

PASTRY PASTICCERIA

EQUIPMENT
ATTREZZATURE



PASTRY PASTICCERIA
STAINLESS STEEL CUTTERS TAGLIAPASTA INOX



Alphabet pcs 26

Alfabeto pz 26

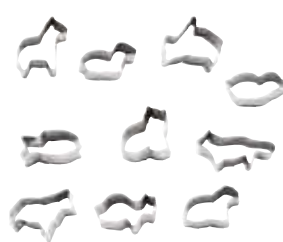
art.	Ø cm.	h. cm.	€
47301-12	12	2	11,06



Numbers pcs 10

Numeri pz 10

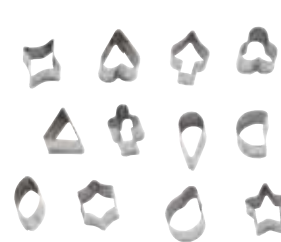
art.	Ø cm.	h. cm.	€
47302-10	10	2	5,03



Animals pcs 10

Animali pz 10

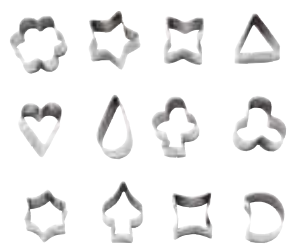
art.	Ø cm.	h. cm.	€
47303-10	10	2	5,73



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.	€
47304-06	6,5	2	5,03



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.	€
47304-10	10	2	-



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.	€
47304-12	12	2	6,63



Shapes pcs 12

Sagome pz 12

art.	Ø cm.	h. cm.	€
47305-12	12	2	6,83



Flower pcs 6

Fiore pz 6

art.	Ø cm.	h. cm.	€
47306-10	10	3	5,93



Trio pcs 6

Trio pz 6

art.	Ø cm.	h. cm.	€
47307-10	10	3	5,73



Heart pcs 6

Cuore pz 6

art.	Ø cm.	h. cm.	€
47308-10	10	3	5,43



Star pcs 6

Stella pz 6

art.	Ø cm.	h. cm.	€
47310-10	10	3	5,63



Halfmoon pcs 6

Mezzaluna pz 6

art.	Ø cm.	h. cm.	€
47312-10	10	3	5,53



Hexagon pcs 6

Esagono pz 6

art.	Ø cm.	h. cm.	€
47314-10	10	3	5,63



Hexagon, fluted pcs 5

Esagono festonato pz 5

art.	Ø cm.	h. cm.	€
47315-10	10	3,5	5,23



Ring pcs 11

Anello pz 11

art.	Ø cm.	h. cm.	€
47316-10	10	3	8,74



Ring pcs 14

Anello pz 14

art.	Ø cm.	h. cm.	€
47316-12	12	3	12,26



Ring pcs 20

Anello pz 20

art.	Ø cm.	h. cm.	€
47316-20	20	2,5	17,79



Ring, fluted pcs 11

Anello festonato pz 11

art.	Ø cm.	h. cm.	€
47317-10	10	3	9,85



Ring, fluted pcs 14

Anello festonato pz 14

art.	Ø cm.	h. cm.	€
47317-12	12	3	12,26





Drop pcs 6

Goccia pz 6

art.	Ø cm.	h. cm.	€
47321-12	12	3	5,03



Drop, fluted pcs 5

Goccia festonata pz 5

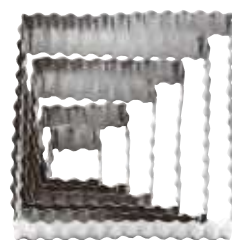
art.	Ø cm.	h. cm.	€
47322-12	12,5	3,5	5,53



Square pcs 6

Quadro pz 6

art.	Ø cm.	h. cm.	€
47323-12	12	3	4,92



Square, fluted pcs 6

Quadro festonato pz 6

art.	Ø cm.	h. cm.	€
47324-12	12,5	3,5	5,73



Oval pcs 9

Ovale pz 9

art.	Ø cm.	h. cm.	€
47326-10	10	3,5	6,83



Oval, fluted pcs 9

Ovale festonato pz 9

art.	Ø cm.	h. cm.	€
47325-10	10	3,5	9,85



Oval, fluted pcs 6

Ovale festonato pz 6

art.	Ø cm.	h. cm.	€
12947-13	13	3,5	19,10



Fruit pcs 12

Frutta pz 12

art.	Ø cm.	h. cm.	€
47327-12	12,5	2	6,63



Animals pcs 10

Animali pz 10

art.	Ø cm.	h. cm.	€
47328-15	15	2	7,34



Vehicles pcs 7

Veicoli pz 7

art.	Ø cm.	h. cm.	€
47331-15	15	2	5,63



Vegetable pcs 12

Verdura pz 12

art.	Ø cm.	h. cm.	€
47332-12	12,5	2	7,04



Christmas pcs 7

Natale pz 7

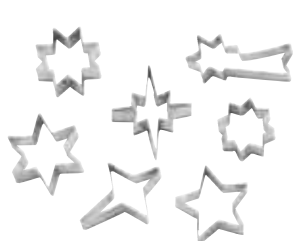
art.	Ø cm.	h. cm.	€
47333-15	15	2	4,92



Easter pcs 6

Pasqua pz 6

art.	Ø cm.	h. cm.	€
47334-12	12,5	2	4,22



Stars pcs 7

Stelle pz 7

art.	Ø cm.	h. cm.	€
47335-12	12,5	2	4,92



Shapes pcs 10

Sagome pz 10

art.	Ø cm.	h. cm.	€
47419-10	15	2	6,63



Shapes pcs 42

Sagome pz 42

art.	Ø cm.	h. cm.	€
47336-42	6>22		13,27



Plain ring pcs 3

Anello liscio pz 3

art.	Ø cm.	h. cm.	€
47414-03	6-7-8	3	3,52



Fluted ring pcs 3

Anello festonato pz 3

art.	Ø cm.	h. cm.	€
47415-03	6-7-8	3	3,52



Canestrello

Canestrello

art.	Ø cm.	h. cm.	€
47416-06	6	3	1,41



Canestrello, fluted

Canestrello festonato

art.	Ø cm.	h. cm.	€
47417-06	6	3	1,41

CHRISTMAS
NATALE



Gingerbread man
Omino pan di zenzero

art.	cm.	€
47370-08	6x8x3	0,80



Angel
Angelo

art.	cm.	€
47377-08	7x7x3	0,90



Snowman
Pupazzo di neve

art.	cm.	€
47378-08	4x8x3	0,70



Reindeer
Renna

art.	cm.	€
47379-08	8x7x3	0,80



Star
Stella

art.	cm.	€
47411-08	8x8x3	0,80



Comet
Stella cometa

art.	cm.	€
47412-08	8x4x3	0,70



Christmas tree
Albero di Natale

art.	cm.	€
47413-08	8x8x3	0,90



Pine
Pino

art.	cm.	€
47413-01	6,4x8x3	0,90



Snowflake
Fiocco di neve

art.	cm.	€
47411-01	7,4x8,6x3	1,81



Snowflake
Fiocco di neve

art.	cm.	€
47411-02	7x8x3	0,90





Snowflake

Fiocco di neve

art.	cm.	€
47411-03	8,5x8x3	1,81



Christmas, set of 6 pcs.

Natale set 6 pz

art.	cm.	€
47387-01	8x8x3	7,44



EASTER PASQUA



Rabbit

Coniglio

art.	cm.	€
47372-08	8x4x3	0,80



Rabbit

Coniglio

art.	cm.	€
47402-08	8x5x3	0,80



Rabbit

Coniglio

art.	cm.	€
47402-01	7x8,5x3	1,11



Rabbit

Coniglio

art.	cm.	€
47402-02	7,5x7x3	1,21



Bell

Campana

art.	cm.	€
47373-08	6x7x3	0,70



Lamb

Agnellino

art.	cm.	€
47376-08	8x7x3	0,90



Dove
Colomba

art.	cm.	€
47382-08	8x7x3	0,70



Egg
Uovo

art.	cm.	€
47373-01	5,6x8x3	1,31



Easter, set of 5 pcs.
Pasqua set 5 pz

art.	cm.	€
47387-02	8x8x3	6,33



HALLOWEEN



Skeleton
Scheletro

art.	cm.	€
47370-08	6x8x3	0,80



Pumpkin
Zucca

art.	cm.	€
47377-09	9x8x3	0,80



Pumpkin
Zucca

art.	cm.	€
47377-10	8x8x3	0,70



Ghost
Fantasma

art.	cm.	€
47377-03	8x8,4x3	0,90



Owl
Gufo

art.	cm.	€
47377-02	4,7x8,3x3	0,80





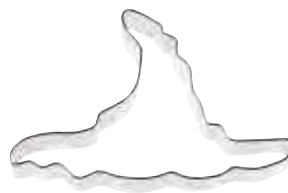
Crescent
Mezzaluna

art.	cm.	€
47377-01	6,2x8x3	0,80



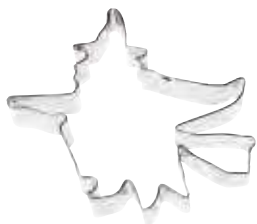
Witch
Strega

art.	cm.	€
47377-04	9x9,5x3	1,31



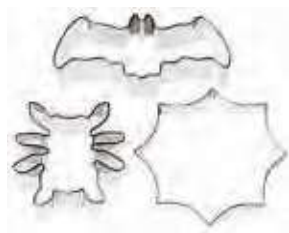
Witch hat
Cappello strega

art.	cm.	€
47377-05	8,5x13x3	1,01



Witch on broom
Strega su scopa

art.	cm.	€
47377-06	11,6x12x3	1,61



Halloween, set of 3 pcs.
Halloween set 3 pz

art.	cm.	€
47377-11	11x10,7x2	4,32



ANIMALS & VARIOUS ANIMALI & VARI



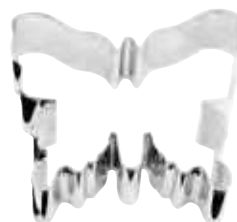
Honey bee
Ape

art.	cm.	€
47382-06	11,6x8x3	1,51



Hippo
Ippopotamo

art.	cm.	€
47404-04	11x7x3	1,31



Butterfly
Farfalla

art.	cm.	€
47371-08	8x7x3	0,90





Snail
Lumaca

art.	cm.	€
47404-02	11x6x3	1,11



Fish
Pesce

art.	cm.	€
47384-08	8x8x3	0,90



Frog
Rana

art.	cm.	€
47380-08	8x8x3	0,80



Rooster
Gallo

art.	cm.	€
47383-08	8x8x3	1,21



Dolphin
Delfino

art.	cm.	€
47384-01	5x9x3	0,80



Seagull
Gabbiano

art.	cm.	€
47386-08	11x6x3	0,80



Cat
Gatto

art.	cm.	€
47401-08	8x8x3	0,80



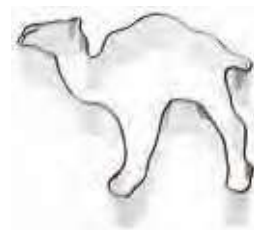
Goose
Oca

art.	cm.	€
47404-08	8x7x3	0,80



Teddy bear
Orsetto

art.	cm.	€
47375-08	8x8x3	0,80



Camel
Cammello

art.	cm.	€
47404-01	9x8,6x3	1,31



Teddy bear
Orsetto

art.	cm.	€
47375-01	6x9x3	1,01



Elephant
Elefante

art.	cm.	€
47404-03	12x7x3	1,21



Four leaf clover
Quadrifoglio

art.	cm.	€
47374-08	8x8x3	0,80



Flower
Fiore

art.	cm.	€
47374-02	7x7,4x3	0,90



Tulip
Tulipano

art.	cm.	€
47374-01	5,5x8x3	1,21





Heart

Cuore

art.	cm.	€
47385-08	8x9x3	0,60



Two hearts

Due cuori

art.	cm.	€
47385-01	9,4x5x3	0,80



Rocking horse

Cavallo a dondolo

art.	cm.	€
47381-08	8x5x3	0,80



Bow

Fiocco

art.	cm.	€
47373-02	6x8x3	1,11



Apple

Mela

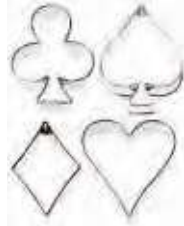
art.	cm.	€
47378-01	7,6x8,4x3	1,11



Airplane

Aereo

art.	cm.	€
47370-02	9x8x3	1,11



Suits of cards, set of 4 pcs

Semi carte set 4 pz

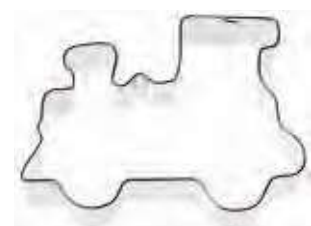
art.	cm.	€
47378-02	7,5x7,5x3	3,92



Numbers, set of 9 pcs

Numeri, set 9 pz

art.	cm.	€
47421-09	6,5x2,5	8,84



Train

Locomotiva

art.	cm.	€
47370-01	10x7x3	1,11



Pirate ship

Nave pirata

art.	cm.	€
47370-03	8x8,4x3	1,11



Letters, set of 26 pcs

Lettere, set 26 pz

art.	cm.	€
47422-26	6x2,5	18,39





Round, set 6 pcs
Cerchio, set 6 pz

art.	cm.	€
47425-01	4x3	6,93
47425-02	5x3	7,24
47425-03	6x3	7,94



Square, set 6 pcs
Quadro, set 6 pz

art.	cm.	€
47425-04	5x5x3	9,75
47425-05	6x6x3	11,36



Triangle, set 6 pcs
Triangolo, set 6 pz

art.	cm.	€
47425-06	6x3	8,34



Oval, set 6 pcs
Ovale, set 6 pz

art.	cm.	€
47425-09	7,5x4,5x3	7,94



Trapeze, set 6 pcs
Trapezio, set 6 pz

art.	cm.	€
47425-08	9x6x3	8,64



Rectangle, set 6 pcs
Rettangolo, set 6 pz

art.	cm.	€
47425-10	5x3,5x3	8,34
47425-11	6x5x3	9,75



Drop, set 6 pcs
Goccia, set 6 pz

art.	cm.	€
47425-26	9x3	9,75



Hexagon, set 6 pcs
Esagono, set 6 pz

art.	cm.	€
47425-29	5x3	8,44
47425-30	6x3	9,45



Heart, set 6 pcs
Cuore, set 6 pz

art.	cm.	€
47425-32	6,5x3	8,84



Square, set 6 pcs
Quadro, set 6 pz

art.	cm.	€
47426-01	8x8x4,5	15,08



Rectangle
Rettangolo

art.	cm.	€
47426-07	12x6x4,5	2,01



Doughnut cutter
Tagliapasta per doughnuts
Donut-Ausstecher
Coupe-donuts
Cortadonuts

art.	Ø cm.	h. cm.	€
47388-06	65-25	20	13,97
47388-07	70-30	17	14,77
47388-08	80-40	20	19,70



Cinnamon star cutter
Tagliapaste stelle
Zimstern-Ausstecher
Coupe-étoiles
Cortapasta Esterella

art.	cm.	€
47377-15	5x9,7	20,90

Spring mechanism. – Meccanismo a molla.



Horseshoe, tin plate
Ferro di cavallo, banda stagnata
Hufeisen, Weißblech
Fer à cheval, fer blanc
Herradura, hojalata

art.	cm.	€
47377-12	7x6x2	3,82



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	2,21
12947-03	7x4	3,5	2,31
12947-04	8,5x5	3,5	3,02
12947-05	10x6	3,5	3,22
12947-06	11x7	3,5	-
12947-07	13x5	3,5	3,92



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	3x4,5	5,33

Holly. – Agrifoglio.



Dough plunger cutters w/extractor, 4 pcs

Tagliapasta con espulsore, set 4 pz

Ausstechformen mit Auswerfer, 4 Stk

Emportes-pièces, 4 pcs

Cortadores, 4 pz

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

Daisy. – Margherita.



Dough plunger cutters w/extractor, 3 pcs

Tagliapasta con espulsore, set 3 pz

Ausstechformen mit Auswerfer, 3 Stk

Emportes-pièces, 3 pcs

Cortadores, 3 pz

art.	Ø cm.	€
47622-01	3x5	5,33

Petunie. – Petunia.



Dough plunger cutters w/extractor, 3 pcs

Tagliapasta con espulsore, set 3 pz

Ausstechformen mit Auswerfer, 3 Stk

Emportes-pièces, 3 pcs

Cortadores, 3 pz

art.	Ø cm.	€
47622-02	2,5	5,33

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	3x5	5,33

Rose leaf. – Foglia di rosa.



Set of 9 cutters

Set 9 tagliapasta

Satz 9 Ausstechformen

Set 9 découpoirs

Juego 9 cortadores

art.	h. cm.	€
47837-09	0,5	-

SS



Almond past knife

Coltello per marzapane

Marzipan-Messer

Couteau à pâte d'amande

Cuchillo para fondant/mazapán

art.	l. cm.	€
47630-28	16,5	5,13

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	38,69

ABS



Modelling tool set

Kit attrezzi decoro

Modellierungswerkzeugsatz

Set d'outils à pâte d'amandes

Juego de utensilios para modelar

art.	l. cm.	pcs/pz	€
47631-08	16	12	19,90

ABS



Set of 10 pcs dipping forks

Set 10 forchettine pralineria

Pralinen Gabelchen, 10 Stk.

