

PASTRY PASTICCERIA

EQUIPMENT
ATTREZZATURE



Alphabet pcs 26
Alfabeto pz 26
art. Ø cm. h. cm. €
47301-12 12 2 13,50

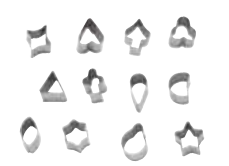


Numbers pcs 10
Numeri pz 10
art. Ø cm. h. cm. €
47302-10 10 2 6,50

PASTRY PASTICCERIA
STAINLESS STEEL CUTTERS TAGLIAPASTA INOX



Animals pcs 10
Animali pz 10
art. Ø cm. h. cm. €
47303-10 10 2 6,90



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47304-06 6,5 2 6,50



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47304-12 12 2 8,50



Shapes pcs 12
Sagome pz 12
art. Ø cm. h. cm. €
47305-12 12 2 8,50



Flower pcs 6
Fiore pz 6
art. Ø cm. h. cm. €
47306-10 10 3 7,50



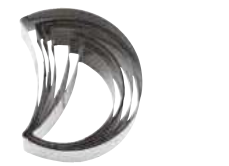
Trio pcs 6
Trio pz 6
art. Ø cm. h. cm. €
47307-10 10 3 6,90



Heart pcs 6
Cuore pz 6
art. Ø cm. h. cm. €
47308-10 10 3 6,90



Star pcs 6
Stella pz 6
art. Ø cm. h. cm. €
47310-10 10 3 6,90



Halfmoon pcs 6
Mezzaluna pz 6
art. Ø cm. h. cm. €
47312-10 10 3 6,90



Hexagon pcs 6
Esagono pz 6
art. Ø cm. h. cm. €
47314-10 10 3 6,90



Hexagon, fluted pcs 5
Esagono festonato pz 5
art. Ø cm. h. cm. €
47315-10 10 3,5 6,50



Ring pcs 11
Anello pz 11
art. Ø cm. h. cm. €
47316-10 10 3 10,90



Ring pcs 14
Anello pz 14
art. Ø cm. h. cm. €
47316-12 12 3 14,90



Ring pcs 20
Anello pz 20
art. Ø cm. h. cm. €
47316-20 20 2,5 21,90



Ring, fluted pcs 11
Anello festonato pz 11
art. Ø cm. h. cm. €
47317-10 10 3 11,90



Ring, fluted pcs 14
Anello festonato pz 14
art. Ø cm. h. cm. €
47317-12 12 3 14,90



Drop pcs 6
Goccia pz 6
art. Ø cm. h. cm. €
47321-12 12 3 6,50



Drop, fluted pcs 5
Goccia festonata pz 5
art. Ø cm. h. cm. €
47322-12 12,5 3,5 6,90



Square, fluted pcs 6
Quadro pz 6
art. Ø cm. h. cm. €
47323-12 12 3 6,50



Square, fluted pcs 6
Quadro festonato pz 6
art. Ø cm. h. cm. €
47324-12 12,5 3,5 6,90



Oval, fluted pcs 9
Ovale pz 9
art. Ø cm. h. cm. €
47326-10 10 3,5 8,50



Oval, fluted pcs 9
Ovale festonato pz 9
art. Ø cm. h. cm. €
47325-10 10 3,5 11,90



Oval, fluted pcs 6
Ovale festonato pz 6
art. Ø cm. h. cm. €
12947-13 13 3,5 23,50



Fruit pcs 12
Frutta pz 12
art. Ø cm. h. cm. €
47327-12 12,5 2 8,50



Animals pcs 10
Animali pz 10
art. Ø cm. h. cm. €
47328-15 15 2 8,90



Vehicles pcs 7
Veicoli pz 7
art. Ø cm. h. cm. €
47331-15 15 2 6,90



Vegetable pcs 12
Verdura pz 12
art. Ø cm. h. cm. €
47332-12 12,5 2 8,90



Christmas pcs 7
Natale pz 7
art. Ø cm. h. cm. €
47333-15 15 2 6,50



Easter pcs 6
Pasqua pz 6
art. Ø cm. h. cm. €
47334-12 12,5 2 5,50



Stars pcs 7
Stelle pz 7
art. Ø cm. h. cm. €
47335-12 12,5 2 6,50



Shapes pcs 10
Sagome pz 10
art. Ø cm. h. cm. €
47419-10 15 2 8,50



Shapes pcs 42
Sagome pz 42
art. Ø cm. h. cm. €
47336-42 6>22 16,50



Plain ring pcs 3
Anello liscio pz 3
art. Ø cm. h. cm. €
47414-03 6-7-8 3 4,50



Fluted ring pcs 3
Anello festonato pz 3
art. Ø cm. h. cm. €
47415-03 6-7-8 3 4,50



Canestrello
Canestrello
art. Ø cm. h. cm. €
47416-06 6 3 1,90



Canestrello, fluted
Canestrello festonato
art. Ø cm. h. cm. €
47417-06 6 3 1,90

CHRISTMAS
NATALE



Gingerbread man
Omino pan di zenzero
art. cm. €
47370-08 6x8x3 0,90



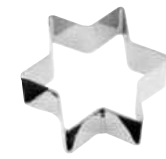
Angel
Angelo
art. cm. €
47377-08 7x7x3 1,50



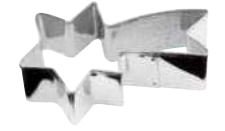
Snowman
Pupazzo di neve
art. cm. €
47378-08 4x8x3 0,90



Reindeer
Renna
art. cm. €
47379-08 8x7x3 0,90



Star
Stella
art. cm. €
47411-08 8x8x3 0,90



Comet
Stella cometa
art. cm. €
47412-08 8x4x3 0,90



Christmas tree
Albero di Natale
art. cm. €
47413-08 8x8x3 1,50



Pine
Pino
art. cm. €
47413-01 6,4x8x3 1,50



Snowflake
Fiocco di neve
art. cm. €
47411-01 7,4x8,6x3 2,50



Snowflake
Fiocco di neve
art. cm. €
47411-02 7x8x3 1,50

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Snowflake
Fiocco di neve
art. cm. €
47411-03 8,5x8x3 2,50



Christmas, set of 6 pcs.
Natale set 6 pz
art. cm. €
47387-01 8x8x3 9,50



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STAINLESS STEEL CUTTERS TAGLIAPASTA INOX



Dove
Colomba
art. cm. €
47382-08 8x7x3 0,90



Egg
Uovo
art. cm. €
47373-01 5,6x8x3 1,90



Easter, set of 5 pcs.
Pasqua set 5 pz
art. cm. €
47387-02 8x8x3 7,90



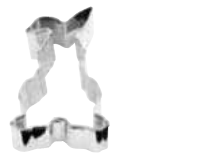
EASTER
PASQUA



HALLOWEEN



Rabbit
Coniglio
art. cm. €
47372-08 8x4x3 0,90



Rabbit
Coniglio
art. cm. €
47402-08 8x5x3 0,90



Rabbit
Coniglio
art. cm. €
47402-01 7x8,5x3 1,50



Skeleton
Scheletro
art. cm. €
47370-08 6x8x3 0,90



Pumpkin
Zucca
art. cm. €
47377-09 9x8x3 0,90



Pumpkin
Zucca
art. cm. €
47377-10 8x8x3 0,90



Rabbit
Coniglio
art. cm. €
47402-02 7,5x7x3 1,50



Bell
Campana
art. cm. €
47373-08 6x7x3 0,90



Lamb
Agnellino
art. cm. €
47376-08 8x7x3 1,50



Ghost
Fantasma
art. cm. €
47377-03 8x8,4x3 1,50



Owl
Gufo
art. cm. €
47377-02 4,7x8,3x3 0,90

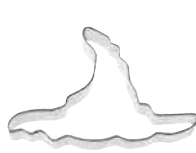




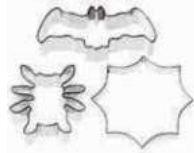
Crescent
Mezzaluna
art. cm. €
47377-01 6,2x8x3 0,90



Witch hat
Strega
art. cm. €
47377-04 9x9,5x3 1,90



Witch hat
Cappello strega
art. cm. €
47377-05 8,5x13x3 1,50



Halloween, set of 3 pcs.
Halloween set 3 pz.
art. cm. €
47377-11 11x10,7x2 5,50



Rooster
Gallo
art. cm. €
47383-08 8x8x3 1,50



Dolphin
Delfino
art. cm. €
47384-01 5x9x3 0,90



Seagull
Gabbiano
art. cm. €
47386-08 11x6x3 0,90



Cat
Gatto
art. cm. €
47401-08 8x8x3 0,90



Goose
Oca
art. cm. €
47404-08 8x7x3 0,90



Teddy bear
Orsetto
art. cm. €
47375-08 8x8x3 0,90



Camel
Cammello
art. cm. €
47404-01 9x8,6x3 1,90



Teddy bear
Orsetto
art. cm. €
47375-01 6x9x3 1,50



Elephant
Elefante
art. cm. €
47404-03 12x7x3 1,50



Four leaf clover
Quadrifoglio
art. cm. €
47374-08 8x8x3 0,90



Flower
Fiore
art. cm. €
47374-02 7x7,4x3 1,50



Tulip
Tulipano
art. cm. €
47374-01 5,5x8x3 1,50



Heart
Cuore
art. cm. €
47385-08 8x9x3 0,90



Two hearts
Due cuori
art. cm. €
47385-01 9,4x5x3 0,90

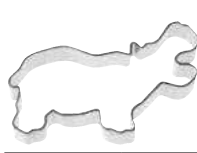


Rocking horse
Cavallo a dondolo
art. cm. €
47381-08 8x5x3 0,90

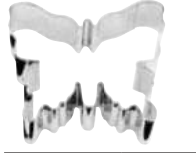
ANIMALS & VARIOUS
ANIMALI & VARI



Honey bee
Ape
art. cm. €
47382-06 11,6x8x3 1,90



Hippo
Ippopotamo
art. cm. €
47404-04 11x7x3 1,90



Butterfly
Farfalla
art. cm. €
47371-08 8x7x3 1,50



Snail
Lumaca
art. cm. €
47404-02 11x6x3 1,50



Fish
Pesce
art. cm. €
47384-08 8x8x3 1,50



Frog
Rana
art. cm. €
47380-08 8x8x3 0,90



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Bow
Fiocco
art. cm. €
47373-02 6x8x3 1,50



Apple
Mela
art. cm. €
47378-01 7,6x8,4x3 1,50



Trapeze, set 6 pcs
Trapezio, set 6 pz
art. cm. €
47425-08 9x6x3 10,90



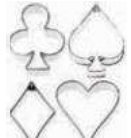
Rectangle, set 6 pcs
 Rettangolo, set 6 pz
art. cm. €
47425-10 5x3,5x3 10,50
47425-11 6x5x3 11,90



Drop, set 6 pcs
Goccia, set 6 pz
art. cm. €
47425-26 9x3 11,90



Airplane
Aereo
art. cm. €
47370-02 9x8x3 1,50



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



Hexagon, set 6 pcs
Esagono, set 6 pz
art. cm. €
47425-29 5x3 10,50
47425-30 6x3 11,50



Heart, set 6 pcs
Cuore, set 6 pz
art. cm. €
47425-32 6,5x3 10,90



Square, set 6 pcs
Quadro, set 6 pz
art. cm. €
47426-01 8x8x4,5 18,50



Rectangle
 Rettangolo
art. cm. €
47426-07 12x6x4,5 2,50



Numbers, set of 9 pcs
Numeri, set 9 pz
art. cm. €
47421-09 6,5x2,5 10,90



Train
Locomotiva
art. cm. €
47370-01 10x7x3 1,50



Doughnut cutter
Tagliapasta per doughnuts
Donut-Ausstecher
Coupe-donuts
Cortadonuts
art. Ø cm. h. cm. €
47388-06 65-25 20 16,90
47388-07 70-30 17 17,90
47388-08 80-40 20 23,90



Cinnamon star cutter
Tagliapaste stelle
Zimtstern-Ausstecher
Coupe-étoiles
Cortapasta Esterella
art. cm. €
47377-15 5x9,7 27,90



Horseshoe, tin plate
Ferro di cavallo, banda stagnata
Hufeisen, Weißblech
Fer à cheval, fer blanc
Herradura, hojalata
art. cm. €
47377-12 7x6x2 4,90



Pirate ship
Nave pirata
art. cm. €
47370-03 8x8,4x3 1,50



Letters, set of 26 pcs
Lettere, set 26 pz
art. cm. €
47422-26 6x2,5 22,50



Round, set 6 pcs
Cerchio, set 6 pz
art. cm. €
47425-01 4x3 8,50
47425-02 5x3 8,90
47425-03 6x3 9,90



Square, set 6 pcs
Quadro, set 6 pz
art. cm. €
47425-04 5x5x3 11,90
47425-05 6x6x3 13,90



Triangle, set 6 pcs
Triangolo, set 6 pz
art. cm. €
47425-06 6x3 10,50



Oval, set 6 pcs
Ovale, set 6 pz
art. cm. €
47425-09 7,5x4,5x3 9,90



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 2,90
12947-03 7x4 3,5 2,90
12947-04 8,5x5 3,5 3,90
12947-07 13x5 3,5 4,90



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. €
47622-02 2,5 6,50



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	6,50

Rose leaf. – Foglia di rosa.



Dough plunger cutters w/extractor, 3 pcs
Tagliapasta con espulsore, set 3 pz
Ausstechformen mit Auswerfer, 3 Stk
Emportes-pièces, 3 pcs
Cortadores, 3 pz

art.	Ø cm.	€
47622-04	3-4,5	6,50

Holly. – Agrifoglio.



Dough plunger cutters w/extractor, 3 pcs
Tagliapasta con espulsore, set 3 pz
Ausstechformen mit Auswerfer, 3 Stk
Emportes-pièces, 3 pcs
Cortadores, 3 pz

art.	Ø cm.	€
47622-01	3-5	6,50

Petunie. – Petunia.



