 80x30x30 182,90



Ovals
Pcs/pz 24 - ml. 80
art. mm. €
47740-55 130x48x18 182,90



Pomponnettes
Pcs/pz 96 - ml. 14
art. Ø mm. h. €
47740-04 36 17 182,90



Puddings
Pcs/pz 15 - ml. 128
art. Ø mm. h. €
47740104 65 55 182,90



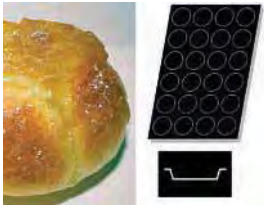
Rectangular cakes
Pcs/pz 25 - ml. 110
art. mm. €
47740-24 89x46x25 182,90



Rhombus
Pcs/pz 70 - ml. 9
art. mm. €
47740-36 60x35x10 182,90



Round
Pcs/pz 11 - ml. 75
art. Ø mm. h. €
47740-63 125 16 182,90



Round brioche
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-56 79 15 182,90



Savarin zaphire
Pcs/pz 24 - ml. 80
art. mm. €
47740114 70x70x32 182,90



Savarins
Pcs/pz 35 - ml. 50
art. Ø mm. h. €
47740-20 66 20 182,90



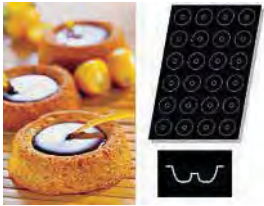
Small hearts
Pcs/pz 70 - ml. 15
art. mm. €
47740115 41x38x16 182,90



Small muffins
Pcs/pz 40 - ml. 45
art. Ø mm. h. €
47740-67 51 29 182,90



Small oval savarins
Pcs/pz 60 - ml. 9
art. mm. €
47740-98 40x30x12 182,90



Savarins
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-15 70 23 182,90



Scoop out
Pcs/pz 24 - ml. 90
art. mm. €
47740145 85x61x30 182,90



Shells
Pcs/pz 24 - ml. 70
art. mm. €
47740-79 80x75x20 182,90



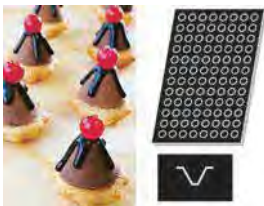
Small oval tartlets
Pcs/pz 48 - ml. 10
art. mm. €
47740-31 66x27x11 182,90



Small ovals
Pcs/pz 50 - ml. 20
art. mm. €
47740-11 51x31x20 182,90



Small ovals flat bottom
Pcs/pz 64 - ml. 18
art. mm. €
47740-91 57x35x12 182,90



Small cones
Pcs/pz 96 - ml. 6
art. Ø mm. h. €
47740-99 30 20 182,90



Small cylinders
Pcs/pz 48 - ml. 25
art. Ø mm. h. €
47740-51 40 20 182,90



Small financiers
Pcs/pz 84 - ml. 10
art. mm. €
47740-09 50x26x11 182,90



Small pyramids
Pcs/pz 54 - ml. 15
art. mm. €
47740-12 35x35x23 182,90



Small quenelles
Pcs/pz 72 - ml. 56
art. mm. €
47740-90 42x26x20 182,90



Small quiches
Pcs/pz 54 - ml. 22
art. Ø mm. h. €
47740-33 40 20 182,90



Small fluted tartlet
Pcs/pz 40 - ml. 11
art. mm. €
47740100 46x38x15 182,90



Small half sphere
Pcs/pz 96 - ml. 6
art. Ø mm. h. €
47740-87 26 16 182,90



Small half sphere
Pcs/pz 70 - ml. 10
art. Ø mm. h. €
47740-01 29 18 182,90



Small quiches
Pcs/pz 60 - ml. 13
art. Ø mm. h. €
47740-07 42 10 182,90



Small quiches
Pcs/pz 48 - ml. 20
art. Ø mm. h. €
47740-08 48 15 182,90



Small quiches
Pcs/pz 40 - ml. 35
art. Ø mm. h. €
47740-84 58 20 182,90



Small Savarins
Pcs/pz 60 - ml. 15
art. mm. €
47740107 37x37x17 182,90



Small savarins
Pcs/pz 60 - ml. 10
art. Ø mm. h. €
47740-14 41 12 182,90



Small squares
Pcs/pz 60 - ml. 18
art. mm. €
47740116 37x37x17 182,90



Triangles
Pcs/pz 80 - ml. 7
art. mm. €
47740-35 48x41x10 182,90



Various petits-fours
Pcs/pz 60
art. h. mm. €
47740134 22 182,90



Zaphire
Pcs/pz 54 - ml. 17
art. mm. €
47740112 40x40x24 182,90



Small squares
Pcs/pz 60 - ml. 20
art. mm. €
47740109 45x45x12 182,90



Small upside-down half sphere
Pcs/pz 45 - ml. 6
art. Ø mm. h. €
47740-86 26 16 182,90