Jeu de 10 ébauchoirs

Set de 10 herramientas para decorar chocolates

art.	€
47833-10	42,71

SS



SS

Set of 4 pcs dipping forks

Set 4 forchettine praliniera

Pralinen Gabelchen, 4 Stk.

Jeu de 4 ébauchoirs

Set de 4 herramientas para decorar chocolates

art.	€
47833-04	21,21



SS

Set 2 decorating spoons

Set 2 cucchiari decorazione

Satz 2 Dekoration-Löffel

Set 2 cuillères pour décorer

2 cucharas para decoración

art.	l. cm.	€
47831-02	18-20	10,15



**STAINLESS STEEL NOZZLES
BOCCHETTE INOX**



Set 12 pcs, one piece nozzles

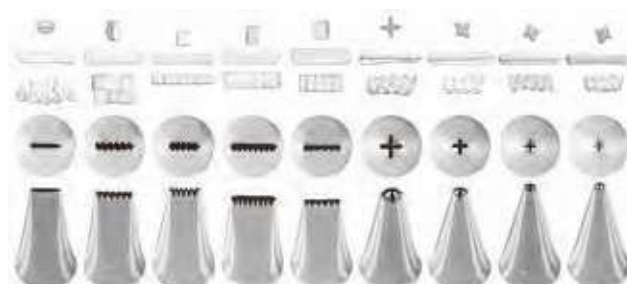
Set 12 bocchette unipezzo

Tüllen Set 12 Stk. aus einem Stück gezogen

Set 12 pcs douilles monobloc

Surtido 12 boquillas monobloc

art.	Ø mm.	base ø mm.	€
47357-20	1x 0,6-1,2-1,5-1,9-2,4-3 3,6-4,8-5,6-6,4-6,8-7,6	18	11,96



Set 9 pcs, one piece nozzles

Set 9 bocchette unipezzo

Tüllen Set 9 Stk. aus einem Stück gezogen

Set 9 pcs douilles monobloc

Surtido 9 boquillas monobloc

art.	base ø mm.	€
47357-24	18	9,25



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 1,7-2,2-3,5-4,2-5,5-7	18	7,64



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	8,44



Set 8 pcs, one piece nozzles

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.	€
47357-28	18	8,94



Set 8 pcs, one piece nozzles

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.	€
47357-29	18	9,55



Set 8 pcs, one piece nozzles

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.	€
47357-30	18	9,55



Set 8 pcs, one piece nozzles

Set 8 bocchette unipezzo

Tüllen Set 8 Stk. aus einem Stück gezogen

Set 8 pcs douilles monobloc

Surtido 8 boquillas monobloc

art.	base ø mm.	€
47357-31	18	8,44



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	base ø mm.	€
47357-06	25	8,44



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	base ø mm.	€
47357-07	25	8,44



Set 6 pcs, one piece nozzles

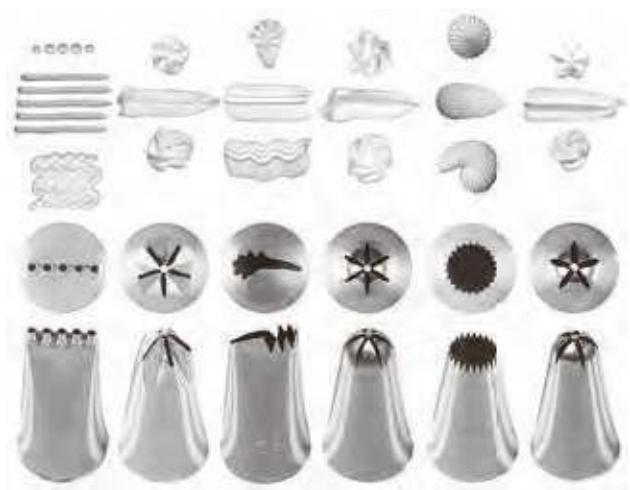
Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	base ø mm.	€
47357-08	25	8,44



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	base ø mm.	€
47357-09	25	8,74



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	base ø mm.	€
47357-10	25	8,44



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	base ø mm.	€
47357-11	25	8,44



Set 4 pcs, one piece nozzles

Set 4 bocchette unipezzo

Tüllen Set 4 Stk. aus einem Stück gezogen

Set 4 pcs douilles monobloc

Surtido 4 boquillas monobloc

art.	base ø mm.	€
47357-02	2x 31 - 2x 36	7,64



Set 7 pcs, one piece nozzles

Set 7 bocchette unipezzo

Tüllen Set 7 Stk. aus einem Stück gezogen

Set 7 pcs douilles monobloc

Surtido 7 boquillas monobloc

art.	base ø mm.	€
47357-03	31	11,96





Set 3x2 nozzles

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

art.	Ø mm.	stars	€
47350-01	2x 25	6	10,85
	2x 31	6	
	2x 36	6	



Set 3x2 nozzles

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

art.	Ø mm.	stars	€
47351-01	2x 31	6	10,85
	2x 31	8	
	2x 36	9	



Set 3x2 nozzles

Set 3x2 bocchette

3x2 Stk. Tüllen

Set 3x2 pcs douilles

Juego 3x2 boquillas

art.	Ø mm.	stars	€
47352-01	2x 31	6	10,85
	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	10,65
47208-02	3,0	6	10,65
47208-03	3,5	7	10,65
47208-04	5,0	8	10,65



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47208-05	5	5	10,65
47208-06	5	6	10,65
47208-07	6	7	10,65
47208-08	7	8	10,65



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47208-09	7	5	10,65
47208-10	7	6	10,65
47208-11	7	7	10,65
47208-12	9	8	10,65



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47208-13	11	5	10,65
47208-14	11	6	10,65
47208-15	11	7	10,65
47208-16	11	8	10,65



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47208-17	13	5	10,95
47208-18	13	6	10,95
47208-19	13	7	10,95
47208-20	13	8	10,95



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47208-21	18	5	10,95
47208-22	18	6	10,95
47208-23	18	7	10,95
47208-24	18	8	10,95



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47354-02	2	6	10,55
47354-04	4	6	10,55
47354-06	6	6	10,55
47354-08	8	6	10,55
47354-10	10	6	10,55
47354-12	12	7	10,55
47354-14	14	8	10,55
47354-16	16	9	10,55
47354-18	18	10	10,55



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47355-02	2,5	6	10,55
47355-04	4,0	6	10,55
47355-06	6,0	6	10,55
47355-08	8,0	7	10,55
47355-10	10	8	10,55
47355-12	12	10	10,55



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	stars	€
47356-02	2,0	5	10,55
47356-04	4,0	9	10,55
47356-06	5,5	9	10,55
47356-08	7,0	10	10,55
47356-10	8,5	12	10,55
47356-12	13,0	15	10,55
47356-14	14,5	16	10,55
47356-16	16,0	17	10,55
47356-18	17,5	18	10,55



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	€
47353-02	2	10,55
47353-04	4	10,55
47353-06	6	10,55
47353-08	8	10,55
47353-10	10	10,55
47353-12	12	10,55
47353-14	14	10,55
47353-16	16	10,55
47353-18	18	10,55
47353-20	20	10,55
47353-22	22	10,55
47353-24	24	10,55



Set 6 pcs, one piece nozzles

Set 6 bocchette unipezzo

Tüllen Set 6 Stk. aus einem Stück gezogen

Set 6 pcs douilles monobloc

Surtido 6 boquillas monobloc

art.	Ø mm.	€
47207-20	20	10,95
47207-25	25	10,95
47207-30	30	10,95



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	30,15
47127-06	6	75	28,04
47127-08	8	90	32,96





Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-50	55	6	13,57



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-51	55	5,6	13,57



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-40	32	6,0	8,04



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-41	32	5,7	8,04



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-42	32	5,7	8,04



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-43	32	5,7	8,04



Nozzle
Bocchetta decorativa
Spritztülle
Douille
Boquilla

art.	Ø mm.	h. cm.	€
47357-44	32	5,7	8,04



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

art.	Ø mm.	€
47214-86	5-7-9-11-13-15	7,84



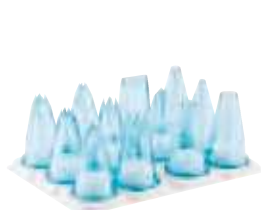
Set of 6 nozzles
Set 6 bocchette
Tüllen Set, 6 Stk
Set 6 douilles
Juego 6 boquillas

art.	Ø mm.	€
47215-86	3-5-7-9-11-13	7,84



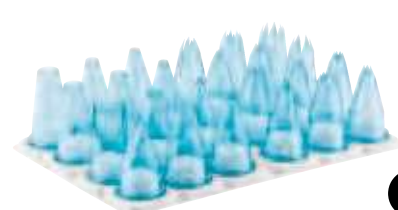
Set of 12 nozzles
Set 12 bocchette
Tüllen Set, 12 Stk
Set 12 douilles
Juego 12 boquillas

art.	Ø mm.	€
47618-10	2>10	20,30
47618-20	10>20	20,30



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

art.	€
47250-12	55,58



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

art.	€
47250-24	80,30



Flower nozzles 12 pcs

Bocchette floreali 12 pz

Spritztüllen 12 Stk

Douille fleurs 12 pcs

Boquillas florales 12 pz

art.	€
47357-38	37,19



Set of 29 nozzles

Set 29 bocchette

Tüllen Set, 29 Stk

Set 29 douilles

Juego 29 boquillas

art.	€
47219-29	31,56

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



Set of 38 nozzles

Set 38 bocchette

Tüllen Set, 38 Stk

Set 38 douilles

Juego 38 boquillas

art.	€
47219-38	84,82

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



Set of 55 nozzles

Set 55 bocchette

Tüllen Set, 55 Stk

Set 55 douilles

Juego 55 boquillas

art.	€
47219-55	62,51

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	1,11



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	2,21



External piping tip adapter

Adattatore per bocchette

Adapter für Spritztüllen

Adaptateur à douilles

Adaptador para boquillas

art.	Ø mm.	des.	€
47212-03	36	LARGE	2,01





Nozzles adapter, 2 pcs

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

art.	€
47212-05	27,24

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



Pastry tube brush, 6 pcs

Bruschino per bocchette, 6 pz
Tüllen-Bürste, 6 Stk
Brosse à douilles, 6 pcs
Cepillo para boquillas, 6 pz

art.	Ø cm.	l. cm.	€
47200-01	0,8	10	7,54
47200-02	0,5-2,4	12,5	9,55



Cream roll molds, 10 pcs

Cannoli, 10 pz
Sahnerolle, konisch/gerade, 10 Stk
Rouleau à fromage, 10 pcs
Rodillos queso, 10 pz

art.	Ø mm.	l. mm.	€
47020-15	15	92	26,63
47020-20	22	142	35,88
47020-30	10-25	139	37,79
47020-35	20-25	171	43,01



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	30,45
47021-45	47	161	43,92



Icing bag

Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art.	h. cm.	U. Pack	€
47106-28	28	6	4,82
47106-34	34	6	5,33
47106-40	40	6	6,13
47106-46	46	6	6,93
47106-50	50	6	7,74

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	8,04
47106-60	60	6	9,15
47106-65	65	6	10,55
47106-70	70	6	12,26
47106-75	75	6	13,07

Fibra sintetica con rivestimento a strati in plastica impermeabile.



Icing bag

Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art.	h. cm.	U. Pack	€
47105-28	28	6	5,13
47105-34	34	6	5,83
47105-40	40	6	6,43
47105-46	46	6	7,34
47105-50	50	6	8,14

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



Icing bag

Sacchetto per decorare
Spritzbeutel
Sac à dresser
Mangas para decorar

art.	h. cm.	U. Pack	€
47105-55	55	6	9,35
47105-60	60	6	10,05
47105-65	65	6	12,56
47105-70	70	6	13,97
47105-75	75	6	15,88

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



PE

Double pastry bag

Sacchetto per decorare doppio

Doppeldressierbeutel

Sac à dresser, double

Mangas para decorar, doble

art.	my	cm.	pcs/pz	€
471104-45	70	45,5x30,5	75	45,23

Disposable. For 2 ingredients. Closed tip, can be used without tube.

Monouso. Per 2 ingredienti. Punta chiusa, può essere utilizzato senza bocchette.



Icing bag, polyurethane

Sacchetto per decorare, poliuretano

Spritzbeutel, Polyurethan

Sac à dresser, polyuréthane

Mangas para decorar, poliuretano

art.	h. cm.	€
471112-34	34	15,98
471112-45	45	18,19
471112-50	50	19,90



PE

Disposable icing bag

Sacchetto per decorare, monouso

Einwegspritzbeutel

Sac à dresser jetable

Mangas desechables

art.	my	h. cm.	pcs/pz	€
471118-30	80	30	100	20,10
471118-40	80	40	100	24,72
471118-55	80	55	100	34,77
471118-65	80	65	100	42,71



PE

Disposable icing bag

Sacchetto per decorare, monouso

Einwegspritzbeutel

Sac à dresser jetable

Mangas desechables

art.	my	h. cm.	pcs/pz	€
471111-30	80	30	100	16,68
471111-40	80	40	100	21,91
471111-46	80	46	100	29,65
471111-55	80	55	100	38,09



SS

Cookie press set

Siringa per pasticceria

Gebäckpresse

Seringue à biscuits

Juego pistola repostería

art.	ml.	€
47010-20	250	-

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





SS

Icing bags & nozzles wall rack

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

art.	dim. cm.	€
47113-03	50x42x50	87,03

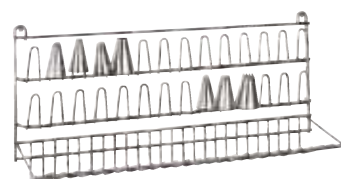


SS

Wall rack for icing bags

Espositore per sacchetti
Spritzbeutelaufräger
Séchoir à poche
Secador cuelga-mangas

art.	dim. cm.	€
47107-00	50x42x26	37,89



SS

Wall rack for nozzles

Espositore per bocchette
Tüllenaufhänger
Séchoir à douilles
Secador boquillas

art.	dim. cm.	€
47108-00	50x13x24	47,54



PP

Icing bag holder

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

art.	Ø cm.	h. cm.	€
47110-23	19,5	23	11,66



Cake plate, swivel base, aluminum

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

art.	dim. cm.	€
47101-40	30x40x10	-



MF

Cake-plate, swivel base

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

art.	Ø cm.	h. cm.	€
47103-32	32	10	43,32



PE

Protection cover

Campana
Abdeckhauben
Cloche
Tapa

art.	Ø cm.	h. cm.	€
47103-30	30	12	20,50



SS

Cake peel

Pala per torte
Tortenschaukel
Pelle à tarte
Pala para tartas

art.	Ø cm.	dim. cm.	€
47094-30	30	27x26	25,63



Doilies

Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47687-24	18-25	250	8,54



Doilies

Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

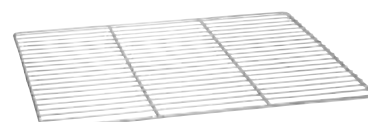
art.	dim. cm.	pcs/pz	€
47686-10	6-10	250	4,22
47686-12	6,5-12	250	6,53
47686-14	8-14	250	6,93
47686-17	9,5-16,5	250	10,45
47686-22	12,5-22	100	5,73
47686-24	15-24	100	5,23



Doilies

Pizzi sottotorta
Tortenspitzen, Rosendekor
Dentelles décor rose
Blondas

art.	dim. cm.	pcs/pz	€
47686-26	16-27	100	5,93
47686-30	19-30	100	6,83
47686-33	20-32	100	8,44
47686-36	32-36	100	10,15
47686-42	25-42	100	12,56



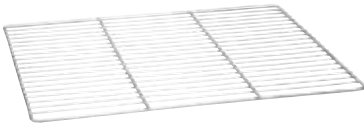
SS

Draining rack

Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.	€
44430-60	60x40	18,59

**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.	€
44430-61	60x40	26,33

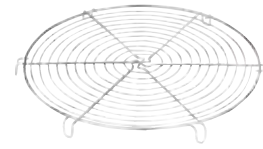
Frame ø mm 6, 2 cross-bars, 24 wires ø 3 mm.
Quadro ø mm 6, 2traverse, 24 fili ø 3 mm.