Almond past knife
Cottello per marzapane
Marzipan-Messer
Couteau à pâte d'amande
Cuchillo para fondant/mazapán

art.	l. cm.	€
47630-28	16,5	6,50

PA



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	47,50

ABS



Set of 10 pcs dipping forks
Set 10 forchetline praliniera
Pralinen Gabelchen, 10 Stk.
Jeu de 10 ébauchoirs
Set de 10 herramientas para decorar chocolates

art.	€
47833-10	52,50

SS



Set of 4 pcs dipping forks
Set 4 forchetline praliniera
Pralinen Gabelchen, 4 Stk.
Jeu de 4 ébauchoirs
Set de 4 herramientas para decorar chocolates

art.	€
47833-04	28,50

SS

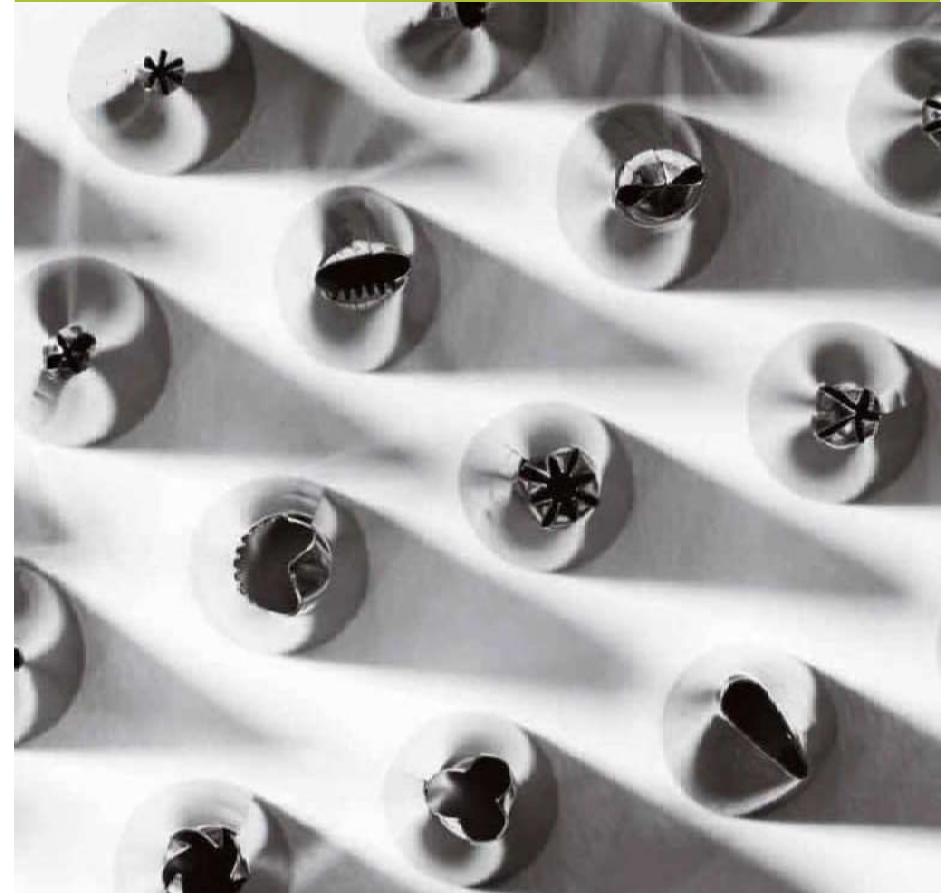


Set 2 decorating spoons
Set 2 cucchiali decorazione
Satz 2 Dekorations-Löffel
Set 2 cuillères pour décorer
2 cucharas para decoración

art.	l. cm.	€
47831-02	18-20	12,50

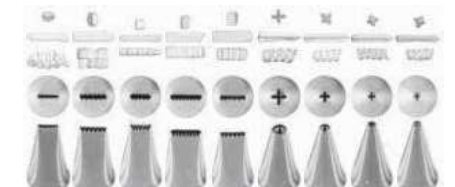
SS

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	14,90
	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	11,50



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

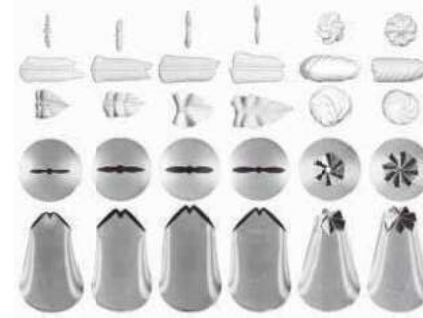
art.	Ø mm.	base ø mm.	€
47357-21	1x 1,7-2,2-3,5-4,2-5-5,5-7	18	9,50



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

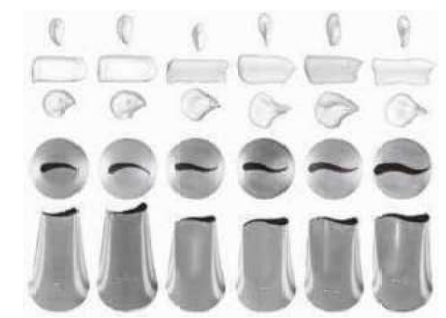
art.	Ø mm.	base ø mm.	€
47357-22	1x 1-1,5-1,8-2,6-3-3,4-2,5-7	18	10,50



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

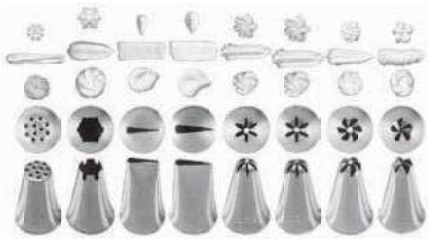
art.	base ø mm.	€
47357-06	25	10,50



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

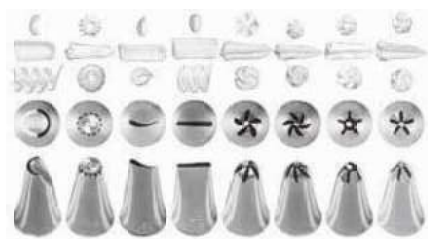
art.	base ø mm.	€
47357-07	25	10,50



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

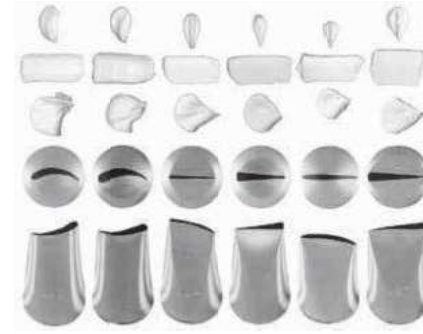
art.	base ø mm.	€
47357-28	18	10,90



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

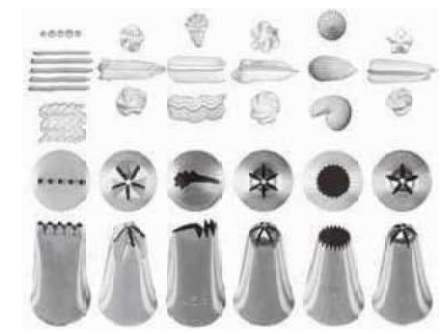
art.	base ø mm.	€
47357-29	18	11,90



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

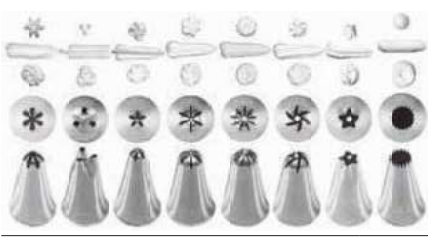
art.	base ø mm.	€
47357-08	25	10,50



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

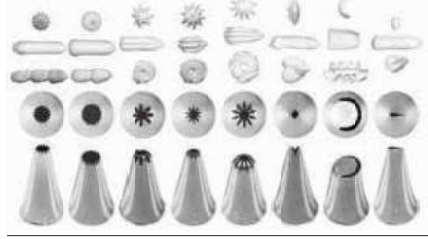
art.	base ø mm.	€
47357-09	25	10,90



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

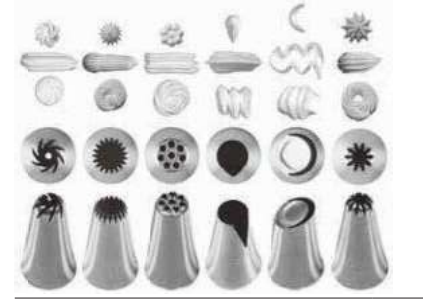
art.	base ø mm.	€
47357-30	18	11,90



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

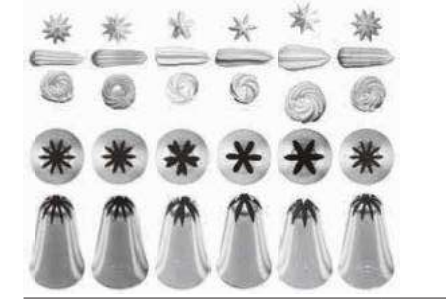
art.	base ø mm.	€
47357-31	18	10,50



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.	base ø mm.	€
47357-10	25	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.	base ø mm.	€
47357-11	25	10,50



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	9,50



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	14,90



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	€
47208-09	7	5	12,90
47208-10	7	6	12,90
47208-11	7	7	12,90
47208-12	9	8	12,90



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	€
47208-13	11	5	12,90
47208-14	11	6	12,90
47208-15	11	7	12,90
47208-16	11	8	12,90



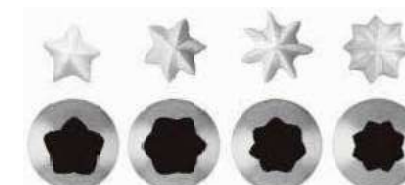
Set 6 pcs, one piece nozzles

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	€
47208-17	13	5	13,50
47208-18	13	6	13,50
47208-19	13	7	13,50
47208-20	13	8	13,50



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	€
47208-21	18	5	13,50
47208-22	18	6	13,50
47208-23	18	7	13,50
47208-24	18	8	13,50



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	13,50
	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	13,50
	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	13,50
	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	€
47208-01	3,0	5	12,90
47208-02	3,0	6	12,90
47208-03	3,5	7	12,90
47208-04	5,0	8	12,90



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	€
47208-05	5	5	12,90
47208-06	5	6	12,90
47208-07	6	7	12,90
47208-08	7	8	12,90



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	€
47354-02	2	6	12,90
47354-04	4	6	12,90
47354-06	6	6	12,90
47354-08	8	6	12,90
47354-10	10	6	12,90
47354-12	12	7	12,90
47354-14	14	8	12,90
47354-16	16	9	12,90
47354-18	18	10	12,90



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	€
47355-02	2,5	6	12,90
47355-04	4,0	6	12,90
47355-06	6,0	6	12,90
47355-08	8,0	7	12,90
47355-10	10	8	12,90
47355-12	12	10	12,90



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	€
47356-02	2,0	5	12,90
47356-04	4,0	9	12,90
47356-06	5,5	9	12,90
47356-08	7,0	10	12,90
47356-10	8,5	12	12,90
47356-12	13,0	15	12,90
47356-14	14,5	16	12,90
47356-16	16,0	17	12,90
47356-18	17,5	18	12,90



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.	€
47353-02	2	12,90
47353-04	4	12,90
47353-06	6	12,90
47353-08	8	12,90
47353-10	10	12,90
47353-12	12	12,90
47353-14	14	12,90
47353-16	16	12,90
47353-18	18	12,90
47353-20	20	12,90
47353-22	22	12,90
47353-24	24	12,90



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.	€
47207-20	20	13,50
47207-25	25	13,50
47207-30	30	13,50



Set 10 pcs Bismark nozzles
 Set 10 bocchette a imbuto
 Fülltüllen Set 10 Stk.
 Set 10 douilles à choux
 Surtido 10 boquillas para relleno

art.	Ø mm.	l. mm.	€
47127-04	4	90	36,90
47127-06	6	75	34,50
47127-08	8	90	40,50



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-44	32	5,7	9,90



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	9,90



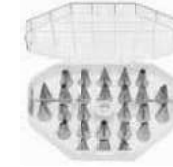
Set of 6 nozzles
 Set 6 bocchette
 Tüllen Set, 6 Stk
 Set 6 douilles
 Juego 6 boquillas

art.	Ø mm.	€
47215-86	3-5-7-9-11-13	9,90



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

art.	Ø mm.	€
47618-10	2-10	25,50
47618-20	10-20	25,50



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

art.	€
47219-29	38,50



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

art.	€
47219-38	103,50

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.



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-50	55	6	16,50



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-51	55	5,6	16,50



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-40	32	6,0	9,90



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-41	32	5,7	9,90



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-42	32	5,7	9,90



Nozzle
 Bocchetta decorativa
 Spritztülle
 Douille
 Boquilla

art.	Ø mm.	h. cm.	€
47357-43	32	5,7	9,90



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

art.	€
47357-38	45,50





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

art. €
47219-55 76,50

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 1,50



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 2,90



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

art. Ø mm. des. €
47212-03 36 LARGE 2,50



Pastry tube brush, 6 pcs
Bürschino 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 9,50
47200-02 0,5-2,4 12,5 11,90



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 32,50
47020-20 22 142 43,90
47020-30 10-25 139 46,50
47020-35 20-25 171 52,50



Cream horn molds, 10 pcs
Cornetti, 10 pz
Schillerlockenform, 10 Stk
Moulet à cornet, 10 pcs
Moldes para conos, 10 pz

art. Ø mm. l. mm. €
47021-35 34 110 37,50
47021-45 47 161 53,90



Icing bag
Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art. h. cm. U. Pack €
47106-28 28 6 5,90
47106-34 34 6 6,50
47106-40 40 6 7,50
47106-46 46 6 8,50
47106-50 50 6 9,50

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



Icing bag
Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art. h. cm. U. Pack €
47106-55 55 6 9,90
47106-60 60 6 11,50
47106-65 65 6 12,90
47106-70 70 6 14,90
47106-75 75 6 15,90

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 6,50
47105-34 34 6 7,50
47105-40 40 6 7,90
47105-46 46 6 8,90
47105-50 50 6 9,90

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 11,50
47105-60 60 6 12,50
47105-65 65 6 15,50
47105-70 70 6 16,90
47105-75 75 6 19,50

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



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 55,50

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, polyurethane
Mangas para decorar, poliuretano

art. h. cm. €
47112-34 34 19,50
47112-45 45 22,50
47112-50 50 24,50



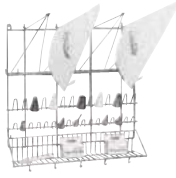
Disposable icing bag
Sacchetto per decorare, monouso
Einwegspritzbeutel
Sac à dresser jetable
Mangas desechables

art. my h. cm. pcs/pz €
47118-30 80 30 100 24,50
47118-40 80 40 100 30,50
47118-55 80 55 100 42,50
47118-65 80 65 100 52,50



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 20,50
47111-40 80 40 100 26,90
47111-46 80 46 100 36,50
47111-55 80 55 100 46,50



SS

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

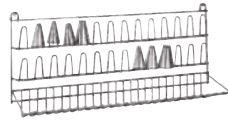
art.	dim. cm.	€
47113-03	50x42x50	106,50



SS

Wall rack for icing bags
Espositore per sacchetti
Spritzbeutel-/ u. Tüllenaufhänger
Secoïr à poche
Secador cuelga-mangas

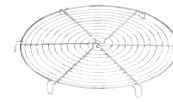
art.	dim. cm.	€
47107-00	50x42x26	46,50



SS

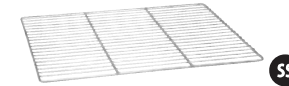
Wall rack for nozzles
Espositore per bocchette
Tüllenaufhänger
Secoïr à douilles
Secador boquillas

art.	dim. cm.	€
47108-00	50x13x24	57,90



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	4,90
47098-22	22,0	5,90
47098-26	26,0	6,50
47098-30	30,0	7,90



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.	€
44430-61	60x40	32,50

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



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	14,50



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

art.	Ø cm.	h. cm.	€
47101-30	30	10	125,50



MF

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

art.	Ø cm.	h. cm.	€
47103-32	32	10	52,90



PE

Protection cover
Campana
Abdeckhauben
Cloche
Tapa

art.	Ø cm.	h. cm.	€
47103-30	30	12	24,90



SS

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

art.	Ø cm.	dim. cm.	€
47094-30	30	27x26	31,50



Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose

art.	dim. cm.	pcs/pz	€
47687-24	18-25	250	10,50



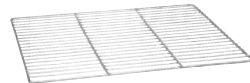
Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47686-10	6-10	250	5,50
47686-12	6,5-12	250	7,90
47686-14	8-14	250	8,50
47686-17	9,5-16,5	250	12,90
47686-22	12,5-22	100	6,90
47686-24	15-24	100	6,50



Doilies
Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47686-26	16-27	100	7,50
47686-30	19-30	100	8,50
47686-33	20-32	100	10,50
47686-36	32-36	100	12,50
47686-42	25-42	100	15,50