Square Savarins
Pcs/pz 35 - ml. 45
art. mm. €
47740108 56x56x24 182,90



Zaphire
Pcs/pz 24 - ml. 75
art. mm. €
47740113 70x70x35 182,90



Calisson
Pcs/pz 20 - ml. 118
art. mm. €
47743-03 180x90x50 182,90



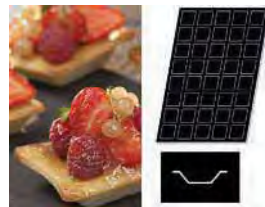
Lemon
Pcs/pz 20 - ml. 73
art. mm. €
47743-05 85x65x34 182,90



Square Savarins
Pcs/pz 24 - ml. 100
art. mm. €
47740-96 70x70x30 182,90



Squares
Pcs/pz 35 - ml. 60
art. mm. €
47740117 56x56x24 182,90



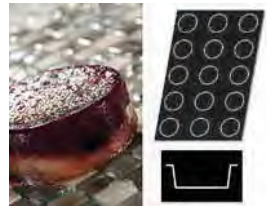
Squares
Pcs/pz 40 - ml. 40
art. mm. €
47740110 60x60x15 182,90



Donuts
Pcs/pz 8
art. Ø mm. h. €
47743-13 88 30 149,60



Stars
Pcs/pz 24 - ml. 35
art. mm. €
47740-88 80x65x15 182,90



Tarte tatin
Pcs/pz 15 - ml. 135
art. Ø mm. h. €
47740-73 82 30 182,90



Teddy bear
Pcs/pz 18 - ml. 80
art. mm. €
47740-53 90x55x20 182,90



Triangles
Pcs/pz 24 - ml. 80
art. mm. €
47743-10 70x95x25 182,90



Small half sphere
Mm 400x300
Pcs/pz 5 - ml. 63
art. Ø mm. h. €
47741-76 23 11 94,50



Small hearts
Mm 400x300
Pcs/pz 30 - ml. 15
art. mm. €
47741-78 52x49x10 94,50



Half sphere flat
Mm 400x300
Pcs/pz 48 - ml.10

art.	Ø mm.	h.	€
47741-77	30	13	94,50



Twisted bars
Mm 400x300
Pcs/pz 12

art.	mm.	€
47741-07	100x45x25	94,50



Stripped rectangle
Mm 280x160
Pc/pz 1

art.	mm.	€
47741-11	240x120x50	42,70



Stripped bars
Mm 400x300
Pcs/pz 16

art.	mm.	€
47741-13	100x30x15	94,50



Candy
Mm 400x300
Pcs/pz 12

art.	mm.	€
47741-15	65x50x36	94,50



Fluted crowns
Mm 400x300
Pcs/pz 8

art.	Ø mm.	h.	€
47741-20	80	26	94,50



FLEXIPAN® INSPIRATION



PASTRY
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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 sfomatatura, forme precise e dettagliate.