SS

Draining rack
Griglia di colaggio
Überziehgitter
Grille à glacer
Rejilla

art.	dim. cm.	€
44431-46	46x30,5x2,5	11,86
44431-60	60x40x2,5	20,40



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

art.	Ø cm.	€
47098-18	18,5	3,72
47098-22	22,0	4,62
47098-26	26,0	5,23
47098-30	30,0	6,23



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

art.	GN	dim. cm.	€
41744-32	1/1	32,5x53x1	20,40
41744-53	2/1	53x65x1	55,48
41744-60	-	60x40x1	28,84



Baking tray perforated, aluminum
Teglia forata, alluminio
Backblech, Aluminium, gelocht
Plaque perforée, aluminium
Placa pastelería perforada, aluminio

art.	GN	dim. cm.	€
41756-30	-	30x40x1	22,11
41756-32	1/1	32,5x53x1	26,93
41756-53	2/1	53x65x1	51,76
41756-60	-	60x40x1	44,72



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

art.	dim. cm.	€
41746-60	60x40x2	18,39



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

art.	dim. cm.	€
41751-30	30x23x3	13,77
41751-35	35x28x3	13,77
41751-40	40x30x3	16,08
41751-50	50x35x3	18,39
41751-60	60x40x3	21,51
41751-65	65x45x3	25,73



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

art.	dim. cm.	€
41747-60	60x40x2	57,79





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	32,16
41743D53	2/1	53x65	55,48
41743D60	-	40x60	45,43



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	25,93
41753D32	1/1	53x32,5	35,88
41753D53	2/1	53x65	56,58
41753D60	-	40x60	39,90



Bread mold, blue steel

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

art.	dim. cm.	€
41748-20	20x10x10	29,95
41748-30	30x10x10	31,36
41748-35	35x10x10	32,46
41748-40	40x10x10	33,67
41748-50	50x10x10	36,28



Bread mold, alusteel

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

art.	dim. cm.	€
41750-20	20x10x10	28,94
41750-30	30x10x10	30,55
41750-40	40x10x10	35,68
41750-41	40x15x15	51,56
41750-50	50x10x10	38,19



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	193,36

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	58,69

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



Cream dispenser

Dosa creme
Dosierer
Doseur à crème
Dosificador

art.	dim. cm.	€
47612-01	20x16x23	365,52



Cream injector

Dosatrice per creme
Gebäkfüllmaschine
Entonnoir à crème
Dosificador de porciones

art.	dim. cm.	lt.	€
47694-03	25x44x20	3	1.368,11

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



Electric caramelising rod

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

art.	Ø cm.	kW	€
47847-10	10	0,65	266,53
47847-12	12	1,00	-



Electric caramelising rod

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

art.	l. cm.	kW	€
47847-23	23	1,5	200,20



SS

Sugar lamp

Lampada per zucchero
Zuckerlampe
Lampe à sucre
Lámpara para azúcar

art.	dim. cm.	€
47840-11	61x41x50	631,54

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



Electric spray gun

Pistola elettrica
Sprühpistole, elektrisch
Pistolet électrique
Pistola eléctrica

art.	ml.	W	€
47848-07	700	60	676,26

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



Airbrush compressor

Compressore per penna aerografa
Airbrush Kompressor
Compresseur
Compresor

art.	dim. cm.	bar	kW	€
47844-06	16x30x23	4	0,2	392,55

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



Airbrush, double action

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

art.	Ø mm.	cap.	€
47844-02	0,3	7 cc	176,68



Airbrush stand

Supporto penna aerografa
Airbrush-Pistole Gestell
Support aérographe
Soporte aerógrafo

art.	€
47844-01	-



ABS

Tempering unit

Temperatrice
Temperiergerät
Tempereuse
Templadora

art.	Ø cm.	h. cm.	lt.	€
47698-01	20,5	21,2	1,7	572,25

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	314,06

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	639,78
47698-06	40x33x13,5	6,0	761,49

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



ABS

SS

Tempering unit, digital

Temperatrice digitale
Temperiergerät, digital
Tempereuse digitale
Templadora digital

art.	dim. cm.	lt.	€
47698-07	40x33x13,5	6,0	1.045,00

With thermal probe. Tempering manually adjustable or following the 3 programs: white, milk and dark chocolate.

Con sonda termica. Temperaggio regolabile manualmente o seguendo i 3 programmi per cioccolato bianco, al latte e fondente.



Chef's torch

Cannello professionale
Profi-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.	€
47841-03	8x7x16	200	39,50



Chef's torch

Cannello professionale
Profi-Wärmepistole
Chalumeau de cuisine
Soplete cocina

art.	dim. cm.	ml.	€
47841-04	12x7x18	280	83,42



Sugar bulb

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

art.	€
47838-00	40,00



Sugar/jam thermometer

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

art.	scala	°C	€
47843-05	2°C	+40+200°C	34,07

Brass. – Ottone. Dim. 4,7x20 cm.



SS

Sugar thermometer

Termometro per zucchero
Zuckerthermometer
Thermomètre à sucre
Termometro para azúcar

art.	scala	°C	€
47843-00	1°C	+80+200	40,70



SS

Sugar thermometer holder

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

art.	h. cm.	€
47842-00	32	80,90



Syrup density meter test tube

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

art.	Ø cm.	h. cm.	ml.	€
49703-01	3	25	100	21,41

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



Syrup density meter

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

art.	l. cm.	€
49703-00	12,5	17,19

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



PA+
plus

Angular spatula

Spatola angolare
Winkelpalette
Spatule angulaire
Espátula angular

art.	l. cm.	€
12909-12	12	4,72
12909-23	23	5,03



ABS

Smoother

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

art.	dim. cm.	€
47627-01	15x8	-



Biscuit spatula

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

art.	l. cm.	€
47626-55	55,5	19,60



Ruler

Riga
Lineal
Règle
Regla

art.	l. cm.	€
47033-50	60	9,55

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



Cake slicer

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

art.	Ø cm.	h. cm.	€
47031-44	30	20>60	-



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	141,40



PE

Ganache frame set

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

art.	cm. int.	€
47693-00	24x24	412,15

**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	78,59
47693-05	38x38	36x36	5	86,33
47693-10	37x37	36x36	10	102,81
47693-15	37x37	36x36	15	117,69

To produce perfect layers. – Per creare stratificazioni precise.



PE

ABS

SS

Mini guitar
Chitarra mini
Pralinenschneider Mini
Mini-guitare
Mini guitarra

art.	dim. cm.	€
47692-03	44,5x33,5x14	1.177,66

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



SS

Guitar
Chitarra
Pralinenschneider
Guitare simple
Guitarra

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-11	53x45x16 mm	360x420	16	2.053,42

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



SS

Double guitar
Chitarra doppia
Pralinenschneider, doppelt
Guitare double
Guitarra doble corte

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-22	50x48x15 mm	360x350	19,6	2.681,84

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



SS

Guitar
Chitarra
Pralinenschneider
Guitare simple
Guitarra

art.	dim. cm.	Cut/Taglio	Kg.	€
47692-25	60x40x11 mm	380x400	24	3.343,94

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





SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

art.	Ø cm.	l. cm.	wheels	€
47820-05	5,5	24	5	72,36
47820-07	5,5	24	7	98,39

Plain wheels. – Rotelle lisce.



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

art.	Ø cm.	l. cm.	wheels	€
47821-05	5,5	24	5	74,67
47821-07	5,5	24	7	101,71

Fluted wheels. – Rotelle ondulate.



SS

Expanding pastry cutter

Tagliapasta estensibile

Teigschneider

Rouleau extensible

Cortapastas extensible

art.	Ø cm.	l. cm.	wheels	€
47822-05	5,5	28	5x2	93,87
47822-07	5,5	28	7x2	126,63

Plain wheels. – Rotelle lisce.



SS

Pastry wheel, plain

Rotella taglia pasta liscia

Teigrädchen, glatt

Roulette à pâte lisse

Ruleta cortapasta

art.	Ø cm.	l. cm.	€
18325-01	5,5	18	8,04



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	7,74



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	10,15



Cutting roller, POM

Rullo tagliapasta, POM

Rollmesser, POM

Rouleau à lamelles, POM

Rodillo, POM

art.	cm.	€
47026-06	6	7,24



Spiked roller, POM

Rullo bucasfoglia, POM

Stipprolle, POM

Pique-pâte, POM

Rodillo, POM

art.	cm.	€
47024-06	6,0	6,63
47024-10	11,5	7,84



Cutting roller, POM

Rullo per losanghe, POM

Rollmesser, POM

Rouleau à losanges, POM

Rodillo a rombos, POM

art.	cm.	€
47025-06	6,0	7,04
47025-10	11,5	10,05



SS

Spiked roller

Rullo bucasfoglia

Stipprolle

Pique-pâte

Rodillo

art.	cm.	€
47028-12	12	73,16



SS

Cutting roller

Rullo per losanghe

Rollmesser

Rouleau à losanges

Rodillo a rombos

art.	cm.	€
47029-12	12	75,27



PP

SS

Croissant cutter

Taglia croissants

Dreieckschneidewalze

Coupe-croissants

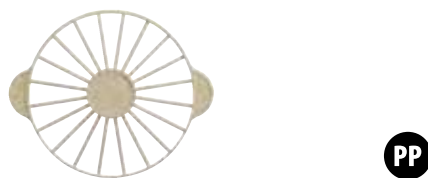
Cortador para croissants

art.	dim. cm.	€
47027-11	18x20	106,83
47027-12	18x14	108,84
47027-14	9,7x21	95,88
47027-15	18x20 2x	144,52
47027-16	18x20 3x	232,36



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

art.	Ø cm.	€
47030-30	30	19,30



Cake marker
Segnaporzioni
Tortenteiler
Diviseur à tarte
Marcador de tartas

art.	Ø cm.	por.	€
47032-10	26,5	10	6,83
47032-20	26,5	20	6,83



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

art.	Ø cm.	por.	€
47033-08	18	8-12	7,14
47033-12	26,5	12-18	7,14
47033-14	26,5	14-18	7,14



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	43,22
47035-48	6,5	25	54,87



Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47036-30	9	30	62,51
47036-35	9	35	65,63
47036-40	9	40	68,94
47036-45	9	45	81,00
47036-50	9	50	146,33
47036-60	9	60	157,58



Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47038-50	9	50	81,30
47038-60	7	60	73,26



Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47037-30	8	30	74,47
47037-40	8	40	78,69



Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-23	2,5	23	13,37
47034-51	5,0	50	56,58



Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-52	5	50	15,78



Rolling pin
Rullo
Rollwalze
Rouleau
Rodillo amasador

art.	Ø cm.	l. cm.	€
47034-50	5	50	18,59



Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47644-30	3	1	8,44
47644-40	4	1	9,45
47644-50	5	1	10,35
47644-60	6	1	9,75
47644-70	7	1	10,75

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



Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47642-30	3,0	6	3,92
47642-40	4,0	6	4,92
47642-50	5,0	6	6,13
47642-60	6,0	6	7,44
47642-70	7,5	6	10,05

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



Pastry brush non-stick coated bristles

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

art.	cm.	U. Pack	€
47640-25	2,5	1	6,03
47640-35	3,5	1	7,54
47640-50	5,0	1	10,25
47640-59	6,0	1	11,36

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



PA

Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47645-40	4	6	6,83
47645-60	6	6	9,15
47645-75	7,5	6	9,25

Natural bristles. – Setole naturali.



PA

Pastry brush

Pennello per alimenti
Kuchenpinsel
Pinceaux à pâtissier
Pincel de cocina

art.	cm.	U. Pack	€
47646-40	4	6	7,84
47646-60	6	6	9,65
47646-75	7,5	6	11,16

Polyester bristles. – Setole in poliestere.



PP

Set 10 dough scrapers

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

art.	dim. mm.	€
47621-01	216x128	20,90



PP

Set 10 dough scrapers

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

art.	dim. mm.	€
47621-02	120x86	7,64



PP

Set 10 dough scrapers

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

art.	dim. mm.	€
47621-03	120x88	7,64



PP

Set 10 dough scrapers

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

art.	dim. mm.	€
47621-04	121x81	7,64



PP

Set 10 dough scrapers

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

art.	dim. mm.	€
47621-05	148x99	7,64



PP

Set 10 decorating combs

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

art.	dim. mm.	€
47621-06	145x99	7,64



PP

Set 10 decorating combs

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

art.	dim. mm.	€
47621-07	110x80	7,64



PP

Set 10 decorating combs

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

art.	dim. mm.	€
47621-08	216x128	18,59



SS

Set 3 decorating combs

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

art.	dim. mm.	€
47625-03	100x100	19,70



SS

Sugar dredger

Spargi zucchero
Zuckerstreuer
Glacière à sucre
Dosificador para azúcar

art.	Ø cm.	h. cm.	€
47022-12	7	9	12,26



PE

Moisture bottle

Flacone per bagno
Sprühflasche
Bouteille à puncher
Frasco nebulizador

art.	dim. cm.	lt.	€
47679-10	10x5,6x27,5	1	10,15



HDPE

Spraying bottle

Flacone nebulizzatore
Sprühflasche
Bouteille à puncher spray
Frasco nebulizador

art.	dim. cm.	lt.	€
47679-11	7x7x30	1	11,36



SS

Flour sifter

Setaccio farina
Einhand-Drücksieb
Tamiseur farine
Tamiz para harina

art.	Ø cm.	gr.	€
42607-05	12	500	15,68



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	11,46



Sieve for flour

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

art.	Ø cm.	h. cm.	€
47615-25	23	8	11,46



Flour brush

Spazzola per farina
Mehlbürste
Brosse à pétrin
Cepillo para harina

art.	cm.	€
42614-21	30	17,79

Horse hair. – Setole di cavallo.



SS

Display tray

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pastelería

art.	dim. cm.	€
47075-20	20x16x1	16,78
47075-30	30x21x1	24,22
47075-45	45x34x1	52,56



SS

Display tray

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pastelería

art.	dim. cm.	€
42533-23	23x16,5x0,5	18,99
42533-26	26x19,5x0,5	23,12
42533-31	31x24x0,5	29,04
42533-36	36x28,5x0,5	39,60
42533-40	40x32,5x0,5	51,56



Display tray, aluminum

Vassoio espositore, alluminio
Auslegeplatte, Aluminium
Plat patissier, alu

Bandeja pastelería, aluminio

art.	dim. cm.	€
47070-37	37,5x24,5x1	18,59
47070-48	48x31x1	22,31
47070-60	60x40x1	38,29



SS

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pastelería

art.	dim. cm.	€
47074-01	30x20x1,5	21,51
47074-02	40x10x1,5	19,10
47074-03	40x20x1,5	23,42
47074-04	40x30x1,5	29,95



SS

Vassoio espositore
Auslegeplatte
Plat patissier
Bandeja pastelería

art.	dim. cm.	€
47074-05	50x10x1,5	23,82
47074-06	60x6x1,5	19,40
47074-07	60x10x1,5	21,21
47074-08	60x20x1,5	31,66



NEW

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	53,77

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	64,72
47682-60	60x40	500	119,80

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



Baking paper, PTFE coated

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

art.	dim. cm.	U. Pack	€
47681-60	60x40	10	9,45

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	29,25
47691-64	-	60x40	33,47



Baking sheet, silicone

Tappeto silicone

Silikonbackmatte

Tapis cuisson en silicone

Tapete de cocción silicona

art.	GN	dim. cm.	€
47689-53	1/1	53x32,5	27,24
47689-60	-	60x40	27,94



SILPAT Silicone baking sheet

Tappeto silicone

Silikonbackmatte

Tapis cuisson en silicone

Tapete de cocción silicona

art.	GN	dim. cm.	€
47680-40	-	40x30	23,72
47680-53	1/1	53x32,5	31,76
47680-60	-	60x40	44,12



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	35,18
47685-60	-	60x40	44,12



ROUL'PAT Silicone baking sheet

Tappeto silicone

Silikonbackmatte

Tapis de cuisson en silicone

Tapete de cocción silicona

art.	dim. cm.	€
47688-60	60x40	50,95



Baking beans, ceramic

Noccioli di cottura, ceramica

Blindbackkugeln, Keramik

Noyaux de cuisson, céramique

Núcleos de cocción, cerámica

art.	Kg.	€
47011-01	1	19,90



Sheets, PET

Fogli

Blätter

Feuilles

Hojas

art.	my	dim. cm.	pcs/pz	€
47131-30	90	30x30	50	24,62
47131-60	90	60x40	50	35,78

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	26,63
47130-30	90	3,0	305	28,24
47130-35	90	3,5	305	30,45
47130-40	90	4,0	305	34,27
47130-45	90	4,5	305	37,29
47130-50	90	5,0	305	39,20
47130-55	90	5,5	305	41,21
47130-60	90	6,0	305	47,64



SS

Tart ring

Anello per torte

Tortenring

Cercle à tarte

Anillo para tartas

art.	Ø cm.	h. cm.	€
47533-07	7	2	2,61
47533-08	8	2	2,81
47533-09	9	2	2,91
47533-10	10	2	3,02
47533-12	12	2	3,32
47533-14	14	2	3,32
47533-16	16	2	3,32
47533-18	18	2	3,82
47533-20	20	2	4,22
47533-22	22	2	4,62
47533-24	24	2	5,13
47533-26	26	2	5,73
47533-28	28	2	6,13
47533-30	30	2	6,73
47533-32	32	2	7,44