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.	€
44430-60	60x40	22,90

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



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.	€
44431-46	46x30,5x2,5	14,50
44431-60	60x40x2,5	24,90



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

art.	GN	dim. cm.	€
41744-32	1/1	32,5x53x1	24,90
41744-53	2/1	53x65x1	67,90
41744-60	-	60x40x1	35,50



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

art.	GN	dim. cm.	€
41756-30	-	30x40x1	26,90
41756-32	1/1	32,5x53x1	32,90
41756-53	2/1	53x65x1	63,50
41756-60	-	60x40x1	54,90



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

art.	dim. cm.	€
41746-60	60x40x2	22,50



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

art.	dim. cm.	€
41751-30	30x23x3	16,90
41751-35	35x28x3	16,90
41751-40	40x30x3	19,90
41751-50	50x35x3	22,50
41751-60	60x40x3	26,50
41751-65	65x45x3	31,50



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

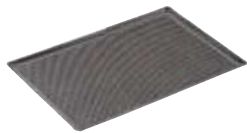
art.	dim. cm.	€
41747-60	60x40x2	70,50



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	39,50
41743D53	2/1	53x65	67,90
41743D60	-	40x60	55,50



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	31,90
41753D32	1/1	53x32,5	43,90
41753D53	2/1	53x65	68,90
41753D60	-	40x60	48,90



Bread mold, blue steel

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

art.	dim. cm.	€
41748-20	20x10x10	36,90
41748-30	30x10x10	38,50
41748-35	35x10x10	39,90
41748-40	40x10x10	41,50
41748-50	50x10x10	44,50



Electric caramélising rod

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

art.	l. cm.	kW	€
47847-23	23	1,5	244,50

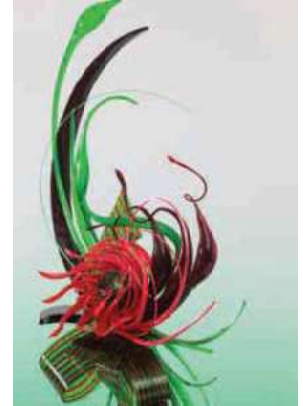


Sugar lamp

Lampada per zucchero
Zuckerlampe
Lampe à sucre
Lâmpara para açúcar

art.	dim. cm.	€
47840-11	61x41x50	949,90

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

Bacinella carré, alluminio
Brotform mit Aluminiumüberzug
Pain de mie, tôle aluminée
Molde, acero aluminizado

art.	dim. cm.	€
41750-20	20x10x10	35,50
41750-30	30x10x10	37,50
41750-40	40x10x10	43,50
41750-41	40x15x15	62,90
41750-50	50x10x10	46,90



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	235,90

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	71,90

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	824,90

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 4 BAR

Compressore per penna aerografa
Airbrush Kompressor
Compresseur
Compresor

art.	dim. cm.	V	Kg.	€
47844-06	25,5x13,5x22	220	4,5	478,90

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



Airbrush compressor 6 BAR

Compressore per penna aerografa
Airbrush Kompressor
Compresseur
Compresor

art.	dim. cm.	V	Kg.	€
47844-07	35x14x36	220	10,5	576,50

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



Cream dispenser

Dosa creme
Dosierer
Doseur à crème
Dosificador

art.	dim. cm.	€
47612-01	20x16x23	464,50



Cream injector

Dosatrice per creme
Gebäkfüllmaschine
Entonnoir à crème
Dosificador de porciones

art.	dim. cm.	lt.	€
47694-03	25x44x20	3	1.668,90

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 brillante. 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	341,90



Dual action airbrush

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

art.	€
47844-02	215,50

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



Single action airbrush

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

art.	€
47844-03	150,50

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



Airbrush and mini compressor 1,5 BAR

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

art.	dim. cm.	V	Kg.	€
47844-10	11x10x6	220	0,5	207,50

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



ABS

Tempering unit
Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.	€
47698-01	20,5	21,2	1,7	698,50

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



ABS

Tempering unit
Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.	€
47698-02	26	16	1,8	383,50

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	780,50
47698-06	40x33x13,5	6,0	928,90

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



SS

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

art.	h. cm.	€
47842-00	32	98,90



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

art.	Ø cm.	h. cm.	ml.	€
49703-01	3	25	100	26,50

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



Syrup density meter
Pesa sciropo (densimetro)
Sirup-Hydrometer
Pèse-sirop
Aerometro

art.	l. cm.	€
49703-00	12,5	20,90

Temp.: 20°C - gr./ml./°Be: 1.100/1.400/15-40 - Div.: 0.010 g/ml/2°Be



ABS

SS

Tempering unit, digital
Temperatrice digitale
Temperiergerät, digital
Tempereuse digitale
Templadora digital

art.	dim. cm.	lt.	€
47698-07	40x33x13,5	6,0	1.274,90

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
Profí-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.	€
47841-03	8x7x16	200	48,50



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

art.	dim. cm.	ml.	€
47841-04	12x7x18	280	101,90



PA+
plus

Angular spatula
Spatola angolare
Winkelpalette
Spatule angulaire
Espátula angular

art.	l. cm.	€
12909-12	12	5,90
12909-23	23	6,50



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

art.	l. cm.	€
47626-55	55,5	23,90



Ruler
Riga
Lineal
Règle
Regla

art.	l. cm.	€
47033-50	60	11,90

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



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

art.	€
47838-00	48,90



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	42,50

Brass. – Ottone. Dim. 4,7x20 cm.



SS

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

art.	scala	°C	€
47843-00	1°C	+80+200	49,90



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

art.	Ø cm.	h. cm.	€
47031-46	46	10-90	172,50



PE

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

art.	cm. int.	€
47693-00	24x24	502,90

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	95,90
47693-05	38x38	36x36	5	105,50
47693-10	37x37	36x36	10	125,50
47693-15	37x37	36x36	15	143,50

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	1.436,90

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	88,50
47820-07	5,5	24	7	119,90

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	91,50
47821-07	5,5	24	7	124,50

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	114,50
47822-07	5,5	28	7x2	154,50

Plain wheels. – Rotelle lisce.



SS

Guitar
Chitarra
Pralinschneider
Guitare simple
Guitarra

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-11	53x45x16	mm 360x420	16	2.635,50

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	3.271,90

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



SS

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

art.	Ø cm.	l. cm.	€
18325-01	5,5	18	9,90



SS

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

art.	Ø cm.	l. cm.	€
18325-02	5,5	18	9,50



SS

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

art.	Ø cm.	l. cm.	€
18325-03	5,5	18	12,50



SS

Guitar
Chitarra
Pralinschneider
Guitare simple
Guitarra

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-25	60x40x11	mm 380x400	24	4.079,50

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.



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

art.	cm.	€
47026-06	6	8,90



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

art.	cm.	€
47024-06	6,0	8,50
47024-10	11,5	9,90



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

art.	cm.	€
47025-06	6,0	8,90
47025-10	11,5	12,50



SS

Spiked roller
Rullo bucafoglia
Stipprolle
Pique-pâte
Rodillo

art.	cm.	€
47028-12	12	89,50



SS

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

art.	cm.	€
47029-12	12	91,90



PP

SS

Croissant cutter
Taglia croissants
Dreieckschneidewalze
Coupe-croissants
Cortador para croissants

art.	dim. cm.	€
47027-11	18x20	130,50
47027-12	18x14	132,90
47027-14	9,7x21	116,90
47027-15	18x20 2x	202,90
47027-16	18x20 3x	283,50



W

Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47038-50	9	50	99,50
47038-60	7	60	89,50



PE

Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47037-30	8	30	90,90
47037-40	8	40	95,90



PE

Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-23	2,5	23	16,50
47034-51	5,0	50	68,90



PP

Cake marker
Segnaporzioni
Tortenteiler
Diviseur à tarte
Marcador de tartas

art.	Ø cm.	por.	€
47032-10	26,5	10	8,50
47032-20	26,5	20	8,50



PP

Cake marker, double-sided
Segnaporzioni, doppio
Tortenteiler, doppelseitig
Diviseur à tarte, double
Marcador de tartas, doble

art.	Ø cm.	por.	€
47033-08	18	8-12	8,90
47033-12	26,5	12-18	8,90
47033-14	26,5	14-18	8,90



W

Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-52	5	50	19,50



SS

Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-50	5	50	22,90



PS

Stencil for grating pastry
Stampo decora crostate
Gitterstempel
Empreinte pour grille de pâte
Molde tortas

art.	Ø cm.	€
47030-30	30	23,50



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	52,90
47035-48	6,5	25	66,90



W

Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47036-30	9	30	80,50
47036-35	9	35	84,50
47036-40	9	40	88,50
47036-45	9	45	103,90
47036-50	9	50	178,90
47036-60	9	60	192,50



Pastry brush
Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47644-30	3	1	10,50
47644-40	4	1	11,50
47644-50	5	1	12,90
47644-60	6	1	13,90
47644-70	7	1	15,50



Pastry brush
Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47642-30	3,0	6	4,90
47642-40	4,0	6	6,50
47642-50	5,0	6	7,50
47642-60	6,0	6	8,90
47642-70	7,5	6	12,50

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

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


Pastry brush non-stick coated bristles

Pennello setole antiaderenti
Kuchenpinsel
Pinceau à pâtisserie
Pinçel de cocina

art.	cm.	U. Pack	€
47640-25	2,5	1	7,50
47640-35	3,5	1	9,50
47640-50	5,0	1	12,50
47640-59	6,0	1	13,90

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


Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceau à pâtissier
Pinçel de cocina

art.	cm.	U. Pack	€
47645-40	4	6	8,50
47645-60	6	6	11,50
47645-75	7,5	6	11,50

Natural bristles. – Setole naturali.


Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceau à pâtissier
Pinçel de cocina

art.	cm.	U. Pack	€
47646-40	4	6	9,90
47646-60	6	6	11,90
47646-75	7,5	6	14,50

Polyester bristles. – Setole in poliestere.


Sugar dredger

Spargi zucchero
Zuckerstreuer
Glacière à sucre
Dosificador para azúcar

art.	Ø cm.	h. cm.	€
47022-12	7	9	14,90


Moisture bottle

Fiacone per bagno
Sprühflasche
Bouteille à puncher
Frasco nebulizador

art.	dim. cm.	lt.	€
47679-10	10x5,6x27,5	1	12,50


Spraying bottle

Fiacone nebulizzatore
Sprühflasche
Bouteille à puncher spray
Frasco nebulizador

art.	dim. cm.	lt.	€
47679-11	7x7x30	1	13,90


Set 10 dough scrapers

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

art.	dim. mm.	€
47621-01	216x128	25,50


Set 10 dough scrapers

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

art.	dim. mm.	€
47621-02	120x86	9,50


Set 10 dough scrapers

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

art.	dim. mm.	€
47621-03	120x88	9,50


Set 10 dough scrapers

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

art.	dim. mm.	€
47621-04	121x81	9,50


Set 10 dough scrapers

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

art.	dim. mm.	€
47621-05	148x99	9,50


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	9,50


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	9,50


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	22,90


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	23,90


Flour sifter

Setaccio farina
Einhand-Drucksieb
Tamiseur farine
Tamiz para harina

art.	Ø cm.	gr.	€
42607-05	12	500	19,50


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	13,90


Sieve for flour

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

art.	Ø cm.	h. cm.	€
47615-25	23	8	13,90


Flour brush

Spazzola per farina
Mehlbürste
Brosse à pétrin
Cepillo para harina

art.	cm.	€
42614-21	30	21,90


Brush

Spazzola
Bürste
Brosse
Cepillo

art.	dim. cm.	€
42614-40	40x4	30,50

Wood, natural bristles. – Legno, setole naturali.


Brush

Spazzola
Bürste
Brosse
Cepillo

art.	dim. cm.	€
42614-24	24x7,5	22,50

Plastic, polyester bristles. – Plastica, setole poliestere.


Brush

Spazzola
Bürste
Brosse
Cepillo

art.	dim. cm.	€
42614-14	14,5x5,5	32,90

Wood, steel bristles. – Legno, setole acciaio.


Display tray

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pasteleria

art.	dim. cm.	€
47075-20	20x16x1	20,50
47075-30	30x21x1	29,90
47075-45	45x34x1	64,50


Display tray

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pasteleria

art.	dim. cm.	€
42533-23	23x16,5x0,5	23,50
42533-26	26x19,5x0,5	28,50
42533-31	31x24x0,5	35,50
42533-36	36x28,5x0,5	48,50
42533-40	40x32,5x0,5	62,90



PASTRY PASTICCERIA



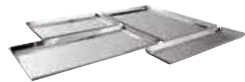
Display tray, aluminum

Vassoio espositore, alluminio
Ausstellblech, Aluminium
Plat patissier, alu

Bandeja pastelería, aluminio

art.	dim. cm.	€
47070-37	40x25x2	22,90
47070-48	48x32x2	27,50
47070-60	60x40x2	46,90

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



Display tray

Vassoio espositore
Auslegeplatte
Plat patissier

Bandeja pastelería

art.	dim. cm.	€
47074-01	30x20x1,5	26,50
47074-02	40x10x1,5	23,50
47074-03	40x20x1,5	28,90
47074-04	40x30x1,5	36,90



Display tray

Vassoio espositore
Auslegeplatte
Plat patissier

Bandeja pastelería

art.	dim. cm.	€
47074-05	50x10x1,5	29,50
47074-06	60x6x1,5	23,90
47074-07	60x10x1,5	25,90
47074-08	60x20x1,5	42,50



Baking sheet, silicone

Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone

Tapete de cocción silicona

art.	GN	dim. cm.	€
47689-53	1/1	53x32,5	33,50
47689-60	-	60x40	34,50



PASTRY PASTICCERIA EQUIPMENT ATTREZZATURE



SILPAT Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone

Tapete de cocción silicona

art.	GN	dim. cm.	€
47680-40	-	40x30	29,50
47680-53	1/1	53x32,5	39,50
47680-60	-	60x40	54,90



Baking paper, microperforated

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

art.	dim. cm.	pcs/pz	€
47682-40	59,2x39,2	200	66,90

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
Backtrennfolie, silikonisiert
Feuille de cuisson, siliconée
Papel de horno siliconado

art.	dim. cm.	pcs/pz	€
47682-53	53x32,5	500	78,90
47682-60	60x40	500	146,50

Artificial parchment, bleached, g/m²: 410, both sides siliconized, reusable, for all kinds of dough. – Pergamena artificiale, sbiancata, g/m²: 410, siliconata fronte/retro, riutilizzabile, idonea per tutti i tipi di pasta.