Twist
Mm 400x300
Pcs/pz 48
art. Ø mm. h. €
47741-00 32 20 126,30



Stars
Mm 400x300
Pcs/pz 48
art. Ø mm. h. €
47741-01 32 13 94,50



Insert fingers
Mm 400x300
Pcs/pz 18
art. mm. €
47741-02 120x11 94,50



NEW

Flower buds
Mm 400x300
Pcs/pz 30
art. mm. €
47744-04 45x45x21 72,50



NEW

Fluted rectangles
Mm 400x300
Pcs/pz 12
art. mm. €
47744-05 65x54x22 72,50



NEW

Saint-Honoré
Mm 400x300
Pcs/pz 9
art. Ø mm. h. €
47744-06 81 30 72,50



Sphere 3D
Mm 400x300
Pcs/pz 8
art. Ø mm. h. €
47741-05 65 50 91,20



Waffles
Mm 400x300
Pcs/pz 8 - ml 100
art. mm. €
47741-38 80x127x15 94,50



Fingers
Mm 400x300
Pcs/pz 24 - ml 54
art. mm. €
47741-37 129x28x15 94,50



Cylinder
Mm 600x400
Pcs/pz 24 - ml 148
art. Ø mm. h. €
47744-30 70 40 152,50



Cube
Mm 600x400
Pcs/pz 96 - ml 17
art. mm. €
47744-32 30x30x20 152,50

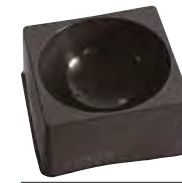


Kougloff
Mm 600x400
Pcs/pz 24 - ml 150
art. Ø mm. h. €
47744-31 80 54 157,90



NEW

Cathedrals
Mm 400x300
Pcs/pz 14
art. mm. €
47744-07 103x34x48 72,50



Half sphere
art. Ø mm. h. ml. €
47744-81 180 90 1600 91,20



NEW

Rond
art. Ø mm. h. €
47744-02 220 45 65,60



Diamond
Mm 600x400
Pcs/pz 24 - ml 100
art. Ø mm. h. €
47744-34 79 40 152,50



Insert ring
Mm 600x400
Pcs/pz 24
art. Ø mm. h. €
47743-15 61 9 157,90



Ring 3D
Mm 600x400
Pcs/pz 24
art. Ø mm. h. €
47743-16 76 25 157,90



Flexiform desserts
art. mm. ml. €
47744-58 253x253x45 222 91,20



Flexiform desserts
art. mm. ml. €
47744-59 600x400x50 980 165,90



Silpat entremet
art. mm. €
47744-48 280x480x13 91,20
47744-60 360x555x10 121,00
47744-62 360x555x20 121,00

3D DESIGNS FOR DESSERTS - DISCS & MATS



3D disc Rosace
art. Ø mm. h. mm. €
47744-10 225 6 42,00



3D disc Dots
art. Ø mm. h. mm. €
47744-01 216 8 31,60



3D disc Flower crown
art. Ø mm. h. mm. €
47744-03 216 2 31,60



3D mat Venetian Cane
art. mm. €
47744-19 555x360 149,60



3D mat Labyrinth
art. mm. €
47744-21 600x400 149,60



3D mat Bubbles
art. mm. €
47744-36 600x400 149,60



3D mat Mikado
art. mm. €
47744-37 600x400 149,60



3D mat Buche2
art. mm. €
47744-70 275x185 70,00



3D mat Buche1
art. mm. €
47744-71 275x185 70,00



SILPAT® – SILPAIN® – ROUL'PAT®

SILPAT: Non-stick sheet ideal for baking brioches and buns as well as any kind of sweet bread baked 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
Siikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona
art. GN mm. €
47680-40 - 400x300 22,60
47680-53 1/1 530x325 30,20
47680-60 - 600x400 42,00



SILPAIN Silicone baking sheet
Tappeto silicone
Siikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona
art. GN mm. €
47685-53 1/1 530x325 33,50
47685-60 - 600x400 42,00



ROUL'PAT Silicone baking sheet
Tappeto silicone
Siikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona
art. mm. €
47688-60 600x400 48,50



NEW

SILPAT Macarons

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

art.	Ø mm.	No.	mm.	€
47683-01	35	28	400x300	25,60
47683-02	35	63	600x400	46,70
47683-03	50	28	600x400	46,70



NEW

SILPAIN Éclair

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

art.	No.	mm.	€
47685-61	18	600x400	70,00



Big choux
Mm 600x400
Pcs/pz 28 - ml. 48

art.	Ø mm.	h.	€
41759-01	67	15	94,50



Eclairs - Right handed / Per ambidestri

Mm 600x400
Pcs/pz 18 - ml. 15

art.	mm.	€
41760-20	125x25x5	94,50

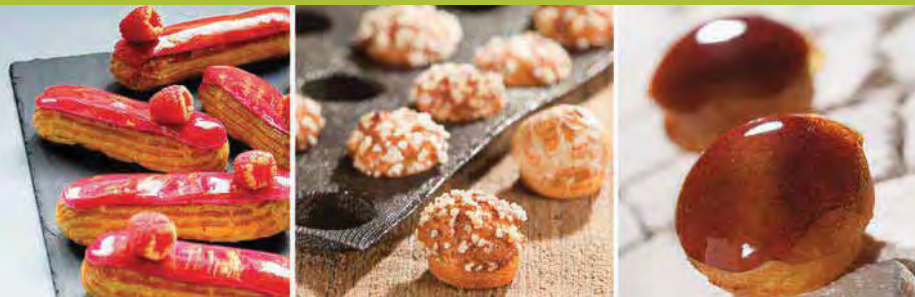


Eclairs - Left handed / Per mancini

Mm 600x400
Pcs/pz 18 - ml. 15

art.	mm.	€
41760-21	125x25x5	94,50

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.