SS

Tart ring

Anello per torte

Tortenring

Cercle à tarte

Anillo para tartas

art.	Ø cm.	h. cm.	€
47530-14	14	3,5	2,71
47530-16	16	3,5	3,02
47530-18	18	3,5	3,32
47530-20	20	3,5	3,52
47530-22	22	3,5	3,82
47530-24	24	3,5	4,12
47530-26	26	3,5	4,32
47530-28	28	3,5	4,82
47530-30	30	3,5	5,23



SS

Mousse ring

Anello per mousse

Schaumspeisenring

Cercle à mousse

Anillo para mousse

art.	Ø cm.	h. cm.	€
47532-06	6,0	4,0	1,11
47532-07	7,5	4,0	1,31
47532-08	8,0	4,5	1,51
47532-12	12,0	4,5	2,31
47532-14	14,0	4,5	2,81
47532-16	16,0	4,5	3,62
47532-18	18,0	4,5	3,92
47532-20	20,0	4,5	4,12
47532-22	22,0	4,5	4,62
47532-24	24,0	4,5	5,23
47532-26	26,0	4,5	5,43



SS

Ice cream cake ring

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

art.	Ø cm.	h. cm.	€
47534-07	7	9	2,31
47534-08	9	9	2,71
47534-10	9	11	3,32



SS

Ice cream cake ring

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

art.	Ø cm.	h. cm.	€
47534-00	8	6	1,61
47534-01	10	6	1,71



SS

Ice cream cake ring

Anello per torte gelato

Eistortenring

Cercle à vacherin

Circulo alto

art.	Ø cm.	h. cm.	€
47534-06	6	6	1,41
47534-16	16	6	4,82
47534-18	18	6	5,23
47534-20	20	6	5,73
47534-22	22	6	5,53
47534-24	24	6	6,63
47534-26	26	6	7,24
47534-28	28	6	7,84



SS

Cake setting ring, flexible

Anello regolabile, flessibile

Tortenring, verstellbar, flexible

Cercle à tarte réglable, flexible

Anillo ajustable, flexible

art.	Ø cm.	h. cm.	€
47529-07	16,5>32	8	8,34

MICROPERFORATED CAKE RINGS
FASCE MICROFORATE

SS



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

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



Cake ring, microperforated

Fascia microforata

Tarte-Rahmen perforiert

Cercle microperforé

Anillo tarta microperforado

art.	Ø cm.	h. cm.	€
47510-07	7	3,5	8,34
47510-09	9	3,5	9,05
47510-11	11	3,5	10,25
47510-13	13	3,5	11,86
47510-15	15	3,5	12,46
47510-17	17	3,5	13,57
47510-19	19	3,5	14,77
47510-21	21	3,5	16,68
47510-23	23	3,5	17,79
47510-25	25	3,5	19,70
47510-27	27	3,5	21,21
47510-29	29	3,5	21,81
47510-31	31	3,5	22,61



Cake ring, microperforated

Fascia microforata

Tarte-Rahmen perforiert

Cercle microperforé

Anillo tarta microperforado

art.	Ø cm.	h. cm.	€
47511-07	7	2	6,83
47511-09	9	2	7,24
47511-11	11	2	7,84
47511-13	13	2	9,55
47511-15	15	2	10,15
47511-17	17	2	10,75
47511-19	19	2	11,96
47511-21	21	2	12,46
47511-23	23	2	13,67
47511-25	25	2	18,19
47511-27	27	2	19,50
47511-29	29	2	20,10
47511-31	31	2	20,70



Cake ring, microperforated

Fascia microforata

Tarte-Rahmen perforiert

Cercle microperforé

Anillo tarta microperforado

art.	dim. cm.	h. cm.	€
47512-07	7x7	3,5	7,94
47512-09	9x9	3,5	8,94
47512-11	11x11	3,5	10,95
47512-13	13x13	3,5	12,86
47512-15	15x15	3,5	13,27
47512-17	17x17	3,5	13,97
47512-19	19x19	3,5	14,57
47512-21	21x21	3,5	15,38
47512-23	23x23	3,5	16,08
47512-25	25x25	3,5	21,61
47512-27	27x27	3,5	22,41
47512-29	29x29	3,5	23,22
47512-31	31x31	3,5	24,02



SS

Extensible frame

Telaio regolabile

Backrahm, verstellbar

Bande à tarte réglable

Marco para tarta, ajustable

art.	cm.	h. cm.	€
47526-05	30x30>57x56	5	34,77



SS

Extensible frame

Telaio regolabile

Backrahm, verstellbar

Bande à tarte réglable

Marco para tarta, ajustable

art.	cm.	h. cm.	€
47528-05	19x28>34x54	5	9,15



SS

Extensible heart frame

Telaio cuore regolabile

Herz-Backrahm, verstellbar

Bande à tarte réglable

Marco para tarta, ajustable

art.	cm.	h. cm.	€
47542-00	14,5>26,5	5	3,72



SS

Rectangle

Rettangolo

Rechteck

Rectangle

Rectangular

art.	dim. cm.	€
47527-55	55x35,5x4,5	137,48



SS

Rectangle

Rettangolo

Rechteck

Rectangle

Rectangular

art.	dim. cm.	€
47546-18	18x36x5	22,11
47546-30	30x40x5	23,82
47546-40	40x60x5	29,45



SS

Square

Quadrato

Viereck

Carré

Cuadrado

art.	dim. cm.	€
47548-02	10x10x4,5	2,41
47548-03	18x18x4,5	5,03
47548-04	20x20x4,5	5,43
47548-05	22x22x4,5	5,83



SS

Rounded square

Quadrato bombato

Viereck, konvex

Carré arrondi

Cuadrado abombado

art.	dim. cm.	€
47541-02	10x10x4,5	2,21
47541-03	18x18x4,5	4,72
47541-04	20x20x4,5	5,13



SS

Oval

Ovale

Oval

Ovale

Oval

art.	dim. cm.	€
47547-22	24,5x20x4	5,33
47547-26	30x23x4	5,83
47547-30	33x26,5x4	6,63



SS

Comma

Virgola

Komma

Virgule

Coma

art.	Ø cm.	h. cm.	€
47544-20	20	4	4,92
47544-25	25	4	5,33
47544-30	30	4	6,03





SS

Heart

Cuore
Herz
Coeur
Corazón

art.	Ø cm.	h. cm.	€
47542-18	18	4	4,92
47542-20	20	4	5,13
47542-22	22	4	5,63
47542-24	24	4	5,83
47542-26	26	4	6,03



SS

Triangle

Triangolo
Dreieck
Triangle
Triángulo

art.	Ø cm.	h. cm.	€
47540-02	12	4,5	2,21
47540-03	20	4,5	4,82
47540-04	22	4,5	5,43
47540-05	24	4,5	5,93

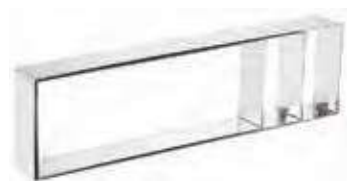


SS

Triangle

Triangolo
Dreieck
Triangle
Triángulo

art.	Ø cm.	h. cm.	€
47538-23	23	4	4,72
47538-26	26	4	5,03



SS

Rectangle

Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.	€
47546-41	25x9x4	13,47
47546-42	30x9,1x4	13,97
47546-43	35x9,2x4	14,67



SS

Rectangle

Rettangolo
Rechteck
Rectangle
Rectangular

art.	dim. cm.	€
47546-51	25x9x5	14,27
47546-52	30x9,1x5	15,78
47546-53	35x9,2x5	16,58



SS

Pyramid

Piramide
Pyramide
Piramide
Pirâmide

art.	dim. cm.	h. cm.	€
47535-09	9x9	6	5,53
47535-12	12x12	8	-
47535-17	17x17	12	11,66
47535-19	19x19	13	13,37



SS

Half sphere

Semi-sfera
Halbkugel
Demi-sphère
Semiesfera

art.	Ø cm.	h. cm.	€
47536-12	12	6	-
47536-14	14	7	-
47536-20	20	10	24,82



SS

Crème caramel

Crème caramel
Crème caramel
Crème caramel
Molde para flan

art.	Ø cm.	h. cm.	ml.	€
41660-10	7	5	150	4,72
41660-15	7	6	180	5,13

STAINLESS STEEL MOLDS
STAMPI INOX

NEW SS



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

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



Travel cake carré short
Mold Mm 103x190 H 70

art.	dim. mm.	ml.	€
47659-20	80x150x69	850	49,85



Travel cake carré
Mold Mm 82x290 H 64

art.	dim. mm.	ml.	€
47659-21	60x250x60	900	57,39



Travel cake triangle
Mold Mm 88x290 H 85

art.	dim. mm.	ml.	€
47659-22	82x250x80	890	90,75



Travel cake round
Mold Ø Mm 82 H 290

art.	Ø mm.	h. mm.	ml.	€
47659-24	78	250	1050	98,79



Travel cake cube
Mold Mm 103x86 H 83

art.	dim. mm.	ml.	€
47659-25	80x80x80	510	52,06



Travel cake dual
Mold Mm 255x84 H 62

art.	Cake	dim. mm.	ml.	€
47659-26	block	250x60x60	900	90,45
	oval	250x60x60	790	

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



Piepan, aluminum

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

art.	Ø cm.	h. cm.	€
16940-28	28	5,0	13,87
16940-32	32	5,5	17,99
16940-36	36	6,0	20,30
16940-40	40	6,5	23,72



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	3,62
47060-07	7,5	3,0	3	3,82
47060-09	9,0	3,5	3	4,22
47060-10	10,0	3,5	3	4,52
47060-12	12,0	5,5	3	7,84
47060-14	14,0	5,5	3	8,34
47060-16	16,0	5,5	3	9,45
47060-18	18,0	6,5	3	10,55
47060-20	20,0	6,5	3	11,56
47060-22	22,0	6,5	3	12,96
47060-24	24,0	8,5	3	14,27
47060-26	26,0	8,5	3	16,18
47060-30	30,0	8,5	3	23,32



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	12,46
47063-02	16,5	13,0	250	18,79
47063-05	19,5	14,5	500	20,50
47063-07	20,5	15,5	750	21,91
47063-10	23,0	17,0	1000	23,82



Gugelhupf, aluminum

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

art.	Ø cm.	h. cm.	€
47062-18	18	10,5	13,37
47062-20	20	11,0	16,08
47062-22	22	12,0	16,38



Plumcake, aluminum

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

art.	dim. cm.	€
47064-18	18x80x6	7,64
47064-22	22x90x7	8,44
47064-26	26x10x8	10,95
47064-30	30x11x9	13,57



Beaker shaped tin, aluminum

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

art.	Ø cm.	h. cm.	U. Pack	€
47066-03	3	3,5	10	2,21
47066-04	4	4,5	10	2,31
47066-05	5	5,5	10	2,71
47066-06	6	6,0	10	3,02
47066-07	7	7,0	10	3,12
47066-08	8	8,0	10	3,72



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	2,91
41659-07	7	5,0	6	3,02
41659-08	8	5,3	6	3,22



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	12,86
47068-15	15	12	16,48



Zuccotto mold, aluminum

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

art.	Ø cm.	€
47069-10	10	4,42
47069-12	12	5,83
47069-14	14	6,73
47069-16	16	8,14
47069-18	18	9,45
47069-20	20	12,66

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	49,75

Extender

Estensore
Aufsatz
Réhausse
Extensión

art.	cm. ext.	cm. int.	€
44975H50	57x57x9,5	51x51x7,5	48,04



NON STICK CAKE MOLDS TORTIERE ANTIADERENTI

PASTRY
PASTICCERIA



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

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



Pine mold

Tortiera pino
Tannenbaumform
Tourtière pin
Molde pino

art.	dim. cm.	€
47005-24	17x24x8,5	5,93



Star mold

Tortiera stella
Sternform
Tourtière étoile
Molde estrella

art.	dim. cm.	€
47006-25	25x25x4,5	7,44



Crispy tart pan

Tortiera forata
Tortenform, gelocht
Tourtière perforée
Molde perforado

art.	Ø cm.	h. cm.	€
41729-30	29/27	1,5	11,56
41729-34	33/30	1,5	16,08



Round cake tin

Tortiera tonda
Tortenform, rund
Tourtière ronde
Molde redondo

art.	Ø cm.	h. cm.	U. Pack	€
47739-12	12	2,1	6	3,92
47739-24	24	2,3	1	6,73
47739-28	28	2,3	1	9,15
47739-32	32	2,5	1	10,95



Round cake tin

Tortiera tonda
Tortenform, rund
Manqué rond uni
Molde redondo

art.	Ø cm.	h. cm.	€
47710-12	12	3,0	4,12
47710-16	16	4,0	5,23
47710-20	20	4,5	6,43
47710-24	24	5,0	8,34
47710-28	28	5,0	9,65
47710-32	32	5,5	11,36



Round mold, fluted edges

Tortiera festonata
Runde Obsttortenform
Tourtière ronde bord cannelé
Molde rizado

art.	Ø cm.	h. cm.	€
47709-20	20	2,5	5,93
47709-24	24	2,5	7,24
47709-28	28	2,5	8,94
47709-32	32	2,5	9,95



Round mold, fluted, loose bottom

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

art.	Ø cm.	h. cm.	€
47712-20	20	2,5	7,74
47712-24	24	2,5	8,94
47712-28	28	2,5	10,95
47712-32	32	2,5	14,77



Savarin tin

Ciambella
Savarinform
Moule pour savarin
Molde Savarin

art.	Ø cm.	h. cm.	U. Pack	€
47711-08	8	2,0	6	4,32
47711-12	12	2,5	6	5,33
47711-22	22	4,5	1	9,25
47711-24	24	5,0	1	10,15
47711-26	26	6,2	1	11,86



Trois Frères cake ring

Tortiera trois frères
Frankfurter Kranzform
Tourtière trois frères
Molde trois frères

art.	Ø cm.	h. cm.	€
47713-22	22	5,5	17,79





Gugelhupf cake pan

Stampo americano

Gugelhupfpanne

Moule à gugelhupf

Molde gugelhupf

art.	Ø cm.	h. cm.	€
47705-22	22	10	10,95



Loaf pan

Tortiera rettangolare

Königskuchenform

Cake embouti

Molde rectangular

art.	dim. cm.	€
47714-26	26x9,5x7,5	8,44
47714-28	28x10x7,5	8,74



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	12,36



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	11,26



Baking mold Daisy

Tortiera margherita

Margeriten-Backform

Moule à marguerite

Molde margarita

art.	Ø cm.	h. cm.	€
47718-20	20	6	9,45



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	4,82
47719-24	25	5	1	11,16



Round mold, fluted, loose bottom

Tartelletta festonata, fondo mobile

Runde, gewellte Tortellets, Heheboden

Tartelette ronde cannelée, fond amovible

Molde redondo rizado, fondo desmontable

art.	Ø cm.	h. cm.	U. Pack	€
47758-10	10	1,8	6	4,22
47758-12	12	2,0	6	5,13



Charlotte mold

Charlotte

Charlotte-Form

Charlotte

Molde Charlotte

art.	Ø cm.	h. cm.	U. Pack	€
47734-18	18	10	6	13,47



Bavarois mold

Bavarese

Bayerische-Kuchenform

Moule Bavarois

Molde Bávaro

art.	Ø cm.	h. cm.	€
47735-18	18	9	8,94



Rectangular cake mold

Tortiera rettangolare

Königskuchenform

Cake évasé

Molde ensanchado

art.	dim. cm.	€
47733-18	18x7,5x6,5	10,85
47733-24	24x9x7,5	15,08
47733-30	30x10x8	17,19
47733-36	36x10,5x8	18,59



Folding loaf pan

Tortiera rettangolare apribile

Aufklappbare-Königskuchenform

Cake ouvrant

Molde rectangular desmontable

art.	dim. cm.	€
47715-30	30x10x7,5	14,17





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

art.	dim. cm.	€
47736-30	30x8x8	17,89
47736-35	35x8x8	18,79
47736-40	40x8x8	20,80
47736-50	50x8x8	22,31



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

art.	dim. cm.	€
47018-30	30x4x6	73,67
47018-50	50x4x6	87,64



Loaf pan
Stampo carré
Königskuchenform
Cake évasé
Molde ensanchado

art.	dim. cm.	€
47752-16	14x6,5x4	3,12
47752-21	17x9,5x5,5	4,02



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

art.	dim. cm.	€
47753-31	31x12x5	6,93



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

art.	dim. cm.	€
47014-35	35x24,5x2,5	10,95



Oval aspic mold
Aspic ovale
Ovale Aspickform
Aspic ovale
Molde oval

art.	dim. cm.	U. Pack	€
47726-07	7,5x5,5x3,8	6	3,62



Oval aspic mold, star bottom
Aspic ovale, fondo stella
Ovale Aspickform, Sternboden
Aspic ovale, étoilé
Molde oval, fondo estrella

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



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

art.	Ø cm.	h. cm.	U. Pack	€
47728-06	6	6	6	4,02



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

art.	Ø cm.	h. cm.	U. Pack	€
47759-12	12	2	6	3,42



Savarin mold
Tartelletta savarin
Savarinförmchen
Savarin
Molde savarin

art.	Ø cm.	h. cm.	U. Pack	€
47757-65	6,5	1,5	6	3,72
47757-80	8,0	2,0	6	3,92



Oval boat mold
Tartelletta barchetta
Schiffchenförmchen
Barquette unie
Molde barquilla

art.	dim. cm.	U. Pack	€
47720-06	6x2x1	6	2,11
47720-08	8x3,3x1,2	6	2,21
47720-10	10x4,3x1,3	6	2,41
47720-12	12x5x1,3	6	-



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

art.	dim. cm.	U. Pack	€
47721-08	8x4x1,2	6	2,11
47721-10	10x4,5x1,2	6	2,21
47721-12	12x5x1,4	6	2,41





Round plain mold

Tartelletta tonda
Backförmchen, rund
Tartelette ronde, unie
Molde redondo

art.	Ø cm.	U. Pack	€
47722-05	5	6	2,11
47722-06	6	6	2,11
47722-07	7	6	2,21
47722-08	8	6	2,21
47722-10	10	6	2,81



Round fluted mold

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

art.	Ø cm.	U. Pack	€
47723-05	5	6	2,21
47723-06	6	6	2,41
47723-07	7	6	2,41
47723-08	8	6	2,81
47723-10	10	6	3,12
47723-12	12	6	3,62



Brioche mold

Tartelletta a brioche
Brioche-Förmchen
Tartelette brioche
Molde brioche

art.	Ø cm.	U. Pack	€
47724-06	6	6	2,61
47724-08	8	6	3,02
47724-10	10	6	3,32
47724-11	11	6	4,02



Box of small assorted molds

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

art.	pcs/pz	€
47730-60	60	113,46



Friand mold

Tartelletta rettangolare
Friand-Förmchen
Friand
Molde rectangular

art.	dim. cm.	U. Pack	€
47725-09	10x5x1,4	6	2,51



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-03	4,5x3	6	2,11



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-06	6x3	6	2,11



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	h. cm.	U. Pack	€
47747-10	4,0	1,0	6	1,91
47747-11	3,5	1,4	6	1,91



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	Ø cm.	U. Pack	€
47747-01	4,5	6	2,11



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-04	3,5x3,5	6	2,11



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-07	6x3	6	2,11



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-05	4,5x2,5	6	2,11



Small mold

Tartelletta
Törtchenform
Petit four
Molde pasteles

art.	dim. cm.	U. Pack	€
47747-09	5x3	6	2,11



Madeleine sheet

Stampo per madeleines
Madeleine-Backblech
Plaque madeleines
Molde Madeleine

art.	dim. cm.	€
47731-12	26x20	9,85

Pcs/Pz 12 - 7x4,2 cm.