SILPAIN Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone

Tapete de cocción silicona

art.	GN	dim. cm.	€
47685-53	1/1	53x32,5	43,90
47685-60	-	60x40	54,90



ROUL'PAT Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone

Tapete de cocción silicona

art.	dim. cm.	€
47688-60	60x40	63,50



Baking beans, ceramic

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

art.	Kg.	€
47011-01	1	24,50



Baking paper, PTFE coated

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

art.	dim. cm.	U. Pack	€
47681-60	60x40	10	11,50

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



Baking sheet, silicone, microperforated

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

art.	GN	dim. cm.	€
47691-53	1/1	53x32,5	35,90
47691-64	-	60x40	40,90



Sheets, PET

Fogli
Blätter
Feuilles
Hojas

art.	my	dim. cm.	pcs/pz	€
47131-30	90	30x30	50	30,50
47131-60	90	60x40	50	43,90

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



Cake ribbon, PET

Nastro per dolci
Tortenrandband
Ruban pâtissier
Cinta para tartas

art.	my	h. cm.	mt.	€
47130-25	90	2,5	305	32,90
47130-30	90	3,0	305	34,90
47130-35	90	3,5	305	37,50
47130-40	90	4,0	305	41,90
47130-45	90	4,5	305	45,90
47130-50	90	5,0	305	47,90
47130-55	90	5,5	305	55,50
47130-60	90	6,0	305	58,90



SS

Tart ring
Anello per torte
Tortenring
Cercle à tarte
Anillo para tartas

art.	Ø cm.	h. cm.	€
47533-07	7	2	3,50
47533-08	8	2	3,50
47533-09	9	2	3,90
47533-10	10	2	3,90
47533-12	12	2	4,50
47533-14	14	2	4,50
47533-16	16	2	4,50
47533-18	18	2	4,90
47533-20	20	2	5,50
47533-22	22	2	5,90
47533-24	24	2	6,50
47533-26	26	2	6,90
47533-28	28	2	7,50
47533-30	30	2	8,50



SS

Tart ring
Anello per torte
Tortenring
Cercle à tarte
Anillo para tartas

art.	Ø cm.	h. cm.	€
47530-14	14	3,5	3,50
47530-16	16	3,5	3,90
47530-18	18	3,5	4,50
47530-20	20	3,5	4,50
47530-22	22	3,5	4,90
47530-24	24	3,5	5,50
47530-26	26	3,5	5,50
47530-28	28	3,5	5,90
47530-30	30	3,5	6,50



SS

Mousse ring
Anello per mousse
Schaumspesenring
Cercle à mousse
Anillo para mousse

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

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

art.	Ø cm.	h. cm.	€
47510-07	7	3,5	10,50
47510-09	9	3,5	11,50
47510-11	11	3,5	12,50
47510-13	13	3,5	14,50
47510-15	15	3,5	15,50
47510-17	17	3,5	16,50
47510-19	19	3,5	17,90
47510-21	21	3,5	20,50
47510-23	23	3,5	21,90
47510-25	25	3,5	23,90
47510-27	27	3,5	25,90
47510-29	29	3,5	26,90
47510-31	31	3,5	27,90



Cake ring, microperforated
Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé

art.	Ø cm.	h. cm.	€
47511-07	7	2	8,50
47511-09	9	2	8,90
47511-11	11	2	9,90
47511-13	13	2	11,90
47511-15	15	2	12,50
47511-17	17	2	13,50
47511-19	19	2	14,90
47511-21	21	2	15,50
47511-23	23	2	16,90
47511-25	25	2	22,50
47511-27	27	2	23,90
47511-29	29	2	24,50
47511-31	31	2	25,50



Cake ring, microperforated
Fascia microforata
Tarte-Rahmen perforiert
Cercle microperforé

art.	dim. cm.	h. cm.	€
47512-07	7x7	3,5	10,50
47512-09	9x9	3,5	11,90
47512-11	11x11	3,5	13,50
47512-13	13x13	3,5	15,90
47512-15	15x15	3,5	16,90
47512-17	17x17	3,5	16,90
47512-19	19x19	3,5	18,90
47512-21	21x21	3,5	21,50
47512-23	23x23	3,5	22,50
47512-25	25x25	3,5	26,50
47512-27	27x27	3,5	27,50
47512-29	29x29	3,5	28,50
47512-31	31x31	3,5	29,50



Extensible frame
Telaio regolabile
Backrahmen, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	cm.	h. cm.	€
47526-05	30x30	57x56	42,50



Extensible frame
Telaio regolabile
Backrahmen, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	cm.	h. cm.	€
47528-05	19x28	34x54	11,50



Extensible heart frame
Telaio cuore regolabile
Herz-Backrahmen, verstellbar
Bande à tarte réglable
Marco para tarta, ajustable

art.	cm.	h. cm.	€
47542-00	14,5	26,5	4,90



SS

Ice cream cake ring
Anello per torte gelato
Eistortenring
Cercle à vacherin

art.	Ø cm.	h. cm.	€
47534-07	7	9	2,90
47534-08	9	9	3,50
47534-10	9	11	4,50



SS

Ice cream cake ring
Anello per torte gelato
Eistortenring
Cercle à vacherin

art.	Ø cm.	h. cm.	€
47534-00	8	6	1,90
47534-01	10	6	2,50



SS

Ice cream cake ring
Anello per torte gelato
Eistortenring
Cercle à vacherin

art.	Ø cm.	h. cm.	€
47534-06	6	6	1,90
47534-16	16	6	5,90
47534-18	18	6	6,50
47534-20	20	6	6,90
47534-22	22	6	6,90
47534-24	24	6	8,50
47534-26	26	6	8,90
47534-28	28	6	9,90



SS

Cake setting ring, flexible
Anello regolabile, flessibile
Tortenring, verstellbar, flexibel
Cercle à tarte réglable, flexible
Anillo ajustable, flexible

art.	Ø cm.	h. cm.	€	
47529-07	16,5	32	8	10,50



SS

Rectangle
 Rettangolo
 Rechteck
 Rectangle
 Rectangular

art.	dim. cm.	€
47527-55	55x35,5x4,5	170,90



SS

Rectangle
 Rettangolo
 Rechteck
 Rectangle
 Rectangular

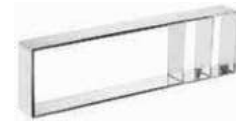
art.	dim. cm.	€
47546-18	18x58x5	26,90
47546-30	30x40x5	29,50
47546-40	40x60x5	35,90



SS

Square
 Quadrato
 Viereck
 Carré
 Cuadrado

art.	dim. cm.	€
47548-02	10x10x4,5	2,90
47548-03	18x18x4,5	6,50
47548-04	20x20x4,5	6,90
47548-05	22x22x4,5	7,50



SS

Rectangle
 Rettangolo
 Rechteck
 Rectangle
 Rectangular

art.	dim. cm.	€
47546-41	25x9x4	16,50
47546-42	30x9,1x4	16,90
47546-43	35x9,2x4	17,90



SS

Rectangle
 Rettangolo
 Rechteck
 Rectangle
 Rectangular

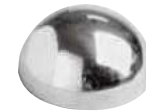
art.	dim. cm.	€
47546-51	25x9x5	17,50
47546-52	30x9,1x5	19,50
47546-53	35x9,2x5	20,50



SS

Pyramid
 Piramide
 Pyramide
 Piramide
 Pirámide

art.	dim. cm.	h. cm.	€
47535-17	17x17	12	14,50
47535-19	19x19	13	16,50



SS

Half sphere
 Semi-sfera
 Halbkugel
 Demi-sphère
 Semiesfera

art.	Ø cm.	h. cm.	€
47536-20	20	10	30,50



SS

Crème caramel
 Crème caramel
 Crème caramel
 Crème caramel
 Molde para flan

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



SS

Rounded square
 Quadrato bombato
 Viereck, konvex
 Carré arrondis
 Cuadrado abombado

art.	dim. cm.	€
47541-02	10x10x4,5	2,90
47541-03	18x18x4,5	5,90
47541-04	20x20x4,5	6,50



SS

Oval
 Ovale
 Oval
 Ovale
 Oval

art.	dim. cm.	€
47547-22	24,5x20x4	6,50
47547-26	30x23x4	7,50
47547-30	33x26,5x4	8,50



SS

Comma
 Virgola
 Komma
 Virgule
 Coma

art.	Ø cm.	h. cm.	€
47544-20	20	4	6,50
47544-25	25	4	6,50
47544-30	30	4	7,50



SS

Heart
 Cuore
 Herz
 Coeur
 Corazón

art.	Ø cm.	h. cm.	€
47542-18	18	4	6,50
47542-20	20	4	6,50
47542-22	22	4	6,90
47542-24	24	4	7,50
47542-26	26	4	7,50



SS

Triangle
 Triangolo
 Dreieck
 Triangle
 Triángulo

art.	Ø cm.	h. cm.	€
47540-02	12	4,5	2,90
47540-03	20	4,5	5,90
47540-04	22	4,5	6,90
47540-05	24	4,5	7,50



SS

Triangle
 Triangolo
 Dreieck
 Triangle
 Triángulo

art.	Ø cm.	h. cm.	€
47538-23	23	4	5,90
47538-26	26	4	6,50

STAINLESS STEEL MOLDS
 STAMPI INOX

SS



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

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



Travel cake carré short
 Mold Mm 103x190 H 70

art.	dim. mm.	ml.	€
47659-20	80x150x69	850	60,90



Travel cake carré
 Mold Mm 82x290 H 64

art.	dim. mm.	ml.	€
47659-21	60x250x60	900	69,90



Travel cake triangle

Mold Mm 88x290 H 85

art.	dim. mm.	ml.	€
47659-22	82x250x80	890	110,90



Travel cake round

Mold Ø Mm 82 H 290

art.	Ø mm.	h. mm.	ml.	€
47659-24	78	250	1050	120,50



Travel cake dual

Mold Mm 255x84 H 62

art.	Cake	dim. mm.	ml.	€
47659-26	block	250x60x60	900	110,50
47659-26	oval	250x60x60	790	110,50

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
Tortenform, Aluminium
Tourtière, alu

Molde, aluminio

art.	Ø cm.	h. cm.	€
16940-28	28	5,0	16,90
16940-32	32	5,5	21,90
16940-36	36	6,0	24,90
16940-40	40	6,5	28,90



Savarin tin, aluminum

Ciambella, alluminio
Savarinform, Aluminium
Moule à savarin, alu

Molde para savarin, aluminio

art.	Ø cm.	h. cm.	U. Pack	€
47060-06	6,0	2,5	3	4,50
47060-07	7,5	3,0	3	4,90
47060-09	9,0	3,5	3	5,50
47060-10	10,0	3,5	3	5,90
47060-12	12,0	5,5	3	9,90
47060-14	14,0	5,5	3	10,50
47060-16	16,0	5,5	3	11,50
47060-18	18,0	6,5	3	12,90
47060-20	20,0	6,5	3	14,50
47060-22	22,0	6,5	3	15,90
47060-24	24,0	8,5	3	17,50
47060-26	26,0	8,5	3	19,90
47060-30	30,0	8,5	3	28,50



Pandoro mold, aluminum

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

Molde pandoro, aluminio

art.	Ø cm.	h. cm.	gr.	€
47063-01	10,8	8,0	100	15,50
47063-02	16,5	13,0	250	22,90
47063-05	19,5	14,5	500	24,90
47063-07	20,5	15,5	750	26,90
47063-10	23,0	17,0	1000	29,50



Travel cake cube

Mold Mm 103x86 H 83

art.	dim. mm.	ml.	€
47659-25	80x80x80	510	63,50



Travel cake cube

Mold Mm 97x77x72

art.	dim. mm.	ml.	€
47659-35	70x70x70	342	39,50



Travel cake twelve

Mold Mm 128x114x93

art.	dim. mm.	ml.	€
47659-36	112x106x90	510	84,50



Gugelhupf, aluminum

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

Molde gugelhupf, aluminio

art.	Ø cm.	h. cm.	€
47062-18	18	10,5	16,50
47062-20	20	11,0	19,90
47062-22	22	12,0	19,90



Plumcake, aluminum

Plumcake, alluminio
Plumcake, Aluminium
Plumcake, alu

Molde para plumcake, aluminio

art.	dim. cm.	€
47064-18	18x80x6	9,50
47064-22	22x90x7	10,50
47064-26	26x10x8	13,50
47064-30	30x11x9	16,50



Beaker shaped tin, aluminum

Stampo per baba, alluminio
Timbalform, Aluminium
Moule à daricole, alu

Molde, aluminio

art.	Ø cm.	h. cm.	U. Pack	€
47066-03	3	3,5	10	2,90
47066-04	4	4,5	10	2,90
47066-05	5	5,5	10	3,50
47066-06	6	6,0	10	3,90
47066-07	7	7,0	10	3,90
47066-08	8	8,0	10	4,90



Travel cake cylinder

Mold Mm 84x66x62

art.	dim. mm.	ml.	€
47659-33	60x60	170	33,90



Travel cake cube

Mold Mm 392x70x75

art.	dim. mm.	ml.	€
47659-31	60x60x60	220 x5	151,90



Travel cake cylinder

Mold Mm 392x70x75

art.	dim. mm.	ml.	€
47659-32	60x60	170 x5	151,90



Crème caramel, aluminum

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

Molde crème caramel, aluminio

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



Cassata mold, aluminum

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

Molde para cassata, aluminio

art.	Ø cm.	h. cm.	€
47068-12	12	10	15,90
47068-15	15	12	20,50



Zuccotto mold, aluminum

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

Molde para zuccotto, aluminio

art.	Ø cm.	€
47069-10	10	5,50
47069-12	12	7,50
47069-14	14	8,50
47069-16	16	9,90
47069-18	18	11,50
47069-20	20	15,50

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



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

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



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

art.	cm. ext.	cm. int.	€
44975-50	57x57x9,5	51x51x6,3	60,90



Extender
 Estensore
 Aufsatz
 Réhausse
 Extensión

art.	cm. ext.	cm. int.	€
44975H50	57x57x9,5	51x51x7,5x9,5	58,90



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.





Pine mold
Tortiera pino
Tannenbaumform
Tourtière pin
Molde pino

art.	dim. cm.	€
47005-24	17x24x8,5	7,50



Star mold
Tortiera stella
Sternform
Tourtière étoile
Molde estrella

art.	dim. cm.	€
47006-25	25x25x4,5	9,50



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

art.	Ø cm.	h. cm.	€
41729-30	29/27	1,5	14,50
41729-34	33/30	1,5	19,90



Gugelhupf cake pan
Stampo americano
Gugelhupfform
Moule à gugelhupf

art.	Ø cm.	h. cm.	€
47705-22	22	10	13,50



Loaf pan
Tortiera rettangolare
Königskuchenform
Càke embouti

Molde rectangular		
art.	dim. cm.	€
47714-26	26x9,5x7,5	10,50
47714-28	28x10x7,5	10,90



Rectangular mold, loose plate bottom
Tortiera, fondo mobile
Backform, gerippt, Heheboden
Tourtière cannelée, fond amovible
Molde fondo desmontable

art.	dim. cm.	€
47717-35	35x11x2,5	15,50



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

art.	dim. cm.	€
47738-23	23x23x2,5	13,90



Baking mold Daisy
Tortiera margherita
Margheriten-Backform
Moule à marguerite

Molde margarita			
art.	Ø cm.	h. cm.	€
47718-20	20	6	11,50



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

Molde acanalado, fondo desmontable				
art.	Ø cm.	h. cm.	U. Pack	€
47719-10	10	3	6	5,90
47719-24	25	5	1	13,90



Round cake tin
Tortiera tonda
Tortenform, rund
Tourtière ronde

Molde redondo				
art.	Ø cm.	h. cm.	U. Pack	€
47739-12	12	2,1	6	4,90
47739-24	24	2,3	1	8,50
47739-28	28	2,3	1	11,50
47739-32	32	2,5	1	13,50



Round cake tin
Tortiera tonda
Tortenform, rund
Manqué rond uni

Molde redondo				
art.	Ø cm.	h. cm.	U. Pack	€
47710-12	12	3,0	5	5,50
47710-16	16	4,0	6	6,50
47710-20	20	4,5	7	7,90
47710-24	24	5,0	10	10,50
47710-28	28	5,0	11	11,90
47710-32	32	5,5	13	13,90



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

Molde rizado				
art.	Ø cm.	h. cm.	U. Pack	€
47709-20	20	2,5	7	7,50
47709-24	24	2,5	8	8,90
47709-28	28	2,5	10	10,90
47709-32	32	2,5	12	12,50