Round shapes / Forme rotonde

Mm 600x400
Pcs/pz 28 - ml. 48

art.	Ø mm.	h.	€
41759-01	67	15	94,50



Round shapes / Forme rotonde

Mm 600x400
Pcs/pz 15 - ml. 140

art.	Ø mm.	h.	€
41759-05	102	20	94,50



Round shapes / Forme rotonde

Mm 600x400
Pcs/pz 11 - ml. 175

art.	Ø mm.	h.	€
41759-09	125	16	94,50



Paris-Brest

Mm 600x400
Pcs/pz 24 - ml. 50

art.	Ø mm.	h.	€
41760-27	80	15	94,50



Oval choux

Mm 600x400
Pcs/pz 25 - ml. 56

art.	mm.	€
41760-26	90x60x15	94,50



Baby choux

Mm 600x400
Pcs/pz 59 - ml. 4

art.	Ø mm.	h.	€
41760-22	30	5	94,50





Oval shapes / Forme ovali

Mm 600x400			
Pcs/pz 24 - ml. 80			
art.	mm.	h.	€
41760-02	95x40	30	94,50



Oval shapes / Forme ovali

Mm 600x400			
Pcs/pz 18 - ml. 50			
art.	mm.	h.	€
41760-05	155x41	25	94,50



Oval shapes / Forme ovali

Mm 600x400			
Pcs/pz 12 - ml. 230			
art.	mm.	h.	€
41760-06	169x64	30	94,50



Oval shapes / Forme ovali

Mm 600x400			
Pcs/pz 8 - ml. 400			
art.	mm.	h.	€
41760-08	259x64	30	94,50



Oval shapes / Forme ovali

Mm 600x400			
Pcs/pz 6 - ml. 435			
art.	mm.	h.	€
41760-09	314x60	30	94,50



Square shapes / Forme quadrate

Mm 600x400			
Pcs/pz 15 - ml. 200			
art.	mm.	€	
41759-04	93x93x28	94,50	



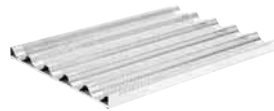
Sandwich

Mm 600x400			
Pcs/pz 8 - ml. 500			
art.	mm.	€	
41759-07	240x70x35	94,50	



Brioche

Mm 390x250			
Pcs/pz 2			
art.	mm.	€	
41759-08	211x158x32	62,90	



French loaves perforated sheet, silicone coated

Teglia alluminio forato, siliconata			
Pariserbrotblech, Silikon-beschichtet			
Plaque perforée pain parisien, siliconée			
Placa pan perforada, siliconada			
art.	cm.	pcs/pz	€
41758-53	53x32	4	49,10
41758-60	60x40	5	58,00
41758-65	65x43	6	67,90
41758-85	85x43	6	81,60



Bread mould
Stampo per pane
Brot-Ausstechforme
Découpoir à pain
Cortador para pan

art.	cm.	€
47041-01	14x10	19,20



Bread mould
Stampo per pane
Brot-Ausstechforme
Découpoir à pain
Cortador para pan

art.	cm.	€
47041-02	14x11	19,20



Bread mould
Stampo per pane
Brot-Ausstechforme
Découpoir à pain
Cortador para pan

art.	Ø cm.	€
47041-05	12,5	19,20



Bread mould
Stampo per pane
Brot-Ausstechforme
Découpoir à pain
Cortador para pan

art.	Ø cm.	€
47041-07	8	14,50



Bread brush
Spazzola pane
Brot-Bürste
Brosse à pain
Cepillo para pan

art.	l. cm.	€
42614-04	24,5	17,80
42614-05	32,0	26,90
42614-06	41,0	37,30
42614-07	46,0	38,90



Disposable baker's blades
Lame panettiere usa e getta
Einweg-Bäcker-Klingen
Incisette boulanger jetables
Láminas del panadero desechables

art.	l. cm.	pcs/pz	€
48290-10	12	10	65,00



Bread basket

Cesta pane
Brot-Korb
Corbeille à pain
Cesta pan

art.	cm.	lt.	€
44982-04	57x36x34	40	17,20
44982-06	66x45x35	60	20,80
44982-10	78x52x40	100	44,00



Bread proofing basket

Cestino impasto
Gärkorb
Banneton

Molde para pan						
art.	Ø cm.	h.	gr.	col.	€	
47042-19	19	7,5	500	●	16,80	
47042-22	22	9,3	1000	●	20,70	
47042-25	25	9	1500	●	20,80	



Bread proofing basket

Cestino impasto
Gärkorb
Banneton

Molde para pan						
art.	cm.	gr.	col.	€		
47043-27	27x12x6,5	500	●	18,00		
47043-35	35x13x7,2	1000	●	20,70		
47043-42	42x14x7,5	1500	●	22,10		