Madeleine sheet

Stampo per madeleinettes
Madeleine-Backblech
Plaque madeleinettes
Molde Madeleine

art.	dim. cm.	€
47732-20	39,5x12,5	12,96

Pcs/Pz 20 - 4,2x3 cm.



Cup bun pan

Stampo tartellette
Backblech
Plaque tartelletes
Molde pasteles

art.	dim. cm.	€
47748-35	31,5x24x1,2	5,83

Top Ø 68 - bottom Ø 45 - H 10 mm.



Snowman mold

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

art.	dim. cm.	€
47762-23	23x5	5,33



Christmas style mold

Stampo di Natale
Weihnachts-Backblech
Plaque de Noël
Molde de Noel

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



Santa Claus mold

Stampo Babbo Natale
Weihnachtsmann-Backblech
Plaque Père Noël
Molde Papá Noel

art.	dim. cm.	€
47761-23	23x4,8	5,33



Easter muffin pan

Stampo motivi pasquali
Ostern-Backblech
Plaque Pâque
Molde Pascua

art.	dim. cm.	€
47749-35	35x27x3	9,95



Egg mold

Stampo uovo
Ostereierform
Moule à oeuf
Molde para huevos

art.	dim. cm.	€
47007-26	26x8,3	6,13



Easter rabbit mold

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

art.	dim. cm.	€
47764-12	12x2,6	2,21



Easter rabbit mold

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

art.	dim. cm.	€
47764-28	28x5,4	6,23



Fluted springform pan

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

art.	Ø cm.	h. cm.	€
47756-20	20,5	4,7	-
47756-24	24,0	6,8	20,90
47756-26	26,0	6,5	22,71
47756-28	28,0	6,7	26,33



Springform pan

Tortiera apribile
Springform
Manqué à manqué démontable
Molde desmontable

art.	Ø cm.	h. cm.	€
47754-20	20,5	6,5	10,05
47754-24	24,0	6,5	11,16
47754-26	26,0	6,5	12,26
47754-28	28,0	6,7	12,86



Springform pan with 6 bottoms

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

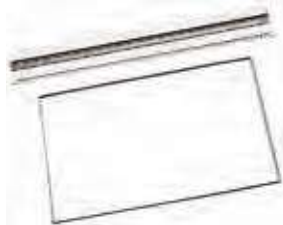
art.	Ø cm.	h. cm.	€
47755-26	26	6	18,99



Log mold, plastic

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

art.	dim. cm.	€
47659-01	48x6,5x6,5	29,45
47659-02	48x6,5x5	29,45
47659-04	48x5,0x4	26,63



Comb for Charlotte with frame

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

art.	dim. cm.	€
47670-02	57x36,5	157,58



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	312,96

**MONOPORTION TRAY MOLDS
TEGLIE MONOPORZIONI**



Tray cm. 60x40

Teglia
Blech
Plaque
Bandeja

art.	dim. mm.	pcs/pz	gr.	€
47651-01	Ø 44 h 25	96	20	104,72
47651-02	55x35x25	96	20	104,72
47651-03	46x46x25	96	20	104,72
47651-04	60x38x25	96	20	104,72
47651-05	58x39x25	96	20	104,72
47651-07	38x38x25	96	20	104,72



Extractor

Estrattore
Extraktor
Extracteur
Extractor

art.	dim. mm.	€
47656-01	Ø 44 h 25	5,13
47656-02	55x35x25	5,13
47656-03	46x46x25	5,13
47656-04	60x38x25	5,13
47656-05	58x39x25	5,13
47656-07	38x38x25	5,13



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

art.	dim. mm.	€
47655-01	Ø 44 h 25	9,35
47655-02	55x35x25	9,35
47655-03	46x46x25	9,35
47655-04	60x38x25	9,35
47655-05	58x39x25	9,35
47655-07	38x38x25	9,35



Tray cm. 60x40

Teglia
Blech
Plaque
Bandeja

art.	dim. mm.	pcs/pz	gr.	€
47652-01	Ø 67 h 40	35	75	115,27
47652-02	86x50x40	35	75	115,27
47652-03	74x71x40	35	75	115,27
47652-04	90x58x40	35	75	115,27
47652-05	88x60x40	35	75	115,27
47652-07	59x59x40	35	75	115,27



Estractor

Estrattore
Extraktor
Extracteur
Extractor

art.	dim. mm.	€
47658-01	Ø 67 h 40	5,13
47658-02	86x50x40	5,13
47658-03	74x71x40	5,13
47658-04	90x58x40	5,13
47658-05	88x60x40	5,13
47658-07	59x59x40	5,13



Cutter

Tagliapasta
Ausstechform
Coupe-pâte
Cortador

art.	dim. mm.	€
47657-01	Ø 67 h 40	9,35
47657-02	86x50x40	9,35
47657-03	74x71x40	9,35
47657-04	90x58x40	9,35
47657-05	88x60x40	9,35
47657-07	59x59x40	9,35



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



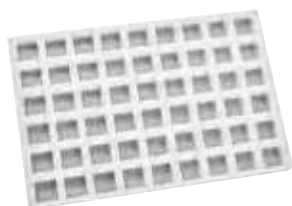
Practical, flexible and resistant silicone molds for sweet or salty creations (snaks, truffles, jellies, pralines). Perfect to make large quantities in short time. They withstand from -40° to +250°C. Can be used in the oven, refrigerator and blast chiller.

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



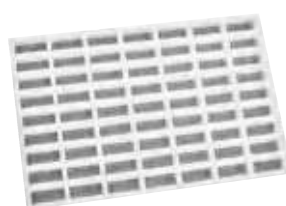
Chocoflex - psc/pz 54

art.	Ø mm.	h.	€
47783-01	26	14	64,82



Chocoflex - psc/pz 54

art.	dim. mm.	€
47783-02	23x23x14	64,82



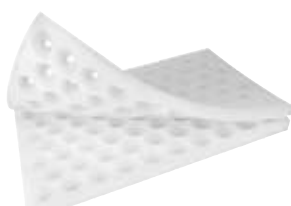
Chocoflex - psc/pz 63

art.	dim. mm.	€
47783-03	35x14,5x14	64,82



Chocoflex - psc/pz 49

art.	dim. mm.	€
47783-04	32x21x14	64,82



Chocoflex - psc/pz 54

art.	Ø mm.	h.	€
47783-11	26	14	125,42



Chocoflex - psc/pz 40

art.	Ø mm.	h.	€
47783-12	30-10	12	64,82



Chocoflex - psc/pz 15

art.	dim. mm.	€
47783-13	90x30x19	64,82



Chocoflex - psc/pz 15

art.	dim. mm.	€
47783-14	90x30x19	64,82

CHOCOLATE
CIOCCOLATO

PC



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

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



NEW

Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-25	35	16	24	11	30,25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-26	27x27x16	28	11	30,25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-20	29x29x18	24	11	30,25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-21	30x31x18	24	11	30,25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-27	40x19x16	25	10	30,25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-28	39,5x19x16	25	11	30,25



NEW

Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-29	40x18x16	25	11	30,25



NEW

Chocolate/Ciocolato Praline

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





NEW

Chocolate/Ciocccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-31	32	21	25	11	30,25



NEW

Chocolate/Ciocccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-32	32	19,5	25	11	30,25



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-02	50x25x15	21	29,04



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-03	30x30x8	24	29,04



Chocolate/Ciocccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47861-04	35	8	24	29,04



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-05	33x33x15	24	31,86



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-07	39x18x15,5	30	31,86
47861-08	96x22x15,5	10	31,86



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-09	39x18x15,5	30	31,86
47861-10	96x22x17	10	31,86



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-11	39x20x16	27	31,86
47861-06	96x22x17	10	31,86



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-12	52x26x14	21	29,04



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-13	42x25x6	20	29,04



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-14	123x27x12	8	29,04



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47861-15	138x72x11	3	29,04



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47860-17	30x30x12	24	28,24



Chocolate/Ciocccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-18	27	17	24	28,24



Chocolate/Ciocccolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-21	29	18	24	28,24



Chocolate/Ciocccolato Praline

art.	dim. mm.	pcs/pz	€
47860-24	40x42x15	15	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-27	27x27x13	28	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-31	33x25x12	24	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-35	30	19	28	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	h.	pcs/pz	€
47860-36	25x25x25	25	40	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-37	36x22x20	36	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-38	48x18,5x19	16	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-39	30x18x15	30	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-40	29	21	40	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-42	35x23x16	36	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-43	38x28x18	30	-



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-44	28x32x15	32	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-46	35x20x17	30	28,24



Chocolate/Ciocolato Praline

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



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-49	30	22	28	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-50	26	15	35	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-53	22x22x22	28	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-55	26x20x21	28	28,24



Chocolate/Ciocolato Praline

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





Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-58	17x12x5	130	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-60	25	18,5	28	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-61	30x20x17,5	28	-



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-62	27	20	30	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-63	27	20	30	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-66	25x25x15	30	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-67	25x25x15	30	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-68	28	25	40	-



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-69	40x20x18	30	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-73	31x22x22	5x6	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-70	40x18x15	30	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-71	26x26x20	30	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-74	32x32x4	24	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-75	20x20x16	28	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-81	30x18x15	30	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-83	30x30x15	24	-



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-84	26	19	35



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-84	26	19	35	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-85	35x22x16	35	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-95	25x25x13	24	28,24



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-96	35	15	24	28,24



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47862-31	28x28x16	28	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47862-32	24x24x18	28	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47862-33	40x42x16	15	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47862-34	41x24x20	20	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47862-35	30x30x11	28	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47862-36	35x23x17	24	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-89	27x27x20	28	29,04



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-97	23	29	28	29,04



Chocolate/Ciocolato Praline

art.	Ø mm.	h.	pcs/pz	€
47860-98	23	28,5	28	29,04



Chocolate/Ciocolato Praline

art.	dim. mm.	pcs/pz	€
47860-99	75x70x22	6	29,04



Chocolate mini bars/Mini barrette

art.	dim. mm.	pcs/pz	€
47862-38	50x26x3	16	29,04



Chocolate mini bars/Mini barrette

art.	dim. mm.	pcs/pz	€
47862-39	74x33x5	12	29,04



Chocolate bars 3 pcs

Tavolette cioccolato 3 pz

Schokoladentafel 3 Stk

Tablettes chocolat 3 pcs

Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-50	140x69,5x11	100	29,04



Chocolate bars 3 pcs

Tavolette cioccolato 3 pz

Schokoladentafel 3 Stk

Tablettes chocolat 3 pcs

Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-51	138x68x11	100	29,04



Chocolate bars 3 pcs

Tavolette cioccolato 3 pz

Schokoladentafel 3 Stk

Tablettes chocolat 3 pcs

Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-52	140x70,5x10	100	29,04



Chocolate bars 3 pcs

Tavolette cioccolato 3 pz

Schokoladentafel 3 Stk

Tablettes chocolat 3 pcs

Tabletas chocolate 3 pz

art.	dim. mm.	gr.	€
47870-53	139x69,5x11,5	100	29,04



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-23	97x64x130	1	110	30,25



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-24	70x66x20	6	14	30,25



NEW

Chocolate/Cioccolato Praline

art.	dim. mm.	pcs/pz	gr.	€
47861-22	78x73x150	1	130	30,25



NEW

Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-33	75	120	2	45	30,25



NEW

Chocolate/Cioccolato Praline

art.	Ø mm.	h.	pcs/pz	gr.	€
47861-34	70	120	2	55	30,25



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

Stampi in policarbonato mm. 275x175 . Per creare piccoli mignon e raffinate praline dall'aspetto originale e invitante.



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-64	27	31	28	29,45



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-65	37	14	15	29,45



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-66	27x27x31	28	29,45



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-67	33x33x14	24	29,45



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-03	32x24x29	24	29,45



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-04	44x56x39	12	29,45



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-05	40	17	15	29,45





Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-06	33x31x20	24	29,45



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-07	33x33x23	24	29,45



Mini choco fill

art.	dim. mm.	pcs/pz	€
47862-08	44x55x23	12	29,45



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-09	40	18,5	15	29,45



Mini choco fill

art.	Ø mm.	h.	pcs/pz	€
47862-10	32	37	20	29,45



Tray/Vassoio

art.	dim. cm.	pcs/pz	€
47862C10	38x10x2,5	20	19,40



Chocolate/Ciocolato Decoration

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



Chocolate/Ciocolato Decoration

art.	dim. mm.	pcs/pz	gr.	€
47862-72	110x7	22	3/4	31,86



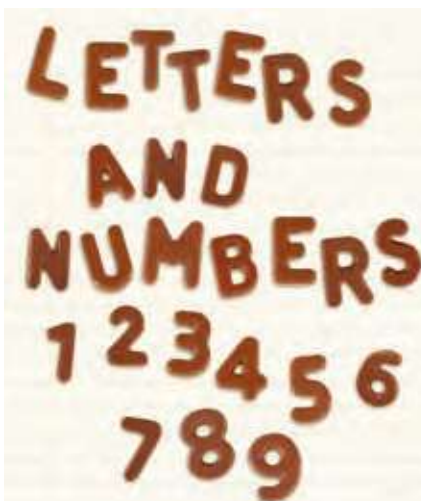
Chocolate/Ciocolato Decoration

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



Letters & Numbers

art.	h. cm.	€
47860-86	3	28,24



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-16	20	45	29,04
47860-76	30	24	28,24



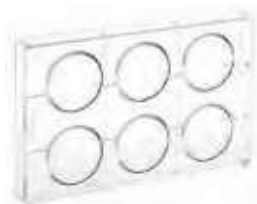
Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-17	40	15	29,04



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47860-77	50	8	28,24



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-18	60	6	29,04



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47861-19	80	4	29,04



Hemispheres/Semisfere

art.	Ø mm.	pcs/pz	€
47860-78	100	2	28,24



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	64,82

Thermoformed plastic. – Plastica termoformata.



Egg mold kit

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

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

Thermoformed plastic. – Plastica termoformata.



Egg mold kit

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

art.	Ø mm.	h.	pcs/pz	gr.	€
47862-89	122	185	2	270	64,82

Thermoformed plastic. – Plastica termoformata.