Round mold, fluted, loose bottom
Tartelletta festonata, fondo mobile
Runde, gewellte Tortellets, Heheboden
Tartellette ronde cannelée, fond amovible

Molde redondo rizado, fondo desmontable				
art.	Ø cm.	h. cm.	U. Pack	€
47758-10	10	1,8	6	5,50
47758-12	12	2,0	6	6,50



Charlotte mold
Charlotte
Charlotte-Form
Moule Bavarois

Molde Charlotte				
art.	Ø cm.	h. cm.	U. Pack	€
47734-18	18	10	6	16,50



Bavarois mold
Bavarese
Bayerische-Kuchenform
Moule Bavarois

Molde Bavaro				
art.	Ø cm.	h. cm.	U. Pack	€
47735-18	18	9	6	10,90



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.	U. Pack	€
47712-20	20	2,5	9	9,50
47712-24	24	2,5	10	10,90
47712-28	28	2,5	13	13,50
47712-32	32	2,5	17	17,90



Savarin tin
Ciambella
Savarinform
Moule pour savarin

Molde Savarin				
art.	Ø cm.	h. cm.	U. Pack	€
47711-08	8	2,0	6	5,50
47711-12	12	2,5	6	6,50
47711-22	22	4,5	1	11,50
47711-24	24	5,0	1	12,50
47711-26	26	6,2	1	14,50



Trois Frères cake ring
Tortiera trois frères
Frankfurter Kranzform
Tourtière trois frères

Molde trois frères				
art.	Ø cm.	h. cm.	U. Pack	€
47713-22	22	5,5	2	21,90



Rectangular cake mold
Tortiera rettangolare
Königskuchenform
Càke évase

Molde ensanchado		
art.	dim. cm.	€
47733-18	18x7,5x6,5	13,50
47733-24	24x9x7,5	18,50
47733-30	30x10x8	20,90
47733-36	36x10,5x8	22,90



Folding loaf pan
Tortiera rettangolare apribile
Aufklappbare-Königskuchenform
Càke ouvrant

Molde rectangular desmontable		
art.	dim. cm.	€
47715-30	30x10x7,5	17,50



Loaf pan with hinges, loose bottom
Bacinella paté con cerniera, fondo mobile
Springkassenform, Heheboden
Pâté à charnière, fond démontable
Molde con bisagra, fondo desmontable

art.	dim. cm.	€
47736-30	30x8x8	21,90
47736-35	35x8x8	22,90
47736-40	40x8x8	25,50
47736-50	50x8x8	27,50



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

art.	dim. cm.	€
47018-30	30x4x6	89,90
47018-50	50x4x6	106,90



Loaf pan
Stampo carré
Königskuchenform
Cake évasé
Molde ensanchado

art.	dim. cm.	€
47752-21	17x9,5x5,5	4,90



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

art.	Ø cm.	U. Pack	€
47723-05	5	6	2,90
47723-06	6	6	2,90
47723-07	7	6	2,90
47723-08	8	6	3,50
47723-10	10	6	3,90
47723-12	12	6	4,50



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

art.	Ø cm.	U. Pack	€
47724-06	6	6	3,50
47724-08	8	6	3,90
47724-10	10	6	4,50
47724-11	11	6	4,90



Friand mold
Tartelleta rettangolare
Friand-Förmchen
Friand
Molde rectangular

art.	dim. cm.	U. Pack	€
47725-09	10x5x1,4	6	3,50



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

art.	dim. cm.	€
47753-31	31x12x5	8,50



Baguette baking pan
Teglia baguettes
Baguetteform
Plaque à baguettes
Placa para baguettes

art.	dim. cm.	€
47014-35	38x32,5x2,5	13,50



Oval aspic mold
Aspic ovale
Ovale Aspicform
Aspic ovale
Molde oval

art.	dim. cm.	U. Pack	€
47726-07	8x6x3,8	6	4,50



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

art.	pcs/pz	€
47730-60	60	138,50



Rum baba mold
Stampo babà
Runde Babaform
Dariele embouti
Molde para babà

art.	Ø cm.	h. cm.	U. Pack	€
47728-06	6	6	6	4,90



Oak leaf tart mold
Tartelleta foglia di quercia
Törtchenform Eichenblatt
Tartelette feuille chêne
Molde pasteles

art.	Ø cm.	h. cm.	U. Pack	€
47759-12	12	2	6	4,50



Savarin mold
Tartelleta savarin
Savarinförmchen
Savarin
Molde savarin

art.	Ø cm.	h. cm.	U. Pack	€
47757-65	6,5	1,5	6	4,90
47757-80	8,0	2,0	6	4,90



Small mold
Tartelleta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-03	4,5x3	6	2,90



Small mold
Tartelleta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-06	6x3	6	2,90



Small mold
Tartelleta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	h. cm.	U. Pack	€
47747-10	4,0	1,0	6	2,50
47747-11	3,5	1,4	6	2,50



Oval boat mold
Tartelleta barchetta
Schiffchenförmchen
Barquette unie
Molde barquilla

art.	dim. cm.	U. Pack	€
47720-06	6x2x1	6	2,90
47720-08	8x3,3x1,2	6	2,90
47720-10	10x4,3x1,3	6	2,90



Fluted oval boat mold
Tartelleta barchetta, festonata
Schiffchenförmchen, gerippt
Barquette, cannelée
Molde barquilla, rizado

art.	dim. cm.	U. Pack	€
47721-08	8x4x1,2	6	2,90
47721-10	10x4,5x1,2	6	2,90



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

art.	Ø cm.	U. Pack	€
47722-05	5	6	2,90
47722-06	6	6	2,90
47722-07	7	6	2,90
47722-08	8	6	2,90
47722-10	10	6	3,50



Small mold
Tartelleta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	U. Pack	€
47747-01	4,5	6	2,90



Small mold
Tartelleta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-04	3,5x3,5	6	2,90



Small mold
Tartelleta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-07	6x3	6	2,90



Small mold
Tartelletta
Törtchenform
Petit four
Moide pasteles

art.	dim. cm.	U. Pack	€
47747-05	4,5x2,5	6	2,90



Small mold
Tartelletta
Törtchenform
Petit four
Moide pasteles

art.	dim. cm.	U. Pack	€
47747-09	5x3	6	2,90



Madeleine sheet
Stampo per madeleines
Macleine-Backblech
Plaque madeleines
Moide Madeleine

art.	dim. cm.	€
47731-12	26x20	11,90

Pcs/Pz 12 - 7x4,2 cm.



Easter rabbit mold
Stampo coniglio di Pasqua
Osternhase-Backblech
Plaque lapin de Pâque
Moide conejo de Pascua

art.	dim. cm.	€
47764-28	28x5,4	7,90



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

art.	Ø cm.	h. cm.	€
47756-24	24,0	6,8	25,50
47756-26	26,0	6,5	27,90
47756-28	28,0	6,7	32,50



Springform pan
Tortiera apribile
Springform
Manqué à manqué démontable
Moide desmontable

art.	Ø cm.	h. cm.	€
47754-20	20,5	6,5	12,50
47754-24	24,0	6,5	13,90
47754-26	26,0	6,5	14,90
47754-28	28,0	6,7	15,90



Madeleine sheet
Stampo per madeleinettes
Madeleine-Backblech
Plaque madeleinettes
Moide Madeleine

art.	dim. cm.	€
47732-20	39,5x12,5	15,90

Pcs/Pz 20 - 4,2x3 cm.



Cup bun pan
Stampo tartellette
Backblech
Plaque tartelletes
Moide pasteles

art.	dim. cm.	€
47748-35	31,5x24x1,2	7,50

Top Ø 68 - bottom Ø 45 - H 10 mm.



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

art.	dim. cm.	€
47762-23	23x5	6,50



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	23,50



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

art.	dim. cm.	€
47749-35	35x27x3	12,50



Egg mold
Stampo uovo
Ostereierform
Moule à oeuf
Moide para huevos

art.	dim. cm.	€
47007-26	26x8,3	7,50



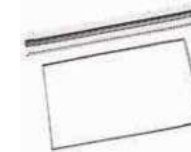
Easter rabbit mold
Stampo coniglietto di Pasqua
Osternhase-Backblech
Plaque lapin de Pâque
Moide conejo de Pascua

art.	dim. cm.	€
47764-12	12x2,6	2,90



Log mold, plastic
Stampo per tronco, plastica
Kastenform, Kunststoff
Gouttière, plastique
Moide, plástico

art.	dim. cm.	€
47659-01	48x6,5x6,5	35,90
47659-02	48x6,5x5	35,90
47659-04	48x5,0x4	32,50



Comb for Charlotte with frame
Pettine Charlotte con telaio
Charlotte-Kamme mit Rahmen
Gouttière, plastique
Peine para Charlotte con marco

art.	dim. cm.	€
47670-02	57x36,5	192,50



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	381,90

MONOPORTION TRAY MOLDS
TEGLIE MONOPORZIONI



Tray cm. 60x40

Teglia
Blech
Plaqué
Bandeja

art.	dim. mm.	pcs/pz	gr.	€
47651-01	Ø 44 h 25	96	20	127,90
47651-02	55x35x25	96	20	127,90
47651-03	46x46x25	96	20	127,90
47651-04	60x38x25	96	20	127,90
47651-05	58x39x25	96	20	127,90
47651-07	38x38x25	96	20	127,90



Extractor

Estrattore
Extraktor
Extracteur
Extractor

art.	dim. mm.	€
47656-01	Ø 44 h 25	6,50
47656-02	55x35x25	6,50
47656-03	46x46x25	6,50
47656-04	60x38x25	6,50
47656-05	58x39x25	6,50
47656-07	38x38x25	6,50



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

art.	dim. mm.	€
47655-01	Ø 44 h 25	11,50
47655-02	55x35x25	11,50
47655-03	46x46x25	11,50
47655-04	60x38x25	11,50
47655-05	58x39x25	11,50
47655-07	38x38x25	11,50



Tray cm. 60x40

Teglia
Blech
Plaqué
Bandeja

art.	dim. mm.	pcs/pz	gr.	€
47652-01	Ø 67 h 40	35	75	140,90
47652-02	86x50x40	35	75	140,90
47652-03	74x71x40	35	75	140,90
47652-04	90x58x40	35	75	140,90
47652-05	88x60x40	35	75	140,90
47652-07	59x59x40	35	75	140,90



Extractor

Estrattore
Extraktor
Extracteur
Extractor

art.	dim. mm.	€
47658-01	Ø 67 h 40	6,50
47658-02	86x50x40	6,50
47658-03	74x71x40	6,50
47658-04	90x58x40	6,50
47658-05	88x60x40	6,50
47658-07	59x59x40	6,50



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

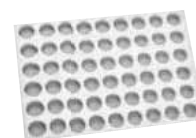
art.	dim. mm.	€
47657-01	Ø 67 h 40	11,50
47657-02	86x50x40	11,50
47657-03	74x71x40	11,50
47657-04	90x58x40	11,50
47657-05	88x60x40	11,50
47657-07	59x59x40	11,50

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



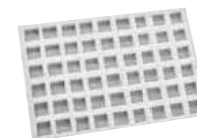
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

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



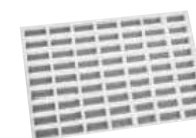
Chocoflex - psc/pz 54

art.	Ø mm.	h.	€
47783-01	26	14	79,50



Chocoflex - psc/pz 54

art.	dim. mm.	€
47783-02	23x23x14	79,50



Chocoflex - psc/pz 63

art.	dim. mm.	€
47783-03	35x14,5x14	79,50



Chocoflex - psc/pz 49

art.	dim. mm.	€
47783-04	32x21x14	79,50



Chocoflex - psc/pz 54

art.	Ø mm.	h.	€
47783-11	26	14	153,50



Chocoflex - psc/pz 40

art.	Ø mm.	h.	€
47783-12	30-10	12	79,50



Chocoflex - psc/pz 15

art.	dim. mm.	€
47783-13	90x30x19	79,50



Chocoflex - psc/pz 15

art.	dim. mm.	€
47783-14	90x30x19	79,50

CHOCOLATE
CIOCCOLATO



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

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



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-25	35	16	24	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-26	27x27x16	28	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-20	29x29x18	24	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-21	30x31x18	24	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-27	40x19x16	25	10	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-28	39,5x19x16	25	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-29	40x18x16	25	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-30	40,5x18x16	25	10	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-31	32	21	25	11	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-32	32	19,5	25	11	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-02	50x25x15	21	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-03	30x30x8	24	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47861-04	35	8	24	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-05	33x33x15	24	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-07	39x18x15,5	30	34,50
47861-08	96x22x15,5	10	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-09	39x18x15,5	30	34,50
47861-10	96x22x17	10	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-11	39x20x16	27	n.a.
47861-06	96x22x17	10	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-12	52x26x14	21	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-13	42x25x6	20	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-14	123x27x12	8	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47861-15	138x72x11	3	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47860-17	30x30x12	24	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-18	27	17	24	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-21	29	18	24	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€
47860-24	40x42x15	15	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-31	33x25x12	24	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-35	30	19	28	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-37	36x22x20	36	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-69	40x20x18	30	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-73	31x22x22	5x6	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-38	48x18,5x19	16	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-39	30x18x15	30	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-40	29	21	40	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-71	26x26x20	30	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-74	32x32x4	24	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-70	40x18x15	30	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-42	35x23x16	36	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-46	35x20x17	30	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-49	30	22	28	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-75	20x20x16	28	n.a.	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-81	30x18x15	30	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-84	26	19	35	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-53	22x22x22	28	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-55	26x20x21	28	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-56	24	21	28	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-85	35x22x16	35	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-95	25x25x13	24	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-96	35	15	24	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-58	17x12x5	130	n.a.	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-60	25	18,5	28	34,50



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-62	27	20	30	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-31	28x28x16	28	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-32	24x24x18	28	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-33	40x42x16	15	34,50	



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-63	27	20	30	34,50



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-66	25x25x15	30	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47860-67	25x25x15	30	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-34	41x24x20	20	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47862-36	35x23x17	24	34,50	



Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-44	30x30x17,5	24	34,50	





NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-50	25x26x55	28	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-51	25x25x55	28	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-52	37x31x16	28	34,50	



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€	
47860-99	75x70x22	6	34,50	



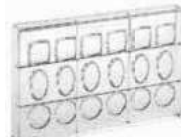
Chocolate mini bars/Mini barrette

art.	dim. mm.	pcs/pz	€	
47862-38	50x26x3	16	35,50	



NEW

Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47861-53	31	22	24	34,50



NEW

Chocolate/Cioccolato Praline				
art.	pcs/pz	gr.	€	
47861-39	3x6	10	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-35	27x27x19,5	28	34,50	



Chocolate mini bars/Mini barrette

art.	dim. mm.	pcs/pz	€	
47862-39	74x33x5	12	34,50	

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



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.	€
47870-50	140x69,5x11	3	100	34,50



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-36	40x24x19	25	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-37	45x31,5x15,5	16	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-38	43x27x14,5	20	34,50	



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.	€
47870-51	138x68x11	3	100	34,50



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.	€
47870-52	140x70,5x10	3	100	34,50



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-40	38x25,5x13,5	20	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-42	38x38x15	15	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	dim. mm.	pcs/pz	€	
47861-43	29x29x19	28	34,50	



NEW

Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47861-41	32	22	24	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	€	
47860-89	27x27x20	28	34,50	



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.	€
47870-53	139x69,5x11,5	3	100	34,50



NEW

Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.	€
47861-45	180x100x32	2	550	34,50



Chocolate/Cioccolato Praline				
art.	Ø mm.	h.	pcs/pz	€
47860-97	23	29	28	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-98	23	28,5	28	34,50



Chocolate bars/Tavolette

art.	dim. mm.	pcs/pz	gr.	€
47861-46	155x75x20	3	250	34,50

NEW



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-23	97x64x130	1	110	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-24	70x66x20	6	14	34,50



Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-22	78x73x150	1	130	34,50



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-67	33x33x14	24	34,50



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-03	32x24x29	24	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-33	75	120	2	45	34,50



Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-34	70	120	2	55	34,50



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-04	44x56x39	12	34,50



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-05	40	17	15	34,50



MINI CHOCO FILL



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

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



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-08	44x55x23	12	34,50



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-09	40	18,5	15	34,50



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-10	32	37	20	34,50



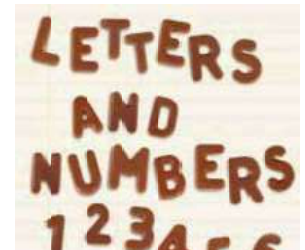
Tray/Vassoio

art.	dim. cm.	pcs/pz	€
47862C10	38x10x2,5	20	23,90



Letters & Numbers

art.	h. cm.	€
47860-86	3	34,50



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-64	27	31	28	34,50



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-65	37	14	15	34,50



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-66	27x27x31	28	34,50



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-16	20	45	34,50
47860-76	30	24	34,50



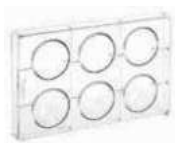
Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-17	40	15	34,50



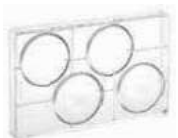
Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47860-77	50	8	34,50



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-18	60	6	34,50



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-19	80	4	34,50



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47860-78	100	2	34,50



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	79,50

Thermofomed 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	79,50

Thermofomed 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	52,90
47876-12	18x28	0,8-1,2	54,50
47876-13	34x25	1,5-2,0	71,50
47876-14	27x40	2,0-2,5	86,90



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	34,50

BPA-Free.