Half egg mold, PETG

Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

art.	dim. cm.	Kg.	€
47876-11	17x25	0,5-1,0	43,32
47876-12	18x28	0,8-1,2	44,52
47876-13	34x25	1,5-2,0	58,59
47876-14	27x40	2,0-2,5	71,25



PC

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	29,45



PC

Half egg mold

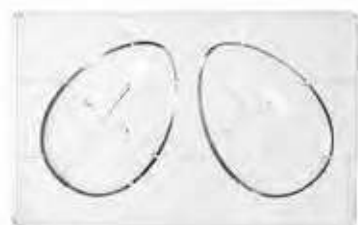
Stampo mezzo uovo

Halbe Eierform

Moule demi oeuf

Molde medio huevo

art.	dim. mm.	pcs/pz	gr.	€
47862-81	75x105	4	70	29,45



PC

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	29,45
47862-83	104x150	2	230	29,45



PC

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	29,45
47862-85	141x204	1	380	29,45
47862-86	157x227	1	430	29,45



PE

Egg mold, PET

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-44	220x160x85	1	9,55
47865-23	110x80x40	2	9,55
47865-80	112x83x44	2	12,16
47865-81	125x94x44	2	9,55
47865-82	140x100x50	2	9,55
47865-83	154x110x55	2	9,55



PE

Egg mold, PET

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

art.	dim. mm.	pcs/pz	€
47865-66	80x60x25	4	9,55
47865-73	40x31x17	14	11,36
47865-71	36x23x12	18	-



PE

Egg mold, PET

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

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



PE

Egg mold, PET

Stampo uovo

Ostereierform

Moule à oeuf

Molde para huevos

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

MAGNETIC MOLDS - STAMPI MAGNETICI

NEW PC

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

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



Egg/Uovo

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-10	104	150	2	230	67,23
47863-11	120	175	1	260	67,23
47863-12	141	204	1	380	67,23
47863-13	160	230	1	430	67,23



Tree/Albero

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-14	110	152	2	200	77,28



Tree/Albero

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



Reindeer/Renna

art.	dim. mm.	pcs/pz	gr.	€
47863-16	88x56x120	2	70	77,28



Reindeer/Renna

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



Reindeer/Renna

art.	dim. mm.	pcs/pz	gr.	€
47863-24	43x43x120	4	65	67,23



Rooster/Gallo

art.	dim. mm.	pcs/pz	gr.	€
47863-20	100x160x126	2	115	67,23



Hen/Gallina

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



Chick/Pulcino

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



Ball/Palla

art.	Ø mm.	h.	pcs/pz	gr.	€
47863-17	62	72	6	50	77,28



Soldier/Soldato

art.	dim. mm.	pcs/pz	gr.	€
47863-15	53x44x120	4	35	77,28



Santa Claus/Snowman

art.	dim. mm.	h.	pcs/pz	€
47863-26	46	79	4	67,23
	42x16	72	4	

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



Easter/Pasqua

art.	h. mm.	€
47793-12	180	50,25



Easter/Pasqua

art.	h. mm.	€
47793-13	140	50,25



Easter/Pasqua

art.	h. mm.	#	€
47793-15	170	2	50,25



Easter/Pasqua

art.	h. mm.	#	€
47793-23	110	3	-



Christmas/Natale

art.	h. mm.	€
47793-33	180	50,25



Christmas/Natale

art.	h. mm.	€
47793-40	168	50,25



Easter/Pasqua

art.	h. mm.	€
47793-26	110	-



Christmas/Natale

art.	h. mm.	#	€
47793-43	114	3	42,41



Christmas/Natale

art.	h. mm.	€
47793-45	135	50,25



Ball/Pallone

art.	h. mm.	€
47793-52	120	50,25



Shoe/Scarpa

art.	dīm. mm.	€
47793-55	220x75x170	50,25



FRUITS/TUTTIFRUTTI CM 40X30

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

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



Pear

Pera

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-06	53	70	90	20	81,20



Apple

Mela

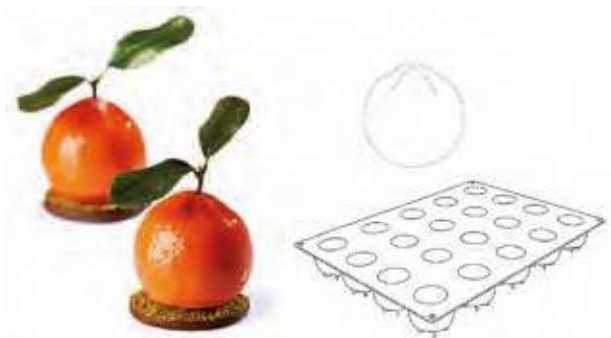
art.	Ø mm.	h.	ml.	pcs/pz	€
47745-07	55	48	90	20	81,20



Peach/Cherry

Pesca/Ciliegia

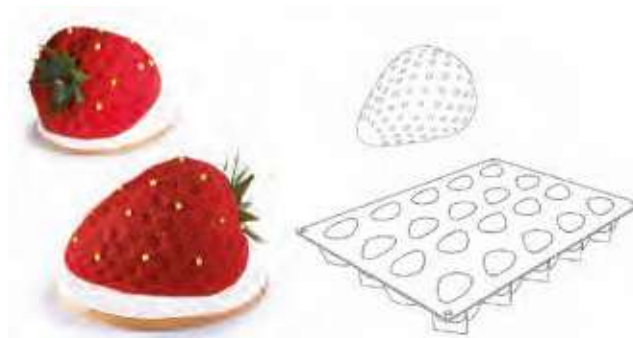
art.	dim. mm.	ml.	pcs/pz	€
47745-08	58x53x46	90	20	81,20



Tangerine

Mandarino

art.	Ø mm.	h.	ml.	pcs/pz	€
47745-09	57	50	90	20	81,20



Strawberry

Fragola

art.	dim. mm.	ml.	pcs/pz	€
47745-10	71x54x46	90	20	81,20

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



Quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-01	66x33x30	32	49	81,91



Mini quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-02	42x20x20	8	100	81,91



Quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-03	66x35x26	34	49	81,91



Mini quenelle 60x40

art.	dim. mm.	ml.	pcs/pz	€
47746-04	42x22x17	9	100	81,91



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-02	20	4	48	51,46



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-03	30	14	30	51,46



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-04	40	33	24	51,46



Sphere 40x30

art.	Ø mm.	ml.	pcs/pz	€
47745-05	50	65	20	51,46

SILICONE MOLDS CM 17,5X30
STAMPI SILICONE CM 17,5X30



100% platinum silicone cake molds, cm 17,5x30 - GN 1/3.

Suitable for freezing and baking (resistance from -40°C up to +280°C). For a correct use, put the moulds on grills or perforated trays, in order to improve the heat diffusion during baking. High non-stick properties to let a perfect demoulding of the product. Can be whashed 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 sfornatura del prodotto. Lavabili a mano e in lavastoviglie. Conforme alle norme internazionali che regolano l'utilizzo di materiali destinati al contatto con sostanze alimentari: D.M. n. 104 del 21/03/1973 (legislazione italiana) - Arrêté du 25/11/1992 (legislazione francese) - BGVV (legislazione tedesca) - FDA (legislazione statunitense).



Big baba
Babà grande

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-02	55	60	97	8	9,95



Medium baba
Babà medio

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-30	45	48	51	11	9,95



Small baba
Babà piccolo

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-31	35	38	25	15	9,95



Bavarian
Bavarese

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-41	57	57	110	8	9,95



Fluted cake
Brioche cannellata

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-12	79	30	109	6	9,95



Fluted cake
Brioche cannellata

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-27	79	37	100	6	9,95



Cake

Cake

art.	dim. mm.	ml.	pcs/pz	€
47742-56	80x30x30	62	9	9,95



Cannelle

Cannelle

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-51	56	50	70	8	9,95



Cylinder

Cilindro

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-17	60	35	89	8	9,95



Heart

Cuore

art.	dim. mm.	ml.	pcs/pz	€
47742-25	65x60x35	97	8	9,95



Biscuit disc

Disco biscuit

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-23	103	20	160	3	9,95



Florentine

Florentine

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-19	60	12	27	8	9,95



Madeleine

Madeleine

art.	dim. mm.	ml.	pcs/pz	€
47742-21	68x45x18	30	9	9,95
47742-37	42x30x11,5	8	20	9,95



Mini cannelle

Mini cannelle

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-42	35	35	24	18	9,95



Mini financier

Mini finanziere

art.	dim. mm.	ml.	pcs/pz	€
47742-14	49x26x11	11	20	9,95



Mini guglhupf

Mini guglhupf

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-34	60	33	70	6	9,95



Mini muffin

Mini muffin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-20	50	28	43	11	9,95



Mini oval

Mini ovale

art.	dim. mm.	ml.	pcs/pz	€
47742-09	53x33x20	28	16	9,95



Mini pyramid

Mini piramide

art.	dim. mm.	ml.	pcs/pz	€
47742-13	36x36x22	13	15	9,95



Mini savarin

Mini savarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-05	41	12	12	18	9,95



Muffin

Muffin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-08	70	40	130	6	9,95



Muffin

Muffin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-33	80	35	110	5	9,95



Petit four

Petit four

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-24	40	20	22	15	9,95



Pyramid

Piramide

art.	dim. mm.	ml.	pcs/pz	€
47742-07	71x71x40	92	6	9,95



Pomponette

Pomponette

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-06	34	16	13	24	9,95



Savarin

Savarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-15	72	23	67	6	9,95



Savarin

Savarin

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-10	65	21	49	8	9,95



Half sphere

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-04	30	17	8,5	24	9,95



Half sphere

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-03	40	20	17	15	9,95



Half sphere

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-48	50	23	33	15	9,95



Half sphere

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-47	60	30	57	8	9,95



Half sphere

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-01	70	35	89	6	9,95



Half sphere

Semisfera

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-29	80	40	134	5	9,95



Tartlet

Tartelletta

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-16	50	15	20	15	9,95



Cakes

Tortine

art.	Ø mm.	h.	ml.	pcs/pz	€
47742-61	80	18	85	6	9,95



Round cake tin

Tortiera tonda

art.	Ø mm.	h.	ml.	€
47765-24	240	42	1850	11,86
47765-26	260	45	2250	11,96
47765-28	280	45	2600	11,96



Fluted round cake tin

Tortiera tonda cannellata

art.	Ø mm.	h.	ml.	€
47766-26	260	30	1350	11,86
47766-28	280	30	1600	11,86
47766-30	300	30	1850	11,86



Tart tin

Crostata

art.	Ø mm.	h.	ml.	€
47771-28	280	30	1700	11,86



Heart cake tin

Tortiera cuore

art.	dim. mm.	ml.	€
47770-21	220x218x35	1150	11,96



Plumcake

Plumcake

art.	dim. mm.	ml.	€
47773-24	240x105x65	1385	11,96
47773-28	280x105x65	1660	11,96



Rectangular cake pan

Tortiera rettangolare

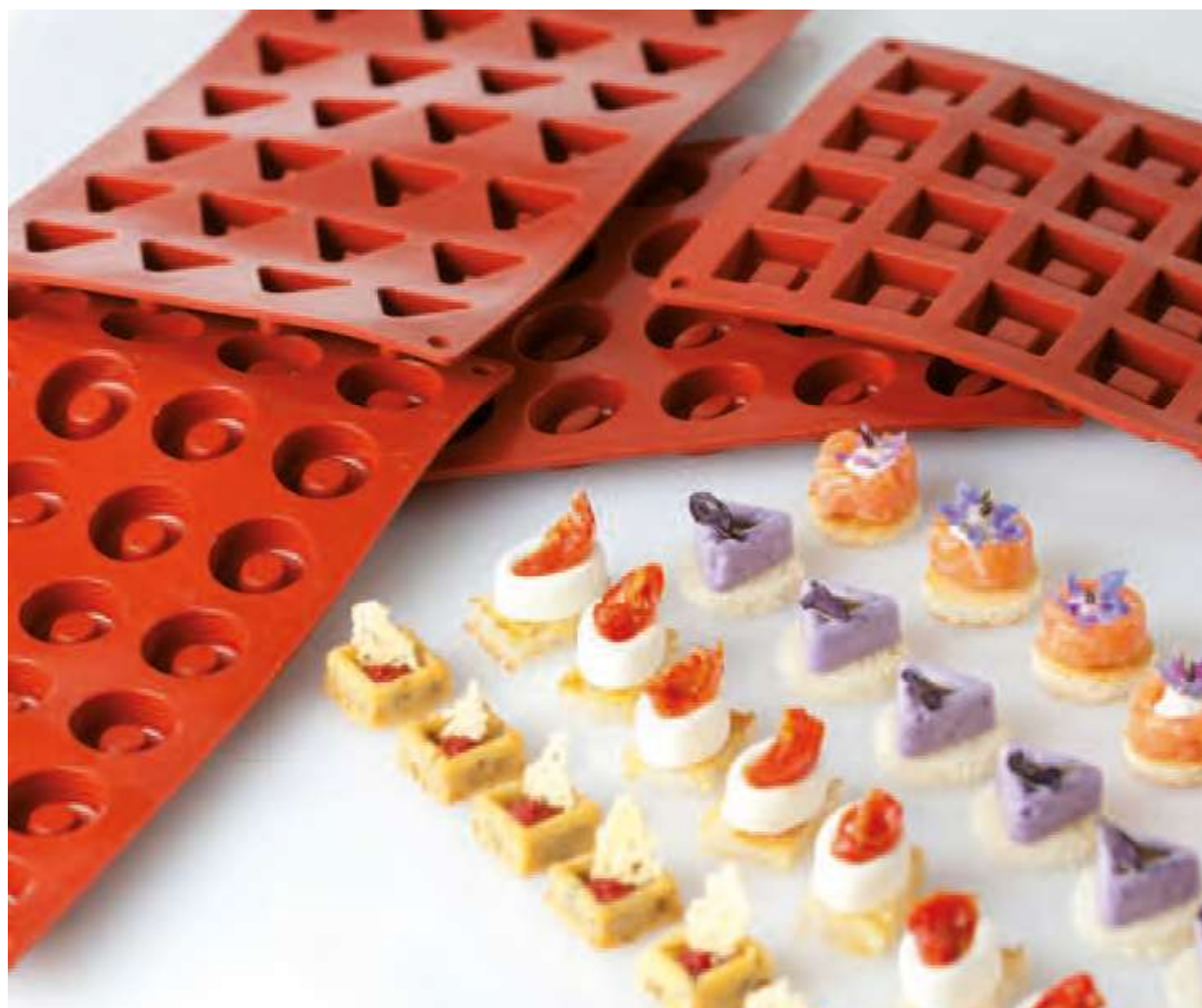
art.	dim. mm.	ml.	€
47769-28	280x240x40	2670	11,96



Drainer

Sgocciolatore

art.	dim. cm.	€
47742-00	30x30x17,5	51,05



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 sformatura. Gli stampi Flexipan offrono grandi prestazioni con un'elevata aspettativa di vita: da 3.000 a 5.000 e più cicli di cottura, a seconda delle condizioni di utilizzo. Può essere utilizzato per cucinare e congelare (da -40°C a +240°C), per ricette dolci e/o salate. Non serve ungere gli stampi e si pulisce facilmente con acqua.



Bavarois

Pcs/pz 18 - ml. 100

art.	Ø mm.	h.	€
47740105	78	35	192,06



Champagne biscuits

Pcs/pz 45 - ml. 20

art.	mm.	€
47740-29	109x24x10	192,06



Charlotte

Pcs/pz 24 - ml. 60

art.	Ø mm.	h.	€
47740-80	62	35	192,06



Charlotte

Pcs/pz 18 - ml. 100

art.	Ø mm.	h.	€
47740-23	78	40	192,06



Chocolate bars

Pcs/pz 18 - ml. 100

art.	mm.	€
47740128	78x58x40	192,06



Christmas log

Pcs/pz 8 - ml. 450

art.	mm.	€
47740-28	339x40x39	192,06



Christmas log

Pcs/pz 24 - ml. 80

art.	mm.	€
47740-26	95x40x30	192,06



Christmas log

Pcs/pz 24 - ml. 115

art.	mm.	€
47740-27	122x42x32	192,06



Christmas log insert

Pcs/pz 5 - ml. 700

art.	mm.	€
47740-93	495x40x39	299,29

With s/s frame. – Con supporto inox.



Cylinders

Pcs/pz 24 - ml. 65

art.	Ø mm.	h.	€
47740-52	63/55	25	192,06
47740-06	63/55	35	192,06



Cylinders

Pcs/pz 15 - ml. 220

art.	Ø mm.	h.	€
47740-69	82	50	192,06
47740-70	91	35	192,06



Cone insert

Pcs/pz 40 - ml. 24

art.	Ø mm.	h.	€
47740102	50	40	192,06

PASTRY PASTICCERIA **FLEXIPAN ORIGINE CM 60X40**



Cones

Pcs/pz 20 - ml. 80

art.	Ø mm.	h.	€
47740103	70	60	192,06



Cookies

Pcs/pz 40 - ml. 30

art.	Ø mm.	h.	€
47740-18	59/48	13	192,06
47740-60	78	10	192,06



Cookies

Pcs/pz 12 - ml. 245

art.	Ø mm.	h.	€
47740-74	100	35	192,06
47740-75	105	40	192,06



Eggs

Pcs/pz 25 - ml. 95

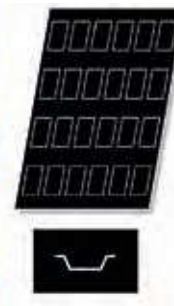
art.	mm.	€
47740135	94x60x31	192,06



Exagon

Pcs/pz 60 - ml. 12

art.	mm.	€
47740-83	45x40x12	192,06



Financiers

Pcs/pz 24 - ml. 45

art.	mm.	€
47740-10	86x46x14	192,06



Flan bases

Pcs/pz 24 - ml. 70

art.	Ø mm.	h.	€
47740-43	80	20	192,06



Fluted brioches

Pcs/pz 24 - ml. 60

art.	mm.	€
47740-57	62x49x26	192,06



Fluted brioches

Pcs/pz 24 - ml. 60

art.	Ø mm.	h.	€
47740-58	68	25	192,06
47740-59	78	30	192,06
47740-16	81	37	192,06



Fluted cakes

Pcs/pz 16 - ml. 105

art.	mm.	€
47740-95	110x60x25	192,06



Fluted ingots

Pcs/pz 24 - ml. 90

art.	mm.	€
47740127	106x46x25	192,06



Fluted tartlets

Pcs/pz 24 - ml. 70

art.	mm.	€
47740132	78x78x20	192,06

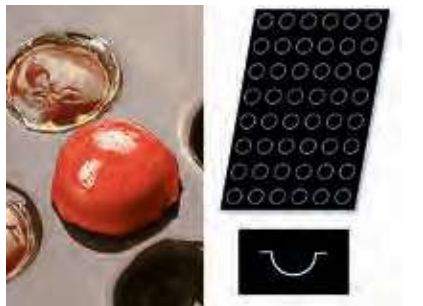




Half cylinder

Pcs/pz 48 - ml. 20

art.	mm.	€
47740125	85x17x15	192,06



Half sphere

Pcs/pz 48 - ml. 20

art.	Ø mm.	h.	€
47740-02	42	21	192,06



Half sphere

Pcs/pz 24 - ml. 125

art.	Ø mm.	h.	€
47740-38	80	40	192,06



Half sphere

Pcs/pz 28 - ml. 50

art.	Ø mm.	h.	€
47740-37	58	31	192,06



Half sphere

Pcs/pz 24 - ml. 105

art.	Ø mm.	h.	€
47740-03	70	40	192,06



Hearts

Pcs/pz 20 - ml. 81

art.	mm.	€
47740-89	75x65x35	192,06



Hearts

Pcs/pz 20 - ml. 90

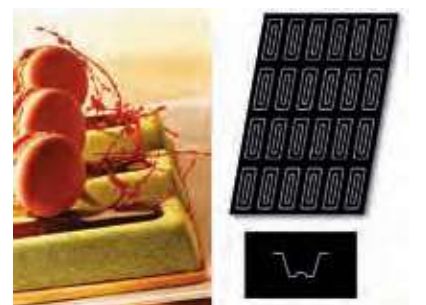
art.	mm.	€
47740-41	66x62x35	192,06



Hexagons

Pcs/pz 20 - ml. 90

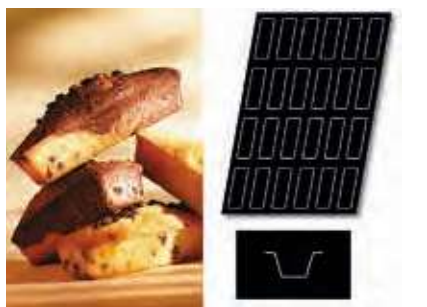
art.	Ø mm.	h.	€
47740130	80	25	192,06



Hollow ingot

Pcs/pz 24 - ml. 70

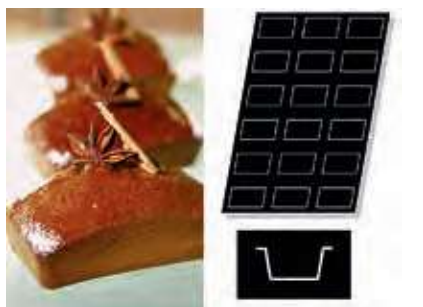
art.	mm.	€
47740123	100x40x25	192,06
47740124	120x40x25	192,06



Ingot

Pcs/pz 24 - ml. 100

art.	mm.	€
47740122	120x40x25	192,06



Ingot

Pcs/pz 18 - ml. 139

art.	mm.	€
47740-94	102x58x30	192,06

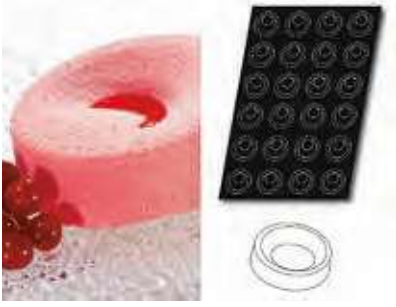


Interlacing hearts

Pcs/pz 8 - ml. 200

art.	mm.	€
47740101	120x113x35	192,06

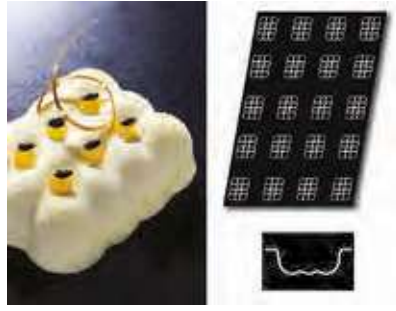
PASTRY PASTICCERIA **FLEXIPAN ORIGINE CM 60X40**



Landscapes

Pcs/pz 27 - ml. 80

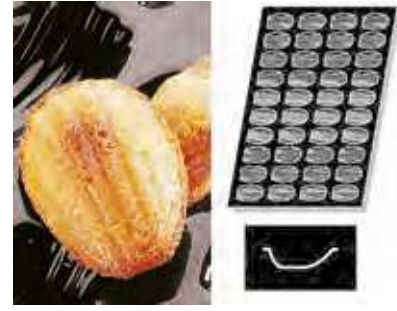
art.	Ø mm.	h.	€
47740144	75	24	192,06



Little cushion

Pcs/pz 24 - ml. 70

art.	mm.	€
47740-77	71x57x23	192,06



Madeleines

Pcs/pz 40 - ml. 35

art.	mm.	€
47740-17	78x47x19	192,06



Medallions

Pcs/pz 54 - ml. 14

art.	Ø mm.	h.	€
47740-50	38	10	192,06



Medallions

Pcs/pz 96 - ml. 5

art.	Ø mm.	h.	€
47740-97	28	8	192,06



Mini Charlotte

Pcs/pz 60 - ml. 9

art.	Ø mm.	h.	€
47740-82	35	15	192,06



Mini chenilles

Pcs/pz 27 - ml. 90

art.	mm.	€
47740143	102x40x36	192,06



Mini drops

Pcs/pz 56 - ml. 18

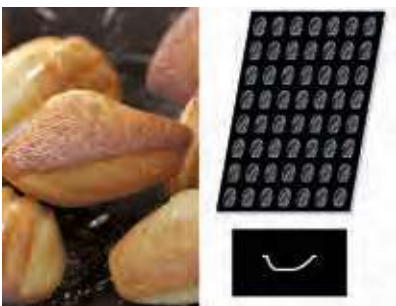
art.	mm.	€
47740133	52x32x20	192,06



Mini écrivins

Pcs/pz 24 - ml. 65

art.	mm.	€
47740142	50x50x29	192,06



Mini Madeleines

Pcs/pz 56 - ml. 15

art.	mm.	€
47740106	52x33x15	192,06



Mini St Honoré crown

Pcs/pz 18 - ml. 70

art.	Ø mm.	h.	€
47740131	80	20	192,06



Muffins

Pcs/pz 24 - ml. 125

art.	Ø mm.	h.	€
47740-19	73	40	192,06
47740-68	79	36	192,06





Optagon

Pcs/pz 40 - ml. 28

art.	mm.	€
47740-34	43x40x26	192,06



Oval savarins

Pcs/pz 12 - ml. 230

art.	mm.	€
47740-81	100x80x45	192,06



Oval savarins

Pcs/pz 30 - ml. 48

art.	mm.	€
47740111	70x50x22	192,06



Oval savarins

Pcs/pz 24 - ml. 70

art.	mm.	€
47740-44	80x60x25	192,06



Oval tartlets

Pcs/pz 30 - ml. 35

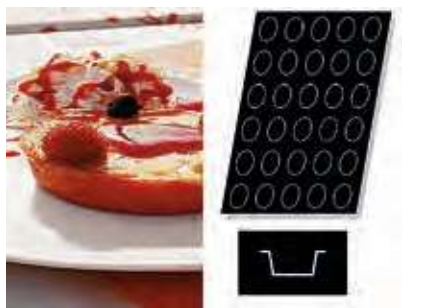
art.	mm.	€
47740-32	106x45x15	192,06



Ovals

Pcs/pz 24 - ml. 80

art.	mm.	€
47740-49	96x45x28	192,06



Ovals

Pcs/pz 30 - ml. 55

art.	mm.	€
47740-46	70x50x25	192,06
47740-47	70x50x30	192,06



Ovals

Pcs/pz 20 - ml. 100

art.	mm.	€
47740-48	85x60x30	192,06



Ovals

Pcs/pz 48 - ml. 15

art.	mm.	€
47740-92	70x30x10	192,06



Ovals

Pcs/pz 24 - ml. 80

art.	mm.	€
47740-55	130x48x18	192,06



Pomponnettes

Pcs/pz 96 - ml. 14

art.	Ø mm.	h.	€
47740-04	36	17	192,06



Puddings

Pcs/pz 15 - ml. 128

art.	Ø mm.	h.	€
47740104	65	55	192,06

PASTRY PASTICCERIA **FLEXIPAN ORIGINE CM 60X40**



Pyramids

Pcs/pz 24 - ml. 90

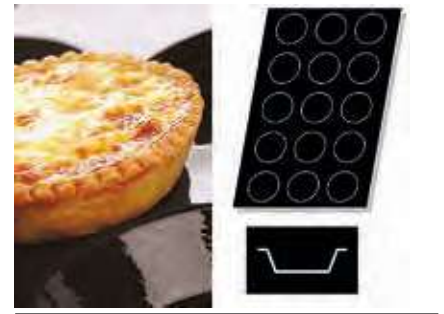
art.	mm.	€
47740-13	71x71x41	192,06



Pyramids flat bottom

Pcs/pz 35 - ml. 50

art.	mm.	€
47740-39	50x50x35	192,06



Quiches

Pcs/pz 15 - ml. 135

art.	Ø mm.	h.	€
47740-85	96	25	192,06



Quiches

Pcs/pz 24 - ml. 65

art.	Ø mm.	h.	€
47740-30	77	20	192,06



Quiches

Pcs/pz 42 - ml. 30

art.	mm.	€
47740-45	60x40x25	192,06



Quiches

Pcs/pz 15 - ml. 140

art.	Ø mm.	h.	€
47740-62	102	20	192,06



Quiches

Pcs/pz 6 - ml. 200

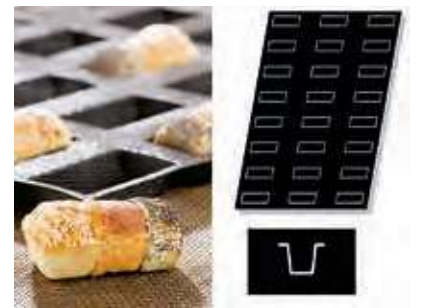
art.	Ø mm.	h.	€
47740-64	147	12	192,06
47740-65	150	15	192,06
47740-66	166	12	192,06



Quiches

Pcs/pz 6 - ml. 360

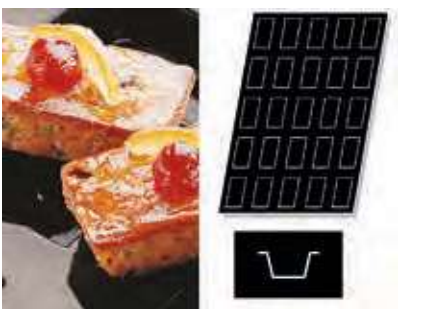
art.	Ø mm.	h.	€
47740-71	140	25	192,06
47740-72	150	24	192,06
47740-05	186	12	192,06