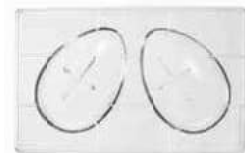


Half egg mold

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. mm.	pcs/pz	gr.	€
47862-81	75x105	4	70	34,50

BPA-Free.



Half egg mold

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. mm.	pcs/pz	gr.	€
47862-82	90x130	2	150	34,50
47862-83	104x150	2	230	34,50

BPA-Free.



Half egg mold

Stampo mezzo uovo
Halbe Eierform
Moule demi oeuf
Molde medio huevo

art.	dim. mm.	pcs/pz	gr.	€
47862-84	121x175	1	260	34,50
47862-85	141x204	1	380	34,50
47862-86	157x227	1	430	34,50

BPA-Free.



Egg mold, PET

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-44	220x160x85	1	11,90
47865-23	110x80x40	2	11,90
47865-80	112x83x44	2	14,90
47865-81	125x94x44	2	11,90
47865-82	140x100x50	2	11,90
47865-83	154x110x55	2	11,90



Egg mold, PET

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-66	80x60x25	4	11,90

3D MOLDS - STAMPI 3D



Egg/Uovo - mm 275x175

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-10	104	150	2	230	94,50

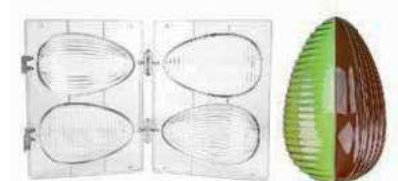
BPA-Free.



Egg/Uovo - mm 275x175

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-11	120	175	1	260	94,50
47863-12	141	204	1	380	94,50
47863-13	160	230	1	430	94,50

BPA-Free.



Egg/Uovo - mm 275x205

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-48	102	165	2	200	178,90

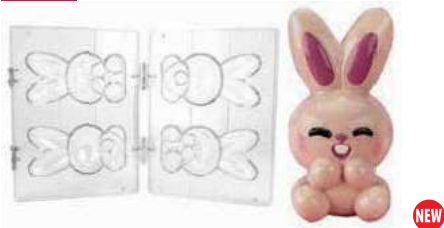
BPA-Free.



Tree/Albero - mm 275x175

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-14	110	152	2	200	94,50

BPA-Free.



NEW

Easter/Pasqua - mm 275x205

art.	dim. mm.	pcs/pz	gr.	€
47861-47	77x75,5x155	2	160	178,90

BPA-Free.



NEW

Easter/Pasqua - mm 275x175

art.	dim. mm.	pcs/pz	gr.	€
47861-49	72x73x80	6	70	178,90

BPA-Free.



Easter/Pasqua, PETG

art.	h. mm.	€
47793-12	180	61,50



Easter/Pasqua, PETG

art.	h. mm.	€
47793-13	140	61,50



Easter/Pasqua, PETG

art.	h. mm.	#	€
47793-15	170	2	61,50



Christmas/Natale, PETG

art.	h. mm.	€
47793-33	180	61,50



Christmas/Natale, PETG

art.	h. mm.	€
47793-40	168	61,50



Christmas/Natale, PETG

art.	h. mm.	€
47793-45	135	61,50



Ball/Pallone, PETG

art.	h. mm.	€
47793-52	120	61,50



Shoe/Scarpa, PETG

art.	dim. mm.	€
47793-55	220x75x170	61,50



FRUITS/TUTTIFRUTTI CM 40X30

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

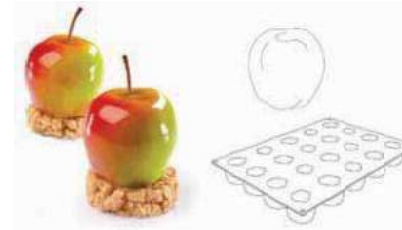
Stampi in silicone cm 40x30, per realizzare dessert al piatto e monoportioni.



Pear

Pera

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-06	53	70	90	20	98,90



Apple

Mela

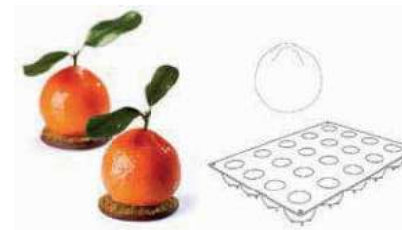
art.	Ø mm.	h.	ml.	pcs/pz	€
47745-07	55	48	90	20	98,90



Peach/Cherry

Pesca/Ciliegia

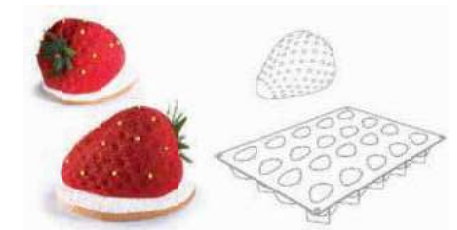
art.	dim. mm.	ml.	pcs/pz	€
47745-08	58x53x46	90	20	98,90



Tangerine

Mandarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-09	57	50	90	20	98,90



Strawberry

Fragola

art.	dim. mm.	ml.	pcs/pz	€
47745-10	71x54x46	90	20	98,90

FIBERFORM MOLDS/STAMPI FIBERFORM
CM 60x40

NEW



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

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

PAstry PASTICCERIA
SILICONE MOLDS STAMPI SILICONE



NEW

Half sphere

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-51	80	40	135	24	164,90



NEW

Muffin

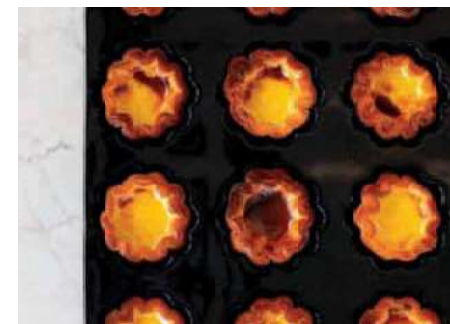
art.	Ø mm.	h.	ml.	pcs/pz	€
47745-52	80	36	110	24	164,90



NEW

Briochette

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-53	81	37	100	24	164,90



NEW

Cake

art.	dim. mm.	ml.	pcs/pz	€
47745-54	80x30x30	55	24	164,90





NEW

Quiches

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-55	105	20	135	15	164,90



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



Quennelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-01	66x33x30	32	49	99,90



Mini quennelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-02	42x20x20	8	100	99,90



Quennelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-03	66x35x26	34	49	99,90



Mini quennelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-04	42x22x17	9	100	99,90



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-02	20	4	48	62,90



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-03	30	14	30	62,90



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-04	40	33	24	62,90



Sphere 40x30

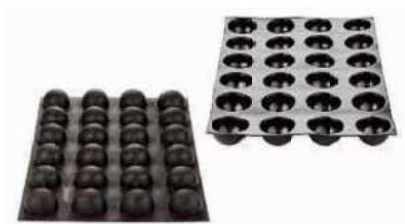
art.	Ø mm.	ml.	pcs/pz	€
47745-05	50	65	20	62,90



NEW

Eclair

art.	dim. mm.	ml.	pcs/pz	€
47745-56	130x48x18	85	24	164,90



NEW

Half sphere

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-57	70	40	110	24	164,90



SILICONE MOLDS/STAMPI SILICONE CM 17,5X30



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

Stampi in silicone platinico 100%, cm 17,5x30 - GN 1/3. Adatti per la surgelazione e la cottura (resistono da -40°C a +280°C). Per un utilizzo ottimale, posizionare gli stampi su griglie o teglie forate per favorire la diffusione del calore durante la cottura. Elevata antiaderenza per consentire una perfetta sfomatatura 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	12,50



Medium baba
Babà medio

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-30	45	48	51	11	12,50



Small baba
Babà piccolo

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-31	35	38	25	15	12,50



Bavarian
Bavarese

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-41	57	57	110	8	12,50



Fluted cake
Briochette cannellata

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-12	79	30	109	6	12,50



Fluted cake
Briochette cannellata

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-27	79	37	100	6	12,50



Cake
Cake

art.	dim. mm.	ml.	pcs/pz	€
47742-56	80x30x30	62	9	12,50



Cannelle
Cannelle

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-51	56	50	70	8	12,50



Cylinder
Cilindro

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-17	60	35	89	8	12,50



Heart
Cuore

art.	dim. mm.	ml.	pcs/pz	€
47742-25	65x60x35	97	8	12,50



Biscuit disc
Disco biscuit

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-23	103	20	160	3	12,50



Florentine
Florentine

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-19	60	12	27	8	12,50



Madeleine
Madeleine

art.	dim. mm.	ml.	pcs/pz	€
47742-21	68x45x18	30	9	12,50
47742-37	42x30x11,5	8	20	12,50



Mini cannelle
Mini cannelle

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-42	35	35	24	18	12,50



Mini financier
Mini financier

art.	dim. mm.	ml.	pcs/pz	€
47742-14	49x26x11	11	20	12,50



Mini gughupf
Mini gughupf

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-34	60	33	70	6	12,50



Mini muffin
Mini muffin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-20	50	28	43	11	12,50



Mini oval
Mini ovale

art.	dim. mm.	ml.	pcs/pz	€
47742-09	53x33x20	28	16	12,50



Mini pyramid
Mini piramide

art.	dim. mm.	ml.	pcs/pz	€
47742-13	36x36x22	13	15	12,50



Mini savarin
Mini savarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-05	41	12	12	18	12,50



Muffin
Muffin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-08	70	40	130	6	12,50



Muffin
Muffin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-33	80	35	110	5	12,50



Petit four
Petit four

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-24	40	20	22	15	12,50



Pyramid
Piramide

art.	dim. mm.	ml.	pcs/pz	€
47742-07	71x71x40	92	6	12,50



Pomponette
Pomponette

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-06	34	16	13	24	12,50



Savarin
Savarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-15	72	23	67	6	12,50



Savarin
Savarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-10	65	21	49	8	12,50



Half sphere
Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-04	30	17	8,5	24	12,50



Half sphere
Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-03	40	20	17	15	12,50



Half sphere
Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-48	50	23	33	15	12,50



Half sphere
Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-47	60	30	57	8	12,50



Half sphere
Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-01	70	35	89	6	12,50



Half sphere
Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-29	80	40	134	5	12,50



Tartlet
Tartelletta

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-16	50	15	20	15	12,50



Cakes
Tortine

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-61	80	18	85	6	12,50



Round cake tin
Tortiera tonda

art.	Ø mm.	h.	ml.	€
47765-24	240	42	1850	14,50
47765-26	260	45	2250	14,90
47765-28	280	45	2600	14,90



Fluted round cake tin
Tortiera tonda cannellata

art.	Ø mm.	h.	ml.	€
47766-26	260	30	1350	14,50
47766-28	280	30	1600	14,50
47766-30	300	30	1850	14,50



Tart tin
Crostatina

art.	Ø mm.	h.	ml.	€
47771-28	280	30	1700	14,50



Heart cake tin
Tortiera cuore

art.	dim. mm.	ml.	€
47770-21	220x218x35	1150	14,90



Plumcake
Plumcake

art.	dim. mm.	ml.	€
47773-24	240x105x65	1385	14,90
47773-28	280x105x65	1660	14,90



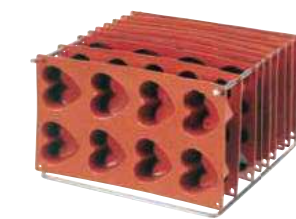
Rectangular cake pan
Tortiera rettangolare

art.	dim. mm.	ml.	€
47769-28	280x240x40	2670	14,90



Drainer
Sgocciolatore

art.	dim. cm.	€
47742-00	30x30x17,5	62,50



FLEXIPAN® ORIGINE



PASTRY
PASTICCERIA



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

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

PASTRY PASTICCERIA FLEXIPAN ORIGINE CM 60X40



Bavarois
Pcs/pz 18 - ml. 100
art. Ø mm. h. €
47740105 78 35 238,90



Champagne biscuits
Pcs/pz 45 - ml. 20
art. mm. €
47740-29 109x24x10 238,90



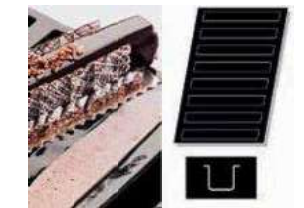
Charlotte
Pcs/pz 24 - ml. 60
art. Ø mm. h. €
47740-80 62 35 238,90



Charlotte
Pcs/pz 18 - ml. 100
art. Ø mm. h. €
47740-23 78 40 238,90



Chocolate bars
Pcs/pz 24 - ml. 90
art. mm. €
47740128 70x70x30 238,90



Christmas log
Pcs/pz 8 - ml. 450
art. mm. €
47740-28 339x40x39 238,90



Christmas log
Pcs/pz 24 - ml. 80
art. mm. €
47740-26 95x40x30 238,90



Christmas log
Pcs/pz 24 - ml. 115
art. mm. €
47740-27 122x42x32 238,90



Christmas log insert
Pcs/pz 5 - ml. 700
art. mm. €
47740-93 495x40x39 365,50

With s/s frame. - Con supporto inox.