Rectangular cakes

Pcs/pz 24 - ml. 55

art.	mm.	€
47740-25	80x30x30	192,06



Rectangular cakes

Pcs/pz 25 - ml. 110

art.	mm.	€
47740-24	89x46x25	192,06



Rhombus

Pcs/pz 70 - ml. 9

art.	mm.	€
47740-36	60x35x10	192,06

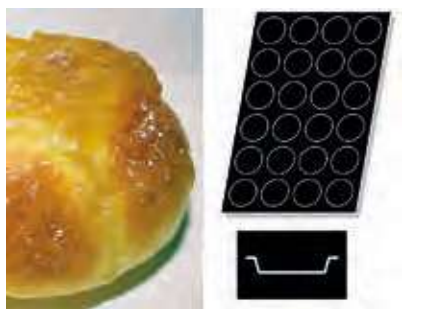


Round

Pcs/pz 11 - ml. 75

art.	Ø mm.	h.	€
47740-63	125	16	192,06





Round broches

Pcs/pz 24 - ml. 65

art.	Ø mm.	h.	€
47740-56	79	15	192,06



Savarin zaphire

Pcs/pz 24 - ml. 80

art.	mm.	€
47740114	70x70x32	192,06



Savarins

Pcs/pz 35 - ml. 50

art.	Ø mm.	h.	€
47740-20	66	20	192,06



Savarins

Pcs/pz 24 - ml. 65

art.	Ø mm.	h.	€
47740-15	70	23	192,06



Scoop out

Pcs/pz 24 - ml. 90

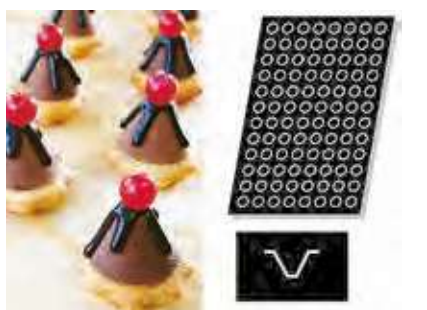
art.	mm.	€
47740145	85x61x30	192,06



Shells

Pcs/pz 24 - ml. 70

art.	mm.	€
47740-79	80x75x20	192,06



Small cones

Pcs/pz 96 - ml. 6

art.	Ø mm.	h.	€
47740-99	30	20	192,06



Small cylinders

Pcs/pz 48 - ml. 25

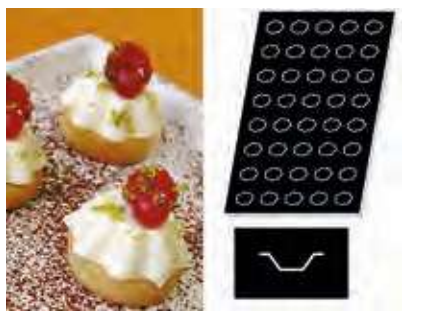
art.	Ø mm.	h.	€
47740-51	40	20	192,06



Small financiers

Pcs/pz 84 - ml. 10

art.	mm.	€
47740-09	50x26x11	192,06



Small fluted tartlet

Pcs/pz 40 - ml. 11

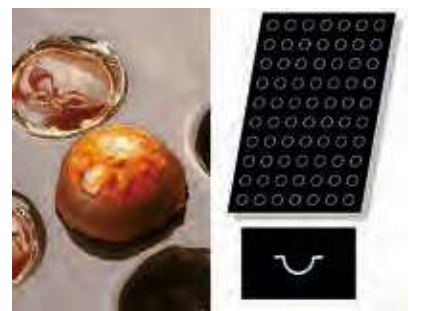
art.	mm.	€
47740100	46x38x15	192,06



Small half sphere

Pcs/pz 96 - ml. 6

art.	Ø mm.	h.	€
47740-87	26	16	192,06



Small half sphere

Pcs/pz 70 - ml. 10

art.	Ø mm.	h.	€
47740-01	29	18	192,06

PASTRY PASTICCERIA **FLEXIPAN ORIGINE CM 60X40**



Small hearts

Pcs/pz 70 - ml. 15

art.	mm.	€
47740-115	41x38x16	192,06



Small muffins

Pcs/pz 40 - ml. 45

art.	Ø mm.	h.	€
47740-67	51	29	192,06



Small oval savarins

Pcs/pz 60 - ml. 9

art.	mm.	€
47740-98	40x30x12	192,06



Small oval tartlets

Pcs/pz 48 - ml. 10

art.	mm.	€
47740-31	66x27x11	192,06



Small ovals

Pcs/pz 50 - ml. 20

art.	mm.	€
47740-11	51x31x20	192,06



Small ovals flat bottom

Pcs/pz 64 - ml. 18

art.	mm.	€
47740-91	57x35x12	192,06



Small pyramids

Pcs/pz 54 - ml. 15

art.	mm.	€
47740-12	35x35x23	192,06



Small quenelles

Pcs/pz 72 - ml. 56

art.	mm.	€
47740-90	42x26x20	192,06



Small quiches

Pcs/pz 54 - ml. 22

art.	Ø mm.	h.	€
47740-33	40	20	192,06



Small quiches

Pcs/pz 60 - ml. 13

art.	Ø mm.	h.	€
47740-07	42	10	192,06



Small quiches

Pcs/pz 48 - ml. 20

art.	Ø mm.	h.	€
47740-08	48	15	192,06

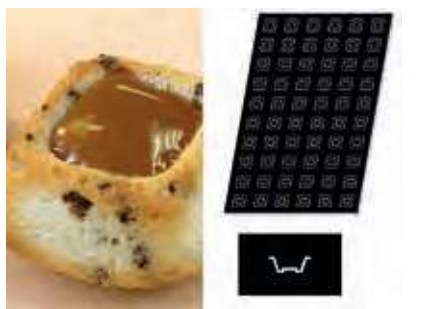


Small quiches

Pcs/pz 40 - ml. 35

art.	Ø mm.	h.	€
47740-84	58	20	192,06

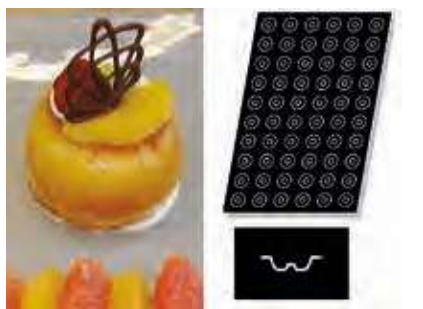




Small Savarins

Pcs/pz 60 - ml. 15

art.	mm.	€
47740107	37x37x17	192,06



Small savarins

Pcs/pz 60 - ml. 10

art.	Ø mm.	h.	€
47740-14	41	12	192,06



Small squares

Pcs/pz 60 - ml. 18

art.	mm.	€
47740116	37x37x17	192,06



Small squares

Pcs/pz 60 - ml. 20

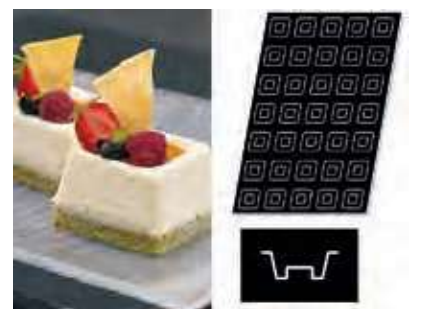
art.	mm.	€
47740109	45x45x12	192,06



Small upside-down half sphere

Pcs/pz 45 - ml. 6

art.	Ø mm.	h.	€
47740-86	26	16	192,06



Square Savarins

Pcs/pz 35 - ml. 45

art.	mm.	€
47740108	56x56x24	192,06



Square Savarins

Pcs/pz 24 - ml. 100

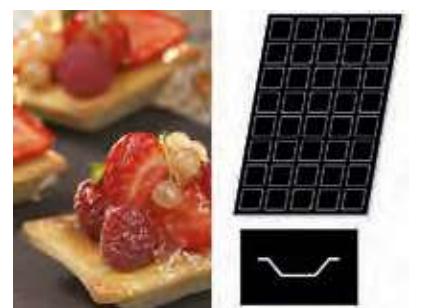
art.	mm.	€
47740-96	70x70x30	192,06



Squares

Pcs/pz 35 - ml. 60

art.	mm.	€
47740117	56x56x24	192,06



Squares

Pcs/pz 40 - ml. 40

art.	mm.	€
47740110	60x60x15	192,06



Stars

Pcs/pz 24 - ml. 35

art.	mm.	€
47740-88	80x65x15	-



Tarte tatin

Pcs/pz 15 - ml. 135

art.	Ø mm.	h.	€
47740-73	82	30	192,06



Teddy bear

Pcs/pz 18 - ml. 80

art.	mm.	€
47740-53	90x55x20	192,06

**PASTRY PASTICCERIA
FLEXIPAN ORIGINE CM 60X40**



Triangles

Pcs/pz 80 - ml. 7

art.	mm.	€
47740-35	48x41x10	192,06



Various petits-fours

Pcs/pz 60

art.	h. mm.	€
47740134	22	192,06



Zaphire

Pcs/pz 54 - ml. 17

art.	mm.	€
47740112	40x40x24	192,06



Zaphire

Pcs/pz 24 - ml. 75

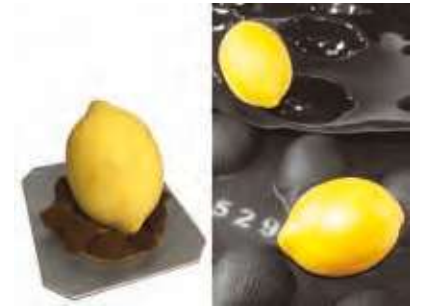
art.	mm.	€
47740113	70x70x35	192,06



Calisson

Pcs/pz 20 - ml. 118

art.	mm.	€
47743-03	180x90x50	192,06



Lemon

Pcs/pz 20 - ml. 73

art.	mm.	€
47743-05	85x65x34	192,06



Donuts

Pcs/pz 8

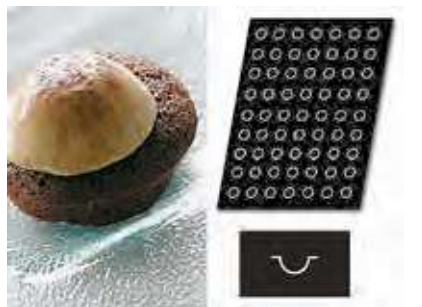
art.	Ø mm.	h.	€
47743-13	88	30	157,08



Triangles

Pcs/pz 24 - ml. 80

art.	mm.	€
47743-10	70x95x25	-



Small half sphere

Mm 400x300

Pcs/pz 5 - ml. 63

art.	Ø mm.	h.	€
47741-76	23	11	99,29



Small hearts

Mm 400x300

Pcs/pz 30 - ml. 15

art.	mm.	€
47741-78	52x49x10	99,29





Half sphere flat

Mm 400x300

Pcs/pz 48 - ml. 10

art.	Ø mm.	h.	€
47741-77	30	13	99,29



Twisted bars

Mm 400x300

Pcs/pz 12

art.	mm.	€
47741-07	100x45x25	99,29



Stripped rectangle

Mm 280x160

Pc/pz 1

art.	mm.	€
47741-11	240x120x50	44,82



Stripped bars

Mm 400x300

Pcs/pz 16

art.	mm.	€
47741-13	100x30x15	99,29



Candy

Mm 400x300

Pcs/pz 12

art.	mm.	€
47741-15	65x50x36	99,29



Fluted crowns

Mm 400x300

Pcs/pz 8

art.	Ø mm.	h.	€
47741-20	80	26	99,29



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.



Twist

Mm 400x300

Pcs/pz 48

art.	Ø mm.	h.	€
47741-00	32	20	132,66



Stars

Mm 400x300

Pcs/pz 48

art.	Ø mm.	h.	€
47741-01	32	13	99,29



Insert fingers

Mm 400x300

Pcs/pz 18

art.	mm.	€
47741-02	120x11	99,29



Sphere 3D

Mm 400x300

Pcs/pz 8

art.	Ø mm.	h.	€
47741-05	65	50	95,78



Waffles

Mm 400x300

Pcs/pz 8 - ml. 100

art.	mm.	€
47741-38	80x127x15	99,29



Fingers

Mm 400x300

Pcs/pz 24 - ml. 54

art.	mm.	€
47741-37	129x28x15	99,29

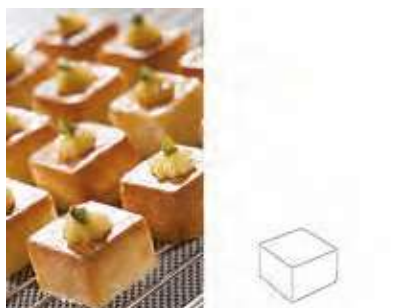


Cylinder

Mm 600x400

Pcs/pz 24 - ml. 148

art.	Ø mm.	h.	€
47744-30	70	40	160,20



Cube

Mm 600x400

Pcs/pz 96 - ml. 17

art.	mm.	€
47744-32	30x30x20	160,20



Kougloff

Mm 600x400

Pcs/pz 24 - ml. 150

art.	Ø mm.	h.	€
47744-31	80	54	165,83



Diamond

Mm 600x400

Pcs/pz 24 - ml. 100

art.	Ø mm.	h.	€
47744-34	79	40	160,20



Insert ring

Mm 600x400

Pcs/pz 24

art.	Ø mm.	h.	€
47743-15	61	9	165,83



Ring 3D

Mm 600x400

Pcs/pz 24

art.	Ø mm.	h.	€
47743-16	76	25	165,83



NEW

Flower buds
Mm 400x300
Pcs/pz 30

art.	mm.	€
47744-04	45x45x21	76,18



NEW

Fluted rectangles
Mm 400x300
Pcs/pz 12

art.	mm.	€
47744-05	65x54x22	76,18



NEW

Saint-Honore
Mm 400x300
Pcs/pz 9

art.	Ø mm.	h.	€
47744-06	81	30	76,18



NEW

Cathedrals
Mm 400x300
Pcs/pz 14

art.	mm.	€
47744-07	103x34x48	76,18



Half sphere

art.	Ø mm.	h.	ml.	€
47744-81	180	90	1600	95,78



NEW

Rond

art.	Ø mm.	h.	€
47744-02	220	45	68,94



Flexiform desserts

art.	mm.	ml.	€
47744-58	253x253x45	222	95,78



Flexiform desserts

art.	mm.	ml.	€
47744-59	600x400x50	980	174,27



Silpat entremet

art.	mm.	€
47744-48	280x480x13	95,78
47744-60	360x555x10	127,03
47744-62	360x555x20	127,03

3D DESIGNS FOR DESSERTS - DISCS & MATS



3D disc Rosace

art.	Ø mm.	h. mm.	€
47744-10	225	6	44,12



NEW

3D disc Dots

art.	Ø mm.	h. mm.	€
47744-01	216	8	33,17



NEW

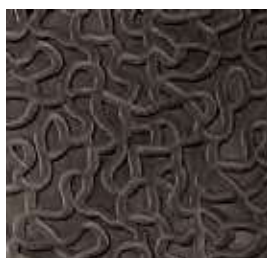
3D disc Flower crown

art.	Ø mm.	h. mm.	€
47744-03	216	2	33,17



3D mat Venetian Cane

art.	mm.	€
47744-19	555x360	-



3D mat Labyrinth

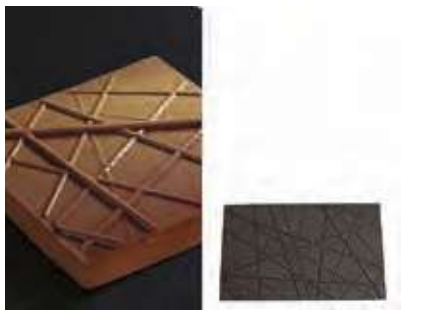
art.	mm.	€
47744-21	600x400	157,08



3D mat Bubbles

art.	mm.	€
47744-36	600x400	157,08





3D mat Mikado

art.	mm.	€
47744-37	600x400	157,08



3D mat Buche2

art.	mm.	€
47744-70	275x185	73,57



3D mat Buche1

art.	mm.	€
47744-71	275x185	73,57



SILPAT® – SILPAIN® – ROUL'PAT®

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

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



SILPAT Silicone baking sheet

Tappeto silicone
Silikonbackmatte
Tapis cuisson en silicone
Tapete de cocción silicona

art.	GN	mm.	€
47680-40	-	400x300	23,72
47680-53	1/1	530x325	31,76
47680-60	-	600x400	44,12



SILPAIN Silicone baking sheet

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

art.	GN	mm.	€
47685-53	1/1	530x325	35,18
47685-60	-	600x400	44,12



ROUL'PAT Silicone baking sheet

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

art.	mm.	€
47688-60	600x400	50,95



NEW

SILPAT Macarons

Tappeto silicone

Silikonbackmatte

Tapis de cuisson en silicone

Tapete de cocción silicona

art.	Ø mm.	No.	mm.	€
47683-01	35	28	400x300	26,93
47683-02	35	63	600x400	49,04
47683-03	50	28	600x400	49,04



NEW

SILPAIN Éclair

Tappeto silicone

Silikonbackmatte

Tapis de cuisson en silicone

Tapete de cocción silicona

art.	No.	mm.	€
47685-61	18	600x400	73,57

FLEXIPAN® AIR



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

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



Paris-Brest

Mm 600x400

Pcs/pz 24 - ml. 50

art.	Ø mm.	h.	€
41760-27	80	15	99,29



Oval choux

Mm 600x400

Pcs/pz 25 - ml. 56

art.	mm.	€
41760-26	90x60x15	-



Baby choux

Mm 600x400

Pcs/pz 59 - ml. 4

art.	Ø mm.	h.	€
41760-22	30	5	99,29



Big choux

Mm 600x400

Pcs/pz 28 - ml. 48

art.	Ø mm.	h.	€
41759-01	67	15	-



Eclairs - Right handed / Per ambidestri

Mm 600x400

Pcs/pz 18 - ml. 15

art.	mm.	€
41760-20	125x25x5	99,29



Eclairs - Left handed / Per mancini

Mm 600x400

Pcs/pz 18 - ml. 15

art.	mm.	€
41760-21	125x25x5	99,29



Round shapes / Forme rotonde

Mm 600x400

Pcs/pz 28 - ml. 48

art.	Ø mm.	h.	€
41759-01	67	15	99,29



Round shapes / Forme rotonde

Mm 600x400

Pcs/pz 15 - ml. 140

art.	Ø mm.	h.	€
41759-05	102	20	99,29



Round shapes / Forme rotonde

Mm 600x400

Pcs/pz 11 - ml. 175

art.	Ø mm.	h.	€
41759-09	125	16	99,29





Oval shapes / Forme ovali

Mm 600x400

Pcs/pz 24 - ml. 80

art.	mm.	h.	€
41760-02	95x40	30	-



Oval shapes / Forme ovali

Mm 600x400

Pcs/pz 18 - ml. 50

art.	mm.	h.	€
41760-05	155x41	25	99,29



Oval shapes / Forme ovali

Mm 600x400

Pcs/pz 12 - ml. 230

art.	mm.	h.	€
41760-06	169x64	30	99,29



Oval shapes / Forme ovali

Mm 600x400

Pcs/pz 8 - ml. 400

art.	mm.	h.	€
41760-08	259x64	30	99,29



Oval shapes / Forme ovali

Mm 600x400

Pcs/pz 6 - ml. 435

art.	mm.	h.	€
41760-09	314x60	30	99,29



Square shapes / Forme quadrate

Mm 600x400

Pcs/pz 15 - ml. 200

art.	mm.	€
41759-04	93x93x28	99,29



Sandwich

Mm 600x400

Pcs/pz 8 - ml. 500

art.	mm.	€
41759-07	240x70x35	99,29

NEW



Brioche

Mm 390x250

Pcs/pz 2

art.	mm.	€
41759-08	211x158x32	66,03

NEW



French loaves perforated sheet, silicone coated

Teglia alluminio forato, siliconata

Pariserbrotblech, Silikon-beschichtet

Plaque perforée pain parisien, siliconée

Placa pan perforada, siliconada

art.	cm.	pcs/pz	€
41758-53	53x32	4	51,36
41758-60	60x40	5	60,60
41758-65	65x43	6	70,95
41758-85	85x43	6	85,32



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	cm.	€
47041-01	14x10	20,20



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	cm.	€
47041-02	14x11	20,20



ABS

Bread mould

Stampo per pane

Brot-Ausstechforme

Découpoir à pain

Cortador para pan

art.	Ø cm.	€
47041-05	12,5	20,20



ABS

Bread mould
Stampo per pane
Brot-Ausstechforme
Découpoir à pain
Cortador para pan

art.	Ø cm.	€
47041-07	8	-



Bread brush
Spazzola pane
Brot-Bürste
Brosse à pain
Cepillo para pan

art.	l. cm.	€
42614-04	24,5	18,09
42614-05	32,0	27,34
42614-06	41,0	37,89
42614-07	46,0	39,50



SS

Disposable baker's blades
Lame panettiere usa e getta
Einweg-Bäcker-Klingen
Incisette boulanger jetables
Láminas del panadero desechables

art.	l. cm.	pcs/pz	€
48290-10	12	10	66,03



PE

Bread basket
Cesta pane
Brot-Korb
Corbeille à pain
Cesta pan

art.	cm.	lt.	€
44982-04	57x36x34	40	18,19
44982-06	66x45x35	60	21,91
44982-10	78x52x40	100	46,43



PP

Bread proofing basket
Cestino impasto
Gärkorb
Banneton
Molde para pan

art.	Ø cm.	h.	gr.	col.	€
47042-19	19	7,5	500	●	17,09
47042-22	22	9,3	1000	●	21,00
47042-25	25	9	1500	●	21,11



PP

Bread proofing basket
Cestino impasto
Gärkorb
Banneton
Molde para pan

art.	cm.	gr.	col.	€
47043-27	27x12x6,5	500	●	18,29
47043-35	35x13x7,2	1000	●	21,00
47043-42	42x14x7,5	1500	●	22,41