Cylinders
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-52 63/55 25 238,90
47740-06 63/55 35 238,90



Cylinders
Pcs/pz 15 - ml. 220
art. Ø mm. h. €
47740-69 82 50 238,90
47740-70 91 35 238,90



Cone insert
Pcs/pz 40 - ml. 24
art. Ø mm. h. €
47740102 50 40 238,90



Cones
Pcs/pz 20 - ml. 80
art. Ø mm. h. €
47740103 70 60 238,90



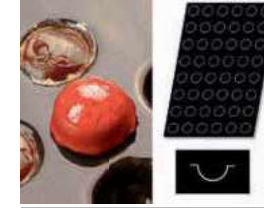
Cookies
Pcs/pz 40 - ml. 30
art. Ø mm. h. €
47740-18 59/48 13 238,90
47740-60 78 10 238,90



Cookies
Pcs/pz 12 - ml. 245
art. Ø mm. h. €
47740-74 100 35 238,90
47740-75 105 40 238,90



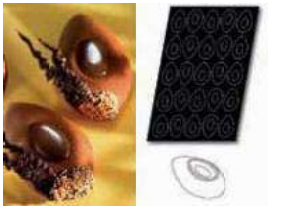
Half cylinder
Pcs/pz 48 - ml. 20
art. mm. €
47740125 85x17x15 238,90



Half sphere
Pcs/pz 48 - ml. 20
art. Ø mm. h. €
47740-02 42 21 238,90



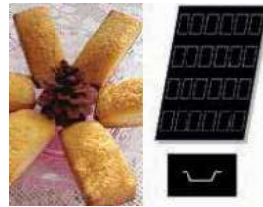
Half sphere
Pcs/pz 24 - ml. 125
art. Ø mm. h. €
47740-38 80 40 238,90



Eggs
Pcs/pz 25 - ml. 95
art. mm. €
47740135 94x60x31 238,90



Exagon
Pcs/pz 60 - ml. 12
art. mm. €
47740-83 45x40x12 238,90



Financiers
Pcs/pz 24 - ml. 45
art. mm. €
47740-10 86x46x14 238,90



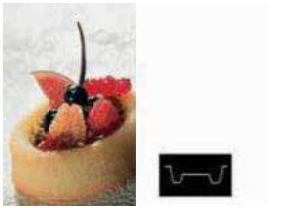
Half sphere
Pcs/pz 28 - ml. 50
art. Ø mm. h. €
47740-37 58 31 238,90



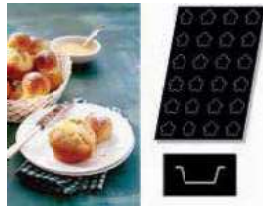
Half sphere
Pcs/pz 24 - ml. 105
art. Ø mm. h. €
47740-03 70 40 238,90



Hearts
Pcs/pz 20 - ml. 81
art. mm. €
47740-89 75x65x35 238,90



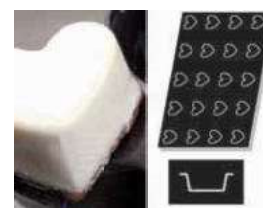
Flan bases
Pcs/pz 24 - ml. 70
art. Ø mm. h. €
47740-43 80 20 238,90



Fluted brioches
Pcs/pz 24 - ml. 60
art. mm. €
47740-57 62x49x26 238,90



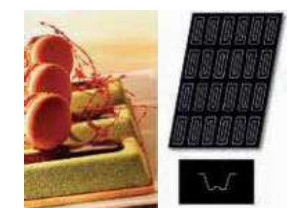
Fluted brioches
Pcs/pz 24 - ml. 60
art. Ø mm. h. €
47740-58 68 25 238,90
47740-59 78 30 238,90
47740-16 81 37 238,90



Hearts
Pcs/pz 20 - ml. 90
art. mm. €
47740-41 66x62x35 238,90



Hexagons
Pcs/pz 20 - ml. 90
art. Ø mm. h. €
47740130 80 25 238,90



Hollow ingot
Pcs/pz 24 - ml. 70
art. mm. €
47740123 100x40x25 238,90
47740124 120x40x25 238,90



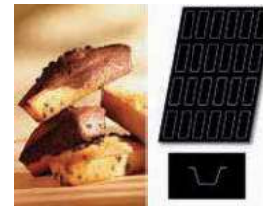
Fluted cakes
Pcs/pz 16 - ml. 105
art. mm. €
47740-95 110x60x25 238,90



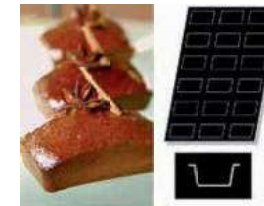
Fluted ingots
Pcs/pz 24 - ml. 90
art. mm. €
47740127 106x46x25 238,90



Fluted tartlets
Pcs/pz 24 - ml. 70
art. mm. €
47740132 78x78x20 238,90



Ingot
Pcs/pz 24 - ml. 100
art. mm. €
47740122 120x40x25 238,90



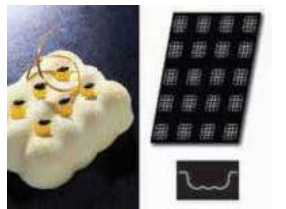
Ingot
Pcs/pz 18 - ml. 139
art. mm. €
47740-94 102x58x30 238,90



Interlacing hearts
Pcs/pz 8 - ml. 200
art. mm. €
47740101 120x113x35 238,90



Landscapes
Pcs/pz 24 - ml. 80
art. Ø mm. h. €
47740144 75 24 234,50



Little cushion
Pcs/pz 24 - ml. 70
art. mm. €
47740-77 71x57x23 234,50



Madeleines
Pcs/pz 40 - ml. 35
art. mm. €
47740-17 78x47x19 238,90



Optagon
Pcs/pz 40 - ml. 28
art. mm. €
47740-34 43x40x26 234,50



Oval savorins
Pcs/pz 12 - ml. 230
art. mm. €
47740-81 100x80x45 234,50



Oval savorins
Pcs/pz 30 - ml. 48
art. mm. €
47740111 70x50x22 234,50



Medallions
Pcs/pz 54 - ml. 14
art. Ø mm. h. €
47740-50 38 10 234,50



Medallions
Pcs/pz 96 - ml. 5
art. Ø mm. h. €
47740-97 28 8 234,50



Mini Charlotte
Pcs/pz 60 - ml. 9
art. Ø mm. h. €
47740-82 35 15 234,50



Oval savorins
Pcs/pz 24 - ml. 70
art. mm. €
47740-44 80x60x25 234,50



Oval tartlets
Pcs/pz 30 - ml. 35
art. mm. €
47740-32 106x45x15 234,50



Ovals
Pcs/pz 24 - ml. 80
art. mm. €
47740-49 96x45x28 234,50



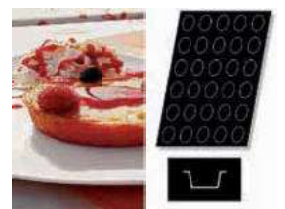
Mini chenilles
Pcs/pz 27 - ml. 90
art. mm. €
47740143 102x40x36 238,90



Mini drops
Pcs/pz 56 - ml. 18
art. mm. €
47740133 52x32x20 238,90



Mini écrins
Pcs/pz 24 - ml. 65
art. mm. €
47740142 50x50x29 238,90



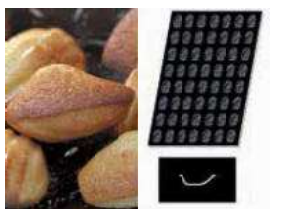
Ovals
Pcs/pz 30 - ml. 55
art. mm. €
47740-46 70x50x25 234,50
47740-47 70x50x30 234,50



Ovals
Pcs/pz 20 - ml. 100
art. mm. €
47740-48 85x60x30 234,50



Ovals
Pcs/pz 48 - ml. 15
art. mm. €
47740-92 70x30x10 234,50



Mini Madeleines
Pcs/pz 56 - ml. 15
art. mm. €
47740106 52x33x15 238,90



Mini St Honoré crown
Pcs/pz 18 - ml. 70
art. Ø mm. h. €
47740131 80 20 238,90



Muffins
Pcs/pz 24 - ml. 125
art. Ø mm. h. €
47740-19 73 40 234,50
47740-68 79 36 234,50



Ovals
Pcs/pz 24 - ml. 80
art. mm. €
47740-55 130x48x18 234,50



Pomponnettes
Pcs/pz 96 - ml. 14
art. Ø mm. h. €
47740-04 36 17 234,50



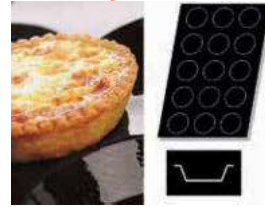
Puddings
Pcs/pz 15 - ml. 128
art. Ø mm. h. €
47740104 65 55 234,50



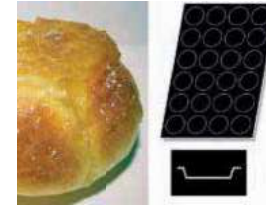
Pyramids
Pcs/pz 24 - ml. 90
art. mm. €
47740-13 71x71x41 234,50



Pyramids flat bottom
Pcs/pz 35 - ml. 50
art. mm. €
47740-39 50x50x35 234,50



Quiches
Pcs/pz 15 - ml. 135
art. Ø mm. h. €
47740-85 96 25 234,50



Round brioches
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-56 79 15 234,50



Savarin zaphire
Pcs/pz 24 - ml. 80
art. mm. €
47740114 70x70x32 234,50



Savarins
Pcs/pz 35 - ml. 50
art. Ø mm. h. €
47740-20 66 20 234,50



Quiches
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-30 77 20 234,50



Quiches
Pcs/pz 42 - ml. 30
art. mm. €
47740-45 60x40x25 234,50



Quiches
Pcs/pz 15 - ml. 140
art. Ø mm. h. €
47740-62 102 20 234,50



Savarins
Pcs/pz 24 - ml. 65
art. Ø mm. h. €
47740-15 70 23 234,50



Scoop out
Pcs/pz 24 - ml. 90
art. mm. €
47740145 85x61x30 234,50



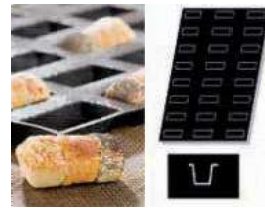
Shells
Pcs/pz 24 - ml. 70
art. mm. €
47740-79 80x75x20 234,50



Quiches
Pcs/pz 6 - ml. 200
art. Ø mm. h. €
47740-64 147 12 234,50
47740-65 150 15 234,50
47740-66 166 12 234,50



Quiches
Pcs/pz 6 - ml. 360
art. Ø mm. h. €
47740-71 140 25 234,50
47740-72 150 24 234,50
47740-05 186 12 234,50



Rectangular cakes
Pcs/pz 24 - ml. 55
art. mm. €
47740-25 80x30x30 234,50



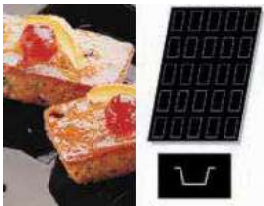
Small cones
Pcs/pz 96 - ml. 6
art. Ø mm. h. €
47740-99 30 20 234,50



Small cylinders
Pcs/pz 48 - ml. 25
art. Ø mm. h. €
47740-51 40 20 234,50



Small financiers
Pcs/pz 84 - ml. 10
art. mm. €
47740-09 50x26x11 234,50



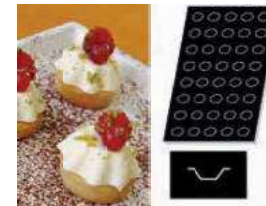
Rectangular cakes
Pcs/pz 25 - ml. 110
art. mm. €
47740-24 89x46x25 234,50



Rhombus
Pcs/pz 70 - ml. 9
art. mm. €
47740-36 60x35x10 234,50



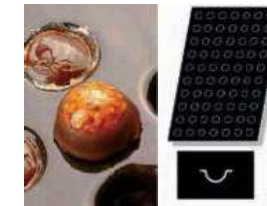
Round
Pcs/pz 11 - ml. 75
art. Ø mm. h. €
47740-63 125 16 234,50



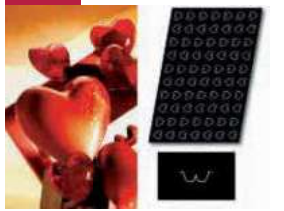
Small fluted tartlet
Pcs/pz 40 - ml. 11
art. mm. €
47740100 46x38x15 234,50



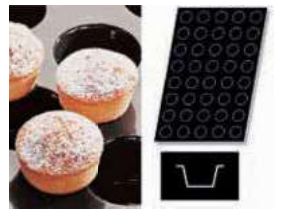
Small half sphere
Pcs/pz 96 - ml. 6
art. Ø mm. h. €
47740-87 26 16 234,50



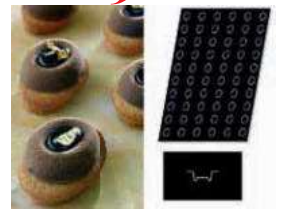
Small half sphere
Pcs/pz 70 - ml. 10
art. Ø mm. h. €
47740-01 29 18 234,50



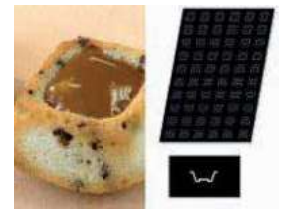
Small hearts
Pcs/pz 70 - ml. 15
art. mm. €
47740115 41x38x16 234,50



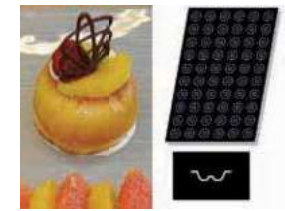
Small muffins
Pcs/pz 40 - ml. 45
art. Ø mm. h. €
47740-67 51 29 234,50



Small oval savarins
Pcs/pz 60 - ml. 9
art. mm. €
47740-98 40x30x12 234,50



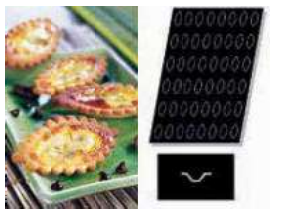
Small Savarins
Pcs/pz 60 - ml. 15
art. mm. €
47740107 37x37x17 234,50



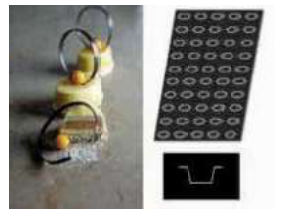
Small savarins
Pcs/pz 60 - ml. 10
art. Ø mm. h. €
47740-14 41 12 234,50



Small squares
Pcs/pz 60 - ml. 18
art. mm. €
47740116 37x37x17 234,50



Small oval tartlets
Pcs/pz 48 - ml. 10
art. mm. €
47740-31 66x27x11 234,50



Small ovals
Pcs/pz 50 - ml. 20
art. mm. €
47740-11 51x31x20 234,50



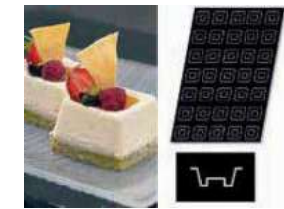
Small ovals flat bottom
Pcs/pz 64 - ml. 18
art. mm. €
47740-91 57x35x12 234,50



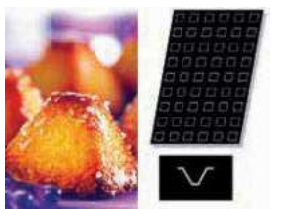
Small squares
Pcs/pz 60 - ml. 20
art. mm. €
47740109 45x45x12 234,50



Small upside-down half sphere
Pcs/pz 45 - ml. 6
art. Ø mm. h. €
47740-86 26 16 234,50



Square Savarins
Pcs/pz 35 - ml. 45
art. mm. €
47740108 56x56x24 234,50



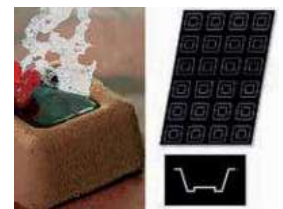
Small pyramids
Pcs/pz 54 - ml. 15
art. mm. €
47740-12 35x35x23 234,50



Small quenelles
Pcs/pz 72 - ml. 56
art. mm. €
47740-90 42x26x20 234,50



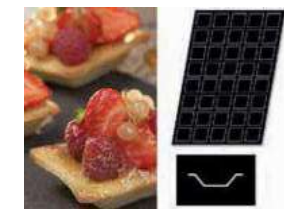
Small quiches
Pcs/pz 54 - ml. 22
art. Ø mm. h. €
47740-33 40 20 234,50



Square Savarins
Pcs/pz 24 - ml. 100
art. mm. €
47740-96 70x70x30 234,50



Squares
Pcs/pz 35 - ml. 60
art. mm. €
47740117 56x56x24 234,50



Squares
Pcs/pz 40 - ml. 40
art. mm. €
47740110 60x60x15 234,50



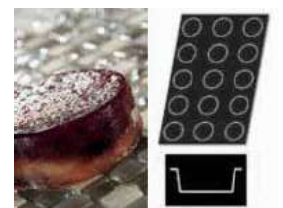
Small quiches
Pcs/pz 60 - ml. 13
art. Ø mm. h. €
47740-07 42 10 234,50



Small quiches
Pcs/pz 48 - ml. 20
art. Ø mm. h. €
47740-08 48 15 234,50



Small quiches
Pcs/pz 40 - ml. 35
art. Ø mm. h. €
47740-84 58 20 234,50



Tarte tatin
Pcs/pz 15 - ml. 135
art. Ø mm. h. €
47740-73 82 30 234,50



Teddy bear
Pcs/pz 18 - ml. 80
art. mm. €
47740-53 90x55x20 234,50



Triangles
Pcs/pz 80 - ml. 7
art. mm. €
47740-35 48x41x10 234,50



Various petits-fours

Pcs/pz 60
art. h. mm. €
47740134 22 234,50



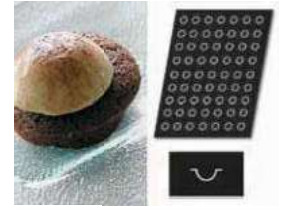
Zaphire

Pcs/pz 54 - ml. 17
art. mm. €
47740112 40x40x24 234,50



Zaphire

Pcs/pz 24 - ml. 75
art. mm. €
47740113 70x70x35 234,50



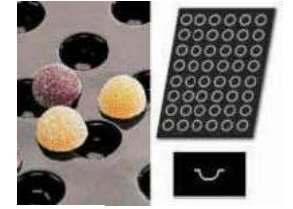
Small half sphere

Mm 400x300
Pcs/pz 5 - ml. 63
art. Ø mm. h. €
47741-76 23 11 123,50



Small hearts

Mm 400x300
Pcs/pz 30 - ml. 15
art. mm. €
47741-78 52x49x10 123,50



Half sphere flat

Mm 400x300
Pcs/pz 48 - ml. 10
art. Ø mm. h. €
47741-77 30 13 123,50



Lemon

Pcs/pz 20 - ml. 73
art. mm. €
47743-05 85x65x34 234,50



Donuts

Pcs/pz 8
art. Ø mm. h. €
47743-13 88 30 195,50



Twisted bars

Mm 400x300
Pcs/pz 12
art. mm. €
47741-07 100x45x25 123,50



Stripped rectangle

Mm 280x160
Pz/pz 1
art. mm. €
47741-11 240x120x50 55,90



Cylinders

Pcs/pz 24 - ml. 126
art. mm. €
47741-16 35x45 238,90



Oval pavers

Pcs/pz 20 - ml. 127
art. mm. €
47741-84 80x50x35 238,90



Hearts

Pcs/pz 60 - ml. 14
art. mm. €
47741-85 44x41x19 238,90



Stripped bars

Mm 400x300
Pcs/pz 16
art. mm. €
47741-13 100x30x15 123,50



Candy

Mm 400x300
Pcs/pz 12
art. mm. €
47741-15 65x50x36 123,50



Fluted crowns

Mm 400x300
Pcs/pz 8
art. Ø mm. h. €
47741-20 80 26 123,50



Smileys

Pcs/pz 24 - ml. 87
art. Ø mm. h. €
47741-86 78 20 238,90



Brownies

Pcs/pz 24 - ml. 141
art. mm. €
47741-87 76x76x25,4 238,90



Bundts

Mm 400x300
Pcs/pz 8 - ml. 99
art. Ø mm. h. €
47741-41 74 34,5 119,50



FLEXIPAN® INSPIRATION



PASTRY
PASTICCERIA



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

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

PASTRY PASTICCERIA
FLEXIPAN INSPIRATION



Insert fingers
Mm 400x300
Pcs/pz 18
art. Ø mm. h. €
47741-02 120x11 123,50



Sphere 3D
Mm 400x300
Pcs/pz 8
art. Ø mm. h. €
47741-05 65 50 119,50



Waffles
Mm 400x300
Pcs/pz 8 - ml. 100
art. Ø mm. h. €
47741-38 80x127x15 123,50



Fingers
Mm 400x300
Pcs/pz 16 - ml. 54
art. Ø mm. h. €
47741-37 129x28x15 123,50



Cylinders
Mm 600x400
Pcs/pz 24 - ml. 149
art. Ø mm. h. €
47741-82 60 60 192,50



Barres
Mm 600x400
Pcs/pz 28 - ml. 42
art. Ø mm. h. €
47741-93 100x30x15 192,50



Craters
Mm 600x400
Pcs/pz 35 - ml. 39
art. Ø mm. h. €
47741-94 51 23 192,50



Kouglofs
Mm 600x400
Pcs/pz 6
art. Ø mm. h. €
47741-44 180 50 192,50



Lounges
Mm 600x400
Pcs/pz 28 - ml. 92
art. Ø mm. h. €
47741-40 130x30x25 119,50



Spirales
Mm 400x300
Pcs/pz 24 - ml. 20
art. Ø mm. h. €
47741-39 41 25 94,90



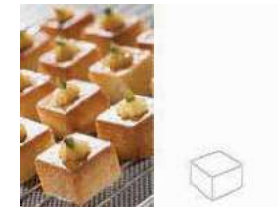
Twist
Mm 400x300
Pcs/pz 48
art. Ø mm. h. €
47741-00 32 20 164,90



Stars
Mm 400x300
Pcs/pz 48
art. Ø mm. h. €
47741-01 32 13 123,50



Cylinder
Mm 600x400
Pcs/pz 24 - ml. 148
art. Ø mm. h. €
47744-30 70 40 199,50



Cube
Mm 600x400
Pcs/pz 96 - ml. 17
art. Ø mm. h. €
47744-32 30x30x20 199,50



Kougloff
Mm 600x400
Pcs/pz 24 - ml. 150
art. Ø mm. h. €
47744-31 80 54 206,50



Diamond
Mm 600x400
Pcs/pz 24 - ml. 100
art. Ø mm. h. €
47744-34 79 40 199,50



Insert ring
Mm 600x400
Pcs/pz 24
art. Ø mm. h. €
47743-15 61 9 206,50



Ring 3D
Mm 600x400
Pcs/pz 24
art. Ø mm. h. €
47743-16 76 25 206,50



Flexiform desserts
art. mm. ml. €
47744-58 253x253x45 222 119,50



Flexiform desserts
art. mm. ml. €
47744-59 600x400x50 980 216,90



Slipat entremet
art. mm. €
47744-48 280x480x13 119,50
47744-60 360x555x10 158,50
47744-62 360x555x20 158,50



Flower buds
Mm 400x300
Pcs/pz 30
art. mm. €
47744-04 45x45x21 94,90



Fluted rectangles
Mm 400x300
Pcs/pz 12
art. mm. €
47744-05 65x54x22 94,90



Saint-Honoré
Mm 400x300
Pcs/pz 9
art. Ø mm. h. €
47744-06 81 30 94,90

3D DESIGNS FOR DESSERTS - DISCS & MATS



3D disc Rosace
art. Ø mm. h. mm. €
47744-10 225 6 54,90



3D disc Dots
art. Ø mm. h. mm. €
47744-01 216 8 41,50



3D disc Flower crown
art. Ø mm. h. mm. €
47744-03 216 2 41,50



Cathedrals
Mm 400x300
Pcs/pz 14
art. mm. €
47744-07 103x34x48 94,90



Half sphere
art. Ø mm. h. ml. €
47744-81 180 90 1600 119,50



Rond
art. Ø mm. h. €
47744-02 220 45 85,90



3D mat Labyrinth
art. mm. €
47744-21 600x400 195,50



3D mat Bubbles
art. mm. €
47744-36 600x400 195,50



3D mat Mikado
art. mm. €
47744-37 600x400 195,50



3D mat Buche2
art. mm. €
47744-70 275x185 91,50

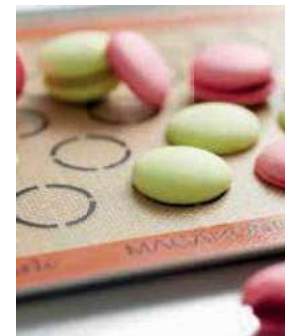


3D mat Buche1
art. mm. €
47744-71 275x185 91,50



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

art.	Ø mm.	No.	mm.	€
47683-01	35	28	400x300	33,50
47683-02	35	63	600x400	60,90
47683-03	50	28	600x400	60,90



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

art.	No.	mm.	€
47685-61	18	600x400	91,50

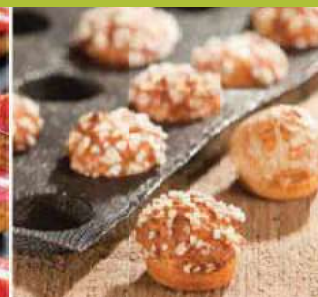


SILPAT® – SILPAIN® – ROULPAT®

SILPAT: Non-stick sheet ideal for baking brioches and buns as well as any kind of sweet bread backed in sheets. Ideal also for working sugar.
SILPAIN: Non-stick perforated sheet ideal for baking bread and tarts.
ROULPAT: 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.
ROULPAT: 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.

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.



SILPAT Silicone baking sheet
Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona

art.	GN	mm.	€
47680-40	-	400x300	29,50
47680-53	1/1	530x325	39,50
47680-60	-	600x400	54,90



SILPAIN Silicone baking sheet
Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

art.	GN	mm.	€
47685-53	1/1	530x325	43,90
47685-60	-	600x400	54,90



ROULPAT Silicone baking sheet
Tappeto silicone
Silikonbackmatte
Tapis de cuisson en silicone
Tapete de cocción silicona

art.	mm.	€
47688-60	600x400	63,50



Paris-Brest
Mm 600x400
Pcs/bz 24 - ml. 50

art.	Ø mm.	h.	€
41760-27	80	15	123,50



Baby choux
Mm 600x400
Pcs/bz 59 - ml. 4

art.	Ø mm.	h.	€
41760-22	30	5	123,50



Big choux
Mm 600x400
Pcs/bz 28 - ml. 48

art.	Ø mm.	h.	€
41759-01	67	15	123,50



Eclairs - Right handed / Per ambidestri
Mm 600x400
Pcs/pz 18 - ml. 15
art. mm. €
41760-20 125x25x5 123,50



Eclairs - Left handed / Per mancini
Mm 600x400
Pcs/pz 18 - ml. 15
art. mm. €
41760-21 125x25x5 123,50



Oval shapes / Forme ovali
Mm 600x400
Pcs/pz 6 - ml. 435
art. mm. h. €
41760-09 314x60 30 123,50



Square shapes / Forme quadrate
Mm 600x400
Pcs/pz 15 - ml. 200
art. mm. €
41759-04 93x93x28 123,50



Sandwich
Mm 600x400
Pcs/pz 8 - ml. 500
art. mm. €
41759-07 240x70x35 123,50



Round shapes / Forme rotonde
Mm 600x400
Pcs/pz 28 - ml. 48
art. Ø mm. h. €
41759-01 67 15 123,50



Round shapes / Forme rotonde
Mm 600x400
Pcs/pz 15 - ml. 140
art. Ø mm. h. €
41759-05 102 20 123,50



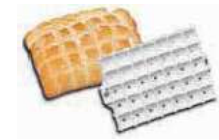
Round shapes / Forme rotonde
Mm 600x400
Pcs/pz 11 - ml. 175
art. Ø mm. h. €
41759-09 125 16 123,50



Brioches
Mm 390x250
Pcs/pz 2
art. mm. €
41759-08 211x158x32 82,50



French loaves perforated sheet, silicone coated
Teglia alluminio forato, siliconata
Pariserbrotlech, Silikon-beschichtet
Plaque perforée pain parisien, siliconée
Placa pan perforada, siliconada
art. cm. pcs/pz €
41758-53 53x32 4 62,90
41758-60 60x40 5 73,90
41758-65 65x43 6 86,90
41758-85 85x43 6 104,50



Bread mould
Stampo per pane
Brot-Ausstechforme
Découpoir à pain
Cortador para pan
art. cm. €
47041-01 14x10 24,90



Oval shapes / Forme ovali
Mm 600x400
Pcs/pz 18 - ml. 50
art. mm. h. €
41760-05 155x41 25 123,50

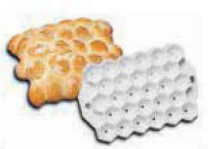


Oval shapes / Forme ovali
Mm 600x400
Pcs/pz 12 - ml. 230
art. mm. h. €
41760-06 169x64 30 123,50



Oval shapes / Forme ovali
Mm 600x400
Pcs/pz 8 - ml. 400
art. mm. h. €
41760-08 259x64 30 123,50




ABS

Bread mould
 Stampo per pane
 Brot-Ausstechforme
 Découpoir à pain
 Cortador para pan

art.	cm.	€
47041-02	14x11	24,90


ABS

Bread mould
 Stampo per pane
 Brot-Ausstechforme
 Découpoir à pain
 Cortador para pan

art.	Ø cm.	€
47041-05	12,5	24,90



Bread brush
 Spazzola pane
 Brot-Bürste
 Brosse à pain
 Cepillo para pan

art.	l. cm.	€
42614-04	24,5	21,90
42614-05	32,0	33,50
42614-06	41,0	46,50
42614-07	46,0	48,50


SS

Disposable baker's blades
 Lame panettiere usa e getta
 Einweg-BäckerKlingen
 Incisette boulanger jetables
 Láminas del panadero desechables

art.	l. cm.	pcs/pz	€
48290-10	12	10	82,90


PE

Bread basket
 Cesta pane
 Brot-Korb
 Corbeille à pain
 Cesta pan

art.	cm.	lt.	€
44982-04	57x36x34	40	22,50
44982-06	66x45x35	60	26,90
44982-10	78x52x40	100	56,90


PP

Bread proofing basket
 Cestino impasto
 Gärkorb
 Banneton
 Molde para pan

art.	Ø cm.	h.	gr.	col.	€
47042-19	19	7,5	500	●	20,90
47042-22	22	9,3	1000	●	25,90
47042-25	25	9	1500	●	25,90


PP

Bread proofing basket
 Cestino impasto
 Gärkorb
 Banneton
 Molde para pan

art.	cm.	gr.	col.	€
47043-27	27x12x6,5	500	●	22,50
47043-35	35x13x7,2	1000	●	25,90
47043-42	42x14x7,5	1500	●	27,50

